**Board Report for March 22, 2016**

Food – We have been doing well with the food quality that has been coming out of the cafeteria. I have had a couple produce issues, that have been taken care of but other than that not many issues. Most of the product is a higher quality than what we previously were getting.

Delivery - our deliveries have been later in the am by about an hour and a half which helps on labor cost. We will be cutting off three hours a week, which ended up being OT hours. We will have a difficult time going and getting product elsewhere for catering and so forth. So I will continue to urge the departments to be on time or early with their requests as possible. I know there will be some issue here and there and we will accommodate for that.

Cozy Creek – Per Bill we are contemplating keeping the coffee shop open for the summer which will be limited hours from 8am – 2pm. Which should work, I will just need a definite answer on that before to make scheduling adjustments for this area.

Catering – We still continue to do about 5 a week on average, which is great revenue for the cafeteria. I feel that the catering guide needs to be overhauled in the off season to be more accommodating to the customer. The way It is set up now makes it difficult for the customer to utilize. Either because of the products that are being offered and the price point that is set. I feel the price is fine in a normal market, but the customer out here does not want to pay that price. Which is the decision that will have to be addressed at that time also. Whether to try and generate more revenue in that area to offset some of the other areas that may take more dollars to run.

Thanks,

Anthony Bauer