

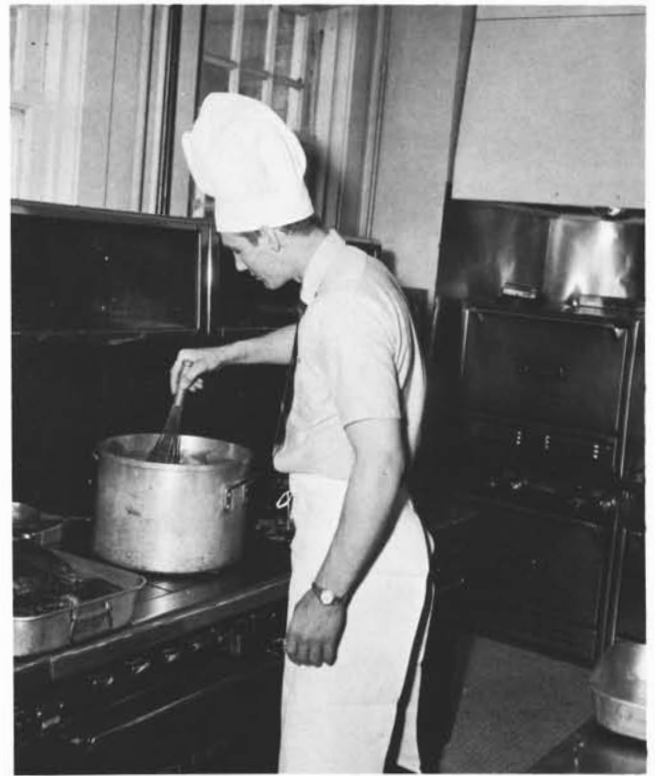


Ralph Nestor, M.S.
Chairman, FSMGT



Ella Q. Strand, B.S.
Instructor, Foods

Mr. Nestor gives a class pointers on menu preparation.



Prospective chef, Jim LeClair, stirs the gravy.

Cook, serve well Object of fsmgt.

The Food Service Management program, directed by Ralph Nestor, is designed to prepare men and women for supervisory positions which require special skills and knowledge of food, business, and human relations. The curriculum involves two thirds of the credits in foods and business and one third in general education. Graduates may hold positions in industrial and commercial institutions, schools, airlines, hospitals, and nursing homes as food service managers, assistants to dietitians, and many other mid-management services. Courses offer experience in such fields as catering, food preparation, and serving. The students are given the opportunity to display their skill in preparing planked platters, entrees, foreign dishes, and hors d'oeuvres.