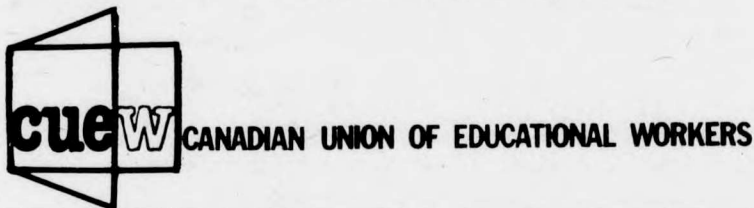


Excalibur Meets Thursday At 3 P.M

JOB APPLICATION DEADLINES

The blanket application deadline for 1982 CUEW summer session appointments has been extended to 30 January 1982. If you intend to teach this summer in Education, Fine Arts or Atkinson as a CUEW member, you should submit by then an updated C.V. and covering letter to each appropriate hiring department, asking that you be considered for all positions that you are competent and able to teach.


The firm blanket application deadline for Autumn/Winter (1982-83) teaching appointments remains 15 February 1982.



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BOG REPORT

As the newly-elected member of York's Board of Governors, I write concerning a recent report on University food services which I have initiated. The students who are compiling this report (with me) invite your contributions at public meetings to be held in the MacLaughlin Junior Common Room at 7:30 p.m., on Tuesday, January 26th, and in Winters Junior Common Room, at 7:30 p.m., on Thursday, January 28th.

A very prominent concern among York's students is the University's food catering services. The food services issue has arisen repeatedly over many years at various levels of York's administration, and it is not likely to ever be completely quiescent. However, the last two years have featured an extraordinarily high level of student activism directed at improving food services. In my campaign for election to the Board of Governors, I promised to help focus these efforts.

Students' complaints tend to be along two lines. They find the food quality too low, and the prices too high. Quality is invariably sacrificed when food is purveyed in an institutional context such as a University cafeteria; furthermore, it is an institution for students to complain about institutional food. However, despite the inevitability of student dissatisfaction, I feel we may have a legitimate complaint with respect to the virtual monopoly held by the entrepreneur who operates the two kitchens in the six residences on York's Keele Campus. Resident students find it unjust that they are forced to buy \$850 worth of "scrip", the York University currency redeemable only at the cafeterias. In order to make the system fairer, I have suggested that scrip be made redeemable for food at the pubs in the six residences. The pubs presently provide sandwiches, soups and snacks. If scrip were redeemable at the pubs, a resident student could use his scrip to purchase a greater variety of foods, and he could use it to eat late in the evenings. Competition for scrip dollars would increase; quality could increase, and prices in the cafeterias may drop.

While the theory behind this

proposal may be popular among students, many obstacles would admittedly impede implementation. Most notably, the food caterer who services the six residences would object to the prospective loss of business. The University, which obtains seven per cent gross revenue from the caterer and only two per cent from the pubs, would also lose money if business were redirected from the cafeterias to the pubs. Furthermore, the pub managers (who are tenured at the pleasure of the Director of Food and Beverage Services) may find it difficult to handle an increased demand for food. The rule prohibiting the purchase of liquor with scrip would have to be strictly enforced.

I believe the above problems could be resolved with imagination, compromise and efficient implementation. To that effect, I have discussed my basic proposal at length with Mr. Norman Crandles, Director of Food and Beverage Services. He has established a committee of students, myself included, to study the issue. We have followed up on last semester's university-wide meetings initiated by Mr. Crandles by calling for one more round of meetings. Whereas last semester's meetings were mainly a forum for students to voice their complaints, we hope the upcoming series of meetings will elicit further constructive proposals for change.

Our committee will prepare a report composed of students' complaints about the present system and/or proposals for change. We intend to include the views of the Director of Food and Beverage Services, campus food caterers, and pub managers, as well as of students. The report may be submitted to the Board of Governors as well as to the advisory committee of food users, chaired by Mr. Crandles.

If you are interested in contributing ideas to this report, we would be most appreciative. Please appear at either of the two meetings mentioned above, or contact me through the CYSF office in Central Square.

John Weston is our newest Board of Governors representative. The opinions expressed in this column are his and do not reflect the views of the staff or editors of Excalibur.

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