Doubts MRHA 'Gangrenous Steer' Charge

By Mary Margaret Sharp

Reports that dormitory men are receiving bad food were refuted last night by University Food Service Director J. Robert Zellmer.

He spoke at the Men's Residence Hall Association (MRHA) meeting in the Law Building.

Charges, aired during the meeting, that the dormitories received hamburger from the tainted portion of two gangrenous steers were "very seriously doubted" by Mr. Zellmer.

MRHA members said they were told about the alleged gangrenous steers by a fellow member who works with the food service department.

Would Investigate

Mr. Zellmer said he would be glad to investigate the charges.

He said all meat used in the dormitories is cut and inspected for purity in the animal science meats lab. "Everything—even entrails—is inspected."

One member accused the Food Service of buying the lowest quality of meat.

Mr. Zellmer said dormitory meat is either of choice or good quality but not prime because of the expense.

More Flavorful

Concerning hamburger in general, the tougher cuts are more flavorful, he said.

"Even if you use round steak for hamburger, you must add fat or it will be too dry," he said.

Mr. Zellmer said upgrading the quality of the meat and reducing the size dished out also would result in complaints.

Answering claims of excess waste, he said he had not noticed any abnormal wastage when he spot-checked returned trays.

Serves 7,200

Meat preparation procedures are the most efficient possible for serving 7,200 students each day, he said.

"Meats are roasted overnight at 250 degrees and then reheated in their own juices," he explained.

He was also asked about orange juice.

"We're not stretching the orange juice," he said. "We decided not to use an artificial orange drink. So to continue giving the students real orange concentrate, the food service had to reduce the number of times orange juice is offered."

He said that although food preferences are largely personal opinions, the university does try to please the majority.

"We do offer some choice on the menu," he said. "This is not done on all campuses."

"Food you don't like you sometimes say is no good—but there is a difference."

"We try to serve good food that is tasty and attractive," Mr. Zellmer added. "We also aim for fast service and a pleasant atmosphere with background music."

Discussing food service, Mr. Zellmer said most meats are bought wholesale, but the University does slaughter a few animals. All meats are cut and inspected in the University laboratory.

"All dairy products (milk, cream, butter, and ice cream) are produced at Ohio State," Mr. Zellmer said. The products must be up to professional standards.

Next fall the University will do all its own baking.

Other foods are purchased in bulk on bids. "However, we do have the right to reject a low bid, though we must justify the decision," Mr. Zellmer said.

Food Service does not break even financially, he said. "From student room and board fees we get just $2.23 a day for each student while we spend about $3.50 a day."

The low rate depends on estimated absenteeism and a debt service of about $25 million which operates like a mortgage.
Food Service Allows Additional ‘Seconds’

27 Sept '68

By PEGGY MAIZLE

Lantern Staff Writer

King-size appetites are “in” this quarter at University dining halls.

Dormitory residents may receive additional servings of all menu items, according to Robert J. Zellmer, director of University food services.

Previously, students had been served “seconds” only on non–entree items such as soups, vegetables, potatoes and bread.

“This will enable the students to satisfy their individual preferences to a greater degree. They may omit certain foods and substitute others for them,” he said.

Meals are prepared daily for approximately 11,000 students. Zellmer justified the additional servings because of individual consumption ratios.

“Room and board contracts are made with the student, whether or not he actually eats the meals. We have never had 100 per cent attendance at servings and we know a student will not eat every meal within a given quarter,” he said.

Zellmer said his current budget would finance the procedural changes regardless of the increased tuition effective this quarter.

Food services currently receives $189 per student for a quarter, or an average of $2.52 a day per student.

Zellmer said he expects no problems from the change. He indicated that although enthusiasm may be high at first, he expects few students to change their original eating habits.

The Ohio State Lantern
Reheating May Have Caused Poisoning

By DAVID MILENTHAL
Lantern Staff Writer

The chicken a la king, thought to be the cause of food poisoning at Raney Commons Monday night, June 30, may have been handled improperly before serving, said Dr. Robert Adams, head of the Environmental Health Department.

Adams said that his department's investigation of the incident has shown that the food was probably not heated correctly. The meal had originally been served Sunday night and was reheated for the Monday meal. He said the chicken a la king may have been warmed, rather than boiled as required.

Mr. Robert Zellmer, director of the University food service, denied the possibility of a mistake in reheating.

"I personally talked to the personnel on duty at the time the chicken a la king was prepared," said Zellmer. "They insisted that the food was heated above the boiling point before being placed on the counter for serving."

Reheated Foods

Zellmer added that all left-over reusable foods are reheated after they have originally been served.

"This is a common practice for all public eating establishments," he said. "We must take every precaution in preparing the food in order to destroy any harmful bacteria."

He added that the food is only reheated once, and that no food is reheated after it's already been served.

Investigation Difficult

Adams said that the investigation of the food poisoning incident was difficult, because the University never notified the city health department about it.

"The first time we knew about the food poisoning was when we read the newspaper the next day. We didn't get an investigator out to the University until Wednesday," Adams said.

Zellmer said he was not aware that he was to notify the health department.

"I thought this was a medical problem, and that the Student Health Service or University Hospital would contact the city," said Zellmer.

Incidents Withheld

According to Adams, many restaurants and institutes will try to hold back information about a food poisoning incident from the city.

"The tendency is for an establishment to protect themselves when someone implies their negligence," said Adams. "By not notifying us, however, the University might have been hampering the protection of the student."

The Columbus Health Department is responsible for supervising and inspecting all restaurants and public eating establishments in the city, including the University.

Cafeterias Inspected

Adams said that University cafeterias are inspected three or four times every school year.

"The University cafeteria facilities are average or above that of any restaurants or public eating places," said Adams. "They are definitely not negligent in the general handling of the food."

Adams said that food poisoning is a result of many factors, including the amount of bacteria originally on the food when shipped, the amount of bacteria accumulated on the food while it's in the kitchen, and the susceptibility of the eater to food poisoning.

Minimize Conditions

"We control food poisoning by minimizing the conditions or eliminating one of the above factors. If one factor is missing, food poisoning would not occur," Adams said.

He added that his investigation showed that many people who claimed they had contacted food poisoning after eating the chicken a la king, were actually suffering from some form of indigestion.

"The case of food poisoning at the University was a very slight case and was hard to detect," Adams said.

Source Not Proven

Zellmer said that he doesn't see how it can be proven that the food poisoning definitely occurred from the chicken a la king.

"We served twice the amount of chicken a la king in the boys' line than we did in the girls' line. Yet, twice as many girls were treated for food poisoning than boys," said Zellmer.

Adams said that all the machinery and equipment in the cafeteria was checked the Wednesday and Thursday after the incident, with no results of contamination.

Investigation Continues

He said the local branch of the Food and Drug Administration is investigating the producers of the chicken a la king, plus any further investigations of the University.

Adams said that many establishments are lax in reheating food, because heating dries the food out, making it unappealing and unappetizing.

"Instead of heating the food to the needed temperature, many places compromise. The result could be contamination," Adams said.

Precautions Suggested

Adams added that it's possible the University has a greater problem in keeping food in the summer, because only one dormitory is used, resulting in the food remaining on the counter longer than usual. He suggested a tightening of precautions to guard against contamination.

Zellmer said the food does not stay out much longer than during the year and that the cafeteria hours are the same all year.

"The people who work in the cafeterias are our senior workers," said Zellmer. We lay off many employees during the summer, because we close all cafeterias except Raney. As a result, we only keep the most experienced people."

Subject Debated

John Frazier, an Ohio Health Department sanitation representative, said that no perishable foods (meat included) should be reheated, if one is to stay within the intent of the law. He said that the reheating of food is a dangerous practice, which could result in contamination.

Adams said that to stop reheating food is impractical.

"If the University didn't reheat their left-overs, using only fresh food daily, they would have to raise dormitory fees 50 per cent in order to pay for it," said Adams.

It's a matter of dollars and cents," said Zellmer. "Rather than run short of food during a meal, we try to prepare a little more than is necessary. If we throw away all the left-over food, the cost would be tremendous. After all, students eat reheated left-overs at home."
Bones in chow?
Bleah! Stoch says

By JOANNE SUTTON
1-11-71

An artery...a bone...

Jim Stoch, a sophomore from Euclid was not in Zoology when he saw these parts of the anatomy. He believes they were included in his dinner at North Commons Tuesday night.

Stoch said he thinks the bone and parts of other organs were part of his chow mein.

"I thought it was a piece of chicken, and I almost ate it. Bleah!" he said, looking at the artery.

Stoch produced two witnesses who were with him when he encountered this gourment's delight.

Ralph Bowers, a sophomore from Dover, said, "We didn't think too much of it when he found the artery and stuff, but the bones...I was sort of sick."

Jim Gliebe, a sophomore from Fairview Park, was surprised. "I didn't really think it belonged in the food," he said.

Mrs. Halle, who manages the 8:30 a.m. to 5 p.m. at North Commons said she tasted the food and thought it delicious. "In fact," she said, "I got a lot of compliments on it." She had received no complaints.

The frozen turkey parts used in the chow mein came from Longacre Distributors in Pennsylvania, according to Mrs. Halle.

Various bulk food distributors submit samples and bids to the University Food Facility, according to Kenneth Brown, manager of the facility. After a bid is accepted, a sample of the shipment is tested against the one submitted with the bid, he said.

"All food is subjected to continuous testing, but this is a big operation and it would be impossible to test 5000 cases of each individual product," he stated.

Brown believes that the artery, etc., were packaged along with the rest of the turkey parts at their point of origin. After he talks with Mrs. Halle on Wednesday, he plans to contact Longacre, if the situation warrants.

Frozen turkey parts go back to distributor

1-11-71

The remainder of a shipment of frozen turkey parts served at University food facilities last week is being returned to the distributor.

About 4,670 pounds of the meat, valued at $5,083.70, will be returned to Longacre Farms of Franconia, Pa., because it contains bones and skin, according to Kenneth Brown, manager of University Food Facilities.

Brown said federal poultry inspectors were called to campus Friday after a student complained of finding bones, arteries and other matter in his chow mein dinner at North Commons Thursday.

The Lanth published the story and a picture of the foreign matter Friday morning.

"The poultry inspector found the turkey parts did not meet our specifications," Brown said. "We asked for cooked, boneless meat and bones were found in the shipment. We also specified no skin and mounds of skin also were found."

He said the University has not paid for the turkey, and the remaining boxes will be returned with the possibility that it could be replaced with an "acceptable product" worth the same amount. The University will "take a close look" the next time Longacre Farms submits a bid, Brown said.

More of the turkey parts were to have been used in turkey meatballs, tonight's scheduled meal at all commons. Macaroni and cheese will be served instead, he said.
Food packer admits selling tainted turkey

By BONNIE SCHWARTZ

2-3-71

The manufacturer of turkey parts used and rejected by University Food Services recently has taken the product off the market.

Kenneth Longacre, vice president of H. W. Longacre, Inc. of Franconia, Pa., said the turkey parts rejected by the University were disposed of and the product will no longer be sold.

The meat was used in turkey chow mein served in the University residence hall commons early last month, but a few students complained about bones, arteries and veins they found in their meals.

The University then returned 4,670 pounds of unused turkey to Longacre.

"This product was produced specifically by request of the University," Longacre said. "The University asked for boneless, skinless, cooked turkey meat. Of course, they didn't ask for the other things that were included.

Longacre said the shipment was approved by the company's inspectors. He added a sample was sent out an approved by the University.

"Apparently the sample was far superior to what was finally shipped," Longacre added. "I can't say how embarrassed I was when this shipment was sent back. It is not our policy to ship meat of this quality."

"I hate to say this but the whole returned shipment was thrown in the garbage," Longacre said. "It would require hand labor to pick through the turkey. It would be just too costly to try to salvage it."

Longacre said the blame for the incident rested solely with his company.

"It was totally our fault," he said. "The University had nothing to do with it and we are not trying to push the blame off on anyone."
THE OHIO STATE UNIVERSITY

HISTORY OF ACADEMIC AND FISCAL UNITS

FROM MARCH 22, 1870 TO JULY 1, 1971

COMPiled BY:

MANAGEMENT SERVICES
## THE OHIO STATE UNIVERSITY
### ACADEMIC AND FISCAL UNITS
#### As of July, 1971

<table>
<thead>
<tr>
<th>FISCAL UNIT</th>
<th>REMARKS</th>
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</thead>
<tbody>
<tr>
<td><strong>Office of Business and Finance (Continued):</strong></td>
<td></td>
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<tr>
<td>4380 Student Housing</td>
<td></td>
</tr>
<tr>
<td>1882 BT</td>
<td>Assigned to President as personal responsibility.</td>
</tr>
<tr>
<td>1911 BT</td>
<td>Assigned responsibility for women's housing to Dean of Women. First Superintendent of Residence Halls appointed.</td>
</tr>
<tr>
<td>1929 BT</td>
<td>Assigned responsibility for men's housing to Dean of Men.</td>
</tr>
<tr>
<td>1937 BT</td>
<td>Director of Men's Housing appointed.</td>
</tr>
<tr>
<td>12/11/39 BT</td>
<td>Authorized Residence Operations Plan; Appointed a Housing Council to provide advice and assistance to:</td>
</tr>
<tr>
<td></td>
<td>a. Business Manager - auditing and financial affairs.</td>
</tr>
<tr>
<td></td>
<td>b. Dean of Men and Dean of Women - residence hall management problems.</td>
</tr>
<tr>
<td></td>
<td>c. Director of Dining Halls - food service problems.</td>
</tr>
<tr>
<td>2/21/57 BT</td>
<td>Housing Council replaced by Housing Committee established to advise the Vice President for Business and Finance and the Executive Dean for Student Relations who were assigned the management of student housing.</td>
</tr>
<tr>
<td>1958 BT</td>
<td>Program Director for Personnel appointed. To provide counselling services.</td>
</tr>
<tr>
<td>1965 - 1966</td>
<td>Area Directors appointed.</td>
</tr>
</tbody>
</table>
1870 - Old site for UH and Commissioner
    "College Common" in basement $125,000

73/1874 - S. Campus
    - Old North Dorm
    \- "Little dorm" - meal hall - $5,000

1872 - UH - hash prepared in basement room
    "Song and dance could be heard almost
every Sat. night"

1874 - The Nichols & Clark Company - Bevis Hall

Chuck the lantern for archives
Food service faces hungry hordes daily

By EDWARD JIMINSON
Lantern Staff Writer

Two tons of meat are commonly required to feed Ohio State dormitory residents at one meal, according to Marcella L. Robeson, food service manager for North Campus.

An evening meal in one commons could require 450 pounds of roast beef or 2,400 hamburgers. In a typical day, 700 gallons of milk might be ordered by one commons and soup made in 30 to 40 gallon batches, Robeson said.

With such large quantities involved, schedules must be made out months in advance, she said.

A rough draft of the schedule is first made with meals planned in three-week cycles. Popular food items are placed frequently throughout the cycle, while less favored items are served about once every other cycle.

Special dinners

Occasionally a special dinner is served, such as for Christmas, or a special type of food, such as Jewish, Russian or Soul Food.

After the rough draft is made, the area managers refine the menu by using previous food preference surveys.

The student, in these surveys, is asked whether a food should be served often, occasionally or seldom.

Food items such as hamburgers, chicken, hot roast beef sandwiches and hot dogs have ranked high in the past. Lamb shank, cabbage roll, veal paupiette, asparagus and bologna have rated low.

The next step is to send the menu to the student food committee for suggestions. According to Robeson these suggestions have brought about many changes.

New salad dressings have been added and peanut butter and jelly is now served with all meals, she said. The Sunday brunch and supper has replaced the breakfast and dinner format.

The food facility building on Kinnear Road often prepares the vegetable dishes and its bakery makes baked goods for the campus. The facility serves all the dormitories plus the Ohio Union and University Hospital.

Convenience foods

Robeson said convenience foods are the latest in food service. She said frozen and dehydrated foods have been quite popular during test runs this summer.

Ohio State's policy of unlimited seconds is matched by only two other Big Ten schools (Michigan and Illinois) according to J. Robert Zellmer, director of residence hall food services.

Student opinion

Don Town, a graduate student in mathematics from Forestville, N. Y., says he likes the service but would prefer steak more often.

Dennis Kimball, a sophomore from Newark, said he would like to see students allowed to take two deserts at a time.

Dirk Baker, a graduate student in electrical engineering from South Africa, said he doesn't appreciate having hot dogs and hamburger so often. He said he would prefer more steak and vegetables.

According to Zellmer and the other food service managers, a student's criteria for good food is usually based on what the student has been accustomed to.
Food waste a concern

3-29-74

By Deborah Armstrong

Although food prices are soaring, the University has not increased room and board fees this year and a comparison of present and past menus shows the quality of food has remained relatively the same. To help cover the increasing cost of food and maintain the same policy and quality, the residence halls food service enlisted the cooperation of Ohio State students in a food ecology campaign.

By stressing and advertising the slogan, “Take what you want, but eat what you take,” food services hope to eliminate food waste in the dining halls.

Food wasted

“The only help we’re going to get is in the framework of students who are in the position to help themselves,” said Richard Walrath, assistant to the director Residence and Dining Halls.

“There is no other way to solve the problem,” he said.

Walrath stated that food waste each day in the dining halls amounts to an estimated two tons.

He also stated that the room and board fees are the only source of income for residence halls.

Food conserved

According to Walrath, the residence halls food service can help eliminate waste by more efficient ordering, that is by tailoring food orders to what students are eating. Also, portions should be a uniform size, he said.

Residence halls food service will serve 3,500,000 meals this year. If only 10 cents is wasted at each of these meals, this will amount to $360,000.

Walrath said through the food ecology program, the University hopes to hold the line on board raises.
Menu is honored

By Richard S. Wofford

Ohio State's Food Service has won three National Menu Awards during the past three years.

"Menu Idea Exchange Awards" were awarded by the National Restaurant Association in 1974 and the National Association of College and University Food Service award was won in 1975 and 1976.

Ohio State is one of the few universities that prepares a menu in book form for students each quarter. Students receive one menu per room in their mailboxes.

Ohio State has been giving students menus for about four years according to Richard E. Walrath, assistant to the director of Food Services.

Each menu contains a nutrition key for some of the popular foods, snacks and beverages.

"Most people never take a course or learn anything about food nutrition, yet it's a daily part of their lives," Walrath said.

A well balanced meal is necessary and can be obtained from every meal that is served, he said.

There are about 2,000 different items listed in the menu.

Food costs at Ohio State residence halls are about $3 million annually for the approximately 9,000 students who eat in the commons.

Together breakfast and lunch make up about half of the total bill and the remaining cost is from dinner food items alone.

The dining halls work on the principle of estimating how many people will show up for each meal based on past information.

"If every student with a meal pass showed up for every meal the current budget that the dining halls are on would not cover expenses," Walrath said.

The Dining Halls offer meal options for students, faculty, staff and employees not on the meal contract.

They can purchase a meal ticket ranging from $1.45 for breakfast to $2.60 for dinner which includes a full menu with ample opportunity for seconds on all items except prime, high cost entrees.

The Ohio State Lantern
Food service asks dorm for conservation

By Jeff Petit
4 April 1979

In an effort to curb dining hall fee increases, the Office of Residence and Dining Halls sent a letter to students Tuesday stressing the need for food conservation.

The letter, which tells students that their help is needed in conservation, also compliments them on their efforts in the Food Ecology Program now being promoted in the residence dining halls.

"While food costs have already gone up 13.9 percent since last year," the letter says, "your efforts in helping eliminate waste made it possible to hold your fees to a 4.4 percent increase during this same period."

J. Robert Zelmer, director of the Residence Halls Food Service, said students are being "encouraged to conserve to keep costs down."

The letter continues by explaining the increases that the Residence Halls Food Service is facing. "This Spring Quarter we are faced with a critical upsurge in food costs. Increases in oil prices, pending wage increases — all the bad news we are reading about — impact heavily on food prices."

In addition to stressing conservation, the food service plans to do the following things to help curb increases:

- Redouble efforts to cut waste wherever possible in preparation, production and handling
- Ask students to redouble efforts to prevent waste, continue the practice of "Take what you want, but EAT what you take"
- Expand the salad bar with additional items, offering lighter meals during Spring Quarter
- Designate some entrees as "prime," meaning these entrees will be limited to one serving per student
- Implement door checkers, students or regular employees, to stop unauthorized take-out of food and prevent "free loaders" from coming in.

Zelmer said that the food service, unlike other service areas of the university, does not receive a stipend and, therefore, any additional increases in the food area must be passed on to the students.

"Our expense is student expense," he said. "We make it totally on dining hall fee income. We get no surplus foods, that's a misconception that a lot of students have. We pay all utilities; we get no freebies."

Zelmer said that the effects of the conservation program are hard to judge.

He also said that some dining areas need renovations and that those renovation costs "come out of the food service budget, too."

"We've got a problem in Baker Commons," Zelmer said. "We are using door checkers to stop unauthorized entry and to keep students from taking food from the commons. The answer to the Baker Commons problem will be the installation of turnstiles because the physical layout of the dining hall."
Food services look into complaints

By Madeline Patton
5-11-79

The Office of Residence and Dining Halls has been investigating complaints registered in a student petition about dining hall services, said Robert Zellmer, director for Residence Halls and Food Services.

Crystal Woestendiek, a pharmacy major from Zanesville and resident adviser for second floor “A” and “B” wings of Baker Hall, said the petition originated on her floor late in April.

One evening there had been two prime entrees, which means no second servings, and most people were still hungry, Woestendiek said.

The petition was signed by 193 people and submitted on May 1 to SWAN, student government assembly for South, West, and North campuses, she said.

SWAN President Chrystanne Shurilla, a freshman from Louisville, said the petition consisted of complaints about fewer second servings of entrees, running out of items during peak service times, and the practicality and cost of turnstiles in Baker Commons.

Zellmer said all items that cost more than 55 cents a serving have been made prime entrees because of high food costs and the necessity of sticking to fee schedules established last April.

Of the 70 entrees offered in dining halls, 14 are now prime entrees, he said.

Dining halls will try to eliminate having two prime entrees at the same dinner, Shurilla said.

Zellmer said that he had reviewed with his staff in Baker Commons and the South Campus area the importance of properly planning their cooking so that they do not fall behind the demand.

The turnstiles in Baker Commons are an attempt to control the number of people eating without paying or having meal tickets, Zellmer said.

The turnstiles were borrowed from the bookstores, installed at no cost and are not fire hazards since they do not block the exits, he said.

OSU compares food services

By Laura Ann Palko
The Lantern
11-6-80

Ohio State has the longest breakfast hours in the Big Ten and apparently one of the most efficient computer program systems in its dining halls.

Marguerite A. Howley, director for food services, brought this information back from the Big Ten Housing Conference held recently at the University of Illinois.

Howley noted major differences in the meal program at Ohio State compared to other schools.

Although breakfast hours were shortened one hour last year because commons workers lacked sufficient time to prepare lunch, Ohio State is the Big Ten school serving the longest and most complete breakfast, Howley said.

Several schools reduce the food selection at breakfast during the last serving hour, she said. The University of Michigan does not offer breakfast at all.

In addition, only three schools at the conference — Ohio State, Illinois and Minnesota — offer unlimited additional helpings of food, Howley said. The University of Wisconsin sells books of meal coupons to the students. Students use the coupons as money to pay for each item of food.

Howley said factors such as students who go home on weekends and commuters must be considered when meal plans are instituted.

It is not practical to offer a 20-meal plan when the students are not at school to eat, she said.

Ohio State is one of three schools that permits students to take certain foods out of the dining commons, she said.

Another advantage at Ohio State is the computer program system used to standardize food recipes in the dining halls, Howley said.

Standard recipes enable the university to order food supplies more accurately and determine costs more easily.

Minnesota recently began using a standard recipe system. The university used to allow each dining commons to use its own set of recipes, Howley said.

She said the school had food cost problems when a recipe in one dining hall would cost twice as much money to prepare as the recipes used in the other halls.

Also, the taste of the food would differ in each dining hall, Howley said.

Howley said the school representatives noted definite trends in student interest in certain foods offered in the dining commons.

There is a general trend among students to consume smaller amounts of red meats, she said.

Many students have learned to eat less meat, because of dietary reasons, a concern for ecology or inflated meat prices, said Howley. There has been a “general rebellion” against paying high prices for meat since 1974, she said.

The majority of the Big Ten schools expect a food cost increase of 10 percent for the coming year. Minnesota expects an 8 percent increase while Illinois plans on a cost increase of 15 percent.
New meal plan to allow dining in any commons

By John Joyce

A dining halls meal contract will let students eat at any commons on campus next fall with the aid of a new computerized system for monitoring dining hall admittance, says Margaret Halley, director of food services for Residence and Dining Halls.

"The new computer system will cost about $100,000 next year and about $18,000 per year after that," Halley says.

The dining halls are buying the computer because many students find it inconvenient to eat only in one commons.

"Now it will be possible for students living both on and off-campus to eat in almost any line at any commons," she says.

"Of course there may be limits to the number of students one commons can accommodate. For example, the Rathskeller will only be able to take 280 students per meal."

Halley is not worried about overcrowding at any particular commons because, she says, after the "traumatic first few days, things will settle into a pattern."

Halley also says students should be given more choice on how often to eat. Under the current system, students must either sign up for 20 meals per week or buy meal tickets.

Halley favors offering students the option of getting a 7- or 12-meal-a-week contract instead.

Another problem faced by dining halls is wasted food. Halley says between 10 and 25 percent of food served is wasted.

Total revenues for this year were $2,942,000, Halley says. If 15 percent of that is wasted, the amount thrown out could be worth $440,000.

This is no more or less than other Big Ten schools, Halley says, but it is still a terrible situation.

"We just have to get students to realize that they are taking money out of their own pockets when they waste food."

Halley, who became food director in August, is also working on offering a weighted service option to students about once a week. The weighted service would include reproduction of a restaurant atmosphere or provision of a special buffet in the commons.

Halley also plans to continue such dining hall events as the steak and shrimp dinners which, although rare, are very popular with the students, she says.

Halley, who eats in the dining halls at least four times a week, says before she came to OSU a year ago, there was very little variation in the dining halls system.
Increases choice of meal plans

Commons get new I.D. code

By Linda Parker
2-12-81

Students will be able to choose from three different meal plans and eat in any campus dining hall beginning autumn quarter when a new computer system is in operation.

Peg Howley, director of Food Services for Residence and Dining Halls, said the Meals Identification System is a computer system which will allow students three choices of meal plans instead of one.

The computer system also will enable the dining halls to keep better track of the meals a student eats each day.

Testing of the IBM 1800 computer system is scheduled for this spring quarter at North Commons where personnel will be trained and any mechanical problems that may occur can be corrected, Howley said.

The present 20-meal plan (breakfast, lunch and dinner, Monday through Saturday with a continental breakfast and dinner on Sunday) will be tested on students now assigned to eat in North Commons.

Currently, paper labels attached to OSU identification cards identify which dining commons and serving line students are assigned. For example, there is no sure way to check whether the student has already eaten breakfast, Howley said.

In order to eat in another dining commons, the student must obtain a pass, Howley said.

In the new system, a magnetic tape is attached to the I.D., "like the tape on the back of a credit card," Howley said.

The magnetic tape is coded with the student's choice of meal plan. When the student goes to breakfast, for example, the card is put into the dining hall computer which tells whether or not the student is contracted to eat breakfast and — if the student is contracted to eat breakfast — whether or not he or she has already eaten breakfast.

If the computer shows that the student has already had breakfast, the student will not be served another one.

The Meals Identification System will allow the student the choice of three new contracts instead of just the one 20-meal-a-week contract, according to Howley.

The 21-meal plan is breakfast, lunch and dinner, seven days a week, including a continental breakfast, a lunch and dinner on Saturday and Sunday.

The 15-meal plan is breakfast, lunch and dinner, Monday through Friday.

The 14-meal plan is lunch and dinner, seven days a week.

A student will also be able to eat in any dining commons.
New meal plan provides remedy for late sleepers

By Michael Cohen

Food service officials have begun to consider the rights of late sleepers.

Students no longer will be required to buy the full meal plan autumn quarter because of the results of a survey taken by Margaret Howley, director of food services.

A new computerized system will enable food service to offer three different meal plans, said Howley.

The survey showed that 80 percent of the students probably would choose a plan other than the current 21-meals per week plan. Of that 80 percent, a little more than half said they preferred the 14-meals per week plan, while the rest preferred 15 meals per week.

In the 15-meals plan, students would be allowed to eat only lunch and dinner Monday through Friday, and brunch and dinner on the weekends.

The proposed rate of $366 per quarter is only $15 less than the comprehensive 21-meal plan, costing $381.

Students who preferred the 15-meals plan would be allowed five each of breakfast, lunch and dinner weekly for about $351.

It is not unusual that the 15-meals plan is less expensive than the 14-meals plan because it offers five breakfasts which costs the same as 2.4 dinners. Since the 14-meals plan offers two more dinners, its cost is justified.

Of the 1,127 students who answered the survey, only 2 percent were involved in the North Commons test.

Mike Israel, a Drackett Tower resident, often misses breakfast, but, he says, "I am still buying the full plan (21 meals) next year because it costs only 20 cents more a day. It would be unwise to buy the 14-meals-a-week plan unless there was a better deal."

However, other students said they will buy the 14-meals plan because they "never eat breakfast, so why pay for it?"

Although only 11 percent of the students on meal contracts for winter quarter responded to the survey, Howley believes the results still indicate a need for optional meal plans.

In addition to allowing students to choose among three different meal plans, the computerization of the dining hall system will let students choose what commons they eat at.

The new system, now being tested at North Commons, has been criticized for causing longer lines on the west entrance, since students are no longer required to go to a certain side.

"If they (students who dine at North Commons) went to the right side like they should, they wouldn't have to wait," a North Commons food service official said.

According to Howley, the positioning of the surrounding dorms (Jones Tower, Drackett Tower, Norton, Scott and Nosker Houses) has created the heavier load on one side of the commons, but "we don't expect that to be a problem," she said.

Howley is not worried about the overcrowding at any particular commons when the system is expanded to all dining halls.

"But, if there is a problem with overcrowding, it would probably be for lunch because our counts record lunch as the most flexible meal for students," Howley said.

She attributed this lunch mobility to the fact that students tend to eat lunch in the same area as their classes.
Residence and Dining Halls Food Service

The Ohio State University
Residence and Dining Halls Food Service offers quality meals at extremely reasonable prices for students, guests, faculty and staff. Service is cafeteria style. Menus offer multiple selections and a wide variety of popular foods. The dining commons are located in close proximity to residence halls in the North, South and Olentangy areas of campus.

Most of the students living in the residence halls and many living in the immediate vicinity of campus contract for meals. Others who are frequent customers buy meal tickets at a discount while the occasional customer pays the cash rate.

Contracting for Meals

The opportunity to contract for meals is available to students, faculty and staff who have been issued The Ohio State University Identification Card. Those wishing to contract, choose one of three meal plans available, sign a contract acceptance agreement and pay in advance on a quarterly basis.

Meal Plans

The full plan is for 21 meals per week. This is breakfast, lunch and dinner on Monday through Friday and continental breakfast, brunch and dinner on Saturday and Sunday. The 21 meals plan is recommended for the student who remains on campus for most weekends of the scholastic year. The average daily cost is $5.15. The cost per quarter is $381.00.

The 14 meals plan entitles the student to lunch (brunch on Saturday and Sunday) and dinner daily. This plan appeals to the student who does not wish to eat breakfast. The average daily cost is $4.95. The cost per quarter is $366.00.

The 15 meals plan entitles the student to five each of breakfast, lunch or brunch and dinner, weekly, Monday through Sunday. It is the most flexible of the meal plans in that it accommodates the student who wishes to schedule classes, meetings or social activities during some meal periods. The average daily cost is $4.74. The cost per quarter is $351.00.

Eating in the Dining Commons without a Meals Plan

Students who have not purchased a meals plan and others may eat in the dining commons by paying cash or by using meal tickets. Meal tickets are sold in books of five and tickets can be assembled according to need for breakfast, lunch, dinner or for any combination of these meals.

Meal Ticket prices for 1981-1982 fiscal year are:

- Breakfast $1.90
- Brunch/Lunch $2.90
- Dinner $4.20

Meal tickets may be purchased at these locations:

North Area: North Area Office
85 Curl Drive
Jones Tower
101 Curl Drive

South Area: South Area Office
147 West 12th Avenue
Morrison Tower
196 West 11th Ave.

Olentangy Area: Olentangy Area Office
357 Morrill Tower
Food Service Office
600 Lincoln Tower
Cash Prices for 1981-82 fiscal year are:

Breakfast $2.10
Brunch/Lunch $3.25
Dinner $4.75
Continental Breakfast $1.00

All rates are subject to change annually.

Selecting a Meal Plan

Residence Hall Students are advised to choose a meals plan after giving careful thought to individual need because changing meal plans is not permitted after the beginning date of the contract. Adding a meal plan at any time during a quarter is permitted. Students with Room Only contracts and students living off campus may obtain a meals plan at any time by paying a pro rata cost. Students with Room Only contracts arrange for a substitute contract acceptance agreement in Room 640, Lincoln Tower. Off campus students arrange for a meals plan in the Food Service Office, Room 600, Lincoln Tower.

Menus, Food Selections and Additional Servings

One menu is planned for use in the five dining commons and in the Stadium cafeteria. Special planning effort is made to provide alternative menu selections which accommodate various personal and religious preferences, however, it is not possible to cater to the specific needs of any one of these interest groups. Students are encouraged to select from the variety of foods offered, those which appeal to them and which constitute a well balanced diet.

Entrees, soups, vegetables, breads and desserts are served from a cafeteria line. A self service salad bar and beverage stations are in the dining areas. Only one portion from each menu category of soup, entree, potato and/or vegetable, gelatin, and dessert may be selected the first time through the cafeteria line. An additional serving of all food items except Special Feature Entrees such as Grilled Steak is permitted thereafter. Additional servings are obtained by taking one's plate or bowl to the serving counter. This practice helps to assure that only authorized diners are served.

Several times each quarter the menu includes special feature items in the entree and dessert categories. These include treats such as grilled steak, rib eye roast of beef, barbecued ribs, banana splits, cherries jubilee and tin roof sundaes.

Throughout the school year there are many special events such as the Homecoming Dinner & Rally, free lunch for Mothers' Day, a carryout picnic supper and a surprise birthday party for the 10,000 students on a meals plan.

Every Spring, we have fun with a campaign for nutrition education and sensible dieting.

Snacks

Food may not be taken from the dining areas except as authorized. A sign prominently displayed in the dining area identifies food items which may be taken out daily. During exam week, special snack packs are provided for take out at the dinner meal.
Special Services Available to Students on a Meals Plan

Sack Lunch/Dinner - Food Service will prepare lunch or dinner "to go" for students who have class schedules or work hours conflicting with meal time. Obtain a request form at the dining commons identification station. A twenty-four hours notice is necessary for the first meal of the request but arrangements for the entire quarter can be made with one request. The sack lunch/dinner will be ready to pick up at the meal preceding the need.

Delayed Dinner Service - Food Service will hold the dinner meal for as long as one half hour beyond scheduled closing, for students with class schedule or work hour conflicts. Arrangements for this service must be made in person with the manager at least two hours in advance of the need but arrangements for the quarter may be made during one visit.

Sick Tray Service - Food Service will prepare a light meal for students on a meals plan when they are ill. The student telephones the nearest dining commons to request this service and sends his/her Identification Card with a friend who will pick up the tray. The telephone request must be received by the dining commons no later than one hour before the intended pick up which must be made during the scheduled meal hour.

Where to Eat

Students on a meals plan may eat in any of the five dining commons or the Stadium Cafeteria by presenting the necessary identification. They may also transfer for lunch or dinner to one of several food service units on campus and receive a discount on their meal purchase. To transfer, one must obtain a ticket from the dining commons identification station during either the serving hours of the meal preceding the need or hours of the specific meal. For example, a transfer for dinner can be obtained at lunch or at dinner. The ticket entitles the student to a discount of $1.30 on the purchase of food and nonalcoholic beverages at the Rathskeller and at the Ohio Union.

West Campus Food Service, 1050 Carmack Rd. in Bevis Hall is especially convenient at lunch time for freshmen, most of whom have classes on West Campus. West Campus Food Service consists of a self-service deli-style snack shop and a hamburger 'n fries fast food unit. West Campus Food Service is open 8 AM to 8 PM Monday through Friday. Lunch as a meals plan option is available between 10:30 AM and 4 PM. A transfer ticket is worth $2.00 when purchasing lunch on West Campus.

The Rathskeller, 1760 Neil Ave. in the center of campus near Mirror Lake is a favorite gathering place for dinner. The Rathskeller offers a wide variety of sandwiches, beverages, desserts and a self-service salad bar. Students on a meals plan may obtain a transfer to the Rathskeller for dinner Monday through Friday, 4:30 PM to 7 PM.

The Ohio Union, 1739 N. High Street, operates a Supper Club during winter quarter featuring "all you can eat" and live entertainment at a fixed price. Students on a meals plan may transfer to the Supper Club for dinner on nights specified annually by the Ohio Union.

Floor Parties and Special Events

Floor parties, picnics and other residence hall group events can be provided as meal options. These plans and arrangements are made by Residence Hall staff at
least two weeks in advance of the date desired.

Precautions Which Minimize the Cost of a Meal Plan

Food Conservation - Take what you want, but eat what you take. Wasted food costs just as much as though it has been consumed. In effect you pay for what you waste as well as for what you eat.

What you can do to minimize waste:

- If you want less than the standard portion, ask for it. The servers will honor your request.

- Go back for the second glass of milk if you want more, instead of taking two servings and leaving half a glass on your tray.

- At the salad bar, limit your portion to what you can eat.

- If hot foods are not hot, please inform the manager so corrective action can be taken promptly.

- Don't permit others to enter the dining commons by exit doors when you are leaving.

- Don't take dishware, tableware or unauthorized food away from the commons.

Standards for Behavior in the Dining Areas

All customers must dress appropriately for admittance to all public dining areas. Night clothes, bathing suits and/or bare feet are not appropriate.

We suggest that customers consider the rights of others to smoke or not to smoke in the dining area. Those desiring to smoke might do so after all others in their immediate vicinity have finished eating.

All customers are requested to take their trays to the tray return area as they depart from the dining areas.

Meal Plan Service Terms

Students must have a Food Service Validation Label attached to their University Identification Card to obtain contract meals in the dining commons.

Residence hall students obtain original and replacement meal labels by presenting the appropriate paid fee card at the dining commons designated to serve his/her residence hall, during the times posted for this service. Off campus students obtain meals labels at the Food Service Office, Room 600 Lincoln Tower.

Identification cards with valid labels must be presented for verification at each meal. Verification is accomplished at the dining commons identification station by use of an electronic scanner which records the meal being consumed. Since damaged labels will be rejected by the scanner, replacements must be obtained promptly. $2.00 will be charged for each replacement label. We suggest that Identification Cards be protected in the plastic holder of a billfold or card case to minimize the need for replacement labels.

Access to the Dining Commons

The University Identification Card with a meals label will
admit the owner to any one of the five dining commons or the Stadium Cafeteria. Students normally choose to eat at the commons which is nearest to their residence, however.

Serving Hours

Serving hours are posted in each dining commons and for each of the three serving lines within the commons. Serving hours span 2 to 3 ½ hours per meal. Service is occasionally altered on days preceding holiday weekends, University recesses or for special events. Notice of these changes is posted in advance.

Monday-Friday

Breakfast 7:00 AM - 9:30 AM
Lunch 10:30 AM - 2:15 PM
Dinner 4:30 PM - 6:15 PM

Saturday-Sunday

Continental
Breakfast 8:00 AM - 9:30 AM
Brunch 10:30 AM - 1:00 PM
Dinner 4:00 PM - 6:15 PM

Service Term

The specific dates of the contract periods are identified in the contract terms and conditions. Generally, meal service begins with breakfast on the first day of classes and ends with lunch on the last day of exams. There is no food service in the dining commons during the Thanksgiving holiday weekend or during quarter breaks.

Residence Hall Food Service Locations:

North Area: North Commons
157 Curl Drive
Manager, Johanna Halle
Phone 2-7982

Raney Commons
47 Curl Dr.
Manager, Dorothy Finley
Phone 2-1631

South Area: Baker Commons
113 W. 12th Ave.
Manager, Katherine Rasor
Phone 2-2321

Women's Commons
251 W. 12th Ave.
Manager, Mary Stottlemeyer
Phone 2-2171

Olentangy Area:

Morrill Commons
1900 Cannon Dr.
Manager, Ernie Johnson
Phone 2-5091

Stadium Coop. Food Serv.
1960 Cannon Dr.
Student Managers,
Robin Fisher
Greg Antill
Phone 2-2497

Other Food Service Locations on Campus

Drake Union
1849 Cannon Dr.
Phone 2-8597

Rathskelller
1760 Neil Ave.
Manager, Lorraine Maghes
Phone 2-3430

Four Seasons Cafeteria
University Hospital
Phone 134-8366

Ohio Union
1739 N. High St.
Phone 2-7924

West Campus Food Service
Bevis Hall, West Campus
Manager, Mary Dickerson
Phone 2-1306

Fawcett Center for Tomorrow
2400 Olentangy River Road
Phone 2-4281
Employment Opportunities

The five dining commons locations, the Rathskeller and West Campus food service hire several hundred students for work each quarter. Previous work experience is not required. The rate of pay is the federal minimum wage. Students who are seeking employment should contact one of these food service managers after having first obtained class schedules.

Something New - Brunch on Saturday and Sunday

Menus this year will feature brunch, a combination breakfast and lunch, on Saturdays and Sundays. Brunch will be served between the hours of 10:30 AM and 1:00 PM. Brunch recipes are new and different and you may take as much food as you want the first time through the line and still go back for more. The dining commons will also be serving a continental breakfast on Saturdays and Sundays, for the early risers.

A Word of Caution

The new Meals Identification System accommodates your visiting all of the dining commons and the Stadium Cafeteria for meals. Please note however that the Stadium Cafeteria is "off limits" on football Saturdays. Only Stadium residents may use the Stadium Cafeteria on football Saturdays.
Survey results in dining hall changes

By Steven A. Spaulding

As a result of a residence hall survey taken last May, the Office of Residence and Dining Halls will open new serving lines in several dining commons, start a stricter training program for food service staff and plan to renovate some dining halls.

Plans may also be made for some type of dormitory housekeeping service over weekends and for changes in the role of residence hall director.

The random survey was sent to every fourth person on an alphabetized Spring Quarter 1981 roster of students living in residence halls. The 822 survey respondents, 37 percent of the 2,200 students who received the survey, recorded their agreement or disagreement with each of the 55 statements on a scale of one to five.

Survey results have served as a stimulus (for discussion) for those of us who work in these areas," said Rusty Belote, director of Student Development. "In most areas where we have control, very definite plans have been made.

Belote said, based on the results of the survey, the Office of Residence and Dining Halls and the students seem to share many of the same concerns.

One area in which improvement efforts are being made is food service. New serving lines will be opened in some dining commons this year to reduce long lines. Because of the rather low ratings students gave the kitchen staff in the areas of courteousness and helpfulness, staff who have direct contact with students will be more fully trained.

Renovation of Baker and Stadium Commons is also being planned. Belote said the plans for Baker Commons will make eating there as pleasant as dining in Women's Commons.

The appearance of residence halls on weekends generally received a low rating. "We knew that already, but we didn't realize what an impact it has on students," Belote said.

Students were concerned about the residence halls being clean on weekends. Housekeeping services are not provided over weekends, but weekend social events create more accumulated debris than there is during the week. However, students still want their dorms clean when relatives and friends come to visit on weekends, she said.

Belote said students seem willing to help clean up their residence halls over the weekends. She noted that last year in selected residence halls, the Office of Residence and Dining Halls set up a cooperative housekeeping program with students.

Residents rotated cleanup duty over weekends by floor in exchange for a deposit in their hall or floor treasury of the money they earned. She said students involved in this program rated weekend cleanliness much higher than students in halls without the program.

The Office of Residence and Dining Halls is considering expanding housekeeping services to include weekends and initiating a student-run part-time job program similar to other successful student-run programs, she said.

The role of residence hall director is also a point of concern with students. Although the director is seen as being available when needed, most students would rather go to their resident advisor with problems.

Belote cited a high correlation between residence halls with high discipline problems and residents' perceptions of the hall director as someone they would not consult with problems. She said this data may indicate students feel the role of residence hall director involves too much discipline. The office will consider the need to change the role of hall director.

Belote's office will analyze each statement on the survey, reword some of them and issue a new survey next spring quarter.

She hopes the revised survey will be ready for distribution during the beginning of the quarter as it will not compete with midterms for students' time, as the survey did last spring. The new schedule would also enable people involved to receive data printouts before the end of the quarter, she said.

In the future, Belote said she would like to see some type of survey used at the beginning of the academic year also, so improvements throughout the year could be measured more accurately.

"Data of this type is useful only to the extent that we are able to translate it into procedure," she said.
Computer age hitting OSU dining commons

By Jolinda Porfidio

A computerized checking system for meals has been introduced this quarter into all of the OSU dining commons, said Marquerite Howley, director of food services for residence and dining halls.

She said the system is operational in all but the Stadium Commons, and it will be operating there in a couple of weeks.

Howley said each student who purchased a food contract this quarter has been issued a magnetic strip to place under the picture on his OSU ID.

The computer will scan the ID and magnetic strip to determine what type of meal plan was purchased, the student’s social security number and name, she said.

Three types of meal plans are available to students, the 14, 15 and 21 meal plans. With the 14 meal plan a student can eat lunch and dinner seven days a week. The 15 meal plan includes breakfast, lunch and dinner five days a week and the 21 meal plan provides all three meals seven days a week.

Howley said OSU is not the first university to install a computerized dining system.

“About 60 percent of the large schools and a lesser percentage of the smaller schools have some type of computerized dining system,” she said.

Howley said the $98,000 system allows students to eat in any service line in any commons on campus.

The $98,000 system allows students to eat in any service line in any commons on campus.

She said the system indirectly saves OSU money by eliminating the paper work.

It also saves money by controlling the number of meals a student eats, she said. In the old system, it was possible for a student to eat the same meal twice.

However the purpose of installing the system was not to save money, but to offer a variety of meal plans to the students, Howley said.

Because the magnetic strips can be easily damaged, Howley said the students are cautioned not to abuse their IDs.

“It’s possible to destroy them by running them through the washer, putting them on a loud high-fi or by crinkling and totally mutilating them," she said.

Lisa Coats, a junior from Findlay, and Mark Coming, a junior from North Olmstead, both said one of the good things about the new system is that students have more freedom to eat where they want now.

One bad thing about the new system, Coats said, is that when the computer turns off, the attendant can not let the student in.

With the old system students who were slightly late could still get in if the cafeteria attendant would let them in. Now if a student is going to be late, special permission must be obtained to be served.

Coming said he thinks one of the problems with the system is that it seems easy to hurt the magnetic strips that are attached to the ID.

The student has to pay $2 to replace a damaged magnetic strip, Coats noted.

The Ohio State Lantern
Lines get old, dinners get cold at commons

By Daniel J. Hughes
Lantern staff writer

Hundreds of hungry students nightly wait in lines that wind around elevators, through doorways and down stairs. There is no way to speed up the serving process in the dining halls, commons administrators said, but if students shop around they can get served faster.

The greatest problem arises at Morrill Commons, the closest dining hall for more than 2,700 students living in Lincoln, Ross and Conaway house.

"Morrill was only built to serve 1,500 people. Each tower originally had its own kitchen, but they turned Lincoln’s into offices in 1971," said Marguerite Howley, director of residence and dining halls food services.

"The problem is too many people for the facilities to handle," Howley said. "At one time we had eight dining halls feeding the same number of students we now serve with five."

As a result, a dinner rush hits Morrill around 5 o'clock each evening. "Particularly at dinner, it's not unusual for the lines to go up the stairwells to the elevators (in the Ross-Conaway lobby)," she said. But, she said, the lines move quickly and she doubts anyone ever waits for more than 10 minutes.

Amy Stamper, a freshman from Springfield living in Ross House, said she waits 10 minutes "all the time," and occasionally spends as long as 20 minutes waiting. "For their food, that's too long," Stamper said.

Morrill has three separate dining halls, each with its own entrance. Tallies of students served at each line on a typical night show more than 700 ate in the west dining area, which has the entrance directly across from Lincoln tower. 539 passed through the south line, whose door faces Larkins Hall, and only 225 ate in the north room, with the entrance overlooking the Olentangy River.

Mike Van der Veer, a freshman from Sylvania, said he prefers the west line. "It's convenient. It's right outside the elevator door, and I can always eat three meals there," he said. The other lines are not always open for breakfast, lunch and dinner.

"All the people in Lincoln seem to use the west (door)," said Lauren Zeitlin, a freshman from Wayne, N.J., who lives in Lincoln. "In fact, during the beginning of the quarter I didn't even know there was another line."

Earnest Johnson, manager of Morrill Commons, said the west line is always longest but students do not realize it because they cannot see the other lines.

Johnson said he occasionally tries to explain the difference in line lengths to the students. "But when I tell the kids, they usually go, 'Nah, I'm not leaving this line.'"

Howley, the dining halls director, said another option is to eat at another commons. "They can eat anywhere they want. There are buses that would pick them up at their dorm and drop them within half a block of either Kennedy or Baker."

There are problems with this, though. Howley said, "It is mostly freshmen and they wouldn't feel secure going to those areas because they don't know the campus."

And when asked about a nearby alternative, Johnson replied, "Well...there's nothing you would really call close."

So those who choose to stay close to home will have to search for the shortest line or simply endure the wait. But as one student put it, "I'm used to that here at Ohio State."
OSU’s dining halls offer variety

By Tracy Bradford  "ON CAMPUS"  11-15-84

Breakfast, lunch and dinner, as well as a variety of special dining options, are offered to more than 9,600 Ohio State students. The special dining options include table service, party service, special meals, all-you-can-eat salad bars, and unlimited entrees.

Where is this new campus restaurant? Actually there are five of them and they’re in “common” places. The Office of Residence and Dining Halls operates North, Riney, Baker, Kennedy and Morrill dining commons for Ohio State students on meal plans. Preparing and serving the meals are 275 full-time staff members and 300 student part-time workers.

The dining halls have undergone many changes during the past four years, said Marquettte A. Howley, associate director of residence and dining halls-food services.

“We’ve made changes which appeal to the needs of students while retaining a workable and efficient food service system,” she said.

Howley came to the University in 1979 with the attitude that there is always room for change, and that maintaining the status quo is not necessarily beneficial.

She had worked for Greyhound Food Management for 10 years and prior to that worked in food service for the Air Force Program as a civil servant.

“I find my work here very interesting and like the fact that we can make changes and improvements. My boss, Bill Hall (director of the Office of Residence and Dining Halls) is very supportive. It’s not hard to get money for changes if you’ve got a good idea,” she said.

Howley said that she and Hall put as their top priority expanding the way meals are offered to students. They felt that more than one meal plan should be offered to accommodate students’ various lifestyles and schedules.

Students now can choose between having 14, 15 or 19 meals a week.

“When I came here food service offered one meal plan and assigned people to a specific commons for meals. We changed that in 1981 and now students can choose from three meal plans and can eat in any one of the five commons,” she said.

Other additions have come in the way of offering special dinner arrangements, a wider selection of salad bar items, soft serve ice cream, all you can eat entrees, and providing snack packs for students during exam weeks.

“Riney’s Place,” offers student groups in residence halls the opportunity to relax and eat theme dinners with friends in a casual atmosphere in the lower level of Riney Commons.

“Decidedly Different Dining,” plans a special dinner for small groups of students on meal plans each Friday at Kennedy Commons. The special menu is advertised each Wednesday in the Lantern. Table service and candlelights are part of the evening’s atmosphere.

“Reservations Please,” offers buffet dinners at Kennedy Commons to student groups in residence halls. The students plan their menus from an extensive list of food items.

All the special dining services require reservations.

“These services are very popular. Students from all over campus are participating in these innovations. They give the students the opportunity to relax and enjoy meals with their friends and make eating more of a special occasion,” Howley said.

A computerized meal identification system, attaching magnetic labels to the student ID cards, was installed four years ago, allowing students to eat meals in any of the five commons. Prior to this, students had to eat in a specific dining hall, which often was an inconvenience, she said.

The computerized label system was extended to West Campus this year allowing students to eat lunch there without having to receive a pass from a commons that morning.

“We have had a 90 percent increase from last October to this October of students eating lunch on West Campus,” Howley said.

The ideas for changes and additions to the dining halls have not come from students, however.

“Most of the ideas are from my staff, although we do get feedback from students. In each commons there is a suggestion box. We really don’t get a whole lot of suggestions, and actually we get more compliments than complaints,” she said.

The Office of Residence and Dining Halls also has introduced new career and program opportunities for its employees.

Two years ago the Food Service Supervisor 1 position was created as a way for top level commons’ employees to gain promotions.

In 1983 the Office of Residence and Dining Halls introduced an Employee of the Month Program recognizing superior service.

The Second Annual Employee Awareness Day will be held in March. The program will feature lectures on planning for retirement and alcohol awareness, among others. In addition, a TV-type game show will involve employee participants in a test of job skill knowledge.
Breakfast at OSU is lost meal

By JEFF GRABMEIER
C-J Staff Writer

Last year, Ohio State University students responded to the offer of breakfast in the cafeterias by sleeping in.

This year, OSU officials hope to rouse students early with promises of better food and a bigger morning menu. And if students still can't get out of bed, well, the university is even offering a late continental breakfast.

Classes at OSU begin today, so the jury is still out on whether the university will change the eating habits of sleepy students. But officials are pushing to make students wake up and smell the coffee.

"We hope the changes will make breakfast a viable alternative to sleeping in," says Nancy Mulholand, an administrative associate in the OSU Office of Residence and Dining Halls.

Mulholand said administrators began noticing last October that more students were skipping breakfast than ever before.

Breakfast absenteeism, which averaged 47 percent at all OSU cafeterias most days in 1983, jumped to 50 percent in 1984, Mulholand said. By comparison, only 15 to 20 percent of the students in the university's meal plan skipped lunch and dinner most days.

Concerned food service officials responded by putting out a survey last winter to find out what was wrong.

"The reasons they didn't come to breakfast were basically the reasons we already knew," Mulholand said. "Most would rather sleep than eat."

Ohio State University sophomore Robyn Reuss (left) and junior Corki Lehmann got up early yesterday — even though there were no classes — to eat breakfast at Raney Commons.

In addition, many students complained about the food. The biggest beef was with the quality of the eggs, but students also said they wanted more breads, such as bagels, and the addition of breakfast chicken to the menu.

In response, the food service made additions to the menu last spring and decided to offer only one type of egg each day to better control quality.

Beginning this fall, they extended morning-meal hours from 9:30 to 9:30 a.m., for a continental breakfast.

Mulholand said students "appear to be receptive" to the changes.

But students interviewed this week by the Citizen-Journal gave breakfast at OSU mixed ratings.

Freshman Sherry Gray said that the bacon tasted just fine, "but the eggs aren't too good."

Asked whether breakfast had improved from last year, sophomore John Clifford deadpanned that "the cold cereal hasn't changed."

Clifford said he really likes the idea of the continental breakfast. "Now I don't have to worry about getting up before 9:30," he said.

But the bottom line for OSU officials will be whether they can persuade more students to roll out of bed early after a late night of studying or partying.

Mary Chirumbole, a junior, gave a typical response: "I don't know if I'll get up. I'll just see how it works out."
Residence halls to begin

By Susan Chervenak
Lantern staff writer

Students in OSU residence halls will have the chance this quarter to learn how to eat nutritious.

The Medical Dietetics Division in the School of Allied Medical Professions is presenting a series of nutrition counseling campaigns held at various residence halls. They are aimed to help make college students more aware of nutrition and their eating habits.

The campaign, focusing on one area of campus each week, consists of two discussions and an analysis of the nutritional content of food in the commons.

The Medical Dietetics Division received a $25,000 grant from the Metropolitan Life Foundation to launch the program.

The proposal was submitted to the Office of Residence and Dining Halls for approval, Peg Howley, associate director of Residence and Dining Food Service, said.

"They asked if we thought it was a feasible program. We made some changes to make the program realistic," Howley said.

The need for this type of program became evident when Student Health Center dietitian Carolyn Wason began to get so many requests for nutrition presentations that she could not fill them all.

Betty Bartlett, registered dietitian and instructor for food service management and community nutrition classes, said many freshmen gain as much as 10 pounds, and complain about commons food, saying they don’t know how to diet because they’re not sure what is in the food.

"Some students are not prepared to make their own nutrition choices because at home this has always been done for them," Bartlett said.

The program was geared primarily for freshmen, and the medical dietetics department thought all freshmen lived in one building.

"They weren’t aware that freshmen are spread throughout campus and that they would have to do the presentations in many different residence halls,” Howley said.

The first discussion of each week is entitled, “What’s An Ex-

cursion counseling series

The second discussion of each week will be led by senior dietetics students and will fulfill part of the requirements for their community nutrition course.

Discussion topics were chosen based on the response from the Residence and Dining Halls survey. Six different topics will be presented this quarter.

"Where are the Calories?” will compare the protein, carbohydrate and fat content found in food. The students will also discuss myths regarding nutrition.

During the “Snacking Can Be Nutritious” program, the dietetics student will suggest a variety of snack foods, such as popcorn and fresh fruit, which are low in salt and sugar.

The “Realistic Weight Control” discussion will teach students to calculate their individual calorie requirement based on body size.

“The Exercise and Eat Your Heart Out the Healthy Way” presentation will dispel myths about diet and exercise. Guidelines for successful diet and exercise programs will be provided.

“Bone Up On Bone Health” will explain the long-term consequences of calcium deficiency such as the development of osteoporosis, a condition in which bones become brittle and weak.

change?” In this presentation, a registered dietitian will discuss the exchanges (units) of meat, bread, milk, fruits, vegetables and fat found in commons food.

The dietitian will give guidelines to help students plan their diets to include the number of exchanges from each food group necessary for a balanced diet.

Cards displayed near commons food items will list the exchanges found in those items.
Java jive bitter;

By Chuck Sudetic
Lantern staff writer

Java jive or jive java? Students have different reactions to Residence and Dining Hall's coffee, but finding out how it is made leaves almost everyone shaking their heads and looking into their cups.

"It tastes soapy at times," Kenny Bostic, a graduate student from Detroit, said. "It doesn't keep me awake."

Matt Ismail, a graduate student from Columbus, said the coffee doesn't keep him from nodding off over his books at night. "It always tastes like it's been there for four days."

Robert Tudhope, a graduate student from Perry Sound, Ontario, said, "It doesn't have a whole lot of kick to it." "I've had cheap whiskey that tasted better than this," Tudhope said.

Some undergraduates found the coffee more acceptable. "At first I couldn't stand it, but I've gotten used to it," said Emily Engle, a senior from Washington Court House. "It's pretty good...at least it's not bitter," said Greg France, an sophomore from Van Wert, who admits he doesn't drink the coffee to keep him awake.

All of the students asked said they thought the coffee was brewed in the dining hall kitchen. They were wrong.

"It's liquid...like a syrup," said Rosa Patrick, a cafeteria worker. It sits in a plastic container in the coffee machine, she said, and when a lever is pulled, a little of it squirts out into the hot water.

The liquid, Lykes Family Choice coffee extract, comes from Florida, frozen in tin cans. The label says it contains 77 percent water and 23 percent "coffee-based dry matter."

Ken Snell, marketing director at Lykes Pasco Packing Co., the maker of Family Choice, said coffee-based dry matter is the same as the coffee solids suspended in any cup of home-perked coffee. The difference is that Family Choice is fast-brewed under pressure and extreme heat in extractors.

To put it simply, he said, Family Choice is made by putting brewed coffee through fresh coffee grounds five times. The resulting "extract" is then chilled.

doesn't give you jitters

I've had cheap whiskey that tasted better than this.

― Robert Tudhope

and fast-frozen.

No chicory or other additives or preservatives are added but there is about 30 percent less caffeine in Family Choice than in home-perked coffee because of the extraction process.

Depending on the price of coffee and other factors, the cost per serving of Family Choice is usually less than for brewed coffee, Snell said. Though Family Choice itself costs more, there is no waste or pilferage and it requires less labor.

Snell said about 30 percent of the product is wasted when an institution brews ground coffee.

Peg Howley, associate director of Residence and Dining Halls, said Family Choice costs, not including labor or waste, about 5 cents a cup, and a cup of ground-roast coffee now served in University Hospital's cafeterias costs about 3.5 cents.

However, she said the decision to dump the ground-roast coffee and begin serving Family Choice was not an economic one.

Taste tests show that older people prefer ground-roast coffee but younger people like this coffee better, she said.

Howley said there is not much demand for coffee in the dining halls, and when the university served ground-roast coffee, much of it sat in the urns too long and became stale.

Howley said the cafeteria would not use packets of instant coffee because there would be a problem with pilferage.

Howley, who said she eats in the dining halls regularly and almost always drinks coffee, said the food service has only received about 10 complaints on the dining-hall coffee since September.

She added, "There probably is no single food item we use that doesn't get a complaint."
Meal-sharing possible with new dining cards

By Cynthia L. Quigley
Lantern staff writer

Whether it is the Moussaka, the Bermuda Beef Patty or the Steak Madiera on Noodles, soon it will be possible for dormitory residents to treat a friend to a dining hall meal by loaning out their meal cards.

The Residence and Dining Halls will be using a new system to check IDs in the dining halls starting Autumn Quarter. Under this new system, called Validine, students will be able to loan meal cards to their friends.

"I like the idea of being able to loan my ID to my friend if I go home for the weekend," said Rob Fisher, a sophomore from Waynesville.

Peg Howley, associate director of residence and dining halls, said the new meal cards are similar to a credit card. The card is covered with a hard plastic to protect the magnetic strip. There will be no picture on the ID, only the student’s name. The card can be used as many years as the student needs it.

Students currently have meal labels placed on their university ID’s for entrance to the dining halls.

"This will eliminate having to get in line for a meal label each year," Howley said.

Several hundred universities use the Validine system, Howley said.

Presently, the meal label is attached to the back of the university ID. In each dining hall the card is run through a reader to validate whether or not the student can eat that particular meal.

The Validine system will work differently. The card is inserted into a reader and validated whether or not the student can eat that meal. If the response is negative, the reader can give the student a better idea than the present system of why he cannot eat that meal.

If the main computer goes down in the current system, there is not an accurate count of how many meals each student has eaten. With Validine, there is a backup cassette tape in the reader that will tell how many meals each student has eaten, Howley said.

Nancy Mulholland, administrative associate for food service, said the new reader will also give the total meal count at the end of every meal, something the present system will not do.

The main computer, located on the sixth floor of Lincoln Tower, will be moved to Raney Commons. Howley said this will make it easier when there are computer malfunctions occurring on weekends or after 5 p.m., when Lincoln Tower is closed.

"It’s simpler equipment and simpler to use," Howley said.

Howley said students were surveyed and asked about problems in the dining halls. Many students said it was a hassle getting a new ID if they lost their’s or if they had to leave their ID at the library or at Larkins for sports equipment.

Under the current system, if a student temporarily loses his ID, he must go to the dining hall where he eats breakfast to obtain an emergency pass. For lunch or dinner, he must go to Raney Commons for a temporary pass. If the student permanently loses his ID, he must buy a new university ID for $4 and a new meal label for $2.

With Validine, the student will have to go through the same procedure, but a new ID will cost only $4 and can be obtained at Raney Commons. Validine cards can also be deactivated if the student loses his ID. If he then finds it, the card can also be re-activated. Under the present system, once a card is deactivated, it cannot be re-activated.
New meal plans provide
diners with more options

By Cynthia L. Quigley
Lantern staff writer

Residence and Dining Halls will be offering students a new choice of meal plans starting autumn quarter 1987.

The change was based on student surveys done by Residence and Dining Halls this year. The university conducts an annual survey during winter quarter to get student opinions about the possibilities of changes in the dining halls.

Currently, students can choose from:

• the 19-meal plan, which consists of breakfast, lunch and dinner Monday through Friday and brunch and dinner
  Saturday and Sunday.
• the 14-meal plan, which consists of lunch or brunch and dinner daily.
• the 15-meal plan, which consists of five each of breakfast, lunch or brunch, and dinner weekly. Students are not permitted to substitute one meal for another under this system.

The meal plans will be changed to any 12 meals, any 14 meals, an average 19-meal plan or a full 19-meal plan.

On the average 19-meal plan, the stu-

Meals From page 1

dent will pay for, and receive, only 70 percent of the total meals. On the full 19-meal plan, the student will pay for every meal.

Under the average plan, when 70 percent of the meals have been eaten, the student has the option of purchasing more meals. There will be no refunds for students who purchase the full meal plan but do not eat all of the meals, however.

Peg Howley, associate director for Residence and Dining Halls, said the student who purchases the current 19-meal plan eats an average of only 70 percent of the meals and, for that reason, pays only 70 percent of the total cost.

Student reaction to the new meal plans is positive.

"I think it will be a good system because some people do not like what the dining halls are having for breakfast and they end up paying for it," said Craig Starr, a freshman from Glyndebourne.

Michelle Danne, a sophomore from Elyria, said, "The more freedom of choice you give people, the happier they're going to be."

This September the dining halls will be changing to a new system for checking I.D.'s called Validine. Currently, a meal label is attached to the back of students' university I.D.'s. Under the new system, students will be issued a separate meal card, similar to a credit card. Students' pictures will not be on the new meal cards.

Students will have the option of loaning their meal cards to other students starting in September 1987.
On-campus eateries reflect ever-changing chow habits

By Doral Chenoweth III
Lantern staff writer

The changes in the Ohio Union's food service detail how students' eating habits have changed in the past 20 years.

The union used to have three cafeteria serving lines offering full meals three times a day.

The meals were heavy, full-menu type meals, said Roy Gossage, who has been director of food services at the union for 20 years.

The function of the union has changed. The students from the south dorms used to eat in the union, and across High Street were all rooming houses.

"Most of them didn't have food facilities, so we were their dining room. They ate with us. But that has changed," he said.

Today, the union has six fast-food operations and only one sit-down restaurant.

"I've watched the traditional heavy meal in the evening go to fast-food and diet items," he said.

One of those restaurants, Mark Pi's Ancient Wok, is representative of the influx of foreign students, Gossage noted.

Also, American students are dining more on food from foreign cultures than they were 20 years ago.

Gossage said the introduction of salad bars and the buffet line have been some of the greatest changes in the food service industry.

The restaurant at the OSU Golf Course opened the first Sunday buffet line in Columbus in 1968, then it was added at the Ohio Union, and both continue serving today.

One trend that didn't really make it was the potato restaurant.

"You can't open a spud-only place and expect it to make it," he said.

Gossage said students are becoming more food conscious, and are willing to spend more money for quality food.

"The biggest thing I've seen is students' awareness of diet. I'm not talking just about weight, but what is good for them," he said.

The food director noted the football teams' training table still serves steak as it has for years, but poultry and fish items are requested more frequently.

"Some of the big guys are really into controlling their weight... so they're staying away from red meat."

"I put in more ethnic foods to represent each segment of the team," Gossage said.

The most recent trend in the restaurant business has been the croissant.

"We've been doing them about a year, making both regular croissants and the croissant sandwiches," Gossage said.

"The union made a controversial move in 1968 when it got a liquor license. "One of our employees quit when we got the license. She'd been with us for years." Gossage said the most ideas for menu changes come from food service industry magazines.

Most ideas for changes in the dormitory menus come from the student surveys conducted in the winter, said Mary Stottlemeyer, manager of Kennedy Commons.

Before they are put on the regular menu, the items are tested at Raney Commons in the summer.

Stottlemeyer said the addition of potato chips at lunch about three years ago was a radical change for the commons.

"When they put chips out at lunch, we dietary types balked. But now chips are all we see at lunch," she said.

The addition of sandwiches at dinner was another change in commons dining. Other changes she noted were the elimination of hot beets at dinner.

"We're not serving plums anymore, either. When it got down to where only sixty servings were taken at a meal, they cut them out," she said. Kennedy Commons serves about 2,500 meals a day.

The drop in the number of students eating breakfast has stabilized, she said. With the addition of more bread items and longer hours, Stottlemeyer said the commons have been serving a few more breakfasts this year than before.

"Someday the commons expect to offer eggs cooked to the students specifications, she said."
(Top) Pictured is a 1951 photo of the Ohio Union showing the three serving lines that are now occupied by Scarlata and Gray Pizza (Bottom).
Commons food gets bland reviews

By Pat O'Bryan
Lantern staff writer

Ask dorm residents what their favorite food from the dining halls is and chances are you will get a look of disbelief, followed by concentration, followed by desperation, as they blurt out, "The meat thing with onions is O.K."

But ask the same students what their least favorite dish from the dining halls is and the answer is almost immediate.

"Meatless Moussaka," they may say. "Cheese Corn Casserole," a passing student offers. From the fifth floor window of the dorm across the street you hear a student cry, "Chile Egg-Puff Pie!"

The food served in the dining halls has been bad-mouthed a lot in the past. It seems the food service people are in a no-win situation. When the food is good, no one remembers it. When the food is bad, no one can forget it.

It is impossible to please everyone though, said Meg Howley, associate director of Residence and Dining Halls' food service. "We have to appeal to a wide variety of backgrounds and appetites and tastes," she said.

Howley said even though many students might have a particular dish they do not like, a majority of students are satisfied with the food.

A survey of students who are eating in the dining halls, taken in February, showed 7.9 percent very dissatisfied with the dining halls, 23.9 percent moderately dissatisfied, 61.6 percent moderately satisfied and 6.3 percent very satisfied.

"There's no way that eating cafeteria-style is ever going to replace eating at home with the family," Howley said.

Howley also said the opinions of students determine what is and is not served. "We ask the kids what things they want to see added and what they want to see taken out. We act on the majority of the responses," he said.

Dave Phillips, evening manager at Morrill Tower dining hall, agreed that the students have the ultimate say of what will be on the menu. "We prepare a food record to determine how well the students are taking to the product," he said. "Menus are based on what kind of food the kids like and how well they take to certain items."

Recipe testing with different products is also done during the summer in an attempt to come up with new ideas, Phillips said.

Karen McDonald, a sophomore from Vermilion, had no complaints about the food itself, but the way the food was prepared bothered her.

"They should learn how to cook food properly," she said. "If they're going to make it, they should make it right." She named the pork-fried rice and the peel-and-eat shrimp as examples of good food prepared poorly.

Although students are occasionally at odds with the preparation of the food, the food itself is strictly monitored as it arrives from the distributors. A production manager for each dining hall is responsible for seeing all incoming food meets the standards for quality and freshness as determined by the university. Food which does not meet those standards is refused.

Line supervisors monitor the food during preparation and serving. They are responsible for seeing that food service personnel are clean and that proper utensils are used to serve and prepare the food.

Ironically, it is the students themselves, not the food service personnel, who are messy. McDonald, like all the students interviewed, said the dining hall was very clean but that, "It's the other students that make the mess."
Feeding thousands a complex task

Many steps needed to fix dorm meals

By Karen Bockhorst
Lantern staff writer

Whoever said too many cooks spoil the soup wasn’t talking about Ohio State’s dining commons.

The complex process of feeding students, faculty and staff who eat in the commons starts on the sixth floor of Lincoln Tower.

Long before students return to residence halls each autumn, there is an eight-week period of recipe testing, Pat Connor, coordinator of the food service system said.

Before any item can be placed on the menu, it must pass the recipe test.

As the head of recipe testing, Connor is responsible for finding new and creative recipe ideas. Many of the new recipes are used for theme meals, such as “Homecoming Dinner.”

Connor said she swaps recipes with other universities and gets ideas from restaurant and cafeteria trade journals to keep up with food trends.

“Ten years ago students wouldn’t touch Mexican food and now it’s very popular,” Peg Howley, director of food services said.

Chinese food is also growing in popularity and the dining commons serve it more often than before.
Other popular lunch items are hamburgers, cheeseburgers, tacos, lasagna, roast beef and fried chicken.

Besides providing a way to find new recipes, recipe testing is also used to find replacement recipes for traditional items that get a lot of complaints.

Two summers ago the spaghetti sauce recipe was changed because the dining commons got a lot of complaints about it. Now students love the dish, Howley said.

Recipe testing is also used when a recipe does not yield a substantial amount of servings. The test determines the problem and finds a solution.

In testing, recipes are made in batches of 50 to give dining commons officials an idea of how the food will turn out for thousands during the regular school year.

The final, and most important, part of the process is the evaluation of the new food. Students and administrators judge the items on flavor, taste, texture and overall quality. The results are tallied and the chosen food could be on the menu that year.

The menu

Planning the menu is another of Connor’s responsibilities.

Several standards must be met before the food is served.

One consideration is for the vegetarian. At every dinner there must be at least one vegetarian entree.

Student acceptability of an item is also taken into consideration. For example, Howley said students would not eat liver, so it was removed from the menu.

Nutrition has also become more of a consideration. The last 10 years because students are more health conscious.

Students still like, and are served, deep-fried foods but there are now more grilled and baked foods on the menu.

Connor, who started working on menus in October, would like to make some changes.

“I’d like to subtly increase the amount of fiber in the students’ diets by adding items like whole wheat pancakes and more bran muffins,” Connor said.

Connor said she must also consider the cost of the food when planning the menu because the dining halls operate solely on fees paid by students.

Where it all begins

Once the menu is completed each quarter, the food must be bought.

Howley said all food is ordered by competitive bidding. The Food service Department sends requisitions to vendors and the vendors return bids to the university.

Before any decision is made, the department tastes the items from the vendors. Howley said the cheapest bids are not always chosen.

The commons use a combination of name brands and restaurant brands, and Howley said the competitive bidding and taste panel ensures that quality food is reasonably priced.

The Food Facility is responsible for delivering food from the vendors to all Ohio State food services, including the dining commons and hospital cafeterias.

The facility’s 33,650 square-foot warehouse stores produce, frozen foods, canned goods and paper products.

Roger Stovall, manager of the Food Facility, said a computerized inventory prevents the facility from running out of an item. The quantity of each item needed for one quarter is usually stored, although in some circumstances, the vendor may require a different quantity to be purchased at one time, Stovall said.

Although the facility is non-profit, it adds 16 percent to the wholesale cost to cover overhead and manpower.

The meat for the dining halls comes from the Ohio State Meat Lab.

Paul Althouse, associate professor of animal science and manager of the Meat Laboratory, said the 40 employee-operators supply all the fresh meat to the food services.

About 80 percent of the meat from the laboratory is purchased from meat wholesalers and the remaining 20 percent is obtained from the College of Agriculture, where students learn to slaughter the animals.

Althouse said pork is the primary meat obtained from the teaching programs. The employees, who are mainly students from the College of Agriculture, slaughter the animals at the lab.

The larger dining commons receive daily shipments of meat and the smaller commons receive weekly shipments.

Once a piece of meat is prepared, it is given a double grade. Althouse said the first grade is for palatability quality, which determines if the meat’s quality is rated prime, choice, good, standard or commercial. Yield is the
second aspect of meat grading, which rates the yield of the piece of meat on a scale from one to five. One is the highest grade.

Althouse said meat used in the commons is generally standard two, which is a lean product. There is not a lot of difference between standard two and higher graded meats, Althouse said. “The difference is the amount of fat and the marbling in the muscle. Choice has more marbling, which contributes to flavor.”

Food preparation

Once all the food has been delivered, it is prepared for thousands of students.

Food preparation usually begins one day before a meal is to be served. It starts with thawing frozen food, Fran Pugh, production manager at Raney Commons said.

Then the ingredient collectors go to work. Every item to be served has a computer label for each ingredient the recipe requires. The ingredient person works from an ingredient table where all spices and dry items like flour or sugar are stored in large bins.

Each recipe sheet states the recipe name and number, size and number of servings, the date to be served, serving pan and utensils to be used, ingredients and their numeral code and precise instructions.

Pugh said most items are made from scratch, although there are a few convenience foods, like Stouffer’s vegetable lasagna and desserts like Archway cookies.

After each meal is finished, production managers record the amount of food served and count the number of patrons served every 15-minutes in order to estimate amounts to be served in the future.

Some leftover items are refrigerated, but many, such as quiche, fish, vegetables, grilled sandwiches, stuffings, gravy and foods prepared with milk or cream, are thrown out.
Raney to get restaurant look

After 20 years of service, Raney Commons will receive a new look.

Last summer the identical dining hall, North Commons was remodeled and the same type of renovation is scheduled this summer for Raney Commons, said Marguerite Howley, associate director of residence and dining halls food service.

Neither dining hall has previously been renovated.

The renovation of North Commons included new vinyl-coated wood, carpet flooring, new soft cushioned furniture and light fixtures with ceiling fans. A new sound system which allows music to be played throughout the dining room, was also installed.

The Office of Residence and Dining Halls wished to upgrade and improve the appearance of the dining hall making it a less institutional setting, Howley said.

“Students seem to be better behaved and are quieter, making the whole experience worth the time and money,” Howley said.

Hi Soon Gym, manager of North Commons, said she has received only a few comments from students on the renovation, but even though they don’t say it, Gym says she can sense a better attitude and notices a remarkable improvement in student behavior.

“The students and employees in North Commons take pride in this nice environment and everyone seems to be taking better care of the dining room,” Gym said.

Gym also said employees now try to keep the new dining area, the tables, chairs and floors as clean as possible. She feels this also makes the students a bit more conscientious about making a mess.

The new fixtures and furnishings are expected to last for 10-15 years, Howley said.

Currently, the Office of Residence and Dining Halls is working on ordering new dishes for North Commons which will match the decor, giving the dining hall a restaurant appearance, Howley said.

The first phase of renovations, which are set up in two parts, is scheduled to begin this summer for the upper level of Raney Commons. The lower level was renovated at the same time as North Commons, which was last summer. The same types of features added to North Commons will be added to Raney. The total project should be completed by autumn quarter.
Students share meal plan

By NANCY SUTTON
Lantern staff writer

OSU students who are on a meal plan can have the option of sharing their unused meals with a guest in any dining commons.

“We issue 400 to 500 guest passes per week,” said Barbara Leach, data entry operations, Rainbow Commons.

The guest passes can be obtained at the Meal Identification System Office at Rainbow Commons. The guest passes are then deducted from meals authorized either during the current week or the last week of the quarter, whichever is preferred.

Students on the 19, 14, or 12 meal plans are permitted four guest passes per quarter. Two passes are issued to those students on the six-meal plan, and the passes are valid at all commons.

This is the first year for this type of plan. Before, students who wanted to eat in the commons had to pay $5.75 for dinner.

As a result, students started a system of “borrowing their friends' I.D. cards,” she said.

“What the students didn’t know was that they were only hurting themselves,” said Peg Howley, associate director for Residence and Dining Halls.

“First of all, many of them were caught and we confiscated their I.D.s. Also, students ended up paying for it in the long run,” she said.

The Board of Contracts calculates the cost of a meal-plan by an average amount of meals consumed, not the number of meals issued to a student on a meal plan. A student does not pay for 19 meals on a 19-meal plan. An average is taken from the number of meals missed and a number of meals a student used, she said.

Those students borrowing I.D.s from other students are using the extra meals that would normally be averaged in to the total cost of a meal plan for the next year.

“We had to devise a system to protect students,” Howley said.

It is not a considerable loss to our department to issue passes, even if everyone used all of their guest passes, she said.

“It is convenient for students when they have an out-of-town guest or a roommate not on a meal plan,” Howley said.

“Students are using the passes more towards the end of the week and weekends,” Leach said.

The only restriction on the guest pass is that they can not be used on a theme dinner or special feature entree night offered a few times a month.

“So far the system has been a success and students are happy with the idea,” Howley said.
Meal deal raises interest

More commuters using new plan during lunchtime

By ROGER MCNEAL
Lantern staff writer

Interest is growing slowly in a meal plan introduced in September to replace the meal ticket for off-campus students.

Marguerite A. Howley, associate director of the Residence and Dining Halls Food Service, said about 129 students have purchased the six-meal dining plan this quarter. At the same time last quarter, 123 students were using the plan.

The plan, which entitles a student to six meals per week, was introduced with the intention to replace meal tickets that are currently offered to off-campus students.

Howley said the six-meal plan is better for a variety of reasons.

The main difference between the two options is that a student can pay a lump sum at the beginning of the quarter for the six-meal plan, as opposed to paying weekly for the meal tickets, she said.

"If they're buying a book of five meal tickets for five lunches at the cost of $20, that's an average of $4 per meal," Howley said. "They can buy a six-meal plan that costs $225 for 66 meals per quarter."

Howley said another advantage to the six-meal plan is the computer system the university uses in the dinner commons.

"If you lose your tickets, then anyone can use them. If you lose your meal card, you can call in and we can turn your card off in the computer so no one can use it," Howley said.

She said the plan is targeted at students who live in Columbus but are on campus all day and do not have time to cook.

"We did a survey and found that (these students) would want a meal plan of some sort, but with a low number of meals," Howley said.

If the number of students buying the six-meal plan grows, Howley said the food service will probably eliminate meal tickets.

With the six-meal plan, an off-campus student is entitled to all the privileges and special services that resident students have. The special services include sack meals, which are meals that students can carry out after 48 hours of notice; sick trays, which may be taken to students who are sick; delayed dinners, which are for students who cannot attend dinner during the regular scheduled times; and decidedly different dining, the private dinners at Kennedy Commons every Friday.

Baker Commons Manager Katherine L. Razor said she thinks the six-meal plan is ideal for off-campus students.

"I think it's always an advantage for off-campus students to buy a meal plan," Razor said.

"Any time you are able to buy a hot meal, better than just hamburger and french fries, at a cheaper price with more quality and better nutrition, you're at an advantage," Razor said.

Howley said most off-campus students who buy meal tickets are interested in lunch, rather than breakfast or dinner.
Diabetic meals available

By Pat Hagen
Lantern staff writer

Special diet plans are something few students take advantage of with the University's dining halls.

Fewer than 40 of the 10,000 students on meal plans request special diets, said Peg Howley, associate director for Residence and Dining Halls.

Students who do request special diets tend to be diabetics, Howley said. She said those who eat the regular meals are confident in their own abilities to choose from the set menu.

"If we had a newly diagnosed diabetic, we would refer them to the dietitian at the Student Health Center," Howley said.

She said food services occasionally receive requests for a special diet. However, if the diet has not been approved by a physician for a specific condition, food services will not change the menu, Howley said.

"We won't cater to whims," she said. "A student can always take the fruit instead of the cake."

Richard Berry, manager of Rainey Commons, said he sometimes receives requests for vegetarian diets. He said a protein item is always on the salad bar.

Vickey Wagner, a nurse at the Student Health Center, said students with diabetes have a difficult time planning their meals.

"They can't always eat when they're supposed to eat. They must do urine and blood checks, and their schedules are horrendous," Wagner said.

"Yet, most of these kids know more about diabetes than we (the medical community) do," Wagner said. "There are some kids who have had it for so long that they don't think anything of it," she said.

Marni Crabtree, a senior from Celina, said college can be one of the hardest times of a diabetic's life.

It is difficult to follow a strict eating routine when your schedule changes every quarter, Crabtree said.
Campus dining halls spice up service

By Jim Stevenson
Lantern staff writer

The campus dining halls are heating up their services for Fall Quarter.
A new access system, more serving hours and better job opportunities for students are some of the changes being implemented by the Office of Residence and Dining Halls.

"The most noticeable change for the students is a new access system," said Peg Howley, the office's associate director of food services.

"The new magnetic strip is part of the new University I.D. card issued to dining hall customers," Howley said.

Howley said.
The dining halls used a similar system during the 1986-87 school year and experienced several difficulties.

"The old strip was glued onto the card and did not perform well. The new strip is a part of the card, permanently attached inside the laminating," said Richard Lawton, manager of the I.D. Center in Lincoln Tower.

The new I.D. cards are being issued only to dining hall customers and to students participating in the Dash Cash program.
The Dash Cash program allows students who pay for the service to use their meal cards at Ohio and Drake Union restaurants.

"This is not a new system," Lawton said. "Many other schools already have a program like this."

In addition to the new access system, the dining halls are also increasing their serving hours.
Instead of opening at 7 a.m., the halls will begin serving at 6:30 a.m. and stop serving breakfast at 10 a.m. instead of 10:30 a.m.

Lunch will begin 15 minutes later and run 15 minutes longer than last year. The dinner hour will be lengthened 30 minutes.

The weekend brunch will also last an hour longer than last year. It will be served from 10 a.m. to 2 p.m.

The weekend dinner hours will remain the same — 4 p.m. to 6:15 p.m.

Tim Keegstra, assistant director of food services, said more student employees will be needed because of the extended hours.

"We increased our wages last January from the minimum wage to $3.05 per hour in hopes to be more competitive with other no-experience-needed campus jobs," Keegstra said.

An additional change is the elimination of the complimentary guest pass service. This service allowed meal card holders to receive free meal passes for weekend visitors.

Students consuming too much fat

By Karis Andrews
Lantern staff writer

Although physical fitness and nutrition awareness are sweeping the country, the majority of OSU students eat too many fatty foods, university dietitians say.

"We want to offer foods that are most acceptable to students ... although there is a conflict between what's acceptable to them and what's healthful for them," said Peg Howley, registered dietitian and associate director of Residence and Dining Halls Food Service.

"Deep-fat fried items are still, by far, the most popular foods," she said. "We do offer a lot of those because that's what the kids want."

"Students eat way too many foods high in fat," Howley said.

Chris Breshnahan, a senior from Delaware majoring in finance, said, "I eat a lot of pizza, cheeseburgers and french fries."

Although cheese is high in protein, it is also high in fats.
Carolyn Wasson, a registered dietitian at the Student Health Center, said, "A healthy person's diet should consist of only 20 to 30 percent fat."

"The remaining part of their diets should be made up of 60 percent carbohydrates (pastas, cereals, rice) and 15 percent protein (meat, beans, eggs)," she said.

Wasson said fats are broken down into two types, saturated and unsaturated. Unsaturated fats are found in such foods as avocados, margarine, nuts and seeds, mayonnaise, oil, olives and salad dressings. These fats are healthier than saturated fats, which are found in butter, bacon, lard and sour cream.

The body can process unsaturated fats more easily.

Saturated fats bond together in the bloodstream and clog or "harden" arteries, which can cause heart disease.

The dining halls have altered their recipes in order to help reduce the amount of fat intake of students who eat in the commons.

"We have switched to 2 percent milk instead of whole milk in making our cream soups," Howley said.

Howley said although students are eating more chicken and fish than red meat, the most popular kind are the chicken fingers, which are chicken breast strips coated with batter and deep-fried, and fried fish. Although the dining halls cook the chicken fingers and fish in vegetable oil, they still have a high fat content.

The menu planners and food purchasers have even tried fooling the students into thinking they are eating fried foods.

"It is very difficult to find some baked fish that has a nice brown crust, so they look fried," Howley said.

Howley and Wasson agree that students should select better snack foods rather than fatty choices.

Packing a piece of fruit in your backpack before you leave for campus is a better idea than grabbing a candy bar out of the vending machine, Wasson said.

"Apples and oranges are nutritional snacks and are easily portable," she said.

The American diet is among the fittest in the world, according to a pamphlet published by the Ohio Department of Health. The pamphlet, titled "Beware of the Fatty Five," states that the five fatty foods that are endangering many Americans' health are: butter and margarine, fried foods, salad dressings, red meats and lunch meats, and snack and processed foods.

Reducing fat will help lower the risk of developing heart disease or cancer.
Dormitory residents protest ice cream machine removal

By Beth Griese
Lantern staff writer

A group of approximately seven students gathered outside Raney Commons during dinner Monday to protest the removal of ice cream machines from the cafeteria.

The protesters asked students to boycott the cafeteria by eating down the street at North Commons. They hoped that if enough people didn’t eat at Raney the wasted food would cause a financial waste.

Ice cream cones were removed from the commons at the end of last school year, but Stephen Vargo, a freshman from Plain City, said this year the soft ice cream machines have been removed completely from the commons.

Vargo said he is protesting because the ice cream has been taken away without any warning and he is not able to eat ice cream inside the commons.

Tim Keogstra, assistant director of food services, said the ice cream machines were removed at the request of residence hall staff and janitors because of vandalism with the ice cream and cleanup costs.

Keogstra said the removal of the machines was to emphasize the consequences of vandalism early in the year before problems got out of hand.

Vargo said taking away the machines in addition to the cones is a useless deterrent because the cones were the only way ice cream could be taken out of the commons since it is already illegal to take glasses out of the commons.

"It's not feasible to take the ice cream out in your hands and then smear it all over the place," he said.

Vargo said out of a group of about seven diners, usually one or two would eat ice cream that meal.

About half of the people coming to Raney walked to North Commons when the protesters asked them to help, Vargo said.

Laurel Davis, a junior from Tipp City, said the residents’ immaturity was the reason for the removal of the machines, so the protesters should inform the students about the problem.

"You need to direct (your protests) to the students; they’re the problem," she told the picketers.

Davis said when students remove ice cream in stolen glasses they smash the glasses and cause a health danger.

Vargo said signs had already been posted on his floor telling residents not to remove food or dishes or vandalize the dorms.

Karla Koch, a freshman from Fairfield, and Bronda Smith, a sophomore from Lancaster, ate in Raney because they didn’t want to walk all the way down to Morrill Commons, the only commons that has ice cream now.

"I don’t want to eat here, but I don’t want to starve, either," Koch said.

Koch and Smith said they are putting out a petition to have the ice cream machines returned and are passing out complaint forms to their dormmates to fill out to get the machines back.

The reinstatement of the machines will be considered by the beginning of next week, Keogstra said.
OSU cafeterias to receive face lift

North Commons will be closed spring, summer for alterations

By Matt Wagner
Lantern staff writer

Residence and Dining Halls are planning changes for the production and serving areas of the OSU Commons beginning in 1990 with a $2.7 million renovation of North Commons.

"In the past there have been improvements to the commons, but not in the production or service areas," said Peg Howley, associate director of the food service division of Residence and Dining Halls.

Howley said North Commons will be closed for spring and summer quarters of 1990.

During this time, students will be able to eat at Raney or any other campus dining halls or they can sell back their meal contracts.

Bill Hall, vice president of Residence and Dining Halls said most of the equipment in the production areas are 25 to 35 years old and need to be updated with newer features.

All the dining halls were built between the mid 1940s and 1960s. "New models will be easier to clean, have automatic features and be more energy efficient," Howley said.

New equipment and a different layout will enable the commons to operate more efficiently and serve a greater variety of meals, she said.

Current serving lines were designed poorly and storage and office space is inadequate, Howley said.

The commons of the future will have only one serving line.

Students will enter from one side of the building and exit from the other side.

Food, beverages, desserts and salad items will be located in a wider serving area to cut down on the problem of long lines.

Other renovation features:

- More food will be cooked on the serving line allowing hotter and fresher food for the students.
- Beverages will be on a continuous flow line.
- A multi-level tray return system will be added.
- Elevators and larger entry ways will be installed to provide better access for handicap persons.

The new system will offer a more varied menu that's also more cost efficient, Howley said that people want fewer fats and preservatives, and some people have to watch what they eat because of medical or religious reasons.

"The best way to satisfy everyone is better variety." Howley said. "Better satisfaction is our No. 1 priority."

Howley said that the upstairs dining area of the North Common will be expanded so the downstairs can be used for meetings, special conference rooms or studying.

Each of the commons will probably be renovated differently, according to its needs.

Howley predicted that all the commons would take three to four years to complete.

Patrick and Associates, 65 E. State St., are the architects and they have hired a food consultant, Tom Ricca, to help design the layout.

Jose Cueto, an architect at the Ohio State University Architect Office, is the residence and dining hall's liaison with the architects.

Cueto said that the university picked Patrick and Associates mainly because of Ricca's association with the firm.

"He's internationally renowned," Cueto said.

He's worked with other university dining halls in the past and that's what the university wanted, Cueto said.

Cueto said that the university wants a more attractive design which fulfills the future needs of the dining halls.

"Our main goal is to get away from the institutional look and look more like a restaurant," Cueto said. "Students should feel more comfortable in the commons."
New meal plan to start in 1990

Campus dining halls will offer diners choice of how much they pay for food

By Matt Wagner
Lantern staff writer

OSU Dining Halls will institute a pay-for-what-you-eat meal plan by 1990.
North Commons is scheduled to be first to employ the new plan, which will go into effect after the hall is renovated, according to the office of Residence and Dining Halls.
The new “declining board plan” will charge students only for what they eat, said Peg Howley, associate director of the food service division of Residence and Dining Halls.
Currently, students are paying one price whether they eat a little or a lot.
The present “conventional board plan” makes students purchase a quarterly package of 19, 14, 12 or six meals per week.
For spring quarter, the 19-meal plan cost $498.
“This quarter 3,354 students are on the 19 meal plan,” Howley said. “Out of these students, 44 percent attend breakfast, 69 percent lunch and 64 percent dinner. The average student skips 35 percent of their meals.”
With the new meal plan, a student won’t lose money for missing meals.
With the declining balance board plan, students will have to estimate and pay for the amount of food they plan to eat each quarter.
At each meal, cashiers will subtract from a student’s meal plan the cost of what is on his plate. Four cashiers will be used to minimize the students’ wait in line.
“The dining halls will probably price food items by points and not dollars and cents,” Howley said. “The pricing will be more fair and realistic.”
If a student wants a hamburger and fries and another student just wants a salad, the student buying the salad will, on the new system, pay less.”
If a student doesn’t purchase enough points at the beginning of the quarter, he or she will be able to buy more at any time, and if there are points left over at the end of a quarter, they can be applied toward the next quarter.
Howley said the new plan should be appealing because it offers greater flexibility to diners.
For Residence and Dining Halls, that could mean maintaining customer satisfaction and increased business.

Howley said the new plan may attract more commuter students, faculty and employees, because they can stop in, pay and eat without leaving campus for lunch.
“It might be more expensive for a few students, but you can’t please everyone,” Howley said. “Everywhere you go, you pay for what you get — even in grade school.”
Residence and Dining Halls is planning changes for several production and serving areas around campus, with a $2.7 million renovation of North Commons.
New equipment and a different layout will enable the commons to operate more efficiently and serve a greater variety of meals.
After the North Commons renovation, the university plans to renovate a South commons or Morrill Commons to balance the areas on campus where the new meal plan is offered.
Every student will have the option of trying the new meal plan, but Howley said she doesn’t expect most students to try it until a commons near their dorm is renovated and using the new plan.
Bill Hall, vice president of Residence and Dining Halls, said the new buildings will have the capability of both using meal systems.
If students don’t like the new meal plan at North, the other dining halls will still be renovated, but not switched to the plan, Hall said.
Dining halls offer steak and lobster

By Karen Brown
Lantern staff writer

Are you bored with dining hall food? Tired of Jell-O with every meal? Do you desire a more elegant and elaborate feast at meal time? If you answered 'yes' to any of these questions, don't despair. Help is available.

OSU students with valid meal stickers can enjoy culinary luxuries such as filet mignon, lobster tails and shrimp cocktail thanks to the Decidedly Different Dining program offered at Kennedy Commons.

The five-year-old program was designed to introduce students to dining service complete with tablecloths, said Mary Stottlemyer, operations manager of Kennedy Commons.

"It exposes the students to a more elegant atmosphere," she said. "It's a good learning experience."

The program is offered every Friday evening and reservations are required.

"We open reservations Wednesdays at 3:00 and are usually booked within 10 to 30 minutes," Stottlemyer said.

She said usually about 10 percent of the students who have reservations do not show up. In that case, walk-ins are accepted.

While Decidedly Different Dining, or DDD, offers intimate dining to groups of two, four, or six people Raney Commons offers a more casual, larger scale service.

Each Tuesday, Wednesday, and Thursday entire floors of residence halls can be waited on for dinner. These feasts are not quite as elaborate as those served at Kennedy Commons, but are still different than what one would normally find in the dining halls.

Like DDD, the Raney Commons program is available to those with a valid meal sticker and a picture I.D.

Richard Berry, operations manager for Raney Commons, said this program is geared more toward large groups of people.

"We will seat no fewer than 35 and no more than 90 students," he said.

Resident advisers are required to make the reservations for their floor. Reservations are taken the last week of the quarter for the following quarter, Berry said. RA's have 72 hours prior to the event to change the number of participants in their party without being penalized monetarily.

One Steele Hall resident, Mark Looker, 19, a freshman from Worthington, is enthusiastic about the program.

"I think it is a nice alternative for the dorm person to enjoy some better food and eat with a group of friends in a more formal setting," Looker said. "You can sit back and relax while you eat and be made to feel more special. It's a nice change of pace."
Taste tests decide new menu

By Kristen Helminger
Lantern staff writer

Pat Connor, coordinator of Food Service Systems for Ohio State, has her work cut out for her. It's not easy to come up with menu items that appeal to over 8,000 different tastes.

Recipe testing is one of the ways students can try a new food item before it is implemented into the menu for the following year.

"Student response is important to us. We are constantly looking for new things we can serve," Connor said.

Students with meal contracts this summer have the opportunity to try new food items during lunch at Raney Commons.

From the last week in June until Aug. 17, new items will be featured daily for the students to try and evaluate.

Preliminary products are sent to the food service system from vendors. The staff meets almost every Thursday for a new product taste panel.

Appearance, color, flavor, texture and overall acceptability are critiqued by the panel.

If the staff thinks the food items are something the students might like, the items are then implemented into recipe testing.

Each recipe test usually consists of two entrees, desserts and a salad dressing.

According to Connor, student satisfaction has increased during the last five years.

Of the 41 percent of students who responded to the survey at the end of winter quarter, there has been an increase in satisfaction from 68 percent in 1986 to 79 percent in 1989.

Food items evaluated Monday were chicken rice casserole, apple almond chicken, peach chiffon, fried lemon pie and ranch dressing.

The staff and the students were disappointed with the apple almond chicken. According to Connor, the item that was served did not resemble the fresh chicken dish that the vendors had presented earlier.

"It was disgusting," Stacey Berke, a freshman from Canton in elementary education, said.

Amy Udisky, a freshman from Shaker Heights agreed but said, "The dressing and the peach stuff was pretty good."

Both students said they like to try the new items and some are better than those from the regular food line.

This is the type of feedback that can get new items added or dropped from future menus.

The food service staff is currently testing both Mexican and Chinese food menu suggestions.
OSU meat meets federal standard cut

By Marc Harper
Lantern Staff Writer

Turns out you can't believe everything you hear, not even an old rumor that Ohio State serves "grade D- edible" meat in its commons.

In fact, letter grades are not even given to meat products, according to both Daniel Stilwell, a U.S. Department of Agriculture live stock and meat marketing specialist in Washington, D.C., and Sam Waltz, chief of the meat inspection program for the Ohio Department of Agriculture.

While pork and poultry have different grading systems, both Stilwell and Waltz said beef carcasses are determined to fit, from best to worse, into one of the following categories: prime, choice, select, standard, utility, or cutter and canner.

Both said the determination process takes into account the age of an animal, and the "marbling," or flecks of fat found throughout the animal's muscle tissue.

"The more marbling the better," Waltz said. Stilwell said this is true because when the flecks of fat melt from cooking, the meat will soften and become much easier to chew.

Waltz and Stilwell said age is a factor because an older animal's intermuscular fat becomes solid instead of marbled.

"They have more connecting tissue and less moisture, which makes the meat tough," Waltz said.

Stilwell said it is rare for even the finer restaurants to serve "prime" meat.

"They generally serve choice," he said. "Chances are if they were serving steaks, for instance, they wouldn't go below select."

He said utility and cutter and canner grades usually are used only for ground beef.

Ohio State buys only meat that is standard or better, with standard cuts generally being relegated for ground beef, said Peg Howley, assistant director of food services.

As further examples, she said ribeye steaks and tenderloins are purchased as choice or better; cubes for stewing are bought select or better; and cubed beef steak is bought choice.

If a bidder comes up with an outstanding, affordable offer, Howley said, the higher grade of meat usually will be purchased.

All the meat purchased by Ohio State comes from a meat plant with a federal inspector, Howley said.

The inspector could shut down the entire production line if he found anything not up to federal standards, she said.

Howley said rumors, such as the one that Ohio State serves meat that is barely edible, come with the territory.

She said years ago, when she worked in a similar capacity for the Air Force as a civil servant, an enlisted man's letter to his mother set off a wild rumor that the men were being served horse meat.

It turned out he had seen the acronym PONY on the side of a crate of meat being shipped to the Air Force and had believed it literally contained the remains of a "beast of burden."

Howley said the acronym actually stood for "Port Of New York."
Food may have felled 49 at OSU

By Tim Doolin
Dispatch Staff Reporter

Health officials are trying to determine the cause of an outbreak of vomiting and diarrhea over an 18-hour period among 49 Ohio State University students living in campus dormitories.

The symptoms are consistent with food poisoning or the flu, but Mark McDonnell, special projects supervisor for the Columbus Health Department, said it is too early to pinpoint the cause.

"At this point, it is just speculation," McDonnell said.

"It could be food poisoning, a virus. It could be the flu being passed around. We just aren't sure what we have got."

The health department should know the cause sometime this weekend after analyzing food from five university dining halls and vomit and stools of patients. The Ohio Department of Health laboratory also is testing for bacteria.

A total of 39 students were treated at the OSU Hospitals emergency room and 10 more were treated at the campus health clinic. None was admitted to the hospital.

The first case was reported about 5:30 p.m. Thursday, and 36 more students sought treatment throughout the night. Symptoms and the rapid outbreak of illness initially led the university to think food poisoning was to blame.

Interviews of students who became ill, however, showed that they did not eat at one common place or eat the same food. Two of the students had not dined at the university commons.

About 400 staff members also ate meals at the various university dining halls without becoming ill.

"If the cause is food-borne, the problem is not in food preparation because each of the five dining commons where students ate prepare their own food," said William H. Hall, director of residence and dining halls.

The problem could stem from bulk food purchased by the university, Hall said. Thursday's menu featured chicken, a pasta bar, salad bar, spaghetti and meatballs and other items.

As a precaution, the commons adjusted its menu and did not serve leftovers at meals yesterday.

Jim Hartman, who heads food-borne outbreak investigations in the campus area for the health department, said the OSU dining commons has an excellent record.

OSU has six dining commons, serving a total of 10,000 students a day.

"It would be difficult to find a food service as good as they are," he said.

A common virus called Norwalk, which can be spread through food or the air, could be the culprit, Hartman said.

"We have had an unusual week with the weather being so cold, forcing people to stay in doors in close quarters, and that could contribute to the problem. But we just don't know yet," Hartman said.
Illnesses weren't food poisoning

By Tim Doolin
Dispatch Higher Education Reporter

Food poisoning apparently was not the cause of an outbreak of vomiting and diarrhea over an 18-hour period last week that hit 49 Ohio State University students.

Local health officials are still trying to determine what caused the illnesses.

Tested samples of food, vomit and wastes showed no bacterial contamination that would indicate food poisoning, said Mark McDonnell, special projects supervisor in the Columbus Health Department.

"We still don't know what caused the illnesses, but we are 90 percent sure that it wasn't food borne," McDonnell said.

A total of 39 students were treated in the OSU Hospitals emergency room. Ten more received treatment in the OSU health clinic. None of the students was admitted to the hospital.

The first case was reported about 5:30 p.m. Thursday.

Symptoms and the rapid outbreak of illness led the university to believe initially that food poisoning was to blame.

Interviews of students who fell ill, however, indicated they did not eat in a common place or eat the same food.

Two ill students had not dined in university dining halls.

About 400 staff members also ate meals in the various dining halls without becoming ill.

More samples will be tested and up to 500 students living in OSU dormitories will be asked to fill out a questionnaire that may shed some light on the sudden outbreak, McDonnell said.

Cecil R. Smith Jr., chief of OSU's environmental and occupational health and safety office, speculated students may have suffered from Norwalk virus, which occurs during winter months when people are in close quarters.

"It is a gastrointestinal illness that is close to influenza," Smith said.
OSU illness not caused by dorm food

By Tony Reynolds
Lantern staff writer

The illness that caused at least 60 OSU students to seek emergency treatment was not food poisoning, according to Cecil R. Smith, Jr., Environmental and Occupation Health and Safety chief. The exact cause of the illness is still not known.

Food and waste samples were analyzed by the Ohio Department of Health and the Columbus Health Department. These samples showed no signs of food contaminants, Smith said.

Efforts to contact officials at the Ohio Health Department were unsuccessful.

OSU hospitals were flooded Jan. 16 and 17 with 39 students seeking emergency treatment for vomiting, nausea and diarrhea. OSU health officials suspected them to be the symptoms of food poisoning or the flu.

All students were treated and released.

"There was no information that indicated a food-borne illness," Smith said.

"We are proud of our food service staff," said William H. Hall, director of Residence and Dining Halls. He added that he wants students to be confident that they are receiving good meals.
Food Services receives suggestions at forum

By Karin Gross
Lantern staff writer

As long as there have been college students, they have complained about dining hall food.

Although OSU Food Services cannot please all of the students all of the time, it is trying to serve what the average student wants to eat.

Tim Keegstra, assistant director of OSU Food Services, said he uses surveys to plan menus, according to what the 8,000 students with meal contracts want to eat.

Students were given an opportunity to compliment or complain Monday about the dining commons at an open forum.

Ashish Parikh, a member of the OSU Vegetarian Society, said she is concerned that Ohio State’s dining commons do not provide sufficient vegetarian entrees.

Keegstra disagrees. “We do extensive recipe testing. Literally half the recipes we tested in the past three years have been vegetarian, and they simply don’t get popular enough ratings for us to do much about it,” Keegstra said.

In addition, vegetable proteins like nuts and tofu cost more than animal proteins, he said. Such items are not cost-efficient unless they also draw non-vegetarians, and that has not been the case.

Keegstra said there are two ways dissatisfied students can get out of their meal contracts — get a medical excuse or find someone to pick up their meal plan.

Students expressed interest in using coupons instead of student identification cards to pay for their meals.

Keegstra said if identification cards are stolen, they can be deactivated. However, coupons do not have this safety net.

Food Services was praised for its introduction of the plain, grilled chicken breast and supreme pizza, but it received criticism for low-quality produce and excessive fried foods.

Keegstra said Food Services plans to buy produce from a new supplier this quarter and hopes to introduce year-round recipe testing as soon as the facilities are available.

Keegstra encouraged students to speak up and maintain open lines of communication.
UNIVERSITY TO CONSOLIDATE NORTH CAMPUS DINING SERVICE

COLUMBUS -- The Ohio State University is planning to consolidate regular meal service for the north area residence halls in North Commons, 157 Curl Drive, beginning autumn quarter.

The meal service, now offered in North and Raney commons, would be consolidated because the number of students in the north area residence halls is declining and the tight university budget requires cost cutting, according to William H. Hall, director of Residence and Dining Halls.

Hall said about half of the current staff in Raney Commons, 47 Curl Drive, would be moved to North Commons as part of the consolidation. The other employees would be reassigned to vacant positions elsewhere in Residence and Dining Halls.

"No employees would be laid off as a result of this plan," Hall emphasized. "One priority in this consolidation is that no one would be without a job."

University officials are discussing the plan and its implications with the Communications Workers of America, Local 4501, which represents food service employees on campus.

Hall praised the current staff of Raney Commons as having done an outstanding job through the years. "I sincerely hope that they would carry their record of excellence in food service to their new positions," he said.

- more -
Hall said North Commons was chosen to remain open because it is centrally located to more students. Even students living farthest from North Commons will have to walk less than 200 yards more for their meals. In addition, Raney Commons would have required extensive renovation, he said.

The consolidation of meal service is an effort by Residence and Dining Halls to manage efficiently as the number of undergraduates in the residence halls continues to decline.

This decline is due to a reduction in the size of the freshman class on the Columbus campus from over 7,000 in 1988 to about 5,400 annually as selective admissions and better prepared students result in higher retention rates.

With fewer freshmen needing housing, the university is moving more quickly to improve the north area residence halls.

"Our goal is to hold down the cost of room and board for students, while at the same time improving the quality of student life by reducing density in the residence halls and by upgrading the facilities," Hall said.

He pointed out that the north area residence halls housed 3,355 students as recently as 1989. This number will drop to 2,200 next autumn as the halls convert from four-person to two-person rooms.

"We are focusing on the quality of life in the residence halls, and we're making the decisions to assure that quality," Hall said.

"Students like the two-person rooms, the new furniture and other renovations, and we're experiencing a higher renewal rate, less vandalism and fewer personal conflicts."

Contact: William H. Hall, 292-4251.
Written by Steve Sterrett.
North dining halls combined

By Tony Reynolds
Lantern staff writer

OSU students who eat in the North and Raney dining halls will be sitting together in North Commons beginning Autumn Quarter, when the two dining areas will be combined.

North area residence hall food service, which is now offered in both North Commons, 157 Curl Drive, and Raney Commons, 47 Curl Drive, will be moved to North Commons because of cost-containment and a declining student population in the north area residence halls, said William H. Hall, director of Residence and Dining Halls.

Hall said about half of Raney Commons's current staff will be relocated to positions in North Commons as part of the consolidation. "We're not putting anyone in the streets," Hall said.

Other employees will be reassigned to vacant positions elsewhere in the Residence and Dining Halls, said Hall. "First and foremost, we want to make sure they all have employment within the university."

William J. Schwartz, personnel director of Residence and Dining Halls, met Monday with the Communications Workers of America, Local 4501, a union representing food service employees on campus, to discuss the plan and its implications.

"There is not a final decision on this yet," said Eddie Jones, director of organization for the Communications Workers of America. Union members have requested additional information from Residence and Dining Halls before deciding whether they will accept the plan.

The economy is forcing organizations to make tough decisions right now, Jones said. "We just want to make sure we protect our own people," he said.

North Commons was chosen to remain open because it is centrally located to more students, Hall said. Students living farthest from North Commons will have to walk less than 200 yards for their meals, according to Hall's estimates.

Consolidating food service is an effort by Residence and Dining Halls to be more efficient as the number of undergraduates in residence halls declines, Hall said.

There are about 7,200 freshmen now, compared to 9,700 in 1984. Hall cited recent reductions in Drackett Tower as an example of fewer freshmen needing housing.

In Drackett Tower, the suite accomodations went from four students to two per suite. The smaller accommodations will reduce the density and improve the quality of life for students, Hall said.
WHAT ARE THEY EATING ON CAMPUS THESE DAYS?

COLUMBUS -- When Ellen Leppert goes grocery shopping, she doesn't use a cart -- semi trucks are more suited to her needs, which run to approximately 65,000 cases of food every 10 weeks. That's what it takes when about 6,000 people come to dinner every night and a goodly number of them also stop by for breakfast and lunch.

Leppert is manager of The Ohio State University's Food Supply Service, which purchases the food used by the university's dining halls. Although meals can be purchased individually, most of the food is eaten by the 8,000 or so students who buy meal contracts entitling them to 6, 12, 14 or 19 meals a week. Altogether, it comes to well over 3 million meals a year.

That's a lot of breakfasts, lunches and dinners. Leppert has ordered 180,000 individual boxes of cereal in 19 varieties and 10,000 pounds of eggs just for breakfasts during fall quarter. Top three cereals in popularity are Frosted Flakes, Sugar Pops and Capt. Crunch. Raisin Bran comes in fourth. "Students say they want to eat healthy . . .," Leppert says with a chuckle.

In fact, there has been a shift in recent years toward fresher, lower fat foods with fresh vegetables, more pasta
dishes, more elaborate salad bars, more fresh fruits, yogurt, whole grain breads and cookies, and other items that would get the nutritionists' nod. However, some things don't change -- pizza, hamburgers, chicken nuggets and french fries still are big favorites. Leppert bought 45,000 pounds of ground beef patties last year, enough for 180,000 quarter-pound hamburgers and cheeseburgers. She's also ordering french fries in 15 variations. "Seasoned, crinkle-cut, curly, flat, thick, thin, wedge-cut . . . ."

Leppert doesn't plan the meals; that job belongs to the Food Service division of the Office of Residence and Dining Halls.

Nancy Mulholand, coordinator of food service, says this fall students can look forward to 42 new recipes, developed and tested over the summer. These include blueberry griddle cakes, Monterey Jack cheese sticks, rocky road bars, baked sole with wild rice, pumpkin cream pie, and stir fried vegetables.

Also new will be frozen yogurt at the sundae bar, brewed decaffeinated coffee (replacing instant), more fresh fruit, several new beverages, biscuits and pizzas made from scratch in each dining hall, and more vegetarian items.

Survey results show that students want more fruit, more pasta, new and different kinds of pizza, lower calorie/lower fat foods, and more vegetables. "Students tell us they want more vegetables," Mulholand says, "but broccoli, green beans and corn are far and away their favorites." So, those vegetables will show up more often than, for instance, spinach, peas and squash.

On hand at every lunch and dinner is a salad bar featuring lettuces with 17 different toppings, along with assorted pasta or gelatin salads. Self-serve soft ice cream also is available at every lunch and dinner.

In addition to the regular meals, several special events are planned. There will be theme dinners to mark Homecoming and the winter holidays, and Food Service will repeat its very popular Halloween Luncheon featuring Witch's Brew, Cauldron Stew, Tombstone Taters, Jack O'Lantern cookies and other frightfully fun concoctions. On Nov. 3, there will be an Election Luncheon, during which students can cast a ballot in favor of one of the
two candidates for entree at the end-of-the-quarter Holiday Dinner.

"Reservations Please" is an elegant buffet for a group served in the private dining room at Kennedy Commons. "Decidedly Different Dining" is available to all students and includes table service and a special menu which is published in advance in the student newspaper. Reservations can be made for parties of two, four or six people for Decidedly Different Dining.

Plans are being made for a spring quarter theme meal featuring President E. Gordon Gee. Bow-tie pasta is one of the items planned for the menu, which will also include a favorite recipe from the president's household.

All students are eligible to buy meal contracts, whether or not they live in residence halls. The costs range from $284 a quarter for six meals a week to $605 per quarter for 19 meals a week. Faculty and staff members may also purchase meal contracts, at the same prices plus sales tax.

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Ex-Boilermaker is soft on OSU

Greg Poorman talks to Morrill Tower Cafeteria staff about how to clean his ice cream machines.

By Amy Wilkin
Lantern staff writer

Gregg Poorman once competed against Ohio State as a Purdue football player but now he's on the OSU campus delivering a different kind of punch to students. Soft-serve ice cream.

Poorman and his wife, Marty, are responsible for the installation of eight new ice cream machines on campus.

A native of Fort Wayne, Ind., Poorman began his college football career at Purdue University as a freshman in 1972. Two years later, while playing in a scrimmage, he injured his back. A month later while working at a center for inner-city kids, he re-injured his back when he fell from a tree. This time leaving him a paraplegic.

"I was second string flanker for the football team, I was in the Marine Corps learning to fly jets, I had just joined a fraternity then boom. It's all over. I can't move my legs and I have no feeling from my waist down," Poorman said.

Poorman said he went back to college and was able to receive his undergraduate degree through the help of friends and family.

"Once you put your mind to it and make that conscious commitment to go forward, things are never as difficult as you think they may seem," Poorman said.

Poorman said he went on to receive his masters degree in industrial relations at Purdue and has worked at several companies but was dissatisfied.

"If you don't like what you are doing then change. Do something you like," Poorman said.

Poorman made a change that enabled him to begin his own business. He said while working for the Ohio Department of Treasury, he met his wife, Marty, and together they created a business.

Poorman and his wife opened a successful yogurt store called "Country Fresh Deli Yogurt" in 1988 in Sharonville, a suburb of Cincinnati. The couple opened a second store in Middletown, Ohio but it failed.

The only thing that kept them alive at the store was a product called frase. Fraise is a non-dairy, sucrose free, 10 calorie an ounce dessert that anyone can eat, and we marketed this product, Poorman said.

By using frase, the Poormans were able to experiment with different ice cream machines and found that Coldelite machines were the best.

"We applied and were granted a distributorship," Poorman said.

There are a total of eight machines on campus. Two in Baker Hall, two in Kennedy Commons, two in North Commons and two in Morrill Tower, Poorman said. The machines which produce 20 gallons of ice cream an hour, serve vanilla and chocolate ice cream and will experiment with frase.

"The students love this ice cream. They're standing in lines for it," Poorman said. "And to know it came from a 'boiler maker' with love."
Complaints addressed at Ohio State

Myths debunked about food, teaching assistants

By Alan D. Miller
Dispatch Higher Education Reporter

Two of the most popular Ohio State University student sports — after football and complaining about a lack of parking — are griping about cafeteria food and swearing that teaching assistants can’t speak English.

“It’s expected,” said OSU President Gordon Gee. “It’s tradition.”

And both complaints are false, he said yesterday at a meeting of the university’s board of trustees.

“I have a daughter in (another) college right now, and she says the residence hall food is bad. She’s gained 10 pounds since she went there, so it can’t be too bad.”

She admitted it wasn’t bad, but that she complained because “everyone else said it was.”

The same happens when the topic is teaching assistants. At OSU, about 2,500 graduate students teach undergraduate classes each quarter.

“We once received a call from a parent saying, ‘My son is getting poor grades because he has one of those foreign teaching assistants,’” Gee said. “We checked it out and found he didn’t have a foreign TA. He wasn’t going to class.

“These myths need to be exploded.”

Of the 2,500 teaching assistants, about 700 are international students, said Roy Koenigsknecht, graduate school dean.

The university initiated policies in 1987 that Koenigsknecht said are the most stringent in the state. They prohibit teaching assistants from having contact with students until they exhibit a

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command of English and pass a mock teaching test.

"The number of complaints to the provost's office about teaching assistants has plummeted since that went into effect," he said.

Associate Provost Robert Arnold said he received one complaint in the past year.

Still, there are some problems yet to overcome in the teaching assistant system, said Frank Chlopek, president of the Council of Graduate Students.

Some teaching assistants did not receive their assignments until a week before classes began, giving them virtually no time to prepare. For example, someone expecting to teach English 101 who is suddenly assigned to teach English 201 is put at a great disadvantage, he said.

"The number of complaints ... about teaching assistants has plummeted."

Roy Koenigsknecht
graduate school dean

Student trustees Hiawatha Francisco Jr. and Amira Ailabouni requested the briefing on teaching assistants because they heard complaints from fellow students.

"It's a problem or we wouldn't have addressed it," Ailabouni said. "But I don't think it's a big problem."
Meal plan to include union eateries

By Karen Adler
Lantern staff writer

A new meal plan beginning Autumn Quarter 1994 will give OSU students the option to eat in restaurants in the Ohio and Drake Unions, as well as the dining commons, associated director in charge of food service for Residence and Dining Halls.

The new plan was announced to the Residence Halls Advisory Council last Tuesday.

The plan has two parts. The first part is the present meal plan. Students can choose 12, 14 or 19 meals a week. A six meal plan is also available for graduate and commuter students.

The second part consists of four separate meal plans, each of which includes a discretionary spending account, called Buck I-D. Students can choose a plan with eight, 10 or 12 meals a week and $100 in a Buck-I-D account, or an all-plus plan which is just a $500 account.

In addition to the restaurants in the unions, students can use money in the Buck-I-D account for laundry, vending machines and at the OSU bookstore, Keegstra said. Students can deposit additional money into their accounts, as well.

If students use their money for a meal at the dining commons, they'll receive 35 percent discount, and if they go back for seconds, they'll receive 15 percent discount.

Keegstra said. Guests of students with this meal plan will also get 15 percent off.

Keegstra said students become dissatisfied with the dining commons in a cycle that occurs every five or six years. The new plan is meant to give students new options and end their dissatisfaction.

Residence and Dining Halls researched this plan for at least five years, Keegstra said.

"We're constantly looking to the future to see what we're going to do next, because it takes a long time to plan something like this," Keegstra said. "We are always evolving, and we will continue to evolve."

Keegstra thinks the number of students eating at the dining commons will noticeably drop for a short period of time, but he believes many students will gradually come back to the commons because of the convenience. However, he acknowledged that there is a potential for a long-term decline in students.

"We have a lot of competition, and we are being more flexible by including the competition," Keegstra said. "That way we can still be active and still be a good deal."

Vendors at the unions have met and been introduced to the plan, but haven't seen written details yet, said Rich Braden, owner of Tubby's, Stuff Yer Face and Agnotti's Ice Cream in the Ohio Union.

"I'm very enthusiastic about the plan, but it's a little premature because we don't know the effect it will have on sales."

— Rich Braden

"It sounds interesting and I will definitely consider it for next year," said Linda Cook, a freshman from New Washington. "It's good because people who don't eat at the commons can still be able to take advantage of the meal plan."

Ohio State's new meal plan is unique because it's not mandatory. Most other schools have mandatory meal plans, Keegstra said.

"We can't support someone who is, for instance, a vegetarian," Keegstra said. "By allowing them to have other options, we can offer more popular items at the dining commons without having to add a fourth or fifth item."

Michelle Cooper, a sophomore from Gahanna and a vegetarian, said she would greatly appreciate this new program.

"It's a great step forward for the commons because I know I don't utilize the money my parents spend on the meal plan," Cooper said.
Announcing Decidedly Different Dining

Decidedly Different Dining is a new option available to students on a meals plan. It is a special dinner each Friday with table service and candlelight. It is an opportunity for more gracious dining in the company of old and new friends. The private dining room at Kennedy Commons is the place.

Reservations Required

Reservations are required and may be made only by a student on a meals plan. The size of each reservation is limited to one, two, four, or six persons. Singles will be seated together as an opportunity to make new acquaintances while enjoying dinner. Guests should plan to arrive between 4:30 p.m. and 5:30 p.m. to allow time for leisurely dining. For reservations, please call Kennedy Commons, 422-2171, between the hours of 3 p.m. to 6 p.m. on Wednesday and Thursday. The capacity of the dining room is 90 persons.

The Service

A platter of tempting appetizers will be presented promptly after your party has been seated. The main course and salad course, accompanied by an appropriate bread and non-alcoholic beverage of your choice, will follow. A delicious dessert, or fruit if you prefer, will complete the dinner. In keeping with the tradition of waited service, seconds will not be served.

A University Identification Card with valid meals label must be presented by the host or hostess for each party. A valid meals label, a dinner meal ticket, or $5.50 in cash must be provided for each guest. These transactions will take place when the party enters the dining room and before it is seated.

The Menu

The special menu will be advertised in the Lantern each Wednesday. Several different menus will be offered each quarter.

Expectations

To uphold the special nature of the occasion, guests are expected to be appropriately dressed. A suit, shirt, and tie for gentlemen and a dress for ladies are recommended. Casual clothing for men and women is also acceptable. Recreational clothing and jeans are not acceptable.