



Dining Services Committee Meeting Minutes
April 3, 2024, 2:30pm
Club Room

Chair Anita Ciota called the meeting to order at 2:33 PM.

Present: Mike Anderson, Gary Ashcraft, Janice Kimbro, Eileen Robbins, Judy Schmidt (Dining Services Sub-Committee Chair), MaryAnn Wellander, Jaime Simoes, (Executive Chef), Theresa Lehman (Dining Services Director), and Pamela Evans (Assistant Dining Services Director). Carolyn Bethea attended on behalf of Phil Bethea.

Absent: Phil Bethea, Carol O'Brien.

A quorum was present, and the Agenda and the minutes from the previous meeting were unanimously approved.

Jaime Simoes, Executive Chef:

- **Staffing – the new Executive Sous Chef is moving through the on boarding process and should start work soon;**
- **He continues to coach the kitchen staff on recipe consistency;**
- **Has received positive feedback on the premier dining program**
- **Bree makes about 25% of the desserts in-house, particularly the parfaits and NSA desserts, the Easter dessert and cheesecakes.**

Theresa Lehman, Dining Services Director:

- **In the new Premier Dining Program about 20% of each menu cycle is tweaked to remove items that are not selling; i.e., fish and chips replaced the waffles and chicken with the fish and chips definitely more popular in the current cycle;**
- **Participation in the Sports Bar continues to improve, 77 food orders were taken on the April 1, the first day of the new menu cycle;**
- **Buffet participation remains low:**
 - **Monday and Friday will be the new prime rib nights and Wednesdays will feature a Deep South menu;**
 - **An expanded “Build Your Own” Salad Bar will be added starting next week;**
 - **If participation does not increase, the Buffet may close on Tuesdays and Thursdays, resulting in extended ticket times in**

Premier Dining;

- **The American Grille menu will be refreshed starting June 1 with fewer items and quarterly updates;**
- **Monthly four-course Chef's Dinners are in the planning stage:**
 - **Appetizer, salad, entrée and dessert for \$25 to \$30;**
 - **The Sports Bar would not be open on those evenings;**
- **Also looking at Bree offering cooking and baking demonstrations in the Maui;**
- **Lunch seatings currently 50 – 55, with IRD serving about 60, including about 25 medical deliveries;**
- **Busiest dinner seating occurs between 4:45 and 5:30.**

Chair Anita Ciota with Theresa Lehman:

- **Overall approval rating of 85.9% for March Cycle 3 menu (3/4 – 3/17);**
- **Overall approval rating of 86.9% for March Cycle 4 menu (3/18 – 3/31).**

Janice Kimbro, Menu Chat Report:

- **Complimented Theresa on presenting the new American Grille menu concept.**

Judy Schmidt, Casual Dining Sub-Committee Chair, American Grille and Sports Bar:

- **Sports Bar tables are intended to accommodate 4 residents, or 8 residents with two tables pushed together – need to request staff to rearrange the tables for parties of 8;**
- **Requested thin crust personal pan pizzas – this will be evaluated when menu is being refreshed;**
- **Orders for the General Store are still being tweaked to ensure sufficient stock is available daily;**

Old Business:

- **Several Dining Committee members will reach end of term in July including Janice Kimbro, Judy Schmidt and Kathy Vore.**

Committee Member Comments: Theresa Lehman invited Gary Ashcraft to speak to Server Staff during a line-up to share his concerns about:

- **Failure to wear name tags**
- **Individual appearances including uniform shirts not tucked in and excessively long finger nails on some of the female servers;**

- **Importance of cleaning salt and pepper shakers as part of table set up.**

Next meeting will be Wednesday, May 1, 2024, 2:30 PM, Club Room.

The Meeting adjourned at 3:30 PM.

**Respectfully submitted,
Kathy Vore, Secretary**