

## Departmental Highlights—

# Institution Management

*Lila Williamson reports the recent activities and projects of the Institution Management Department*

**A** GLANCE at the increased current enrollment of the Department of Institution Management—42.3 percent—and placement of all graduates available for positions shows that these students are to have a hand in literally “feeding the multitudes.” Even in peacetimes, there was plenty to do—during a recent normal year 27 percent of all American meals were eaten outside the home. Now there are more groups of civilians to be fed—workers congregated in defense production areas and densely populated areas around army training centers.

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Iowa State has been selected by the National Restaurant Association as one of a dozen colleges from which graduating seniors will be selected for apprentice training in institution work. The training, sponsored by the Association, is similar to apprenticeships served by the dietitians.

The first year, only a limited number of students meeting requirements set by the Association will be

accepted. Restaurants, already members of the Association and offering to open their establishments for the training, must meet the requirements which have been established.

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Civilian feeding in times of disaster—floods, fires, air raid destruction—gets a large share of emphasis in quantity cookery. Students are taught procedures in such emergencies, what food to serve and how to carry the food to emergency workers and disaster victims.

“Feeding in Disaster,” a textbook published by the American Red Cross serves as a background. Three-day menus are submitted by students for different types of disaster situations and conditions.

They are studying the plan adopted by the National Restaurant Association for blacking out entire eating establishments of two or more floors during air raids.

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Nutritious recipes that will feed a large number of people, yet meet wartime rations and food budgets, are major problems in quantity experimental work. Soups and chowders suitable for civilian canteen service are beginners. Graduate students are developing less expensive quantity recipes formerly calling for expensive ingredients, recipes for meat substitutes and those that give good results with substitutes for sugar.

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Thirty-six seniors took the institution field trip recently to the University of Iowa. They viewed for the last time the kitchens in the men’s residence halls before naval reserve officers take possession.

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A Pan-American coffee hour planned by institution majors for Farm and Home Week visitors suggested goodwill entertainment ideas. Costumes and food were typical of South American countries. In addition Victory cookies made with honey, corn sirup and molasses were served and sold.

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Special dinners featuring different sections of the country, prepared and served by catering students, have been sell-outs to the extent that instead of one this spring quarter, there will be two dinners. In the fall, a Southern dinner was featured; in the winter, a New England dinner.



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