

## BOARD of Directors Meeting

Held at the Motor Yacht Club Tasmania **5:30pm** Tuesday 27<sup>th</sup> July 2023

### 1. Welcome and Apologies

BOARD apologies: Brian Edmonds, Todd Leary, Justin Lawson, Mark Green

BOARD Attendees : Matt Debnam Chair, Steven Kennedy, Penny Chugg, Tabitha Dobson, Dean Kearney, David Beard

### 2. Declaration of conflict of interest

A conflict of interest occurs **when an individual's personal interests – family, friendships, financial, or social factors** – could compromise his or her judgment, decisions, or actions in the workplace.

#### **DISCLOSURE OF PECUNIARY INTEREST (MYCT Rules)**

- 1) A member of the BOARD who has pecuniary interest in any contract or arrangement made or proposed to be made with the Club shall disclose that interest at the first meeting of the Club at which the contract or arrangement is first taken into consideration, if his interest then exists or, in any other case, at the first meeting of the BOARD after the acquisition of his interest.
- 2) If a member of the BOARD becomes interested in a contract or arrangement after it is made or entered into, he shall disclose his interest at the first meeting of the BOARD after he becomes so interested.
- 3) If, at a meeting of the BOARD or subcommittee, a member of the BOARD or subcommittee votes in respect of any matter in which the member has a direct or indirect pecuniary interest, that vote is not to be counted.

Nil

### 3. Minutes Previous meeting 20<sup>th</sup> June 2023

#### **Resolution :**

1. That the minutes of the meeting 20th June 2023 be passed as true and correct.
2. The minutes be made available on request to members.

Moved: Dean Kearney

Seconded: Tabitha Dobson

Carried

#### 4. BOARD Action Table

MYCT BOARD Action Table (current as at 16/6/2023)					
Action	Date created	Date due	Who	Status	Notes
Asset Valuations Review	Feb 2022	July 2022	David	In progress	Accountants briefed to complete before EOFY
Piles/ Marina	Oct 2022	Dec 2023	David		Included in Marina asset review
AGM timetable	June 2023	July 2023	David		Notices all completed; Board members notified. Belinda has a run sheet with all updated templates. Annual Report contributors notified.

#### 5 Correspondence

In : Leslee Smith , Kitchen Feedback

#### 6 Incidents

Nil

#### 7 Finance Report

##### 7.1 Finance Committee update

The Finance Committee did not meet in July.

*See Balance Sheet and Profit & Loss.*

Also included is a financial performance report for year ending June 2023.

##### Resolution:

That the Finance Report be received.

Moved: Penny Chugg

Seconded: Steve Kennedy

Carried

#### 8 Reports

##### 8.1 COMMODORE Report

Verbal update from Vice Commodore

##### 8.2 Work Health and Safety and Environment

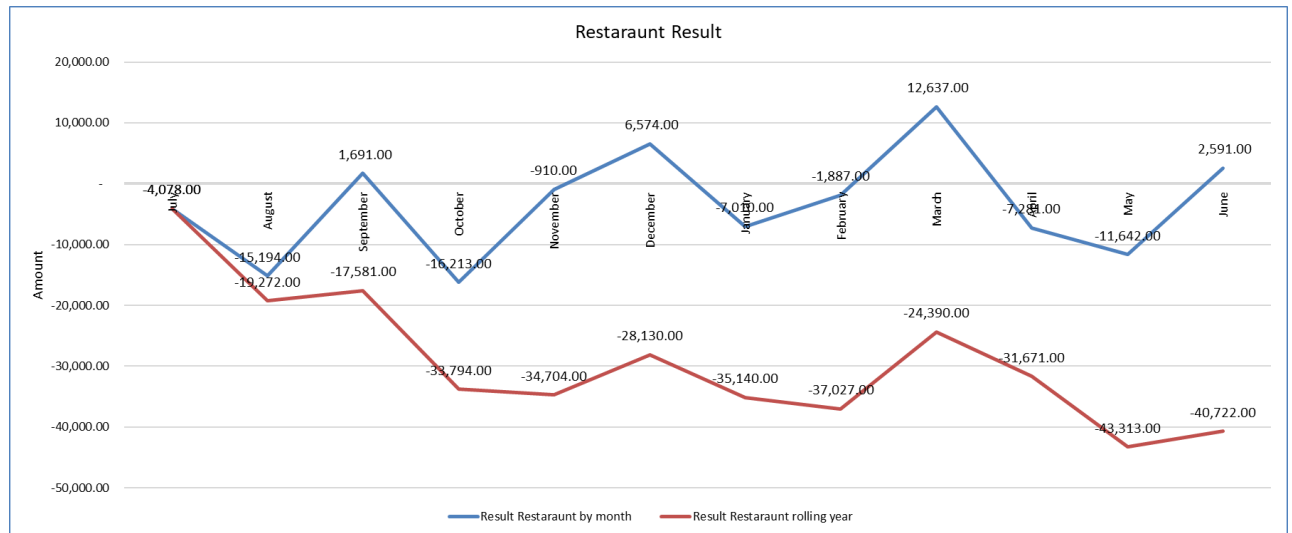
No incidents

Nonslip yellow fiberglass plating ordered for ramp down to floating dock. Two slips have been reported indirectly.

### 8.3 Food and Beverage

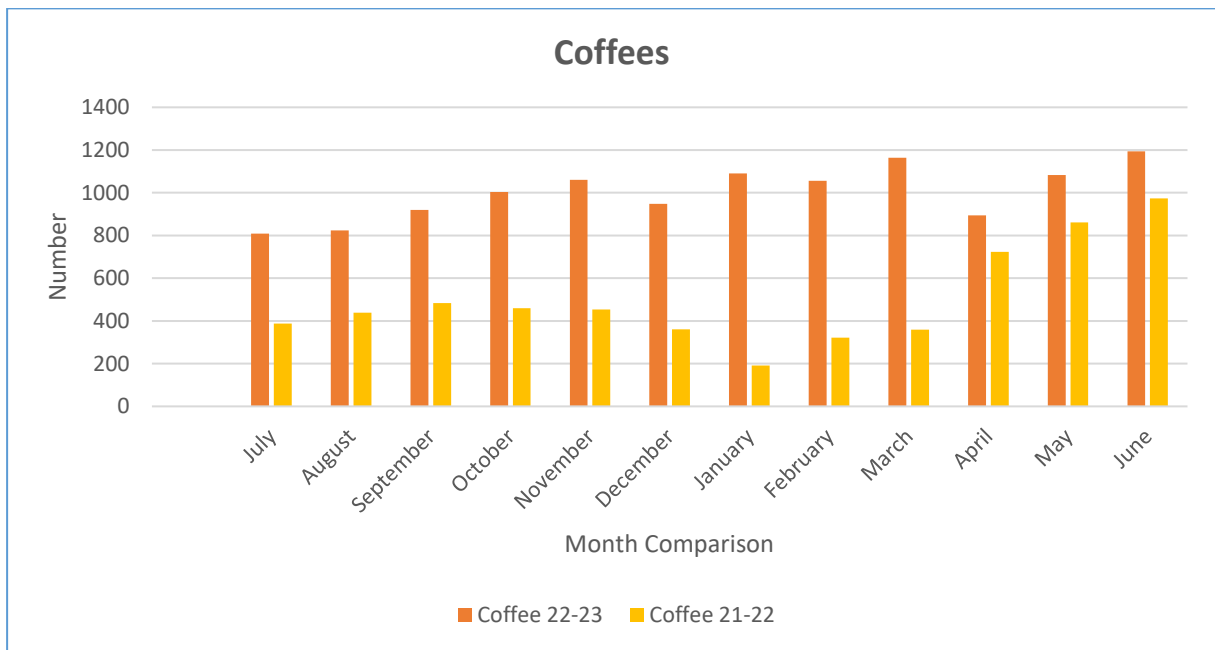
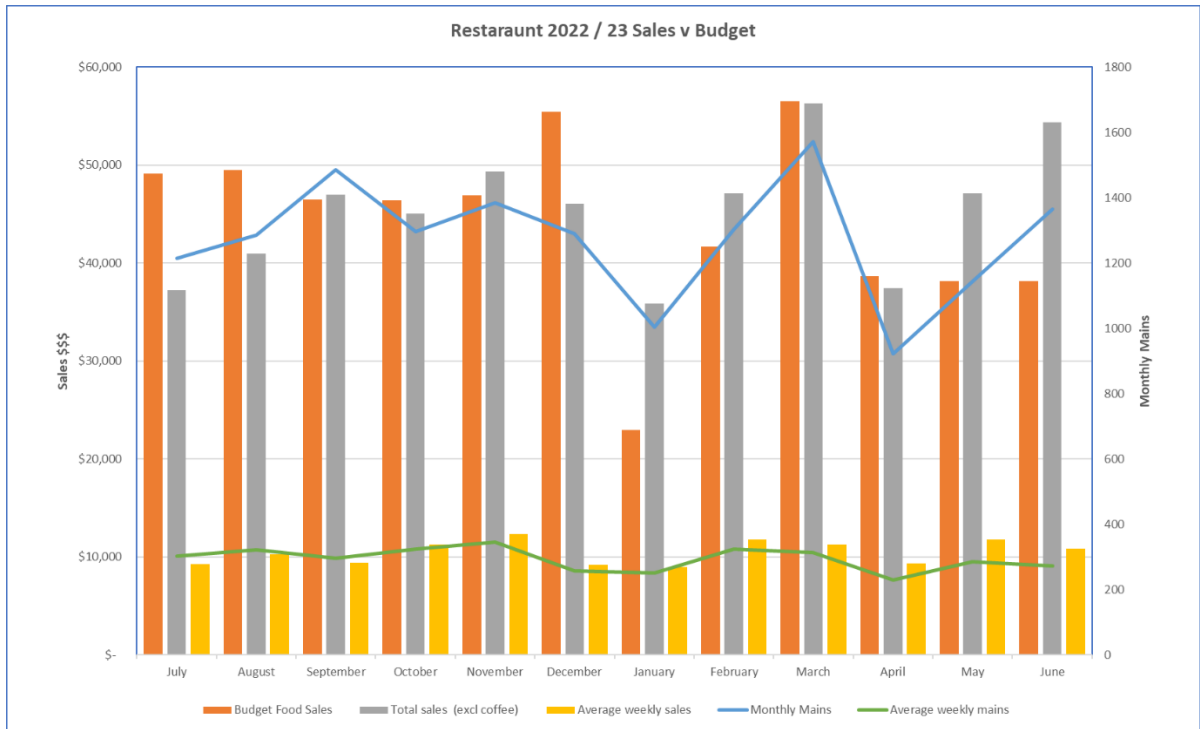
#### Restaurant

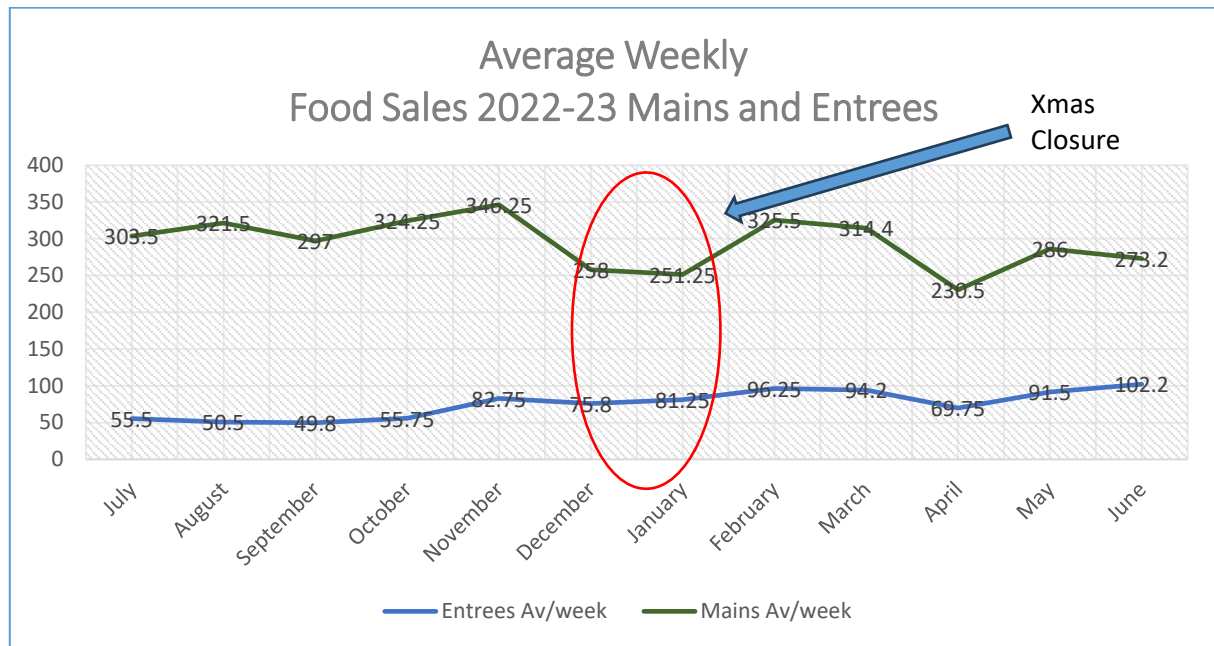
Month	July	August	September	October	November	December	January	February	March	April	May	June	Total
Result Restaraunt by month	- 4,078.00	-15,194.00	1,691.00	-16,213.00	- 910.00	6,574.00	- 7,010.00	- 1,887.00	12,637.00	- 7,281.00	-11,642.00	2,591.00	- 40,722.00
Result Restaraunt rolling year	- 4,078.00	-19,272.00	-17,581.00	-33,794.00	-34,704.00	-28,130.00	-35,140.00	-37,027.00	-24,390.00	-31,671.00	-43,313.00	- 40,722.00	- 40,722.00



#### Food Sales

	Weeks	Budget Food Sales	Total sales (excl coffee)	Sales to Budget Variance %	Average weekly sales	Monthly Mains	Average weekly mains	Average spend per Customer (main)	Cumulative Budget	Cummulative Total Sales
July	4	\$ 49,121	\$37,210.00	-24%	\$ 9,303	1214	304	\$ 30.65	\$ 49,121	\$ 37,210.00
August	4	\$ 49,523	\$40,979.10	-17%	\$ 10,245	1286	322	\$ 31.87	\$ 98,644	\$ 78,189.10
September	5	\$ 46,463	\$46,947.10	1%	\$ 9,389	1485	297	\$ 31.61	\$ 145,107	\$ 125,136.20
October	4	\$ 46,423	\$45,059.00	-3%	\$ 11,265	1297	324	\$ 34.74	\$ 191,530	\$ 170,195.20
November	4	\$ 46,886	\$49,322.34	5%	\$ 12,331	1385	346	\$ 35.61	\$ 238,416	\$ 219,517.54
December	5	\$ 55,437	\$46,058.75	-17%	\$ 9,212	1290	258	\$ 35.70	\$ 293,853	\$ 265,576.29
January	4	\$ 22,983	\$35,862.70	56%	\$ 8,966	1005	251	\$ 35.68	\$ 316,836	\$ 301,438.99
February	4	\$ 41,672	\$47,130.68	13%	\$ 11,783	1302	326	\$ 36.20	\$ 358,508	\$ 348,569.67
March	5	\$ 56,533	\$56,332.57	0%	\$ 11,267	1572	314	\$ 35.83	\$ 415,041	\$ 404,902.24
April	4	\$ 38,634	\$37,469.10	-3%	\$ 9,367	922	231	\$ 40.64	\$ 453,675	\$ 442,371.34
May	4	\$ 38,163	\$47,114.90	23%	\$ 11,779	1144	286	\$ 41.18	\$ 491,838	\$ 489,486.24
June	5	\$ 38,163	\$54,343.00	42%	\$ 10,869	1366	273	\$ 39.78	\$ 530,001	\$ 543,829.24





### Meals Served

Month	Entrees	Entrees Av/week	Mains	Mains Av/week
July	222	55.5	1214	303.5
August	202	50.5	1286	321.5
September	249	49.8	1485	297
October	223	55.75	1297	324.25
November	331	82.75	1385	346.25
December	379	75.8	1290	258
January	325	81.25	1005	251.25
February	385	96.25	1302	325.5
March	471	94.2	1572	314.4
April	279	69.75	922	230.5
May	366	91.5	1144	286
June	511	102.2	1366	273.2

<b>Income Bar</b>	<b>Budget 2022/23</b>	<b>Budget June</b>	<b>Actual June</b>	<b>Variance</b>	<b>Budget YTD</b>	<b>Actual YTD</b>	<b>Variance</b>
Sales- Bar	640,000.00	49,262.00	68,520.00	19,258.00	640,000.00	743,306.00	103,306.00
	<b>640,000.00</b>	<b>49,262.00</b>	<b>68,520.00</b>	<b>19,258.00</b>	<b>640,000.00</b>	<b>743,306.00</b>	<b>103,306.00</b>
<b>Expense Bar</b>							
Purchases Bar	300,330	28,880	29,911	1,031	300,330	321,192	20,862
Salaries - Bar	159,586	12,276	12,514	238	159,586	163,611	4,025
Purchases - Beer and Food Gas	3,992	384	593	209	3,992	5,488	1,496
Wastage	2,500	24	81	57	2,500	1,443	- 1,057
Third Party Wages (RSL)	8,000	-	-	-	8,000	-	8,000
	<b>474,408</b>	<b>41,564</b>	<b>43,099</b>	<b>1,535</b>	<b>474,408</b>	<b>491,734</b>	<b>17,326</b>
<b>Total Bar</b>	<b>165,592</b>	<b>7,698</b>	<b>25,421</b>	<b>17,723</b>	<b>165,592</b>	<b>251,572</b>	<b>85,980</b>
<b>% of Total Bar Sales</b>							
<b>Income Restaurant</b>							
Food - Sales	530,000	38,163	61,795	23,632	530,000	590,098	60,098
Functions and Room Hire	13,200	1,273	418	855	13,200	14,998	1,798
	<b>543,200</b>	<b>39,436</b>	<b>62,213</b>	<b>22,777</b>	<b>543,200</b>	<b>605,096</b>	<b>61,896</b>
<b>Expense Restaurant</b>							
Cost of Food Sales	253,000	24,323	29,231	4,908	253,000	264,645	11,645
Salaries Function and Dining	100,775	7,752	12,059	4,307	100,775	121,717	20,942
Salaries Kitchen (EOFY Result is less Work Cover)	244,675	18,821	16,094	2,727	244,675	238,900	5,775
Laundry and Linen	12,055	1,162	1,054	108	12,055	11,390	665
Hire of Equipment	200	200	-	200	200	-	200
Functions and Dining - Non Food	14,000	1,346	1,184	162	14,000	9,166	4,834
	<b>624,705</b>	<b>53,604</b>	<b>59,622</b>	<b>6,018</b>	<b>624,705</b>	<b>645,818</b>	<b>21,113</b>
<b>Total Restaurant</b>	<b>81,505</b>	<b>14,168</b>	<b>2,591</b>	<b>16,759</b>	<b>81,505</b>	<b>40,722</b>	<b>40,783</b>
<b>Bar and Restaurant Combined</b>	<b>84,087</b>	<b>6,470</b>	<b>28,012</b>	<b>34,482</b>	<b>84,087</b>	<b>210,850</b>	<b>126,763</b>

Note \$70K was sold in bottled wine which is predominantly Restaraunt which alone would account for \$35K Net contribution.

Changes Proposed

There are a number of areas where cost savings can be made:

<b>Restaurant only open Thursday and Friday , Bar meals on Tuesday and Wednesday</b>			
60 people per week (Mon/Tues)			
Drop two shifts (waiters)	6 hrs per week	\$ 10,000.00	
Linen Reduction	3,120 seatings at 0.67	\$ 2,000.00	
Drop 4 hrs kitchen	4 hrs per week	\$ 6,240.00	
<b>Furniture</b>			
Change out 15 table tops		\$ 6,000.00	one off investment
Freight		\$ 1,000.00	one off investment
Savings on Linen (ongoing)		\$ 10,000.00	
New tables for Deck	10	\$ 10,000.00	one off investment
Savings		\$ 28,240.00	yearly

**Resolution**

1. Replace tabletops in Restaurant with Tas Oak or similar
2. Procure 10 new tables for the Deck
3. Note change in Restaurant service

Moved: Tabitha Dobson

Seconded: Penny Chugg

Carried

#### **8.4 Egeria Report**

Had a report from the Vice Commodore that Egeria crew were advised they could only source food from the kitchen. The current practice is that food wherever possible needs to be sourced from the Club however the end choice is with the customer.

There were some discussions in early 2023 with Graeme that Egeria would take all catering away from the kitchen as there was disappointment with what was being provided by the new staff. Graeme and the Chef have worked through the menu type since and the Egeria crew is happy.

Scott Dunn has been advised.

#### **8.5 Power Boats Report**

Raffle is underway with donations from Kings, Typeface and the MYCT.

#### **8.6 Sailing Report**

As per bulletin

#### **8.7 GENERAL MANAGER Report**

BOARD report now provided each Friday. Please refer to those emails in addition to the report below.

##### Our People

- All pay adjustments completed along with PDRs
- EAP use has been encouraging has dropped away which is also a good thing. The positive that can be drawn is absenteeism has decreased, no staff turnover and those struggling appear happy and more productive in the workplace.
- General Manager away 31<sup>st</sup> July returning Monday 28<sup>th</sup> August. Belinda will be Acting General Manager. All AGM (Sept 12) requirements will be set and organised prior to leaving.

##### Our Business

- Does the Board wish to rollover member loan?
- Completed all end of year financials.
- Met with accountant to adjust balance sheet assets ,depreciation and valuations.
- Prepared an end of year financial summary.
- Completed a deep dive into restaurant performance.
- New webpage being commissioned and will be presented at the September meeting before going live.

##### Our customers

- No issues I am aware of

##### Our members

- Weekly bulletin revamped and now put together by GM
- Monthly newsletter template developed.

##### Governance and Risk

- Insurance offer finalized and walked through with Broker and Commodore.

**Resolution:**








The Board accept the offer from [REDACTED] for a rollover of the \$200,000-member Loan.

Moved: Dean Kearney

Seconded: Penny Chugg

Carried

**8.8 Works Report 23/24**

Projects 22/23	Progress	Budgeted Approved	Update
Chairs for Deck		Y	In place
AV Equipment		Y	Ordered
Deck Heaters		Y	Ordered, waiting on return of John Smith to instal. Temporary heaters in place. Room in my view not cold.
Container Storage		Y	Permit applications lodge
Control Tower Granton		N	Met with builder , it is going to be a large job to bring up to an acceptable and safe standard. Working on some alternative options that will come to the Board for consideration.
Tables Deck and Restaurant		N	Investigating upgrade as part of a cost saving exercise. Board to consider.
Smoker's hut		Y	Will put a shelter over the laundry door, will not be designated smoking shelter. Awaiting John Smith

**9.0 Governance**

**9.2 Risk Register**

Director Chugg d lead a discussion on Risk appetite.

A Risk Register is a document you use to record:

- All the organisation's significant risks
- The likelihood and consequences of the risk occurring
- The actions to be undertaken to reduce the risks and
- Who is responsible for managing them.

It's one part of risk management system, i.e., the practice of identifying potential risks in advance, analysing them, and taking precautionary steps to reduce/minimise the risk or potential impacts.

The Risk Register is essential for keeping track of the risks, analysis of them, what is intended to do about them, and so on.

The following Business Risk Review has been conducted and is presented for Board input.



Prior to the meeting it is suggested you look at each risk and determine firstly if you agree with that being included in the risk register, each activity and what level of risk you are prepared to accept for each. This will then be your **'Risk Appetite'**.

Risk appetite is the level of risk that an organisation is willing to accept while pursuing its objectives, and before any action is determined to be necessary to reduce the risk.

Likelihood	Consequence				
	Insignificant - 1	Minor - 2	Moderate - 3	Major - 4	Catastrophic - 5
<b>Almost Certain- E</b>	Medium	High	High	Extreme	Extreme
<b>Likely - D</b>	Medium	Medium	High	High	Extreme
<b>Possible - C</b>	Low	Medium	Medium	High	High
<b>Unlikely - B</b>	Low	Low	Low	Medium	High
<b>Rare - A</b>	Low	Low	Low	Medium	Medium

## Board Risk appetite

	Safety and Wellbeing	Environment and Sustainability	Brand and Reputation	Capacity to Deliver Services	Regulatory and Legal	Financial - Operational	Capital Expenditure and Projects
<b>Catastrophic</b>	Death or permanent disability  Loss of critical number of key staff impacting on skills, knowledge & expertise Widespread / sustained staff industrial action Severe impact on organisational morale or performance	Fatalities occur; extensive release requiring long term remediation; legal action initiated by EPA, State agencies or others	Substantiated extensive public outcry, high widespread multiple news profile.	Extreme event with potential to lead to failure of most objectives or collapse of part of the business.  Severe disruption to business activities.  Critical infrastructure service loss for > 1 month	Extensive fines and litigation with possible class action; threat to viability of program or service; extensive financial loss; indictable offences	Operational Expenditure: Extensive financial loss; more than \$500K	Major (>40%) potential for cost or time impact. Will have an unmanageable impact on time, cost, resources, and quality. inability to meet project objectives requiring the project to be abandoned or redeveloped
<b>Major</b>	Serious injury / harm. Dangerous near miss Long term loss of some key staff resulting in skills / knowledge / expertise deficits. Threat / staff industrial action Major impact on staff morale or performance with long term significance.	Major environmental impact; harm to humans or ecosystems; serious breach of EPA or other environmental legislation/licences	Sustained serious public or media outcry, high impact, high news profile	Major event that with prioritised and focused management will be endured.	Major breach with fines and litigation; critical failure of internal goals; long term significance and major financial impact	Major financial loss \$300K-\$500K.	Major potential (20-40%) for cost or time impact, will impact on time, cost, resources, or quality. Potential impact on multiple work streams, projects, or stakeholders significant variation to scope or objective requiring restructure of project and Senior Management or Council approval
<b>Moderate</b>	Adverse impact on person's health / welfare Lost time or penalty notice due to unsafe act / plant / equipment. Short term loss of skills / knowledge / expertise Severe staff morale / increase in workforce absentee rate	Moderate environmental impact: on site release or contained spread off site; moderate breach of EPA or other environmental legislation/licences; may result in fines	Significant public criticism with or without media attention	<b>Significant event, which can be managed under special circumstances. Critical service interruption not back in agreed time.</b>	Serious breach involving statutory authority or investigation; significant failure of internal controls; prosecution possible with significant financial impact	Significant financial loss \$100K - \$300K	<b>Medium potential (10-20%) for cost or time impact. manageable impact on time, cost, resources, and quality. variation to scope or objective requiring Senior Management approval</b>
<b>Minor</b>	<b>Minimal or no adverse impact on person's health / welfare</b> Negligible skills or knowledge loss <b>Potential adverse impact on person's health / welfare</b> Inappropriate behaviour Workplace safety compromised. Some loss of staff with tolerable loss / deficit in skills <b>Contained impact on staff morale or performance.</b>	Minor, isolated environmental impact; minor breach of environmental legislation/licences; may result in penalty notices or official warning.	Heightened local community concern or criticism	An event, the consequences of which can be absorbed but management effort is required to minimise impact.  Minor delivery delays.  Local interruption only, service loss for minimum period.	Contained non-compliance or breach with short term significance; minor financial impact	Minor financial impact: \$50K - \$100K.	Small (5-10%) potential for cost impacts, no time impact, no quality impact. variation to scope or objective requiring General Managers approval
<b>Insignificant</b>	Injury report or first aid only. No lost time.  Minimal impact on staff morale or performance	Minimal environmental impact; won't result in fines or penalties	<b>Isolated, internal, or minimal adverse attention or complaint</b>	An event the impact of which can easily be absorbed through normal activity. Negligible impact business interruption, brief loss of service	Isolated non-compliance or breach; minimal failure of internal controls; negligible financial impact	Less than \$50K.	Small potential for cost impacts - <5% of budget, no time impact, no quality impact

Risk Register Motor Yacht Club Tasmania		Last updated	2/05/2023					
		Pre-Controls (no controls in place)			Post-Control			
Activity	Risk	Likelihood	Consequence	Rating	Controls	Likelihood	Consequence	Rating
Balance Sheet and Profit and Loss	Errors cumulating in risk of insolvency	Almost Certain- E	Catastrophic - 5	Extreme	Robust Financial System Credentialed Finance Committee Monthly Reporting	Unlikely - B	Minor - 2	Low
Cash flow	Reliance on bank draft	Likely - D	Moderate - 3	High	Debtors review monthly Direct debit facility	Unlikely - B	Minor - 2	Low
Profitability	Don't see the costs and revenue leading to losses	Almost Certain- E	Major - 4	Extreme	Robust Reports P and L transparent Businesses analysed and reported on Clearly understand drivers for member value	Unlikely - B	Minor - 2	Low
Working in office and around yard	Trips / slips/ falls	Likely - D	Moderate - 3	High	Standard Operating Procedures Safety walks Incident reporting Hazard reporting training and onboarding Right tools for the job PPE	Unlikely - B	Minor - 2	Low
Fuel Dock	Environmental impact to waterway from activity or spill, explosion	Likely - D	Catastrophic - 5	Extreme	Automatic Shut off Spill kits Office hours fuelling only Standard Operating Procedures Training	Possible - C	Moderate - 3	Medium
Legislation, Compliance and Licencing	Closure Reputation Fines Part closure	Likely - D	Major - 4	High	Training Regular audits and checks Documentation Procedures Policies	Unlikely - B	Minor - 2	Low
Slipway use	Fall from heights, environmental discharge, pinch/jam/ impact , armature users	Likely - D	Moderate - 3	High	Safe Operating Procedures Trained staff use only Correct use of ladders Training PPE	Unlikely - B	Minor - 2	Low

Risk Register Motor Yacht Club Tasmania		Last updated	2/05/2023					
		Pre-Controls (no controls in place)			Post-Control			
Activity	Risk	Likelihood	Consequence	Rating	Controls	Likelihood	Consequence	Rating
Kitchen operations	Burns, trips, falls, strains	Likely - D	Moderate - 3	High	Restricted access to inducted staff only Inductions Safe Operating Procedures Correct foot ware PPE Supervision	Unlikely - B	Minor - 2	Low
Bar	Burns, trips, falls, strains	Likely - D	Moderate - 4	High	Restricted access to inducted staff only Inductions Safe Operating Procedures Correct foot ware PPE Supervision	Unlikely - B	Minor - 3	Low
Marina	Failed pylons, walkway, lighting	Likely - D	Major - 4	Extreme	Robust maintenance plan Marina operations plan regular inspections major inspection every ten years Periodic, preventative and emergency funding and maintenance	Possible - C	Moderate - 3	Medium
Storm events	Building flooded, bank failure, washouts, trees fallen, objects moved	Likely - D	Moderate - 3	High	Insurance coverage for building ad continuity of business Yard maintenance Building maintenance Clean gutters and drainage infrastructure annually	Possible - C	Minor - 2	Medium
Fire	Building burns down	Possible - C	Catastrophic - 5	Extreme	Insurance cover, Emergency Service audits, fire equipment maintenance , fire wardens	Possible - C	Moderate - 3	Medium
Drowning	Fall off jetty, out of boat in marina.	Possible - C	Catastrophic - 5	Extreme	Life rings, staff training, use of lifejackets, RSA, security cameras, locked gates after hours, bosun patrols	Rare - A	Major - 4	Medium

Risk Register Motor Yacht Club Tasmania		Last updated	2/05/2023					
		Pre-Controls (no controls in place)			Post-Control			
Activity	Risk	Likelihood	Consequence	Rating	Controls	Likelihood	Consequence	Rating
Staff	High turnover Critical roles hard to fill Poor customer service Health and Safety poor	Likely - D	Major - 4	Extreme	Safety systems and processes Marina Operations Manual to capture Knowledge and document systems Staff policies Training and Development Succession Plan Multi skilling Recognition and Reward HR management capability in business	Unlikely - B	Minor - 2	Low
Epidemic	Staff away, loss of revenue, business capability loss, fixed costs remaining	Likely - D	Major - 4	Extreme	Business continuity plan (COVID) Reduce discretionary expenditure Communication Close restaurant and provide alternate duties for permanent and PPT staff	Unlikely - B	Minor - 2	Low
Cyber attack	Hackers, system failure	Possible - C	Major - 4	Extreme	Cloud and hard drive backup Security protocols Manual collection of money	Possible - C	Major - 4	High
Board / Governance	Disruption, factions, low skills, not united	Possible - C	Moderate - 3	Medium	Training Strategic and Business Plans in place Good agendas Communication Annual self assessment Policies and procedures	Unlikely - B	Minor - 2	Low
Membership	Ability to retain and attract memberships	Possible - C	Moderate - 4	Medium	Marketing, Value propositions, customer service, high quality facilities and services.	Unlikely - B	Minor - 3	Low

## **10.0 Our Members**

### **10.1 Member Survey**

The member survey results are attached.

As follow up to the survey there is some commentary below including actions that have been implemented.

#### **Marina**

- Marina checked for power leads , only a couple in the water.
- Answered in the newsletter around the cost it would add to berth fees. Board decision but would be around \$70K a year to implement.
- Slipway is maintained and in order, advised in newsletter.
- Liveboards are encouraged regularly to park in the bottom carpark. Jim and Mat.
- Restaurant
- All steaks are weighed prior to cooking, steak will shrink as it is cooked i.e. rare vs well done. Scallops are counted and fish is cut to size.
- Is being addressed. Some temporary heaters installed. The windows will be cold regardless as they are not double glazed.
- Menu has been reviewed and includes range of meals, large and small and has several choices.
- Menu is updated every week.

#### **Bar**

- Will investigate some wine options but will need to sell by the bottle.
- Unfortunately, the newsletter would be empty if the GM didn't write an article every week. The positive comments that have been received far out way the negative. The Bulletin and Newsletter have been rejigged to not have a GM section and commentary will be built into other headings. The Commodore has committed to an article in the Monthly which will help.

#### **General Comments**

- Most weeks there are at least three Board Members in at various times. The General Manager is in the Clubhouse and on the Marina daily from around 7:30am and office door is almost always open to the corridor. There is a significant amount of work to be completed to manage effectively which doesn't include 'manning' the bar. Generally, the GM will go through the bar area a couple of times a day and after work interacting with patrons. The GM also doesn't use the Club as his place to socialise.
- Wasn't an Egeria survey as members rarely book it. Have spoken to Graeme and an Egeria specific survey to capture customer feedback will be developed and on board.
- Dump points have been promoted in the newsletter and links are now provided in the Bulletin to various websites for marine assistance.

## **11.0 Our Business**

### **11.1 Insurance Offer**

The insurance offer from Aviso Tas has been circulated for board information. The Commodore and General Manager reviewed the offer and accepted.

<b>Premium Summary</b>
------------------------

<b>Class of Insurance</b>	<b>Premium Last year (Short termed from 01/11/2022 to 30/06/2023)</b>	<b>Annualised premiums for comparison</b>	<b>Insurer</b>	<b>Premium This year</b>
Workers Compensation	2.34% \$16,494.23 Wages of \$627,260	2.34% \$23,635.35 Using same wages estimate as FY23/24	Allianz	3.08% \$31,115.12 Wages of \$901,992
Workers Compensation 2022/23 adjustment			Allianz	\$233.07
ISR	\$40,116.33	\$62,361.16	Coast	\$56,147.06
Liability	\$7,221.52	\$10,823.99	Coast	\$10,823.99
Management Liability	\$2,077.90	\$3,147.03	Dual	\$3,492.50
Machinery Breakdown	\$1,410.27	\$2,079.28	Coast	\$2,079.28
Voluntary Workers	\$667.50	\$836.00	Coast	\$836.00
Marine Hull	\$476.99	\$665.16	Coast	\$722.88
Cyber	\$574.12	\$713.90	Emergence	\$713.90
<b>Total</b>	<b>\$69,038.86</b>	<b>\$104,261.87</b>		<b>\$106,163.80</b>

Please note Premium is inclusive of all Statutory Charges (including GST)

## 12.0 Committees

### 12.1 One Hundred Year Celebrations

Committee hasn't met in the last month but all actions being implemented.

**13. New Membership Applications**

Applications for new memberships are presented for consideration.

**Resolution:**

The Board approve Membership for:

Christopher Roberts
Linton Higginbotham
Ruth Drury
Andrew Hapka
Calvin Coles
Michael Coles
Joyce Dobson
Caroline Bowen
Stephen Parry
Danny Holmes
Barry Ford
Ian Mansfield
Matthew Geoghegan
David Lowe
Matthew Brown
Eve Nelson

Moved: Penny Chugg  
Carried

Seconded: Dean Kearney

**14. Other Business**

**The General Manager noted:**

- Boot Sale on in Spring again
- Introduction of a Corporate Sponsorship that will give you use of the Board room when available and Restaurant for a conference.
- Meal Prices now clearly displayed on menu member and non-member.
- A \$20 weekly special has been introduced commencing 25<sup>th</sup> July.

BOARD Meeting Closed at

6:30 pm

Next BOARD Meeting

5:30 pm 15<sup>th</sup> of August 2023