

Saga will not increase prices this year says manager

By RON STEWART

Saga Foods, the company responsible for the campus food service, says there will be no price increase this year. The current contract obligations call for no change in spite of rising food costs.

Dave Anderson, manager of Saga here at UNB, explained the situation. It seems that when negotiations were carried on between the university, the student representatives and the company, price predictions were made according to food values at that time. Since then, prices have taken several unexpected jumps forcing the costs to Saga up. Anderson added that in order to meet the higher costs and the contract obligations, greater sales would have to be generated.

Saga Foods has been operating on the campus for the last three years. They not only prepare and serve the food but they do on campus catering as well. At peak employment times, 100-150 students may be employed in addition to the small nucleus of regular staff.

According to Anderson, the student help is important. It gives the company the kind of feedback that full-time staff might not readily give. By knowing what the students think about the food and the service, Saga can find ways of improving their operations.

About this time of year there are additional expenses. One such item is missing tableware. Anderson points out that while some "losses" are expected there is a practical side, too — like even the smallest items can cost as much as a dollar each. Plates, for example, are specially made for service comp-

anies. They are treated to last many times longer than the standard marker varieties because of the number of washings they must go through in a single day, let alone a year, at temperatures far in excess of the usual dishwasher temperatures.

When asked about improvements that may be planned, Anderson replied that it was the university that owned the various outlets. Saga is contracted to operate from them. So on that basis it would really be up to the university if there were to be any major changes. However, Saga is always open to suggestion for ways their services could be improved.

Some students don't relish the idea of morning line-ups. According to Saga, the answer is to make changes in your routine. Avoid the rush hours for meals if at all possible. As the year goes on, the problem is expected to correct itself as more people realize that only so many can go through at one time.

The ideal solution is to have one dining hall large enough to handle the rush hour or even all the students at one time. This way Saga would be operating from a single outlet and not spread all over the campus. Food could be dispensed more efficiently and costs would come down in a number of service areas.

Anderson has been with the Saga Foods Company for seven years. He has just recently replaced Mr. Gary Knox who is now manager at the University of Manitoba branch. Knox had been the manager here at UNB for the past three years.

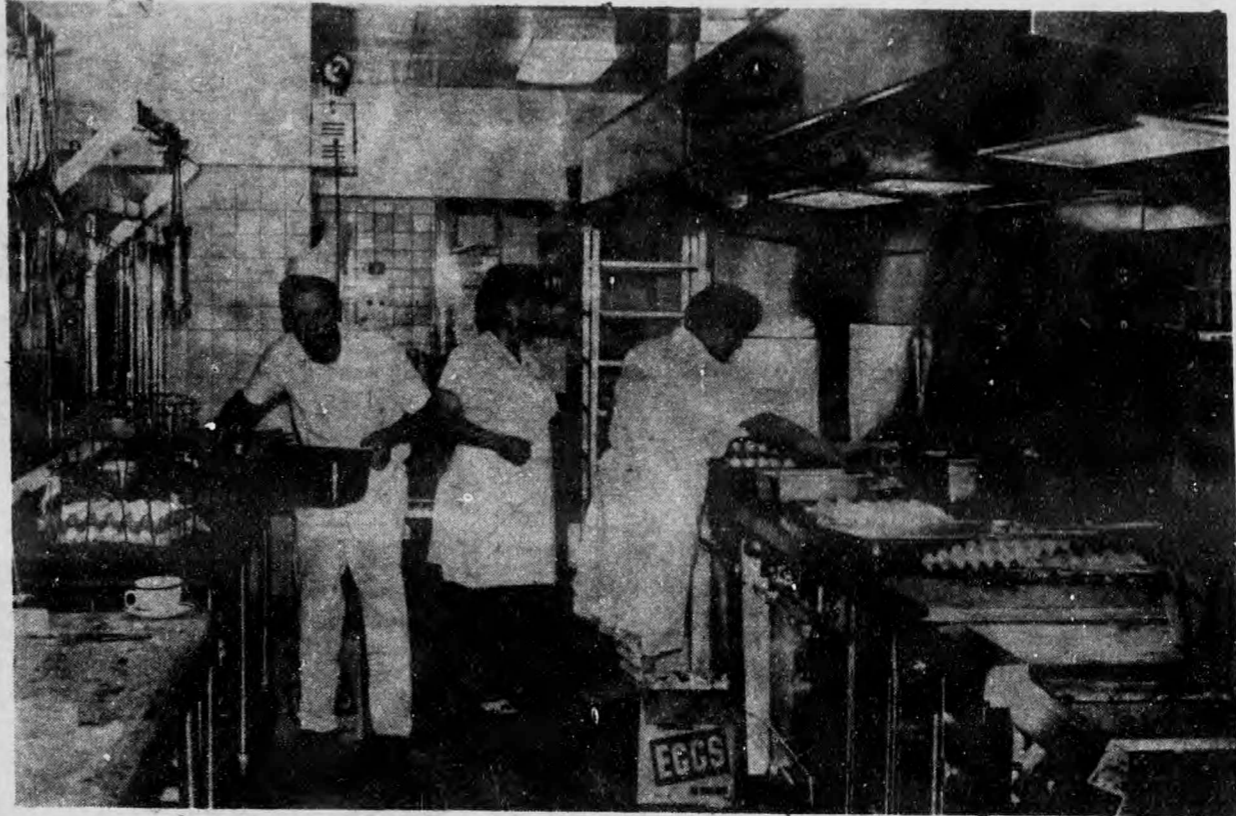


Photo by Mike Carr

Saga Foods will implement no higher prices this year despite rising food costs. Other good news is that Saga also hires 100 - 150 students each year.

Bookstore made a slight profit last year

By KEN CORBETT

Mrs. Ottis Logue, manager of the Campus Bookstore, outlined in an interview the methods used by the store in obtaining course books, and also informed on the system employed when pricing these books for eventual sale to the students.

Mrs. Logue stated that, in order to ascertain the name and number of books needed, a letter is sent out early in March to each professor. The professor then advises the store which book will be needed, and how many students are expected in each class. On the basis of this, the orders are phoned to the publishing houses. Delivery may take from two weeks to a month and longer, depending on the shipping distance, and on strikes, such as the rail strike of this past summer.

The Bookstore levies a mark-up of 20 percent of the publisher's price on each book. Mrs. Logue hastened to add that this percentage left little margin for profit, if indeed there was a profit. Various expenses, such as shipping

charges for the books, salaries for the 16 full-time employees, maintenance, and incidentals can easily exceed profits, and pilferage by students also incurs a decisive loss.

Last year, for example, the Bookstore was, despite stringent controls, able to realize a profit of only a few hundred dollars. The preceding year, the store ended up with a deficit of approximately \$2000. Since the store is owned by the University, the gains or debts are absorbed by the University. As proprietor, the University has the final say on the operations of the Bookstore.

In May of each year, the Bookstore re-buys books at a rate of 55 percent of that year's purchase price, providing of course the books are in good condition and needed for the coming year's program. The store will then re-sell these books at 70 percent of the new value. Mrs. Logue explained that she felt that these percentages represent a much fairer deal than that offered by most bookstores, where the rates tend toward 50 and 75 percent

respectively, with a depreciation factor depending on the age of the book.

Students buying books this year have noticed the large new electronic cash registers. Mrs. Logue declined to give the cost of these new machines, but said that they paid for themselves by saving time and labor. With the intended installation of one more part, these machines would be able to automatically do inventory, thereby eliminating costly manual stock-taking. She stressed that the old cash registers were all at least 10 years old, and inadequate for the job expected of them. The new machines, she said, would better meet the demands of the Bookstore in the future.

Mrs. Logue stated that if any student had any beefs or suggestions to bring forward concerning the operation of the Bookstore, she would be glad to see them and consult with them personally.

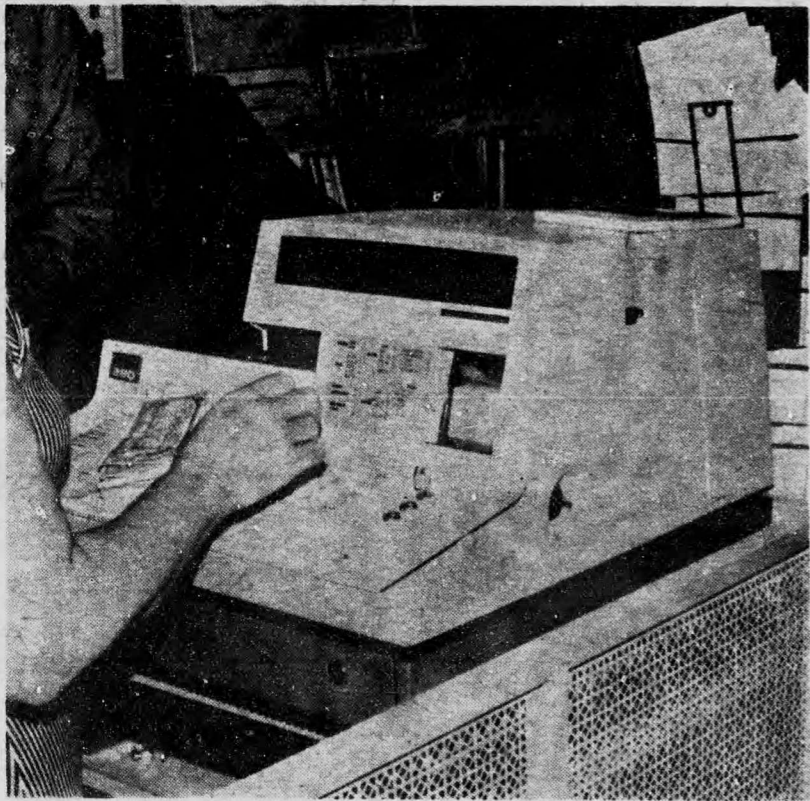


Photo by Mike Carr

Students patronizing the campus Bookstore this year have noticed the new electronic cash registers.

Grape boycott starts

TORONTO — 31 grape workers who ran the highly successful Grape Boycott in 1958-59 have returned to Toronto to restart the campaign. The workers, members of the United Union of Farmworkers, say that the grape growers are not renewing labour contracts with

the union when the contracts expire. Some growers are signing contracts with the Teamsters Union instead. It is hoped that the renewed boycott will force the growers to renew the existing contracts.

Educational roadshow comes to UNB

By JEAN MURCH

An educational "roadshow" is coming to UNB next week. The free multi-media, multi-screen presentation Teaching Really Matters, highlights several new educational techniques, including Audio Tutorial Instruction, open laboratories, and the Personalized System of Instruction.

Prepared by the Educational Research and Methods Division of the American Society for Engineering Education (ASEE), the 30-minute audio-visual presentation emphasizes individual and small group instruction.

Professor Dwight Scott, UNB's Campus Activity Co-ordinator for

the ASEE said in an interview that the Personalized System of Instruction or Keller method is already being pioneered in UNB's Civil Engineering Department. Professors T. Bremner and P. Dean are both involved in arranging courses based on the PSI concept.

Professor Scott explained that with the PSI method the student begins a course with a view to meeting specific objectives. The student then works on her or his own toward these objectives, returning to the instructor for help or advice when necessary. A multiple choice test is given when the student feels he has mastered the first set of objectives, and the

results determine whether he will go on to the next unit, or spend more time on the material.

This method involves "a lot of testing" said Professor Scott, but the student gets "immediate feedback" on his progress. He said the method is also called the Proctorial System of Instruction because more advanced students can be employed as advisors to help the student over minor problems.

Teaching Really Matters will be shown each weekday October 1-12, in Head Hall, Room C-11. Screenings begin at 12:45 and 1:30. Everyone is welcome, and lunch may be eaten while the show is in progress.