Crosslands Culinary Services Committee Meeting ~ Thursday, April 7, 2022

Resident Committee Members: Joan Applegate, Emilie Barber, David Camp, Frank Condenzio, Marge Moretzsohn, Roger Parish, Connie Schappell, Diana Stevens

<u>Staff Committee Members</u>: Jamie Hocking, Elizabeth Kautz, Colin Moran, Darlene Parrett-Harris, John Platt, Tracy Sedlak, Casey Spizarny

<u>Special Meals in March</u>: Mardi Gras, Birthday Dinner Celebration, Saint Patrick's Day Dinner, Welcome Spring Brunch, Culinary Series Dinner ~ Crosslands residents appreciated the special menus for the meals and the accompanying festive decorations.

<u>Meeting Schedule and Venues through December 2022</u>: Meetings will continue on Zoom. Depending on staff vacation schedules, it is possible there will be no meeting in July or August.

<u>Comment Card Reports for March</u>: Only 26 residents wrote comments, over 85% of which were positive regarding food and service. Comments that included suggestions or dissatisfaction have been addressed by Darlene. In order to get more comments, Resident Committee members will encourage friends and neighbors to write comments, either electronically or on the comment cards which will be returned to the tables in the dining room. (They were returned by dinner time April 7.) As a way to obtain more comments, Committee members may also write a comment card for those with whom they dine for a meal.

<u>John Platt's Report</u>: The CARF survey will start early June. Culinary Services staff will be interviewed. Culinary Services will provide in depth reports.

Outdoor dining spaces are being prepared. Residents will be encouraged to eat outside.

The Culinary Services staff are starting to plan the October 22 45th Anniversary Dinner.

CMS State Survey recently conducted their annual inspection through the Culinary Department, and they were found to be deficiency free.

Adequate staffing continues to be a challenge. There has been an increase in applicants. John is working with Donna Taylor on a program with a vo-tech high school in Jennersville where students would start as culinary staff at Crosslands and after graduation could transition into health services and train as CNA's. Experience dictates that some of the highest-performing CNA's originated in the Culinary Department.