

Tuition of \$1,100 by 1980?

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Excalibur

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Gary Hershorn

The bold truth is that Canada has the money, but would rather spend it on whiskey than on books. It prefers to inflame its stomach, rather than inform its brain. Robert Barr, 1899

Students to bid for main cafe

By Patricia Smiley

On February 16, tenders will go out for new contracts on the Central Square cafeteria, and CYSF is getting ready to put in a bid.

Keith Smockum, CYSF Vice-President and rep on the University Food Services Committee, is looking for a professional consulting firm to aid in preparing a proper tender, as well as a plan of action to improve the efficiency of the servery.

"We don't have the necessary expertise," says Smockum, and adding that an outside consulting firm may convince the administration that students can run the operation properly.

Smockum feels that the time is right to put whatever money CYSF has into providing a direct service for students. The consultant's fees will be the only initial cost aside from purchasing the starting stock. Smockum estimates that the consultant's report will run less than \$3,000.

According to Smockum, students have the interest to run a well-organized, clean and efficient cafeteria in Central Square providing lower prices and high quality food.

"We're students, we eat there, too," says

Smockum, stressing the students could be more responsible than a professional caterer since "we're a more easily reached body."

Norman Crandles, Director of Food and Beverage Services, refused to comment on

the administration's position on a student-run cafeteria, on the grounds that it implied a personal opinion he cannot state at present. However, Crandles did say that Central Square is primarily for the use of the staff and faculty whose offices are

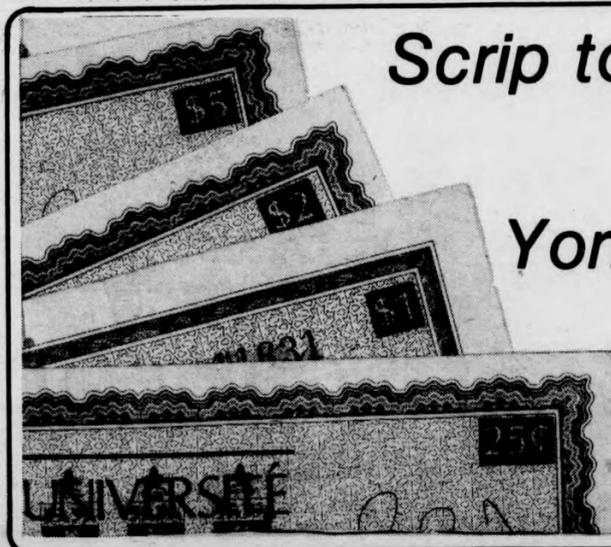
located in the Ross Building and other buildings around Central Square.

Denys Brown, Chairperson of the Central Square Food User's Committee, feels that students running the cafeteria would not be dissimilar to the present caterers, who are York alumni. She pointed out that the cafeteria was never intended to be a restaurant where people could sit down and eat, but a fast-food coffee shop. The limitations of space in the kitchen, servery and dining area are problems any manager would have to deal with. "If students understood the limitations, they might not be so critical," says Brown.

At present, Food and Plenty provides an alternative menu to the other university cafeterias. Fruit salads, natural and vegetarian foods and a wide variety of fruit juices and pastries draw customers from other areas of the university. Any new caterer "will be required to replicate certain parts of the menu," says Crandles.

Smockum feels that Central Square should reflect what the people who eat there want. There will be no full-scale change, but rather a close look at improving the prices and the environment.

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