



RESIDENT FOOD COMMITTEE
MEETING MINUTES

NAME: Auditorium DATE: January 8th, 2026 @ 10:30am

MEMBERS PRESENT: Sharon , Barry H, Jeanette G, Claudette T, Elsie B, Tom C, Laurie B, Anneth M.		
ISSUE/SUBJECT	DISCUSSIONS	FOLLOW-UP
Welcome/ Introductions	Food Services Manager Haley Waldeck introduced herself and thanked participants for attending the Food Committee meeting for January. Happy New Year to everyone. Hoping that everyone had a wonderful holiday season.	
Terms of Reference	Food Services Manager reviewed the terms of reference for the Resident Food Committee Meetings. Looking forward to discussions about our meal & snack services, encouraging	

<p>Feedback matters!/ Resident Comment Cards</p>	<p>feedback regarding the menu and dining meal service.</p> <p>Encouraged residents to share their comments and feedback. Please share your comments about your meal experience using the Resident Comment Cards provided outside of each dining area. You can also share your feedback at any time directly with a dietary team member.</p> <p>FSM provided each resident in attendance with a comment card, which were reviewed together so that residents will be easily able to identify and fill the cards out should they choose.</p>	<p>The FSM will address these issues and review the feedback provided by the committee with the production team at our production meetings. With the team we will work to correct any issues ie. Salty/spicey menu items.</p>
<p>Frequency of Meetings</p>	<p>Residents in attendance agree with the current frequency of meetings and that it is good. We will continue with group meetings in the Auditorium monthly.</p> <p>Meetings will be held the second Thursday of the Month. A schedule with dates and times will be posted on the communication board in each area for Residents to reference.</p>	<p>The FSM will provide a copy of the minutes from each meeting on the board for any resident or family member to review as they choose.</p> <p>A list with dates and times will be posted on the</p>

<p>Discussed new dining tables.</p>	<p>Discussed the new adaptive dining tables that were purchased and put in place in each dining room in the month of December. These dining tables are a great addition and are meant to provide adaptability for residents. The Tables are adaptable to the resident's physical needs. I.e. They can be lowered, heightened and extended to allow for more leg room/foot peddle room while eating.</p> <p>FSM asked if any residents in attendance were currently sitting at one of the tables. Asked what feedback they might like to provide. Overall, all residents were pleased with the tables.</p>	<p>boards also for residents to reference.</p>
<p>Resident Feedback-General</p>	<p>FSM opened the floor to the Residents to provide general feedback regarding our current menu, special menu days and upcoming ideas/suggestions that the resident s would like to see in the Future.</p>	<p>FSM will review Resident feedback with the Production team and the FSA's at our upcoming meetings.</p>

Special Themed menu:

Feedback from Residents included:
-More Diabetic options for dessert
-More Variety of Cold plates
-Chips and Cheezies with Hamburgers
-Omelet for breakfast
-Residents felt that the Soup was too salty at times and to spicy.
-Likes- Mac & Cheese, Love the fresh fruit & Homemade bread and buns.

Our last themed menu was Christmas Day, Boxing Day, New Years Eve and New Years Day.
FSM asked Residents if they enjoyed our themed menu's. If anyone would like to provide feedback we would love to hear it, as it will help us create themed menus in the future.
Our next themed menu will be Valentines Day. FSM discussed suggestions and possible options for the Valentines Day menu.
Residents suggested:
Roast Beef, Salmon, dumplings, Fruit with Chocolate Sauce, Shortbread Cookies (heart

FSM will discuss suggestions with the production team and create a Valentines Day Menu based on suggestions provided.

<p>Menu Planning for 2026/2027 Menu</p>	<p>shaped) with candy on them and Heaven in a pan for dessert. For Valentines Day lunch the Residents requested Toasted Bacon and Tomato Sandwiches. Jello with Fruit</p> <p>We review our menu annually and adjust and make changes with the help of our residents and the feedback that they provide. Our Goal is to provide a nourishing, balanced and delicious menu that provides variety for our residents. FSM has begun the process of reviewing the menu and will be making changes to the current 2025 menu later in the year. During our Food Committee Meetings, we will take time to review ideas and thoughts on what changes or items may be a good addition or change to our menu. The FSM will work with the Dietitian to ensure the menu meets all the needs and requirements, but we would love to have feedback and input so that we can make the</p>	<p>We will continue to discuss menu and gather feedback and suggestions over the course of the next few months. We value the feedback. Our goal is to make positive changes and create a menu that all of our Residents will enjoy.</p>
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<p>Kitchen Tours:</p> <p>Next Meeting Date:</p>	<p>menu and mealtimes enjoyable for all of our residents in the coming year.</p> <p>I wanted to remind everyone that we will be providing kitchen tours to any Residents who might be interested in seeing a behind the scenes glimpse of our menu production area and meeting the team.</p> <p>If anyone is interested, they can reach out to myself, or a member of the Recreation Team, and we will work together to set a date for the Kitchen Tour.</p> <p>We will be having our first Kitchen Tour this month and look forward to more tours in the future.</p> <p>Our Next Resident Food Committee Meeting will be Thursday February 12th in the Auditorium.</p>	
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