
2025 UPSES Kitchen Committee Annual Report

The committee worked closely with the Kitchen Manager (Dinisa & Manuel) to make sure we were set for Festa and to set ourselves up in the future.

Accomplishments

- Ordered more spatulas, tongs, silverware, bowls, etc.
- Repaired wheeled table in the Kettle room
- Had floors steam cleaned; something we would recommend every year prior to Festa
- Also feel the Hood and filters should be on an annual contract
- Walk in fridge was leaking and had long overdue service

Moving forward

- We would like to develop a system with the clubs on stocking and cleaning the Kitchen (HOH I call it) to cover food left in fridge, cleaning, supplies, etc. The BOD is here to protect the hall for all to use, but it does require support as well as a kitchen rental does not even cover costs.
- Freezer need to be replaced. We feel it is an asset to the hall for our big events (& Little too). It is in the budget for next year at \$30k.
- Like to add
 - o Complete anti-chemical water filter system for building.
 - 1 million gallons / 5 year
 - Springwell water or Rhino by Aquasana both around \$1000
 - o Water fountain / bottle filler in HOH instead of \$1000 in bottle water every Festa
 - o As well having annual contracts for Steam Cleaning the floors & Hood cleaning

Respectfully submitted by,

Ricardo da Rosa, Chair