

Newest Division Is Fast Growing

As the food industry continues to expand and create more opportunities for management personnel, UMTCC assists by offering an associate degree in this program. Designed to prepare men and women for supervisory positions requiring special skills and knowledge of foods, business, and human relations, the food management program instructs students in the fundamentals of food preparation and merchandising. Ralph Nestor, division chairman, and Ella Strand, instructor, teach management, accounting, sanitation, purchasing, and cost control. Students gain practical experience in the summer internship training program, in the planning and operating of a two-night public restaurant, and in the preparation and serving of banquets and buffets. Graduates can qualify for such positions as cafeteria manager, airline flight kitchen supervisor, food and beverage trainee, and food production supervisor in schools, hospitals, restaurants, and resorts.



Barb Sorenson, salad server, watches as Maitre D's Keith Ramberg and Don Krumwiede look at a menu with student Bev Foss and friend, and hostess Nancy Tish. The occasion was the sophomore majors' Cafe Internationale, opened for two days in December.



Chief pot washer, Sue Stocker, LEFT, wonders what happened to the automatic dish washer. Hamburgers, cheeseburgers, and French fries were Wanda Webb's specialties (ABOVE) during the Trojan Inn noon luncheons prepared and served by the quantity foods class.