



**Dining Services Committee Meeting Minutes
August 3, 2022, 2:30 PM
Club Room**

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

Present: Anita Ciota, (Dining Services Committee Chair), Mike Anderson, Phil Bethea, Janice Kimbro, Carol O'Brien, Jim Price, Eileen Robbins, Judy Schmidt, Kathy Vore (Secretary), Chef Chris Wynn, Theresa Lehman, and Pamela Evans. Stan Zarinsky was also present.

Absent: Al Hurlbrink.

A quorum was present.

The minutes from the previous meeting were unanimously approved.

Chris Wynn, Executive Chef:

- **Labor Day will be a one meal day and the menu will be published shortly;**
- **Kitchen Staff will be limited over the next three or so weeks with a couple of staff out on planned medical leave;**
 - **Normal kitchen staffing hours include 320 hours for cooks and 80 for sous chefs;**
 - **Over next several weeks hours will be about 220;**
- **A higher number of residents choosing Buffet rather than table service would help ease ongoing staffing considerations;**
 - **About 8 servers are expected to return to college on August 15;**
 - **3 servers are expected to on-board at the same time;**
- **The next Enchanted Evening is set for September 29 at the Plaza Club and will be a joint function with Freedom Square;**
 - **Because Freedom Square is just opening its dining room, Chef Chris expects to provide all planning and preparation for this specific joint dinner;**
 - **Going forward the plan is to continue jointly planned evenings with Freedom Square's Chef as well as special dinners for Freedom Plaza residents only.**

- **The 30th Anniversary Dinner was “expensive, but well worth the cost”;**
 - **515 plated meals were served between 4 and 6 p.m.’**
 - **Unfortunately, computer service dropped part way through dinner, requiring servers to manually submit orders which slowed overall service time;**
 - **Theresa had to make local purchases of asparagus that afternoon as the amount delivered was less than what was ordered;**
 - **Theresa apologized for the pre-dinner appetizers not being available until 5pm;**
 - **She said residents need to let Suzy know there needs to be food available anytime liquor is served;**
 - **Also that all residents should have the ability to enjoy (this refers to the fact that Suzy times the parties to make it convenient for late diners).**

Theresa Lehman, Dining Services Director:

- **Pre-COVID, the Grille was open weekdays until 6:30 p.m., open on Saturdays and closed on Sundays;**
- **Review of current resident usage:**
 - **Thursday turkey dinners have lost their previous popularity as orders currently are 10 – 15 per week;**
 - **Could move turkey dinners from Thursdays into the Sunday afternoon menu rotation and shift those hours to allow for Saturday breakfast opening;**
 - **Plan is to implement Saturday Grille hours within the next 30 – 45 days as this continues to be very important to residents;**
- **Although food costs continue to rise with inflation, Dining will not compromise on food quality;**
 - **i.e., monkfish costs about \$3,500 per offering;**
 - **Also, will retain veal, scallops, crab, tenderloin, and prime rib in spite of increased cost;**
- **Walkers in the Dining Rooms:**
 - **Continue to sometimes cause a traffic jam; the former salad bar areas outside the Maui and Williamsburg will be reconfigured to allow for storage of walkers although residents must be allowed to retain their walker near the table if desired;**
 - **Signs near the emergency exits need to indicate “No Walkers to be Parked Here”**
 - **In the Pub a walker parked next to the door blocks door**

access;

- Sunday Brunch Buffet line will be revisited with a view toward moving the toaster to the back of the line to facilitate the flow of residents through the line.

Pamela Evans, Assistant Dining Services Director:

- Pamela met with Jeff Dickerson and he agreed that Front Desk personnel will make Saturday morning coffee at the Hospitality Counter so that it is available for residents even though the Grille is closed;

Anita Ciota, Chair:

Received a total of 21 evaluations (19 emails and 2 comment cards) regarding Dining Services:

- 9 positive comments on the servers who are doing great work;
- 19 excellent/good comments regarding food quality, especially the Blackened Cod Bowl, Shrimp Creole, Presley Bowl, and Pot Roast;
- 2 negative comments on food, (1) Fajitas were like “Fajita Soup”; and, (2) Vegan Vegetable Soup tasted like Beef Vegetable and Chicken Kiev tasted like Chicken Cordon Bleu”.

Janice Kimbro, Menu Chat Report:

- Menu Chats consistently attract 25 to 30 residents each week.

Judy Schmidt, Casual Dining Sub-Committee Chair:

- Suggested that individual servings of creamer at the Hospitality Counter be replaced with a creamer pump to reduce residents taking multiple servings to their apartments;
- Suggested that quiche be added to the Grille Menu, as well as again suggested that oatmeal and/or grits be added.

Stan Zarinsky:

- Suggested Committee members share the positive plans and comments with their friends and neighbors to encourage a more positive attitude about dining services.

The next meeting is set for the Club Room, Wednesday, September 7, 2022, 2:30 PM.

The Meeting was adjourned at 3:32 PM.

**Respectfully submitted,
Kathy Vore, Secretary**



Casual Dining Sub-Committee Minutes
August 31, 2022 10:30 am
Auditorium Conference Room

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

Absent: Mary Reter

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

The minutes were approved via email.

Judy reported that Amber is back in the grille working part time. We were glad to hear that good news.

We continued reporting suggestions for future:

1. Several suggestions were offered for the Sunday Dinner prepared by the grille; such as sausage with spaghetti instead of meatballs or meat sauce instead of meatballs, add baked potato or baked sweet potato instead of mashed potatoes, pork loin as an offering in the rotation, Ravioli (either marinara or alfredo) as another idea for Sunday rotation.
2. Perhaps a jumbo hot dog with sauerkraut could be added to the grille menu choices.
3. Several residents had asked how often the grease was changed in the fryer, because some fried items tasted stale.

Judy agreed to take these suggestions to the main Dining committee the next week.

The next meeting will be September 28, 2022 at 10:30 am in the Auditorium Conference Room.

The meeting was adjourned at 11:30 am.

Respectfully Submitted,

Susan Scott

Secretary