

OLD DOMINION UNIVERSITY  
BOARD OF VISITORS  
ADMINISTRATION AND FINANCE COMMITTEE  
June 9, 2016

MINUTES

The Administration and Finance Committee of the Board of Visitors of Old Dominion University met on Thursday, June 9, 2016, at 10:00 a.m. in the Board of Visitors Room of the Webb University Center on the Norfolk campus. Present from the Board were:

Robert M. Tata, Chair  
Ronald C. Ripley (*ex-officio*)  
John F. Biagas (*ex-officio*)  
Yvonne T. Allmond  
Ross A. Mugler  
Donna Scassera  
William D. Sessoms, Jr.  
Fred J. Whyte

Absent from the Board: Alton J. Harris

Also present were:

Bruce Aird	Richard Massey
Leigh Comsudis	Janet McLaughlin
Dale Feltes	Donna Meeks
David Harnage	David Robichaud
Scott Harrison	September Sanderlin
Todd Johnson	Deborah Swiecinski
Elizabeth Kersey	Rusty Waterfield

The Chair called the meeting to order at 10:12 a.m.

**I. ACTION ITEM**

- A. **Approval of Minutes** – Mr. Mugler moved to approve the minutes of the April 21, 2016 meeting. Ms. Allmond seconded the motion. The minutes were unanimously approved by all members present and voting. (*Allmond, Biagas, Mulgler, Ripley, Scassera, Sessoms, Whyte*)

## II. PRESENTATIONS

- A. **Food Service Program Expansion** – COO Harnage noted that the University is anticipating the opening its first free-standing dining facility this fall, along with other enhancements to respond to student needs and requests.

Mr. Todd Johnson, Assistant Vice President for Auxiliary Services, briefed the Committee on the expanded food service options planned for the Fall Semester, including the seven (7) new theme offerings and highlighting the new “Restaurant Commons” dining facility.

Mr. Harnage added that students have the option to choose the number of meals they want per day and per week, in addition to choosing how many meals vs. how much cash on their meal plans.

Mr. Johnson then highlighted each new food venue that will open on campus in the new Dining Facility:

- Uno Moss—serving fresh Mexican flavors.
- EVOO—Italian cuisine serving scratch-made pasta, homemade pizza baked in fire-brick oven with table service family-style seating.
- BUD’s American Classics—serving American regional favorites and named after Audrey “Bud” Paul, the first manager of a snack bar at Old Dominion.
- MAIZE—Brazilian Steakhouse with salad bar and meats carved to order.
- Rice Sticks Asian Kitchen—with a noodle bar, Hibachi Grill and hot wok entrees.
- Mosaic International—representing the diversity of ODU with smaller plates and offering Gluten and Allergen free foods.
- 350 Degrees Baked Goods—homemade donuts, fresh baked breads, coffee and Cappuccino bar. This will also have a window for orders without having to go in to order and eat.
- The Butcher Room—meats prepared in-house, hand-pressed burgers and Italian sausages made on premises.
- The Pantry—includes special dietary needs lockers dedicated to accommodate students’ special dietary needs with swipe access using the University ID card.
- The Noodle Room—supplies fresh noodles for EVOO and Rice Sticks with state-of-the-art automated equipment and a viewing window.

Chief Operating Office Harnage noted that the plates and clothing will reflect each type of dining which will be colors, not the standard white, which will reflect the particular style of that service. He added that Aramark will operate these new dining venues.

Mr. Johnson highlighted some of the unique technology that will include digital menus, student organizations digital board, video wall, plus several state-of-the-art machines to make special items.

In addition, he said there are two new retail projects opening in the University Village on Monarch Way, noting that the student meal plans will allow students to eat in the dining halls but also puts money on their plan cards (called 'flex dollars') to use at retail dining places on campus. One new retail coming to the Village is The Den by Denny's, which will include a modern, expansive menu and a lounge for students to socialize and eat. Also coming to the Village is Pizza Fusion. They offer made-to-order gourmet pizza, sandwiches, salads and desserts, Gluten-free, vegetarian and vegan options are available as well.

The Chair asked how the financials work for retailers in the Village--do they build out, we build out? Mr. Johnson responded that they apply for a franchise to Aramark and Aramark gets them the license to operate on campus. Chief Operating Officer Harnage added that in previous meetings for renewal of the food service contract the University negotiated increased benefits on the contract which includes the added benefit allowing capital funds for facility maintenance and upgrades that come back out of the program.

Ms. Allmond asked if people that live or work around the University can eat on campus also. Chief Operating Officer Harnage responded that the public can eat on campus, but they probably do not know about the dining services because the University doesn't advertise it. Also, he added that meal plans are offered to University faculty and staff.

- B. Chief Operating Officer Report** – Chief Operating Officer Harnage briefed the Committee on the Ellucian Campus EllumiNation Award, noting that Old Dominion University is the first recipient of this Award, which highlights the University's use of technology to support student success. The Award is a great testament to aligning technology with student success goals and the plans of Old Dominion University. Information Technology Services, Student Engagement and Enrollment Services and Academic Affairs partnered in this initiative.

Some highlights of this Award include implementation of Banner Proxy Access, which provides students the ability to grant parents access to their student data and has been used by over 1,500 students. A semi-annual data collection process for students to update directory information has been used by over 17,000 students and Old Dominion is the first in Virginia to implement the new Banner XE registration system providing students a modern interface for registering for classes. This was used by 6,000 students in the summer of 2015 and 24,000 students in the fall of 2015.

Chief Operating Officer Harnage then presented highlights on the final rule of the Fair Labor Standards Act. The salary threshold for exemption will increase from \$23,660 (\$455 per week) to \$47,796 (\$913 per week) and will become effective December 1, 2016. The salary threshold will be updated every three (3) years to remain at the 40<sup>th</sup> percentile of full-time salaried workers in the lowest wage census region. He added that instructional faculty are not subject to the salary level requirement and are still considered exempt. Coaches may qualify for the teacher exemption. Teaching may include instructing student-athletes in how to perform their sport. Employees engaged in

seasonal activities (such as Admissions counselors) may accrue up to 480 hours of comp time. Special consideration may be given for “Academic Administrative Employees”, which include department heads, academic counselors and advisors, intervention specialists and other employees with similar responsibilities.

### **III. STANDING REPORTS**

- A. Capital Outlay Projects Status Report** – Mr. Dale Feltes, Director of Design and Construction, presented information updates on the University’s projects.
- B. Investment Report** – Mr. Richard Massey, Associate Vice President for Foundations, briefed the Committee on the University’s investments and endowments.

This meeting was adjourned at 10:50 a.m.