Rensselaer Union
Executive Board

Motion #1

Date: 30 MAR 2017

I move that the Rensselaer Union Executive Board approve moving forward and working on continuing planning for the renovation of Mother's and the Games Room. Potential plans to look into are attached.

So moved by:
[Signature]

Seconded by:
[Signature]

For Against Abstaining
14 0 3

Motion: Pass/Fails
**Mother’s and Games Room Recommendation**

The area of the Union that includes Mother’s and the Games Room requires renovation because the current spaces are underutilized. Mother’s is a hard space for clubs to use and the Games Room includes many spaces that are often empty. By renovating these spaces we hope to be able to incorporate ideas that will add significantly to the usability of the space.

In order to accomplish some of the planning for this renovation, the Business Operations committee established a subcommittee to create plans to renovate these spaces. After over a semester’s worth of meetings, the committee has decided on an outline for what the plan should look like. Obviously there are many concerns that will need to be addressed in terms of the construction and cost of the renovation, but the overall recommended plan is as follows.

**Current list of rooms**
- Storage for Games Room (585 ft²)
  - Not actually Games Room Storage but is labeled as such on floor plans
- Games Room Lounge (947 ft²)
- ‘09 Lounge (612 ft²)
- Main Games Room (4343 ft²)
- Ski Club Office (98 ft²)
- Mother’s (2264 ft²)
- Mother’s Storage (88 ft²)
- Unisex Restroom (76 ft²)

**Proposed list of rooms:**
- Fish tank storage (178 ft²)
- ‘09 Lounge (641 ft²)
- Main Games Room (3010 ft²)
- Lounge with Kitchenette (972 ft²)
- Mother’s 1 (655 ft²)
- Mother’s 2 (977 ft²) Total Mother’s (1632 ft²)
- Green Room for Mother’s (142 ft²)
- Mother’s Storage (397 ft²)
- Ski Club Office (140 ft²)
- Utility Room (96 ft²)
- Public Lounge (1229 ft²)
- Unisex Restroom (75 ft²)
There’s a lot of considerations that went into this decision and listing all of them would take a lot of time, so here’s the highlight reel.

- It is better to have a lounge in the public areas of the Union than in the Games Room which is not open all the time. This will create more space for students to study in as well as contribute to having the Union appear more open from the Rathskellar.

- The Games Room currently does not have a lot of variety in the games that are available. In our proposed option, we have a considerable variety in games, doubling the number of types of table games in the Games Room. The number one wished for improvement of the Games Room on our survey was a greater variety in games.

- We kept a reservable room with an eating area and kitchenette in it. Many multicultural clubs host events in Mother’s that are aided by the inclusion of the kitchenette. By creating a space that is dedicated for this purpose, it can be better suited to that type of event.

- Mother’s has a divider wall that will allow for the room to be split into two reservable meeting rooms (similar to 3510 and 3511). Not very many events utilize all of Mother’s so having two smaller spaces will make it more usable for club events.

- Mother’s is much narrower than the current space which allows for there to not be a column in the middle of the room. The column makes much of the room unusable for events because you cannot see the stage from behind the column. We considered replacing the column with a transparent material such as diamond, but decided the cost would be prohibitive.

- The Mother’s storage room is much larger than the current room. This will allow the tables and chairs to be stored in that room when events occur. In addition, although the stage should be left setup normally, the stage could be stored in that room if necessary.

Hopefully, when this renovation is completed, all the spaces will be able to be better utilised by clubs and students. There were many previous iterations of the plan and considerations that went into each one that will be included in the records but not explained in this recommendation as they were deemed to not fully satisfy all the needs as well as the proposed recommendation.
Rensselaer Union
Executive Board

Motion # 3

Date: 3/30/17

I move that the Rensselaer Union Executive Board approve Culinary club as a union recognized club.

So moved by:

Caitlin Kennedy
Signature

Seconded by:

Anissa V. Cronin
Signature

For Against Abstaining
19 0 0
Culinary Club Recommendation

Club Contact: Adam Platek, platea2@rpi.edu

Policies Committee Representative: Caitlin Kennedy, kennec7@rpi.edu

Club Purpose: The Culinary Club is an organization containing individuals who enjoy some aspect of cooking, be it appreciation for food, creation of said food, or community involvement in and outside the kitchen. Members will be taught various cooking styles and specific dishes whilst also learning vital safety techniques and methods to maximize efficiency.

Membership: Adam Platek (President), Chris Wloychak (Vice President), Madeline Dwyer (Treasurer), Rebecca Sheridan (Public Relations), Michael Biscotti (Secretary), Adam Kredar (Safety Officer)

3S Interested currently including freshman and sophomores. Membership type is regular, associate, or volunteer.

The club intends to hold fundraisers on campus including catering events and bake sales.

Club Operations: The goals of the organization are to better the RPI Community and teach members valuable skills in the ways of cooking. Alongside regular events, the RPI Culinary Club will hold at least yearly large-scale fundraisers that will involve several members to gain experience serving groups. We have a professional chef, Tofu Tim, who has experience hosting both small and large events with Sodexo. We also have access to restaurant grade food through Tim, and as such we can provide high quality events for relatively cheap to nearly anyone on campus. Additionally, large-scale fundraisers will provide many campus students and faculty a fine dining experience.

Risk Management: In the kitchen, there is potential for injury. While cooking, members could burn themselves. The club has several Safety Officers who shall be required to go through the most rigorous form of training to ensure they are able to assist at all times. Their training includes: Fire training (stoves, hot objects), Knife training, Emergency training (Where are fire extinguishers, exits, how to treat injuries), and any and all training required by the venue. All of the above will be tested through paper examinations and physical demonstrations of understanding. Both current Safety Officers and Executive Board members may approve them to become official Safety Officers. The club will also mitigate the potential for injuries by training with Tofu Tim.
Future Budget: The Culinary Club does not intend to request a budget. We plan to be self-sustaining through fundraisers and event costs.

Summary: Culinary Club will provide a place for people interested in learning about cooking. We will use our resources including Chef Tofu Tim and his resources to our advantage. We will constantly advertise through our committees in various places including the Union, food halls, and around campus. We will reserve spaces to hold events consistently to keep interest. We plan to hold many campus wide events in which we can display and practice the skills we have learned.

Recommendation: It is the recommendation of the Policies Committee that the Executive Board approve the Culinary Club as a Union Recognized Club.

Approved: 8-0-0, 27-Mar-17
Motion # 4

Date: 3/8/1

I move that the Rensselaer Union Executive Board approve N.H.A. Reese for recognition, with a limit for the members of the club to consist of up to 10% community members.

So moved by:

Signature

Seconded by:

Signature

For Against Abstaining

15 1 0

Motion: Passes/Fails
Rensselaer Union  
Executive Board  
Policies Committee

NYHFA Rensselaer Recommendation

Club Contact: Seongmin Kim, (714)916-8046, kims25@rpi.edu  
Policies Committee Representative: Matthew Rand, (203)903-6909, randm@rpi.edu

Club Purpose: The purpose of NYHFA Rensselaer is to pursue the study of Historical European Martial Arts.

Membership: Officers: Seongmin Kim, Boris Kramar, Owen Eliff, Gavin Petilli, Stefanie Davis

17 regular members from RPI, 12 community members, four instructors

The club intends to use the Union to advertise and to hold campus-wide events to build membership.

Club Operations: We have been holding sessions as RPI HEMA since the previous semester. We have been NYHFA Rensselaer ever since early February. Throughout that whole time, we have been very receptive of anyone who has expressed interest in the art. We will be holding training sessions at least once a week on-campus, with supplementary sessions being held based on popular demand.

Risk Management:
There are known risks associated with NYHFA Rensselaer. They have been mitigated, and these terms and conditions are outlined in an attached document.

Future Budget: The NYHFA Rensselaer will be seeking a budget as soon as possible. NYHFA Rensselaer will require a budget for additional equipment as well as possible travel expenses for attending other nearby events and other NYHFA branches. I am more than adequate as an instructor, but the principle instructor of NYHFA as well as other study group leaders will occasionally visit to teach.

Summary: The club is composed of about 50/50 community members to RPI Students. It is important to consider this composition and whether or not there are an acceptable ratio of students to community members. Otherwise, they have worked extensively with Risk Management to mitigate their operations and should be seriously considered for Recognition.

Recommendation: It is the recommendation of the Policies Committee that the Executive Board approve the NYHFA as a Union Recognized Club.

Approved: 8-0-0, 28-MAR-17
Present:
Matthew Rand, Erica Lane, Anissa Choiniere, Ciera Williams, Stephanie Kern-Alley, Keegan Caraway, Luke Kuprena, Ananya Murali,