SPECIAL FOOD SERVICES EDITION

The Campus Canopy

Volume XXXIV Number 7
Tuesday, January 21, 1969

SGA Request Prompts Study of Food Services

Following expressions of discontent among VSC students with the food served and conditions in the college cafeteria, SGA recently sought cooperation of the college administration in making a study of conditions and working toward solution of the problem. SGA Vice-President Ervin Wood was asked by SGA representatives to bring the matter to the attention of President S. Walter Martin. In response to Wood's visit with him, the college president immediately appointed James L. Thornton, assistant professor of modern foreign languages, to head a new, permanent Food Service Committee to work with SGA in making a complete study of the cafeteria.

The committee is composed of student, faculty, and administrative representatives; for the past several weeks the group has held a number of meetings to consider the cafeteria problems. Results of these meetings and the study, including answers to questions raised by a number of students responding to a SGA form distributed in residence halls, is fully presented in this special supplement to The Campus Canopy. Copies are being distributed to all students, faculty, and members of the administration and staff, as well as mailed to the homes of parents of VSC students.

The present cafeteria was built in 1954, when student enrollment was 2,800. It was equipped to seat 500 diners at a time; with one vent down each side; and working diligently to improve conditions, and are informed of the improvements that are being made, much of the anxiety existing in the Valdosta State College cafeteria than Mrs. Geraldine Keaton, the dietitian. Recognized for her more than 12 years in the food service field, she was almost two years ago selected from a large field of applicants to direct operation of the VSC cafeteria.

Mrs. Keaton came to the college, knowing she would be faced with some almost insurmountable problems until better, more efficient facilities could be constructed. The present cafeteria was built in 1954, when the college enrollment was 437. Today, the enrollment is nearly 2,800; last quarter the cafeteria served an average of 700 for breakfast, 1400 for lunch, and 1400 for dinner meals.

In the renovated building, there will be seats for 1,000 diners at a time. A third serving line will be added, special short orders, sandwiches, and diet foods may be offered. A conveyor will add to the more rapid movement of used trays and dishes.

New kitchen equipment, including ovens, work areas, and dishwashing equipment, will add to the efficiency of the operation. Also adding greatly to the comfort of the students and cafeteria employees, the building will be completely air-conditioned.

Steam tables to be added will help to reduce the time lost in food serving. Costs will be reduced by eliminating the time wasted in dishwashing.

Mrs. Keaton has initiated a new practice for informing students of future meals in the VSC cafeteria. Effective January 15, a menu of the following day's lunch and dinner meals is now posted on the bulletin board in the cafeteria lobby. These are posted each afternoon so that all diners may know what will be served the next day.

Keaton Posts Future Menus

Mrs. Geraldine Keaton, dietitian, has initiated a new practice for informing students of future meals in the VSC cafeteria. Effective January 15, a menu of the following day's lunch and dinner meals is now posted on the bulletin board in the cafeteria lobby. These are posted each afternoon so that all diners may know what will be served the next day.
Questions on Food Services

Why don't we have more soup spoons?

Answer:

We buy choice grade meats, the best we can buy, and all meats are purchased on State bid.

Why can't lettuce be not appetizing, and we try to avoid serving leaves that are, or lettuce that is not clean.

We will continue to serve this lettuce in even smaller quantities to the serving line.

Why can't we have more fresh fruit - apples, oranges, etc., that have been removed from the cafeteria?

Another girl and I lived off campus last summer, and I have heard that certain officials of this school say $120 charged a quarter for food.

Could we have punch-type meal tickets, 5-day meal tickets, or a distinction between meal tickets for those who prefer two meals and those wanting three meals a day?

All these and several other plans are presently under study for possible implementation when we get in the renovated, enlarged facilities next fall. An announcement will be made as soon as this is completed.

Does a profit have to be made in the cafeteria?

Our purpose in having a cafeteria is to provide convenient and nourishing food for the students, and not to make profits. The Board of Regents requires that we must each year set up 5% of the total revenue received in the cafeteria in an auxiliary enterprises replacement reserve. These funds are accumulated for use in replacing equipment, machines, etc.

Why not install infra-red lights to keep food hot on the serving lines?

The new equipment will be all electric, which will do the same as the infra-red used in some cafeterias. The old system of gas under the food has not been entirely satisfactory, because it blows out with the slightest breeze.

Is there something that can be done about the Saturday Continental breakfast, which is not too substantial, so that it is more like the one served on Sundays?

On Saturdays and Sundays we feed as few as 10 to 15 people, using only enough ingredients at breakfast. So since the cafeteria employees are on a 40-hour work week, we try to reserve some help for use in the busier hours when we are attempting to serve more students in a better manner. If enough students wish breakfast, and want bigger breakfasts, we will move toward making other arrangements and try to satisfactorily accommodate them. The dietitian will be happy to discuss this further with any one interested.
This artist's drawing, taken from the architect's plans for enlargement and renovation of the Valdosta State College cafeteria, provides an excellent idea of what the facilities will be like next year. In addition to being air-conditioned, the present seating capacity will be increased from 500 to 1000, a third serving line will be added, the new dishwashing area will be equipped with a conveyor and an enlarged kitchen will be installed.

NEW EQUIPMENT MODERNIZES CAFETERIA

Enormous improvements will be made in the new cafeteria, including a larger seating capacity, an increased dishwashing area with a conveyor, additional serving lines, and a renovated kitchen.

**NEW FACILITIES SOLVE PROBLEMS**

Cont'd Page 1

"The SGA has provided an invaluable service to the student body and the entire college through the formation of the Food Service Committee. I hope President David Ratcliffe and other SGA officers, now and in the future, will see fit to continue this, even after we have moved into the new facilities and overcome so many of our existing problems," Mrs. Keaton said.

"The only purpose in having eating facilities on the campus is for the health, nourishment and convenience of the students," she said. "The continued joint efforts of this committee and the cafeteria staff will be most beneficial to the students."
Food Service Committee Organizes To Assist Improvement In Cafeteria

At the direction of VSC President S. Walter Martin, in cooperation with the Student Government Association, a Food Service Committee was recently organized at the college. James L. Thornton, a member of the faculty, was asked by Dr. Martin to serve as chairman.

"I have had requests from the Student Government Association and the President's Council (composed of presidents of all student organizations on the campus) to appoint a Food Service Committee made up of faculty, administration, and students, the purpose of which would be to discuss in general food service on the campus and to make suggestions to the appropriate persons as to the quality and service in the cafeteria might be improved.

The committee meets the first Monday of each month at 6 p.m. in the SGA office in the College Union. Any student is invited to attend any meeting of the committee and to present his suggestions, comments and complaints. Such presentation will become a matter of record and will be answered officially at the following meeting, Mr. Thornton said.

In addition, he said, appearances before the committee will also be answered by letter to the student concerned. There are, however, representatives of SGA appointed to receive and gather comments, suggestions and criticisms from the students and to present these to the committee. These will be considered a matter of record and be promptly answered.

"Mr. Thornton said it is the feeling of the committee that their primary function is to furnish the student body with an attentive audience, to receive and act upon any suggestions or complaints from the student body, and to devise the most effective means of improving the food service at the college.

The committee was asked by President Martin to keep him fully informed on any matters it deems pertinent to the operation and improvement of the cafeteria.

"Our sincere desire is to assist in having the best possible food service at the most economical price per student, consistent with the highest possible student morale," Mr. Thornton said.

The new dining area addition on the south side of the existing cafeteria will be comparable to a similar addition on the north, and the two will accommodate another 500 diners. This view of construction on the south wing shows steel for inner columns inside new dining area. The outside walls will be 12 feet from these columns. Completion of the building is expected this summer in time for the opening of school in the fall quarter.

THE CAMPUS CANOPY Tuesday, January 24, 1969

Minutes Report Committee Actions

The Food Service Committee is composed of: faculty representatives (Chairman James L. Thornton, Dr. Lamar Pearson, Mrs. Geraldine Keaton, and student representatives: Erwin Wood, Elissa Landey, Tommy Barr, Gayle Stewart, and Sue Wiley.

The new dining area addition on the south side of the existing cafeteria will be comparable to a similar addition on the north, and the two will accommodate another 500 diners. This view of construction on the south wing shows steel for inner columns inside new dining area. The outside walls will be 12 feet from these columns. Completion of the building is expected this summer in time for the opening of school in the fall quarter.

State College Income Statement For Six Months Ending December 31, 1968

FINANCIAL STATEMENT

OPERATING INCOME:
Regular Student Meals $36,240.00
Fall Quarter 110 Students $120.00 13,200.00
Summer & Fall Quarter 110 Students 1,302.41
Total $169,662.41

Cost of Food Sold:
Inventory, July 1, 1968 $5,346.72
Purchases: Food Supplies 86,809.88
Total $92,156.60
Less: Inventory Dec. 31, 1968 7,049.00

Cost of Food Sold $85,107.40

Gross Profit on Food Sold $13,555.01

OPERATING EXPENSES:
Personal Service: Salaries & Wages 54,501.86
Depreciation 2,884.32
Operating Supplies 2,509.25
Laundry 2,509.25
Telephone 32.71
Electricity, Heat & Gas 2,036.65
Maintenance 322.71
Group Insurance - Employer's Share 8,277
Retirement - Employer's Share 585.25
Social Security 2,027.79
Insurance & Bonding on Building 564.75

Total Operating Expenses 71,911.87

Net Income for Six Months Ending Dec. 31, 1968 $13,555.01

SGA REQUESTS PROMPTS STUDY

cont’d from page II

At the direction of VSC President S. Walter Martin, in cooperation with the Student Government Association, a Food Service Committee was recently organized at the college. James L. Thornton, a member of the faculty, was asked by Dr. Martin to serve as chairman.

"I have had requests from the Student Government Association and the President's Council (composed of presidents of all student organizations on the campus) to appoint a Food Service Committee made up of faculty, administration, and students, the purpose of which would be to discuss in general food service on the campus and to make suggestions to the appropriate persons as to the quality and service in the cafeteria might be improved.

The committee meets the first Monday of each month at 6 p.m. in the SGA office in the College Union. Any student is invited to attend any meeting of the committee and to present his suggestions, comments and complaints. Such presentation will become a matter of record and will be answered officially at the following meeting, Mr. Thornton said.

In addition, he said, appearances before the committee will also be answered by letter to the student concerned. There are, however, representatives of SGA appointed to receive and gather comments, suggestions and criticisms from the students and to present these to the committee. These will be considered a matter of record and be promptly answered.

Mr. Thornton said it is the feeling of the committee that their primary function is to furnish the student body with an attentive audience, to receive and act upon any suggestions or complaints from the student body, and to devise the most effective means of improving the food service at the college.

The committee was asked by President Martin to keep him fully informed on any matters it deems pertinent to the operation and improvement of the cafeteria.

"Our sincere desire is to assist in having the best possible food service at the most economical price per student, consistent with the highest possible student morale," Mr. Thornton said.