

## MINUTES

### OCF FIXED ASSETS COMMITTEE

Monday, November 25<sup>th</sup> , 2024 Via Zoom

Meeting with Kitchen Coordinators: Josua Winter – Kitchen post, Abbey Auch – Kitchen Post, Mike McGregor – Hospitality Kitchen, Alex Lackey - Pre Fair Kitchen, Ann Marie Schultz-Hospitality

Concerned about the environment of mobile kitchens in trailers.

90% of the food is produced in the screen kitchen

They need a couple more ovens, more staff and more space, counters and tables. They need hot boxes for transporting food and a truck. They need hot coolers and cold coolers. They need “speed racks” for transporting in a van.

We discussed Grab N Go options and buffets that are self-serve as options. We discussed sack lunches for crews so they don't have to eat in MC.

There is not enough storage at Main Camp.

The crews work 140 hours pre kitchen for their pass. It can mean 20 hour days during crunch week.

Everyone agreed that there needs to be a better flow in service lines. They need more people for that. They can serve 1500 people an hour during crunch week but lines are 2 hours long.