

Metz Assumes Management of Cafeteria

BY JEN ZHU

As students dedicate two years of their life to the School of Science and Math, the mysterious life source of sustenance lies, tucked away, on the ground floor of Bryan: the cafeteria. While the PFM is no stranger to the seniors, it essentially is a new PFM for both seniors and juniors with a different food company, Metz & Associates, in charge of the PFM and its food this year.

The PFM's new management and conditions in general have been met with a mixture of feelings. "I think the PFM is actually better than last year. This year they have grilled cheese every day, a greater variety of desserts, and three PFM lines to shorten the wait. So overall it's an improvement!" says senior Kalyan Rao. Erin Shaw agrees, "It's much better than it was last year...although not being able to get more than one main dish at a time is annoying."

Other seniors don't have as much faith in the cafeteria's services. Christina Daly concedes, "Umm it's free....but my friends found a bunch of fruit flies

line, and anything at the grill, besides French fries, is an entrée.

While students cannot get any drinks or food during non-mealtime hours, students may bring PFM food back to their dorms during the regular hours: the cafeteria has paper plates and paper cups available for take-out food. However, those paper plates and cups are hidden most of the time for a reason! If you need them for take out, you can just ask...if you're eating in the PFM, don't waste the paper cups and plates. The Styrofoam bowls and plastic spoons by the ice cream machine are meant for only take-out as well.

Not only does limiting usage of take out utensils benefit the environment, it allows more money of the PFM budget to go towards food. A great idea is to bring your own plate and cup, but PFM policy is that food must be first placed on one of the PFM's own dishes and then you can transfer the food to your own dish. This precaution is simply due to a health concern and prevention of any cross-contamination; you never know what bacterium could be lurking on a mysterious dish from a student's dorm room.

Other notes of interest:
1) YES, chocolate ice cream is now available. 2) If the ketchup/mustard/mayonnaise/BBQ sauce runs out, there are more containers in the grill area, and if you let the cashier know, the cashier should

either refill the condiment container immediately or tell one of the workservice students or managers to do so. 3) Spill? If it's little, clean up after yourselves. If there's a big spill, find a staff member to inform, and please help clean up: there's a bucket and mop in the dishroom! 4) Yes, more food exists outside of the PFM. Although still provided and delivered by the PFM, fruit baskets are located around campus in 6 locations: Bryan Lobby Desk, 1st Floor Watts—Academic Programs room (across from Registrar), 2nd Floor Watts—Business Office, ITS, 2nd Floor Royall—Counseling Services, and Human Resources Cottage (on other side of Royall).

Regardless of any feelings towards the PFM, students must accept the fact that the cafeteria will be the main source of food for this year...unless your parents give you enough money for constant dining on 9th Street or you thrive on a huge stash of Ramen and Pop Tarts. Any questions or suggestions on the PFM? Every other Monday at 7 PM in the cafeteria's grill, the Food Service Committee holds meetings open to anybody interested, or you can always leave a note on the suggestion board by the grill window anyway.



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drowning in their drinks the other day, which kind of makes me question its sanitation." Janneke Parrish also comments, "It would be nice if they had food for vegans every once in a while." The novelty of eating cafeteria food every meal, every day, has been met by the juniors with mixed feelings as well. Ying Ao-Zhang says, "It's got room to improve. That's a big understatement too." On the other hand, Ariane Nabors states, "It's not great, but it's a lot better than I expected. The sandwiches are pretty good usually." While some PFM policies have remained constant from last year, others are new or may be new for those who never knew they existed in the first place.

Per trip to the serving line, students are allowed the choice of one entrée only...but with as many side dishes as desired. While this may be irritating to students who want all their food in one go, Ron Fayton, the Food Service Director, insists, "It's all you can eat but not all you can take!" Once you're done with your first plate, you can always come back to the serving line for a second entrée; this PFM policy is simply to prevent waste of food. You are able to distinguish entrées from side dishes because only entrees are listed on the white cards at the serving

New Teachers Accept the Greater Challenge

BY DAIXI XU AND HILLARY SEYBOLD

1) How is teaching at NCSSM different from your other teaching experiences?

2) Students come to NCSSM seeking to accept the greater challenge. Does the motto "Maius Opus Moveo" play any part in why you chose to teach here?

3) How does an environment in which students are devoted to their studies affect you as a teacher? Does it make your job more interesting, challenging, or easy?

4) What has been your favorite part so far?

high school from a college teaching setting—specifically to a math classroom from a teaching — with such emphasis on excellence is a great challenge for me, one that I relish.

4) Interacting with my [Pre-calculus and Algebra 3] students is my favorite part

ideas.

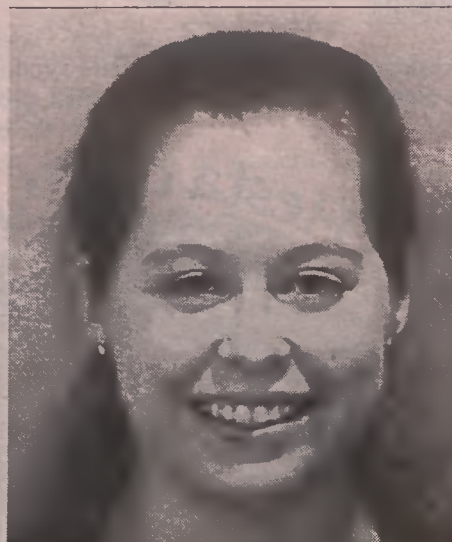
4) As an alum, I was familiar with stupid types. It's nice to be in a place where every student is as motivated and engaged.



Angela Teachey - Mathematics

1) I was a professor of math education at Kennesaw State University in Georgia. Every time I observed a student teach in the field, I missed high school students and decided to come home.

2) I definitely did. Returning to



Meredith Murphy - Humanities

2) Teaching here is a completely different challenge from my old school. I'm challenged here, and I get to challenge students. When I came back, everything smelled the same. It was really comforting...it was nice to be back at a place with happy memories

3) As a US History teacher, I was teaching to a test, but now I have a wealth of primary document resources. Instead of asking a historian about history, we can formulate our own



Elizabeth Peeples - Humanities

1) Sure — I've always been interested in engaging in an intellectual environment with students. I see NCSSM as the perfect place to do so.

2) It makes my job easier in one sense because I can bring in more ideas and engage in deeper and more interesting conversation and discussion with the students. I also think it pushes me to be a better teacher in many ways.

3) I really like the interdisciplinary aspect of American Studies. I think it makes the material and ideas more engaging for the students and helps them see history and literature as an intermingled narrative rather than separate entities.



Tonya Smith-Holliman - Foreign Language

1) Because I'm an alum from '89 and worked here before grad school [as an art teacher], I am familiar with this school on so many levels. It's like being home again, but it has its unique charms. It gives me a different perspective and a greater appreciation for all facets of the institution

2) Being aware of the type of institution Science & Math is, I implicitly accepted the greater challenge. Undertaking this new endeavor, I knew this was place where you have to challenge students and be challenged as a professor in a way that affords growth

4) Working with students is always fun. Teaching all the Spanish I classes is fun because it gives me an opportunity to excite people about the language. Also, Destinos is fun!