College Kitchen Expansion Planned

By JIM DENNY
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A 200,000 dollar expansion and remodeling of the five present college kitchens will be completed before students return in the fall, according to Campus Business Manager James R. Sims.

The low bid on the work was made on April 22 by the Warrior Construction Company of Houston.

Over 300 square feet each will be added to Will Rice, Hanszen, Weiss, and Jones to make room for expanded services to be provided by the satellite kitchens.

All colleges will have large new convection ovens for baking rolls and potatoes, a job previously done in the central facility at Baker. Also, larger stoves, frying equipment, and refrigerative storage space will be added over summer vacation.

Plans call for the present central kitchen at Baker College to be remodeled to provide space for a larger training table area. The present athletes' dining room will be turned over to the college.

Although some equipment in the Baker kitchen will be removed to the new central kitchen facility on the north end of the campus, Baker will retain equipment needed to be at a level with the other, expanded college kitchens.

New loading docks and trash areas will be located behind the remodeled and expanded kitchens. Trash areas are to be fully screened.

Commons dining procedures will also be changed over the summer. Higher capacity dishwashers are called for to speed-up in this area. Scrapping of left-overs will be moved into the kitchen from the immediate dining hall area to eliminate noise.

Milk dispensers will be provided in the commons at morning and noon meals for those wishing seconds. Students will thus not have to fight the serving lines in order to get a second carton. This has been done at the request of the college Masters.

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