DON'T WASTE ... SHARE
AGENDA

➢ Welcome
Darlene Schlueter and Adrianne McCraw, Events Council Co-chairs

➢ UC San Diego | Arts and Humanities | Music
Jessica Flores, Production Manager, Music Department

➢ Food, Drink and Decor Sponsors
Creative Catering and Events
Snake Oil
Green Fresh Florals + Plants

➢ Associated Students
John Weng, Assistant Director, Associated Students Administration
Nicolette Solarez, Advisor, Associated Students

➢ Guided Food Pantry and Hub Tours

➢ Networking Reception
Designer: A. Quincy Jones
Originally constructed: 1975
Seating area renovated: 2018

Recharge unit of the Department of Music

Maximum Capacity: 764
UC San Diego’s largest performing arts facility

mandeville.ucsd.edu
OUR MISSION - MUSIC PRODUCTION:

- The Production Department
  - Provides event services to a wide variety of groups with varying levels of expertise.
  - Execute the technical requests of the artists and/or clients with the highest levels of service, dedication and quality.

- It is very important to remember that this may be just another Tuesday to us, but it may be the a greatest day of the year – or the life – of the client or the artist.
MANDEVILLE AUDITORIUM

WHO WE SERVE:

➢ The Greater UC San Diego Community:
  ○ Students
  ○ Faculty: Performance & Research
  ○ Staff
  ○ Parents

➢ Campus/Student Organizations/Alumni

➢ Community Groups

➢ Performing Arts Professionals
MANDEVILLE AUDITORIUM

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➢ RENTAL INFORMATION
➢ TECHNICAL INFORMATION
➢ CALENDAR
➢ BOOKING INQUIRIES
Creative Catering & Events
www.sdcreativecatering.com
7015 Carroll Rd, San Diego, CA 92121
Phone: 858.776.7441

Who We Are:
Going above and beyond is part of the tradition at Creative Catering & Events. Creating unforgettable events by exceeding your expectations with innovative cuisine, exceptional service and personal attention to every detail of our clients' requirements while doing so with a creative presentation! We are a full-service Catering, prepared in our kitchen with our handcrafted Chef’s and/or fully equipped for onsite cooking. We put our hearts into making every event nothing but a success and Creativity is what makes us who we are.

Our Mission:
We use locally grown ingredients and promote local vendors, all farm fresh and handpicked by the owner himself from season to season. We also like to take care of our community and donate and give back as much as possible!

Eat Well, Live Well, Be Well!
What we have done...
What we have done...
SNake Oil CoCtail CO.

Creativity. Freshness. Professionalism.
- Full Spirit Bar
- Craft Cocktails
- Bar Basics
- Tastings
- BYOB
- Beer & Wine
- Cash Bar
SNAKE OIL COCKTAIL CO.

Venue Concession Management

JULEP VENUE

THE CONRAD

SAN DIEGO SYMPHONY

LYCEUM THEATRE

Reach Out For More Information!

EVENTS@SNAKEOILCOCKTAIL.COM
858 - 754 - 9173
SNAKEOILCOCKTAIL.COM
Event Florals
DON'T WASTE... SHARE
41% percent of undergraduate students who ate less because there wasn’t enough money for food
UCUES 2018
29% percent of graduate students who experienced some form of food insecurity
GWS 2016
5,808

number of students who have utilized the triton food pantry in 2018-2019
52.5% average increase in utilization across the past 4 years
The Summary on Food Insecurity?

Our message is simple:

- Our students are hungry
- There’s a need for food
Pantry at a Glance

- 10 points per student per week
- 5,808 students in 18-19 totaling nearly 26k visits
- Offerings include
  - Fresh Produce
  - Canned Goods
  - Dried Goods
Hub at a Glance

• CalFresh Registrations/Super Clinics
• Basic Needs Self-Referrals/Crisis Resolution
• General toiletries/household items
• Cooking Demonstrations & Financial Literacy Workshops
• 2988 students in 18-19
Basic Needs at the UC

During a Pantry Tour...

- VC EDI Becky Pettit shared an app that staff could use to notify people about food in Winter 2016
- UCSF Co-chair for UCSF Food Security for Students, Barbara Smith, shared a texting service they used... just a few months later
860

number of events in the MEP from 2018-2019
2020
the year that UC San Diego is supposed to reach Zero Waste
The number of events where there’s significant food waste?

countless
20,000 servings of food @ 400 events with leftover food
The UC San Diego Mobile App
Free Food Notifications
Launch of Notifications

- Since 2016, AS worked with ITS to figure out how staff can push notifications out.
- To streamline with campus efforts, we decided to include this messaging into the UC San Diego mobile app.
- In Fall of 2018, notifications launched for Free Food.
- There are currently 950 students signed up to receive notifications and 25 users allowed to send notifications.
What the students see

To sign up for notifications, students simply log in to the UC San Diego app, go to “settings,” tap “notifications,” and turn the free food notification on.

Students who have enabled the Free Food notification app can quickly receive a notification about the food:

100 servings of tacos and wings in the Great Hall...
Free food: tacos and wings
If your event has over 50 leftover servings of food you’re eligible to use this tool. All you need to do is:

Visit the page

Draft the notification

Press send
Example: <<servings>> servings of <<food>> available until <<time>> or until out at <<location>>.

Title
Free Food: Sandwiches

Message
The UC San Diego Basic Needs website hosts an interest form for departments that would like to participate in a training.

→ https://basicneeds.ucsd.edu/

SURPRISE: this is the training…. Just fill out the form and you’re good to go!
Future Directions

• “RSVP” so event hosts know how many people to expect
• Notifications disappearing if the RSVPs match the number of servings available
• Transition to a slide format
• Reporting on who posts
QUESTIONS
Guided Food Pantry and Hub Tours
Meet in the lobby
(15 minute total tour time)

Networking Reception
Mandeville, East Room
Creative Catering and Events | Snake Oil Cocktails Co. | Green Fresh Florals + Plants
**Save the Date**

Next Events Council Meeting

Thursday, September 12
9:00am-10:30am
Great Hall

More information soon