

FSAC Minutes

March 3, 2016

Meeting called to order at 1:00 pm by Hillary Gilmartin.

Members present: Hillary Gilmartin, Tom Gilmartin, Laurie Harris, Guy Munday, and Sue Sharp. Absent: Bill Marquardt and Bob Reynolds.

Staff Present:

Edward Simpkins, BVSA General Manager

Chef Daniel Storino

Tina Warren-Diaz

Krista Wookey, Bar Supervisor

Absent: David Zimmerman

Board Liaison: Larry Thompson, Present

Approval of Agenda

Approval of February Minutes

There was no formal Monthly Manager's Report as David Zimmerman was absent. However, we were supplied with his Monthly Manager's Report. For all venues the Net was under budget by \$586.00. Employees are being utilized in fresh food preparation causing hourly labor and overtime to continue to be way over budget while the COG was way under budget. Minimum wage rose in January to \$10.00 an hour.

BVSA General Manager

Edward Simpkins reported that for the first seven months of the Fiscal Year (July 1st through January 31st) we were \$12,800.00 over budget on a budget of \$432,472.00 for all venues.

Special Events

Tina Warren-Diaz reported that the January figure for special events did not include her final event, bringing the Special Events total for the month up \$3,079.00 to \$22,894.00. This increased amount changes all the above figures for the better.

Easter Brunch will be from 9:00 am until 4:00 pm. No dinner service. The Saloon will close at the same time as the restaurant. The Mulligan Room will close at 5:00 p.m., no food available after that. There was some discussion on the 'no food available' for those who wish to dine later. Staffing was the major reason for early closing as much overtime would be involved. Another reason is to allow the employees time with their families.

Executive Chef

The new Pizza menu is now available with a totally new Vegan Pizza.

Chef Daniel Storino will be hosting a Wine & Dine on Wednesday, April 27th with a fabulous menu. Tickets are on sale now.

Chef and others noted the great morale in the kitchen. None of his staff have left in the last year. Congrats Chef. He is overseeing his older staff training newer staff emphasizing a good trainer gets ahead. He is also planning on moving some of his best workers to the Mulligan Room kitchen.

There was some discussion that the Mulligan Room could use more supervision as it has been reported that the ketchup bottles are continually messy and caked, or no ketchup at all.

Italian night is still going well with 70 + diners.

Bar Supervisor

Krista Wookey was complimented on her good employee relations.

She has completed a TIPS Certification Course. By summer all servers in the Saloon will be trained. TIPS is a course on how and when a person should be refused more alcohol and the procedure for reporting it. Servers along with the BVSA are responsible for serving too much alcohol to an individual.

Monthly Topic – How to increase business in the restaurant

Suggestion was made to spotlight a worker in the kitchen each month, including a photo and a short biography.

Also mentioned was the possibility of alternating Italian Night every two months with Mongolian Night.

It would be great customer relations if the Chef would 'meet and greet' customers occasionally, asking how their dinner was.

Miscellaneous

New Mulligan Room menu should be ready some time this summer.

They are looking into expanding the Mulligan Room. More parking is needed as is more handicapped parking.

The Budget meeting is scheduled for March 29th and 30th.

The next Board meeting is April 6th and 7th. Everyone is welcome.

Adjourned at 2:00 pm.

The next FSAC meeting is April 7, 2016 at 1:00 pm.