

RAC DINING SERVICES COMMITTEE
MINUTES FOR JULY 1, 2020

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

PRESENT: Louise Cochran, Stan Zarinsky, Karl Buffington, Gerri Cureton, Carolyn O’Neill, Carol Hargrave, Chef Chris Wynn, Dining Services Director Theresa Lehman, Kathy Vore—Chairman of Casual Dining(Grill), Carol Deming and Edvena Washington.

ABSENT:Janice Kimbro, Jean Aronson—RAC Liason

MINUTES FROM WEDNESDAY JUNE 3: Approved unanimously.

NEW BUSINESS: Louise Cochran, Dining Services Chairman, called the meeting to order. Her first order of business was to elect a new Chairman for the Dining Services Committee. She nominated Stan Zarinsky and he was unanimously approved.

Stan Zarinsky then took over the meeting as our new Chairman. He announced that Carolyn O’Neil, Carol Deming, and Carol Hargrave would be joining the committee as permanent members. Stan next asked for a secretary and Carol Hargrave volunteered. Stan next introduced Kathy Vore, Chairman of the Casual Dining Committee. This is a new committee that will oversee the dining in the Grill.

Chef Wynn and Theresa were both ready to meet with us so they next gave their reports. They explained that we are still in Phase I of our dining reopening. Chef explained the results of the survey on attendance in the dining room: A large number of residents do not feel comfortable coming to the dining room yet. They are working to offer a full dining menu in the Grill, along with other side items from 7:30 to 4:00 to accommodate those residents. Milk shakes, signature pizzas, and rotisserie chickens will not be available at this time. Residents will be able to place orders via phone (642-1231) or from our portal. At this time residents can order room delivery also. The busy times at the Grill are 11:30 –1:00.

The actual plans for reopening the dining room are now being finalized. It will be necessary to deep clean after each resident leaves the table in the dining room. Dining will be limited to 45 minutes due to this deep cleaning requirement. There will be no liquor service, no buffets, no salad bar and no dinner reservations. Dining Service will be 12:00 – 5:00 in the dining room after the dining room opens. Once this soft opening is put into place, the dining management will assess how to go forward. Chef and Theresa will be making a video to explain the soft opening for dining services. Dining Room service is in the planning stages and no opening date has yet been set.

COMMENT CARDS: Unavailable at time of meeting.

NEXT DINING SERVICES COMMITTEE MEETING:
Wednesday, August 5, 2020, 2:30 p.m. in the Club Room.

MEETING ADJOURNED: 3:30

Respectfully Submitted,
Carol Hargrave

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Casual Dining
a Sub-Committee of the Dining Services Committee

Meeting Minutes - July 29, 2020

Meeting: Opened with a quorum at 10:30 a.m. in the Club Room

Present: Joan Macholl, Rocco Nenarella, Paula Montgomery, Susan Scott, Kathy Vore, and Ashley Ryckman, Manager, American Grille.

Minutes of June Meeting: June 29 Meeting Minutes were reviewed prior to the meeting and approved unanimously.

Old Business: Prior to today's meeting our Mission Statement was approved by the RAC as submitted.

Ashley Ryckman: Ashley, Manager of the American Grille, provided informative answers to our numerous questions about the Grille, its menu and overall functionality. The following discussion topics will be elevated to the Dining Services Committee at its August meeting:

1. Request the Grille menu again offer two previously popular (pre-Pandemic) specials, perhaps on a weekly basis:
 - The Turkey Dinner
 - The Rotisserie Chicken
2. Request the publication of the weekly Grille menu (currently received on Fridays) be in sync with the weekly menus which currently must be ready for pick up on Thursday mornings. This will enable residents the option of selecting one or more Grille menu items in lieu of regular dining room menu items.
3. Request notice of which soups will be available via the InstaCart menu.

4. Committee is interested enhancing the Casual Dining experience by marketing certain Grille menu items, perhaps on a monthly or quarterly basis; i.e., Mexican dishes; Italian dishes, etc. Wish to assist with the creation of a "Theme Table" to highlight certain menu items.
 - Related question: does a budget exist for such items as tablecloths, theme decorations, etc. If not, how can that be accomplished?
5. Committee interested in residents having the option of using their end-of-month food balance to purchase any of the General Store food items, i.e., prepackaged chips, yogurt, etc.

Next Casual Dining Sub-Committee Meeting: Tuesday, August 25, 2:00 p.m., 3rd Floor Club Room. (Stephanie O'Fallon has reserved the space for us.)