



Cal Maritime Corporation  
Food and Menu Advisory Committee  
December 7, 2022

Present: Daniel Golinski, Chair  
R. Ben Voth  
Mark Rodriguez  
Orlando Torres  
Karen Goble  
Scott Kern

Absent: Jeffrey Mueller, Vice-Chair  
Joey Simmone

- Called to order at 10:02
- Upcoming changes
  - Next fall
    - Returning to all you can eat
    - 2 plans
    - Fees will increase but exact dollar amount is unknown
    - Financial reasons
      - DCB was good for COVID but is no longer sustainable
    - Karen will present at ASCMA once all details are figured out
  - Spring
    - \$2800 wasn't enough this past year
      - Inflation, labor costs
    - Hours adjustments
      - grill is only station from 1330 to 1630
        - open from 1200-1900
      - Reducing stations
        - If subhub or the chef's station is open, clean eats or pasta/pizza will be closed
        - Grill always open
      - Morrow cove will only be open 2 days a week with reduced hours
        - Times can be changed based on student feedback
      - Bistro

- Bistro will close at 1300 M-Th and will be closed Fridays and weekends
- Ben suggests it being open during formation on Fridays
  - Karen says this is possible if only coffee is served, and orders are restricted to transact mobile
- No more food after 1900
- Daniel asks how many staff will leave
  - Karen cannot give an exact number
- Ben asks about Transact mobile order app
  - Karen explains how it works
- Daniel has concerns over usage of Transact mobile order
  - Ben proposes more communications regarding app and ease of use
- Mark reiterates that subhub is app only
  - No exceptions to keep things fair
  - Unless entire transaction system is down
- Ben asks about bistro
  - Karen confirms that biggest cost is labor
- Scott reminds us that the alternative would be passing all costs onto students