RAC DINING SERVICES COMMITTEE MINUTES AUGUST 5, 2020

MEETING OPENED WITH A QUORUM: 2:30 pm. in the Club Room.

PRESENT: Stan Zarinsky-Chairman, Dining Services Chairman, Jean Aronson-RAC Rep., Gerri Cureton, Carolyn O'Neill, Ashley Ryckman, Grill Manager, Carol Hargrave-Secretary, Janice Kimbro, Associate Dining Services Director Theresa Lehman, Kathy Vore, Chairman of the Dining Services Sub Committee (the Grill), Carolyn Deming, Louise Cochran, Jenifer Gonzales

ABSENT: Karl Buffington, Chris Wynn

MINUTES FROM WEDNESDAY JUNE 3: Approved: Geri Cureton moved; Louise Cochran seconded.

NEW BUSINESS: Stan Zarinsky called the meeting to order at 2:30. His first order of business was to present a Mission Statement for the Dining Services Committee. His Mission Statement was unanimously approved.

THERESA REPORTED: large number of residents still do not feel comfortable coming to the dining room. Dining will be limited to 45 minutes due to the deep cleaning requirement. (*The Dining Committee felt that 45 minutes were not enough time to eat a meal*). Theresa and Chef are trying to find an acceptable solution. Dining Service will be from 12:00 - 5:00. She and Chef are also working to offer a full dining menu in the Grill, along with other side items from 7:30 to 4:00 daily to accommodate those residents not wanting to come to the dining room. Milk shakes, signature pizzas, and rotisserie chickens are not available yet in the Grill. Residents may place orders via phone (642-1231) or

from their portal. The Grill is now open 7:30-1:00. All Grill Orders must be picked up. The topic of Grill pricing was discussed: Breakfast is \$4.00 and the Dinner Special is \$6.00. New screens will be installed outside the dining room showing menu items and pictures. Chef and Theresa will be making a video to explain the soft opening for dining services.

ASHLEY RYCKMAN, THE GRILL MANAGER, spoke next. She reported they are installing new screens outside the Grill showing the menus along with more info. These screens will update daily. She also explained they have several new employees and are training them, so please be patient with them. To order at the Grill, you may call (642-1231) or use your Dining Portal. You cannot come to the Grill and order. There will be a dining special every day at the Grill. They now offer weekly specials as well. The menus will be available at the front desk and on the tables outside the elevators. She is planning along with Susie Burt to offer some themed choices on certain days in the Grill.

Ashley continued by discussing how to spend leftover meal credits at the end of the month. She explained ancillary charges and what could be charged against meal credits. Only items prepared in the Grill can be charged against your leftover meal credits.

COMMENT CARDS: Unavailable at time of meeting.

NEXT DINING SERVICES COMMITTEE MEETING: Wednesday, September 2, 2020, 2:30 p.m. in the Club Room.

MEETING ADJOURNED: 3:40

Respectfully Submitted,

Carol Hargrave

The **Casual Dining Sub-Committee** submits the following topics for discussion and consideration by the Dining Services Committee at its August 5, 2020 meeting:

- 1. <u>Grille Menu Specials</u>: Recommend offering two previously popular (pre-Pandemic) specials, perhaps on a weekly basis:
 - The Turkey Dinner
 - The Rotisserie Chicken
- 2. <u>Grille & Dining Room Menus</u>: Sync publication of weekly Grille menu (currently received on Fridays) with the weekly DR menus which currently must be ready for pick up on Thursday mornings. Will enable residents the option of selecting one or more Grille menu items in lieu of regular dining room menu items during the week.
- 3. <u>InstaCart Soups</u>: Request notice of which soups will be available via the InstaCart menu to coincide with above menus.
- 4. <u>Enhancing Casual Dining</u>: Sub-Committee wishes to enhance the Casual Dining experience by partnering with the Grille to highlight menu items, perhaps on a monthly or quarterly basis.
 - Create a "Theme Table" to highlight items such as Mexican dishes, Italian dishes, new menu items, etc.
 - Question: does a budget exist for such items as tablecloths, theme decorations, etc. If not, how can that be accomplished?
- 5. <u>End-of-Month Food Balance</u>: Sub-Committee recommends residents have the option of using end-of-month food balance to purchase <u>any</u> of the General Store food items, i.e., prepackaged chips, yogurt, etc.

Respectfully Submitted, Casual Dining Sub-Committee