## Budget and Finance Committee

**MINUTES**

2012 - 2013 # 4

<table>
<thead>
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<th>Date:</th>
<th>August 29, 2012</th>
<th>Time:</th>
<th>5:48 pm</th>
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### In Attendance:
- Andy Cheema (Chair)
- Joshua Le
- Lyndon Crone
- Mike McGinn

### Excused Absence:

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<th>Others in Attendance:</th>
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### 1. CALL TO ORDER:

The meeting was called to order by CHEEMA at 5:48 pm.

### 2. APPROVAL OF AGENDA

CHEEMA moved that the August 29 agenda be approved as tabled. Seconded by CRONE.

Vote on Motion 4 / 0 / 0

**CARRIED.**

### 3. APPROVAL OF MINUTES

MCGINN moved that the May 22 minutes be approved as tabled.

The motion was seconded by CRONE.

Vote on Motion 3 / 0 / 1

**CARRIED.**

### 4. ANNOUNCEMENTS

### 5. REVIEW OF ACTION ITEMS

### 6. OLD BUSINESS

### 9. NEW BUSINESS

**Overview of Departments**
a) RATT
- Largest food & beverage business by revenue
- Surpass SUBprint in budget profit
- Main cost: purchasing beverage and food, and staff cost – wages and salary

MCGINN heard from one of the employer saying that there is a specific move away from big beer company, he wants to to the rationale behind this. CHEEMA explains that there are still some bigger names in the menu, it’s more an allocation problem with the limited number of taps and storage.

- Budgeted $100,000 in kitchen equipment, and deferred those purchases until the renovation project
- Has its own operation manager, the food and beverage operations are overseen by senior manager
- Kitchen manager and chef: hired last year, making redevelopment, staff training and improvement a lot easier, increasing management capacity as well
- One and a half year ago, RATT purchased a beverage monitoring system. Now every time a drink is poured from the tap, it is accounted for. This makes it easier to keep track of stock.

b) Juicy
- Smallest food & beverage unit
- Profit: breakeven
- Provides a number of juices and shakes, and food items such as sandwiches
- Long-term plan is to move into a fixed location, discussed to put into the SUB renovation project – moves to a food unit in the lower level, in the retail zone
- Idea to combine Juicy and Cram Dunk and creates a hybrid of two, a contrast between less healthy and more healthy items
- The location in the plan is fantastic, it is a good opportunity to rethink the operation model of the two businesses
- Philosophy behind Juicy is to offer both service and business

c) L’Express
- Renovated in 2008 – removed the counter and having 2 cashiers instead of 1, resulted in a substantial increase in sale
- Offers affordable, convenient yet healthy alternatives for the food court
- Later this year will have the chef looking at the menu of L’Express for improvement based on the concept of improving RATT
- Option for displaying labeling programme – label for nutrition breakdown
- Budgeted $46,000 this year
- L’Express and L’Express Catering are largely the same, they are
separate departments, selling separate market, have separate customers, but they share the same management, same staff, same equipment, same suppliers

d) L’Express Catering
- Budgeted $130,000 bottom-line
- Interesting comparison between L’Express and L’Express Catering in business scale, $800,000 vs $360,000, yet Catering has about three-times the net revenue

e) Cram Dunk
- Minor change in last year: switched to a new coffee supplier, which has better cost and is a tastier option
- Also began selling cupcakes, last school year doing 30 a day, is a success
- The coffees are Fairtrade
- Discussion about the plan of the combined Juicy/Cram Dunk selling bubble tea, providing board games

f) Dewey’s
- Located in North Power Plant
- Prior to 2006 used to be a very famous place on campus
- Suffered a number of years of financial difficulty
- Lost a lot of space in the building, which mostly occupied by Dewey’s in the past, now only central part of the building
- Anticipating in the possibility of reclaiming up to 50% of the building, but cannot be achieved in short-term
- Just extended the lease for 5 more years in August, with clauses that the university will try to make more student space when more space is available.
- This year doing a All Day Breakfast
- Has a lot of problems, but a lot of opportunity as well
- With more space comes with the opportunity for designing the space, maybe renovation, maybe partnering with GSA
- Partnership with GSA in NPP: SU maintains operational control and shares 15% of profit with GSA
- Improvement of menu from chef
- Marketing: it’s a unique place on campus, perhaps one of the best student groups place on campus
- Final opportunity as a venue: now the campus needs small to medium size venue for student groups to hold programmes or functions, Dewey’s can be the venue
- Discussion with university will start in October

10. Discussion

And Information
ITEMS

11. REPORTS

12. CLOSED SESSION

13. NEXT MEETING  TBD, will be decided through email and doodle calendar.

14. ADJOURNMENT  CHEEMA moved that the meeting be adjourned.
The motion was seconded by LE.

Vote on Motion 4 / 0 / 0
CARRIED.

Meeting adjourned at 6:30 pm.