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Restaurants Introduce Apprentice Course

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Hi, neighbor! How's your crop of country clothes? Have you seen our delightful dirndls... our overalls... or pleasant peasant blouses... our shorts... our T shirts?

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WOLF'S
DES MOINES

Restaurants

Introduce

Betsy Nichols reviews the apprentice training course of the National Restaurant Association

TO BRIDGE the gap between college and institution management work, seniors in institution management are investigating an apprentice training course in some of the nation's most successful restaurants. The plan is sponsored by the National Restaurant Association. Standards for the program were formulated with the aid of the American Dietetic Association, which for many years has had training courses for student dietitians, and are based upon requirements necessary for a bachelor of science degree in institution management, such as the curriculum offers at Iowa State.

An apprentice, fresh from the classroom and laboratory, spends 8 months in the restaurant to which she is assigned. During this period she tests her theories and technical knowledge under the guidance of skilled supervisors. She receives a salary of $100 a month or more, two meals a day, and professional laundry service. Many restaurants also provide uniforms.

In specifying the qualifications a student needs in addition to a bachelor's degree and a major in institution management, Dr. Grace M. Augustine, head of the Department of Institution Management, emphasizes good health, above average grades, knack of getting along with people, ability to work with the hands, poise and neat appearance.

Restaurant managers who accept apprentices also have requirements to meet. They must be members of the National Restaurant Association and have top-notch food and cleanliness standards. Dr. Augustine also points out that a restaurant offering the trainee course for home economists must be of sufficient size to afford varied experiences. Some of the different activities an apprentice participates in are food production in kitchen and bakeshops, selling, pantry work, including short orders, purchasing, checking and cashing, menu planning, food accounting and adjusting personnel problems.

Every month during the training, both the apprentice and the restaurant manager are sent questionnaires by the Educational Department of the National Restaurant Association. The information supplied by answers to them affords an excellent barometer on how effectively the venture is maturing.

Restaurant operators are asked for an appraisal of the trainees' attitude. This is composed of such ingredients as interest in and enthusiasm for the work, and loyalty to the restaurant, its traditions and the people in the organization. Willingness to take criticism and not to find fault, to offer constructive sug-
Apprentice Course

gestions, to control tears and temper and to be punctual for duty and meals also are checked.

The apprentice is rated by her employer on neatness, as it applies to her personal appearance, the way she keeps her working quarters and whether someone has to pick up after her. Her influence on her associates, especially on subordinates, is observed.

Abilities of the apprentice are noted in the questionnaire. Essential professional skills which are noted include how effectively she works with her hands, discrimination in food standards, evaluation of details, appreciation of cost of materials and avoidance of waste, production of excellent foods and avoidance of mathematical error. Her initiative in furnishing new ideas and going ahead with the task at hand without constant supervision, her ability to get the job done on time, and to use skill in planning, organizing and directing work for others are considered in detail.

When trainees jot down their side of the story, they have an opportunity to state frankly how they like their work and what progress they are making. The project is kept flexible by this confidential data, which is mailed to Miss Alberta M. Macfarlane, director of the Educational Department of the National Restaurant Association.

Back in the prewar days a lack of practical experience was a stumbling block which home economics graduates faced when attempting to enter the restaurant business. Scarcity of labor with resultant opportunity for summer experience has removed that hurdle, but Dr. Augustine, Miss Macfarlane and other leaders think it may return in the coming postwar years.

A certificate is given to the apprentice on the satisfactory completion of her 8 months' training. This recommendation is invaluable to prospective employees. Experience in the last 3 years has shown that many trainees immediately acquire good positions, such as that of food production managers. Frequently they are employed by the firms which gave them their apprenticeship opportunity.

Scholarships in a restaurant administration course also are now being offered annually to promising men and women in the restaurant industry. Experienced restaurant trained home economists have an opportunity to achieve these awards.

Such far-reaching preparation indicates anticipation of great expansion in the feeding of people outside the home. Before the war the restaurant business was the sixth largest retail industry in the United States. Since 1941 it has expanded greatly. There now are 180,000 restaurants in the United States, not including hotel dining rooms. The United States Department of Commerce foresees that the growth curve will be accelerated in the postwar era. This field will offer increasingly attractive openings for home economists trained in institution management.

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