

RE: Expression of Ideas – 55 Activity Centre Kitchen Operation
Submitted by the Squamish Seniors Centre Society - Closing Jan 25, 2019

The District is responsible for having an operational cafeteria in order to serve the Seniors of Squamish as intended when the 55 Activity Centre was designed and built.

Regrettably we are now in the 10th year of operation and have not had the District develop a sustainable operations model for the cafeteria. Notwithstanding this, the Society has contributed significantly to the cost of equipping the kitchen – dishwasher, dishes and cutlery, deep frying equipment.

The food offerings by the latest lessee was not what Society members wanted. The Society would like to be invited to have their input regarding the type of food served. In the past they had not been invited to discuss these requirements during negotiations. It will be difficult and take time to win back the patrons lost as a result of this regrettable situation.

The Squamish Seniors Centre Society through its Board that also acts as the Advisory Board to the management of the 55 Activity Centre collected input from approximately 20 members and summarizes their input as follows:

The District should enlist the services of a short order cook/chef as staff, or under contract, to operate the kitchen/cafeteria to initially operate under the following conditions from Monday through Fridays, except statutory holidays:

1. Make breakfast i.e. bacon and eggs, toast or pancakes
2. Make acceptable coffee and tea, one or two kinds of muffins, potentially provide espresso drinks.
3. Make fish and chips on Fridays at least.
4. Make a decent burger, sandwiches and soup and sandwich.
5. Operate the kitchen and café with volunteers from the Society. This follows the successful model established at the West Vancouver Seniors Centre. Volunteer recognition is an important aspect in all functions using volunteers i.e. swag, a luncheon once a year, written thank you, names in paper.
6. The 55 kitchen is to continue to provide a monthly luncheon for seniors and DoS staff would continue to sell the tickets.
7. Be willing to act as the Liquor Licensee Representative for a District owned primary liquor license, should this come about in the future.
8. Be paid a competitive salary and receive a percentage of the gross sales proceeds with the balance going to the District.
9. Be responsible for ordering and maintaining food supplies.
10. Involve the Advisory Board in any discussions/negotiations for this position to ensure that the Society's needs are clearly understood.
11. In order to reach a broader audience for this position a District ad should be placed in the corridor and North Shore community newspapers.