**Student Government Association Minutes**

September 13, 2016

1. ROLL CALL: All were present
2. APPROVAL OF MINUTES FROM September 06, 2016: Minutes were approved.

1. PRESIDENT’S REPORT: ***Matthew Carlin***
2. Hello everyone, I would like to welcome Andrew Mankus theDirector of Dining Services
3. Andrew Mankus: I’d like to thank Matt Carlin as well as the executive council for having me here to talk to you all today. I just met actually with the Food Service committee. I’m glad to be here. A lot of fun new exciting things happening at Westfield State, Food Services obviously being one of them which you all are very passionate about. I’m passionate about it. The student body is passionate about it because I wouldn’t be standing in front of you all today talking to you about our program, if we weren’t passionate about it. So it’s very important and moving forward we want to use food as a leveraging point to have students select Westfield State as the reason for coming to the University. I just today want to kind of give you a little bit about the transition from going to managed operations to a self-run operation. I want to tell you a little bit about what that’s entailed and then kind of a little bit about what the next steps are and then what I can do to help you all and then what you all can do to help me.
4. I came from the University of Massachusetts. I used to manage operations over there. In the whole grand scheme of things it’s probably about the same size of the entire campus here. So, as all of you don’t know maybe is that Westfield State and the University of Massachusetts have signed a three year MOU to help out with this transitional period. So, what that means is we have the University of Massachusetts at our expense for the next three years, if we need assistance with events, if we need staffing assistance, we need guidance in any way they’re here to help. A majority of that transitional piece has just happened over the course of the summer. Hindsight, we had about seven weeks, we would have liked about seven months, but I honestly think what we’ve accomplished in the last seven weeks speaks volumes, of the dedication of the returning staff, folks like Maria Lees, that have been here to get this program to where we’re at now and where we can be in the future.
5. I wanted to kind of tell you a little bit about why UMASS and why the University is partnered with them. So, the University of Massachusetts is the largest self-operated dining program in the nation. There’s two ways that you can manage your food and beverage operations. You can be managed by a company, such as Sodexo or Aramark or Bon Appétit, or you can be self-operated. So, with UMASS being forty minutes up the road and being the largest self-operated dining services in the nation and a huge leveraging tool for this university, if you haven’t heard is they were recently ranked #1 in the Princeton Review by top campus food. So, that’s obviously a goal for us, to be recognized as a top dining program. Would I like to kick them to the curb and be #1? Absolutely! Is it going to happen this year? No, but can we start cracking. Can we get in this top 25 this first year? Yes, I think we can and by having them partner with us, it’s a huge opportunity for this campus and university. We also received a Kendall Grant Foundation to assist with this transition and actually UMASS Amherst received a Kendall Grant from the Foundation three years ago to basically turn one of their Dining Commons into the healthiest and sustainable dining commons in the nation now. It’s a little bit hard to evaluate that and things of that nature, but what they were able to do essentially was write a how to guide. The how to guide is basically what we’re doing right now. It’s how to build your food service operations. How to build from the ground up. This is a model that a lot of colleges and universities are going to lack at. It usually goes the other way, right, we’re self-operated, the university doesn’t even do this anymore, let’s give it to some management company so that we don’t have to worry about it, but things happen with that right? The quality suffers and then the visions and goals of the students that attend the university is an oversight.
6. Our mission statement is, “To contribute to the campus life experience by providing a variety of healthy, flavorful meals featuring local, regional, and world cuisines in a sustainable and environmentally conscious manner.” A lot of buzz words there right? We love the buzz words, healthy, sustainable, local, but honestly when it comes down to it we want to build a community around food. You grow up, you eat dinner with your family. The dining commons is the central hub of this university so, we want to kind of break bread. We want you to build these kinds of relationships with friends that you’re going to have for the rest of your life and we want that to happen at the dining commons. Not necessarily that there was a lack of community, maybe amongst staff members and one-on-one interactions, but just overall the total lack of the sense of community was, we’re feeding you because you basically need it to live right? We want to feed you; we want to educate you on food experiences. We want you to grow relationships with us, with each other, and we want a menu to do that.
7. A little about the food culture and what’s important, is we have a student first mentality. One of the beautiful things about being a self-operated dining program is if something doesn’t work or if the students don’t like this, then we do something different. We don’t have to pick the phone up, we don’t have to call Boston or Chicago and say “hey this doesn’t work can you get back to us on what we can do here?” We will have a registered dietitian on staff. You can walk twenty feet down the hallway and fix a recipe or we will have an executive chef that can change the menu just like that. So student first mentality. Now, to a certain extent right. Basically you all talk and we listen, that’s our focus, we’re student first. We are part of the university, we’re your family, and we’re all family. So that’s the mentality that we have here.
8. What you’ll see first in food culture is higher food quality, food experiences, global influences, health and wellness, modern eating, more customization. Things like the stir fry bar. The beautiful thing about stir fry is you can eat there seven days a week and still create your own menu. There are, right now, limited options because of limited equipment, but we have equipment on order so, we’ll be able to have more options out at the stir fry station. You’ll hear me say this a lot, we are walking before we can run. We’ve been doing this for eight weeks now so, we’re walking before we can run. But things like the stir fry station, proud example of utilizing raw ingredients, which we are getting locally. If you don’t use them you can reuse them, you can repurpose them, you can make soups, we can utilize them in stir fry stations you can use them on a lot of different stuff. Keeping our cost down so, we can do more things, we can have more specials, we can have whatever we all want.
9. A big part, is we want to have an educational experience within the dining commons and that comes in many different forms. We’ll just get right into self-health. So, reduction in protein sizes. You see two ounce portions at lunch and three ounce portions at dinner. Once again in the dining commons, it’s all what you care to eat, but it’s recognizing trying to limit our carbon footprint impact on the environment. So, nobody’s going to stop you from taking two sliders that equal a burger, but we’re going to offer sliders. What I’m talking about, kind of what students want, what you all want, there’s a lot of information to back it up. We’re not just throwing something into the wind and seeing where it falls. Multiple surveys have been done here on campus. Multiple surveys, that we have information from UMASS occur at UMASS once a semester, about the food service and that has been happening for the last fifteen years. You will see that here every semester. We will send a survey out so we’re getting feedback. We have a great student body represented in these surveys. So we found that there is a 30% reduction in red meat consumption. We found that there’s a higher demand of plant based proteins. That’s why it’s two ounce portions on our beef sliders and that’s why you’ll see a plant based protein on our main line all the time and I’m not just talking about a stir fry tofu. There will be lentil cakes and zucchini cakes and things you could never even imagine existed or things that you could do. It’s the educational things. We’re not going to shove it down your throat, but we want to let you know hey this is an option for you, give it a shot in time. Perfect fine example is we want to double the consumption of seafood and produce so the average American consumes about eleven pounds of seafood in a year. The average student at UMASS eats twenty pounds. So, what we’d like to do is educate you all on that. There are other forms of fish where we want to utilize the underutilized fish at our local fisheries. So, perch, haddock, and there was a red fish out last night. Once again you don’t have to have it, but give it a shot. You never know you might like it. You might try something you’d never even heard of before and then it’s one of your favorite things.
10. There’s been a study at UMASS that there is a direct correlation of how you eat to how well you perform in the classroom. Female vegetarians at UMASS have the highest GPA. We want to reduce sodium in recipes; we’ve eliminated the table salt. There’s still salt available, it’s just limiting your access. We’re providing whole grains at every option. The stealth health thing is chocolate chip cookies made with whole grains. An excellent point that I’d like to make and people need to be made aware of, is we are baking from scratch now. Everything that you see in there, is baked from scratch. We’re not just opening up a box and adding oil and eggs. We bring in flour and we make it work. Chef Pam Adams, she is a brilliant pastry chef, who is building our team here because unfortunately, she’s going to have to go home, but once again this is the beautiful part about having the partnership with UMASS that if we did not have we would not be able to bake items from scratch, in house.
11. We will have and we do currently have on staff, a registered dietitian. We don’t want someone to come in, that has a special dietary restriction or a special need, and have to go see somebody special. No, we want them to come in, we want them to be able to eat the same food and feel comfortable eating wherever, with their family and friends. We don’t want them to wait for a special meal; we don’t want them to do that. We going to have a vegetarian station, are we going to have gluten free stations? Yes. We actually just enhanced the gluten free station menu, starting this afternoon. You’ll see a lot of those things, but, once again, to have a simple serving’s station dedicated to an allergy free you are just limiting, you’re forcing somebody to take something out of a freezer and microwave what they want. That’s just not what we’re about. Having a registered dietitian on staff, if somebody’s having difficulties they can have a one on one consultations. It’s free and it’s a part of the dining experience. We can sit down, we can look at menus, we can look at recipes, we can see what’s safe for someone to eat, what’s not safe and build a customizable menu for individuals to make sure that they’re being taken care of. That’s kind of a little bit about our food culture here.
12. To talk a little bit about meal plans and that nature. We did not want to change much when it came to the meal plans. People already purchased their meal plans; this is something down the road that we are going to have a lot of conversations about. We are going to have a lot of conversations with the student body because I can guarantee you, probably nobody in this room, until they start eating some of this higher quality food, likes their meal plan. No one likes the fact that their meal plan expires on Saturday and if you only use three out of your fourteen meals, you lose them. We don’t like that, it just doesn’t make any sense, but once again we are going to focus on the food first. We’re going to have a lot of conversations with students, about what they like, what they don’t like and then we will look at changing the meal plans. For a commuter meal plan we’re going to look more strictly at a dining dollar meal plan. I’m sure that will come up, I’m sure that will be popular. For students that live on campus, there will probably be a high demand for either an unlimited meal plan, throughout the course of the semester or at least a block of meals that expire at the end of the semester, not weekly. So, they can use them at their disposal. These are things that we will kind of dive into and talk about as we go along. So, one major change that we did do to the meal plan, that I want to talk to you about, which apparently we found out from the food service committee, hasn’t been communicated effectively, is we did change the five meal plan for the commuters and the off campus residents. So basically what we did was, we said you can use your five meal swipes anywhere. You don’t have to go to the dining commons, because you can find out that your meal plan will still be more expensive than paying the cash door prices in the DC. So, to get a little bit more involvement we said “why don’t we let them use those anywhere.” You get five a week, so you can use them as meal exchanges. It’s actually why I was a little bit late right now because we were testing it after discussion in our food service committee and realized that it doesn’t work right now. So, I’m working on making sure it does. So, theoretically I understand some people, might think that we took something away, they don’t have dining dollars with their program. You actually have $42.50 a week that you get back every week at the start of your week to use as meal exchanges, or if you want to use it in the dining commons. Once again, we’re an open book here. We’re not trying to hide anything. The reality is its better, greater value right now. It looks like we took something away, but in theoretically we gave you more. These are things that now might look a little confusing, but in reality it is giving you more flexibility in your meal plan and then hopefully we can blow up some of these meal plans, to make them actually work for everybody and not just some individuals.
13. A little bit about retail dining, I just want to kind of catch everybody up on, so everybody knows. The old Subway up here is Ely Harvest. We have fresh made smoothies, salads, wraps, and things like that. This week we’re going to start introducing our fresh squeezed juices and then by October we’ll be featuring our hot made to order sandwiches and things like that. Our Marketplace, we’re about 90-95% where we want to be, we’re still missing a few items. I was told that I better get Ben and Jerry’s pints in there and we did that, but we are still looking for a few items so, if things are missing once again bear with us, we’re going to get them in there. We’ve changed companies that actually supply us. It’s the same process, but we’re just finding certain vendors for certain things. You have to remember since we’re self-operated we have to follow all the state guidelines with setting up vendors and things like that. It’s not Sodexo where whatever they did to get something in house, there are certain procedures we have to go through. TJ Bistro, we have four concepts in there. We have a Wasabi concept with rolling sushi, and teppanyaki grill. We have a tamales concept with quesadillas and nachos and things like that. We have a pizza and salad station. When we came in we thought the Perc was a coffee shop, so we turned it into one. You can get breakfast sandwiches all day; it’s a breakfast location and you can get omelets all day. We’re working on refurbishing an old espresso maker so we can have cappuccinos and lattes in there and that location is open from 8:00am to 8:00pm. I know the Perch was your late night dining option and it still is. It’s called TJ Bistro, that’s still open late night. Wilson Café. We didn’t do anything in that location. If you have visited Wilson and something isn’t there that’s been there in the past, we’re getting the feedback and we are working on it. Wilson Café is a perfect example of, it needs a major overhaul. We have ideas already, as to how we can fix it and make it better, but that’ll be in the spring. The Garden Café proudly serves Pete’s Coffee, cappuccinos, and fresh made sandwiches.
14. I just want to touch upon dining dollars, as it relates to the meal plans. You do get dining dollars, they are kind of like Sodexo bucks, but we actually want you to use those in the retail outlets. You can’t use them in Dunkin Donuts obviously because they’re not affiliated with the university’s dining program. You can’t use them in the Marketplace and I know that’s been a top question as to why. Unfortunately, Sodexo should have never allowed Sodexo bucks to be used in there. That location should be used for incidentals, which you should be using Owl Bucks for. Which a reminder, you are getting 10% off your purchases. With Dining dollars, we don’t want someone to go in and buy $250.00 worth Red Bull and a case of Snickers Bars. That’s not what dining dollars are meant for. Dining dollars are meant for retail locations, you can use them in the Dining Commons if you run out of meal swipes. It’s a means for you to get a meal not a candy bar. Once again, that’s something that’s different. That’s something that’s going to be a hot topic.
15. The hours of operations have changed. We are opening the Dining Commons a little bit later. Sunday through Thursday we’re open until 10:00pm. I don’t know how in years past you were able to shut and lock those doors at 8:00pm because between 8:00pm and 9:30pm we’re picking up almost an average of 1,000 students a day going through the Dining Commons. By 9:30pm, it is slower, so as we build our program, we might even go until 11:00pm. Or offer continuous dining, we don’t shut and lock the doors. At 3:00am the Dining Commons will be slow and we will not have everything open. There is still at least an option for people to come in. The Marketplace is open earlier it’s open at 7:30am now so if somebody does need something before their 8:00am class, that’s open and available. On the weekends it’s now open at 11:00am as opposed to 4:00pm. The only thing that we pushed back on is TJ Bistro and that’s Friday and Saturday night. It used to be 2:00am and now its 1:00am. It’s something that we’re going to have to play by ear.
16. I met with the Food Committee today so we are going to restart that back up. We’re changing it up just a little bit. If the committee’s on board we are going to have it structured a little bit differently. As opposed to just looking at comment cards and discussing comment cards let’s have something more like immediate feedback. Starting tomorrow, September 14, if the Food Committee is ok with this, we are going to start posting responses back up immediately. What the Food Service Committee is going to do is get me a list of the top five or the top ten of some of the bigger stuff. The Food Service Committee, needs to be focused more on the bigger picture. What are the big things now? What are the bad things, because we want to know those too? Let the students know about what is going on. A little bit more of that, as opposed to answering comment cards.
17. Through the transition, Sodexo obviously laid off a lot of employees here. We have given every single person the opportunity to come and work for us and to come train for us. I don’t want to bash Sodexo because I’ve never worked for the company, but they did not train and treat their employee’s right. That was a part of the transition team at UMASS. They came in here and actually trained these staff members to get them to the level that we’re at. I can honestly tell you that the whole staffing and hiring was consumed. I would say in a day Human Resources was 90% of my day probably for the first six weeks because I knew how important it was. I’ve talked to the same people about different positions multiple times; I’ve probably interviewed over 350 people within the last three weeks, to get people full-time benefited positions. I unfortunately was not part of the conversation from the get-go. I don’t know what was promised, but I want you guys to know that jobs are available. They were given the opportunity. Not everyone is going to get a full-time benefited positon, but not everyone from Sodexo was full-time and benefited as well and there’s a process of going through that as well. There have been search committees that have been going on, that Maria Lees and myself have sat on. We are pretty much fully staffed and the hiring process for full-time benefited positions is ongoing and it will continue easily through the beginning of the year. Some folks decided not to join us, some folks moved to different locations. There’s a little bit of both. And in student hiring, I can proudly say that we have almost ten times the amount of students on staff by September 13 than Sodexo has ever had. It’s a shame that the dining services program has not offered student programs or student jobs in the past. We already have about 40 hired staff working and we’ve already budgeted to do about ten more. What I need from you all is the big picture. This is tip of the iceberg of what’s coming, but that’s all I have. If you guys have questions?
18. **Andrew Morin:** Hello, I first just want to say thank you for coming in and doing this. I think the whole attitude on food on campus is a lot more positive and a lot better. My question has to do with the five swipe exchange you were talking about. You had said that it’s not working now, but I was just wondering if you could clarify. To be able to use your swipes essentially at retail dining places is that only available for the five meal plan?
19. **Andrew Mankus:**  Correct. Once again this is a value in quality thing. It’s something that we’re going to have to get through and we have ways of getting through it. To answer your question, yes, it’s for the five meal plan only. Why it’s not working right now I don’t know, will it need to be working, yes.
20. **Maddie Creamer:** I have a question about student hiring. You’ve hired around 40 students so far, soon 50, included in that how many are student ambassadors? I worked orientation and I know you talked about student ambassadors that were going to ask around opinions and bring things up to you.
21. **Andrew Mankus:** This is an easy questions. Zero. We’re just not there yet. We’re not ready to have a student ambassador program. We are going to and basically student ambassadors that work for us and basically secret shop so yes we’ll get there.
22. **Maddie Creamer:** Can you go over the difference between a food service member and a student ambassador because it’s sounding like they are very similar in what you hope and I’m trying to understand why one would get paid $10.00 an hour to do what a food service committee member is doing.
23. **Andrew Mankus:** A regular student worker is somebody that wants to, we have positions that are in retail, they could be cashiers, they could work in the DC, they could serve, and they could wait tables. A Food Service Ambassador, which we would like to do at some point, like I said we are not there yet. The reason for it is there is a Food Service Committee and we need to see what the purpose of the Food Service Committee truly is, before we even move in to an Ambassador program. The Ambassador program is basically a UMASS model and it’s a model that actually doesn’t work. They are tweaking it themselves, which is why that is on the back burner. That’s why we’re not there yet.
24. **Molly Lucey:** I know you touched a little bit on the gluten free thing and there are a whole bunch of other allergens that last year were protected with the simple servings, but what’s going to be done to make sure those students can have a daily option?
25. **Andrew Mankus:** A couple things, it’s an extensive training. We have a registered dietitian actually doing awareness training, that all of our workers regardless of their position are going to be required to go through. It comes down to training. We want to be able to serve things with nuts in them. We don’t want to have somebody have to go to somebody and get a prepackaged cup of peanut butter that they want. It comes down to training and then it comes down to front of house, back of house, and once again we’re recipe based. You have recipes, you follow your recipes. When you’re done with your recipes you clean your work station and start working on another one. There should be no cross contamination. If someone has severe restrictions or dietary needs of any kind it doesn’t matter how many meals we’re serving, if somebody needs a prepared meal separately, we will still do that.
26. **Brandon Trafford:** My question comes in regards to identifying the student needs. You were saying earlier that one of the best parts of being self-op is that we can change anything we want to and I understand that Food Service Committee is doing a great job, but a lot of the students on campus aren’t part of the Student Government niche. So are there currently any programs or thought of programs on reaching the rest of campus outside of Food Service Committee and the comment cards or are we focusing more on the public going to the comment cards for feedback?
27. **Andrew Mankus:** Immediately, yes. There’s comment cards and there is a form you can submit on our website and we will grow on that to get information back and forth on social media. realistically, growing our Facebook page. We are going to want to do that in a couple weeks.
28. **Daniel Chamberlain:** I’ve noticed recently in the DC, that the tables seem to be a lot closer together. We had this issue last week where people couldn’t walk by because you were chair to chair and there was no space. I was just wondering what has changed?
29. **Andrew Mankus:** Well not much has changed with the exception of us adding the sushi station out there. We didn’t technically lose a single seat we had to move some stuff around. Basically our purpose for putting options out in the seating space is to pull them away from the central dense location that gets discombobulated. The seating in the DC is like a cafeteria. That’s something that we are looking into, like maybe bringing some high tables in, moving things around, so that there’s a little bit more room. Not much has changed, but it’s something that we need to look at. Next time you’re in there hunt me down and let me know.
30. Thank you Andrew Mankus.
31. There will be a constitution day event this Friday, September 16 at 12:00 noon in the Owl’s Nest. It will be hosted by the Office of Undergraduate Studies and the Office of Nondiscrimination compliance the guest speaker will be Genevieve Nadeau, Deputy Division Chief of the Civil Rights Division of the Massachusetts Attorney General’s Office, who will speak on equal protection and its application to race. Also, as a speaker and panelist will be Mr. Julius Jones, Co-Director, Development and Co-op Incubation Coordinator for the Worcester Roots Staff Collective and founder of Black Lives Matter, Worcester. The event is going to pay particular attention to the celebration of equality and the equal protection clause of the 14th amendment. There will be a panel afterword to address questions and concerns featuring many speakers and distinguished members of our campus.
32. Items not listed on the agenda.

1. BOARD OF TRUSTEES’ REPORT**:** ***Brandon Trafford***
2. I have an exciting report in regards to the Trustees this week. Last Friday, September 9 the Trustees had a follow up meeting to a retreat, held over the summer. Here I learned a few facts that I would like to share with you.
3. We currently have 4914 undergraduate students here at Westfield State University with 1200 DGCE students. This year we obtained 1300 new students and our current retention rate is at 73.84% which is up from last year which held steady at 72%. Out of all the students who attend WSU there are 3100 students that live in the dorms.
4. I am pleased to announce Governor Baker has appointed Robert A. Magovern as our 11th and final Trustee. Trustee Magovern is a knowledgeable and skilled individual who has served on the Board of Trustees before and we’re very excited for his return. For those of you who have been keeping up with the WSU twitter feed, you could see that both he and I were sworn in at that September 9 meeting. This unfortunately means I will not be sworn in at the September 27 meeting of the Student Government Association as I had previously stated last week.
5. The Trustees are still scheduled to have a Committee meeting September 27 in the Presidents Board Room with Academic and Student Affairs from 10:00am until 12:00pm, Finance and Capital Gains from 1:00pm until 3:00pm, and Advancement from 3:30pm until 5:00pm.
6. On October 6, we have Audit Committee from 1:00pm until 2:30pm followed by the full board meeting at 3:00pm.
7. **Maddie Creamer**: Congratulation on getting sworn in.
8. My Office hours are Monday from 12:00pm until 2:00 pm, Tuesday from 3:00pm until 5:00pm and Wednesday from 12:00pm until 1:00pm.
9. All University Committee**: No Report**
10. Neighborhood Advisory Board**: No Report**

1. VICE PRESIDENT’S REPORT-STUDENT LIFE**: *Brendan McKee***
2. Just a reminder that applications for the University Student Conduct Board are located on the table by your binders. The deadline to submit the application is Friday, September 23 at 5:00pm.
3. I am still looking for a senator that is interested in Student Affairs Committee this year. Our first meeting is scheduled for Monday, September 26 at 1:40pm. I have two so far and I need eight total, so if you’re interest, please see me after the meeting**.**
4. **Cameron Swan:** How often does Student Contact meet?
5. **Matt Carlin:** Student Conduct meets as an as need basis.
6. **Brendan McKee:** There are training times that you have to be present for. Those are also listed on the application. The only reason you can miss those is academic.
7. Student Affairs Committee**: No Report**
8. Multicultural Committee**: Daisha Serrano**
9. This Saturday, September 17 there will be a Unity Fest going on, on the Campus Green. The Fest will begin at 12:00 noon and will end at 4:45pm. There will be activities going on such as tye dye, henna tattoos and food.
10. Also this Sunday, September 18 the Latino Association for Empowerment (LAFE)will be having a bus for anyone who is interested in coming out for the Puerto Rican Parade in downtown Springfield**.**
11. Food Services Committee**: No Report**
12. Health Committee: **No Report**
13. Parking Control Board: **No Report**
14. Student Athletic Advisory Board: **No Report**
15. Substance Advisory Committee: **No Report**
16. Community Relations/Fundraising Report**: No Report**

1. VICE PRESIDENT’S REPORT-ACADEMIC LIFE: ***Jacob Lotter***
2. Academic Policies Committee: **No Report**
3. Curriculum Committee: **No Report**
4. Enrollment Management Committee: **No Report**
5. Academic Technology and Information Services Committee: **No Report**
6. International Programs Committee: **No Report**
7. Writing Liaison**: No Report**
8. VICE PRESIDENT’S REPORT-PROGRAMMING: ***Madeline Dexter***
9. Programming update**: Madeline Dexter**
10. Hope everyone had a wonderful first week of classes. CAB’s welcome week wend very well. Everyone responded quite positively to our comedian, Josh Johnson and we had over 300 students attend Bingo that night.
11. Thank you to everyone that came out to enjoy the weekend.
12. Big E tickets are on sale now. If you haven’t bought yours yet they are $5.00 on University tickets, this includes transportation to and from the Big E on Sunday, September 25. The bus leaves from Scanlon Hall at 3:00pm and leaves the Big E at 8:00pm. I hope to see all your smiling faces there.
13. Our next scheduled meeting is Wednesday, September 14 at 5:00pm in the Owl’s Nest.
14. VICE PRESIDENT’S REPORT-FINANCE: ***Marcus DiBacco***
15. Good evening, I just wanted to remind everyone that the Club Fair is this Thursday, September 15 from 4:00pm until 6:00pm in the Garden Level of Ely. As of right now we have over 50 clubs participating, I will have the full list here. Please remind people about the event. I will also need a few people to hang up fliers in the Residence Halls. They have already been stamped by Res Life.
16. Finance Report: **No Report**
17. Foundation Report: **No Report**
18. SERETARY’S REPORT: ***Karina Sallaway/Rebecca Kennedy***
19. Executive Secretary Report: **Karina Sallaway**
20. As you know elections for the Class of 2020 are going on. Signature papers are due tomorrow at 5:00pm in the SGA room, so please spread the word if you can. I do need some help hanging up flyers in the academic halls about voting for the elections. It counts as a unit opportunity, so if you would love a unit please help me out and see me after the meeting.
21. Legislative Secretary Report: **No Report**

1. PARLIAMENTARIAN REPORT:

Rules and Regulations Committee: **No Report**

1. COMMUTER COUNCIL, CLASS AND HALL REPORTS:
2. Commuter Council: **No Report**
3. Senior Class: **Andrew Morin**
4. Welcome back. I hope your year has been off to a great start. Our class council moved in early, and we have hit the ground running. We’re happy to see some familiar faces around our meetings, as well as some new faces here in SGA.
5. We are working on establishing a class gift with Kathi Bradford in Alumni Relations. At this point, we are leaning more towards a scholarship than anything else, but we are still open to suggestions.
6. SeniorFest is now a yearlong event. As opposed to one senior week at the end of the year, our Class Council will be hosting senior events throughout the academic year. Our first event is the Casino Bus trip on September 24. There were only five tickets left as of yesterday. Tickets are $15.00 and include a ride to and from the casino, $15.00 food voucher and $20.00 in bets at the “Big Six Wheel.” The buses will be in front of Scanlon at 2:00pm. We are at the casino from 4:00pm until 10:00pm and should be back on campus between 11:30pm and midnight. Be sure to stop down with your ID and confirmation to see Kim Hosmer and pick up your bus tickets. ID’s will be checked again at the casino.
7. We are in the process of researching and planning other senior events as well. More to come on this, but seniors, mark your calendars for Thursday, February 9 for our 100 Day Toast.
8. I am happy to report that Mr. Westfield 2017 is a go. We are currently trying to solidify a date with the people over at Dever Stage. In the meantime, we will be starting our search for contestants, judges and hosts in the coming weeks. If you are interested in any capacity, see me after the meeting or shoot me an e-mail.
9. Our next scheduled meeting is Thursday, September 15 at 5:15pm in Ely 003.
10. Junior Class: **No Report**
11. Sophomore Class**: No Report**
12. First Year Class: **No Report**
13. Apartment Complex: **No Report**
14. Courtney Hall: **No Report**
15. Davis Hall: **No Report**
16. Dickinson Hall**: No Report**
17. Lammers Hall: **No Report**
18. Lansdowne Hall**: No Report**
19. New Hall**: No Report**
20. Scanlon Hall: **No Report**
21. University Hall**: No Report**
22. UNFIISHED BUSINESS**:**

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1. NEW BUSINESS:
2. ANNOUNCEMENTS:
3. **Brendan McKee:** If you are interested in Student Affairs Committee please see me after the meeting.
4. **Jacob Lotter:** Can Brandon Trafford and I please see the Reps at Large over on the couches after the meeting.
5. **Maddie Dexter:** Come to CAB tomorrow at 5:00pm in the Owl’s Nest.
6. **Matt Carlin:** Whoever has that paper can you please give it to Rebecca Kennedy after the meeting.
7. **MASSPirg:** I’m an intern at MASSPirg. I’m Zack. I’m a First Year. If you guys haven’t registered to vote yet, you can come and see me. We are trying to have 10,000 students wide to vote.
8. **Jasmine Bobbit:** 249 Days until Commencement**.**
9. ROLL CALL: All were present.
10. ADJOURNMENT: Meeting adjourned at 6:36pm.