

Dining Services Committee Meeting Minutes July 6, 2022, 2:30 PM Club Room

Stan called the meeting to order at 2:30 PM.

Present: Stan Zarinsky (outgoing Dining Services Committee Chairman), Mike Anderson, Jean Aronson, Anita Ciota, Louise Cochran, Janice Kimbro, Jim Price, Judy Schmidt, Kathy Vore (Secretary), Chef Chris Wynn, and Melly Aguilera attending for Theresa Lehman and Pamela Evans. Incoming committee members Phil Bethea, Al Hurlbrink, Carol O'Brien, and Eileen Robbins were also present.

Absent: Carolyn Deming, Theresa Lehman (Dining Services Director), and Pamela Evans, (Asst. Dir. Dining Services).

A quorum was present.

The minutes from the previous meeting were unanimously approved.

Chairman Stan Zarinsky stated that this was his final meeting as Chair of Dining Services. He expressed appreciation to departing committee members Jean Aronson, Louise Cochran, and Carolyn Deming for their support and contributions to the committee. He also welcomed new members Phil Bethea, Al Hurlbrink, Carol O'Brien, and Eileen Robbins. Stan also expressed his gratitude to all members of the Committee for their support throughout his term as Chair.

<u>Committee Elections</u>: Stan Zarinsky nominated Kathy Vore to continue as Secretary (seconded by Jim Price) and Anita Ciota as Chair (seconded by Mike Anderson). There being no other nominations, both were elected by acclamation.

Anita Ciota then began facilitating the meeting and thanked the members for their support.

Chris Wynn, Executive Chef:

• Planning for the 30th Anniversary Celebration on July 21 continues.

Staff will be "all hands on deck" that day, preparing and serving dinner in the Dining Rooms, as well as multiple food and drink stations on the lst and 2nd floors and in the auditorium;

- Also planning for a two-day LCS meeting on campus July 27 and 28;
- Kitchen still needs 2 strong cooks and at least a .5 dishwasher (assuming the expected full-time dishwasher reports as scheduled on July 8);
- The next Enchanted Evening is set for August 18 at the Plaza Club;
- Outside demand for Plaza Club bookings remains high though the facility is currently open to Freedom Plaza residents only due to ongoing staffing challenges.

Melly Aguilera, Dining Room Manager:

- The Dining Room will lose 6 servers when they return to college in a few week; however, 6 new servers are currently in the on-boarding process and hopefully all 6 will become servers;
- Staffing in the Grille is still short; due to the daytime hours, the focus is now on hiring adults only, not high school students.

Stan Zarinsky:

Received a total of 70 evaluations regarding Dining Services:

- 27 positive and 2 negative comments regarding service; training continues to result in our dining room servers doing an excellent job overall ;
- 41 positive comments regarding food quality, especially the Chicken Penne, all Bowl Entrees, and Baby Back Ribs;
- 7 in between comments on food; and,
- 10 negative comments on food.

Specific feedback regarding Dining Services:

• Service in the dining room by the associates has improved greatly based on residents' comments.

Janice Kimbro, Menu Chat Report:

• Menu Chats continue to consistently attract 25 to 30 residents each week.

Judy Schmidt, Casual Dining Sub-Committee Chair:

• Presented a request to add oatmeal made with steel cut oats to the Grille breakfast menu; this and a similar request for grits will be referred to Pamela and Theresa for staffing considerations per Chef Chris and

Melly;

- The fresh fruit cups and unsweetened apple sauce recently added at the Grille have been well received;
- Mary Reter joined the sub-committee on July 1 and serves along with Jan Ulics, Susan Scott, Carolyn O'Neil and Chair Judy Schmidt.

Committee Member Suggestions:

- Coffee cups on dining tables are appropriate at Sunday Brunch; however, suggest not putting them on tables during the week unless requested, which would save both server and dishwasher labor; Melly agreed to talk with Theresa and Pamela to consider implementing a trial period to see how this is received by diners;
- Temperatures in the Dining Rooms seem to vary between rooms, resulting in "too hot" and "too cold" reactions from diners; 74 degrees seems to be about right; suggest residents bring a light sweater or jacket with them.

<u>The next meeting is set for the Club Room, Wednesday, August 3, 2022, 2:30</u> <u>PM.</u>

The Meeting was adjourned at 3:30 PM.

Respectfully submitted, Kathy Vore, Secretary



Casual Dining Sub-Committee Minutes July 27, 2022 10:30 am Auditorium Conference Room

Present: Judy Schmidt, Susan Scott, Mary Reter and Carolyn O'Neill Absent: Jan Ulics

Judy called the meeting to order at 10:30 am. A quorum was present.

The minutes were approved via email.

Judy introduced our newest committee member, Mary Reter.

We spent some time explaining the goals of our committee to Mary and told her about many of our ideas that have come to fruition in the American Grille....the newest being the fresh fruit cup they are now serving for \$2.80!

Future suggestions were offered:

- 1. Several residents have asked that calorie counts be posted for items offered in the grille. We would need to work in conjunction with the TOPS group and the larger dining committee.
- 2. Several suggestions were offered for the Sunday Dinner prepared by the grille; such as sausage with spaghetti instead of meatballs, bigger chickens purchased, and chicken and noodles.

The next meeting will be August 31, 2022 at 10:30 am in the Auditorium Conference Room.

The meeting was adjourned at 11:30 am.

Respectfully Submitted,

Susan Scott Secretary