**Board Report for May 6, 2016**

Food – we will be starting some summer dishes that will be geared towards grilling and lighter more fun stuff, hopefully it will get the campus in an outdoor attitude. I have been ordering more health conscious ingredients and products to try and reduce the sugar and salt intake on things. They cost a little more but it will give the campus a more true taste of the food rather than a sugar or salt induced product. We have also started to transition into paper products more than Styrofoam to help do our part, but still trying to be conscious of cost.

Staff – we may not be laying off staff this summer. It looks like we will have the same amount as last year. And with keeping the coffee shop open and other things that we will have this summer we should not have to, maybe for the exception of a couple people.

Equipment – I will be putting together an equipment list of a few items that will help us be more efficient and make larger quantities and be able to have a better quality of product. One of my concerns is going to be a storage issue. Especially in the freezer department. Since last year we have put in 2 up right freezers to help with space issues and that has been full consistently. We have VERY limited space now and will be even more in need of space this upcoming school year. This might be an issue that is needed to be addressed.

Summer – we will be working towards new menu options and refining some of the practices that we will need to produce the quality that we expect for the fall semester. . We will be growing some of our own herbs and Produce fore consumption this summer also as we did last summer. This will help create sum locally grown products for the campus.

Upcoming School Year – I really do not know what to expect for this. Costs will be going up with the free tuition opportunity that the students will have. I will be hiring on more staff, ordering more product for this exciting opportunity. I would like to move forward on using a lot more North Dakota based products in the kitchen that are readily available. Pasta, Breads, local Vegetables and so forth. I feel it will be a good showcase for conversation and pride to let people know that we support local.

Thanks,

Anthony Bauer