

1. Review House Committee mission statement & responsibilities (Andy)
  - a. Group reviewed House Committee mission statement and responsibilities as members. Key responsibility is to make recommendations to F&B Manager, GM & BOD on food & beverage issues
  - b. Comments were also made regarding expanding to wedding packages & Charity Luncheons as additional income source especially during summer months
    - i. Webber and Evans will coordinate and report to the Board***
2. Update on Jonas system reporting (Kent)
  - a. Schilling and Windsor gave committee update on back office program search
    - i. QuickBooks was recommended by Shilling & Case
    - ii. Ctolt & Aloha are programs Schilling is familiar with
  - b. Subcommittee will look into inventory programs and other metric reporting that F&B can use that configure with Jonas
    - i. Shilling & Windsor will provide group with update at next meeting***
3. Update on job description (Brad)
  - a. Webber stated the job description needs to be more goal oriented
    - i. Needs to contain targets of food costs
      1. Lower food cost from 48% to XX% would be a goal
      2. Goals should be objective and realistic i.e. give managers, chef & staff goals / incentive to strive for
    - ii. Subcommittee: Seria, Schilling, Webber, etc. – all restaurant owners will work with Bill Berg and will update group at next meeting***
4. Discussion around recent Member Guest event. Food & service good but buffet serving line disjointed. No buffet but plated dishes at 2017 event.
5. Update on employee training (Marie) – conducted by Case
  - a. Sammi trains servers overall & Samantha trains on Jonas Point of Sale
6. Update on alternative Well Liquor choices & pricing (Jack)
  - a. Luther presented Hunters Ridge's cost per liter on Well liquors & upgraded prices
  - b. Committee recommended increasing pricing on draft beer as to low
    - i. Luther and Berg will continue looking at Well drink options and will provide an update at next meeting***

7. Food quality and suppliers (Sheila)
  - a. Case recommended several different food providers for meat, produce, etc.
  - b. Gordon Food Service, Chaney Brothers, Halprens, Seed to Table, Jerry's Seafood
  - c. Forbes recommended calling Steamer's for their provider list
    - i. **Zach & Bill Berg will look into other options and will provide group with an update at next meeting**
8. Dining Room Décor – Balance, form, function (Sheila)
  - a. Case feels that the décor is not up to par for a country club. Wall decorations are not inviting, warm, or friendly. Possibly add some plants
  - b. Case opened up the floor for discussion & some committee members felt this area was better suited for the beautification committee. Some felt we should solicit feedback from general membership through survey
  - c. The topic was tabled
9. Sanitation/Flow/Functionality of Ridge. Bathroom cleaning schedule. Does Ridge staff know how busy the course will be each day? (Brad)
  - a. No staff member should be chewing gum while working.
  - b. Need to power wash the seating area at the Ridge at least weekly and wipe chairs daily
  - c. Clean bathrooms regularly
  - d. Coordinate with pro shop so Ridge staff knows how many golfers will be coming through at the turn between 11-2 PM
  - e. Possibly add sign at 9 tee box for golfers to call and preorder food, etc. for pick-up on the turn
  - f. Ridge staff should know daily specials & soup of the day before opening
    - i. **Bill & Joy will provide group with an update of progress on above issues at next meeting**
10. Open discussion
  - a. Committee discussed with food and beverage staff about plating belts, pizza ovens, and hot boxes being installed in the kitchen
  - b. Forbes suggested putting quality of food on the membership survey
11. Andy will schedule next meeting in 2 weeks