

Crosslands Culinary Services Committee Meeting ~ Thursday, February 1, 2024

RESIDENT COMMITTEE MEMBERS: Joan Applegate, Dena Beeghly, Donna Edwards, Dan Mahoney, Sue Manning, Penny Paul, Connie Schappell, Diana Stevens; Ginny Bracken and Steve Epstein, “members in waiting/training”; Tom Martin and Mary Rodgers, “try us” observers

STAFF COMMITTEE MEMBERS: Jamie Hocking, Elizabeth Kautz, Darlene Parrett-Harris, John Platt, Tracy Sedlak, Casey Spizarny

MEETING SCHEDULE AND VENUES: The next meeting will be Thursday, April 4, 2024, at 2:30 p.m. in the George Fox Room. Meetings are held every other month in the George Fox Room at 2:30 p.m.

SPECIAL MEALS/EVENTS IN DECEMBER AND JANUARY: Hanukkah, Christmas, Passport event introducing Callie, Deli lunch

COMMENT CARDS FOR DECEMBER AND JANUARY

In December, 68 Independent Living residents made 90 comments. In January, 58 independent living residents made 85 comments and 1 Audland resident made 1 comment. Because some Audland residents eat in the main dining room, they make their comments on the cards in the MDR. There were fewer comments in December and January than usual due to residents being out of town for the holidays and the early January date (due to February 1st meeting date) for having to send out the comment spread sheets. The comments, both about the food and staff, continue to be positive. The few negative observations were noted and were or will be addressed by staff. Committee members will continue to encourage residents to submit comment cards about both the service and food. They will also encourage them to write their name on the card so staff, as needed, can respond directly to the person who made the suggestion or comment.

JOHN PLATT’S REPORT:

*John introduced Roland Lamplugh, the new sous-chef, who talked enthusiastically about working in the Crosslands kitchen. He had been executive chef at the now closed Farmhouse Restaurant and has worked in the hospitality business, which he loves, since he was 13.

*Hiring of utility and wait staff continues. Turnover in those positions is high, plus some staff in those positions sometimes want to work only one shift (2.5 hours) a week. Recent job fairs have been successful. Recruiting for staff at Bayard Rustin H.S. and a local technical high school will take place.

*The slow process of finding an executive chef for Crosslands continues.

*New MDR chairs have been ordered. Chairs should be in the dining room April 2024.

*New Kendal café will open by the end of February.

*The Culinary staff has plans for handling food service on snowy/icy days and will communicate the plans to residents by Singlewire, the website, and TV 9.

*The new Kendal Health Center will take approximately 36 months to complete. Because it has kitchens, John will be involved.

*The large number of residents taking out continues to be a concern because of quantity of food taken and because residents not eating together means missed opportunities to build community and socialize.

*The food cooked in the hearth oven and on the grill in the café is very popular.

*If residents are purchasing a full meal in the café, they do not need to get all their food at once. For example, they can get soup and salad and go back for entrée and sides.