

A man wearing a grey baseball cap, glasses, and a grey apron over a blue t-shirt is serving food. He is wearing a white glove on his right hand and is placing food into a small white bowl. In the background, another person wearing a grey cap and apron is working. The setting appears to be a canteen or food service area with a white tiled wall and a glass display case. A hanging light bulb is visible in the upper left corner.

MTU Food Accessibility Enhancement Proposal

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Company Background:

This project is proposed to Michigan Technological University (MTU), a public research institution committed to hands-on learning, innovation research, and preparing students to solve real-world challenges through engineering technology.

The Problem

- Only three locations that accept meal plan swipes
 - 2 of the 3 are located far from main campus [1]
- Limited operating hours [1]
 - Especially for DHH
- Inconvenient for busy students with tight schedules

Dining Hall	Monday - Friday	Saturday - Sunday
Wadsworth	7:00 AM - 7:30 PM	9:00 AM - 7:30 PM
McNair	7:00 AM - 9:00 PM	11:00 AM - 1:00 PM, 4:00 PM - 6:30 PM
Douglass Houghton	7:00 AM - 1:30 PM	Closed

Source [1]

Current Food Service Locations



The Need



More conveniently located food services



Longer operating hours for increased flexibility



Quick, “grab-and-go” meals

The Benefits

- Well fed students are healthier and happier
 - Reduce depression and anxiety [3]
 - Increased ability to focus [3]
 - Stronger immune system
- Higher chance of student success [2]
- Improved student experience
 - More food options for students [2]
 - Better meal plan value

Proposed Improvements

Fisher Hall Dining Area

- Renovate and expand food pantry to double as a dining area
- Dining area open 7:00 AM – 9:00 PM on weekdays
 - 10:00 AM – 5:00 PM on weekends
- Would accept meal plan swipes

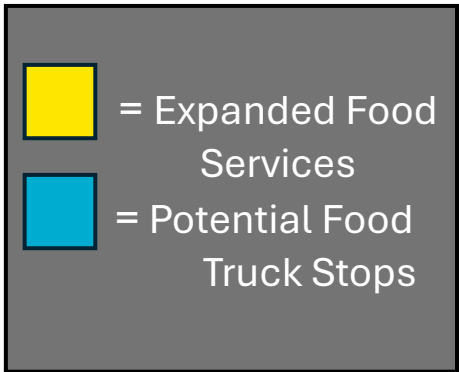


The Food Truck

- Weekly schedule of food truck locations
- Would offer healthy, “grab-and-go” meals
 - Wraps and Sandwiches
- Would accept meal plan swipes
- Could be used at school events



Proposed Food Service Locations



Estimated Costs

Item	Cost Estimate	Description
Fisher Dining Hall		
Renovation	\$525,000	Cost of renovating space for use as a dining area [4]
Operating Costs	\$150,000/year	Cost of utilities and labor [4]
Food Truck		
Purchase of Truck	\$75,000-\$150,000	Cost to purchase refurbished or new food truck [5]
Operating Costs	\$86,000/year	Estimated annual operating costs [5]
Total Cost	\$1,780,000 - \$1,855,000	Total project and operating costs for 5 years

Timeline



Fisher Dining Hall Renovation

- **Estimated Timeframe:**
4 months [6]
- Typically takes 3-6 months
- Time frame estimated to be shorter due to preexisting infrastructure
 - Food pantry

Food Truck Startup

- **Estimated Timeframe:**
6-8 months [7]
- Typically takes 6-16 months
- University support shortens estimated timeline.

Anticipated Objections

High cost:

- It would be expensive to renovate Fisher
- Food trucks are expensive to buy and operate

Low utilization:

- Current food availability is good enough
- Not many students would use these new services

Counterarguments

Value of well-fed students:

- Better mental health
- Increased focus
- Better academic performance
- These benefits justify the cost

Trial period:

- Offer food in Fisher and see if students use it
- Rent food trucks temporarily and see how much they are used

Summary



- Adding these services would increase food availability in underserved areas
 - Main campus
 - Forestry building and SDC
- Would help students succeed
 - More time to focus on studies
 - Happier and healthier
- Improve student experience
 - More food options with flexible hours
 - Increased value of meal plan

Sources

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Questions?

