

# GATEWAY features

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The opening of two new residences has put the food services center, Lister Hall, to the supreme test. The Gateway sent CUP editor Pat Hughes on a tour of inspection of the award-winning complex last Thursday. Her impressions of the tour follow.

by Pat Hughes

The Lister Hall kitchen operates with frightening efficiency.

Though not apparent to the average student, sauntering casually through the service area at mealtime, behind-the-scenes is an awesome world.

There is a maze of stainless steel and super-sanitary beige wall tile, 90 persons strive daily to meet student needs "nutritionally, if not aesthetically."

J. M. Stoneham, director of food services, explained why the Lister Hall kitchen this summer won the International Institutions award as the best complex of its kind in North America.

## SERVE ONLY BEST

"Our policy is to serve only the best" he said. "If we can't serve a particular quality of food due to fin-

ancial lack, we won't serve at all."

The kitchen employs a qualified dietician, Miss M. Shaw, to make nutritional meals a certainty.

The Lister kitchen consists of three basic parts, serves about 3,000 individual meals daily, is set up for a yearly business of about \$600,000 and as yet shows no signs of strain.

Unprepared food goes first to the preparation control centre.

Here, less-skilled staff members are employed for such preliminaries as lettuce chopping, steak-flouring, and the like.

Flouring accomplished, food is transported to the kitchen proper, where head cook, Mrs. Anne Dzuris and her assistants perform feats of culinary artistry.

## Lister Hall: Award-Winning Complex Meets Student Needs



### TURNTABLE SERVERY

... a unique feature in North American residence complexes



### FOOD PREPARATION

... piles of serving trays

Meanwhile at the baking center, cakes, pies and rolls (20 doz. per day) are being prepared.

Nearby, the 80 gallon coffee urn stands ready.

### SCATTER AREAS

The serving area itself is based on a "scatter-type" arrangement. This allows hungry tray-bearers free movement and eliminates congestion at check-out points.

A conveyor belt bears soiled dishes and wastes from the dining area to the dish-washing centre (that's the little room you see when you peek wistfully after your tray).

There, dishes are loaded into a "flite-type" dish machine (stainless steel, about 15 feet in length) which cleans and sterilizes them.

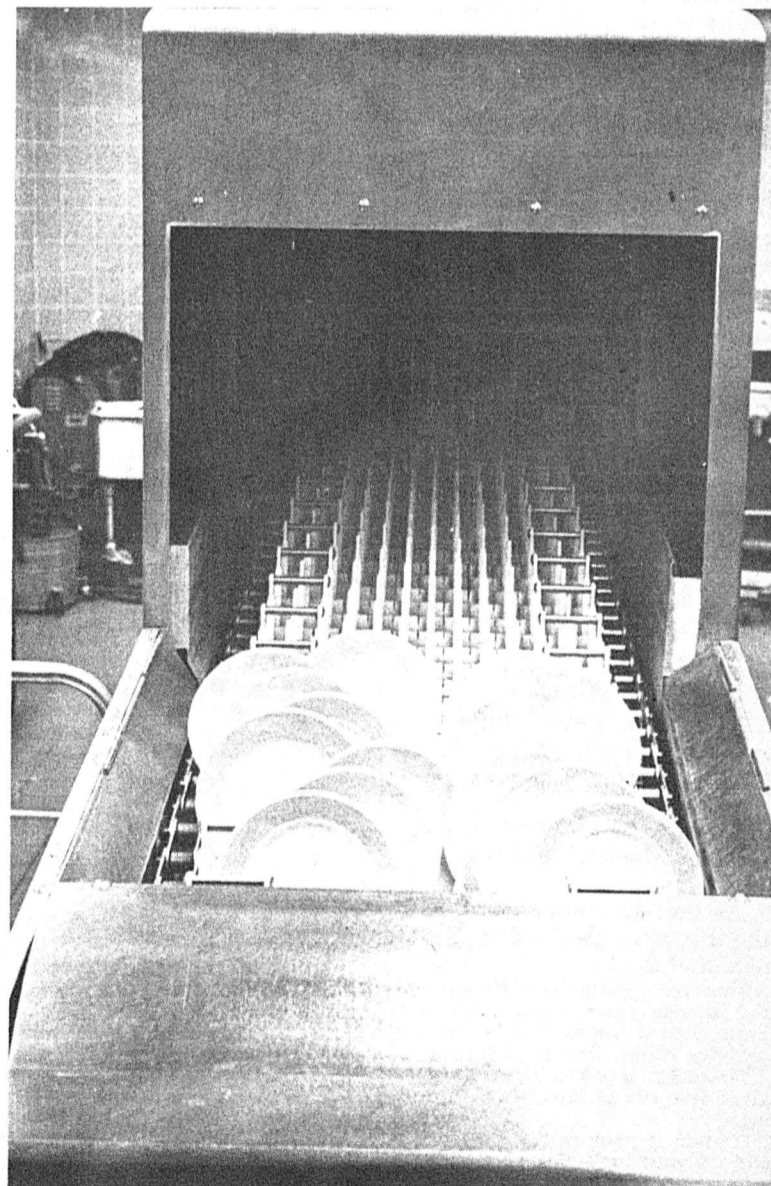
About 10,000 pieces of English crockery and stainless steel cutlery are used at each meal.

Lister Kitchen is noted for its unique features. Some of the more interesting ones include a rotary oven (works like a small Ferris wheel), two walk-in freezers, basket-sized rotary beaters and steam kettles which resemble small satellites.

Mr. Stoneham also pointed out the bright new shiny fire-alarm.

"It really works," he said proudly.

Photos by Neil Driscoll



### FLITE-TYPE DISH MACHINE

... washes over 10,000 plates daily