



# JUNE

## Monthly Dining Newsletter

### Leadership Letter



This June we will be having quite a few exciting events. Nation chocolate day is the 7th, so keep an eye out for chocolate ice cream coming around the community that day. Superfood contest Melon on the 13th. On the 15th it is Father's Day, we will be having a BBQ Style Buffet with a baked potato bar. The Staff party is on the 20th. The kitchen will be closing early that day, so all our staff can attend. We will be having a pre-ordered box dinner that night. The superfood contest for May was won by Kathya, with her chicken bacon avocado toast.

Brian Keberlein  
Director of Dining Services



BE THE BEST PART OF SOMEONE'S DAY.

## We Heard You!

- ❖ We created a special menu for the Veranda Dining Room during dinner, which consists of four specials that we will have for the entire week, which will change weekly.
- ❖ We had a server training with our veranda servers to help elevate the dining experience
- ❖ We created a father's day brunch menu based on the requests from several fathers in our community.



## Trainings

- ❖ The 9 Most Common Allergens and Protecting our Customers: we learned how to identify the allergens, recognize common mistakes leading to exposure, identify the symptoms of exposure, and the prevention and response to exposure.
- ❖ Cut Prevention: Embrace safety with properly sized cut-resistant gloves when using or handling a knife or any sharp-edged equipment.

## Supply Chain News

Sara Lee Bakery has proposed a June 1 price increase on all items. Focus on stocking up on Pies & Cakes, especially those including chocolate. Current pricing has held since October 2023.

It's produce growing season in the USA! Most products should be available without tariffs, and produce from Canada and Mexico under the USMCA agreement continue to be exempt from additional tariffs.

Tropicana and Dole branded orange juice has been transitioned to a blend

On April 22, the HHS and FDA announced efforts to remove synthetic dyes from the food supply. We are monitoring regulatory actions and will share updates as they become available.

With new Tariffs, it's important to remember that many suppliers have complex global supply chains, making it hard to predict impacts. We work with suppliers to understand these processes, such as equipment using parts from several countries but being assembled in the U.S





## Wellness Corner

### 9 Dimensions of wellness Occupational Wellness

**Occupational wellness is the ability to find balance between leisure activities and work in a healthy way that promotes mental fulfillment and satisfaction.**

#### Signs of Occupational Wellness

**Work:** Engaging in labor and work activities that provide effort and bring meaningful purpose to your life.

**Balance:** Not spending too much time working or in leisure, finding a balance between the two.

**Communicating:** Ability to collaborate with others in a way that makes labor and work more enjoyable.

**Inspiration:** Continuing to take time to seek out inspiration and learn new skills.

**Satisfaction:** At the end of the day, feeling a sense of accomplishment and satisfaction from the work.

#### How can you improve your spiritual wellness?

- **Stay motivated:** Even when it seems difficult, move forward and don't settle.
- **Create connections:** Make connection with folks who have expertise or are in a similar position to you.
- **Plan it out:** Write it down, map it out, make goals and set intentions for what you want. Create a schedule that includes both meaningful work/volunteering and leisure.
- **Enjoy it:** Make sure you enjoy what you are doing. Whether volunteering or working, make it something you enjoy doing.

## Last Months Happenings

### Events

- 5 de Mayo Party (05/05)
- Mother's Day Brunch (05/11)
- Superfood Contest: Avocados (05/16)
- Memorial Day Lunch (05-26)

## What's Coming Up

### Events Ahead

- Father's Day Car Show w/ Cookies (06/14)
- Father's Day Brunch (06-15)

### Upcoming Holidays

- Father's Day (06/15)
- 4<sup>th</sup> of July

# Operations Highlight

## Operations Update

- We have a new face in the kitchen; his name is Colter. He is the new Sous Chef. Say hello when you see him.
- Our new refrigerator has arrived for the pond side kitchen. This replaced one that was no longer working.
- We just had a Food Safety training course for the whole culinary staff.

## Culinary Update

Changes to the always available and Veranda dining room menu started on June 2nd. The new Cycle menu for the neighborhoods has been up and running for several weeks now. Keep an eye out for a flyer about the menu committee. Be prepared to talk about you likes and dislikes.

Eggs – Avian influenza continues to heavily impact the industry. The shortages have been extended, and we have no end date in the future. This is currently impacting our pasteurized whole eggs, and we are currently not sure when we place the order if we will receive whole eggs at all. Our whole eggs need to be pasteurized according to food regulations. So, we just can't get some from the store.



## Meet the Team!

Monique Daley

Where are you from?: Jamaica

What is your favorite food?: Stewed peas with white rice

Why do you enjoy working here?: It feels more than just a job, it is a place where I can truly make a difference.

Everyday brings a sense of purpose, warmth, and community that makes me proud to work here.

