1942

Navy Learns To Cook

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Navy
Learns To Cook

Navy cooks and bakers use Memorial Union kitchen for training, Virginia Bates explains

Navy men at Iowa State are taking the spotlight in the kitchens of the Memorial Union where they are in training as bakers and cooks. Most of the men requested this training and a majority of the 12 apprentices now working in the Union have background experience in the culinary arts. Some previous experience in cooking is required for entrance into these schools, Lieut. George C. Ray, of the Naval Training School here, stated.

A 16 weeks course has been outlined by the Institution Management Department starting for the first 12 bakers and cooks on October 12. These men receive three lectures a week and put into practice this theory in five 7-hour laboratories a week.

Experienced cooks who have been cooking for the Navy in the Union now have the trainees as apprentices. The Navy men are not replacing any of the former employees.

Helping the hot-food cook is the duty of the trainee the first few days of his 3 weeks' training in this field of food preparation. Later on he is given the responsibility of preparing certain items of food on the menu until he has acquired some well-rounded experience in all food preparation.

Storeroom duties during the 3 week period include work at the issue window, in the supply line and in the meat market. Dishwashing week obviously means work that requires close contact with pots and pans. Supplementing the week's experience in the serving line is K. P. duty.

Bus boys spend a week in the dining room during the serving hour, setting up and clearing tables. They help with vegetable preparation between serving hours.

Ultimately there will be 48 Navy bakers and cooks in training on the Iowa State campus simultaneously. They will arrive in contingents of 12 until the total has been reached. When the last group to arrive has completed the first month of its training, the first group will have completed its course and will move out to make room for new trainees.

Upon completing the course some of these men may be stationed in the new cafeteria to be completed in Friley Hall some time this winter. Others will be sent to Naval Training Stations over the United States.

Completing their study here, the trainees will qualify for a petty officer's rating of third class cook. Previous to this rating the third class cook has been an apprentice seaman, has gone through his boot training and can also have been a seaman second class and a seaman first class. The rating, third class petty officer, is a general division under which there are some 30 specialized departments.