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College Library

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State College of Washington

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H O M E E C O N O M I C S N E W S S E R V I C E

EXTENSION SERVICE

U.S.D.A.

COLLEGE OF HOME ECONOMICS

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For Release Not Before  
Friday, January 24, 1941

COMMONS DEPARTMENT  
FEEDS MANY MOUTHS  
AT STATE COLLEGE

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The task of feeding 1200 Washington State college students who reside in the college dormitories, is a huge undertaking, requiring an intricate system of buying and preparation.

This huge job, in addition to training in institution and hotel management, is carried out by the Commons department. The food and equipment purchasing are centralized in the Commons office, where bids are considered for quantity food purchase or "futures."

Meats, purchased once a week from wholesale houses and stored in a special meat box in the Commons, are prepared by the butcher according to the requirements of the other dormitories. These orders are filled daily. The average amount of meat used weekly is about 2,100 pounds. Approximately 200 loaves of bread are made daily by the bake shop which is also a central unit.

Each of the dormitories is in charge of a dietitian, who plans the menus, orders the food through the central office and supervises production and service. A coffee shop for the convenience of the faculty, graduate students, office staffs and visitors is maintained by the Commons.

(MORE)

## Add Commons Department

Insofar as it is possible, the Commons food service uses college products. The milk, butter, cheese and ice cream are all college material. The poultry department supplies turkeys and chickens and the horticultural department supplies apples and other produce in season.

The Commons Department also has charge of the instruction in institution and hotel management. Girls taking institutional management are trained in large quantity food preparation, buying of large equipment, planning and upkeep of buildings, organization and administration of food service department, nutrition and dietetics. The hotel management course is offered to men students, who wish to fit themselves for commercial food work and hotel administration.