

Dining Room Advisory Council-Minutes

Thursday February 13, 2025, 1:30 pm Roadrunner Lounge
Representatives and Residents Invited
In Person Meeting

1. Call to Order and Determination of Quorum

- A. Opening resident comments: OsoBucco at B & A was a 5 star meal.
- B. The meeting was called to order at approximately 1:30.
- C. The Chair acknowledged Quorum.

2. Approval of Minutes

The minutes of the January 9, 2025, DRAC Meeting were approved.

3. Comments from the Chair

The rationale for a limitation on the amount residents are allowed to carry over from month to month was questioned because Blue Skies would not lose any money if the carryover were unlimited. It would only affect the timing of when the money was earned. The ability to use funds when they have guests instead of spending any excess on alcohol and ice cream would be an advantage for residents. In addition, it could be used to raise the quality of the dining experience if it could be used for pop ups and other special meals.

There was a comment that the requirement is to ensure that residents eat regularly.

Morrison responded that all fiscal decisions regarding the meals (amount of end-of-month carry over and amount of daily credit when away) are made by the administrative staff of Blue Skies. For this to be changed, Morrison recommended that DRAC take a recommendation to the Residents' Council.

3. Dining Services - Ex-Officio Member Reports.

A. Guy Fanelli- Director Dining Services

Guy Fanelli said he did not have much to report and passed to Chef.

B. Chef Jeronimo

Chef repeated the announcement made at the Menu Committee meeting that a new menu is being rolled out on Tuesday, February

18. It was well received when presented to the Menu Committee last week.

Staffing was at full strength for about thirty days but there is currently an opening for one full time cook. (Guy noted that this staff turn-over is good because it creates an opportunity for promotion for current staff who are performing well.)

C. Nikki Villa-Dining Services Manager

Copies of the new menu are posted on the portal and paper copies are available at the door in the dining area.

D. Brian Graybeal--Resident Services Director BSTW.

Brian Graybeal explained why changes announced in the January meeting were not implemented.

- The chairs were not removed from the hall to avoid making a change and then reversing it. Too many changes are upsetting.
- A review of the staffing available indicated that there is enough staff to service that number of diners. Comments to the contrary made previously are inaccurate and the change expanding the requirement for reservations to include Monday through Thursday was for other reasons like a resident request or convenience. It was not clear exactly what the reason was.
- There was further discussion about the inability to provide good service if there are 60 to 80 people arriving at once. The ebb and flow of people coming in affect how the dining room works. Monday and Wednesday are the busiest days. 5:30 is the busiest time.
- Dinner reservations can be made until 2:00 pm on the day of service.

4. BOTH and FOTH nominations

Wilma Jones was voted March FOTH employee of the month.

Art Palacio was voted March BOTH employee of the month.

5. Standing and Ad Hoc Committee Reports

A. Dining Room Committee-Chair Jerry Pierce—no report.

B. Quality Control Committee-Vice Chair Ron Hatchett's report

There were 37 comments: 23 positive and 14 critiques.

Favorable comments include:

- Rodeo meals with meat carved on the line was popular
- Compliments on the B & A flooded the box within 2 hours after it was served.
- Pop-ups were really enjoyed.
- A long list of individual favorites included the Philippino breakfast sandwich, manicotti, and chili.

Critiques included:

- A request for the return of a Sunday buffet.
- Have staff in Bistro place a sign stating when to expect their return.
- Pot roast should include vegetables (potatoes, carrots, etc). A piece of meat does not qualify as pot roast.
- Several foods were tasteless.
- There were no mushrooms in the mushroom ravioli.

C. Menu Committee –The committee reviewed the new menu. It is well organized and easy to read. It was well received. One committee member requested that the committee be shown the proposed menu before it is finalized. Staff suggested that this review should be done in the first week of the month for the following month's menu.

The issues about how to get in line for the salad bar and soup and sandwiches which were discussed in January have not been resolved. If there is one person serving, there should be one line. People should not go straight to the soup when others are waiting for salad. If there are two persons serving, there should be two lines.

6. DRAC Representative Comments

- On Friday and Saturday, the lighted menu sign in the hall has been updated to show menu items that are not available until the following week.
- The new vegetable cook is doing a good job.
- Could there be more non-meat entrees. A preference for more seasoning was made: then countered by the ability to add your own seasoning if more is desired.
- Lu Schuster announced that the next kitchen tour which will be held on February 19 is fully booked with a wait list of 3, who will

become part of the list for the following tour if there are no cancellations for the February tour.

7. Resident Comments

- DRAC Representatives should become familiar with the Morrison contract. Issues from 5 years ago are still being discussed today. Morrison received a fixed amount for its service and more for the cost of food.
- Could there be fewer fried food items on the cycle menu?
- Guest of new Resident Mary Hergert said the filet was the best he had had in years and made several other favorable comments.
- Elaine Bell who was sitting next to her asked why Mary didn't become a DRAC Representative. She was agreeable.

There was a nomination and a second that Mary Hergert be approved as a DRAC representative and fill the vacant position for Tower 3. After a vote, Mary Hergert was approved.

Back to resident comments:

- Discussion about rate of mark-up on price for wine sold in Lakeview compared to grocery store price. The mark up is justified by the costs of service (shelving, serving, etc.)
- The previous chair lobbied for calamari on the menu and with the change of chair, the calamari is no longer on the menu.
- There is an issue with lines for receipts. When there is a long line and a second staff member begins to help, those who have been waiting in line should be taken before those who have not been in line and start a new line.

8. Adjournment of meeting

There was a motion to adjourn the meeting which was seconded and approved unanimously.

NOTICE OF NEXT MEETING

The next meeting will be held on

March 13, 2025, at 1:30 p.m., in the Roadrunner Lounge.