**Board Report for July 7, 2016**

Food – I am currently working on an updated version of the catering guide for the start of the fall semester. My goal is to adjust menu options to be more basic and to offer things that have been chosen in previous product mixes. Along with growth in other ethnic options to create some diversity for the students, staff and outside customers. We have still been doing well with caterings as a whole. I feel we should also adjust the pricing a bit to generate more profit in this area to help with areas in the cafeteria that may need new or updated equipment in the future..

Staff – We have been starting to place ads for the fall semester hiring. I will start a bit more slowly than previously expected. I am working with Donovan Lambert on communicating closely on student counts, so that it will give me a better judgement on our hiring process.

Equipment – We have been approved for purchasing a new freezer which will be installed within the next 30-40 days. It is a much needed step to help the operation save money in energy and also be more efficient to accommodate a lot larger functions. One thing we may need to keep an eye on is our dishwasher situation.. We were without it for around 10 days in the month of June due to the lack of getting the parts needed to fix it. It is becoming out dated and difficult to find parts for. Once it goes down we have to transition into using all paper products in the operation which in turn generates A LOT of expense for us. So something to keep in mind in the upcoming months.

Thanks,

Anthony Bauer