

Committee wants extension to draft proposals

Food body urges special campus restaurant

By JULIAN BELTRAME

York University is closer today than at any time in its past to a multi-caterer food service on campus, as a result of the food service committee's unanimous approval of the concept, and a university draft paper on tendering specifications for 1975 recently completed.

The administration's draft paper, which closely parallels the food service committee's recommendations published in Excalibur two weeks ago, divides the campus into two main servery operations.

In the first group — Central Square, the Deli (Buttery), and the Osgoode Snack Bar — the university paper calls for separate tenders, indicating a desire for the smaller, ethnic food, operations.

The second group, which would supply the bulk of the dining services for resident students, includes the complex one and complex two dining halls, Atkinson dining room, and the French Café in Stong. According to the paper, these would call for tenders by the larger caterers to bid on complex one, complex two, or both.

At the crux of the multi-caterer issue, which would entail free competition between on-campus caterers, is the question of whether one caterer with an attractive offer could make a bid which would not only service the dining halls, but also Central Square, the Deli, and Osgoode.

"We should ensure that whoever gets one group, should not get the other," suggested food service committee member Peter Charness.

Committee chairman Peter Jarvis stressed that the committee has "spent a year and a half trying to bust up a monopoly" and should express its view on the matter in the strongest terms.

A determined committee voted to recommend that the university not consider a caterer whose bid was accepted in one of the groups (dining halls), in bids for the second group (smaller, individual outlets).

Among the committee's recommendations to the university administration is that the Deli remain open until midnight, and serve a variety of food, such as pizza and kosher foods, as well as a Chinese or Italian food take-out service.

Central Square, should be supported by a vending operation, on top of a fast food service operation, recommended the committee, and the Osgoode Snack Bar should consider the possibility of having a student-run operation.

The most significant addition to the university paper is the committee's urge that a "special" restaurant seating some 100 persons be created, either in Atkinson, the Stong-Bethune dining hall, or a college dining room. The "special" dining room would feature waitress service, liquor, an attractive decor, and extended hours.

Although Atkinson has at present no kitchen area, Jarvis indicated that for many reasons, it is probably the most suitable of the available campus dining rooms.

Atkinson dean Margaret Knittl told Excalibur that as much as she likes the idea of a restaurant in the college, she will want "to see the specific proposal before committing myself".

Assistant vice-president Harry Knox said Tuesday that a special dining room facility had been under consideration, but that he did not know where it could be put.

"I think the idea of a special dining room is very good", he said. "We (ancillary services) have been exploring it ourselves this winter, trying to determine whether there is a desire for it, and the recent survey certainly indicates there is".

While Knox admitted that the work of the food service committee was helpful in drawing up the university paper on tendering specifications, the work of the committee may end today, unless the university accepts the committee's recommendation that its deadline for drawing up a food service model be extended for 10 working days.

It was the third consecutive time that the committee had asked for an extension; on the previous two occasions, the extension was refused by the administration.

"They (food service committee) accepted the draft paper last night", said Knox. "The only contentious point right now is whether or not any particular location will be named to house the special dining hall".

He explained that the university is using the schedule followed in the last tendering exercise, two years ago.

Jarvis called the extension "essential" to guarantee the best possible position for the university to enter tendering.

"If we don't have time to know precisely what we want, we may find the big tendering guns telling us what we want," he warned. "It is absolutely essential that we have more time."

Whether the university will be a place with many caterers offering a variety of foods at a variety of prices, or a carbon copy of the last two years, will be largely up to the caterers bidding for campus food contracts, said Knox and vice-president William Small.

"Until we ask in the form of tenders, we have no idea what the response will be," said Knox. "It's quite within the range of possibilities that one half of the

people we ask will not be interested."

Small said that although a multi-caterer operation would be desirable, he was not in a position to say whether it was viable.

"There aren't 25 people sitting at the edge of the York campus waiting for an opportunity to make money," he said. "We went through this thing two years ago and there wasn't great interest expressed then."

"Even if we say that in our judgement the multi-caterer concept is viable and we'd like to see it happen, we still have to find people who say they want to make it happen."



Peter Hsu photo

As a chorus with tree branches sang "uniforms demand victims", students of the theatre department, clad in black with painted faces, gave an open rehearsal last Friday in Central Square of Prometheus. The major theatre production will be unleashed from February 8 through 11 at 7:30 p.m. in the Burton auditorium, and tickets are available free from the Burton box office (667-2370).

English, French students benefit from Glendon vote

By AGNES KRUCHIO

The faculty council of Glendon College has passed a series of proposals, which, if fully implemented, would insure the long-term bilingual character of the college.

The proposals, first made by Peter Bennett and Yves Jolicoeur, students at Glendon, dealt with matters involving tenure and promotion, appointments, and the offering of courses and course sections in French.

The faculty council accepted with 36 for, 12 against and three abstentions, a recommendation of its committee on bilingualism that all future appointments at Glendon in the probationary or tenured streams be based on academic qualifications and competence to teach in French, except in the English department.

The faculty council further accepted a motion that all major future administrative appointments, such as those of registrar, dean, of students, student programmes officer, and Master of residences, must go to bilingual persons. A subsequent motion required that the academic dean, associate dean and departmental chairmen and senior administrators should 'preferably' be

bilingual.

If it was further decided that all future appointments for secretaries, administrative assistants, dons, doctors, nurses, and athletic personnel should be bilingual; in the case of the library, post office, bookstore, and security staff, again, every effort should be made by the college to seek out and hire bilingual persons.

The decisions was made following a general meeting of the students, organized by the Glendon student council, to rally support for the bilingual proposals. Also present were representatives of the National Union of Students and the Ontario Federation of Students.

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