**Board Report for October 1, 2015**

Food – We have had a lot of positive feedback on the quality of the product that we are putting out, which has been the goal of mine since I started was to change the student body and faculties perception of what UTTC cafeteria dining experience was about. There are more changes that I do want to implement, but it will be a gradual process to get there. We also have some food quality issues that I am looking into as for getting a better product for UTTC.

Catering – We have been doing a lot in this area, almost too much to handle at this point. We are continuing to do them and complete them successfully! Which is a direct reflection on how well my team has been performing and it is greatly appreciated. I have been seeing a lot of waist as in when they book the event the actual number of people who attend is not nearly the number they gave me to prepare.. Which will reflect the bottom line as a whole. I would recommend that they do more research or take more accurate numbers from previous years and try to adjust for that fluctuation. If it is a re accuring event. we will be sending a new catering guide to Bill for review on a more diverse style catering guide, which once it is in place it would be beneficial if we stayed as close to that as possible as for doing caterings. Since once we start to divert from the guide and try and get into specialty items it can get spendy and to have that product take up real estate in cafeteria also costs money in the long run.

Employees – We are continuing to hire personnel which has been a troublesome task. As for all of the other foodservice establishments around the area.. I have been in contact with around 5 other foodservice facilities to see how they are doing with this issue, and are in dire need of individuals like we are. I will continue to stay on top of this issue for the time being. I do get concerned for the current staff that we have and the hours that they put in to keep up the current standard that we are continuing to set.

Cozy Creek – Is still scheduled to open around the 15th of the month. Not sure if that is what UTTC has planned, but we have advertised for that positions of someone to be the Barista in there if we want to not have the current individual in there (Gail) due to production issues. If that is your current plan.. if we do not have anyone apply or able to do Barista duties, the coffee shop will not be able to be open until that positon is full, considering that we no one on staff with the knowledge to do those tasks.