**Board Report**

*November 4, 2016*

Food – Everything seems to be working well with the One Card system, thanks to Chris and the IT team for finishing some of the loose holes in the system. It took a lot of effort and some knowledge as a team to get this completed. We will be doing the free turkey dinner on September 23 for everyone, so mark your calendar and come in and have some Roasted turkey, Sage Dressing, Garlic n Herb Mashed Potato, Pan Turkey Gravy and some Pie…… spread the word, we had a good turn out last year for the event and looking forward to being even more of a success this year!!

Equipment – I am putting together a few items to look into purchasing in the near future to help us be more versatile in some of our daily operation and be able to create some meals for caterings and larger functions that we are currently doing. I would like to look into a char broiler (for grilling of meats year around rather than just in summer months), stand up food warmer (to keep product at safe temperature while holding before serving we currently have one that is not large enough for k-7 and college food at the same time), tilt kettle (for making large quantities of soups, sauces). The freezer addition is beyond nice and was completed excellently by maintenance crew!! Couldn’t be more pleased with the job those guys do for us… OUTSTANDING!

Caterings are still coming along good, and we should be getting a few more for the holiday season now. All in all it has been nothing but positive things from our end and completely enjoy being a part of the UTTC team..

Thanks,

Anthony Bauer