Food Service Gets New Kitchen; Plans No Change Except Location

By SANDY COYNER

The Rice Food Service will soon be located on the other side of the campus, but isn’t planning any sweeping changes to accompany the move. The new building under construction across the street from the Ryon Engineering Lab will house the central kitchen by fall of 1965.

The University is erecting the one-story structure at a cost of $600,000 (equipped) to handle food preparation for an increased student body. Next year the kitchen will be prepared to feed 1600 students, and is designed to allow easy expansion while Rice grows to ten colleges in the next ten years.

Miss Carolyn Cason, Director of the Food Service, emphasized that the move represents nothing new except an increase in size. “We needn’t expect anything different next year,” she said. “This is not a change, but a rearrangement and addition.”

The existing kitchen is too small to meet even the present demands. The lack of space and necessary equipment forces the use of inconvenient methods.

The new kitchen will perform all functions now being done in Baker, all major preparation and cooking. The colleges will continue their localized work.

Some facilities will be doubled in capacity while others will hardly increase at all. Miss Cason stated “Floor space is our biggest expansion. We are operating out of very cramped quarters.”

This added space will permit acquisition of more equipment which cannot be used now because there is no place to put it. The most important feature of the plan, however, is the judicious inclusion of much space for future planned internal expansion.