



THE NEW TRAY SERVICE area is designed to provide rapid service of both hot and cold foods to hospital patients. Scheduled tentatively to be in operation around Dec. 1, it is located on the second floor of the new addition. (All photos by Thad Sparks)



## From The Auxiliary

By Evelyn Stead

The first change the new wing will bring to the Auxiliary is purely physical—one of these days we shall move. We expect to be more centrally located. After more than seven years in our present quarters, the prospect of a new location is stimulating.

But however exciting may be the idea of a "new house," the real meaning of the new wing to the Auxiliary is more profound. The chance for service is increased in direct proportion to the hospital's ability to care for more patients. Inevitably, increase in services means need for more volunteers. Since most branches of the Auxiliary will be expanding, new volunteers will have a wide choice in fields of service. Anyone who can work needs merely to 'phone the Auxiliary office, 9011—ext. 429, to find a warm welcome. To those who wonder whether working in the hospital will be a rewarding experience we bring these words from a high school student's theme:

"I have always been afraid of hospitals since I was a little girl, until this past summer when I worked as a volunteer for the Duke Hospital Women's Auxiliary, and have learned to love the hospital. I made up my mind that nursing would be my profession. I feel that doing things for others who are sick and unable to help themselves will bring more pleasure in life than anything else I might do."

selecting their food cafeteria style (b) having a dietitian's advice in making their selection in the case of a special diet or (c) if they are infirm, seating themselves and being served by a

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## Hot Foods Hot—Cold Foods Cold

The new centralized food service system will soon be in effect at Duke Hospital.

It works in this way: The food is prepared in the central food preparation area and transferred on specially designed food conveyors to the tray assembly unit on the second floor of the new addition. A service elevator is conveniently located to accommodate this operation and is controlled by dietary personnel during meal hours. At the tray assembly unit the trays are set up with tray cover, napkins, silverware, condiments as permitted, identifying tray card, and menu, then placed on a moving belt and started down the food service line. As the tray passes the various food stations the servers place the food on the trays. At the end of the line a dietitian inspects the trays for accuracy and appearance before they are conveyed to the patient on a cart conveying four trays. Trays for the

third floor are automatically carried into a vertical tray conveyor and removed at the third floor level.

The normal time for a tray to pass down the assembly line is one and one-half minutes and it is estimated that six trays will be taken off the belt each minute. Delivery of the completed tray to the patient will take less than five minutes. Thus by means of this system the patient receives hot foods hot and cold foods cold and a diet that has been carefully supervised by trained dietitians.

A gradual expansion of this new food service is planned until its full capacity is realized. At present, equipment is on hand to provide short orders and special requests from patients insofar as they can be met.

The dining room located on the third floor for ambulatory patients, seating ninety persons, will be opened at a later date. Patients choosing to eat there will have the option of (a)