



# Directors Panel

June 7, 2022



**Johnny Curet**

Rice University

- Knew early on that Culinary Arts would be his passion in life
- Co-Instructor of Chemistry of Cooking Class
- Dir of Food and Nutrition Service at St. Luke's Episcopal Hospital



**Dustin Cutler**

Cornell University

- 2004 Olympic Village Athens
- 2008 Olympic and Paralympic Games in Beijing
- Major League Baseball's Turner Field, New Orleans Convention Center and Emerald Coast Convention Center, GlaxoSmithKline and Palm Beach County Convention Center



**Betsy Helgesen**

University of Minnesota Duluth

- Starbucks 1998-2002
- Dist. Mgr opened markets Wisconsin, Detroit, and Kansas City
- Awarded Mgr. of the Year!
- Chef/Owner and restaurateur for 15 years (2003-2019)



**Ed Townsley**

University of Guelph

- F&B Director Fairmont Royal York
- Asst. Dir of Hospitality Services
- Director of Business Development at Sodexo Canada
- President of CCUFSA

	Rice	Cornell	Minnesota Duluth	Guelph
Operations	11 Colleges, 5 Serveries, Deli, Faculty Club, Student Center, Vending, Brochstein Pavilion	10 Residential Colleges, 17 Retail Units & Cafes, 2 Convenience Stores, 1 Restaurant, Catering, Concessions	Residential Dining Center, Retail Food Court, Catering, Production Kitchens, Coffee Shops, Vending	22 operations comprised of Dining Halls, Retail, Catering, Auxiliary
# Students	4K Undergrad, 3.5K Grad	15.5K Undergrad, 7K Grad	8.5K Undergrad, 700 Grad	23K Undergrad, 6K Grad
# Meals	10K Daily 3.9K meal plan holders	24K Daily 11K core meal plan holders	6.5K Daily 2600 meal plan holders	Over 25K daily 5K meal plan holders
# Employees	110	1,126	400	1,140
Core Business	Housing & Dining for Undergrad/Grad, Delivery Services, Bookstore/C-Store, Summer Conference Services, Graduate Apartments	Residential Dining, Retail & Catering	Catering, Production Kitchens, Coffee Shops, Residential Dining Center, Retail Food Court, Vending, Kiosks, Bookstore, Printshop	Food Service/Catering, Bookstore, Campus Card, Conference Services, Mail Services, Retail
2023 Board Plan Increase	2.13%	2.75%	10% <i>(pending approval)</i>	4.8%

# Directors Panel

**Two or three major challenges that you will focus on this summer?**

**How are these challenges and your strategies different from the past?**

# Directors Panel

**Prices keep going up; the plan cannot just be to increase the food budget. How do you work with the supplier community and how can they help you with novel solutions?**

# Directors Panel

**Who drives the innovation, consumers?**

**Competing needs and limited resources,  
trends and casual dining, etc.?**

# Directors Panel

**Plant based proteins, automation, ghost kitchens,  
service delivery models...**

# Directors Panel

**Diversity, Equity and Inclusion has been the focus for the last 5 years. What are your strategies on campus, are they asking you to look at your supplier community and their practices?**



# Directors Panel

**Working remotely, on campus strategies,  
work-life balance...**

**How is all of this translated in your organization via  
revenue, staffing, services, etc.?**

# Directors Panel

**Tell me something interesting that I need,  
or want to know...**

The logo features a stylized red chef's hat above a red fork and knife crossed at their handles.

**Chef Culinary CONFERENCE** 2022

# Directors Panel

June 7, 2022



# Culinary Conversations

Jacques Pépin, Alice Waters, and Martin Yan

June 7, 2022