

Housing & Facilities Conference

Presented by the FMC

Scan the QR code or visit the appendix of your workbook to access downloadable materials for this session.



Food Service Essentials With Upper Crust And College Fresh

Joel Saslaw, Upper Crust, College Fresh

**Housing
& Facilities
Conference**
Presented by the FMC

Introductions

- Joel Saslaw
 - *He, him, his*
 - FMC Manager
 - Fun fact: Steam engine fireman
- Email:
jsaslaw@gammaphibeta.org



Introductions



Upper Crust

<https://www.uppercrustfoodservice.com/>



College Fresh

<https://collegefresh.net/>

Common Food Service Mistakes

Case Study:

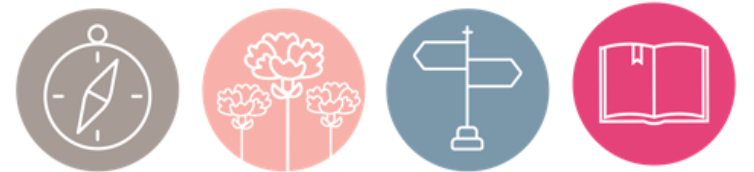
Residents of Alpha Beta Gamma Chapter's facility observed food service providers serving meals without gloves and sneezing near the food. Many residents also noted the lack of dietary and culturally appropriate meal options. Additionally, food service staff expressed uncertainty about preparation and service hours, making scheduling difficult.

- Discuss with a partner: What food service mistakes do you notice in this case study?

Learning Objectives

- Explore common food service mistakes.
- Identify one or more strategies for mitigating food service risks.
- Develop one food service goal.

Note: None of the HFC sessions should be construed as legal advice. You will need to determine if anything you want to implement following this conference will need to be approved by your board, affiliated house corporation (AHC) membership and local campus. May need to consult your AHC's legal counsel.



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Strategies For Mitigating Food Service Mistakes

Food Service Best Practices With Upper Crust And College Fresh

1. Hosting weekly menu meetings with chef and house leadership
2. Requesting feedback and reviewing meals
3. Creating an app profile that lists all allergens, dietary restrictions and food preferences

Tip: Record notes on Page 20.

Tips And Tricks For Food Service In Gamma Phi Beta

- Gather feedback
- Maximize your relationship with your chef
- Adjust mealtimes
- Share the accommodation process and review requests regularly

Tip: Record notes on Page 20.

Case Study Revisited

Residents of Alpha Beta Gamma Chapter's facility observed food service providers serving meals without gloves and sneezing near the food. Many residents also noted the lack of dietary and culturally appropriate meal options. Additionally, food service staff expressed uncertainty about preparation and service hours, making scheduling difficult.

- Discuss with a partner: What food service strategies could you use to address this scenario?

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Developing A Food Service Goal

Developing A Food Service Goal

- Turn to Page 22 in your workbook and respond to the following prompts.
 - Food service challenge
 - Strategy to solve this challenge
 - Positive impact

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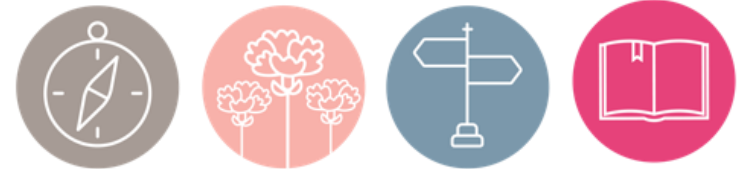
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Your Session Learning

Learning Recap

- Explore common food service mistakes.
- Identify one or more strategies for mitigating food service risks.
- Develop one food service goal.

Tip: Don't forget to write down your key learning takeaway in your workbook.



Learning Assessment

Food Service Essentials With Upper Crust And College Fresh

[GammaPhiBeta.org/Housing-
And-Facilities-
Conference/Resources](https://GammaPhiBeta.org/Housing-And-Facilities-Conference/Resources)





Tip: Take a photo
of this slide.



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