

## **Residents Food Committee Meeting**

**Location:** Auditorium

**Date** September 19<sup>th</sup> 2024 at 10:30am

**In Attendance:**

**Staff:**

Michelle Her –Dietitian

Laura G -SSC

Sarah S-SSC

Mandy G – Activities Manager

Jen L -Activities Staff

**Residents:**

<b>Apple</b>	<b>Maple</b>	<b>Birch</b>	<b>Willow</b>
Jean M Jean S Jeannine L Shirley B Robert Joe C Deb D Andrew W John St. Ida O	Helen K Lorna S Odile St Lynn S Nora G	Gerald R James R David R Larry A Danny L	Noreen V Sue B Jean N Judy E Carole B-T

**Meeting Minutes:**

Meal service:

-Thank residents for being patient as we add new staff to our team.

**Changes that made for spring summer:**

**Changes made for fall winter:**

- -At lunch to increase fresh options, we will go down to one vegetable/salad side. Cooked vegetable side option available in the freezer.
- -fruit parfaits at breakfast week 2 Thursday
- -roasting more veg to increase texture and reduce “soggy veg”

- -added more condiments when burgers are on (tomato, lettuce pickles)
- -removed all marinated salads that were not make with fresh vegetables
- -minced coleslaw
- -Planning to have another soups on event
- Removing the second veg or salad off the lunch. We need to find one alternate on our alternate menu for this. I have an alternate for minced and puree but not for regular.
- Removing juice crystals off the nourishment carts. it is not consumed.
- Some vegetables have been changed at meal service.
- Indigenous meals- fish taco, pea soup, parm herbed fish, 3 sisters soup, bannock bread
- Buttered chicken, Greek Chicken, granola to yogurt for breakfast, mini butter tarts to dessert, roast turkey plate now a sandwich, removed salmon salad sandwich.
- More in house purees week 1 and week 2.
- More flexibility in what soft/bite sized textures can have.
- Adding bell peppers, shredded carrots to recipes
- Looking at changing up items on nourishment carts- more variety

#### **Food service pros/cons:**

#### **Menu pros/cons:**

<b>Agenda Item</b>	<b>Comments</b>	<b>Actions Required</b>	<b>MRP and Due Date</b>	<b>Completed Date</b>
<b>Menu</b>	Want better tasting coffee (R.M.)			
	More breakfast options/variety e.g. special days like eggs benedict (R.M.)			
	Menus rarely match what is being offered (S.S.)	Make sure we are updating menus when making changes. Limit how many changes we are making.		
	Pay too much money for PB&J to be a menu option (S.S.)	Residents had requested this to be an option		

	Ran out of soy sauce on 2 <sup>nd</sup> (J.G)			
	Residents want porgies on the menu (H.K.-others agreed)	Consider adding this to fall and winter menu		
	Take out night were we order pizza or Popeye's chicken (J.G.)	Consider for a special holiday or perhaps something activities could do?		
	Dislikes the precooked grilled chicken on the alterative menu (S.B., H.K.)			
	Put the crispy chicken on the chicken burger not the grilled chicken			
	-Severing burnt toast (A.W) -Toast is only buttered in the middle (3 <sup>rd</sup> ) -Too much butter, toast is soggy (3rd)			
	Homemade soups taste like water Would like more purchased soups (S.B.) Enjoys the canned tomato soup	Review recipes and ensure soup is mixed and divided well between floors.		
<b>Service</b>	Food is cold (2 <sup>nd</sup> and 3rd) Don't see the staff taking temps (3rd)			
<b>Menu</b>	Would like better desserts More cakes, cookies and tarts (J.E) -Only getting one cookie for dessert	Added butter tarts to fall/winter		
	Would like more Jello (S.B.)			

	Wants Bravo pasta sauce not homemade (S.B) Others really enjoy the homemade sauces.			
	-Egg salad is not mashed properly -don't add pepper (S.B.)			
	Mac and cheese not consistent , some days its great and creamy, other days dry and sticky (J.E.)	Review recipe with cooks, try to be consistent between who is cooking		
	Too much pork on the menu (multiple residents agreed)	Replace some pork recipes with other menu items		
	No boxed mashed potatoes (A.W.) Wants plain boxed potatoes (S.B.)	We already have a variety of boxed and non-boxed potatoes on our menu		
	3 <sup>rd</sup> floor outside lounge no dessert options staff stay they ran out. (S.B.)			
	More vegetarian options (C.BT)			
	Cabbage rolls no as a casserole (J.E.)	Explained that rolls would be too time consuming		
	Never enough for second portions (D.R. 2 <sup>nd</sup> floor) -Larger men need larger portions (only offered one hot dog etc..)			
	Staff put gravy on everything. Should be optional or on the side (D.R.)			

	Would still like lemonade juice crystals on hot days (J.E)	Activity staff will still be serving juice with crystals at events even with nourishment carts d/cing them		
	Want dinner rolls more often (D.R.)	Review ordering		
	Would like V8 juice or tomato juice again (J.G)			
	Not enough buns for hot dogs, residents dislike using bread as a bun (3rd)			
	Would like brioche buns occasionally as a charge from “cheap” buns (J.G.).			
	Not getting bagels sometimes (J.E.)			
	No Parmesan cheese offered with pasta meals (D.R)	-Ensure fridges are stocked -Remind staff to offer it		
	Residents really enjoyed the pickles on the side –dill pickle spears. Would like more often and more-they are run out	Review menu, add more sides of pickles		
	Continue to offer full condiments with burgers (J.E.)	Already on the menu?		
	Would like garlic toast when spaghetti is on (D.R.) NOT garlic bread as it gets too hard to chew (H.K.)			

	Would like real jam, not fruit spread. Would like blueberry jam/more variety (J.E.)	Already purchasing jam. Can purchase blueberry jam?		
	Soups ON – Would like this again	Will plan for January		
	Would like home fries at breakfast	-add when a egg is on? Perhaps a Sunday breakfast?		
	Tour of the kitchen requested (C.BT)	Offer kitchen tours		
	Enjoying the food from new cooks (J.G)	Keep up the good work!		
<b>Service</b>	Misses regular food service worker when not there (J.G)			
<b>Menu</b>	Residents are enjoying the homemade pasta and potato salads. Enjoyed the pasta salad with olives.			
	Chicken on yesterday was amazing (L.S.)			

### Resident/Staff Suggestions Outside of Food Community Meeting

Agenda Item	Comments	Actions Required	MRP and Due Date	Completed Date
<b>Service</b>	food is cold (3L)			
<b>Menu</b>	breaded food items are no "crispy" and do not contain much meat,			
	Potato wedges are hard.			
	Does not want gravy/sauces on everything-gets soggy.			
	, bread is hard and dried out			
	Veggie burgers when hamburgers are on or resident BBQs (for no park or beef or Vegetarians)			
	Toast not toasted enough (3M)			
	Too much pork and beef on the menu			
<b>Service</b>	On residents birthdays would like ice cream for dessert with the cupcakes (S.B.) -would like other table mates to get some too (activities does this monthly)			

<b>Service</b>	Wet sandwiches Salads on plate making sandwiches soggy			
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