

THE UNIVERSITY DINING HALL

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Lunch Room Management Course Utilizes University Dining Hall as a Laboratory; Many New Devices Employed by the Dining Hall

ONE OF THE most popular courses in the Home Economics department of the University is the Lunch Room Management course, taught by Mrs. Katherine Moore, who has been the very capable dietitian and director of the dining hall for the past six years. Most fortunate are the senior girls who elected the course this fall, because it will not be offered again for two years, and for the reason that the dining room has been redecorated, new equipment added to the kitchen, and a large refrigeration plant installed, making the place an up-to-date laboratory equal to, or better than those found in many larger institutions which offer such courses.

Dining Hall Equipment

Pleasant surroundings have a dietetic value upon the diner and proper equipment adds to the efficiency of the ones who prepare the food. Faculty, students, and townspeople alike, are proud of the artistic improvements made in their dining room where more than 400 students assemble three times a day for seven days in the week.

Of particular value to the student, who is preparing herself to direct a like institution, is the knowledge of proper equipment. The \$5000 refrigeration plant which was added to the kitchen this summer is a splendid illustration of the amount of cold storage space required to run an institution of this size. Connected with the refrigerator is a large cooling room for vegetables and fruits. Ample storage space for large quantity buying makes possible greater variety at better prices.

A very worth-while device which reduces the otherwise necessary amount of hired help is the new "Buffalo" meat and vegetable chopper. In a few minutes one person can prepare, with the help of this machine, the diced fruits and vegetables for salads that would take hours of time if the work had to be done by hand. Of equal value is the machine in cutting meats, whether raw or cooked.

An efficient corps of workers in the kitchen is an essential to the success of any lunch room enterprise. Mrs. Moore, the dietitian and director, believes she has a staff which she can recommend to the girls, as possessing the necessary qualifications for work

of this sort. With Manuel, the chef, Anton, the baker, two cooks, four pantry women, and six general helpers, the big task of feeding the student body goes off like magic from the kitchen end. Thirty-five students earn their board and room by serving the meals in the attractive dining room.

Simplicity and beauty have been combined in redecorating and equipping the dining room. The floor has been covered with a linoleum of mottled gray background, with black design. A coat of wax is added from time to time to improve the wearing quality. The walls and furniture have been refinished in cream and gray. Bright cretonne curtain drapes, in soft shades of greens, lavenders, and orange, with gray background, made substantial with a lining of cream sat-teen, complete the color scheme of the dining room. New electric light fixtures with the direct-indirect system of lighting make the atmosphere of the evening as pleasant as that of the daytime. A special feature that appeals to the student body is the private dining room, where many of the school organizations hold their banquets.

The last, but not least, essential demanded by the public diner is satisfactory service. This is demonstrated to the members of the class through the efficient management of Miss Ruth Womack, the dining room assistant, and her student waiters.

Attractive Features of Course

What is it that makes the course so attractive to the members of the class other than the information secured which will prepare them for similar work? As expressed by some of them, the contrast in measures used in large quantity cookery—where one speaks in terms of gallons instead of cups, is an eye-opener as to the amount of food required to supply the demand of 400 hungry students daily. Figuring the costs of these meals and of each dish is another interesting feature of the work. For example, when a menu is given the girl and her problem is to hand in the cost of this particular meal, she must know her recipe first, and then, with pencil and paper in hand, a trip is made to the storeroom, where she makes out her order for a certain number of pounds or gallons of the

different food supplies necessary to meet the meal's requirement. An illustration of the amount of business done each month, Mrs. Moore states that the October receipts totaled \$10,000, all of which had to be most carefully budgeted to give back to the students wholesome meals, service, and needed equipment.

Planning the menus, decorations, and costs at so much per plate for banquets given from time to time is of practical value. The Home-Coming Banquet was a recent problem assigned to two members of the class. The most ambitious undertaking by the management this year was the Lindbergh banquet, given in October at \$5 per plate.

The theoretical feature of the course is but a small part of the requirements. Each girl must know, not only the business side, but the practical side as well. To this end she works with the chef and the baker, the salad maker, and in any other department in the kitchen where first-hand knowledge is a necessary qualification for any lunch room manager.

Trips to like institutions in the city are interesting and valuable features of the course. Such a trip was recently made by members of the class to the Desert Sanitarium. Here was an interesting demonstration of kitchen equipment, where tray service, rather than dining room, is required. Hotel dining rooms and kitchens, school cafeterias, and the tea room in the new Temple of Music and Art, are other interesting illustrations of types of lunch room management which may be taken up by girls trained for this work.

It is the rise in the common level of farming that brings progress. It is not what a few men do but what farmers as a whole do that determines the status of agriculture.

Probably no other single mistake causes so much loss to Americans, and especially American farmers, as does the loss of time.—G. F. Warren.

No one can afford to spend a dollar's worth of time to save half a dollar's worth of goods.