

CRAMTON HALL - HUB OF ACTIVITY

FOOD SERVICE Club will Cater 400 People in 11 minute span

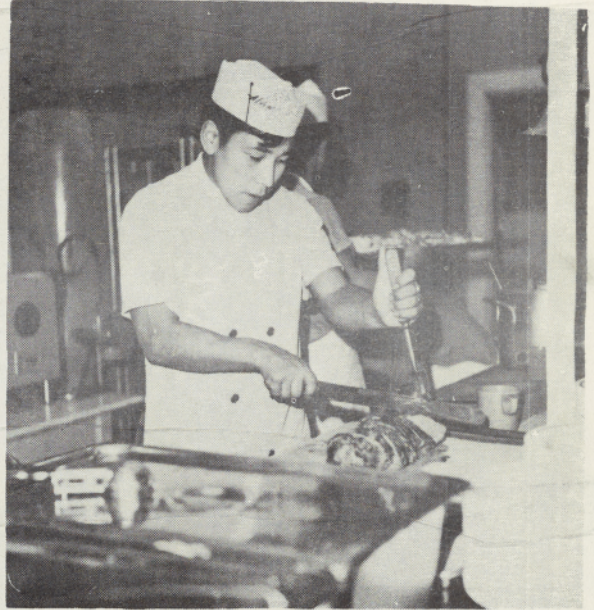
The main function of Chemawa's Dining Hall is to feed 21 meals weekly to over 800 teenage students. There are, however, several other areas in which the Food Service Club is the hub of activity.

Fifteen students are presently enrolled in a half-day vocational cooking course. These students learn large quantity cooking, which includes table set-up for family style serving and large banquets, complete baking instructions, work habits, food storage, etc. The care and cleaning of equipment and familiarity of food utensils play important roles in the development of vocational cooks.

In addition to three hours of on-the-job training, the students receive a one-hour combined lecture and study period on text material. They are tested once a month on the textbook material.

Every Monday and Thursday evenings, ninety students, dressed in uniforms, are given waitress training. Miss Lou Moore is the hostess for these classes. The trainees learn proper table set-up and bussing. By the end of the school year, they will be able to completely serve 400 people a meal in an 11 minute time span.

The Food Service Club caters banquets and parties. They purchase the necessary food, prepare it and serve it, operating on a 3% profit.



Alvin Lieb, one of the half-day vocational cooking students, carves a rolled roast for dinner.



Vassa Oustigoff, Josephine Johnson, Judy Henry and Shirley Moses prepare trays which will be served at a banquet.



Irene Hosteen and Lilly Jim, who are waitress trainees, serve for one of the many banquets catered by the Food Service Club.