



I. Finances

1. Budget

I have been working on the updated budget these last weeks, which has taken a lot of my time. At this time I am still waiting to receive updated budgets from the people in charge of several departments, but I have had the opportunity of meeting with the signing officers of several services and affiliated faculties, such as POTUS and NUS.

2. Transparency & Oversight

As it was suggested during Council Retreat, I will be presenting monthly reports on the financial state of the society after Executive Committee reviews the financial statements for said month. Currently we have yet to review the August financial statements before I can present those.

II. Operations

1. Gerts - *'til it hurts!*

There has been a series of meetings that have been going during the past week or two. Two weeks ago there was a meeting with the Gerts staff as well as the Bar Manager, General Manager, Comptroller and Security where issues were brought up from both sides. After that I met with the Comptroller, Bar Manager and General Manager and we went over several things:

2.1 **Food:** We have experienced several issues at Gerts when trying to serve food. The main problem right now is one of electrical engineering, as the fuse for the circuit the machine is hooked on to is not strong enough for the amperage required. Therefore, until McGill fixes the problem we won't be able to serve any of the fried food options. Furthermore, we did experience delays in the delivery of pizzas from Al-Taib; this had quite a bad effect on Gerts. In one instance we had to pay for several pizzas as they had been promised to a group having a pub crawl stop at Gerts, yet the pizzas arrived almost 2 hours late, after the group had left. Other than those main problems there are a few logistic issues we need to address and so we have decided to schedule a meeting to just review the food operation.

2.2 **Drinking Policy:** We reviewed our drinking policy for staff and decided it was working fine, so if it's not broken, why fix it? The current policy is basically that people should not be drinking while working, but having costumers buy you drinks is ok, but it is the person's responsibility to be sober enough to perform all expected duties.



2.3 Night Management: We all agreed that the bar would benefit from some oversight and management during the nights. However, we do not have the resources in the budget to currently hire a night manager. Therefore I would helping out in this way while the Bar Manager is not around. Additionally, the General Manager and the Comptroller would each have a checklist sheet for things that should be happening or done in the bar for them to check on the bar every so and then if no manager is around.

2. Haven Books

Here is a status update on a few things:

- 2.1 **Haven Name:** Chris Kuspira, CUSA Business Operations Manager, and I have been in touch again. We resumed our discussions on the Haven name usage. We are currently settling the issue of royalties owed to Haven Ottawa, or CUSA, by SSMU. These royalties add up to roughly \$2,900 for two years of operations.
- 2.2 **Inventory:** As the store has become quieter, clerks are currently able to dedicate a lot of time to the inventory clean up process. There were a few major mistakes that resulted from inventorying in two different computers and later merging the files. Most of the problems have been fixed and we anticipate having a complete inventory by the end of the month.
- 2.3 **Store facelift:** The bookstore is looking good again. Everything is clean, bookshelves are well organized and new lights have been installed.
- 2.4 **Prophetline:** The system is fully operational on one terminal. Unfortunately we are not being able to make real trial runs at this point as we are missing the real data. However, the manager is currently working with Prophetline tech support in order to solve data issues.
- 2.5 **Hours of operation:** The business hours of the bookstore have now been extended until 4pm in order to have the service available to students getting out of class at those times.
- 2.6 **Website:** We officially gave the green light to make the website modifications that are needed, mainly adding the search bar and book search feature.
- 2.7 **Book drives:** I have started contacting residences in order to see how we can make the book drives happening. If anyone has any contacts in any rez, please let me know so that we can work this out!
- 2.8 **Study Guides Proposal:** The manager has been putting a lot of energy into looking for alternative sources of revenue during the slow periods. The first option presented was study guides. We currently have a very well elaborated business proposal that was presented by the manager last week. After going over its details we decided to bring this up to Operations Committee were it should be further analysed.

3. Health & Dental Plan (ASÉQ)

I am still having weekly meetings with Lev to go over the plan. Not many news on this front at the time, but I will be updating everyone on this later on.



4. Minicourses

Everything is going well. We are currently working out preliminary figures for this term as we know which classes have been canceled. Other than a few minor expenses in materials for certain classes, most of the expenses have been budgeted for and we should be able to have a rough estimate of our profits soon.

5. Other stuff

5.1 **Choose Life:** Last week I spent a considerable amount of time in Choose Life related affairs. This included attending a club event on Monday and the lecture on Tuesday evening. Subsequently I attended a few meetings regarding some of the incidents of Tuesday night.

5.2 **Townhall:** It took place last Thursday. It was well attended and some interesting points were made. How well received were those points has yet to be seen.

5.3 **Council Retreat:** Fun! Too bad a few of you missed out on it.

5.4 **Café Supreme Meeting:** The General Manager and I met with the Franchisee and Franchisor of Café Supreme to check in on things. They should interest in phasing out bottle water and adopting the water pitchers idea. Additionally, they seem to be willing to adopt a lot of sustainable practices out of their own! We also discussed prices and the protocols for price increases in the future. Finally, we listened to their concerns. The main two are that many students who go to Midnight Kitchen go and eat on their tables taking up sitting space from their costumers during lunch and many seem uncooperative when asked politely to go to the cafeteria in the second floor instead and the second issue was that many ceramic plates and cups have gone MIA. The plates and cups used are far from cheap and they are posing a financial burden on them.

Respectfully submitted,

Jose A. Diaz

VP Finance & Operations