

CAMPUS

Food services looks to give students variety in routine dining Manager answers students questions about meal plan policies

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Food services has planned several new activities for Fall 1989, including monthly theme dinners, new vegetarian and Mexican recipes, and garnishing for more appeal, according to Jo Anne Coleman, food services manager.

Coleman said the changes are in response to student complaints. She added that she is happy to answer students questions.

To cut down on the monotony of

daily eating, Coleman has made plans to bring new activities and ideas to the dining hall.

Two theme dinners have already been held. On Sept. 7, the theme was "Cruising with the Lion," with a '50s setting. The menu for this dinner was double decker hamburgers, southern fried chicken, shoestring fries, whipped potatoes and corn cobblets. Students also received a miniature bottle of Coke, a collector's item.

"The Wizard of Oz" was the focus Oct. 5 to commemorate the 50th anniversary of the release of the classic

film. Other themes are limited to dinner, but this theme lasted throughout the day.

The breakfast menu included scrambled eggs, biscuits, grilled ham steaks, shredded hash browns and oat bran muffins.

The lunch menu was chicken corn soup, pizza bagelettes, mini hamburgers, potato sticks, and rainbow gelatin.

Dinner included BBQ pork chops, Kansas City steak, fried chicken, Lyonnaise potatoes, green beans, and swirled lollipops. Also, the movie, "The Wizard of Oz," was shown.

Halloween's theme will be "Welcome

to 1313 Mockingbird Lane," the address of the TV "Munsters." The menu will include baby back ribs, Fettucini Alfredo, grilled chicken breast, criss-cross fries, broccoli spears and pumpkin pie. Students will also receive a "treat bag."

December's theme will be a "Colonial Holiday Dinner." Its menu will be steamed ship round, bone-in ham, fantail shrimp, candied sweet potatoes, corn, bread bar, and peppermint stick ice cream.

Coleman said she also added new Mexican recipes, vegetarian entrees, and salad and cereals of the month. She is also using new garnishes to make the food look more appealing.

Coleman has been the manager of food services at Penn State Harrisburg for nine years.

There have also been several complaints from students about the A La Board meal plan. Noted below are some questions (from students) accompanied by Coleman's, answers.

Q: Why can't students use their meal card at the Lion's Den between 11:30 a.m. and 1 p.m.?

A: The Lion's Den seats only 175 people comfortably, and approximately 280 students have meal cards, and if the residence hall students were allowed to use their meal cards at those hours, with faculty and commuters, it would be overcrowded.

Q: Why do students' guests have to pay almost triple what students pay for a meal?

A: Technically, only the student is allowed to use his/her meal card, but the university is granting the student a privilege by allowing guests to use the student's card. The reason the guests pay more is that each student pays a base rate of \$560.00 for utilities, labor, fixed costs, and other expenses that guests do not pay unless they bought the A La Board meal plan.

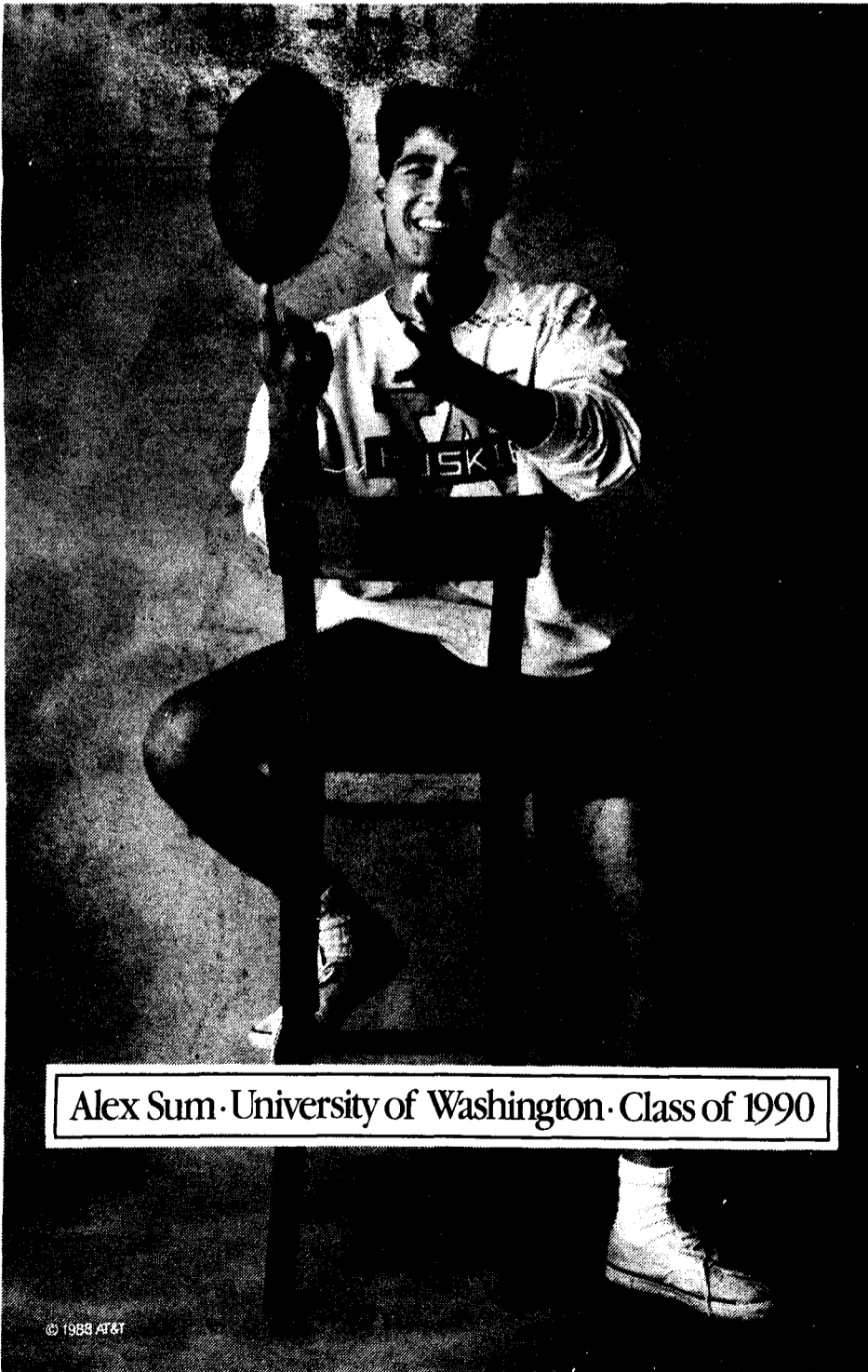
Q: Why have a point system where you must choose from several meal plans?

A: Three years ago, everyone paid the same price for a meal card. The plan consisted of 21 meals per week at \$750 a semester. Many people were complaining because they ate less than 21 meals a week but still had to pay that amount. Also students were not allowed to use their meal cards at the snack bar with the old meal plan. Now the meal plans vary from approximately 7-8 meals per week for plan 1, 18,500 points, which costs \$715.00 to 15-17 meals per week for plan 5 35,00 points, which costs \$885.00 per semester. There are numerous meal combinations based on the number of breakfasts, lunches, and dinners you may eat in a semester. meal prices for Spring 1989 are 75 points for breakfast, 145 points for lunch, and 210 points for dinner.

Q: Are expiration dates monitored carefully?

A: Inventory is done weekly, a food truck from University Park arrives biweekly, and all dairy products and chips are purchased locally to insure freshness of the products.

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