

- Revised kitchen layouts for Todd and Rutledge.
 - All adjustments discussed at September 15th and October 13th meeting have been submitted to Arcon to be included in the bid
- Update meal counts at each building
 - Looking at meal counts vegetarian vs. animal protein meals
 - Have 2015 August and September, but unable to capture 2014 information to compare,
- Staffing and Hours
 - Attached recommendation has been put into place effective October 5th. Letters were hand delivered to all parties whose hours were increased. Monitoring labor to ensure hours are adequate.
- Review of menu - we still need more protein food and less carbs dominate main courses
 - Looking to gather ideas from the committee
- Steam unit implementation
 - Steamers have been installed and are running at all locations. Working with Angie to train employees on proper use of steamer and types of products that can be cooked in units
- Update on purchasing coop
 - Presented Co-Op information to Finance Committee. IGA has been signed and sent over to the Co-op for submission. Should be able to Co-op pricing by the end of the month.
- Update on new scratch meals added to our menu
 - August: Lincolnwood Pizza, Pesto Pasta
 - September: Chicken Legs, Mexican Coleslaw, Vegetarian Chili
 - October: Chicken Alfredo
 - Went with one semi scratch in October since we had more than one in August and September.
- Update on Salad Bar progress at Rutledge Rollout
 - Looking for a November 1st rollout. Salad bar has been ordered through Rongo & Associates, and staff has been notified. Angie is bringing Rutledge staff over to Lincoln to train on salad bar