

## **Suites Dining Survey Results as of 2/4/2013**

I feel that it was extremely inconsiderate that this decision was made without the input from the students living in suites as well as the broader Stanford community. It is a decision that will affect students and, therefore, should at least consider our opinions. The chefs have made this year (out of my three so far) the best dining experience at Stanford. Due to their unbelievable commitment to dining services, the chefs should be guaranteed the same work and benefits as before. With Stanford University being a top institution, I would expect the decisions made by any Stanford-affiliated program to reflect such high standards. This decision has been everything but that.

2/4/2013 11:57 AM

Frank has been an integral part of my day this year. He really cares about the students. He is deserving of keeping his job and students are deserving of someone like Frank to care about the welfare.

2/4/2013 10:33 AM

I feel that this decision is very disrespectful to the parties involved. For the chefs, to simply end their longstanding employment is both a tragedy and a travesty. For the sake of student led enterprises on campus, this reminds me too much of the XOX incident: the administration, without warning and without conversation or compromise, has suddenly decided that we the students are not adults in the university's eyes. It feels paternalistic at best. But what concerns me the most is the utter lack of communication. The University never made any kind of outreach or notified the students that there was ever a problem. I just opened my inbox one day to find that a decision had been made for me. I understand that Stanford is a large institution and not required to notify me, but because there was no attempt to involve the students in problem solving, it is starting to feel like R&D is a corporation.

2/3/2013 10:14 PM

I understand that having student management might not be very cost effective. But I don't understand why contracting out the chefs would cut costs. I think ResEd should replace the student management with something more efficient but keep the chefs around - the chefs are a super important part of what makes Suites a great place to live.

2/3/2013 2:18 PM

The Dining Societies are a unique, fostering community on campus that provides some of the best food and the greatest environment on campus. The fact that the university wishes to take away this freedom of the students is a shame. This school should not be run like a business. It should be about the students and with every new step the university takes toward monopolizing RD&E campus-wide, it is a step lost in terms of student freedom and abilities to run the campus in a way they see fit; not a way the administrators, who don't seem to have the interest of the students in hand, see fit. What a shame, Stanford.

2/3/2013 1:50 PM

Replacing the student workers with an outside hasher would likely be cheaper without reducing the quality of the suites experience, but the chefs are irreplaceable.

2/3/2013 1:38 PM

The food in suites is known to be the best on campus. It seems strange that they are changing the system now after it has worked well for so many years. I believe that suites will lose a lot of its appeal as a housing choice if the dining plan changes.

2/3/2013 9:09 AM

These chefs are essential part of the Suites community and are integral to student life here at Suites. To get rid of these loyal and wonderful people would be an injustice to the future students and would drastically reduce the quality of Suites living and dining.

2/3/2013 3:43 AM

I am very disappointed with the decision from ResEd to take over contracting and management of Suites Dining. I do not like that our chefs are being treated in this manner. They have put years of dedication and service into their jobs and Stanford. One of my favorite memories was when Frank, who cooks for Bollard and serves breakfast for all Suites students, came in to cook a Thanksgiving dinner for the students who could not go home. Frank had no obligations to cook a dinner for us during that whole week, but he cares that deeply about the students. I have read the comments from ResEd about the supposed financial burdens from the current system, but I am not satisfied by these vague reasons. Stanford University is a one of a kind university that drew me in with how the student population was treated. But now, it is as if the goal is to switch the University into a state school format. The lack of trust between the administration and students has been lacking, and now great people like Dennis, Tony, Frank, and Caroline will lose their jobs. This is an embarrassment for Stanford University.

2/3/2013 12:24 AM

I think they do an amazing job, especially Dennis. They've dedicated a big part of their life to preparing these amazing meals and the last way we should replace them is with a pink slip. All I'm saying is that they should at least give them another year, and then if you want something different then switch

2/2/2013 8:36 PM

It's frustrating and disheartening to hear that these chefs, who continually enhance the living experience of students, are losing jobs for no reason. I hope that Stanford reconsiders, but given the university's continual insistence in acting like a corporation rather than an institution of higher education, I doubt it.

2/2/2013 7:00 PM

I am not familiar with other chefs but Tony has been great for Avanti. He cares about the students and does his absolute best to make us happy. He also cooks the most delicious food I have experienced at Stanford Dining.

2/2/2013 6:34 PM

These chefs make suites what it is. It's what makes suites a unique and fun place to live. It's why i used my tier 1 to live in suites! The rooms are not the best, but the dining experience is. the dining experience is one of a kind - nowhere else are you greeted each the morning by Frank (the nicest man in the world and the Bollard chef) who is excited to serve you in any way he can. He uttered these words to me over Christmas when all of us suites residents got together and gave him a gift (something we did by choice because he makes such a positive impact on our lives every day) -- he said, "You all are my family." I cringe at the thought of Frank being forced to leave his family here at suites. These chefs bring joy to the residents here, and the collaboration between chef and student is a special companionship that Stanford should encourage, not prohibit.

2/2/2013 5:07 PM

In all honesty, I think the fact that the University is taking over the eating clubs is stupid in the first place, but this is absolutely too far. The chefs are more than just the people who cook our food. Many of the suites residents (including myself) have lived here multiple years, and have established personal relationships with these chefs. They are not just some cook that can be easily replaced with a cheaper alternative. To take them away is simply abhorrant.

2/2/2013 3:55 PM

The chefs cook the best food. They need to stay. The food quality will be inferior without them.

2/2/2013 3:29 PM

I strongly think that as an institution who encourages and praises itself for ethical standards, Stanford needs to be fair with the chefs and to not take away their privileges. I have problem with ResEd taking over suites dining because students should have the right to be in charge of our own dining meals. In addition, our chefs work so hard and are so dedicated. If Stanford doesn't renew their contracts with the same benefits, it would be hypocritical for Stanford to offer students classes in which students are encourage to help solve the disparities, inequalities, and injustices of this world. To make the world a better place, we, Stanford, have to be fair with our workers first.

2/2/2013 3:07 PM

RD and E is the worst department. these chefs have loyally cooked for all of us here at suites and they show neither them nor us the respect or autonomy we deserve

2/2/2013 2:41 PM

Chefs work every day for the best interest of the students. They take time to make sure each and every one of us is doing well and look after us much like any relative would. It is unfair after all this selfless behavior that the university would not show them loyalty and it would be a shame to protect such a unique and special relationship

2/2/2013 2:21 PM

The Suites Eating Clubs are one of a kind and the chefs are amazing people. I've formed some lasting bonds with these men and this change to out them angers me. This is a disgrace and a disservice to those awesome, friendly chefs. That's Stanford for you though. I can guess that this change was brought on because someone somewhere that saw a profitable situation, without caring that they'll be screwing over these few great chefs and (probably) downgrading the quality of the Eating Clubs at Suites. Hopefully this is for the better, but we as the students are doubtful.

2/2/2013 2:08 PM

The administration and ResEd in particular have been proactive in changing many things about housing and dining in the past year. The weird part is that all of the things they're changing are things that students like. You'd think that working at an institution centered around the students' experience they'd want to make it as good as possible, not simply as "cost-effective". Stanford shouldn't be looked at as a business trying to cut costs and turn profits, but as a family where people love and appreciate the quirky and unique parts. It just makes no sense how a University with SO much money needs to nit-pick on the cost of employing a handful of individuals that the students just happen to love.

2/2/2013 2:06 PM

I have two major concerns: 1) Equity for the chefs: having them lose their job or take significant pay cuts, without citing any violations on their part and after long terms of service, doesn't seem fair or just. 2) The process by which this decision was reached: as far as I know, this decision from ResEd was reached with no consultation from the general student community in Suites, which is undemocratic, unaccountable, and unacceptable.

2/2/2013 2:03 PM

Caroline (the chef in Middle Earth) is great and makes the dining experience not only about the food but also about the human interactions that come with students intimately knowing their chefs. I am highly disappointed in Stanford for doing this, as I think there is something quite valuable in having student managers for Suites Dining. I truly believe that the care, diligence, and love the managers and chefs put

into every dining experience is what makes Suites such a great place to live.

2/2/2013 1:45 PM

I think that it is absurd to not rehire the chefs when they have all done such an amazing job. It is one thing to send the organization to an outside company; it is another thing entirely to fire all of the people who make suites amazing. I was going to try and live in Suites again next year, but not anymore. It will kill the character of the place.

2/2/2013 1:12 PM

Viva Frank and Denis forever!!!!

2/2/2013 12:26 PM

Classic case of The Man overstepping his boundaries

2/2/2013 12:19 PM

This is a poor decision on the University's part. Suites has remained a unique part of Stanford University for decades. It's tucked away in the corner of West Campus, and with that comes a certain amount of independence. Many athletes live here because it is a (mostly) quiet community, which is brought together by the eating clubs. The eating clubs maintain this independence, as they have been run by the students, and should continue operating that way without any interference. Anything besides that would take away not only the lure, but the very character of Suites itself. On the chef's behalf, they have fostered many friendships with the students, and as a two-year Suites resident, I can say that Suites has many perks, but the best part is interacting with our chefs. I don't know of a single person who does not enjoy being greeted by a cheerful Frank first thing in the morning. Please leave us alone, Stanford, and everyone will be happier.

2/2/2013 12:11 PM

I just got back from a quarter in Paris, and I have been very surprised at how good the food in Avanti has been. Not only has it been almost always good, it's actually been interesting, too. I didn't know what to expect coming in, but it's been the best food I've had in 4 years at Stanford. I don't know the details of Tony's contract, but having another chef in his place would likely be a big step down in quality.

2/2/2013 12:07 PM

The university appears to be trying to fix a situation that does not need to be fixed. Students like Suites because of the great food and atmosphere. We are more than willing to add a few hundred dollars to \$50,000+ tuition to have better quality food than the dining halls. The university also did not ask for any student input in the matter which is absurd, and the reasons they gave for changing Suites' operations were

both ridiculous and/or simply wrong. I have many close friends who have helped manage suites. Every one of them has told me the "money troubles" suites had were due to the university allocating money improperly despite being advised by the student managers on how exactly to divide the funds. The university would also not allow managers to move the extra club funds (generally \$10,000-\$15,000 per club) at the end of the year to the suites general fund, which was necessary because the university itself over-allocated funds to the individual clubs and under-allocated to the general fund. Another problem the university listed is that parents complain less than 40% of their money allocated to food (What??). I have a hard time believing parents consistently call in with this complaint. All the problems suites experienced appear to have been due to the ignorance of the university improperly allocating money, yet the university holds anyone but themselves accountable. The university, in an email to suites residents, stated they were changing the current model due to budget oversight (which I have already addressed), health and safety concerns, and a pressing desire to lower the board rate. Health and safety concerns: The only thing that this could possibly refer to is when a kitchen manager left the stove on and nearly caused the eating club to burn down. How will changing the current "model" solve problems like this? Accidents happen, people make mistakes, and giving us crappy food isn't going to make this part of human nature disappear. Lowering the board rate: Again, a few hundred dollars added to a \$50,000+ tuition is negligible. Myself and nearly all other suites residents would pay this amount out of pocket if necessary. In short the university's only legitimate reason for switching to a new system is to lower the board rate. This basically means they want to give us lower quality food so we pay slightly less each year. I haven't heard anyone in suites over the last three years complain about the board rate. It does not appear to be a pressing issue. This whole thing is ridiculous and should be stopped.

2/2/2013 11:54 AM

It's a shame that this University would turn its back on such loyal, dependable, and hardworking employees.

2/2/2013 11:44 AM

This is terrible! I will help in any way to stop it.

2/2/2013 11:24 AM

The relationships that are developed between the chefs and the students at suites are what help make it such a unique community. These chefs sincerely care about the individuals in the suites community and often take the time to get to know each and every person they cook for. With that being said I think it would be a disservice to these chefs not to renew their contracts, especially after so many years of service.

2/2/2013 11:24 AM

The students who run Beefeaters and Dennis provide the best dining service found on campus. All the outside corporations that I have seen on campus come in sub-par to the standards at the Eating Clubs, and I think this is a beuraucratic and stupid decision. Give Dennis his job back since ResEd will never

(NEVER) find a better replacement. The guy has been here for 22 years and everyone loves his cooking. Why would you fire him? If that means keeping the student team too, I have not had any problems with how they have run the eating clubs.

2/2/2013 11:13 AM

I really disagree with this decision. The eating clubs and chefs have been important and key to forming a community at Suites.

2/2/2013 11:09 AM

University is doing this to be stingy even though we have a 17 BILLION DOLLAR endowment. It's the best food on campus, no doubt. This is BS. No ones going to draw into suites anymore.

2/2/2013 10:59 AM

For the chefs, Dennis from Beefeater is the best thing that Suites has for me. I don't have faith that an outside contracted chef would outperform him, as he is already an amazing chef and person. For the management, I wonder if Suites events would be as fun as they are if it isn't student managers. I feel like an outside corporation wouldn't do Special D's like they are done now, which would be disappointing to me.

2/2/2013 10:52 AM

This is a push poll. Not helpful.

2/2/2013 10:43 AM

The food in Beefeaters is the best food I have had on campus whether living in a row house or in a dorm. Dennis is an amazing chef and person. The thought of not having him in suites after 22 years of service is ridiculous. Frank is the first person I see every morning and he makes everyone's day better. He knows everyone's name who comes to suites and past students who have lived in suites come to see him all the time. He is an integral part of the suites community and the stanford community. By changing the eating clubs in Suites you will lose two amazing chefs. Even if you do re-hire them it would be a disservice to both Dennis and Frank to receive lower pay and benefits. In my opinion, and the opinion of many of my peers in suites, resed's decision to contract the management of suites to an outside corporation is egregious.

2/2/2013 10:43 AM

I don't understand why a decision like this was made without asking for our input in the first place. After all, we are the ones paying for our food service.

2/2/2013 10:30 AM

NOOOOOO!!!!!! Do not do this to our incredible chefs!!!!!! It is people like this that make Stanford the place it is!!!!!!

2/2/2013 10:25 AM

The chefs do a great job, the students do a great job, and there is no reason to change.

2/2/2013 10:25 AM

The University is so concerned with image that it is willing to release tenured chefs, and completely competent student managers in order to pay less for untrained chefs (oftentimes illegal immigrants) to carry out the same operations. Well these operations will not be the same. Likewise, it will not decrease student board bill costs. The university has increasingly tightened the rope of Governor's Corner Dining management but increased the responsibilities. Therefore, student managers are working on lower salaries (if any at all), doing twice the work, and not getting recognition or response from ResEd. The Middle Earth dish washing machine has been broken since the beginning of the school year, but has yet to have a permanent fix. However, as soon as the University made the announcement that another vendor would be coming in, the maintenance staff came and fixed equipment without any solicitation. This is a typical reflection of how the University has made this decision seem like the fault of student management. If the University must take the student positions away, it at least owes the current chefs a job next year, with no benefit or salary cuts. This way, the work that the student managers have done to provide quality student food and reasonable chef pay does not go void. Likewise, it would be interesting to see if the new vendor can operate under the same constrictions from the University, or maybe the University would loosen its grip now that it has blamed suites' dysfunction on student managers.

2/2/2013 10:18 AM

The food our chefs provide us is top quality and more than chefs, they are genuine people and our friends! I want to be able to come back next year and the year after that to say hi and enjoy their cooking again!

2/2/2013 10:15 AM

I have been extremely pleased with all the chefs who work in the dining clubs. I worked as a student chef in Bollard and it was a wonderful experience working with Frank. He was helpful with meal planning and ordering food. The same goes for Carolyn, the chef in my dining club. Not only does she make wonderful food, she always has a smile on and some music playing. She makes the entire atmosphere of the dining club light up and I believe all the students genuinely love her as our chef. I would be very disappointed to see any of these wonderful people go as they are an integral part to the unique culture of Suites that makes this such a great place to live.

2/2/2013 10:06 AM



I think that the University has been making many moves to remove students from positions of authority (the incorporation of XOX at the beginning of this year being the most blatant, thus far). However, this is much more than a matter of we students getting good food and friendly chefs that sincerely care about us. This Stanford decision not only usurps a small, yet essential amount of power that student managers have had for the last three decades, but puts hard-working, compassionate, dedicated staff members into a perilous position. Their dedication and sincerity should not be repaid with a flippant signature that signs away student leadership and their own livelihoods. KEEP LIFE SUITE. KEEP STUDENT MANAGERS.

2/2/2013 9:52 AM

Caroline is THE BEST. It's ridiculous that this is happening

2/2/2013 9:42 AM

Frank learns our names. He gets to know all of the people who eat at Bollard and Bollard would not be the same without him. He deserves to be rehired and with all the benefits he's had.

2/2/2013 9:34 AM

The suites chefs are so great, they deserve to get contracts renewed at the same rate they get now.

2/2/2013 9:29 AM

At least keep the chefs, they are great and make fantastic food.

2/2/2013 9:27 AM

Frank is an unbelievable chef and his meals consist of the highest quality ingredients. He accommodates all eating styles (healthy, vegetarian, etc) and is a caring person. He always introduces students to different foods like watermelon radish, yams, quinoa, and he makes a point to email and tell students about the foods (like the best clementines have loose skin). All of my friends always ask me to invite them so Beefeaters so that they can enjoy Frank's meals!

2/2/2013 9:25 AM

The University has been slowly trying to take over everything, and this is just another instance. This is one of the few opportunities for students to take responsibility and gain real world experience and it is very unfortunate that it is being taken away.

2/2/2013 9:20 AM

Frank is the most amazing chef and he brightens my day every time I see him

2/2/2013 9:20 AM

While I approve of the food and the chefs (esp. Tony in Avanti and Caroline in Middle Earth), I have to admit that the clubs are truly poorly run. The first time I ate in the club, I was in disbelief. If the chefs are good enough, they will be hired when ResEd takes over. The goal is to offer students the best dining solution, not to run an incompetent non-profit giving out cash. The real downside is we probably won't have gala dinner and/or the freedom to use the club as a party venue anymore.

2/2/2013 9:18 AM

!!! We love having a chef that actually cares about us.

2/2/2013 9:15 AM

The chefs at suites are loved by all the suites residents. They work hard at their jobs, and do not deserve to lose their jobs, ever. They have put more time into cooking at suites than anyone can even imagine. It would be unfair to remove them from what they have known for so long. They do a great job, and get to know the students individually. No one could do a better job than they could. The student managers do a great job at keeping the peace at suites, and they did a great job at hand selecting the 4 chefs that currently work at suites. The environment flows very nicely as it stands, and disturbing the peace would be greatly unappreciated by most, if not all, of the current suites residents.

2/2/2013 9:15 AM

Keep the chefs!!!!

2/2/2013 9:14 AM

The university has decided to take over Suites without providing a strong detailed argument as to why such a change is necessary. They may claim that it is an effort to lower the board bill rate but Suites was known for having the cheapest board bill on campus until ResEd became involved in the day to day operations of Suites.

1/31/2013 12:39 PM

Suites is a great setup as it is. The students form meaningful connections with the kitchen staff, and some alumni of suites maintain those friendships past graduation. Ending the current nature of Suites dining would destroy a unique, perfectly functional dining experience that is one of the main reasons that people choose to live in Suites. If it ain't broke, don't fix it!

1/31/2013 11:43 AM

I feel that the position of manager at suites dining is an excellent opportunity for students looking to acquire real world work experience. Also, it allows for a more intimate relationship between the dining hall and the students, with the manager serving as a liaison. It is much easier for students in a given club to talk to their peer, the manager, than it is to talk to the university, and the end result of this working relationship can only be happier students, happier chefs, and better food all around. As someone that regularly eats in suites, I find the quality of the food there to be much better than anywhere else on campus, and the setup much more convenient. The student managers there have performed excellently at their jobs, and the suites dining experience isn't something that I would wish to see changed. After all, if something is not broken, why fix it?

1/31/2013 10:09 AM

One of the main draws of suites is that it is a very student-centered living community. The dining clubs are the focal point of the suites community, and that they are run by students living at suites is a huge asset to all living there. The dining clubs teach everyone the sense of responsibility and care that is missing from much of the rest of Stanford's campus. Rather than being catered too, students are now in charge of the operation and maintenance of their food halls. This set up has taught countless lessons and created a true community atmosphere that students are genuinely a part of. Having student run dining clubs is an educational opportunity not available anywhere else on Stanford's campus. Allowing an outside company to run the Suites dining societies would absolutely ruin the community and remove an important educational opportunity from Stanford entirely.

1/31/2013 8:08 AM

This is so disrespectful to the chefs who put so much time, love, and energy into their work at the university. I'm appalled at Stanford for not treating its employees better and for not giving any of these wonderful chefs the job security they deserve. Suites works wonderfully as is, and it's great that it's student-run. I think it would be a shame to change it and it would reflect poorly on the university.

1/30/2013 9:17 PM

Down with the greedy outside contractors! We cannot allow such corruption into our community! We must stick up for our loyal chefs and for our independence. Out of sheer love for Suites Dining society, Stanford students have been running Suites successfully for years. Say NO to the corporate, profit-driven bullies! We students must stand our ground against them no matter how hard they press. We cannot fail Dennis, Tony, Frank, Carolyn, and all of the other chefs and student managers and diners before them who loved Suites as it was!

1/30/2013 8:24 PM

Down with Zac Sargeant! We cannot stand for such corruption! We must stick up for our loyal chefs and for our independence! Out of sheer love for Suites Dining society, Stanford students have been running Suites successfully for years. Say NO to the corporate, profit-driven SOS sleazeballs!

1/30/2013 8:13 PM