

- I. Opening Prayer - Derick Williams
- II. Roll Call - When is it acceptable to start listening to Christmas music?
 - A. Turn and Talk
- III. Approval of Minutes - [26 October 2022](#)
- IV. Executive Announcements
 - A. Exec Cab Senate Report Presentation
 1. Jill Maudlin (jmaudlin@nd.edu), Director of Diversity and Inclusion:
Disability Advocacy
 2. Progress Tracker linked [here](#)
 - B. [Senate Chats with Sofie: Office Hours](#)
 - C. Senate Dinner: Wednesday, November 2nd after Senate at North Dining Hall
 - D. GreeNDot Training
 1. A final notice has been sent out to all pertinent members of the Student Government, including multiple senators, who have not been trained as of yet.
 2. If the session is maxed out, please email me at jschlach@nd.edu and I can get you added to the session on my end. Also please email me if you are able to sign up for this session and have signed up for a session in the Spring Semester so I can remove your name from attendance at the later session.
 - E. Exploration Week: November 1st-4th

1. Exploration Week (Nov. 1-4) is the semester's premiere event to discern and discover the next steps of your academic journey. A partnership between the Center for University Advising, Meruelo Center for Career Development, and Student Government, Exploration week begins with the Exploration Kickoff Fair - an opportunity for all first-year students to speak with faculty and upper-class students, compare possible majors and minors and create connections with centers and research teams. The Department of Academic Affairs is seeking volunteers for this event, so if you're interested, please let Isabella Garcia (igarcia5@nd.edu) know!

F. Midterm Debate

1. Notre Dame. CReps. CDems. Ding ding ding DEBATE! Come out to watch College Republicans and College Democrats debate on political standings for the national Midterm elections Wednesday, Nov. 2nd from 5:30-7 PM in Duncan Student Center. The event is co-sponsored by Student Government, Bridge ND, NDTV, and NDVotes. It will be broadcasted on the big screen for anyone who would like to stop by and watch!
2. Please reach out to Quinn (jakerman@nd.edu), Director of National Affairs and Political Engagement, with any questions/concerns.

G. Coffee and Bagels with Res Life

1. Stop by South Quad outside O'Shaughnessy Hall Thursday morning to grab Einstein bagels and coffee, meet the Office of Residential Life, and submit questions you have for Residential life via a brief survey.

2. Please reach out to Mary (mmassma2@nd.edu) and Sarah (smahone2@nd.edu), Co-Directors of Student Life, with any questions or concerns.

H. Residential Life Hall Visits

1. The Office of Residential Life and Student Government's Department of Student Life will be hosting Residential Life Hall Visits over the next few weeks in 5 dorms across campus. These visits will be an opportunity to learn more about what residential life does and ask questions you may have about Residential Life. Pies and other fall desserts will be available!
2. Here is the schedule of events segmented by dorms:
 - a) Wednesday, 11/2 at 8 PM in Keenan - Stanford Chapel: PW, Siegfried, Farley, Cav, Keenan, Stanford, St. Ed's
 - b) Monday, 11/7 at 8 PM in Dillon Chapel: Howard, Badin, Morrissey, Dillon, Lyons, Fisher, Pangborn
 - c) Wednesday, 11/9 at 8 PM in Welsh Family Chapel: Duncan, McGlinn, O'Neil, Welsh Fam, Keough, Ryan, Baumer
 - d) Monday, 11/14 at 8 PM in Lewis Basement Lounge: BP, Alumni Community in Zahm Hall, Carroll, Lewis, Sorin, Walsh
 - e) Wednesday, 11/16 at 8 PM in Johnson Family Chapel: Dunne, Flaherty, Johnson Family, PE, Knott
3. Please reach out to Mary (mmassma2@nd.edu) and Sarah (smahone2@nd.edu), Co-Directors of Student Life, with any questions or concerns.

I. CRPS Awareness Day

1. CRPS (Complex Regional Pain Syndrome) Awareness Day this year is Monday, November 7. CRPS is a neurological pain disorder that causes burning pain in one or more limbs. It's extremely rare and under-researched, which is why awareness is essential. This disorder is ranked the most painful condition ever on the McGill Pain Scale, even higher than unprepared childbirth. There is no cure, and treatments are expensive and often ineffective at treating pain. Awareness is key, so reach out to jmaudlin@nd.edu with any questions!

J. Campus Dining Visit

1. [Luigi Alberganti](#), Campus Dining Executive Director
2. Luigi Alberganti: Feel free to grab snacks at the front when we're done or during the presentation. I have the luxury of introducing Greg Larson, the Senior Executive Chef.
3. greg: I have been with the university since 2004 as an apprentice going around to different places on campus. I ended up at North Dining Hall until 2022. I took this position in March. Throughout the years, I have seen a healthy competition between North and South and want to bring a better dining experience for everyone. I want to teach individuals and groom people to be cooks and buy into our vision.
4. Luigi Alberganti: He has done everything you can imagine when it comes to food. He puts on many events, including commencement, and we are very lucky to have him on the team. Going back to the summer, we put a

lot of energy into planning and conversations with our partners and coming to terms with the amount of staff we have. We didn't know in June if we had the staff to produce the services we wanted to provide. We are working on opening various lines and having food available to execute through the semester. We did not want to do what happened in September 2021, where we had to change the menu due to supply at times. We put a lot of effort into this with conversations and contracts. We have a 28-day menu cycle that we reduced to 14 so you can see more things more often. We brought stir fry back and maintained many items at the salad bar, many of which were protein-based.

5. Greg Larson: We went down to the 14-day cycle, but we have two different ones. Post-fall break, we brought a new menu in to promote seasonality and get more local options in. Hopefully you will notice this new change, and we are looking for feedback. We have gotten mixed feedback about North Dining Hall going heavy on GrubHub. We are currently working through some of the connectivity issues. We are one of the few universities in the country who have partnered with GrubHub, and we are hoping this will provide a better experience by reducing lines and introducing new menu concepts in the future. We want to reduce having buffet pans of food and treat the Dining Halls more like a restaurant so we can provide fresher and more customizable food for you. We are going to launch this at South Dining Hall in January. We are also launching an app

in January to allow students with special dietary needs to order foods in advance à la carte.

6. Luigi Alberganti: As we hit the holiday season and work with charities, we are kept busy and begin planning for next semester. On the retail portfolio, we were able to open Flip Kitchen, The Gilded Bean, and Rollin and Bowlin at Hagerty. We are working with GrubHub to bring delivery robots for the last game. We are building a facility to host these robots to host delivery in the spring semester. We have not announced this yet, but it takes a lot of preparation. Ideally, this will work with people who aren't near outlets like Starbucks or Garbanzo; we can now bring those products to you. Our biggest challenge continues to be staffing and cost of goods, especially with current inflation. We are trying to be mindful of this. We have a team put behind monitoring prices and making sure what we order is consistently available. I'd like to open the floor to any questions or concerns.
7. Connor McCloskey: I know you stopped throwing out food and instead are grinding it to produce energy, could you talk on this?
8. Luigi Alberganti: This practice went dormant during COVID, but has come back. Anything that is waste gets ground and becomes energy to heat the housing of the animals. We would rather not have waste and instead reuse it. We measure and record it.
9. Derick Williams: I see you all in the dining halls, and we are really happy to see that. I have seen you talking to students and workers. I represent

South Dining Hall more specifically with my dorm, and we have heard some rumblings about upcoming renovations. What updates can you provide on this?

10. Luigi Alberganti: Yes, we are considering renovating. The last renovation was back in 1997. The equipment is very challenging. The historic character of the building will be preserved. We are looking for a highly effective flow of food service. Our first priority is safety, and second is the flow and speed of service. South Dining Hall is a high collision environment, and it takes weeks for students to identify where food is. Renovating is expensive, and we don't know how much it will cost, but we know something will happen, we are just not sure when or what.
11. Creed Leathers: People in my dorm were wondering what happened to the normal-sized plates?
12. Greg Larson: We noticed it was creating waste via a study. We weighed post-consumer waste, not food that we overproduce or burn, but that is taken and not consumed. It told us we should reduce the size of the plates.
13. Hunter Brooke: I am under the impression that of all the food waste produced by dining halls, 70% is actually ground to energy, because when staff are overwhelmed, it is just thrown away. Then, of the 70%, around 40% is actually used. I was wondering if you have any strategies to increase the percent of food weighed and converted.
14. Luigi Alberganti: The systems are there, but are not perfect or monitored constantly. We could do a lot better. We are partnering with the Office of

Sustainability and going data-heavy with this and getting support from them. They are sending their own team to monitor that. We would rather feed students than weigh food, and not everything can be ground; liquids are a big portion of this. The answer is that we are partnering with the Office of Sustainability and looking into new programs that measure the carbon footprint of each item we buy as a more proactive approach to consumer waste.

15. Zach Geiger: In North Dining Hall, my residents have noticed that the ice cream is gone. Is that going to come back?
16. Greg Larson: 100%. We brought in Dole Whip as a lighter, vegan option. We have a machine we were planning to use for soft serve that broke down. We are waiting on a part, and it'll be back within the next couple weeks with toppings and everything.
17. Luigi Alberganti: Those machines are expensive, but we are working into next year's budget to get new machines.
18. Jessica Vickery: For drinks, my residents have talked about having yellow lemonade. How would that work? I know you have self-serving machines, but could you have different options within that?
19. Greg Larson: We actually had a meeting today with our vendors, and we are looking into still or sparkling water dispensers with flavored syrups that may be able to meet that request. We'll look into that. Lemonade was originally in the juice machines and not the soda fountains.

20. Luigi Alberganti: We have a contract with Coke, which is probably tied to that, but we can look into it.
21. Jake Lowry: Aren't they the same thing except for the color?
22. Jessica Vickery: I tried to say that to my residents, I'm just the messenger.
23. Luigi Alberganti: I understand that yellow lemonade has the perception of being less altered.
24. Hunter Brooke: Staffing has been a major issue to efficiency in the past few years. From what I have seen, student employment programs have been seriously affected with recruitment. I know South has less student employees than North. I see that students are limited in what they can do and can't do food prep or light cooking. Allowing them to take on more responsibilities may help relieve overwhelmed portions of the dining halls. Has this been brought to your attention?
25. Greg Larson: This has been brought to our attention before. My best relationships with students are when they are in the kitchen cooking. We used to have a gentleman that would come in and teach basic knife and cooking skills to do this, but our facilities were taken away.
26. Hunter Brooke: Was this an external or internal program?
27. Greg Larson: Internal, in the dining halls. Campus Dining would train students in their initial training or through special classes.
28. Luigi Alberganti: Is there a need for students to participate more in culinary activities?

29. Hunter Brooke: From what I've seen, that's the case, and it would make students more interested in the job. It also incentivizes people to stay on the job. I know students are leaving due to minimum wage, and more training would provide more of an incentive to work and prevent loss of personnel.
30. Luigi Alberganti: I like that approach. There is a safety and compliance component that would need to be covered, but I don't have any issues with that idea.
31. Kate Brandin: Would the culinary training just be for student dining hall workers or for all students?
32. Luigi Alberganti: All students can work in the dining halls.
33. Greg Larson: We have had some facilities in the past. My goal is to have a place on campus to teach students life skills. Those are things we want to do. We had this in the past, but lost facilities for this. This is a long-term goal of mine.
34. Miriam Brito: Will there be more grab-and-go options?
35. Luigi Alberganti: Is there anything you want in specific?
36. Miriam Brito: Not specifically, just in general.
37. Luigi Alberganti: We are always looking to expand our options.
38. Greg Larson: Even just recently, we expanded the options. South was ahead of North, but we are working with our vendors to see what is out there. We go to food shows and see what we could have specifically at grab-and-go.

39. Sofie Stitt: If people have any suggestions, what is the best route to get those to you?
40. Luigi Alberganti: Our emails are always available. There is a survey at the dining hall in the napkin holders that you can fill out. We can't act on individual requests, but if we notice a trend, and if it is feasible, we will try to make it happen.
41. Creed Leathers: Do you think it would be possible to allow Flex Points and Domer Dollars to be used in student-run dorm kitchens?
42. Luigi Alberganti: That would be difficult because of tax implications and being a part of a meal plan, as well as not being governed by someone else. I couldn't tell you for sure, but I see possible complications with that.
43. Kate Jackowski: There is a concern with the hours of dining halls. It can be a struggle to get there at 2pm, especially when some classes end at 1:45pm. Even staying open 15 or 30 minutes later would be incredibly helpful.
44. Luigi Alberganti: We have been having conversations about this for next year. We need to fully understand the impact it would have on students. We wouldn't be able to do this for Spring due to staffing. We are looking to extend hours of operations, especially once we understand the technology we are also adding.
45. Hunter Brooke: About the minimum wage... we are glad it was increased, but it has damaged the student employment programs at the dining halls. It used to offer a competitive wage, but now all other jobs that may be easier

offer the same pay as the dining halls. We have seen a few students leave already for more attractive jobs that pay the same or higher. Are there any plans to raise wages or build on an incentives program?

46. Luigi Alberganti: We do not have plans. This doesn't mean conversations can't start, however. I would be happy to start discussing this and go back to the drawing board to see what we can do. Compensation with the university and HR is definitely worth having a conversation about. I don't want to take more of your time, but would be more than happy to stay. Thank you very much, this was very valuable. Feel free to email or visit our offices in South Dining Hall. Thank you, and I appreciate all of your comments and feedback.

K. MSPS Presentation Feedback (Broken QR Code)

1. Feel free to provide [feedback](#) on last week's Senate presentation hosted by Paige Jackson (pjackso4@nd.edu) from [MSPS](#).
2. Her slides are linked [here](#).

L. Financial Management Board Presentation

1. Annual FMB Presentation to fulfill the Constitutional Requirement
2. Claire Sison (claire.sison@nd.edu), Student Union Treasurer
3. Claire Sison: We get our funding from student activities, the endowment, and The Shirt. Fifty percent of The Shirt profits minus hard-lined expenses are distributed to FMB to allocate to student union groups. This includes Student Government, Student Union Board, Club Coordination Council, Judicial Council, Class Councils, Off-Campus Council, and another group

that I am forgetting. It goes to those groups to put on programming. The remainder goes to The Shirt Charity Fund, and the Student Experience Fund in the Student Enrichment Endowment. There are many accounts and endowments for us to keep track of. The Student Union Endowment is the main one for you guys. We also do The Shirt Charity Fund, which was established to help students suffering from extraordinary illness and demonstrated financial need to pay for medical expenses. We get several applications every week and review them to see if they meet the criteria. Another account of interest is the Carry Forward Account. We use this to zero out all other accounts at the end of the year. Organization budgets last 6 years. Club accounts go on until they are disbanded. My term is from April to April. I got nominated in March. Thank you for nominating my assistants as well. Those are the big dates that are important when it comes to my position. You will be responsible for confirming the next Student Union Treasurer in April. Does anyone have any questions?

4. Sofie Stitt: Do you have office hours?
5. Claire Sison: I do. They are 9am-5pm by appointment.

V. General Orders

A. [SO 2223-12](#): An Order To Amend The Senate Bylaws To Ensure Informed

Debate And Effective Agendas

1. Questioning

- a) Griffin McAndrew: Point of Clarification. In here, you say, “avoid clear issues and mistakes, especially those made in the past; in this

case, rapidly forcing legislative items through to a vote—the idea being that such action would rapidly and relatively forcefully bring issues before Administration—as such a method has proven to be ineffective and detrimental in the long-term to relations”. Are there any specific examples being referred to there?

- b) Jared Schlachet: No. But passing resolutions in Senate without the administration knowing is detrimental to our relationships.
- c) Abigail Donahue: Why did you put this in General Orders today instead of New Business?
- d) Jared Schlachet: It's an Order, but I do get the question. It's kind of hypocritical. Hunter?
- e) Hunter Brooke: I get that it may seem hypocritical in nature. We wanted to get this out as quickly as possible to protect from everything else this would affect.
- f) Sofie Stitt: This is calling for all Senate business.
- g) Hunter Brooke: I understand, but it seems logical to pass something like this so that, moving forward, a rule like this protects against bringing up legislation suddenly and out of nowhere. Right now, we are adhering to established practice of doing so.
- h) Kate Brandin: Point of Clarification. We are passing hasty legislation to prevent from future hasty legislation. Is that accurate?

- i) Jared Schlachet: This is an order, and we have passed orders in the same manner.
- j) Jake Lowry: Can I motion to move the order to New Business?
- k) Madison Nemeth: That would be a motion to postpone this to the next meeting.
- l) Jake Lowry: I motion to postpone to the next meeting.
 - (1) Madison Nemeth: Is the motion debatable?
 - (2) Jared Schlachet: Yes.
 - (3) Paul Stoller: Point of Inquiry. Is this questioning or debate?
 - (4) Jared Schlachet: We can either debate or vote.
 - (5) Voting
 - (a) The motion passes.

VI. New Business

A. A Resolution to Increase LGBTQ+, Racial, and Ethnic Minority Representation in the University Counseling Center Counselors

- 1. Briana Chappell (bchappel@nd.edu)
- 2. Sofie Stitt: The link to this will be inserted next week and be in General Orders the week after. Bri isn't here right now, but if you have any questions, come ask me after.

B. [Upcoming Topics & Collaboration](#)

- 1. Sofie Stitt: What did you guys talk about at your hall councils this week?
- 2. Derick Williams: I would be interested in calling on the university to engage in a culinary program for workers and other students who do not

know how to cook. If anyone is interested, I open the invitation to work on that.

3. Connor McCloskey: There is a vocal majority in Keenan that would be interested in that, as we do not have a kitchen.
4. Sofie Stitt: We can definitely do that. I will add that tonight. I may also send out a document asking what items you may want in the dining halls or grab-and-go.

VII. Announcements

- A. Madison Nemeth: Judicial Council's Spring Election Showcase will be on November 15th in the LaFortune Ballroom. Elected officials will discuss the election process and what it's like to hold that role. Let your residents know to look into that.
- B. Rachel Dorfner: Acousticafe is back! It will be on Thursday at 8:30pm at Hagerty Family Cafe for the rest of semester.
- C. Paul Stoller: On South Quad by O'Shag between 1pm and 3pm on Friday, Junior Class Council will be throwing candy at you for our Halloween Leftovers event. It may be more of a light toss at varying velocities.
- D. Connor McCloskey: Friday at Duncan Student Center, the B+ (Be Positive) club will be there from 12–4pm raising money. We need volunteers if you're interested in helping. There are also 106 days until the Keenan Revue.
- E. Creed Leathers: The Fisher Car Smash will be on Friday from 3–6pm outside of LaFortune.

- F. Cate Porter: Johnson Family Feud is on Friday from 7–8:30pm in Washington Hall.
- G. Patrick Lee: The Department of Student Life organized dorm Q&A sessions with Residential Life. Tonight at 8pm, Heather Rakoczy Russell, the Associate Vice President for Residential Life, will be in the Stanford-Keenan Chapel. They want feedback. If you are a North Quad Senator, send a message to your dorm letting people know to go. This encourages administrators to come to our events to talk to students. There will be more of these at different locations serving different dorms in the coming weeks.
- H. Sofie Stitt: I think dorm community on campus is so important, and it is really important that we provide feedback on it. Please come even if it is just to say that everything is great in your dorm—that is also helpful. There will also be a Bagels and Coffee event with Residential Life and the Department of Student Life tomorrow from 9–11am.
- VIII. Adjournment
- A. the mtg is adjourned