

ARA cafeteria survey provides food for thought

by Harper Haworth
Clarion Reporter

During early March of second semester, every BC student had a chance to fill out an ARA food survey. The results came back to the ARA services manager, Jerry Jackson, and to his assistant manager, Jill Broyles. The results were scrutinized in great detail so that a better selection of food can be enhanced, and favorite original foods can be brought out more often.

Jackson states, "The most useful information comes from the comment section." Jackson also wants to get across that he and his assistants would like to hear suggestions that any one student might have. That is, with anything that deals around the cafeteria. In other words, if the managers don't

hear what's wrong with the food, how can they help?

Some of the complaints were voiced more than others on the ARA survey list, and a few of them are to be worked on as they are being dealt with right now. Listed below are a few areas in which students felt improvement is imperative.

For starters, the temperature of hot food items is unacceptable. ARA's reply was that the temperatures are checked prior to service to ensure that food temperatures are correct.

Second, the vegetables are overcooked. ARA's response was that the vegetables are quickly cooked in boiling water or with steam until they are tender and done.

The one complaint voiced by all of

those "hearty" eaters was that food portions are too small. Jackson responds with: "Everyone can eat all they want," but due to the amount of wasted food, ARA is unable to increase the portion sizes. Jackson adds, "Increased portions would increase waste, which would lead to an increase in cost."

Jackson went into great detail addressing the concern about MSG, (monosodium glutamate). "We make every effort to purchase foods that do not contain MSG." Jackson states that most of the popular processed foods contain some MSG. Examples of these foods are: corn dogs, chuckwagon steak, and chicken filet. Persons who are allergic to MSG generally experience a feeling of tightness in the temples and neck, in addition to flushing and other discomforts, such as migraine headaches, and pain and malfunction of the urinary tract. Unfortunately, persons allergic to MSG are usually ignorant of the foods to stay away from. However, Jackson says, "If there is any question about the ingredients in food items served, one should ask any of the workers, and the employee will find out."

The last complaint voiced by the students on the survey was the lack of a "fast food" section during lunch and dinner. Jackson responds, "For two weeks we added prepared items to the deli line." Some examples of this were grilled cheese sandwiches, hot dogs, turkey sandwiches, etc. Jackson also states that the general population seemed upset about the reduction of choices in the deli section.

Jackson has talked with many students about some of their favorite food items. Titles for the worst food items go to: "shepherd's pie," beef noodle casserole, and veal. As a result

of the complaints, these, plus other items will be dropped from the menu.

Jackson and Broyles spend close to 90% of their time standing in the dining area, and they highly welcome all suggestions that the students may put forth.

Glancing over the final results of the ARA survey, breakfast takes the title of favorite meal of the day, lunch falls in second, and dinner takes dead last. Should dinner come in third place? Jackson says he would like to get rid of dorm dinners, and that he would like to see money invested in more special food items. Some examples of this are an ice cream bar, a "Mexican night" and more premium quality dinners.

Why is dinner served so early? According to Broyles, ARA cannot delay the evening meal and accomplish the clean-up work that is required of them on time. But she wanted to point out the fact that the new BC student union will have an operating snack bar that will serve beyond the cafeteria hours.

Next year will see a new program titled, "Just Like Mom's." In other words, bring in your mom's favorite recipe, and if it fits in the ARA budget, then a new dish will be served, hopefully on a random basis whenever possible.

Finally, although everything served in the BC cafeteria will not taste like home cooking, dining here is far cheaper than eating out. Hopefully, the time that some BC students took in filling out the ARA survey will pay off for the remainder of this year and next. Sure, filet mignon could be served every night, but students would get tired of it. And as a result, the cost of the BC meal plan would go sky high.

Anita Lyn Cocks

to give Sophomore

Recital April 18

by Leslie Atwater
Clarion Reporter

Anita Lyn Cocks, a sophomore at Brevard College, will present her sophomore honors recital on Wednesday, April 18 at 8:15 pm in Dunham Auditorium. Miss Cocks has studied bassoon for five years and plans to continue her study at Florida State University upon graduation from Brevard College. Accompanying Miss Cocks will be other members of the woodwind trios in which she participates. The public is cordially invited.



Puttin' on the ritz: BC students enjoy the music and dancing of Spring Formal '90 at Deer Park, March 31. (BC photos by Jock Lauterer)

