



**Dining Services Committee Meeting Minutes  
April 5, 2023, 2:30 PM  
Club Room**

**Chair Anita Ciota called the meeting to order at 2:31 PM.**

**Present: Mike Anderson, Phil Bethea, Al Hurlbrink, Janice Kimbro, Carol O'Brien, Eileen Robbins, Judy Schmidt (Dining Services Sub-Committee Chair), and Kathy Vore (Secretary), Jaime Simoes, (Executive Chef), and Theresa Lehman (Dining Services Director).**

**Absent: Jim Price and Pamela Evans (Assistant Dining Services Director).**

**A quorum was present.**

**The minutes from the previous meeting were unanimously approved.**

**Jaime Simoes, Executive Chef:**

- **Focusing primarily on the Thursday International menus while acclimating to Freedom Plaza;**
- **Jaime complimented the current kitchen staff on recent menu successes, noting specifically the quality of their respective skills;**
- **Staffing updates:**
  - **Still working to achieve full Kitchen staffing levels;**
  - **New Sous Chef is from Puerto Rico, so his background check remains in progress; Chef expects him to be on campus soon.**

**Theresa Lehman, Dining Services Director:**

**Presented a comprehensive overview of Dining updates planned for later this year through 2025 including:**

- **Menu changes and updates will ultimately offer dining options at Freedom Plaza from 7:30 AM to 7 PM Monday through Saturday and Brunch on Sunday;**
- **The Grille**
  - **Fast Casual Breakfast and Lunch options will continue;**
  - **Sunday dinner 3 – 6 PM, eat in or take out;**
- **The Pub**
  - **Will implement its own truly separate Pub menu in August or**

- September of this year;
  - Hours 1 PM - 7 PM Monday thru Saturday for drinks and/or food;
  - First-come, first-serve basis; i.e., no reservations;
- The Maui and Jade
  - Plan is to physically combine into one dining venue in 2024 or 2025;
  - Will have its own Buffet menu and service;
- The Williamsburg, Tea Rose and Nile dining rooms
  - Will continue to offer a Preferred Dining menu;
  - Reservations required;
  - Looking at a large menu concept with a two-week rotation including home style (meatloaf, fried chicken); filet; lasagna, bowls, etc.
- Declining Balance pricing may be adjusted to allow for up-charges for different types of menus in the various venues;

**Staffing update from Theresa's perspective:**

- Kitchen – need 3 cooks and 1 lead catering cook; hired 4 dishwashers in last month, but 3 did not complete on boarding process;
- Jennifer Gonzalez now managing both Health Care and Memory Care dining;
- Front of House – 8 servers are on-boarding with 4 more needed;
- Continue reaching out to Lennard and Sumner High Schools, and Manatee Community College's Culinary Arts Program for servers.

Theresa will talk with Bob Cobe about table spacing and walkers in the Maui.

**Janice Kimbro, Menu Chat Report:**

- Unable to attend Menu Chat, but plans to return beginning next week;
- Resident participation increasing, with helpful feedback on menu items.

**Judy Schmidt, Casual Dining Sub-Committee Chair, American Grille:**

- Request quiche be added to the menu; Theresa indicated may be able to feature as a special rather than as a permanent menu addition;
- Oatmeal may be removed from menu until cooler temps next fall;
- Hard-boiled eggs (2 per serving) have been added to the General Store

as requested last month.

**Anita Ciota, Chair:**

Received a total of 102 evaluations (71 emails, 30 comment cards and 1 note) regarding Dining Services, including 94 on the Dining Room, 2 on the Grille, and 6 on IRD:

- 38 positive comments on the servers;
- 42 positive comments on the food, especially International Theme Nights;
- 22 positive comments on both servers and food;
- Over the last 8 months “Poor” and “Fair” comments have increased slightly;

**Old Business:**

- Removal of the Salad Bar counters from both Dining hallways should be completed in a couple of weeks;
  - Space will be used as Valet Parking for walkers;
  - The Nile side parking is already in use and proving helpful;
- Safe use of walkers and scooters is being addressed as part of the overall dining concept redesign and implementation.

**Next meeting will be in the Club Room, Wednesday, May 3, 2023, 2:30 PM.**

The Meeting was adjourned at 3:36 PM.

Respectfully submitted,  
Kathy Vore, Secretary



**Casual Dining Sub-Committee Minutes  
April 26, 2023 10:30 am  
Auditorium Conference Room**

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

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

**The minutes were approved via email.**

**We discussed the need for advertising for the grille. Residents are not aware of the new choices the grille has to offer. There is adequate signage in the grille touting the new offerings, but many residents do not go into the grille on a regular basis; therefore, they do not see the signs. It was suggested that the new grille items could be mentioned in the Weekly under the Dining Section and perhaps they could also be mentioned in Angie's Wednesday Memo. The new items are as follows:**

- 4 new flatbread choices**
- hard boiled eggs in the refrigerator section of the store**
- breakfast oatmeal on Tuesdays, Thursdays, and Saturdays**
- prepared sandwiches, snacks, and salads, in the refrigerated section of the store**

**We would also like to see a reminder with the advertising that any food or drink item purchased in the grille can be charged to the resident's declining balance.**

**We were encouraged to keep talking to residents about the grille and its operation.**

**The next meeting will be May 31, 2023.**

**The meeting was adjourned at 11:30 am.**

**Respectfully Submitted,**

**Susan Scott  
Secretary**