Minutes of the Meeting

Date:	20	25-	06-	30
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H	ere	are	the	Minutes	of th	ne M	leeting:
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Meeting Title:

Meeting Head: sansakr

Meeting Date: 2025-06-08

Meeting Time: 19:40

Attendees:

No attendees were listed in the provided transcript.

Key Discussions:

The meeting discussed various topics, including the smell of old beer, the importance of heat in bringing out odors, and the enjoyment of certain foods such as salt pickles, ham, and hot cross buns.

Decisions Made:

No decisions were made during the meeting.

Action Items:

- 1. Research ways to eliminate stale smells in food and beverages.
- 2. Explore the use of heat in cooking to enhance flavors and aromas.

3. Prepare a list of recommended foods and drinks that are known for their zest and flavor.						
4. Consider hosting a food tasting event to share favorite dishes with the gro	oup.					
Note: The provided transcript did not include any specific action items generated based on the topics discussed during the meeting.	s, so these items were					
The Co-ordinator	Head of the Department					