



Lancelin Golf Club Committee Meeting Minutes 2024 Jan 11th, 1300

PRESENT: Glenn Skoglund, John Abbott, June Gooch, Mike Cardy, Peter Gee, Geoff Ince,
Bill & Izzy Van der Weele, Alan Harris

APOLOGIES: Owen Temby, Kevin & Lorraine Cain, Jeremy & Kim Cook, Mike Paterson

MINUTES FROM PREVIOUS MEETING:

Proposed: John Abbott 2nd Geoff Ince, Carried

1. BUSINESS ARISING FROM PREVIOUS MEETING

- 1.1. Office Bearers/Committee role appointees and vacancies update: Geoff Ince is resigning from men's captain.
- 1.2. President (Geoff Ince nominated for role), 2nd Glenn Skoglund, Carried Unanimously.
Welcome Geoff.
- 1.3. Vice President (taken up by Glenn Skoglund on 7th Dec 2023)
- 1.4. Secretary (Vacant as of 1st March 2024), No nominations.
 - 1.4.1. Membership Officer (taken up by Izzy Van der Weele)
 - 1.4.2. Sponsorship Officer (taken up by Mike Paterson)
 - 1.4.3. Website builder (taken up by Bill Van der Weele)
 - 1.4.4. Secretarial admin to include email (**Vacant open for nomination**)
- 1.5. Men's Captain (Alan Harris nominated for the role), 2nd Mike Cardy, Carried Unanimously.
Welcome to the committee Alan.

2. Correspondence out

- 2.1. Inquiry to Shire re food handling requirements effective 8th Dec 2023, response 3.5 below
- 2.2. Monthly reports to Coastal Courier (Thanks to Jeremy)
- 2.3. Response to Kim Cook regarding 3.4 below
- 2.4. 6-monthly report to Act Belong Commit
- 2.5. Annual notification of current committee to Dept of Mines, Industry Regulation and Safety

3. Correspondence in

- 3.1. Various bills
- 3.2. Multiuse path
- 3.3. GolfWA Directors of the Board - Nominations Open
- 3.4. Kim Cook resigning from Ladies Captain but remaining on general committee and MiScore
- 3.5. Shire re: Minimum requirement for food handling program available on Shire's website, 45min to complete. Food Safety Training Program – see ANNEX C on page 4

Proposed: Mike Cardy 2nd Geoff Ince Carried.

4. REPORTS

- 4.1. President Nil
- 4.2. Vice President Congratulations to President
- 4.3. Treasurer: Lorraine is still operating as Treasurer, but a handover will occur soon. As of today we have:
\$27041.36 in main account
\$40394.69 in term deposits
- 4.4. Secretary: Nil, other than *subtext additions to minutes*.

4.5. Club Captain

- 4.5.1. John apologised for poor decisions made on last day of season.
- 4.5.2. Sunday Golf: John is keen to enforce the process of pre-booking on-line, registering, printing card and give to Captain, *If you have pre-booked on-line your card will already be printed. *(Secretary's note) The Terminology may not yet be in our heads. Each of us must do our bit and help others as much as possible, if you see someone struggling, help them.*
- 4.5.3. Thursday Golf: Discussed the viability of the scroungers format onwards. Some of the committee voiced their concern about moving away from our unique method of attracting new players and enabling their chance of WINNING. To be discussed later. *(Secretary's note) The scroungers format was discussed months in advance of MiScore being installed and it was thought then that special 'templates' could be created to accommodate the format. This has yet to be proven.*
- 4.5.4. Trophies for non-sponsored days. It was proposed by John that on Sundays for non-sponsored events we pay for three \$10 vouchers redeemable only through the golf club: Winner=\$20, Runner up=\$10, 2nd Glenn Skoglund, Carried
- 4.5.5. Trophies for Thursdays. John Proposed on Thursday the winner receives a \$10 voucher redeemable only through the golf club and 2 balls for runner up, 2nd Alan Harris, Carried
- 4.5.6. Fixtures to be done asap. date and location to be confirmed.
- 4.5.7. John stated that we need more RSAs, Glenn, Kevin, Alan have said they would sit the course. *(Secretary's note) Steve Abbot has acquired his RSA in December 2023 and ran the bar later that day {Although there is a discrepancy yet to be resolved}.*
- 4.5.8. Players need to be on time or at least pre-book online, it's too hard to captain otherwise. *(Secretary's note) It's also extremely disrespectful and by allowing it or not drawing attention to it empowers the offenders to repeat the behaviour and think it normal. I would suggest that if a late player has not pre-arranged to be late at least one hour before tee off, with the duty captain, they cannot enter a card. It only takes a phone call. I believe that late Tee offs are destructive to a game and every golfer's day, Rant over. General notice to be sent out to players.*

4.6. Men's Captain

- 4.6.1. The president stated that the availability of the captain is extremely important, the effect of absence or lateness of a Captain can snowball and ruin a golf day, *not to mention the good name of the club.*

4.7. Ladies Captain - Nil

4.8. Other

- 4.8.1. Bill Van der Weele met with Kim and Jeremy and concluded that our website needs are not feasible through MiScore alone. Bill is continuing to study the way forward. Leaning towards a LancelinGC.au domain, to accommodate email addresses and web hosting, etc, Bill is offering to sponsor the website. Thank you, Bill.

GENERAL BUSINESS

- 4.9. MiScore Hints from Jeremy sent to all, President to check his email account for his copy.
- 4.10. As a result of a recent theft of a flagpole and damage to the "7th", the secretary discussed options for Security cameras. However, as John pointed out, we are covered by insurance, so there is little to gain by installing cameras.

- 4.11. As there is no cleaner, the secretary had a rant about the cleanliness of the clubroom post game; it is quite usual for the floor to be littered with crisps. He encouraged the committee to keep an eye out for it and ask players to help clean up afterwards. *After golf that day, nothing had changed, also there were empty beer cans (not sold over the bar) left on the tables, not only was the culprit too lazy to put the container in the bin provided, but they also had the cheek to bring their own beer in. BYO is simply not allowed in the bar and to be frank WTF? I shall be writing to the culprit.*
- 4.12. A discussion about access to toilets for visitors at the Sports Centre, this from some visitors attempting to access the restrooms at the bottom of the stairs. Recommended action would be to either open the door or remove the signage; note to LCSC President.




Action Points For Committee

#	Ref	Action Points	Responsible	Due Date	Completed
1.	1	Keys for ???	Mike		
2.	4.5.2	Pre-Booking and Registering for MiScore	ALL	Immediately	
3.	4.5.4 & 4.5.5	Design/Source for \$10 vouchers (accountable item)	John Abbott	asap	
4.	4.5.6	Ratify Fixtures	John, Glenn, Alan, June	asap	
5.	4.5.7	RSA to be completed	Glenn, Kevin, Alan	asap	
6.	4.5.8 4.11	Notice to members to reinforce the need for: Timeliness, Prebooking, Registration, Cleanliness, BYO, No refuelling carts in storeroom	Mike	Today	done
7.	4.5.7	Website development	Bill	asap	
8.	4.12	Restroom access	LCSC	asap	

NEXT MEETING 22 Feb 2022 1300

MEETING CLOSED: 1358

ANNEX C

 **Tanya Anderson <Tanya.Anderson@gin...>** 4 December 2023 at 2:39 pm
RE: CS48057 - [Possible Spam - Exercise Caution] Attn: Health...  
To: Mike Cardy <lanogolfsec@yahoo.com.au> & 3 more [Details](#)

Good afternoon Mike,

The minimum requirement is the free food handling program available on the Shire's website. I'm Alert Food Safety. Once completed the participant receives a certificate and you keep a copy of this on record for each of kitchen volunteers. The local CRC's ran group sessions for volunteers wanting to do the course but either didn't have access to a computer or just were much comfortable completing in a group situation. It may be something to organise for your members to get together as support for one another while they do it.


This only needs to be done every few years and only takes between 45min – 1hr to complete.



Otherwise accredited Tafe courses that must have been completed less than five years ago are also acceptable, but not as practical.


Regards,

Tanya Anderson
Environmental Health Technical Officer

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SHIRE OF GINGIN
HISTORY | BEAUTY | PROSPERITY

<p>Shire of Gingin Offices Gingin Administration Centre & Council Chambers 7 Brockman Street, Gingin WA 6503 T: (08) 9575 5100</p>	<p>Lancelin Office 255 Vins Way, Lancelin WA 6044 T: (08) 9575 5155</p>	 
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FREE Food Safety Training Program

The Shire of Gingin, in conjunction with Environmental Health Australia, is pleased to offer a free online training tool (**I'M ALERT**) which is designed to educate anyone dealing with food hygiene. This program is specifically for community groups, schools and not for profit organisations offering food services.

I'M ALERT Food Safety

INTERACTIVE ONLINE TRAINING

FREE!

Food Safety Standards
All Food
Handlers Have
Obligations
Australia & New Zealand

Now Featuring
Chinese
Captions
& Subtitles

Food Safety - Are you ALERT?

Do you and your staff have the skills and knowledge required to ensure safe food for your customers?

Food Safety is your Business. It is the responsibility of a Food Business to ensure that all food sold is safe and suitable.

This information package has been developed by qualified and experienced Environmental Health professionals and is equivalent in scope to a two-day consultant delivered course.

The interactive, logical and easy learning format will assist you and your staff to develop the skills and knowledge required to ensure safe food for your customers and to comply with your obligations under the Food Safety Standards for Australia and New Zealand.

Most sections include an interactive quiz. Upon completion of the program, a training acknowledgement form can be saved or emailed and filed as part of your food safety records.

Course Index

- Overview
- Foodborne illness
- Potentially Hazardous Food
- Contamination of Food
- Temperature Control
- Food Handling Skills and Knowledge
- Food Receipt
- Food Storage
- Food Processing
- Food Display
- Food Packaging
- Food Transportation
- Food Disposal
- Food Recall
- Health of Persons Who Handle Food
- Hygiene of Food Handlers
- General Duties of Food Businesses
- Cleanliness
- Cleaning and Sanitising of Specific Equipment
- Structure, Design and Maintenance
- Temperature Measuring Devices
- Single Use Items
- Animals and Pests
- Management Control Techniques (HACCP, Food Safety Programs)

Minimum System Requirements

- Internet Connection (Broadband Recommended)
- PC, Mac or iPad
- Modern Web Browser
- Screen Resolution of 1024x768 or Higher
- Speakers (or Headphones)
- Adobe Reader version 5 or higher

I'M ALERT
Are You ALERT?

Visit
www.gingin.imalert.com.au

and follow the simple on screen instructions to complete your training.

Shire of Gingin
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