

Call to Order – 9:39 am June 25, 2014 | MBC 2290

1. Roll Call of Attendance

Board of Directors

Board of Directors Member (*chair*) Zied Masmoudi
Vice President Finance Adam Potvin
Board of Directors Member Shadnam Khan
Board of Directors Member
Councilor Naveed Azad
Councilor
Councilor
Student-At-Large Erika Pan

Society Staff

Financial Coordinator Vanessa Kwong
FBS Promotional Coordinator *vacant*
Minute Taker Dion Chong

Guests

SFU Sustainability Office Zero Waste Coordinator Rachel Telling
Qooway Carey Lau
Qooway Cindy Chan
Qooway Alan Chan
Profitek Fraser Brook

Regrets

Board of Directors Member Darwin Binesh
Board of Directors Member Jeremy Pearce
Student-At-Large Baqar Hassan

Leave of Absence (AP-1)

Board of Directors Member Brady Wallace

2. Adoption of the Agenda

MOTION COMSERCOM 2014-06-25:01

Potvin

Be it resolved that the agenda be adopted as amended

Committee terms of reference discussion removed.

CARRIED

3. Ratification of Regrets

MOTION COMSERCOM 2014-06-25:02

Azad

Be it resolved to ratify regrets from:

Board of Directors Member Darwin Binesh
Board of Directors Member Jeremy Pearce
Student-At-Large Baqar Hassan

CARRIED

4. Updates

a. Food and Beverage Services Financial Update

Update from unaudited Food and Beverage Services financial statements were provided by the Finance Coordinator. Overall budget losses were deemed to be decreasing from year to year. However, fewer sales were occurring across all services, a number of which were expected given changes in food services on campus, including introduction of Starbucks, as well as new tenants. Within a certain range, the more business received by FBS areas, the more losses are incurred. The FBS General Manager was reviewing vendor contracts and kitchen processes to minimize losses, as well as introducing new specials to draw in additional traffic. Currently the management priority was reducing costs.

It was not deemed possible to split costs between all areas within FBS, as ingredients and staff were shared.

Further, Higher Grounds has incurred a delay with the introduction of meat soups.

5. Discussion

a. SFU Vendor and Catering Food Packaging Standards

The Zero Waste Committee of SFU was made up of relevant departments across campus, including the SFSS FBS. There was a desire from the committee to replace Styrofoam with recyclable and compostable containers, and a new standard was being established for all 3 SFU campuses. This standard was to be implemented within 6 months across all campus services to ensure fairness to all vendors. Bulk purchasing options would be available to lower the costs of adoption for vendors. Additionally, the SFU Sustainability Office would operate a number of initiatives to raise the profile of the standard amongst the campus committee and further support vendors in the transition. SFU Dining Services, Ancillary Services, UniverCity and others were already in support of the initiative.

The Zero Waste Committee has not spoken to SFSS vendors yet. Current leases do not have any clauses to require usage of sustainable packaging. Given that leases were recently renegotiated, it may not be desirable to renegotiate to add the clause, particularly given the added costs associated. SFSS internal Food and Beverage Services already meet the requirements of the new standard.

There was a desire for the Board to receive all information and relevant support materials relating to the new standard prior to making a decision on the matter.

The potential existed for the Board to meet with the UniverCity and other supportive SFU departments to engage in dialogue on the process through which other areas implemented or were implementing the standard.

There was a desire to include such provisions for all new leases. Renegotiation was not considered an option at the time.

MOTION COMSERCOM 2014-06-25:03

Potvin

Whereas AP-36: Sustainability states that:

1. The Society recognizes that wasteful activities cause significant detrimental impacts locally and globally, and that by taking steps to

reduce the amount of waste generated by the Society it is contributing to the improvement of SFU.

2. The Society will endeavour to reduce waste wherever possible. This shall include, but shall not be limited to, the following:

d. Use of disposable packaging materials by all services

3. The Society will endeavour to develop sustainable practices wherever possible. This shall include, but shall not be limited to, the following:

d. Using biodegradable packages for all of the vendors' take out orders and for all catering orders

e. Lobby the University to adopt policies and practices that support, promote and reflect sustainable practices.

Whereas the presence of Styrofoam and other non-recyclable or compostable food packaging on SFU campuses is a significant contaminant in SFU's waste management system and;

Whereas the presence of these materials significantly decreases the waste diversion potential at SFU, in accordance with SFU's Sustainability Strategic Plan goal of 70% diversion by 2015 and;

Whereas the use of Styrofoam and other non-recyclable materials has negative environmental and health impacts, both within and external to SFU, therefore be it:

Be it resolved to recommend to the SFSS Board of Directors that all vendors and caterers the SFSS has influence over be in compliance with SFU's new vendor and catering packaging standards detailed in the attached document.

POSTPONED TO NEXT CSC

Potvin

6. Matters Arising From the Minutes **MOTION COMSERCOM 2014-06-25:04**

Potvin

Be it resolved to approve the minutes of 2014-06-05 and 2014-06-11

Additional details were sought by a number of members.

POSTPONED TO NEXT CSC

7. Discussion Continued

QUORUM WAS LOST AT 10:20AM

As per Robert's Rules §40 II. 25-7, in the absence of quorum, any business transacted (except for procedural actions...) is null and void.

a. Qooway Loyalty Programme

8. Adjournment

DC /CUPE 3338

SFU Vendor and Catering Food Packaging Standards

Purpose: The purpose of the SFU Vendor and Catering Food Packaging Standards is to ensure that **all food packaging given to customers on the Burnaby campus and in UniverCity is either recyclable or compostable in alignment with SFU's current Zero Waste system.**

Effective Date: Effective **December 31, 2014** all vendors and caterers on the *Burnaby campus* must be in compliance with the following guidelines for the purchase and use of food packaging intended for customer use. By **December 31, 2015** all vendors and caterers on the *Vancouver and Surrey campuses* must also be compliant.

Items covered by the guidelines:

- All containers and wrappings for hot or cold food, including sandwich containers and wrappings, salad bowls, sushi containers and soup bowls.
- All cups for hot or cold drinks (including the cups, sleeves, stir sticks, and straws*)
- All cutlery and chopsticks
- All take-out carrying packaging (e.g., bags, boxes, multi-cup holders etc)

For an item to be recyclable or compostable through SFU's current Zero Waste program, it must be made of one of the following materials:

Recyclable

- *Hard* plastic, #1, 2, 3, 4, 5, or 7**
- Glass
- Tin
- Aluminum *without paper lining*
- Tetra-pak/other carton

Compostable

- Paper *without a wax lining* (plant-based linings are accepted) and made from a *minimum 25% post-consumer fibre*
- Certified BPI compostable materials e.g. Eco-Products, World View, Greenstripe, World Art compostable products (see <http://products.bpiworld.org/> for a full list).

These materials are not recyclable nor compostable through SFU's waste management system and therefore cannot be offered to customers:

- Styrofoam (polystyrene)

* By December 31, 2015 all cup lids must be BPI certified compostable

** #6 is not a recyclable type of plastic

- Soft plastics – e.g. Shrink wrap, plastic bags
- *Most* regular, wax-lined paper coffee cups
- #6 plastic

Notes:

Feedback from the waste management industry has indicated that compostable cutlery does not break down easily in commercial composting facilities and can create ‘sharps’ in the compost. Therefore it is preferred that all cutlery be made of a recyclable material rather than compostable.

These standards will be revised on a regular basis based on product availability and recycling standards in the lower mainland.

Transition Support Tools:

- SFU’s Sustainability Office and Procurement Services can assist vendors in obtaining lower prices for the new packaging products required for compliance
- SFU’s Sustainability Office and Sustainable SFU (student-led society) will support vendors in their transition by promoting vendor efforts within the community

Suggestions for making the transition to more sustainable purchasing easier

- Advertise the fact that you are investing in more sustainable take-out containers to your customers on site. Sustainable and responsible vendor practices are highly attractive to customers and can encourage increased purchasing. Consider joining the SFU Sustainability Office’s ‘Green Dining certification program’ or branding your containers or cups.
- Where possible, offer reusable containers or mugs to your customers as an alternative, to avoid producing disposable take out materials and to reduce costs.
- Consider joining SFU’s Go Green Container Exchange program: <http://www.sfu.ca/sustainability/initiatives/waste/container-exchange-program.html> (You must have facilities to wash & sterilize containers).
- Consider charging customers for a take-out container or cup, while offering small discounts to customers who bring their own container/mug to keep overall costs down.