Graduate Office

A COMPARATIVE STUDY OF THE ECONOMIC AND PROFESSIONAL STATUS OF FOOD SERVICE MANAGERS WITH AND WITHOUT APPRENTICE TRAINING

By

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A THESIS

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INTRODUCTION

Apprenticeship training is one of the oldest institutions of our present civilization. Paul H. Douglas, Specialist in American apprenticeship programs, in his "American Apprenticeship and Industrial Education", (3) has reported that while most writers have assumed that apprenticeship developed with the craft guilds and had its origin in them, some scholars have shown that apprenticeship flourished even in ancient times. Furthermore, apprenticeship has been common to the Orient as well as to the Occident. It is a thread of culture that leads back from the present to the immemorial past. The code of a Babylonian emperor established legal control of apprenticeship as far back as 2100 B.C. A similar tradition has been revealed by the ancient records in Great Britain indicating that apprenticeship was in existence 100 years before Parliament first took legal notice of the system in 1383.

In our own country the first free public school in America grew out of apprentice training. Thus forming our present day system of popular education which is the pride of every American citizen. For this system of popular education we owe a debt of gratitude to Horace Mann, whose first aim was to make this democratic country a literate nation with higher standards of living for its wage earners. William F. Patterson (5), Director of the National

Apprentice Training Service, relates in Educating for Industry, that the general idea of a "liberal" education means the gathering of the wisdom of the ages and equipping young men to live rather than to work. Contrary to the longevity of the belief that a widespread system of education for democracy in the United States was based on the "liberal" education alone, it must be recognized in this technical age that in addition to liberal education the system should be extended to include equipping young people to work through apprenticeship programs. Therefore fulfilling to the youth of America the promise that youth can expect not only a liberal education that fits him to live but also the opportunity for training that fits him to work and earn a living.

Before World War II, Messrs. Patterson and Hedges in their studies (5), found that the basic need for skilled workers was met because of the restricted economy under which America operated, under which we never achieved the total utilization of manpower, But the importance of apprenticeship to an industrial country was brought to the foreground by this global war, which taxed the energies and capacities of every citizen.

The second reason why the apprenticeship system was not formally and fully developed was due to the character of the apprenticeship training. The apprentice must be trained on the job. Schools can offer only supplementary training.

Dr. J. C. Wright, Assistant Commissioner for Vocational Education, testifying before the Temporary National Economic Committee of the U.S. Congress in 1940 stated: The best training that we can give never takes place outside of an apprenticeship, because it is impossible to duplicate in the school room the conditions under which an apprentice has to work on the job. The matter of human relations, work with fellow men, spoilage of material, the calling down that he gets from the bosses and what not, are conditions that are foreign to the class room. (5)

Despite this fact, few industries had the foresight to prepare for a time when the demand for trained people would be so great. Dr. Vernon G. Schaefer, (6), noted that in a survey in 1940 that in one state alone there was a lack of 40,000 skilled workers and 4,000 trained supervisors to meet the need of expansion. He found that since American people are not a people to remain dormant or to throw themselves over to despair in time of crisis; public and private trade schools, universities and colleges, state and Federal agencies and industrial management have all seen the need and are cooperating to the fullest extent to meet the demands, now and in the future for training personnel, as skilled labor and professional supervisors.

Most industries and business today have apprenticeship programs for the purpose of supplying these trained workers

and supervisors. This survey is concerned primarily with the apprenticeship program after the trainees' formal education to see if there is a correlation with the post-training period and the professional and economic development and the status of women in food service positions.

PURPOSE OF STUDY AND DEFINITION OF TERMS

The problem confronting the Home Economic graduates in the fields of Foods and Nutrition, and Institution Administration is whether or not the additional year of post-graduate training is worthwhile professionally and economically. The purpose of this study is to analyze the various types of positions held by food service managers with and without a post-graduate training period: (1) to determine whether or not a year of post-graduate training has any direct effect on the economics returns, professional status and other compensations derived by the individual from her job: (2) to determine whether advancement made by food service managers who received post-graduate training corresponds to that which might be expected by the additional intensive training period.

For the purpose of this study the terms apprenticeship-training and post-graduate training are synonomous. The term post-graduate training was put on the questionnaires to save confusing the term apprenticeship-training to mean one that did not apply to a program calling for a Home Economics degree before going into the advanced training period. The terms will be used synonomously due to the fact that all the institutions offering such a training program call it "apprenticeship, or apprentice program" in their literature and operation.

An apprenticeship program is that method of training in which a learner (apprentice) enters an organization for a definite period of time to learn the business by adapting the theory of her college education to the principal operation of the business unit.

REVIEW OF LITERATURE

Through the years, industry has done much to change public thinking with the regard to the opportunities for employment and advancement in food service work. Marked changes in operation have been partly responsible for this. As an example, let us take the position of a food service of production manager. The food production manager today, is an able executive who, during her college training, majored in some field of Home Economics. As a capable administrator she uses a scientific approach to the problems of food production. She makes practical application of her knowledge of chemistry, bacteriology, nutrition, menu planing, purchasing, accounting, psychology, personnel administration and many other subjects learned in college. In this manner many complex problems are brought under control, and in return she is well compensated for the services she renders. (22) Similar modifications may be observed in other supervisory positions in industry. The literature on apprenticeship will be reviewed here under the following headings: first, the extent of apprenticeship in industry; second, how apprenticeship relates to the food service management; and third, the general scope of apprentice programs of the food service industry.

A. The Extent of Apprenticeship in Industry:

Apprenticeships have developed a great deal from the

time that Paul H. Douglas in his book American Apprenticeship and Industrial Education, (3) describes America's early apprenticeship system. Mr. Douglas says that apprenticeship was, "at once a punishment for a debt, a penalty for idleness, a system of poor relief and the earliest educational system". The apprenticeship training system, as it is now evolving in the United States, might be described as a combination of the old guild system, the popular school system, and the conference system of modern industry.

In 1937 Congress decided that the training of skilled workers was a matter of concern to all people. The Fitzgerald Act (5) was passed authorizing the Secretary of Labor to set up standards to guide industry in employing and training apprentices. This act also was the beginning of the formation of plans to bring management and labor together, to formulate programs for the training of apprentices, to appoint national committees and to promote acceptance of the standards and procedures agreed upon. The Federal Apprentice-Training Service with its National Committee on standards evolved from this act. Under the auspices of the apprentice-training service and with its wide-spread cooperation with industry and labor, local joint-management apprenticeship committees have been rapidly set up. Thus each industry becomes a unit in the system. A top national apprenticeship training committee composed of

employers and representatives of the union was appointed. The committee formulates the uniform national standards of training for that industry. Although these are national standards, the local joint-committees do the actual training of the apprentice. They promulgate local apprenticeship standards and invent the methods by which the apprentice is to learn the trade.

Messrs. Patterson and Hedges (5) state that the Fitzgerald Act has established the Apprentice-training Services as a long range agency of government. The growth of the National Apprenticeship program has been slow. It is not a type of endeavor which is here today and gone tomorrow. It must have continuity, permanence, and prestige if this nation is to have the finest system of apprenticeship that exists anywhere in the world.

Howard K. Morgan, Director of Engineering of the Transcontinental and Western Air Line Inc. (4), cites that there are two theories of training. They might be called "The little red school house and training on the job." In the opinion of most, the first is theoretical and the second is practical. Instead of going overboard in either direction, it is much better to combine the good features of both. He further substantiates his theories by defining the purpose of training as showing some one how to do something in a new or better way. The training will then be narrow

and every part will be aimed at making a good worker with good morale. The worker will get introductory training and specific training later. This is the key to follow-through. (4)

The Supervisor on the other hand receives his apprentice training from a little different angle. According to Mr. Morgan (4), the following outline is a necessity for an apprentice supervisor.

He must be trained in methods. This involves the following steps:

1. Break down the job
2. Question every detail
3. Develop new method
4. Apply new method

The next step is relations training, which shows the supervisor how to get along with the workers. It includes:

1. Foundation for good results
2. Treating the people as individuals
3. Handling problems

Organization training is essential to prevent "going around end", and to show the lines of authority and responsibility.

Vernon Schaefer, who was in charge of Supervisory Training in Industry and Assistant Professor in Pyschology at Pennsylvania State College (6), Stresses the importance of starting the new worker in right to gain the advantage

of rapid training and to avoid costly disadvantage of having to break bad habits of action and attitude. This can be attained best by carefully listing and following definite aims of the training program by the supervisor which he feels should be:

1. The program should work toward a high degree of effectiveness in the trainee.

2. Waste and spoilage are usually to be expected from the untrained man. The program should be developed with the view to eliminating this factor as quickly as possible. Waste and spoilage will be reduced directly as the training is quickly accomplished.

3. Training in safety should run vertically throughout the job-training program.

4. In any training program involving the use of tools or equipment, the untrained operator presents the possibility of breakage or damage to the equipment.

5. The "tricks of the trade" and special effective operating techniques should be pointed out.

6. It should be the aim of the training programs to "sell" the job and the company to the trainee. Such efforts will result in greatly reduced labor turnover. Job satisfaction and high morale are closely related to the training program and to efficient production.

7. The training program should be developed with the

thought in mind that interest, job satisfaction, job pride, and morale are closely related to the knowledge of the economic value of the job.

Coinciding with these there are certain objectives for which every supervisor and apprentice should strive. These might be:

1. To understand the job-training problems in the organization and specifically those in the jobs for which he trains in order to determine the best methods of solving these problems.

2. To become proficient in analyzing the jobs in which instruction is to be given and extracting from this analysis the points to be taught.

3. To understand the meaning of job specifications so thoroughly that he can successfully plan the teaching material necesaary to fit the man whom he instructs to the requirements of the job.

4. To develop simple workable plans for instruction.

5. To develop a practical understanding of the various methods of instruction.

6. To acquire an understanding of the fundamental laws of learning.

7. To develop and understanding of the fundamental principles of keeping good human relations with the learner.

8. To develop a plan, method, and technique of training each man to effective performance in the shortest possible time to meet the increasing demand for production.

From the American Management series on Rating and Training Executives (1), the reader concludes that "one learns to do by doing". The report emphasizes the need for the development of a system which will answer the demand of modern industry today for an adequate supply of potential executives with a broad background of experience.

It might be well to cite how one industry set up an apprentice program. The International Brotherhood of Electrical Workers established the Electronics School at Marquette University in 1944, because the electronics branch of the electrical industry had grown from production totaling a billion dollars to production totaling four billion dollars. Technicians in this field were greatly needed and the union hit upon a plan whereby approximately 400 instructors were trained at the Engineering College of Marquette University. These men in turn, could set up classes in their communities for journeymen (labor) who wished to specialize in electronics. Approximately 8,000 craftsmen received this new training in the years 1944 and 1945 and changed the whole picture of the industry. (5)

The apprentice training programs of industry relates directly back to the "father of scientific management",

Frederick W. Taylor (11), and his notable experiments of improving the quality of skill in an unskilled service. Taylor, likewise, took the position that it was the task of management not only to select men but to train, teach, and develop them.

B. How Apprenticeship Training Relates to the Food Service Industry.

When the Home Economics graduate finished four years of formal education, should she need this additional year of apprentice-training? This is a paramount question in the eyes of nearly every home economics graduate. Many authorities in the food service industry today state that the college education has given her a good foundation upon which to base her career.

Margaret Mitchell, Vice President in charge of Food Production, the Stouffer Corporation (19,) states that some of the general and specific qualifications that a Bachelor of Science degree has provided for the graduate are:

Poise

Friendly manner

Well-groomed appearance

The ability to think constructivley

A scientific background in foods, chemistry, and bacteriology

A thorough general knowledge of food materials and

healthful nutrition.

A keen interest in cooking and the production of quality food.

A respect for accuracy and exactitude in recipes.

Good physical health and enough vitality, stamina, and energy to do the physical and mental work that restaurant work demands.

Leadership qualities bases on sound principles of human engineering -- the kind that cause you to have a sympathetic understanding toward fellow-men and a fair and considerate way of working with or directing people.

A general knowledge about the restaurant business, and a respect for it as an industry."

The usual question, which then arises is: With such qualifications, does the graduate need training beyond college level, to prepare her for food service management?

Miss Alberta Macfarlane, Educational Director of the National Restaurant Association (20), notes that, although restaurant operators are aware that these recent graduates with their sound formal training have much to contribute to the industry, these operators feel that there is a need for an apprentice-training program. She continues, "Educational leaders have been enthusiastic about this training and have given the National Restaurant Association their fullest

cooperation. They have long felt the need for a program whereby graduates could get practical experience in the restaurant industry. Without first having on-the-job-training in restaurants, students of ability have found it difficult to make a success in this field. The apprenticeship bridges the gap and offers real opportunity for development and advancement."

The American Home Economics Association, feeling the importance of on-the-job training, is in the process of organizing an apprentice training program. This is being organized under Miss Marie Mount, Chairman, and Miss Ruth Lusby, Chairman of the Sub-Committee on Apprentice-Training. The importance of training on the job has been stressed in the Journal of Home Economics, November 1945, in an article in which they state: Home Economics passed another milestone in its professional progress in January, 1944, when the executive committee of the A. H. E. A. appointed a committee on Apprentice training in Home Economics. By this action the association indicated that home economics, like many other professions, recognized the need of specialized training beyond that required for the Bachelor of Science degree to orient students to their profession.

Apprentice Training in the professional fields of home economics has sprung from recognition that although college training may be thorough, it provides only limited

opportunities for the student to put theory into practice and to adjust herself to the conditions and responsibilities of a job.

World War II taught commanding officers that well-drilled troops with experience in maneuvers still needed the seasoning of actual combat before they were valuable in battle. Likewise, young home economists trained in the theory of a profession, needs an opportunity to translate theory into practice and to prove their ability under "battle conditions".

A well planned and directed Apprenticeship Training should prepare qualified young home economists to assume responsibilities in the professional field they have chosen. It should give them an understanding of the scope of the work, its functions, and the ability to work co-operatively and effectively in an organization, and a sincere interest in making a professional contribution to this field.

The American Dietetics Association, which has the oldest of the training programs for young women going into food service positions, emphasizes the importance of post-graduate training. To obtain the experience necessary for the practice of dietetics, a year of internship in an approved hospital or other approved food service unit is required after completion of college courses in foods, nutrition,

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and institution management.

According to Miss Mitchell (19,) training beyond college work is necessary for these reasons:

1. Restaurant work is detailed. It requires skills in many lines, and a home economics graduate without experience does not have a full understanding of them. Therefore, she would not be qualified immediately to direct or supervise skilled workers.

2. The restaurant today is a well organized, large volume business. It has well defined work schedules and job analyses. It is systematized to a point of efficiency operation, and it is essential that the new-comer learn this system as an apprentice before she can take an active part in directing its operations.

3. College education has provided the Home Economics graduate with general scientific knowledge in the subjects of food, nutrition, and institution management. Post-college training in the restaurant industry provides her with the opportunity to develop this knowledge and to give it practical application. Such training assists in building self-confidence; and it prepares her, step by step, for the responsibilities she hopes eventually to carry as an executive staff member in food production.

C. Scope of Food service Apprentice Training.

The National Restaurant Association, realizing that

college curricula were taxed to a capacity, recognized that much of the practical training for restaurant work would have to be given within the industry itself. By a process of molding together the theoretical and practical knowledge, both the student and the restaurant would derive benefits. Through various restaurants cooperating in this program an apprentice receives her training. (20)

Their purpose after the apprentice has had a proper orientation in the organization is to gain for her a broad experience and practical training in the following activities:

1. How to set high standards.
2. How to acquire skill in producing quality food in quantity.
3. How to serve customers quickly, efficiently, and satisfactorily.
4. How to maintain customer good will.
5. How to be tactful and understanding in dealing with people.
6. How to get the most for your money through proper purchasing procedures and efficiency in storeroom control.
7. How to put salesmanship into your menus.
8. How to operate food cost systems.
9. How to delegate authority and to plan work for yourself

and for others.

10. How to meet and work out everyday problems with enthusiasm.

11. How to assume responsibility and develop executive ability.

12. How to become more analytical, expecially with regard to employee situations.

13. How to make wise decisions.

14. How to make employees sanitation-minded.

15. How to develop a professional approach to situations.

16. How to make practical application of the many things learned at college.

A sample program might be: (20)

	REQUIRED MINIMUM	SUGGESTED MAXIMUM FOR ANY ACTIVITY
A. PLANNING & PURCHASING		
Menue Planning Food Cost Control	2 weeks	4 weeks
Purchasing Storeroom Control	1 week	3 weeks
B. PRODUCTION		
Pantry Work Salads Short Order Work Coffee & Tea Making	4 weeks	5 weeks
Range and Steam Cooking Work Meat Fish Vegetables	4 weeks	12 weeks

	REQUIRED MINIMUM	SUGGESTED MAXIMUM FOR ANY ACTIVITY
Bakeshop	4 weeks	10 weeks
C. SELLING	2 weeks	3 weeks
Waitress Counter Girl Hostess		
D. MAINTENANCE	1 week	2 weeks
Dishwashing Housekeeping in general		
E. ACCOUNTING	2 weeks	4 weeks
Checking Cashiering Office Work Including a. Food costs b. Use of business machines, etc.		
F. PERSONNEL		

The American Dietetics Association (24), with a similar training program but with different emphasis on some phases of food service, requires one year of on-the-job training. In the modern hospital, the dietitian plays a major role in the care of the patient. She belongs to a profession which brings together the knowledge of many arts and sciences. It is a profession which requires not only knowledge but also experience in food procurement, diet therapy, food production and service, teaching, and infant

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and child feeding. The internship or postgraduate program is planned to integrate diversified experiences with seminars and on-the-job conferences. The latter, which may be individual or group, clarify and crystalize the knowledge required through the performance of various procedures of the different hospital and clinic services. Throughout the course, the interne-stall (learner-teacher) relationship is emphasized.

Aside from the foregoing mentioned apprentice training programs many food industries offer their own programs for their own individual units. One of the best known of such training programs is that offered by the Hotels Statler, Co., Inc. Another one is the Greyhound Bus Lines which trains its own food service managers. Other restaurants and hotels have set up apprentice training programs in their own units. Another example is the apprenticeship offered in the Women's Residence Halls on the Campus of Michigan State College. The need for an in-training-program arose even before the expansion of the building program on the Michigan State College Campus and increased simultaneously. Since the organization grew so rapidly and the person in charge of each dormitory had the added responsibilities of the management of the house as well as the supervision of the food service and part time teaching there was a definite need for additional trained people.

Thus an apprenticeship program had its beginning.

Other cases of training are those sponsored by the Board of Education in cities or localities for girls interested in school lunch programs. Miss Katherine Sheehan (17), formerly a field representative for the school lunch program of the United States Department of Agriculture, in a paper before the California Home Economics Association stated: "A good program of training has two underlying themes: (1) developing skills and (2) influencing attitudes. In executing these themes, the following objectives are kept in mind when training school lunch personnel:

1. To give an understanding of the services the lunchroom renders to the community.
2. To endeavor to make the school cafeteria a cheerful, restful place in which faculty and students may enjoy good food and wholesome companionship.
3. To stimulate an interest in nutrition through food preparation and service.
4. To develop personality traits necessary for participation in a group enterprise.
5. To acquire knowledge and ability to perform tasks which involve an understanding of responsibility to the supervisor.
6. To develop a desire for good work habits and for high standards of sanitation, safety, and food preparation.

METHOD OF PROCEDURE

A form letter (appendix) was sent to each of the 386 colleges and universities issuing home economics degrees in the United States (13). The returns of this letter show that eighty-one, or 20.98 per cent, of the schools could not supply the information because of incomplete alumni records. Eighty schools, 20.72 per cent, sent lists of their college graduates for the period covering 1938 through 1947. The lists were then sorted and the names of persons no longer engaged in food service positions were dropped. A questionnaire was prepared and sent to 1,000 alumni of these various colleges and universities.

This questionnaire was set up to cover the most important points considered in the survey of the camparison of professional and economic status of those graduates with and without apprentice training. These were divided according to the type of positions. Classifications included hospitals, colleges, food services, school lunch rooms, and commercial food service organizations. Information was obtained by the analysis of positions held by graduates with and without post-graduate training. An effort was made to determine the effect of post-graduate training on the economic returns and the professional status of the individuals. Further study was done to see whether or not the advancement made by graduates receiving post-graduate training corresponds to that expected as the result of the additional year

of specialized training.

The form used was such that short answers, checks and numbers would suffice. Space for additional comments was provided. A copy of the complete questionnaire is found in the appendix. (A)

Of the 1,000 questionnaires sent 209, or 20.9 percent, were returned unanswered because of change in position and lack of forwarding addresses. The return of unanswered questionnaires was due to the fact that many graduates had not kept their schools informed of changing location and position. Of the remaining 791 questionnaires, 339, or 42.85 per cent, were returned. Those usable for tabulation were 308, 38.81 per cent. Thirty-two, or 4.05 per cent, included insufficient information or were returned with explanations that the person was married and no longer employed in food services or that she had changed to another position or profession. When ever information was inadequate for clear interpretation, the data were not used.

The data received were compiled and blanket tabulations were made indicating the effect of training or lack of training on the professional and economic status of home economics graduates in food service management positions. No mention was made of the names of colleges or individuals in these tabulations.

RESULTS AND DISCUSSION

A. EConomic Status of Food Service Managers with and without Apprentice Training.

1. Monthly Salaries of Food Service Managers with and without Apprentice Training.

The monthly cash salaries reported in this study were the salaries before federal withholding taxes and other deductions were made. The salaries included cash allowances for board and room. The cash allowances for board were: $14.00 per month, for one meal a day; $28.00 a month, for two meals per day; $42.00 a month, for three meals a day. The allowance for room rent for one month was $20.00. (13)

The distribution of salaries received by the 308 respondents are indicated by Tables I and II.

The salaries of the 29 responding food service managers in the college group with apprentice training (Table I) showed a mean (average) of $270.68 per month with a median salary of $266.00 per month for each individual. In contrast, the 34 responding managers in the same type of unit without apprentice training (Table II) showed a mean of $242.21 and a median of $236.00 per month. A difference was noted between the two groups in the same type of unit of $28.47 in the mean and $30.00 in the median per month.

In the second group, food service managers employed in commercial units, the thirty-eight respondents with appren-

tice training (Table I) had a mean salary of $216.26 and a median of $206.00 per month. The thirty-four without apprentice training (Table II) in the same type of unit had a mean of $241.35 and a median of $241.00 per month. Here, between the two types was shown a mean difference of $39.91 per month and a median difference of $45.00 per month. The difference in the mean and median of the total income of the commercial group, as well as, in the college group was slightly more favorable for those with apprentice training.

Similar data was given for the third group, food service managers in hospitals. The replies from the 131 respondents with apprentice training from the third group, food service managers in hospitals, showed a mean salary of $248.22 per month and a median of $242.67 per month. The twenty-eight respondents without apprentice training received a mean salary of $234.57 with a median of $237.67 per month. A difference was noted in the mean of $13.65 and $5.00 in the median per month.

The data for the fourth group, food service managers in school lunch units (Tables I and II) indicated a comparable situation. For the six school lunch food service managers with apprentice training, $273.50 was the mean and $261.00 per month was the median. The eight respondents without apprentice training had a mean of $236.63 and a median of $201.00 per month.

TABLE I

MONTHLY SALARIES OF FOOD SERVICE MANAGERS IN THE FOUR TYPES OF POSITIONS

WITH APPRENTICE TRAINING

GROUP	RESPON-DENTS	Below 125	126-150	151-175	176-200	201-225	226-250	251-275	276-300	301-325	326-350	351-375	376 Over	MEAN	MEDIAN
Coll.	29			3.45		10.34	31.04	10.34	20.69	6.90	10.34	3.45	3.45	$270.68	$266.00
Comm.	38			5.26	5.26	10.52	5.26	18.42	21.05	15.80	7.90	2.63	7.90	281.26	286.00
Hosp.	131			.76	3.06	22.90	34.35	20.61	12.21	3.06	.76	.76	1.53	248.22	242.67
S. Lun	6					16.67	33.33	16.67		16.67	16.67			273.50	261.00
TOTAL	204			1.96	2.94	18.63	28.12	18.63	14.71	6.42	2.92	1.47	2.94	$258.36	$249.40

TABLE II

MONTHLY SALARIES OF FOOD SERVICE MANAGERS IN THE FOUR TYPES OF POSITIONS

WITHOUT APPRENTICE TRAINING

GROUP	RESPON-DENTS	Below 125	126-150	151-175	176-200	201-225	226-250	251-275	276-300	301-325	326-350	351-375	376-Over	MEAN	MEDIAN
Coll.	34		2.94	2.94	17.65	8.82	32.35	14.72	2.94	8.82	5.88	2.94		$242.21	$236.00
Comm.	34	2.94		11.76	8.82	20.58	20.58	8.82	14.72	2.94	2.94	2.94	2.94	241.35	241.00
Hosp.	28			3.57	10.71	25.00	25.00	25.00	3.57	7.15				234.57	237.67
S. Lun.	8		25.00	12.50	12.50			25.00			12.50		12.50	236.63	201.00
TOTAL	104	.96	2.88	6.73	12.50	16.34	24.04	16.34	6.73	5.77	3.84	1.92	1.92	$240.40	$235.29

TABLE II

MONTHLY SALARIES OF FOOD SERVICE MANAGERS IN THE FOUR TYPES OF POSITIONS

WITHOUT APPRENTICE TRAINING

GROUP	RESPON-DENTS	Below 125	126-150	151-175	176-200	201-225	226-250	251-275	276-300	301-325	326-350	351-375	376-Over	MEAN	MEDIAN
Coll.	34		2.94	2.94	17.65	8.82	32.35	14.72	2.94	8.82	5.88	2.94		$242.21	$236.00
Comm.	34	2.94		11.76	8.82	20.58	20.58	8.82	14.72	2.94	2.94	2.94	2.94	241.35	241.00
Hosp.	28			3.57	10.71	25.00	25.00	25.00	3.57	7.15				234.57	237.67
S. Lun.	8		25.00	12.50	12.50			25.00			12.50		12.50	236.63	201.00
TOTAL	104	.96	2.88	6.73	12.50	16.34	24.04	16.34	6.73	5.77	3.84	1.92	1.92	$240.40	$235.29

[illegible]

There is a difference of $36.37 in the mean and $60.00 in the median per month.

The data given in Table I show that in each of the different types of classification of food services that none of the 204 respondents, with training, received a monthly salary of less than $150.00. Monthly salaries of $376.00 or over were received by 2.94 per cent of the total group. Of this group, 48.04 per cent received the mean $270.68 or median of $266.00 per month.

Table II reveals that of those without apprentice training in food service positions 0.96 per cent received a maximum salary of $125.00 per month and only 1.92 per cent received $376.00 or over per month. Of this group 60.58 per cent received more than the median of $201.00 per month and 60.58 per cent of the group received the mean or over of $236.63 per month.

The mean cash salary of Table I is $258.36 per month and in Table II it was $236.63 per month, a difference in mean favoring those with apprentice training by $21.73. The median cash salary of Table I is $249.40 per month and in Table II it is $235.29, a difference in median favoring those with apprentice training, by $14.11 per month.

2. Meals Furnished to Food Service Managers with and without Apprentice Training.

The accompanying Tables III and IV show the mean and

TABLE III

MEALS FURNISHED TO FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	RESPON-DENTS	NONE	21	20-19 18	17-16 15	14	12-13	11-10 9	8-7 6	5-1	MEAN	MEDIAN
Coll.	29	6.90	68.96	17.24	3.45	3.45					16.41	20.16
Comm.	38	15.80	28.93	5.26	5.26	2.63	10.52	15.80	7.90	7.90	14.28	16.00
Hosp.	131	32.06	50.38	2.29		2.29	5.34	3.06	1.53	3.06	18.47	19.02
S.Lun.	6							33.33		66.67	6.67	7.00
TOTAL	204	24.12	47.55	4.90	1.47	2.45	5.39	5.88	2.45	5.39	16.78	19.54

TABLE IV

MEALS FURNISHED TO FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	RESPON-DENTS	NONE	21	20-19 18	17-16 15	14	12-13	11-10 9	8-7 6	5 - 1	MEAN	MEDIAN
Coll.	34	2.94	52.95	17.65	2.94		11.76		2.94	8.82	17.06	19.60
Comm.	34	14.71	17.65	8.82	2.94		20.58	14.72	5.88	14.72	12.69	11.88
Hosp.	28	10.71	67.87	7.14		3.57	7.14		3.57		19.20	20.03
S. Lun.	8	12.50						12.50		75.00	5.71	5.75
TOTAL	104	6.91	41.34	10.58	1.92	.96	12.50	5.77	3.84	13.46	13.26	13.88

and median number of meals furnished to the food service managers with and without apprentice training. They also show the per cent in each group not receiving any meals. Those who did not receive meals were usually allowed to eat at the unit of employment by paying cost for their meals.

Table III indicates that 98.00 per cent of the twenty-nine respondents with apprentice training in the college group received a part of or all of their meals. Only 6.90 per cent of this group did not receive any meals as part of the salary. The other 93.10 per cent received a mean of 16.41 meals per week per person, and a median number of 20.16 meals per week per person. Twenty-one meals per week were received by 68.96 per cent of the group. The other 24.14 per cent received from fourteen to twenty meals per week.

By comparison, of the thirty-four respondents without apprentice training in colleges (Table IV) 2.94 per cent of the total did not receive any meals. Twenty-one meals per week were received by 52.95 per cent of the group, and 44.11 per cent received from five, or less, to twenty meals per week. The mean number of meals received was 17.06 and the median received was 19.60 per week.

The mean for the college group with apprentice training was 16.41 meals per week and the median was 20.16. Those not having apprentice training had a mean of 17.06 and a median of 19.60 meals per week. Only a slight difference in the two

groups resulted. The mean difference was 0.65 meals per week favoring those with apprentice training.

Table III indicates for the second group, food service managers in commercial units, that of the thirty-eight respondents, 15.80 per cent did not receive any meals. Only 28.93 per cent of the group received twenty-one meals per weeks. The remaining 55.27 per cent received less than five meals to twenty meals per week. The mean for this group was 14.28 meals and the median was 16.00 meals per week.

Of the thirty-four respondents without apprentice training, in commercial type units 14.71 per cent did not receive any meals, 17.65 per cent received twenty-one meals, and 67.64 per cent received from less than five to twenty meals per week. The mean number of meals per week received was 12.69 and the median was 11.88.

Comparison of the second groups (Table III and Iv) showed a difference of 1.59 for the mean and 4.12 for the median. In each instance a slightly greater number of meals was allotted to the food service managers with apprentice training.

Of the total group of food service managers, apprentice trained, in hospitals units 32.06 per cent of the 131 respondents did not receive any meals. Of the eight groups studied, this group had the largest percentage who did not receive any meals. The remainder of the respondents, 50.38 per cent,

received full board. Only 3.06 per cent did not receive more than five meals per week. Five to twenty meals were received by 17.53 per cent. The mean number of meals for the group was 18.47 and the median was 19.02 meals per week.

In contrast, the managers without apprentice training, in hospitals had only 10.71 per cent who did not receive any meals, (Table IV). Those receiving full board of twenty one meals per week numbered 67.87 per cent. It was noted in Table IV that this was the only group of food service managers without apprentice training that did not have any respondents receiving five or less meals per week. Five to twenty meals per week were received by 21.42 per cent. The mean number of meals for this group was 19.20 per week and the median was 20.03.

Table IV indicates that, in contrast, to the proceeding group, food service managers, without training, in hospitals had a higher mean and a higher median than the hospital group which had apprentice training. A difference was noted of 0.73 in mean and 1.01 in median between the two groups, slightly favoring those without apprentice training.

The six respondents in the school lunch group (Table III) had the whole group or 100.00 per cent who received from five to eleven meals a week. They received a mean of 6.67 and a median of 7.00 meals per week.

The fourth group of Table IV, the eight respondents in

school lunch units without apprentice training shows 12.50 per cent who received no meals and 87.50 per cent who received five to eleven meals per week. The mean number of meals was 5.71 and the median was 5.75 meals per week.

The fourth group in Tables III and IV show an appreciably smaller amount of meals received per week because the majority of school lunch rooms serve only one meal a day. The two groups of school lunch supervisors vary little, with the mean of 6.67 and median of 7.00 meals per week for those with apprentice training, and a mean of 5.71 and a median of 5.75 for those without training. A difference of meals received, 0.86 in mean and 1.25 in median was shown.

The analysis of the total groups of Tables III and IV indicates that only 76.88 per cent of the group with apprentice training received meals and 90.39 per cent of the group without training received meals. In the analysis of the totals of all groups 47.55 per cent of those with apprentice training received full board and in the group without apprentice training 41.34 per cent received the same. Further interpretation of Tables III and IV show fewer of the trained group who received five or less meals per week. The mean and median number of meals per week for the group with apprentice training was 13.26 and 18.88 A difference was noted of 3.52 in mean and 0.66 in the median number of meals per week between the totals of the groups studied.

TABLE IV

LIVING QUARTERS RECEIVED BY FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	RESPON-DENTS	YES #	YES %	NO #	NO %
Coll.	29	7	24.14	22	75.86
Comm.	38	5	13.16	33	86.84
Hosp.	131	44	33.08	87	66.92
S.Lun.	6			6	100.00
TOTAL	204	56	27.45	148	72.55

TABLE VI

LIVING QUARTERS RECEIVED BY FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	RESPON-DENTS	YES #	YES %	NO #	NO %
Coll.	34	10	29.42	24	70.58
Comm.	34	4	11.76	30	88.24
Hosp.	28	12	42.86	16	57.14
S.Lunch	8			8	100.00
TOTAL	104	26	25.00	78	75.00

TABLE IV

LIVING QUARTERS RECEIVED BY FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	RESPON-DENTS	YES #	YES %	NO #	NO %
Coll.	29	7	24.14	22	75.86
Comm.	38	5	13.16	33	86.84
Hosp.	131	44	33.08	87	66.92
S.Lun.	6			6	100.00
TOTAL	204	56	27.45	148	72.55

TABLE VI

LIVING QUARTERS RECEIVED BY FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	RESPON-DENTS	YES #	YES %	NO #	NO %
Coll.	34	10	29.42	24	70.58
Comm.	34	4	11.76	30	88.24
Hosp.	28	12	42.86	16	57.14
S.Lunch	8			8	100.00
TOTAL	104	26	25.00	78	75.00

3. Living Quarters Furnished to Food Service Managers with and without Apprentice Training.

Tables V and VI indicate that 2.45 per cent more received living quarters in Table V than did the respondents in Table VI.

The first group, food service managers with and without apprentice training in colleges, indicate that in Table V only 24.14 per cent were furnished living quarters. The number with living quarters furnished in this group was 4.72 per cent lower than the comparable groups, without apprentice training. (Table VI) This group of respondents had 29.42 per cent who had living quarters furnished. The trained group in commercial units 13.16 per cent had living quarters furnished. (Table V). While in the untrained group 11.76 per cent had received living quarters. (Table VI). The trained respondents in hospital units had 33.08 per cent that had living quarters furnished. While in the group without apprentice training 42.86 per cent were furnished with living quarters. No living quarters were furnished for the school lunch respondents listed.

4. Length of Paid Vacation.

Included in this study was a survey of the length of paid vacations received by the respondents in the different positions. Table VII shows the amount of paid vacation received by the respondents of the four groups with apprentice

[illegible]

[illegible]

Of the [illegible]

did not receive [illegible]

[illegible].55 per ce[illegible]

median of 2[illegible]

age group in[illegible]

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The co[illegible]

ceive any va[illegible]

[illegible].37 per ce[illegible]

of 14.37 day[illegible]

commercial [illegible]

any paid vac[illegible]

year vacatio[illegible]

year.

Facts [illegible]

food service [illegible]

units had on[illegible]

training and Table VIII the amount for those without further training.

Of the respondents from the college group 3.45 per cent did not receive a paid vacation. (Table VII). The other 96.55 per cent received a mean vacation of 30.86 days and a median of 29.00 days per year. The respondents of the college group in Table VIII had only 2.94 per cent of their number who did not receive vacation with pay and the other 98.06 per cent received a paid vacation with a mean of 24.42 days and a median of 28.14 days. The college group without apprentice training received a slightly shorter vacation, than the college group with apprentice training, by a mean difference of 6.44 days and a median difference of 0.86 days per year.

The commercial group had 2.63 per cent who did not receive any vacation with pay. (Table VIII). The remaining 97.37 per cent had a vacation mean of 15.56 days and a median of 14.57 days. (Table VIII,) untrained respondents in the commercial group, shows 2.94 per cent who did not receive any paid vacation, and the other 97.37 per cent received a mean vacation of 13.94 days and a median of 14.65 days per year.

Facts presented in the Table VII indicates that the food service managers with apprentice training in hospital units had only one member, 0.76 per cent, who did not

TABLE VII

LENGTH OF PAID VACATION OF FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	RESPON-DENTS	NONE	7 Days or Less	8 to 14 Days	15- to 21 Days	22 to 28 Days	29 to 35 Days Ovr.	MEAN	MEDIAN
Coll.	29	3.45		27.59	20.69	20.69	27.59	30.86	29.00
Comm.	38	2.63	15.79	60.52	7.90		13.16	15.56	14.57
Hosp.	131	.76	6.11	32.83	14.50	26.72	19.08	21.20	24.00
S.Lun.	6	50.00					50.00	48.00	32.00
TOTAL	204	2.94	6.86	36.27	13.73	20.10	20.10	21.92	22.39

TABLE VIII

LENGTH OF PAID VACATION OF FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	RESPON-DENTS	NONE	7 Days or Less	8 to 14 Days	15 to 21 Days	22 to 28 Days	29 to 35 Days over	MEAN	MEDIAN
Coll.	34	2.94		20.59	8.82	20.59	47.06	24.42	28.14
Comm.	34	2.94	14.71	64.70	14.71		2.94	13.94	14.65
Hosp.	28	3.57	3.57	35.71	21.43	28.58	7.14	20.41	21.50
S.Lun.	8	37.50		12.50	12.50		37.50	34.00	3500
TOTAL	104	5.77	5.77	38.46	14.42	14.42	21.15	20.28	16.64

receive a paid vacation; the other 99.24 per cent had a mean vacation of 21.20 days and a median of 24.00 days. Of this group, 60.30 per cent received the mean and median length of vacation and 38.94 per cent received less than the mean and the median.

Table VIII presents the following facts regarding the respondents with apprentice training employed in hospitals. Here, also, only one member 3.57 per cent, did not have any paid vacation; the other 96.43 per cent had paid vacations with a mean of 20.41 days and a median length of 21.50 days. Those who had paid vacations ranging from seven to fourteen days totaled 39.28 per cent and 57.15 per cent had the mean or median length or over of paid vacation. This group had a smaller mean vacation by 0.79 days and a smaller median by 1.50 days per year than the corresponding group in Table VII, those with training.

The forth group, school lunch managers, in each table had larger percentages who did not receive a paid vacation. This was because school lunch units were not under full operation twelve months of the year. As shown in Table VII 50.00 per cent of the school lunch managers received vacation with pay. The remaining 50.00 per cent received a paid vacation of twenty-nine days or over with a mean of 48.00 days and a median of 32.00 days per year. Of the total group without apprentice training in school lunch (Table VIII)

37.50 per cent did not receive any paid vacation and the other 63.50 per cent received vacations ranging from eight to over thirty-five days with a mean of 34.00 days and a median of 35.00 days per year. The school lunch groups without advanced training (Table VIII) had a lower mean by 14 days than did the comparable trained group in Table VII but a higher median by 3.00 days than did that group.

The data of the summary tables for all groups reveals that in Table VII 2.94 per cent did not receive a vacation with pay and of those respondents without advanced training there were 5.77 per cent who did not receive any vacation. The mean vacation (Table VII) was 21.92 days for all four types of units compared with 20.28 days for all four types of units in (Table VIII). The data on the respondents in the former (Table VII) showed a median vacation with pay of 22.39 days and in latter (Table VIII) showed a median of 16.64 days of paid vacation annually.

The facts presented from this study in Tables VII and VIII showed that both groups of food service managers in school lunch received the longest vacation with pay. Next in order of length of paid vacations as shown in both tables were those in colleges, hospitals and commercial units.

5. Paid Sick Leave

The prevalence of the policy of paying food service managers for sick leave was a subject for study in this

TABLE IX

LENGTH OF PAID SICK LEAVE RECEIVED BY FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	RESPON-DENTS	NONE	7 Days Less	8 to 14 Days	15 to 21 Days	22 to 28 Days	29 to 35 Days	35 or Over	INDEF.	MEAN	MEDIAN
Coll.	29	6.90	3.45	44.83	3.45	13.79			27.58	16.11	14.43
Comm.	38	18.42	10.52	26.32	5.26		5.26		13.42	14.56	14.20
Hosp.	131	10.69	8.40	50.38	9.16	3.05	4.58		13.74	14.38	14.30
S.Lun.	6	16.67		16.67			16.67		50.00	20.00	17.00
TOTAL	204	11.76	7.84	44.12	7.35	3.92	4.41		20.59	14.72	14.35

TABLE X

LENGTH OF PAID SICK LEAVE RECEIVED BY FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	RESPON-DENTS	NONE	7 Days or Less	8 to 14 Days	15 to 21 Days	22 to 28 Days	29 to 35 Days	35 or Over	INDEF.	MEAN	MEDIAN
Coll.	34	20.59	2.94	23.54	11.76	2.94	5.88		32.35	15.94	13.80
Comm.	34	35.30	2.94	29.42	5.88		5.88		20.58	14.20	14.75
Hosp.	28	17.86	7.14	42.86	17.86	3.57			10.71	12.20	14.67
S.Lun.	8	12.50	12.50	37.50	12.50			12.50	12.50	14.67	14.33
TOTAL	104	24.04	4.81	31.73	11.54	1.92	3.84	.96	21.15	14.74	14.20

survey. Consideration was also given to the length of sick leaves given with pay.

Table IX shows the compilation of the data of the questionnaires from the food service managers with apprentice training while Table X gives the same information for the group without apprentice training.

Trained food service managers, in colleges had 6.90 per cent of its respondents who did not receive any sick leave. On the other hand 27.58 per cent were not limited in time off for sickness. The remaining 34.48 per cent received definite amounts of sick leave with a mean of 16.11 days and a median of 14.43 days per year. Little contrast is shown between this group and the same group in Table X. The facts presented in that case show 20.59 per cent who did not receive such compensation and 32.35 per cent who had no definite amount stipulated. The remaining 48.06 per cent who received limited sick leave had a mean of 15.94 days and a median of 13.80 days per year.

Close similarity in regard to the question of sick leave was noted by both types of food service managers in the commercial units. Table IX shows that 18.42 per cent were given a stipulated sick leave, 13.42 per cent had a mean sick leave of 14.56 days and a median time of 14.20 days per year.

The commercial group without apprentice training (Table X)

had 35.30 per cent who did not receive sick leave, and 20.58 per cent who receive an indefinite amount. Stipulated amounts of sick leave were received by the other 44.12 per cent, with a mean of 14.20 days and a median of 14.75 days per year. It is noted that for this group the mean was larger in Table IX by 0.40 and the median was the larger in Table X by 0.55 days per year.

Comparable data was presented from the questionnaires for the hospital food service managers, both with and without training. The group with training had 10.69 per cent of its members without a stipulated sick leave and the group without training had 17.86 per cent without a definite set period allotted. In the group with training (Table IX) 13.74 per cent had sick leave of indefinite length and only 10.71 per cent were unlimited in the group without training. Those managers with apprentice training had a mean length of 14.38 days per year and a median of 14.30 days. The managers without apprentice training had a mean of 12.20 days and a median of 14.67 days per year.

In the fourth group, school lunch managers, 16.67 per cent as shown in Table IX did not have any sick leave, and 12.50 per cent of the respondents without training as shown in Table X did not receive any sick leave. Of the school lunch group with training, 50.00 per cent had an indefinite period of sick leave and the remaining 33.33 per cent had

a mean of 20.00 days and a median of 17.00 days per person annually. Only 12.50 per cent of the school lunch food service managers without training were allowed indefinite time for illness. Seventy-five per cent had stipulated time limits with a mean of 14.67 days and a median of 14.33 days per year.

Upon comparison of the two summary tables for the four types of units it is noted that in Table IX that 11.76 per cent did not receive paid sick leave, and in Table X that 24.04 per cent did not receive any. Those who received indefinite amounts of time were 20.59 per cent for those with apprentice training and 21.15 per cent for those without training.

6. Special Compensations Received by Food Service Managers with and without Apprentice Training.

Special compensations for food service managers were cited in the following situations:

(a) Emergency care on the job

(b) Hospitalization as a result of a job accident.

(c) General medical care.

(d) Unemployment compensations.

The data in Tables XI and XII summarize the results of the questionnaires.

a. Emergency care on the job for those with apprentice training was higher than for those without training. In colleges

TABLE XI

SPECIAL COMPENSATIONS RECEIVED BY FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	Re-Spon-dents	Emergency Care on Job YES		NO		Hosp. Result of Job Acc't YES		NO		General Medical Care YES		NO		Unemployment YES		NO	
		#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%
Coll.	29	25	86.21	4	13.79	21	72.41	8	27.59	6	20.69	23	79.31			27	100.00
Comm.	38	33	86.84	5	13.16	28	73.68	10	26.43	25	65.78	13	34.22	18	47.37	20	52.63
Hosp.	131	124	94.66	7	5.34	104	79.39	27	20.61	94	71.76	37	28.24	9	6.87	122	93.13
S.Lun.	6	4	66.67	2	33.33	4	66.67	2	33.33	1	16.67	5	62.50			6	100.00
TOTAL	204	186	91.18	18	8.82	157	76.96	47	23.04	126	61.76	78	38.24	27	13.24	177	87.76

TABLE XII

SPECIAL COMPENSATIONS RECEIVED BY FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	Re-spon-dents	Emergency Care on Job YES #	%	NO #	%	Hosp. Result of Job Acc't. YES #	%	NO #	%	General Medical Care YES #	%	NO #	%	Unemployment YES #	%	NO #	%
Coll.	34	17	50.00	17	50.00	19	55.85	15	44.12	15	44.12	19	55.88	3	8.82	31	91.18
Comm.	34	24	70.58	10	29.42	23	67.65	11	32.35	18	52.94	16	47.06	12	35.30	22	64.70
Hosp.	28	24	85.71	4	14.29	18	64.29	10	35.71	15	53.57	13	46.06	2	7.14	26	92.86
S.Lun.	8	4	50.00	4	50.00	1	12.50	7	87.50	3	37.50	5	83.33	1	12.50	7	87.50
TOTAL	104	69	66.34	35	33.65	61	58.65	43	41.34	51	49.04	53	50.96	18	17.30	86	82.69

where managers had apprentice training (Table XI) 86.21 per cent received emergency care, and only 50.00 per cent of the managers without training (Table XII) received the same. Within the group of food service managers in commercial units 86.84 per cent with training received such benefits. Of the respondents without training (Table XII) 70.58 per cent received emergency care on the job.

By comparison of the two groups of managers in the hospital units it was found that 94.66 per cent of the trained managers (Table XI) did receive emergency care. Of those without training 85.71 per cent received the same. The school lunch managers showed similar comparisons; those with advanced training had 66.67 per cent who received the emergency care and in Table XII 66.34 per cent of the group without training received the same compensations.

Special compensations in the form of emergency care on the job were received by 91.18 per cent of all those with apprentice training. The same benefits were received by only 66.34 per cent of those without advanced training.

b. Hospitalization, resulting from job accidents, showed higher percentages for the group of individuals with apprentice training. Of the food service managers in colleges with advanced training (Table XI) 72.44 per cent received hospitalization. Those without training (Table XII) had only 55.88 per cent who received hospitalization compensations.

A difference is shown of 16.56 per cent more managers with apprentice training in colleges receiving hospitalization as a result of a job accident.

Among commercial food service managers with training the percentage of those receiving hospitalization is 73.68 per cent. Of those without training 67.65 per cent received hospitalization. A difference is noted of 6.03 per cent favoring those managers with advanced training.

The majority of managers in hospital units received hospitalization for accidents occuring on the job. As in the preceding groups a higher percentage is shown among those with training. Seventy nine and thirty nine hundreths per cent of those in hospital units with training received hospitalization. Of those in hospital positions without training 64.29 per cent received the same. A difference of 15.10 per cent is shown favoring the trained groups.

Table XI shows 66.67 per cent of the school lunch managers with training who received hospitalization and in Table XII, with out training, 12.50 per cent received hospitalization as a result of a job accident.

Of all the food service managers those with apprentice training 76.96 per cent received hospitalization and only 58.65 per cent of those without training received hospitalization as a result of a job accident. A difference is noted of 18.31 per cent in favor of the group with training.

c. General medical care was received by fewer respondents than were the two preceding compensations, emergency care and hospitalization due to job accident. In Table XI it was shown that of the group with training only 20.69 per cent of the food service managers in colleges received general medical care. Of the commercial respondents 65.78 per cent received general medical care. Of the trained managers in hospitals 71.76 per cent received the added service of general medical care. Only 16.67 per cent of the school lunch managers received the additional service of general medical care on the job.

In Table XII only 44.12 per cent of the college food service managers without training received general medical care. Of the managers, without training in commercial units 52.94 per cent received general medical care. Of the hospital food service people without training 53.57 per cent received general medical care. General medical care was received by only 37.50 per cent of the school lunch managers.

Of all the groups with apprentice training 61.76 per cent received general medical care and 49.04 per cent of all the groups without training received the same. A difference of 12.62 per cent was noted between the trained and untrained member of all four types favoring the trained group.

d. Unemployment compensations were received by a low

number of respondents in both groups. It was noted that altough none of the college food service managers, with training, (Table XI) received unemployment benefits, 8.82 per cent of those without training (Table XII) received unemployment compensations. The highest percentage of unemployment compensation was received by the food service managers in commercial units. Of the trained managers in commercial units (Table XI) 47.37 per cent were assured of unemployment compensation and in Table XII, of those without training 35.30 per cent were receipients of the unemployment benefits.

Only 6.87 per cent of the hospital managers with training received unemployment compensation (Table XI), and 7.14 per cent of the hospital managers without training (Table XII) received the same.

None of the trained school lunch managers, (Table XI) received unemployment benefits and only 12.50 per cent of the untrained managers (Table XII) received the same.

Comparison of the totals for trained and untrained groups showed that 17.30 per cent of the untrained groups received unemployment compensations and 13.24 per cent of the trained groups received the same. It was noted that 4.06 per cent more of the untrained group received unemployment compensation than of the trained group.

7. Added Service Furnished the Respondents

Additional services that were found to be furnished to some food service managers were:

(a) Uniforms

(b) Professional laundry services

(c) Travel Expenses

a. More food service managers of both classifications in commercial units had uniforms furnished than in any other group. In Table XIII, 50.00 per cent of the managers with apprentice training were furnished uniforms, and in Table XIV, 58.23 per cent of the commercial managers without training had uniforms furnished. Of college food service managers, with training, only 6.90 per cent had uniforms furnished and of the college food service managers without training there were 14.79 per cent who had uniforms furnished. Only 6.87 per cent of the trained food service managers in hospitals (Table XIII) received uniforms and none of the untrained managers in hospital units were supplied uniforms. Consideration of the school lunch managers showed that in the group with apprentice training (Table XIII) that none were furnished uniforms, and only 25.00 per cent of those without training (Table XIV) had uniforms furnished.

Of the totals of the two groups a higher per cent of respondents received uniforms in the group of food service managers without training. Of all groups, with training, 14.71 per cent had uniforms furnished and of those without

TABLE XIII

ADDED SERVICES FURNISHED FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	Re-spon-dents	Uniforms Furnished YES		Uniforms Furnished NO		Laundry (Professional) YES		Laundry (Professional) NO		Travel Expenses YES		Travel Expenses NO	
		#	%	#	%	#	%	#	%	#	%	#	%
Coll.	29	2	6.90	27	93.10	26	89.66	3	10.34	14	48.28	15	51.72
Comm.	38	19	50.00	19	50.00	33	86.84	5	13.16	22	57.90	16	42.10
Hosp.	131	9	6.87	122	93.13	101	77.10	30	22.90	49	37.40	82	62.60
S.Lun	6			6	100.00	3	50.00	3	50.00	2	33.33	4	66.67
TOTAL	204	30	14.71	174	85.29	163	79.90	41	20.10	87	42.65	177	57.35

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TABLE XIV

ADDED SERVICES FURNISHED FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	Re-spon-dents	Uniforms Furnished YES		Uniforms Furnished NO		Laundry (Professional) YES		Laundry (Professional) NO		Travel Expenses YES		Travel Expenses NO	
		#	%	#	%	#	%	#	%	#	%	#	%
Coll.	34	5	14.79	29	85.21	28	82.35	6	17.65	15	44.12	19	55.88
Comm.	34	20	58.23	14	41.17	21	61.77	13	38.23	17	50.00	17	15.00
Hosp.	28			28	100.00	24	85.71	4	14.29	10	35.71	18	64.29
S.Lunch	8	2	25.00	6	75.00	3	37.50	5	62.50	2	25.00	6	75.00
TOTAL	104	27	25.96	77	74.04	76	73.08	28	26.92	44	42.31	60	57.69

training 25.96 per cent had uniforms furnished. A difference of 11.25 per cent was noted favoring the group of food service managers without apprentice training employed in the four types of units.

b. Although most of the units did not furnish uniforms for their managers most of them did provide professional laundry service. A higher percentage of the respondents with training, 79.90 per cent (Table XIII) received professional laundry service than did those respondents without apprentice training; 73.08 per cent (Table XIV) received the same service. Food service managers in colleges, in both trained and untrained groups, reported this service rendered to a large percentage. Those with training had 89.66 per cent who received laundry services. Of those without training 82.35 per cent received the same service. Respondents that were in positions in commercial units had 86.84 per cent with training and 61.77 per cent without training who received professional laundry services. It is noted that in the third group of respondents, those in hospitals, food service managers of the group without training 85.71 per cent received laundry services. (Table XIII) Of the group with training 77.10 per cent received laundry services. Of the school lunch managers with training 50.00 per cent received professional laundry services and 37.50 per cent of the managers without training had the advantage of this service.

c. In answer to the question concerning reimbursement for professional travel (Table XIII) indicated that 42.65 per cent of all the respondents with training had travel expenses paid. The break down of the total figures into the four groups showed that 48.28 per cent of the managers in college food services with training received this reimbursement. Of the commercial food service managers with training 57.90 per cent received the same. Of the school lunch food service managers with training 33.33 per cent received travel expenses. In hospital food services 37.40 per cent of the managers with training received travel expenses.

The data shown in Table XIV shows that 42.31 per cent of all the respondents without apprentice training received travel expenses. In the break down of the tables by the groups of respondents in the types of units employed it was found that 44.12 per cent of college food service managers received travel expenses, 50.00 per cent of the food service managers in commercial units received the same, 35.71 per cent of the hospital food service managers received travel expenses, and 25.00 per cent of the school lunch managers received reimbursement for travel.

8. Group Insurance

The availability of group insurance, furnished by the organization of employment for managers and personnel was considered according to the three main kinds of insurance off-

ered under group plans.

(a) Life insurance

(b) Health and accident insurance

(c) Retirement insurance

a. Life insurance, under a group plan, was available to 41.18 per cent of the food service managers with apprentice training in all four of the units. The break down of the figures in Table XV showed that group insurance was available to 37.93 per cent of college food service managers with apprentice training. In the commercial group such insurance was available to 57.90 per cent of those with training. Among hospital food service managers 38.17 per cent had this available. Of the trained school lunch managers 16.67 per cent had the option of group life insurance.

The data shown in Table XVI indicates that the following per cent of managers, without apprentice training, had access to group life insurance; colleges, 41.17 per cent; commercial units, 50.00 per cent; hospital units, 25.00 per cent; and school lunch units, 25.00 per cent. The totals of the untrained group show that 2.72 per cent less of the untrained group had access to group life insurance than the totals of the trained group.

b. Group plans for health and accident insurance were available to 67.16 per cent of all the trained food service managers (Table XV) and 61.54 per cent of all the untrained

managers (Table XVI) had access to such plans. More managers with advanced training by 5.62 per cent had available to them group plans for health and accident insurance than did those without advance training.

A more detailed break down of the data concerning the health and accident insurance as suggested in Tables XV and XVI indicates that 51.72 per cent of those with training and 55.88 per cent of those without training in college food services had access to this type of insurance. Of those in commercial units, 61.58 per cent of the trained group and 67.65 per cent of the untrained group had this privilege. Of food service managers in hospitals 67.94 per cent of those trained and 53.57 per cent of the untrained has access to group health and accident insurance. Of the school lunch respondents 33.33 per cent of those with training and 87.50 of those without training had this privilege.

c. Retirement insurance through a group plan was available to 50.00 per cent of all the managers who had advanced training and to 44.23 per cent of all of those without training. The break down of the information found in Tables XV and XVI indicates that in the college units 62.07 per cent of the trained and 47.06 per cent of the untrained had this insurance available. Of the food service managers in commercial units 57.90 per cent of those with training and 52.95 per cent of those without training had access to group

TABLE XV

GROUP INSURANCE AVAILABLE TO FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	Respon-dents	Life Insurance				Health and Accident				Retirement			
		YES		NO		YES		NO		YES		NO	
		#	%	#	%	#	%	#	%	#	%	#	%
Coll	29	11	37.93	18	62.07	15	51.72	14	48.28	18	62.07	11	37.93
Comm.	38	22	57.90	16	42.10	31	81.58	7	18.42	22	57.90	16	42.10
Hosp.	131	50	38.17	81	61.83	89	67.94	42	32.06	57	43.51	74	56.49
S.Lun.	6	1	16.67	5	83.33	2	33.33	4	66.67	5	83.33	1	16.67
TOTAL	204	84	41.18	120	58.82	137	67.16	67	32.84	102	50.00	102	50.00

TABLE XVI

GROUP INSURANCE AVAILABLE TO FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	Respondents	Life Insurance YES #	Life Insurance YES %	Life Insurance NO #	Life Insurance NO %	Health and Accident YES #	Health and Accident YES %	Health and Accident NO #	Health and Accident NO %	Retirement YES #	Retirement YES %	Retirement NO #	Retirement NO %
Coll.	34	14	41.17	20	58.23	19	55.88	15	44.12	16	47.06	18	52.94
Comm.	34	17	50.00	17	50.00	23	67.65	11	32.35	18	52.94	16	47.06
Hosp.	28	7	25.00	21	75.00	15	53.57	13	46.43	7	25.00	21	75.00
S.Lun.	8	2	25.00	6	75.00	7	87.50	1	12.50	5	62.50	3	37.50
TOTAL	104	40	38.46	64	61.54	64	61.54	40	38.46	46	44.23	58	55.77

retirement plans. This service was available to 43.51 per cent of the hospital food service managers with training and to 25.00 per cent of those without training. Of the school lunch managers 83.33 per cent of the managers with apprentice training and 62.50 per cent of those without training had access to such plans for retirement.

9. Remunerative Activities

Remunerative activities engaged in by food service managers were subdivided into five types:

(a) Speaking over the radio

(b) Giving lectures

(c) Writing Books

(d) Writing for magazines and newspapers

(e) Writing pamphlets

A very small portion of the food service managers in both groups received additional income through these various sources.

Tables XVII and XVIII show the percentages for the respondents with training and those without training.

a. Although speaking over the radio was one of the more popular means of subsidizing income, only 1.47 per cent of those with training and 1.92 per cent of those without training were engaged in remunerative radio activities. It is noted in Table XVII that two groups, colleges and school lunch, had no respondents participating; and the other two

TABLE XVII

REMUNERATIVE ACTIVITIES OF FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	RE-SPON-DENTS	Radio YES #	Radio YES %	Radio NO #	Radio NO %	Lecture YES #	Lecture YES %	Lecture NO #	Lecture NO %	Books YES #	Books YES %	Books NO #	Books NO %	Mag. & Newsp. YES #	Mag. & Newsp. YES %	Mag. & Newsp. NO #	Mag. & Newsp. NO %	Pamphlets YES #	Pamphlets YES %	Pamphlets NO #	Pamphlets NO %
Coll.	29			29	100.00	1	3.45	28	96.55			29	100.00			29	100.00			29	100.00
Comm.	38	1	2.63	37	97.37	2	5.26	36	94.74			38	100.00	1	2.63	37	97.37	1	2.63	37	97.37
Hosp.	131	2	1.53	129	98.47	7	5.34	124	94.66			131	100.00	2	1.53	129	98.47	3	2.29	128	97.71
S.Lun.	6			6	100.00			6	100.00			6	100.00			6	100.00	1	16.67	5	83.33
TOTAL	204	3	1.47	201	98.53	10	4.90	194	95.10			204	100.00	3	1.47	201	98.53	5	2.45	199	97.55

TABLE XVIII

REMUNERATIVE ACTIVITIES OF FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	Re-spon-dents	Radio				Lecture				Books				Mags. & Newsp.				Pamphlets			
		YES		NO		YES		NO		YES		NO		YES		NO		YES		NO	
		#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%
Coll.	34			34	100.00	1	2.94	33	97.06			34	100.00	1	2.94	33	97.06			34	100.00
Comm.	34			34	100.00			34	100.00			34	100.00			34	100.00			34	100.00
Hosp.	28			28	100.00	1	3.57	27	96.43			28	100.00	1	3.57	27	96.43			28	100.00
S. Lun.	8	2	2.50	6	75.00	2	25.00	6	75.00			8	100.00	1	12.50	7	87.50			8	100.00
TOTAL	104	2	1.92	102	98.08	4	3.84	100	96.16			104	100.00	3	2.88	101	97.12			104	100.00

groups, commercial and hospital, had only 2.63 and 1.53 per cent, respectively, who received additional income through the radio. Of all totals of the groups without apprentice training (Table XVIII) only one group, school lunch managers, 2.50 per cent, had anyone participating in radio programs as a remunerative activity.

b. Presentation of lectures seemed to be the most popular way of earning more than the monthly salary. Tables XVII and XVIII for both trained and untrained groups show a relatively small percentage engaged in this activity. Of those with training, only 4.90 per cent participated in lectures and 3.84 per cent of those without training. Table XVII shows that the school lunch managers with training gave no outside lectures for extra pay. Table XVIII shows that the commercial managers without training did not participate at all in this activity. Of the food service people in colleges, 3.45 per cent with training and 2.94 per cent without training took part in remunative lecture work, in addition to the regular job. Of the hospital managers, 5.26 per cent of those with training and 3.57 per cent of those without apprentice training were engaged in lecture activities. Twenty-five per cent of the school lunch managers without training presented lectures as a remunerative activity.

c. The question of publishing books by the respondents in both groups as a source of additional income was answered

negatively by all of the respondents.

d. Small percentages, 1.47 per cent of all of those with apprentice training (Table XVII) and 2.80 per cent of all of those without training (Table XVIII) showed that a few of the respondents have done some writing for magazines and newspapers.

Among the college food service managers none with training did any writing and 2.94 per cent of those without training did some work for publication. Of the respondents, in commercial units 2.63 per cent with training had done writing for newspapers and magazines, and Table XVII, shows that none in the group without training participated in this activity. Of those food service managers in hospitals in Table XVII, 1.53 per cent of the trained group and 3.57 per cent of the untrained group had done writing for magazines and newspapers. None of the trained food service managers of school lunch had done any newspaper or magazine writing and 12.50 per cent of the group without training had written for publication.

e. Pamphlets were written by 2.45 per cent of the food service managers that had apprentice training, and none of the other group, those without apprentice training, had done any work on pamphlets. (Table XVIII) Of all the participants with training Table XVII shows that none of the food service managers in colleges, 2.63 per cent of the respondents in commercial food service, 2.29 per cent of the hospital people, and 16.67 per cent of the school lunch managers had done some

writing of pamphlets as a means of extra remuneration.

10. Scheduled Work Hours.

In comparing the work schedules of the reporting managers consideration was given to the demands of the various positions. Some types of work involved the service of three meals per day, other two, and still others only one meal per day.

A detailed break down of the data concerning the work schedules of the respondents is given in Tables XIX and XX. The figures in Tables XIX and XX for each division show the following. The longest scheduled work week was reported by the food service managers in colleges. Those having had apprentice training had a mean of 46.79 hours per week and a median of 44.50 hours, and those without apprentice training had a mean of 45.32 hours and a median of 46.75 work hours per week. Of the group with training 79.31 per cent were scheduled for 44 hours or more per week, and 44.83 per cent were scheduled for 48 hours or more per week. Data concerning untrained food service managers in colleges showed that 79.42 per cent of the managers were scheduled for more than 44 hours per week and 58.84 per cent were scheduled for 48 hours or more per week.

Food service managers in commercial units, by comparison worked shorter scheduled work hours than did those in colleges. Only 50.00 per cent of the managers with training (Table XIX) were scheduled for 44 hours or more per week and 36.84 per cent were scheduled for 48 or more hours per week. The mean

TABLE XIX

SCHEDULED WORK HOURS FOR FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	RESPON-DENTS	36 - 36 or Less	37 - 39 Hours	40 - 43 Hours	44 - 47 Hours	48 and Over	MEAN	MEDIAN
Coll.	29			20.69	34.48	44.83	46.79	44.50
Comm.	38		2.63	17.37	39.18	36.84	44.17	42.00
Hosp.	131	1.53	3.05	25.95	45.04	24.43	43.82	43.24
S. Lunch	6	16.67	33.33	50.00			38.33	39.00
TOTAL	204	1.47	3.43	29.41	36.27	28.91	44.19	43.17

TABLE XX

SCHEDULED WORK HOURS FOR FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	RESPON-DENTS	35 - 36 or Less	37 - 39 Hours	40 - 43 Hours	44 - 47 Hours	48 and Over	MEAN	MEDIAN
Coll.	34			20.58	20.58	58.84	48.32	46.33
Comm.	34	2.94	2.94	44.12	23.53	26.47	43.84	41.00
Hosp.	28			28.58	32.14	39.28	45.39	43.91
S. Lun.	8	25.00		75.00			38.50	38.60
TOTAL	104	2.88	.96	34.61	23.08	38.46	45.32	46.75

for this group was 43.84 hours per week with a median of 41.00 hours per week. The respondents, without training, in the same type of unit (Table XX) also showed shorter working hours for this group than those in colleges. Only 54.00 per cent of the group were scheduled for 44 or more work hours per week, and 26.47 per cent were scheduled for 48 or more hours per week. The mean for this group was 43.84 hours per week and the median scheduled work hours for the group was 41.00 per week.

The total hours worked by hospital food service managers by comparison were less than the hours worked in the college group, but more than the hours worked in the commercial units. Of the managers with training 59.47 per cent were scheduled for 44 hours or more per week and only 24.43 per cent were scheduled for 48 or more hours per week. (Table XIX). It was noted that of all groups scheduled the smallest percentage scheduled for 48 hours or more per week was in this group. Of hospital food service managers without apprentice training (Table XX) 71.42 per cent were scheduled for 44 or more hours per week and 39.28 per cent were scheduled for 48 or more hours per week. The hospital food service managers with apprentice training as shown in Table XIX had a mean of 43.89 scheduled hours per week and a median of 43.24 hours. Those without apprentice training as shown in Table XX had a mean of 45.39 hours and a median of 43.91 scheduled work hours per week.

Food service managers in school lunch rooms had the shortest hours. Neither of the groups had any persons who were scheduled for 44 hours or over per week. In Table XIX, school lunch managers with apprentice training, the mean is 38.33 hours and the median is 39.00 scheduled hours per week. The food service managers without training in Table XX show a mean of 38.50 scheduled work hours and a median of 38.60 scheduled work hours per week.

For the 204 respondents, with apprentice training, the mean was 44.19 hours and the median was 43.17 hours per week. These results are greatly influenced by the long hours of the college group. For those without apprentice training, the mean 45.32 and median 46.75 scheduled hours are greatly influenced by the large percentage of college managers and hospital managers who were scheduled for more than 44 hours per week. It is noted that the total respondents with apprentice training (Table XIX) had shorter hours by a mean of 1.13 hours and a median of 3.58 hours scheduled for work per week than did the respondents without training. (Table XX)

11. Shifts Worked By Respondents

Included in this study was a survey of the types of shifts worked by respondents with and without apprentice training in the different units. Facts revealed by Tables XXI and XXII show that 100.00 per cent of the school lunch managers in each table worked a straight shift.

Of the food service managers in hospital units 61.54 per cent with training (Table XXI) and 46.43 per cent without training (Table XXII), worked a straight shift. Of this group 10.00 per cent with training and 17.86 per cent without training worked a broken shift and 38.46 per cent with training and 35.71 per cent, without training, worked combination shifts.

A large number in the commercial group, both, with apprentice training and without apprentice training, worked straight shifts. Of this group 65.79 per cent with training and 76.47 per cent without training worked the straight shift. Of this group 23.69 per cent with training and 20.59 per cent without training worked combination shifts, and the remaining 10.52 per cent with training and 2.94 per cent without training worked broken shifts. It may be noted that larger percentages in this group worked a combination shift than any of the other groups.

Of the food service managers in colleges 51.72 per cent and 28.23 per cent without training worked a straight shift. In the college group 10.35 per cent with training and 32.35 per cent without training worked a broken shift. Of the food service managers in colleges 37.93 per cent and 29.42 per cent without training worked a combination shift.

Of the respondents, including all the groups with apprentice training, 55.88 per cent worked a straight shift, 9.80

TABLE XXI

SHIFTS WORKED BY FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

GROUP	RESPONDENTS	COMBINATION	BROKEN	STRAIGHT
Coll.	29	37.93	10.35	51.72
Comm.	38	23.69	10.52	65.79
Hosp.	131	38.46	10.00	61.54
S.Lun.	6			100.00
TOTAL	204	34.31	9.80	55.88

TABLE XXII

SHIFTS WORKED BY FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

GROUP	RESPONDENTS	COMBINATION	BROKEN	STRAIGHT
Coll.	34	29.42	32.35	28.23
Comm.	34	20.59	2.94	76.47
Hosp.	28	35.71	17.86	46.43
S.Lun.	8			100.00
TOTAL	104	25.96	14.42	59.62

per cent worked a broken shift and 34.31 per cent worked a combination shift. Of the respondents, including all the groups without apprentice training 59.62 per cent worked a straight shift, 14.42 per cent worked a broken shift, and 25.96 per cent worked a combination shift.

12. Free Hours

Data on the number of free hours per week for the managers are given in Tables XXIII and XXIV and indicate the following, based on the 7 eight-hour days per week. School lunch managers in both groups had the most free time. In this group those with apprentice training had a mean of 17.67 hours and a median of 17.00 free hours per week. Those without apprentice training had a mean of17.50 hours and a median of 15.67 free hours per working week.

Managers in college food services had the fewest free hours. The reports of college food service managers with training showed 3.45 per cent without any free time. Of the managers without training 20.58 per cent reported schedules with no free time. None in either group had more than 16 free hours per week. College food service managers with apprentice training had a mean of 10.25 hours and a median of 9.67 free hours per week. Those without apprentice training had a mean of 10.56 and a median of 9.29 free hours per week.

The tables show that of hospital food service managers

TABLE XXIII

FREE HOURS PER WEEK OF FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	RESPON-DENTS	20 or More	17 - 19	16 - 14	13 - 12	11 - 9	8 - 7	6 - 1	NONE	MEAN	MEDIAN
Coll.	29			13.79	41.38		27.59	13.79	3.45	10.25	9.67
Comm.	38		5.26	44.74	7.90	5.26	26.32	7.90	2.62	12.26	13.75
Hosp.	131	1.53	3.05	23.66	41.22	6.11	22.14	2.29		12.11	11.27
S.Lun.	6	16.67	33.33	50.00						17.67	17.00
TOTAL	204	1.47	3.92	26.96	33.82	4.90	23.04	4.90	.98	12.04	11.32

TABLE XXIV

FREE HOURS PER WEEK OF FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	RESPON-DENTS	20 or More	17 - 19	16 - 14	13 - 12	11 - 9	8 - 7	6-1	NONE	MEAN	MEDIAN
Coll.	34			20.58	17.65	2.94	32.35	5.88	20.58	10.56	9.29
Comm.	34	2.94	2.94	44.12	8.82	14.71	17.65	5.88	2.94	12.92	12.75
Hosp.	28			28.58	35.71		32.14		3.57	11.74	10.80
S.Lun.	8	25.00		62.50	12.50					17.50	15.67
TOTAL	104	2.88	.96	33.65	19.23	5.77	25.00	3.84	8.65	13.25	11.80

2.62 per cent with training and 2.94 per cent without training had no scheduled free hours. Of the hospital group 1.53 per cent with training and none without training reported 20 or more free hours per week. For the hospital group the mean was 12.11 free hours, for those with training, and 11.74 free hours for those without training. The median was 11.27 for those with training, and 10.80 free hours for those without training in the hospital group.

Commercial food service managers with training had 2.94 per cent with no free hours and that group had none that had 20 or more free hours. The trained group had a mean of 12.26 free hours per week and a median of 13.75 free hours per week. Those managers in commercial units without apprentice training had slightly fewer free hours. Of this group 2.94 per cent had no free hours and 2.94 per cent had 20 or more free hours. This untrained group had 12.92 mean free hours per week and 12.75 median free hours per week.

The mean was 12.04 free hours and the median was 12.32 free hours for the 204 respondents with apprentice training. Of this group 0.98 per cent had no free hours, 1.47 per cent had 20 or more free hours, and 66.17 per cent had 12 or more free hours per week. (Table XXIII) The data shown in Table XXIV indicates that of the 104 respondents without apprentice training 8.65 per cent did not have any free time, 2.88 per cent had 20 or more free hours per week, and 56.72 per cent

had 12 or more free hours per week. The mean for this group was 13.25 free hours per week and the median was 11.80 free hours per week.

13. Types of Training Taken by Respondents

Included in this study is a survey of the type of training taken by the 204 respondents who reported apprentice training. Careful review of the returned questionnaires put the training into one of the following divisions:

a. American Dietetic Association Apprentice Training which is given under the auspices of the national professional organization in one of its approved hospitals, colleges, or other units.

b. National Restaurant Association, apprentice training which like number (1) is directed by a national organization and given in one of its approved units, usually a commercial restaurant, cafeteria or hotel.

c. The third division of other types of training includes training in hospitals, or commercial units not approved by one or both of the above. It also included training programs set up by the individual units, i.e. colleges, school lunch rooms, boards of education, and other food services.

The facts given in Table XXV indicate that 74.02 per cent of the respondents took the American Dietetic Association training program. This high percentage was heavily weighted by the 92.36 per cent of the food service managers in hospital

TABLE XXV

TYPES OF TRAINING TAKEN BY FOOD SERVICE MANAGERS

GROUP	RESPON-DENTS	A.D.A.	N.R.A.	OTHER TYPES OF TRAINING
Coll.	29	51.72	17.24	31.04
Comm.	38	28.94	47.37	23.69
Hosp.	131	92.36	1.53	6.11
S.Lun.	6	50.00	16.67	33.33
TOTAL	204	74.02	12.75	13.72

positions who had taken the prescribed American Dietetic Association training programs. It is noted that 51.72 per cent of the food service managers in colleges also received this training. Fifty per cent of the school lunch managers had their apprentice training under the direction of the American Dietetic Association. Of the respondents in commercial positions 28.94 per cent had completed the American Dietetic Association training program.

Of the managers employed in colleges 17.24 per cent received the National Restaurant Association approved apprentice training. Of the hospital group 1.53 per cent and 16.67 per cent of the school lunch group took their training in a unit approved by the National Restaurant Association. In the commercial group 47.37 per cent received their training under the auspices of the National Restaurant Association.

In the groups reporting other types of training, there were 33.33 per cent of the school lunch managers, 31.04 per cent of the college food service managers, 23.69 per cent of the commercial managers, and 6.11 per cent of the hospital food service managers.

Of the total number of respondents 74.02 per cent received apprentice training under the direction of the American Dietetic Association, 12.75 per cent received their training under the guidance of the National Restaurant Association, and the other 13.72 per cent received theirs from various other

types of training programs.

14. Length of Training Taken By Respondents

The length of training received by the respondents was greatly influenced by the type of training. The American Dietetic Association apprentice training programs are usually twelve months in length. The National Restaurant Association program was at one time twelve months but was then shortened to nine months. The other types of training varied in length with the needs and standards of the individual program. The length of training, as illustrated in Table XXVI, varied from under six months to thirteen months and over. Of the total group only 3.43 per cent received less than six months of training and only 1.96 per cent had more than one year of training. Of the total group reporting, 74.51 per cent had twelve months of training and 20.09 per cent had training ranging from seven to eleven months.

The mean length of training was 11.07 months and the median was 11.71 months of training. Table XXVI shows that the respondents in college had 6.90 per cent who received less than six months of training and 3.45 per cent who received more than twelve months. In this group 68.96 per cent were in training twelve months and 20.69 per cent were in training from a time from six to nine months. The 68.96 per cent of food service managers with twelve months training was directly correlated with the fact that 63.96 per cent were trained under

TABLE XXVI

LENGTH OF TRAINING TAKEN BY FOOD SERVICE MANAGERS

GROUP	RESPON-DENTS	Over 12 Mo.	12 Mo.	11 - 10 Mo.	9 - 8 Mo.	7 - 6 Mo.	Under 6 Mo.	MEAN	MEDIAN
Coll.	29	3.45	68.96		17.24	3.45	6.90	10.76	12.00
Comm.	38	2.63	47.38	5.26	23.69	10.52	10.52	9.82	11.00
Hosp.	131	1.53	80.13	2.29	6.79	8.42	.76	11.48	11.87
S. Lun.	6		50.00		33.33	16.67		10.00	11.00
TOTAL	204	1.96	74.51	2.45	12.25	5.39	3.43	11.07	11.71

the auspices of the Institutional Section of the National Restaurant Association where normal training periods are twelve months. The mean for this group was 11.76 months while the median was 12.00 months of training.

Of the food service managers in commercial units 19.52 per cent trained for less than six months, 2.43 per cent trained for more than twelve months, 44.51 per cent were in training for twelve months. The other 33.47 per cent trained from six to eleven months. The mean of training was 9.72 months with the median length of training of 11.34 months.

Of the total respondents in hospitals 33.13 per cent trained for twelve months, 0.74 per cent for less than six months, and 1.59 per cent for more than twelve months. The training program reported by 17.50 per cent was from six to eleven months. The mean for this group was 11.43 months and the median length was 11.47 months of training.

Of the respondents in the school lunch group 50.00 per cent trained for twelve months. The other 50.00 per cent trained from six to nine months. The mean for this group was 10.10 months and the median was 11.00 months of training.

15. Relationship of Training to Present Position

Concerning the reation of the respondents to a relationship between their training and present position the following opinions were stated. (Table XXVII) Of the food service managers in colleges 57.14 per cent reported that they felt

TABLE XXVII

RELATIONSHIP OF TRAINING TO POSITION

GROUP	RESPONDENTS	YES	NO	DOUBTFUL
Coll.	29	89.66	10.34	
Comm.	38	89.48	5.26	5.26
Hosp.	131	93.89	4.58	1.53
S. Lun.	6	100.00		
TOTAL	204	92.65	5.39	1.96

that there was a definite relationship between training and advancement in the economic status of their present position. In this group 10.34 per cent felt that there was no such relationship.

In the commercial units 89.48 per cent felt that there was a definite relationship between training and economic advancement, 5.26 per cent felt there was no such relationship and 5.26 per cent were doubtful of the relationship of training to their position in commerical units.

Food service managers in hospitals had 93.89 per cent of their group with an affirmative answer, 4.58 per cent a negative answer and 1.53 per cent were in doubt of any relationship between training and economic advancement.

Of the managers in school lunch 100.00 per cent felt a definite correlation of their previous training to their present position.

Of the total respondents who received apprentice training 92.65 per cent felt there was a definite relationship, 5.39 per cent felt there was no correlation, and 1.96 per cent were undecided about any relationship of training to present position.

16. Desirability of Training

A study was also made of those without apprentice training to determine whether or not they felt such training to be desirable. As shown in Table XXVIII, of the college group

TABLE XVIII

DESIRABILITY OF TRAINING BY THE UNTRAINED FOOD SERVICE MANAGERS

GROUP	RESPONDENTS	YES	NO	DOUBTFUL
Coll	34	61.77	35.30	2.94
Comm.	34	67.65	32.35	
Hosp.	28	71.42	21.44	7.14
S.Lun.	8	50.00	50.00	
TOTAL	104	65.38	31.73	2.88

61.77 per cent felt that training was desirable, 35.30 per cent felt it was not, and 2.94 per cent was doubtful of its desirability. Of the food service managers in commercial groups, 67.65 per cent felt training was desirable, and 32.35 felt it was not. In the hospital group 71.42 per cent felt training desirable, 21.44 felt it was not and 7.14 per cent were doubtful. Among the school lunch managers 50.00 per cent felt it desirable and 50.00 per cent felt it unnecessary.

Of the total respondents 65.38 per cent felt an apprentice training program desirable, 31.73 per cent felt it was unnecessary, and 2.88 per cent were doubtful about its desirability.

B. Professional Status of Food Service Managers with and without apprentice training.

1. Professional Membership of Reporting Food Service Managers.

A survey of the membership in professional organizations was made to determine the professional status of those with and without apprentice training. Table XXIX shows the following facts. Of the trained group of respondents employed in colleges 51.72 per cent belong to the American Dietetic Association, 36.84 per cent of those in commercial units are members, 90.83 per cent of the hospital food service managers are affiliated, and 75.00 per cent of the school lunch respondents are members.

Membership of trained groups in the State Restaurant Association was held by 13.79 per cent in college food services; by 34.22 per cent of the managers in commercial units, by 21.29 per cent of the food service managers in hospitals. None of the school lunch managers was affiliated with the State Restaurant Association.

Membership of the trained group in the National American Restaurant Association was held by 13.79 per cent of the college group, 31.60 per cent of the commercial group, and only 1.53 per cent of those in hospitals belonged. In the school lunch group there were no members of the National Restaurant Association.

Membership of the trained group in the American Home Economics Association, both state and national, were as follows; state, 27.59 per cent and national, 27.59 per cent by the college group; state, 42.10 per cent and national, 50.00 per cent in the commercial group; State, 21.62 per cent and National, 16.03 per cent in the hospital group, and State, 16.67 per cent and National, 16.67 per cent in the school lunch group.

A noteworthy per cent in each of the trained groups were members of their own local food management groups. Membership in these groups was reported by 24.14 per cent of the managers in colleges, by 18.42 per cent of the food service managers in commercial units, by 11.98 per cent of the managers in hospitals, and by 16.67 per cent of the managers of school

TABLE XXIX

PROFESSIONAL MEMBERSHIP OF FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

NRA?

GROUP	RESPON-DENTS	A.D.A.	A.R.A. State	A.R.A. Nat'l.	A.H.E.A. State	A.H.E.A. Nat'l.	Local Food Management	Local Food Purchasing	OTHER
Coll.	29	51.72	13.79	13.79	27.59	27.59	24.14	10.34	34.48
Comm.	38	36.84	34.22	31.60	42.10	50.00	18.42	2.63	23.69
Hosp.	131	90.83	21.29	1.53	21.62	16.03	11.98	.76	32.82
S.Lun.	6	75.00			16.67	16.67	16.67	33.33	
TOTAL	204	74.51	9.80	8.82	25.98	24.02	15.69	3.43	30.39

TABLE XXX

PROFESSIONAL MEMBERSHIP OF FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	RESPON-DENTS	A.D.A.	A.H.A. State	A.H.A. Nat'l.	A.H.E.A. State	A.H.E.A. Nat'l.	Local Food Management	Local Food Purchasing	OTHER
Coll.	34	8.82	8.82	8.82	35.30	23.33	8.82	5.88	5.88
Comm.	34	8.82	29.42	29.42	47.06	44.12	14.72	2.94	26.47
Hosp.	28	21.44			42.86	35.71	14.29	3.57	57.14
S.Lun.	8	25.00	25.00	12.50	75.00	50.00	25.00	12.50	37.50
TOTAL	104	13.46	14.42	13.46	44.23	40.38	13.46	4.81	28.85

lunch.

Membership in local food purchasing groups was reported by those respondents with training as follows: 10.34 per cent of the college food service managers, 2.63 per cent of the commercial managers, only 0.76 per cent of the hospital respondents, and 33.33 per cent of the school lunch managers.

Membership in other professional organizations was also considered. These organizations included business women's groups, honorary fraternities, and others of similar nature. The school lunch people had no members participating, all other groups reported some such affiliation. Of those in colleges 33.48 per cent were members of such professional groups, 23.69 per cent of the commercial group were members, and 32.82 per cent of the hospital group belonged to such professional organizations.

Of the total respondents with apprentice training, the membership in professional organizations reported by the total of all trained groups was as follows: American Dietetic Association 74.51 per cent, stat restaurant associations 9.80 percent, National Restaurant Association 8.82 per cent, state Home Economics Associations 25.98 per cent, national American Home Economics Association 24.02 per cent, local food management groups 15.69 per cent, local food purchasing groups 3.43 per cent and miscellaneous professional organizations 30.39 per cent.

Table XXX indicates the professional membership for the 104 respondents without apprentice training as follows: 8.82 per cent of the managers employed in colleges belonged to the American Dietetic Association; 8.82 per cent of those in commercial units belonged; 21.44 per cent of food service managers in hospitals held memberships, and 25.00 per cent of the school lunch managers were affiliated.

Membership in state restaurant associations was held by 8.82 per cent of those in college units, by 29.42 per cent of those in commercial units, and by 25.00 per cent of those in school lunch. It was noted that none of the untrained food service managers in hospitals were members.

Membership in National Restaurant Association was held by 8.82 per cent of the managers working in colleges, by 29.42 per cent of those in commercial units, and by 12.50 per cent of the managers in school lunch units.

Consideration of membership in the state and national Home Economics Associations gave the following information: state, 35.30 per cent and national 28.33 per cent of those in college units, state, 47.06 per cent and national, 44.12 per cent of those in commercial units, state 42.86 per cent and national, 35.71 per cent of the hospital food service managers, and state, 75.00 per cent and national 50.00 per cent of the school lunch managers.

As in the preceding table, membership from this group in

local food management groups was worthy of consideration. Table XXX reveals that membership in such groups was held by 8.82 per cent of the managers in colleges, by 14.72 per cent in commercial units, by 14.29 per cent in hospitals, and by 25.00 per cent of the food service managers in school lunch units.

The membership of the respondents in local food purchasing groups was considerably smaller than in other organizations, as indicated by the following percentages: 5.88 per cent in the college group, 2.94 per cent in commercial units, 3.57 per cent in the hospital group, and 12.50 per cent of those in the school lunch group.

In other professional organizations membership was reported by 5.88 per cent of the college group, 26.47 per cent of the commercial group, 57.14 per cent of the hospital group, and by 37.50 per cent of the school lunch group.

Table XXX presents the facts concerning the record of membership of all respondents without training. From this table it was shown that 13.46 per cent of the group were members of the American Dietetic Association, 14.42 per cent were members of a state restaurant association, 13.46 per cent were members of the National Restaurant Association, 44.23 per cent were affiliated with a state Home Economics Association, 40.38 per cent were affiliated with the national group of the American Home Economics Association, 13.46 per cent held membership in

local food management groups, 4.81 per cent held memberships in local food purchasing groups, and 28.85 per cent were affiliated with other professional organizations.

2. Professional Recognition

Professional recognition of reporting food service managers with and without apprentice training was considered here as that gained through the means of writing, research, and other activities. Tables XXXI and XXXII show the results of the inquiry regarding professional status of the respondents.

The facts revealed in the two tables are: recognition was gained by the respondents of the college food service group by 3.45 per cent of those with training and by 8.82 per cent of those without training. By way of comparison of the two groups of respondents in commercial units 7.90 per cent of the managers with training and 5.88 per cent of the managers without training achieved for themselves professional recognition by means of writing. Recognition was gained among hospital food service managers by 6.87 per cent with training and by 3.57 per cent without training. None of the school lunch respondents indicated any recognition received by written work.

It was found that none of the entire group without training had done any research work on a professional level. Although not a large per cent of the group with training had done a considerable amount of research, the table reveals that 3.45 per cent of the managers in colleges did research work, 2.63 per

TABLE XXVI

PROFESSIONAL RECOGNITION OF FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	RESPONDENTS	WRITTEN	RESEARCH	OTHER
Coll.	29	3.45	3.45	6.90
Comm.	38	7.90	2.63	13.16
Hosp.	131	6.87	1.53	8.40
S.Lun.	6			
TOTAL	204	6.42	1.96	8.82

TABLE XXXII

PROFESSIONAL RECOGNITION OF FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	RESPONDENTS	WRITTEN	RESEARCH	OTHER
Coll.	34	8.82		5.88
Comm.	34	5.88		
Hosp.	28	3.57		3.57
S.Lun.	8			
TOTAL	104	5.77		2.88

cent of the commercial group received recognition for their research work, 1.53 per cent of the hospital group received professional recognition for research work, and none of the school lunch group had done any research work.

Professional recognition for other activities was achieved by 6.90 per cent with training and by 5.88 per cent without training of those in the college groups. Of the food service managers in commercial units 13.16 per cent with apprentice training and none without training reported activities which resulted in professional recognition. Of the food service managers in hospitals 6.87 per cent with training and 3.57 per cent without training received professional recognition for various activities performed. None of the school lunch participants, either from the group with training or without training reported activities to which professional recognition was given.

The summary of the information concerning professional recognition for activities show that 6.42 per cent of the trained group and 5.77 per cent of the untrained group were recipients of professional recognition for written work. Only 1.96 per cent of those with training reported that they had done research work of professional merit. None without training reported any research activities. For other activities 8.82 per cent with training and 2.88 per cent without training received professional recognition.

3. Personal and Professional Improvement

Consideration was given to the opportunity for self and professional improvement by five means.

(a) Available library facilities.

(b) Opportunity for professional contacts.

(c) Stimulation for personal and professional growth.

(d) Stimulating associates

(e) Other esthetic returns

The question was broken down by means of the five headings listed above. Tables XXXIII and XXXIV reveal the results of the questionnaires.

a. In both groups of respondents the majority of food service managers felt that they had sufficient available library facilities to meet their demands. The findings are; that 96.55 per cent of those in college food services with apprentice training and 88.24 per cent without training answered that they felt they had adequate facilities; 63.16 per cent with training and 64.70 per cent without training in commercial units reported adequate available library facilities. In hospital units, 78.84 per cent with training and 85.71 per cent without training reported in the affirmative regarding adequate library facilities. Fifty per cent of the school lunch managers with training and 87.50 per cent without training were in agreement that they had sufficient available library facilities to stimulate personal and professional growth.

TABLE XXXIII

PERSONAL AND PROFESSIONAL IMPROVEMENT OF FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	RE-SPON-DENTS	Available Library Facilities	Opportunity for Contacts	Stimulating to Personal and Profess. Growth	Stimulating Associates	Others
Coll.	29	96.55	86.21	86.21	96.55	41.38
Comm.	38	63.16	94.74	94.74	76.32	23.69
Hosp.	131	78.84	74.57	79.60	87.79	35.01
S.Lun.	6	50.00	83.33	83.33	50.00	50.00
TOTAL	204	79.90	80.88	95.59	85.78	34.31

TABLE XXXIII

PERSONAL AND PROFESSIONAL IMPROVEMENT OF FOOD SERVICE MANAGERS

WITH APPRENTICE TRAINING

GROUP	RE-SPON-DENTS	Available Library Facilities	Opportunity for Contacts	Stimulating to Personal and Profess. Growth	Stimulating Associates	Others
Coll.	29	96.55	86.21	86.21	96.55	41.38
Comm.	38	63.16	94.74	94.74	76.32	23.69
Hosp.	131	78.84	74.57	79.60	87.79	35.01
S.Lun.	6	50.00	83.33	83.33	50.00	50.00
TOTAL	204	79.90	80.88	95.59	85.78	34.31

TABLE XXXIV

PERSONAL AND PROFESSIONAL IMPROVEMENT OF FOOD SERVICE MANAGERS

WITHOUT APPRENTICE TRAINING

GROUP	Re-spon-dents	Available Library Facilities	Opportunity for Contacts	Stimulating to Personal and Profess. Growth	Stimulating Associates	Others
Coll.	34	88.24	76.47	73.53	94.12	41.18
Comm.	34	64.70	88.24	94.12	85.29	32.35
Hosp.	28	85.71	85.71	50.00	64.29	21.44
S.Lun.	8	87.50	87.50	87.50	75.00	
TOTAL	104	79.81	83.65	75.00	81.73	29.81

b. Sufficient opportunity in their present positions for making personal and professional contacts was reported by 75.00 per cent or more of the respondents in all groups. In both groups of respondents, with training and without training, more in commercial units felt that they had opportunity for professional contacts than any other group. They led by 94.74 per cent affirmative answers in the group with training and 88.24 per cent in the group without apprentice training. The group of food service managers in school lunch reported that 83.33 per cent with training and 87.50 per cent without training felt that they had good opportunity for contacts. Among the college group 86.21 per cent with training and 76.47 per cent without training indicated opportunity for contacts. Of the food service managers in hospitals 74.57 per cent with training and 85.71 per cent without training felt they had sufficient opportunity for contacts.

c. Of the food service managers in commercial units 94.74 per cent with training and 94.12 per cent without training felt that their present position afforded opportunities for stimulating personal and professional growth. Of those in school lunch, 83.33 per cent with training and 87.50 per cent without training felt a stimulation for personal and professional growth was available in their present position. Of the food service managers in college units 86.21 per cent with training and 73.53 per cent without training felt that their

present position offered stimuli for personal and professional growth. Only 79.60 per cent with training and 50.00 per cent without training of those employed in hospitals felt their present position was stimulating to personal and professional growth.

d. A somewhat different picture was evident from data presented in answer to the question of whether or not their present position afforded acquaintance with stimulating associates. Of the college food service managers 96.55 per cent with training and 94.12 per cent without training felt their present positions offered contact with challenging associates. In commercial groups 76.32 per cent with training and 85.29 per cent without training indicated that their positions offered challenging associations. The number of hospital food service managers reporting challenging associates were smaller than in the commercial or college groups. Of this group 97.79 per cent with training and 64.29 per cent without training reported challenging associates. Only 50.00 per cent of the trained managers in school lunch units and 75.00 per cent of the managers without training felt they had challenging associates.

e. All the groups had a percentage of their members who indicated esthetic returns other than those already mentioned except the school lunch group without apprentice training.

1. The respondents from the college units indicated the following esthetic returns from their jobs.

1. [illegible]
2. [illegible]
3. [illegible]
4. [illegible]
5. [illegible]
6. [illegible]
7. [illegible]
8. [illegible]
9. [illegible]
10. [illegible]
11. [illegible]
12. [illegible]

2. [illegible] -
[illegible]:

1. [illegible]
2. [illegible]
3. [illegible]
4. Self-satisfaction [illegible] duty
5. [illegible] self-[illegible]
6. Satisfaction [illegible]
7. [illegible] to develop [illegible]
8. [illegible]
9. Prestige [illegible]
10. [illegible]
11. [illegible]
12. Use of new and various types of equipment
13. [illegible]
14. Outside contacts
15. [illegible]
16. [illegible]
17. [illegible]

3. [illegible]
returns:

1. Social living [illegible]
2. [illegible]
3. Self-satisfaction of the job
4. Type of service to humanity
5. Challenges provided daily
6. Prestige
7. Opportunity for attending professional [illegible]
8. The feeling of usefulness
9. [illegible] good living conditions
10. [illegible]

1. [illegible]
2. [illegible]
3. [illegible]
4. [illegible]
5. [illegible]
6. [illegible]
7. [illegible]
8. [illegible]
9. [illegible]
10. [illegible]
11. [illegible]
12. [illegible]

2. [illegible] -
[illegible]:

1. [illegible]
2. [illegible]
3. [illegible]
4. Self-satisfaction [illegible] duty
5. The challenge of self-[illegible]
6. Satisfaction of "[illegible]"
7. The [illegible] to develop [illegible]
8. Prestige [illegible]
9. Prestige [illegible]
10. [illegible]
11. [illegible]
12. [illegible]
13. [illegible]
14. [illegible]
15. [illegible]
16. [illegible]
17. [illegible]

3. [illegible]
returns:

1. Social living [illegible]
2. [illegible]
3. Self-satisfaction [illegible]
4. Type of service to [illegible]
5. Challenge [illegible]
6. Prestige
7. Opportunity for [illegible]
8. The [illegible]
9. [illegible]
10. The challenge of [illegible]

1. [illegible]
2. [illegible]
3. [illegible]
4. [illegible]
5. [illegible]
6. [illegible]
7. [illegible]
8. [illegible]
9. [illegible]
10. [illegible]
11. [illegible]
12. [illegible]

2. [illegible] -
[illegible]:

1. [illegible]
2. [illegible]
3. [illegible]
4. Self-satisfaction enjoyed while on duty
5. The challenge of self-improvement
6. Satisfaction of "helping people"
7. The chance to develop new ideas
8. Prestige [illegible]
9. Prestige in [illegible]
10. Availability of [illegible]
11. Pleasant surroundings and environment
12. Use of [illegible] various types of equipment
13. Independence on job
14. Outside contacts
15. Small team
16. Service out offered within organization
17. [illegible] people

3. Men [illegible] listed the following additional [illegible]
returns:

1. Social living opportunities
2. Religious relationships
3. Self-satisfaction of the job
4. Type of service to humanity
5. Challenges provided [illegible]
6. Prestige
7. Opportunity for [illegible]
8. The feeling of [illegible]
9. High salary, [illegible] living conditions
10. The challenge of [illegible]

11. The ability to develop emotional and professional stability
12. The organization and development of a unit
13. Leisure time
14. Opportunity for additional training on the job
15. The art of co-operation
16. The opportunity to do some travel
17. Ideal geographical location
18. Sense of accomplishment of one's objectives in life
19. The element of human relations
20. Philosophy of life
21. Cultural advantages
22. Cosmopolitan areas
23. Opportunity for outside contacts and friendships
24. Opportunity for contacts with professional people in other areas

4. Esthetic returns listed by food service managers in school lunch were:

1. Amount of leisure time
2. Short working hours
3. Opportunity for contacts with people in community
4. Prestige of position
5. Self-satisfaction in achieving goals
6. Self-confidence offered by present position
7. Contacts with young people
8. Spirit of co-operation and friendliness

The numbers of each group represented, except the managers in school lunch without training are: In Tables XXXIII and XXXIV of the college groups reporting, 41.38 per cent with training and 41.18 per cent without training indicated realization of some or all of the esthetic returns listed above. In the commercial units 23.69 per cent with training and 32.35 per cent without training felt they had esthetic returns in addition to those outlined in the questionnaires. Of the food service managers in hospitals 35.01 per cent with training and 21.44 per cent without training enjoyed esthetic returns in addition to

those specifically indicated in the questionnaire. Although none of the respondents without training in school lunch units reported any other benefits, 50.00 per cent of the respondents with training, felt they had some or all of the previously mentioned esthetic returns.

Of the total respondents with apprentice training (Table XXXIII) 79.90 per cent felt they had adequate available library facilities, 80.86 per cent had opportunity for personal and professional contacts, 95.59 per cent felt their present position was stimulating to personal and professional growth, 85.78 per cent of the group felt they had challenging associations, and 34.31 per cent felt they had esthetic returns in addition to those mentioned in the questionnaires.

By comparison, the 104 respondents in colleges, commercial units, hospitals and school lunch units also reported opportunities for personal and professional improvement. Table XXXIV reveals that 79.81 per cent of the group had adequate available library facilities, 83.65 per cent had the opportunity for personal and professional contacts, 75.00 per cent of the group felt their present positions stimulating to personal as well as professional growth, 81.73 per cent had challenging associates, as co-workers or personnel, and 29.81 per cent felt they had esthetic returns in addition to those mentioned in the questionnaires.

SUMMARY

A questionnaire was prepared and sent to 1,000 Home Economics alumni of the various universities and colleges which granted degrees in Home Economics. (13) Of the 1,000 questionnaires sent 209 or 20.90 per cent were returned unanswered because of change of position and the lack of forwarding addresses. Of the remaining questionnaires 339, or 42.85 per cent were returned with full or partial answers. Thirty-two or 4.05 per cent of those returned were discarded because they contained insufficient data for compilation.

Those usable for tabulation were 308 or 38.94 per cent. The data received from these were compiled and blanket tabulations were made, indicating the effect of training on the professional and economic status of home economics graduates in food service management positions. No mention is made of names of colleges or individuals in these tabulations.

A. Economic Status of Food Service Managers with and Without Apprentice Training

1. Monthly Salaries of Food Service Managers with and Without Apprentice Training

The monthly cash salaries reported in this study are the salaries before federal witholding taxes and other deductions were made. The salaries included cash allowances for board and room. (13)

The data show that in each of the groups that had

apprentice training none of the respondents received a monthly salary of less than $150.00 per month and 2.94 per cent received monthly salaries of $376.00 or over. Of the 204 respondents 48.04 per cent received the mean or over of $250.36 and the median or over of $247.40 per month.

Of the food service managers without training 0.96 per cent received a monthly salary of $125.00 or below and only 1.92 per cent received a monthly salary of $376.00 or over per month. The mean cash salary of $236.63 and the median or over of $201.00 per month was received by 60.58 per cent of those without apprentice training.

A difference was noted in mean of $21.73 per month, favoring the group with training. A difference was noted in median favoring the group with apprentice training by $14.11 per month.

2. Meals Furnished to Food Service Managers with and without Advanced Training

The analysis of the data for the group with training show that 24.12 per cent did not receive any meals and 9.61 per cent of the group without apprentice training. Of the group with apprentice training 47.55 per cent received full board and 41.34 per cent of the group without apprentice training received it.

The mean of the group with apprentice training was 16.78 and the median was 19.54 meals per week. The mean was 13.26

for the group without apprentice training and the median was 18.88 meals per week.

3. Living Quarters

Living quarters were furnished for 27.45 per cent of the food service managers with apprentice training, and for 25.00 per cent of the group without training.

4. Paid Vacation

The results show that no paid vacations were received by 2.94 per cent of those with training, and by 5.77 per cent of those without training.

The mean length of vacation for the group with training was 21.92 days and that for those without apprentice training was 20.28 days per year. The median length of vacations for the group with training was 22.39 days and for those without training 16.64 days per year.

In both groups the school lunch managers received the longest vacation with pay. Next in order of longevity of length of paid vacation were, colleges, commercial, and hospitals.

5. Paid Sick Leave

Those without apprentice training had less paid sick leave by a mean of 5.33 days and a median of 2.67 days annually. Comparison of the two groups revealed that 11.76 per cent with training and 24.04 per cent without training did not receive any sick leave. Those who receive an unlimited amount of sick leave were 20.59 per cent of those with training

and 21.15 per cent of the group without training. The mean for the two groups was larger for those without apprentice training by .02 per cent, whereas the median was larger for those with training by .15 per cent.

6. Special Compensations Received by Food Service Managers.

a. Emergency care on the job was received by 91.18 per cent of those with training, and the same benefits were received by only 66.34 per cent of those without the advanced training.

b. Those with apprentice training, 79.96 per cent received hospitalization and only 58.65 per cent of those without training received hospitalization care for accidents which occurred on the job.

c. Of the group with training, 61.76 per cent and of the group without training, 49.04 per cent received general medical care. A difference of 12.62 per cent favoring the group with training was noted.

d. Unemployment benefits or compensations were received by a considerably lower number of respondents in both groups. Of the group with apprentice training, 17.30 per cent of the group without training, 3.24 per cent received unemployment benefits.

7. Added Services Furnished Food Service Managers.

a. Uniforms were furnished to a larger percentage of

[illegible] to [illegible]. [illegible] to 1[illegible].72 per cent of the [illegible] to 25.[illegible] per cent of [illegible]. [illegible] of 11.25 per cent [illegible] was also [illegible] was [illegible].

b. [illegible] 77.[illegible] per cent of the [illegible] 72.[illegible] per cent of [illegible].

c. [illegible] that 11.5 per cent of the [illegible] 20.[illegible] per cent of the [illegible] for [illegible] expense [illegible].

3. [illegible]

a. The [illegible] 42.1[illegible] per cent of the food service [illegible] to 5[illegible].46 per cent of [illegible] building.

b. [illegible] 47.16 per cent of the food service [illegible] building, and to 1.5[illegible] per cent [illegible] building.

c. [illegible] 5.[illegible] per cent of the [illegible] building and [illegible] 11.25 per cent of [illegible] building.

9. Remunerative Activities

a. Radio, which is one of the more popular means of subsidizing income, showed only 1.47 per cent of those without training using this as a remunerative activity.

b. The presentation of lectures seemed to be most popular way of earning more than the monthly salary. Of those with training only 4.90 per cent and of those without training only 3.84 per cent participated in presenting lectures.

c. The question concerning the publication of books as a source of additional income was answered negatively by all the respondents of both groups.

d. Only 1.47 per cent of those with training and 2.88 per cent of those without training indicated that they had done any written work for magazines and newspapers.

e. Pamphlets were written by 2.45 per cent of the food service managers with training, and by none of the group without apprentice training.

10. Scheduled Work Hours

For the 204 respondents with apprentice training, the mean was 44.19 hours and the median was 43.17 scheduled work hours per week, figures greatly influenced by the longer working hoursof the college group. For the group without apprentice training the mean was 45.32 hours and the median was 46.75 scheduled work hours per week.

It was noted that those with apprentice training had

shorter hours by a mean of 1.13 and a median of 3.58 scheduled work hours per week.

11. Shifts Worked by Respondents

Facts revealed regarding shifts worked were: 100.00 per cent of the school lunch managers in each group worked a straight shift. Of all the respondents with apprentice training who reported 55.88 per cent worked a straight shift, 9.80 per cent worked a broken shift and 34.31 per cent worked a combination shift.

Of those without apprentice training 59.62 per cent worked a straight shift, 14.42 per cent worked a broken shift, and 25.96 per cent worked a combination shift. It was noted that more managers without training worked a straight shift, which is usually considered as the most desirable.

12. Free Hours

Data on the number of free hours per week for managers was based on the average seven 8-hour days work week.

The mean was 12.04 free hours and the median was 12.32 free hours for the 204 respondents with apprentice training. Of this group 0.98 per cent reported no free hours, 1.47 per cent reported twenty or more free hours, and of this group 66.17 per cent had 12 or more free hours per week.

The facts indicated that of the group without apprentice training 8.65 per cent reported no free time, and 2.88 per cent had twenty or more free hours per week. Of this group 56.72

per cent had twelve or more hours of free time each week. The mean for this group was 13.25 and the median was 11.0 free hours per week.

13. Types of Training

Included in this study was a survey of the types of training taken by the 214 respondents with training. It revealed that 74.22 per cent of the group had taken the American Dietetic Association training program, 16.72 per cent received their training under the auspices of the American Institute Association, and the other 13.72 per cent received their training from the many other various types of training programs.

14. Length of Training Taken by Respondents

The length of training received was greatly influenced by the type of training taken. Training periods varied in length from under six months to thirteen months or over.

Of the total group only 3.43 per cent received less than six months of training and only 1.4 per cent had more than one year of training. Of this group 74.51 per cent had twelve months of training and the other 20.09 per cent had training ranging in length from seven to eleven months.

The mean length of training was 11.07 months and the median length was 11.71 months.

15. Relationship of Training

In answer to the question whether the respondent felt the relationship of their training to their present position

92.65 per cent felt a definite correlation, 5.39 per cent felt no relationship between training and economic advancement, and 1.96 per cent were doubtful of any relationship.

16. Training Desirable

In answer to the question, whether apprentice training programs were desirable 65.83 per cent felt it most desirable, 31.73 per cent felt it was unnecessary and 2.88 per cent were in doubt about the desirability of the training program.

B. Professional Status of Food Service Managers with and without Apprentice Training.

1. Professional Membership of Reporting Food Service Managers.

Of the total respondents with apprentice training the following membership was found: 74.51 per cent were members of the American Dietetic Association, 9.80 per cent were members of state and 8.82 per cent were members of the National American Restaurant Association, 25.98 per cent of the respondents were members of the State group and 24.02 per cent were members of the National group of the American Home Economics Association, 15.69 per cent were affiliated with local food management groups, 3.43 per cent were members of local food purchasing groups, and 30.39 per cent were affiliated with other organizations.

Professional membership of the respondents without apprentice training showed: 13.46 per cent were members of the American Dietetic Association, 14.42 per cent were members of the

State and 13.46 per cent were members of the National American Restaurant Association, 44.23 per cent were members of the State and 40.38 per cent were members of the National American Home Economics Association, 13.46 per cent were affiliated with local food management groups, 4.81 per cent were members of local food purchasing groups, and 28.85 per cent were affiliated with other professional organizations.

2. Professional Recognition

The total of the respondents showed that: 6.14 per cent of those with training, and 5.77 per cent of those without training received recognition for writing. Of the groups with apprentice training, 1.96 per cent received recognition for research work. In the group without apprentice training, no recognition for research work was reported. Professional recognition for other activities was reported by 8.82 per cent of those with training and by 2.88 per cent of those without training.

3. Personal and Professional Improvement

(a) Of the respondents with apprentice training 79.90 per cent and 79.81 per cent of those without training reported adequate available library facilities.

(b) Opportunity for social and professional contacts were available to 80.88 per cent of those with apprentice training and to 83.65 percent of those without the training.

(c) Opportunities for stimulation of personal and

professional growth were cited by 95.59 per cent of those with training and by 75.00 per cent of those without training.

(d) Of those with apprentice training 85.78 per cent reported contact with stimulating associates and of those without training 81.73 per cent reported such contact.

(e) Noteworthy percentages from the groups with and without training reported that they had other esthetic returns from their positions than those outlined in the questionnaire. Of those with training 34.31 per cent and 29.81 per cent of those without training felt their positions afforded additional esthetic returns.

Comparison of information regarding trained and untrained managers show slight benefits for those with training (Table XXXV) Slight economic advantages were received by those with training in the following areas: median salaries, meals per week, length of paid vacation, median length of paid sick leave, emergency care on job, hospitalization as a result of job accident, general medical care, all types of group insurance, life, health and accident, and retirement, professional laundry services, travel expenses, lecture giving, writing books, writing pamphlets, scheduled work hours and free time per week.

The food service managers without training received economic advantages, in the following: unemployment compensation, uniforms furnished, radio programs, writing for magazines,

TABLE XXXV

Comparison of Information of Trained and Untrained Managers

	Trained	Untrained	Higher
Salaries, Median	249.40	235.29	Trained
Meals, Median	19.54	18.88	Trained
Living Quarters, Percent receiving	27.45	25.00	Trained
Paid Vacation, Median Length	22.39	16.64	Trained
Paid Sick Leave, Median Length	14.35	14.20	Trained
Special Compensations:			
a. Emergency medical care on job, percent receiving	91.18	66.34	Trained
b. General medical care, percent receiving	61.76	49.04	Trained
c. Hospitalization result of job acc't., percent receiving	76.96	58.65	Trained
d. Unemployment, percent receiving	13.24	17.30	Untrained
Added Services:			
a. Uniforms, percent furnished	14.71	25.96	Untrained
b. Professional laundry services, percent received	79.90	73.08	Trained
c. Travel expenses, percent receiving	42.65	42.31	Trained
Group Insurance Available:			
a. Life, percentage having	41.18	38.46	Trained
b. Health and Accident, percentage having	67.16	61.54	Trained
c. Retirement, percentage having	50.00	44.23	Trained
Remunerative Activities:			
a. Radio, percent engaged	1.47	1.92	Untrained
b. Lecture giving, percent engaged	4.90	3.84	Trained
c. Books, writing, percent engaged	.00	.00	---
d. Magazines and Newspapers, writing, percent engaged	1.47	2.88	Untrained
e. Pamphlets	2.45	.00	Trained

continued ....

TABLE XXXV Con't.

	Trained	Untrained	Higher
Scheduled Work Hours, Median	43.17	46.75	Untrained
Shifts Worked:			
a. Combination, Percent	34.31	25.96	Trained
b. Broken, Percent	9.80	14.42	Untrained
c. Straight, Percent	55.88	59.62	Untrained
Free Hours, Median	11.32	11.80	Untrained
Types of Training:			
a. A. D. A., Percent	74.02	.00	Trained
b. N. R. A., Percent	12.75	.00	Trained
c. Other, Percent	13.72	.00	Trained
Length of Training, Median Mo.	11.71	.00	Trained
Relationship of Training to Present Position			
a. Yes, Percent	92.65	.00	Trained
b. No, Percent	5.39	.00	Trained
c. Doubtful, Percent	1.96	.00	Trained
Desirability of Training			
a. Yes, Percent	.00	65.38	Untrained
b. No, Percent	.00	31.73	Untrained
C. Doubtful, Percent	.00	2.88	Untrained
Professional Membership			
a. A. D. A., Percent	74.51	13.46	Trained
b. ~~A. R. A.~~ NRA?			
National, Percent	9.80	14.42	Untrained
State, Percent	8.82	13.46	Untrained
c. A. H. E. A.			
National, Percent	25.98	44.23	Untrained
State, Percent	24.02	40.38	Untrained
d. Local Food Management Groups, Percent	15.69	13.46	Trained
e. Local Food Purchasing Groups, Percent	3.43	4.81	Untrained
f. Other	30.39	28.85	Trained

continued ....

TABLE XXXV Con't.

	Trained	Untrained	Higher
Professional Recognition			
a. Written, Percent	6.42	5.77	Trained
b. Research, Percent	1.96	.00	Trained
c. Other, Percent	8.82	2.88	Trained
Personal and Professional Improvement			
a. Available Library Facilties, Percent	79.90	79.81	Trained
b. Opportunity for contacts, Percent	80.88	83.65	Untrained
c. Stimulating to Personal and Professional Growth, Percent	95.59	75.00	Trained
d. Stimulating associates, Percent	85.78	71.73	Trained
e. Others, Percent	34.31	29.81	UnTrained

and newspapers and for straight working shifts. (Table XXXV)

Professional membership was held by more trained food service managers in the American Dietetic Association, local food management groups, and other organizations. The untrained managers had a larger group oftheir number affiliated with the State and National Restaurant Associations, State and National American Home Economics Associations and with the local food purchasing groups.

Written, research and other professional recognition was received by more trained food service managers. (Table XXXV) Page 119.

The trained food service managers had more opportunity for professional and personal improvement through available library facilities, stimulating position and stimulating associates. The untrained food service managers had more opportunity for personal and professional improvement through more professional contacts, and through other outside interests.

CONCLUSIONS AND RECOMMENDATIONS

The results of this study reveal considerable uniformity of economic returns and professional status for the two groups, food service managers with apprentice training and without apprentice training. Generally speaking, those with apprentice training have slight advantages over those managers without apprentice training.

Interpretation of the data show slight advantages for the group with apprentice training in all the following areas: monthly salaries, living quarters furnished, length of paid vacations, paid sick leave, special compensations, length of working week, professional laundry services, amount of travel expenses, opportunities for remunerative activities outside the job, professional recognition, and esthetic returns. Even though the advantage of each of these is slight, the cumulative effect of the total is apparently a sufficient incentive for advanced training.

In response to the possibility of a relationship between apprentice training and the economic and professional advancement, 92.65 per cent of those with training felt there was a positive correlation, 5.39 per cent felt there was no correlation and 1.96 per cent were undecided.

Analysis of the data from the group without apprentice training reveal that 65.38 per cent felt training was most

desirable, 31.73 per cent felt it was unnecessary, and 2.68 per cent had no definite feeling about it.

Individual comments from the respondents in both groups of food service managers summarized the apprentice training period as that training which bridges the gap from college to the business world.

Thus the results of the study show considerable uniformity of economic and professional status with the foregoing conclusions not showing a sharp contrast between the two groups studied, although the majority of both groups felt apprentice training was desirable. From the analysis of the data a recommendation for further study should be considered. A further study over a considerable period of time to discover why the majority of food service managers both with and without apprentice training have felt it a desirable practice when there has been such a slight difference in the economic and professional status of both groups.

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PROFESSIONAL STATUS OF FOOD SERVICE MANAGERS QUESTIONNAIRE

NAME _____ COLLEGE ATTENDED _____ GRADUATION DATE _____

Part I. Survey of positions held from the first year of employment to the present time.

List the successive jobs you have held from the first year of employment to the present time giving:-

Beginning and end date of employment in each position	Name of Organization	Location	Monthly Salary	Compensation (Not taxable)		Length of Paid Vacation	Paid Sick leave per year
				No. meals per week	Living Quarters (yes-no)		

SPECIAL COMPENSATIONS

Emergency Medical Care on Job	Hospitalization (result of job accident)	General Medical Attention	Unemploy-ment	Group Insurance Available yes-no			Uniforms Furnished yes or no	Laundry Services Provided yes - no
				Life	Health & Accident	Retirement		

Note:- All information recorded here will be treated with strictest confidence.

Positions Held	Travel Expenses for Business (Yes or No)	Indicate approximate number of remunerative activities outside of position (annually)					Scheduled Work Hours		
		Radio	Lectures	Books	Magazines & Newspapers	Pamphlets	No. of Work Hrs. Per Week	Shifts: Straight, broken combination	Free hrs. per week

PART II. PROFESSIONAL STATUS OF THE INDIVIDUAL (Check answers yes or no and write in year in blank provided)

A. Professional Affiliations:

	yes	no	year of beginning membership
1. Are you a member of any of the following?	____	____	_____
a. American Dietetic Association	____	____	_____
b. American Restaurant Association	____	____	_____
1. State	____	____	_____
2. National	____	____	_____
c. American Home Economics Association	____	____	_____
1. State	____	____	_____
2. National	____	____	_____
d. Local Food Management Groups	____	____	_____
e. Purchasing Groups	____	____	_____
f. Others			
1.			_____
2.			_____
3.			_____
4.			_____
5.			_____

B. What professional recognition have you received during years of employment? Give subject and indicate year work was done.

1. Written Work

Subject	Year
a.	
b.	
c.	
d.	
e.	

2. Research

Subject	Year
a.	
b.	
c.	
d.	
e.	

3. Other

Subject	Year
a.	
b.	
c.	
d.	
e.	

C. Does your present position offer you available resources for personal and professional improvement?

	yes	no
1. Library	___	___
2. Opportunity for business and professional contacts in related fields	___	___

D. Aesthetic returns of your present position

1. Are your present working conditions conducive to high morale?	___	___
2. Are the majority of your associates and co-workers on your own social level?	___	___
3. Do you feel that there are other aesthetic returns from your present positions that have not been listed? List:-	___	___

PART III. APPRENTICESHIP TRAINING

A. If you took a post-graduate training period after graduation:

1. Where?

2. How long was the training period?

3. Do you feel that there has been a correlation between your apprenticeship training period and your own advancement?

B. If you had no post-graduate training period following college, do you feel it would have been helpful?

In what specific areas of food service management?

C. Comments you might have regarding your attitude about an apprenticeship training period.

MONTHLY SALARIES OF COLLEGE FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Re-spon-dents	125 & - Below	126 - 150	151 - 175	176 - 200	201 - 225	226 - 250	251 - 275	276 - 300	301 - 325	326 - 350	351 - 375	376 - Above	MEAN	MEDIAN
1	6					16.67	66.67	16.67						$235.56	$231.00
2	5					20.00	40.00		20.00		20.00			259.50	236.00
3	5			20.00			40.00			20.00	20.00			262.32	248.50
4	4					25.00		25.00	50.00					262.00	261.00
5	3								66.67	33.33				306.44	298.50
6															
7	2						50.00				50.00			285.00	285.00
8	2							50.00				50.00		306.17	306.17
9	2								50.00				50.00	339.00	339.00
10															
TOTAL	29			3.45		10.34	31.04	10.34	20.69	6.90	10.34	3.45	3.45	$270.68	$266.00

MEALS FURNISHED COLLEGE FOOD SERVICE MANAGERS WITH TRAINING

YEAR	Re-spon-dents	None	21	20-19 18	17-16 15	14	12-13	11-10 9	8-7 6	5 & Under	MEAN	MEDIAN
1	6	16.67	66.67	16.67							20.30	20.50
2	5		100.0								21.00	21.00
3	5	20.00	40.00	20.00		20.00					18.50	19.00
4	4		100.0								21.00	21.00
5	3		66.67	33.33							20.67	20.67
6												
7	2			50.00	50.00						16.5	16.5
8	2		100.0								21.00	21.00
9	2		50.00	50.00							19.50	19.50
10												
TOTAL	29	6.90	68.96	17.24	3.45	3.45					18.41	20.16

LIVING QUARTERS FURNISHED COLLEGE FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

	RESPONDENTS		YES		NO	
YEAR	#	%	#	%	#	%
1	6	100.00	0	.00	6	100.00
2	5	100.00	2	40.00	3	60.00
3	5	100.00	1	20.00	4	80.00
4	4	100.00	3	75.00	1	25.00
5	3	100.00	0	.00	3	100.00
6						
7	2	100.00	0	.00	2	100.00
8	2	100.00	1	50.00	1	50.00
9	2	100.00	0	.00	2	100.00
10						
TOTAL	29	100.00	7	24.14	22	75.86

PAID VACATIONS RECEIVED BY COLLEGE FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	RESPONDENTS #	RESPONDENTS %	NONE	7 DAYS	8-14 DAYS	15-21 DAYS	22-28 DAYS	29-35 DAYS	MEAN	MEDIAN
1	6		16.67		16.67		50.00	16.67	$ 36.40	$ 27.00
2	5				40.00	20.00		40.00	21.40	23.00
3	5				40.00	20.00	40.00		21.00	23.00
4	4				25.00	25.00	25.00	25.00	22.50	25.00
5	3				33.33	16.67			17.67	19.00
6										
7	2				50.00			50.00	52.00	52.00
8	2							100.00	30.00	30.00
9	2					50.00		50.00	31.50	31.50
10										
TOTAL	29		3.45		27.59	20.69	20.69	27.59	$30.86	$29.00

PAID SICK LEAVE RECEIVED BY COLLEGE FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Re-spon-dents	NONE	7 Days or Less	8-14 Days	15-21 Days	22-28 Days	29-35 Days	36 and over	Indef-inite	MEAN	MEDIAN
1	6			50.00		16.67			33.33	$15.00	$11.67
2	5		20.00	80.00						11.80	12.00
3	5			60.00	20.00	20.00				17.40	16.00
4	4	50.00		25.00					25.00	14.00	14.00
5	3			33.33		33.33			33.33	19.00	19.00
6											
7	2					50.00			50.00	24.00	24.00
8	2								100.00		
9	2			50.00						14.00	14.00
10											
TOTAL	29	6.90	3.45	44.83	3.45	13.79			27.58	$16.11	$14.43

SPECIAL COMPENSATIONS FOR COLLEGE FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Re-spon-dents	Emergency Care on Job Yes		Emergency Care on Job No		Hosp. Result of Job Acc't Yes		Hosp. Result of Job Acc't No		General Medical Care Yes		General Medical Care No		Unemployment Yes		Unemployment No	
		#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%
1	6	5		1	16.67	5		1		1		5				6	100.
2	5	4	80.00	1	20.00	4	80.00	1	20.00	-		5	100.00			5	100.
3	5	4	80.00	1	20.00	3	60.00	2	40.00	3	60.00	2	40.00			5	100.
4	4	4	100.00			3	75.00	1	25.00	1	25.00	3	75.00			4	100.
5	3	2	66.67	1	33.33			3	100.00			3	100.00			3	100.
6																	
7	2	2	100.00			2	100.00					2	100.00			2	100.
8	2	2	100.00			2	100.00					2	100.00			2	100.
9	2	2	100.00			2	100.00			1	50.00	1	50.00			2	100.
10																	
TOTAL	29	25	86.21	4	13.79	21	72.41	8	27.59	6	20.69	23	79.31			29	100.

ADDED SERVICES FURNISHED FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respondents	Uniforms Furnished Yes #	%	Uniforms Furnished No #	%	Laundry (Professional) Yes #	%	Laundry (Professional) No #	%	Travel Expenses Yes #	%	Travel Expenses No #	%
1	6			6	100.00	6	100.00			3	50.00	3	50.00
2	5	1	20.00	4	80.00	4	80.00	1	20.00	4	80.00	1	20.00
3	5	1	20.00	4	80.00	4	80.00	1	20.00			5	100.00
4	4			4	100.00	4	100.00			3	75.00	1	25.00
5	3			3	100.00	2	66.67	1	33.33	1	33.33	2	66.67
6													
7	2			2	100.00	2	100.00			1	50.00	1	50.00
8	2			2	100.00	2	100.00			1	50.00	1	50.00
9	2			2	100.00	2	100.00			1	50.00	1	50.00
10													
TOTAL	29	2	6.95	27	93.10	26	89.66	3	10.34	14	48.28	15	51.72

GROUP INSURANCE AVAILABLE TO COLLEGE FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Re-spon-dents	Life Insurance Yes		Life Insurance No		Health and Accident Yes		Health and Accident No		Retirement Yes		Retirement No	
		#	%	#	%	#	%	#	%	#	%	#	%
1	6	4	66.67	2	33.33	2	33.33	4	66.67	4	66.67	2	33.33
2	5			5	100.00	1	20.00	4	80.00	3	60.00	2	40.00
3	5	2	40.00	3	60.00	3	60.00	2	40.00	4	80.00	1	20.00
4	4			4	100.00	1	25.00	3	75.00	1	25.00	3	75.00
5	3	1	33.33	2	66.67	3	100.00			2	66.67	1	33.33
6													
7	2	1	50.00	1	50.00	2	100.00			2	100.00		
8	2	1	50.00	1	50.00	2	100.00			1	50.00	1	50.00
9	2	2	100.00			1	50.00	1	50.00	1	50.00	1	50.00
10													
TOTAL	29	11	37.93	18	62.07	15	51.72	14	48.28	18	62.07	11	37.93

REMUNERATIVE ACTIVITIES OF COLLEGE FOOD SERVICE MANAGERS WITH TRAINING

YEAR	Respondents	Radio Yes #	Radio Yes %	Radio No #	Radio No %	Lecture Yes #	Lecture Yes %	Lecture No #	Lecture No %	Books Yes #	Books Yes %	Books No #	Books No %	Mag.& Newsp. Yes #	Mag.& Newsp. Yes %	Mag.& Newsp. No #	Mag.& Newsp. No %	Pamphlets Yes #	Pamphlets Yes %	Pamphlets No #	Pamphlets No %
1	6			6	100.00			6	100.00			6	100.00			6	100.00			6	100.00
2	5			5	100.00	1	20.00	4	80.00			5	100.00			5	100.00			5	100.00
3	5			5	100.00			5	100.00			5	100.00			5	100.00			5	100.00
4	4			4	100.00			4	100.00			4	100.00			4	100.00			4	100.00
5	3			3	100.00			3	100.00			3	100.00			3	100.00			3	100.00
6																					
7	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
8	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
9	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
10																					
TOTAL	29			29	100.00	1	3.45	28	96.55			29	100.00			29	100.00			29	100.00

SCHEDULED WORK HOURS FOR COLLEGE FOOD SERVICE MANAGERS WITH TRAINING

YEAR	Respondents #	35-36 or Less	37-39 Hours	40-43 Hours	44-47 Hours	48 and Over	MEAN	MEDIAN
1	6			33.33	16.67	50.00	$45.50	$45.00
2	5				80.00	20.00	44.80	43.50
3	5				40.00	60.00	52.00	46.00
4	4				25.00	75.00	49.50	49.00
5				33.33	66.67		42.00	42.00
6								
7	2			50.00		50.00	45.00	45.00
8	2			50.00		50.00	46.00	46.00
9	2			50.00		50.00	46.00	46.00
10								
TOTAL	29			20.69	34.48	44.83	46.79	44.50

SHIFT WORKED BY COLLEGE FOOD SERVICE MANAGERS WITH TRAINING

YEAR	RESPONDENTS	COMBINATION	BROKEN	STRAIGHT
1	6	66.67		33.33
2	5	50.00	40.00	40.00
3	5	60.00		40.00
4	4	25.00	25.00	50.00
5				100.00
6				
7	2			100.00
8	2	50.00		50.00
9	2	50.00		50.00
10				
TOTAL	29	37.93	10.35	51.72

FREE HOURS PER WEEK OF COLLEGE FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respon-dents	20 or More	17 - 19	16 - 14	13 - 12	11 - 9	8 - 7	6 - 1	NONE	MEAN	MEDIAN
1	6			33.33	16.67		33.33	16.67		$10.50	$ 9.00
2	5				80.00		20.00			11.20	10.50
3	5				40.00		40.00		20.00	10.00	9.00
4	4				25.00		25.00	50.00		6.50	5.00
5	3			33.33	66.67					13.33	12.00
6											
7	2			50.00				50.00		11.00	11.00
8	2				50.00		50.00			10.00	10.00
9	2				50.00		50.00			10.00	10.00
10											
TOTAL	29			13.79	41.38		27.59	13.79	3.45	$ 9.21	$ 9.50

TYPES OF TRAINING RECEIVED BY COLLEGE FOOD SERVICE MANAGERS

YEAR	Respondents	A. D. A.	A. R. A.	OTHER TYPES OF TRAINING
1	6	66.67		33.33
2	5	20.00	20.00	60.00
3	5	60.00	40.00	
4	4	50.00	25.00	25.00
5	3	66.67		25.00
6				
7	2	100.00		
8	2	50.00		50.00
9	2		50.00	50.00
10				
TOTAL	29	51.72	17.24	31.04

LENGTH OF TRAINING RECEIVED BY COLLEGE FOOD SERVICE MANAGERS

YEAR	Respondents	Over 12 mo.	12 mo.	11-10 mo.	9-8 mo.	7-6 mo.	Under 6 mo.	MEAN	MEDIAN
1	6		100.00					$12.00	$12.00
2	5		20.00		20.00	20.00	40.00	6.40	7.00
3	5	20.00	60.00		20.00			12.40	13.00
4	4		75.00		25.00			11.00	11.00
5	3		100.00					12.00	12.00
6									
7	2		100.00					12.00	12.00
8	2		100.00					12.00	12.00
9	2				100.00			9.00	9.00
10									
TOTAL	29	3.45	68.96		17.24	3.45	6.90	$10.76	$12.00

RELATIONSHIP OF TRAINING TO POSITION OF COLLEGE FOOD SERVICE MANAGER

YEAR	RESPONDENTS	YES	NO
1	6	100.00	
2	5	80.00	20.00
3	5	100.00	
4	4	75.00	25.00
5	3	100.00	
6			
7	2	100.00	
8	2	100.00	
9	2	50.00	50.00
10			
TOTAL	29	89.66	10.34

MONTHLY SALARIES OF COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	125 & - Below	126 - 150	151 - 175	176 - 200	201 - 225	226 - 250	251 - 275	276 - 300	301 - 325	326 - 350	351 - 375	376 - Abv.	MEAN	MEDIAN
1	4				25.00		50.00			25.00				$241.75	$231.00
2	6			16.67		33.33	16.67		16.67	16.67				225.67	221.00
3	8		12.50		25.00		37.50	12.50		12.50				226.72	241.00
4	4				50.00		50.00							211.00	191.00
5	3				33.33		66.67							215.67	222.50
6	5					20.00		40.00			20.00	20.00		240.60	266.00
7	3						33.33	66.67						257.00	261.00
8															
9	1										100.00			330.33	330.33
TOTAL	34		2.94	2.94	17.65	8.82	32.35	14.72	2.94	8.82	5.88	2.94		$242.21	$236.00

MEALS FURNISHED COLLEGE FOOD SERVICE MANAGERS WITHOUT TRAINING

YEAR	Re-spon-dents	NONE	21	20-19 18	17-16 15	14	13-12	11-10 9	8-7	5 or Less	MEAN	MEDIAN
1	4		75.00	25.00							$20.25	$20.00
2	6		66.67		16.67		16.67				18.50	19.75
3	8	25.00	37.50	25.00						12.50	17.17	19.00
4	4						50.00		25.00	25.00	8.75	7.00
5	3		33.33				33.33			33.33	12.67	11.50
6	5		60.00	40.00							20.60	21.00
7	3		66.67	33.33							20.67	21.00
8												
9	1		100.00								21.00	21.00
10												
TOTAL	34	2.94	52.95	17.65	2.94		11.76		2.94	8.82	$17.06	$19.60

LIVING QUARTERS RECEIVED BY COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respondents	YES #	YES %	NO #	NO %
1	4	2	50.00	2	50.00
2	6	1	16.67	5	83.33
3	8	1	12.50	7	87.50
4	4	1	25.00	3	75.00
5	3	1	33.33	2	66.67
6	5	1	20.00	4.	80.00
7	3	3	100.00		
8					
9	1			1	100.00
10					
TOTAL	34	10	29.42	24	70.58

PAID VACATIONS RECEIVED BY COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respon-dents	NONE	7 Days Less	8-14 Days	15 to 21 Days	22 to 28 Days	29-35 Days	MEAN	MEDIAN
1	4				25.00	50.00	25.00	$36.75	$27.00
2	6			33.33	16.67	33.33	16.67	26.33	21.00
3	8			12.50			87.50	31.75	31.00
4	4	25.00		25.00		25.00	25.00	19.00	16.00
5	3			33.33		33.33	33.33	37.33	27.00
6	5			20.00	20.00	20.00	40.00	22.80	27.00
7	3			33.33			33.33	44.67	31.00
8									
9	1						100.00	30.00	30.00
10									
TOTAL	34	2.94		20.59	8.82	20.59	47.06	$24.42	$28.14

PAID SICK LEAVE RECEIVED BY COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	NONE	7 Days less	8 to 14 Days	15 to 21 Days	22 to 28 Days	29 to 35 Days	35 Days Over	Indef.	MEAN	MEDIAN
1	4	50.00		25.00					25.00	$14.00	$14.00
2	6		16.67		16.67	16.67			50.00	15.33	15.00
3	8	12.50		37.50	12.50				37.50	13.75	11.67
4	4	25.00		25.00	25.00				25.00	14.50	14.50
5	3	100.00									
6	5			40.00	20.00		20.00		20.00	17.25	13.00
7	3			33.33			33.33		33.33	21.00	17.00
8											
9	1								100.00		
10											
TOTAL	34	20.59	2.94	23.54	11.76	2.94	5.88		32.35	$15.94	$13.80

SPECIAL COMPENSATIONS AVAILABLE TO COLLEGE FOOD SERVICE MANAGERS WITHOUT TRAINING

YEAR	Re-spon-dents	Emergency Care on Job Yes		No		Hosp. Result of Job Acc't Yes		No		General Medical Care Yes		No		Unemployment Yes		No	
		#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%
1	4	1	25.00	3	75.00	1	25.00	3	75.00	1	25.00	3	75.00				100.0
2	6	3	50.00	3	50.00	4	66.67	2	33.33	4	66.67	2	33.33	1	16.67	5	83.53
3	8	5	62.50	3	37.50	4	50.00	4	50.00	4	50.00	4	50.00	1	12.50	7	87.50
4	4	3	75.00	1	25.00	4	100.00			2	50.00	2	50.00			4	100.0
5	3			3	100.00	1	33.33	2	66.67	2	66.67	1	33.33			3	100.0
6	5	2	40.00	3	50.00	2	40.00	3	60.00	2	40.00	3	60.00			5	100.0
7	3	2	66.67	1	33.33	2	66.67	1	33.33			2	100.00	1	33.33	2	66.67
8																	
9	1	1	100.00			1	100.00					1	100.00			1	100.0
10																	
TOTAL	31	17	50.00	17	50.00	19	55.88	15	44.12	15	44.12	19	55.88	3	8.82	31	91.18

GROUP INSURANCE AVAILABLE TO COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	Life Insurance				Health and Accident				Retirement			
		YES		NO		YES		NO		YES		NO	
		#	%	#	%	#	%	#	%	#	%	#	%
1	4	1	25.00	3	75.00	3	75.00	1	25.00	1	25.00	3	75.00
2	6	3	50.00	3	50.00	4	66.67	2	33.33	3	50.00	3	50.00
3	8	5	62.50	3	37.50	5	62.50	3	37.50	3	37.50	5	62.50
4	4			4	100.00	2	50.00	2	50.00	3	75.00	1	25.00
5	3			3	100.00	2	66.67	1	33.33	2	66.67	1	33.33
6	5	3	60.00	2	40.00	1	20.00	4	80.00	1	20.00	4	80.00
7	3	1	33.33	2	66.67	1	33.33	2	66.67	2	66.67	1	33.33
8													
9	1	1	100.00			1	100.00			1	100.00		
10													
TOTAL	34	14	41.17	20	58.23	19	55.88	15	44.12	16	47.06	18	52.94

ADDED SERVICES RECEIVED BY COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	Uniforms Furnished YES		Uniforms Furnished NO		Laundry (Professional) YES		Laundry (Professional) NO		Travel Expenses YES		Travel Expenses NO	
		#	%	#	%	#	%	#	%	#	%	#	%
1	4			4	100.00	1	25.00	3	75.00			4	100.00
2	6			6	100.00	6	100.00			3	50.00	3	50.00
3	8	2	25.00	6	75.00	6	75.00	2	25.00	3	37.50	5	62.50
4	4			4	100.00	4	100.00			3	75.00	1	25.00
5	3	1	33.33	2	66.67	3	100.00			1	33.33	2	66.67
6	5	2	40.00	3	60.00	4	80.00	1	20.00	2	40.00	3	60.00
7	3			3	100.00	3	100.00			2	66.67	1	33.33
8													
9	1			1	100.00	1	100.00			1	100.00		
10													
TOTAL	34	5	14.79	29	85.21	28	82.35	6	17.65	15	44.12	19	55.88

REMUNERATIVE ACTIVITIES OF COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	Radio				Lecture				Books				News. & Mag.				Pamphlets			
		YES		NO		YES		NO		YES		NO		YES		NO		YES		NO	
		#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%
1	4			4	100.00			4	100.00			4	100.00			4	100.00			4	100.00
2	6			6	100.00	1	16.67	5	83.33			6	100.00	1	16.67	5	83.33			6	100.00
3	8			8	100.00			8	100.00			8	100.00			8	100.00			8	100.00
4	4			4	100.00			4	100.00			4	100.00			4	100.00			4	100.00
5	3			3	100.00			3	100.00			3	100.00			3	100.00			3	100.00
6	5			5	100.00			5	100.00			5	100.00			5	100.00			5	100.00
7	3			3	100.00			3	100.00			3	100.00			3	100.00			3	100.00
8																					
9	1			1	100.00			1	100.00			1	100.00			1	100.00			1	100.00
10																					
TOTAL	34			34	100.00	2	2.94	33	97.06			34	100.00	1	2.94	33	97.06			34	100.00

SCHEDULED WORK HOURS FOR COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPONDENTS	35 - 36 Less	37 to 39	40-43 Hours	44 - 47 Hours	48 and Over	MEAN	MEDIAN
1	4					100.00	$50.25	$47.67
2	6			33.33		66.67	48.33	47.00
3	8			12.50	50.00	37.50	48.13	49.00
4	4			50.00	25.00	25.00	43.50	43.00
5	3			33.33	33.33	33.33	44.00	43.00
6	5					100.00	56.00	56.00
7	3			33.33		66.67	46.00	46.00
8								
9	1				100.00		44.00	44.00
10								
TOTAL	34			20.58	20.58	58.84	$48.32	$46.33

SHIFT WORKED BY COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPONDENTS	COMBINATION	BROKEN	STRAIGHT
1	4	25.00	50.00	25.00
2	6	16.67	33.33	50.00
3	8	12.50	50.00	37.50
4	4	50.00		50.00
5	3		33.33	66.67
6	5	60.00	20.00	20.00
7	3	33.33	33.33	33.33
8				
9	1	100.00		
10				
TOTAL	34	29.42	32.35	38.23

FREE HOURS PER WEEK OF COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respondents	20 or More	17 to 19	16 to 14	13 to 12	11 to 9	8 to 7	6 to 1	NONE	MEAN	MEDIAN
1	4						75.00		25.00	$ 8.00	$ 8.00
2	6			33.33			33.33	16.67	16.67	10.00	12.00
3	8			12.50	37.50	12.50		12.50	25.00	8.14	11.00
4	4			50.00	25.00		25.00			12.50	13.00
5	3			33.33	33.33		33.33			12.00	11.00
6	5						40.00		60.00	8.00	8.00
7	3			33.33			66.67			10.00	8.00
8											
9	1				100.00					12.00	12.00
10											
TOTAL	34			20.58	17.65	2.94	32.35	5.88	20.58	$10.56	$ 9.29

DESIRABILITY OF TRAINING TO COLLEGE FOOD SERVICE MANAGERS WITHOUT TRAINING

YEAR	RESPONDENTS	YES	NO	DOUBTFUL
1	4	50.00	50.00	
2	6	16.67	83.33	
3	8	87.50	12.50	
4	4	50.00	50.00	
5	3	66.67		33.33
6	5	60.00	40.00	
7	2	10.00		
8				
9	1	100.00		
10				
TOTAL	34	61.77	35.30	2.94

MONTHLY SALARIES OF COMMERCIAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respondents	125 & Below	126 - 150	151 - 175	176 - 200	201 - 225	226 - 250	251 - 275	276 - 300	301 - 325	326 - 350	351 - 375	376-400& Over	MEAN	MEDIAN
1	7			28.57		14.29		28.57	14.29	14.29				$241.19	$265.00
2	8				25.00	25.00		25.00	25.00					237.00	231.00
3	2					50.00			50.00					247.00	231.00
4	4						25.00	25.00	25.00	25.00				277.75	231.00
5	7							14.29	14.29	42.86	14.29		14.29	328.36	316.00
6	4						25.00	25.00	25.00		25.00			276.00	271.00
7	3									33.33	33.33	33.33		335.67	326.00
8	1												100.00	414.00	414.00
9	2								50.00				50.00	342.50	342.50
10															
TOTAL	38			5.26	5.26	10.52	5.26	18.42	21.05	15.80	7.90	2.63	7.90	$281.26	$286.00

LIVING QUARTERS FURNISHED COMMERCIAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

	RESPONDENTS		YES		NO	
YEAR	#	%	#	%	#	%
1	7	100.00			7	100.00
2	8	100.00			8	100.00
3	2	100.00			2	100.00
4	4	100.00	1	25.00	3	75.00
5	7	100.00	3	42.86	4	57.14
6	4	100.00	1	25.00	3	75.00
7	3	100.00			3	100.00
8	1	100.00			1	100.00
9	2	100.00			2	100.00
10						
TOTAL	38	100.00	5	13.16	33	86.84

PAID VACATIONS RECEIVED BY COMMERCIAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	RESPONDENTS	NONE	7 DAYS	8-14 DAYS	15-21 DAYS	22-28 DAYS	29-35 & Ovr DAYS	MEAN	MEDIAN
1	7		71.43	28.57				$ 8.71	$ 7.10
2	8			87.50			12.50	16.00	14.71
3	2			100.00				14.00	14.00
4	4			100.00				14.00	14.00
5	7	14.29		71.42	14.29			14.50	14.50
6	4			25.00			75.00	26.00	30.00
7	3		33.33	33.33	33.33			14.00	14.50
8	1			100.00				14.00	14.00
9	2				50.00		50.00	28.00	28.00
10									
TOTAL	38	2.63	15.79	60.52	7.90		13.16	$15.56	$14.57

PAID SICK LEAVE RECEIVED BY COMMERCIAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Re-spon-dents	NONE	7 Days or Less	8-14 Days	15-21 Days	22-28 Days	29-35 Days	36 and Over	Indef-inite.	MEAN	MEDIAN
1	7	28.56	42.86	14.29					14.29	$ 8.75	$ 7.00
2	8			12.50			25.00		62.50	24.67	21.50
3	2	100.00									
4	4	50.00			25.00				25.00	21.00	21.00
5	7	14.29		28.56	14.29				42.86	14.33	14.50
6	4			50.00					50.00	13.00	13.00
7	3			100.00						14.00	14.00
8	1		100.00							7.00	7.00
9	2			50.00					50.00	14.00	14.00
10											
TOTAL	38	18.42	10.52	26.32	5.26		5.26		34.22	$14.56	$14.20

SPECIAL COMPENSATIONS FOR COMMERCIAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Re-spon-dents	Emergency Care on Job YES #	%	NO #	%	Hosp. Result of Job Acc't YES #	%	NO #	%	General Medical Care YES #	%	NO #	%	Unemployment YES #	%	NO #	%
1	7	5	71.43	2	28.57	4	57.14	3	42.86	5	71.43	2	28.57	4	57.14	3	42.86
2	8	8	100.00			8	100.00			7	87.50	1	12.50	5	62.50	3	37.50
3	2	2	100.00			2	100.00					2	100.00	2	100.00		
4	4	4	100.00			3	75.00	1	25.00	3	75.00	1	25.00	1	25.00	3	75.00
5	7	6	85.71	1	14.29	6	85.71	1	14.29	5	71.43	2	28.57	3	42.86	4	57.14
6	4	4	100.00			3	75.00	1	25.00	2	50.00	2	50.00	1	25.00	3	75.00
7	3	2	66.67	1	33.33	1	33.33	2	66.67	2	66.67	1	33.33	1	33.33	2	66.67
8	1	1	100.00					1	100.00			1	100.00			1	100.00
9	2	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00
10																	
TOTAL	38	33	86.84	5	13.16	28	73.68	10	26.32	25	65.78	13	34.22	18	47.37	20	52.63

GROUP INSURANCE AVAILABLE TO COMMERCIAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respondents	Life Insurance YES #	Life Insurance YES %	Life Insurance NO #	Life Insurance NO %	Health and Accident YES #	Health and Accident YES %	Health and Accident NO #	Health and Accident NO %	Retirement YES #	Retirement YES %	Retirement NO #	Retirement NO %
1	7	3	42.86	4	57.14	7	100.00			4	57.14	3	42.86
2	8	5	62.50	3	37.50	5	62.50	3	37.50	5	62.50	3	37.50
3	2	2	100.00			2	100.00			1	50.00	1	50.00
4	4	3	75.00	1	25.00	4	100.00			2	50.00	2	50.00
5	7	6	85.71	1	14.29	6	85.71	1	14.29	6	85.71	1	14.29
6	4			4	100.00	2	50.00	2	50.00			4	100.00
7	3	2	66.69	1	33.33	3	100.00			3	100.00		
8	1			1	100.00			1	100.00			1	100.00
9	2	1	50.00	1	50.00	2	100.00			1	50.00	1	50.00
10													
TOTAL	38	22	57.00	16	42.10	31	81.58	7	18.42	22	57.90	16	42.10

ADDED SERVICES FURNISHED COMMERCIAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respondents	Uniforms Furnished YES #	%	NO #	%	Laundry (Professional) YES #	%	NO #	%	Travel Expenses YES #	%	NO #	%
1	7	4	57.14	3	42.86	7	100.00			2	28.57	5	71.43
2	8	4	50.00	4	50.00	7	87.50	1	12.50	5	62.50	3	37.50
3	2	2	100.00			2	100.00			1	50.00	1	50.00
4	4	3	75.00	1	25.00	3	75.00	1	25.00	2	50.00	2	50.00
5	7	2	28.57	5	71.43	5	71.43	2	28.57	7	100.00		
6	4			4	100.00	3	75.00	1	25.00	1	25.00	3	75.00
7	3	1	33.33	2	66.67	3	100.00			2	66.67	1	33.33
8	1	1	100.00			1	100.00					1	100.00
9	2	2	100.00			2	100.00			2	100.00		
10													
TOTAL	38	19	50.00	19	50.00	33	86.84	5	13.16	22	57.90	16	42.10

RENUMERATIVE ACTIVITIES OF COMMERCIAL FOOD SERVICE MANAGERS WITH TRAINING

YEAR	Re-spon dents	Radio YES #	Radio YES %	Radio NO #	Radio NO %	Lecture YES #	Lecture YES %	Lecture NO #	Lecture NO %	Books YES #	Books YES %	Books NO #	Books NO %	Mag. & Newspaper YES #	Mag. & Newspaper YES %	Mag. & Newspaper NO #	Mag. & Newspaper NO %	Pamphlets YES #	Pamphlets YES %	Pamphlets NO #	Pamphlets NO %
1	7	1	14.29	6	85.71	2	28.57	5	71.43			7	100.00	1	14.29	6	85.71	1	14.29	6	85.71
2	8			8	100.00			8	100.00			8	100.00			8	100.00			8	100.00
3	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
4	4			4	100.00			4	100.00			4	100.00			4	100.00			4	100.00
5	7			7	100.00			7	100.00			7	100.00			7	100.00			7	100.00
6	4			4	100.00			4	100.00			4	100.00			4	100.00			4	100.00
7	3			3	100.00			3	100.00			3	100.00			3	100.00			3	100.00
8	1			1	100.00			1	100.00			1	100.00			1	100.00			1	100.00
9	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
10																					
TOTAL	38	1	2.63	37	97.37	2	5.26	36	94.74			38	100.00	1	2.63	37	97.37	1	2.63	37	97.37

SCHEDULED WORK HOURS FOR COMMERCIAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	RESPONDENTS	35-36 or Less	37-39 Hours	40-43 Hours	44-47 Hours	48 and Over	MEAN	MEDIAN
1	7			57.14	14.29	28.57	$42.86	$40.50
2	8			37.50	25.00	37.50	44.50	45.00
3	2			50.00		50.00	47.50	47.50
4	4			50.00	25.00	25.00	43.00	41.00
5	7		14.28	42.86		42.86	44.79	40.50
6	4			25.00	25.00	50.00	46.00	47.00
7	3			66.67		33.33	42.00	40.00
8	1					100.00	48.00	48.00
9	2			100.00			41.00	41.00
10								
TOTAL	38		2.63	47.37	13.16	36.84	$44.17	$42.00

SHIFT WORKED BY COMMERCIAL FOOD SERVICE MANAGERS WITH TRAINING

YEAR	RESPONDENTS	COMBINATION	BROKEN	STRAIGHT
1	7		14.29	85.71
2	8	50.00		50.00
3	2			100.00
4	4	25.00	25.00	50.00
5	7	28.57	28.57	42.86
6	4			100.00
7	3	33.33		66.67
8	1			100.00
9	2	50.00		50.00
10				
TOTAL	38	23.69	10.52	65.79

FREE HOURS PER WEEK OF COMMERCIAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respon-dents	20 or More	17 - 19	16 - 14	13 - 12	11 - 9	8 - 7	6 - 1	NONE	MEAN	MEDIAN
1	7			57.14	14.29		28.57			$ 13.14	$ 15.00
2	8			37.50	12.50	12.50	25.00	12.50		11.50	11.00
3	2			50.00				50.00		8.50	9.00
4	4			50.00	25.00		25.00			13.00	13.00
5	7		14.29	42.86			28.57		14.29	13.75	14.33
6	4		25.00			25.00	25.00	25.00		10.00	13.00
7	3			66.67			33.33			13.33	14.00
8	1						100.00			8.00	8.00
9	2			100.00						15.00	15.00
10											
TOTAL	38		5.26	44.74	7.90	5.26	26.32	7.90	2.62	$ 12.26	$ 13.75

TYPES OF TRAINING RECEIVED BY COMMERCIAL FOOD SERVICE MANAGERS

YEAR	RESPONDENTS	A. D. A.	A. R. A.	OTHER TYPES OF TRAINING
1	7	28.57	71.43	
2	8	25.00	50.00	25.00
3	2		50.00	50.00
4	4	25.00	75.00	
5	7	28.57	42.86	28.57
6	4	75.00	25.00	
7	3	33.33	33.33	33.33
8	1			100.00
9	2			100.00
10				
TOTAL	38	28.94	47.37	23.69

LENGTH OF TRAINING RECEIVED BY COMMERCIAL FOOD SERVICE MANAGERS

YEAR	RESPONDENTS	Over 12 Mo.	12 Mo.	11-10 Mo.	9-8 Mo.	7-6 Mo.	Under 6 Mo.	MEAN	MEDIAN
1	7		42.86	14.29	42.86			$10.29	$10.67
2	8		37.50		12.50	12.50	37.50	7.63	9.00
3	2		50.00		50.00			10.00	9.00
4	4		25.00	25.00	50.00			9.50	9.00
5	7		57.14		14.29	28.57		9.86	12.00
6	4	25.00	75.00					12.25	12.33
7	3		66.67		33.33			11.00	12.00
8	1		100.00					12.00	12.00
9	2					50.00	50.00	4.50	5.00
10									
TOTAL	38	2.63	47.38	5.26	23.69	10.52	10.52	$ 9.82	$11.00

RELATIONSHIP OF TRAINING TO POSITION OF COMMERCIAL FOOD SERVICE MANAGERS

YEAR	RESPONDENTS	YES	NO	DOUBTFUL
1	7	85.71		
2	8	100.00		
3	2	100.00		
4	4	50.00	25.00	25.00
5	7	85.71	14.29	
6	4	100.00		
7	3	100.00		
8	1	100.00		
9	2	100.00		
10				
TOTAL	38	89.48	5.26	5.26

MONTHLY SALARIES OF COMMERCIAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respondents	125 & Below	126 - 150	151 - 175	176 - 200	201 - 225	226 - 250	251 - 275	276 - 300	301 - 325	326 - 350	351 - 375	376 - 400	MEAN	MEDIAN
1	3			33.33	33.33	33.33								$190.33	$186.00
2	5				20.00	40.00	40.00							222.60	228.50
3	9								33.33					236.44	246.00
4	2					50.00		50.00						244.50	221.00
5	5				20.00	20.00	40.00			20.00				238.21	228.50
6	2					50.00			50.00					248.00	221.00
7	3	33.33					33.33				33.33			226.96	246.00
8	2			50.00									50.00	317.50	321.00
9	2							50.00	50.00					275.55	276.00
10	1											100.00		358.00	358.00
TOTAL	34	2.94		11.76	8.82	20.58	20.58	8.22	14.72	2.94	2.94	2.94	2.94	$241.35	$241.00

MEALS FURNISHED COMMERCIAL FOOD SERVICE MANAGERS WITHOUT TRAINING

YEAR	Re-spon-dents	NONE	21	20-19 18	17-16 15	14	13-12	11-10 9	8-7 6	5 or Less	MEAN	MEDIAN
1	3		33.33	33.33						33.33	$14.67	$19.75
2	5		40.00					40.00		20.00	13.50	12.25
3	9										11.13	11.50
4	2	50.00								50.00	5.00	5.00
5	5		40.00				20.00	20.00		20.00	12.70	12.25
6	2	50.00					50.00				12.00	12.00
7	3	33.33		33.33					33.33		13.50	12.50
8	2		50.00				50.00				16.50	16.00
9	2	50.00					50.00				12.00	12.00
10	1						100.00				12.00	12.00
TOTAL	34	14.71	17.65	8.82			20.59	11.76	5.88	14.73	$13.69	$11.88

LIVING QUARTERS RECEIVED BY COMMERCIAL FOOD SERVICE TEACHERS WITHOUT ATHLETICS COACHING

YEAR	RESPONDENTS	YES		NO	
		#	%	#	%
1	3	1	33.33	2	66.67
2	5	2	40.00	3	60.00
3	9			9	100.00
4	2			2	100.00
5	5			5	100.00
6	2			2	100.00
7	3			3	100.00
8	2	1	50.00	1	50.00
9	2			2	100.00
100	1			1	100.00
TOTAL	34	4	11.76	30	88.24

PAID VACATIONS RECEIVED BY COMMERCIAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	NONE	7 Days or Less	8-14 Days	15-21 Days	22-28 Days	29-35 & Over	MEAN	MEDIAN
1	3		33.33	33.33	33.33			$ 14.00	$ 15.00
2	5			80.00			20.00	18.20	15.50
3	9							12.22	14.00
4	2			100.00				14.00	14.00
5	5			100.00				14.40	14.00
6	2			50.0	50.00			13.50	13.00
7	3		33.33	33.33	33.33			14.00	15.00
8	2	50.00	50.00					7.00	7.00
9	2			50.00	50.00			14.50	14.50
10	1				100.00			14.00	14.00
TOTAL	34	2.94	14.71	64.70	14.71		2.94	$ 13.94	$ 14.65

PAID SICK LEAVE RECEIVED BY COMMERCIAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	NONE	7 Days or Less	8 - 14 Days	15 - 21 Days	22 - 28 Days	29 - 35 Days	36 & Over	INDEF.	MEAN	MEDIAN
1	3	33.33		33.33	33.33					$14.50	$14.50
2	5	20.00	20.00	60.00						13.50	14.33
3	9	44.44		11.11			22.22		22.22	27.00	30.00
4	2			50.00					50.0	11.00	11.00
5	5	60.00							40.00		
6	2			50.00	50.00					15.00	13.00
7	3			66.67					33.33	13.00	13.00
8	2	100.00									
9	2	50.00		50.00						12.00	12.00
10	1								100.00		
TOTAL	34	35.30	2.94	29.42	5.88		5.88		20.58	$14.20	$14.75

SPECIAL COMPENSATIONS AVAILABLE TO COMMERCIAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	Emergency Care on Job YES		NO		Hosp. Result of Job Acc't YES		NO		General Medical Care YES		NO		Unemployment YES		NO	
		#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%
1	3	2	66.67	1	33.33	2	66.67	1	33.33	2	66.67	1	33.33			3	100.00
2	5	4	80.00	1	20.00	4	80.00	1	20.00	4	80.00	1	20.00			5	100.00
3	9	6	66.67	3	33.33	5	55.56	4	44.44	2	22.22	7	77.78	3	33.33	6	66.67
4	2	2	100.00			2	100.00			1	50.00	1	50.00	2	100.00		
5	5	5	100.00			5	100.00			5	100.00			3	60.00	2	40.00
6	2	1	50.00	1	50.00	1	50.00	1	50.00	2	100.00					2	100.00
7	3	1	33.33	2	66.67	1	33.33	2	66.67	1	33.33	2	66.67	1	33.33	2	66.67
8	2	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00
9	2	1	50.00	1	50.00	1	50.00	1	50.00			2	100.00	1	50.00	1	50.00
10	1	1	100.00			1	100.00					1	100.00	1	100.00		
TOTAL	34	24	70.58	10	29.42	23	67.65	11	32.35	18	52.94	16	47.06	12	35.30	22	64.70

GROUP INSURANCE AVAILABLE TO COMMERCIAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respondents	Life Insurance YES #	Life Insurance YES %	Life Insurance NO #	Life Insurance NO %	Health & Accident YES #	Health & Accident YES %	Health & Accident NO #	Health & Accident NO %	Retirement YES #	Retirement YES %	Retirement NO #	Retirement NO %
1	3	2	66.67	1	33.33	2	66.67	1	33.33	1	33.33	2	66.67
2	5	3	60.00	2	40.00	3	60.00	2	40.00	2	40.00	1	20.00
3	9	1	11.11	8	88.89	7	77.78	2	22.22	4	44.44	5	55.56
4	2	2	100.00			1	50.00	1	50.00	2	100.00		
5	5	5	100.00			5	100.00			3	60.00	2	40.00
6	2			2	100.00	1	50.00	1	50.00	2	100.00		
7	3			3	100.00	1	33.33	2	66.67	1	33.33	2	66.67
8	2	1	50.00	1	50.00	1	50.00	1	50.00			2	100.00
9	2	2	100.00			1	50.00	1	50.00	1	50.00	1	50.00
10	1	1	100.00			1	100.00					1	100.00
TOTAL	34	17	50.00	17	50.00	23	67.65	11	32.35	18	53.94	16	47.06

ADDED SERVICES RECEIVED BY COMMERCIAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respondents	Uniforms Furnished YES #	%	NO #	%	Laundry (Professional) YES #	%	NO #	%	Travel Expenses YES #	%	NO #	%
1	3	2	66.67	1	33.33	2	66.67	1	33.33	1	33.33	2	66.67
2	5	3	60.00	2	40.00	4	80.00	1	20.00	3	60.00	2	40.00
3	9	6	66.67	3	33.33	6	66.67	3	33.33	4	44.44	5	55.56
4	2	2	100.00			2	100.00			2	100.00		
5	5	5	100.00			5	100.00			2	40.00	3	60.00
6	2			2	100.00			2	100.00	1	50.00	1	50.00
7	3			3	100.00			3	100.00	3	100.00		
8	2	2	100.00			2	100.00					1	100.00
9	2			2	100.00			2	100.00	1	50.00	1	50.00
10	1			1	100.00			1	100.00			1	100.00
TOTAL	34	20	58.23	14	41.17	21	61.77	13	38.23	17	50.00	17	50.00

RENUMERATIVE ACTIVITIES OF COMMERCIAL FOOD SERVICE MANAGERS WITHOUT TRAINING

YEAR	Re-spon-dents	Radio YES #	Radio YES %	Radio NO #	Radio NO %	Lecture YES #	Lecture YES %	Lecture NO #	Lecture NO %	Books YES #	Books YES %	Books NO #	Books NO %	Mag. & Newspaper YES #	Mag. & Newspaper YES %	Mag. & Newspaper NO #	Mag. & Newspaper NO %	Pamphlets YES #	Pamphlets YES %	Pamphlets NO #	Pamphlets NO %
1	3			3	100.00			3	100.00			3	100.00			3	100.00			3	100.00
2	5			5	100.00			5	100.00			5	100.00			5	100.00			5	100.00
3	9			9	100.00			9	100.00			9	100.00			9	100.00			9	100.00
4	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
5	5			5	100.00			5	100.00			5	100.00			5	100.00			5	100.00
6	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
7	3			3	100.00			3	100.00			3	100.00			3	100.00			3	100.00
8	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
9	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
10	1			1	100.00			1	100.00			1	100.00			1	100.00			1	100.00
TOTAL	34			34	100.00			34	100.00			34	100.00			34	100.00			34	100.00

SCHEDULED WORK HOURS FOR COMMERCIAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPONDENTS	35-36 or Less	37-39 Hours	40-43 Hours	44-47 Hours	48 and Over	MEAN	MEDIAN
1	3			66.67	33.33		$41.33	$40.00
2	5			60.00	40.00		42.00	40.33
3	9			44.45	22.22	33.33	44.11	43.00
4	2			100.00			40.00	40.00
5	5			40.00	20.00	40.00	48.40	43.00
6	2	50.00		50.00			37.75	37.75
7	3		33.33			66.67	45.00	46.00
8	2			50.00		50.00	44.00	44.00
9	2				50.00	50.00	46.50	46.50
10	1				100.00		46.00	46.00
TOTAL	34	2.94	2.94	44.12	23.53	26.47	$43.84	$41.00

SHIFT WORKED BY COMMERCIAL FOOD SERVICE MANAGERS WITHOUT TRAINING

YEAR	RESPONDENTS	COMBINATION	BROKEN	STRAIGHT
1	3	33.33		66.67
2	5	40.00		60.00
3	9	11.11	11.11	77.78
4	2			100.00
5	5	40.00		60.00
6	2			100.00
7	3			100.00
8	2	50.00		50.00
9	2			100.00
10	1			100.00
TOTAL	34	20.59	2.94	76.47

FREE HOURS PER WEEK OF COMMERCIAL FOOD SERVICE MANAGERS WITHOUT TRAINING

YEAR	Respon-dents	20 or More	17 - 19	16 - 14	13 - 12	11 - 9	8 - 7	6 - 1	NONE	MEAN	MEDIAN
1	3			66.67	33.33					$14.67	$14.00
2	5			60.00		40.00				14.00	13.67
3	9			44.44	11.11	11.11	11.11	22.22		11.89	12.00
4	2			100.00						16.00	16.00
5	5			40.00	20.00		20.00		20.00	9.50	13.00
6	2	50.00		50.00						17.75	17.75
7	3		33.33				66.67			11.00	8.00
8	2			50.00			50.00			12.00	12.00
9	2					50.00	50.00			9.50	9.50
10	1					100.00				10.00	10.00
TOTAL	34	2.94	2.94	44.12	8.82	14.71	17.65	5.88	2.94	$12.92	$12.75

DESIRABILITY OF TRAINING OF COMMERCIAL FOOD SERVICE MANAGERS WITHOUT TRAINING

YEAR	RESPONDENTS	YES	NO	DOUBTFUL
1	3	66.67	33.33	
2	5	40.00	60.00	
3	9	66.67	33.33	
4	2	100.00		
5	5	80.00	20.00	
6	2	100.00		
7	3	100.00		
8	2		100.00	
9	2	50.00	50.00	
10	1	100.00		
TOTAL	34	67.65	32.35	

SALARIES OF HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respondents	125 Below	126 - 150	151 - 175	176 - 200	201 - 225	226 - 250	251 - 275	276 - 300	301 - 325	326 - 350	351 - 375	376 - Over	MEAN	MEDIAN
1	25			4.00	4.00	36.00	40.00	12.00	4.00					$227.00	$224.75
2	24					29.16	45.83	25.00						235.00	234.03
3	22					13.64	36.36	18.18	27.27	4.55				256.50	251.00
4	18				5.56	22.22	22.22	22.22	27.78					249.39	251.00
5	8				12.50		50.00	12.50	12.50	12.50				251.50	246.00
6	11					27.27	18.18	54.55						245.27	252.67
7	9					22.22	33.33	11.11	22.22				11.11	269.56	239.33
8	9				11.11		33.33		11.11	11.11	11.11	11.11	11.11	289.74	276.00
9	5					40.00		40.00		20.00				259.15	267.00
10															
TOTAL	131			.76	3.06	22.90	24.35	20.61	12.21	3.06	.76	.76	1.53	$248.22	$242.67

MEALS FURNISHED HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respondents	NONE	21	20 - 19 18	17-16 15	14 - 13	13-12	11-10 9	8 - 7 6	5 or Under	MEAN	MEDIAN
1	25	33.33	54.00			8.33	8.33			4.17	$18.59	$20.04
2	24	33.33	45.82			4.17	4.17	4.17	4.17	4.17	17.56	19.82
3	22	36.36	54.54			4.55	4.55				19.86	20.25
4	18	38.89	44.43	5.56			5.56	5.56			18.91	19.68
5	8	12.50	50.00	12.50			12.50		12.50		17.14	19.38
6	11	54.55	18.18	9.09			9.09			9.09	15.80	19.50
7	9	11.11	88.89								21.00	21.00
8	9	22.22	44.45					22.22		11.11	15.71	19.38
9	5	20.00	80.00								21.00	21.00
10												
TOTAL	131	32.06	50.38	2.29		2.29	5.34	3.06	1.53	3.06	$18.47	$19.02

LIVING QUARTERS FURNISHED HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	RESPONDENTS	YES #	YES %	NO #	NO %
1	25	25	30.00	17	70.00
2	24	10	43.75	13	56.25
3	22	5	22.73	17	77.27
4	18	7	38.89	11	61.11
5	8	1	12.50	7	87.50
6	11	2	18.18	9	81.82
7	9	4	44.44	5	55.56
8	9	3	33.33	6	66.67
9	5	4	30.00	1	20.00
10					
TOTAL	131	44	33.59	87	66.41

PAID VACATIONS FOR HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respon-dents	NONE	7 Days or Less	8 - 14 Days	15 - 21 Days	22 - 28 Days	29 - 35 Days	MEAN	MEDIAN
1	25		4.00	32.00	24.00	12.00	28.00	$21.16	$23.00
2	24		4.17	37.50	29.17	29.16		19.67	22.14
3	22			40.91	9.09	50.00		21.45	25.00
4	18			5.56	22.22	5.56	38.88	23.33	26.50
5	8	12.50		50.00			37.50	20.86	16.50
6	11		18.01	45.46		18.18	18.18	17.64	15.20
7	9		11.12	22.22	22.22		44.44	21.67	24.00
8	9		11.12	22.22		44.44	22.22	22.78	26.50
9	5		20.00			20.00	60.00	24.60	29.67
10									
TOTAL	131	.76	6.11	32.38	14.50	26.72	19.08	$21.20	$24.00

PAID SICK LEAVE FOR HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respon-dents	NONE	7 Days Less	8 - 14 Days	15 - 21 Days	22 - 28 Days	29 - 35 Days	35 Days & Over	INDEF.	MEAN	MEDIAN
1	25		8.00	76.00	4.00				12.00	$13.09	$14.56
2	24	25.00	12.50	50.00	12.50					12.83	14.29
3	22		13.64	59.09	13.64				13.64	12.21	11.89
4	18	11.11		33.33	16.67	11.11			27.78	16.45	15.33
5	8	12.50		50.00			37.50			20.86	16.50
6	11	18.18	9.09	36.37	9.09		18.18		9.09	16.50	14.32
7	9	22.22		44.44					33.34	13.50	14.50
8	9	11.11	22.22	33.34		11.11			22.22	10.50	11.00
9	5			20.00	20.00	20.00	20.00		20.00	21.75	17.00
10											
TOTAL	131	10.69	8.40	50.38	9.16	3.05	4.58		13.74	$14.38	$14.30

SPECIAL COMPENSATIONS RECEIVED BY HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Re-spon-dents	Emergency Care on Job				Hosp. Result of Job Acc't				General Medical Care				Unemployment			
		YES		NO		YES		NO		YES		NO		YES		NO	
		#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%
1	25	23	92.00	2	8.00	18	72.00	7	28.00	19	76.00	6	24.00	1	4.00	24	96.00
2	24	20	83.83	1	16.67	16	66.67	8	33.33	12	50.00	12	50.00	1	4.17	23	95.83
3	22	22	100.00			16	72.73	6	27.27	17	77.27	5	22.73			22	100.00
4	18	18	100.00			15	83.33	3	16.67	12	66.67	6	33.33	4	22.22	14	77.78
5	8	8	100.00			6	75.00	2	25.00	6	75.00	2	25.00			8	100.00
6	11	11	100.00			11	100.00			9	81.82	2	18.18	1	9.09	10	90.91
7	9	8	88.89	1	11.11	9	100.00			7	77.78	2	22.22			9	100.00
8	9	9	100.00			9	100.00			7	77.78	2	22.22	1	11.11	8	88.89
9	5	5	100.00			4	80.00	1	20.00	5	100.00			1	20.00	4	80.00
10																	
TOTAL	131	124	94.66	4	5.34	104	79.39	27	20.61	94	71.76	37	28.24	9	6.87	122	93.13

GROUP INSURANCE AVAILABLE TO HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Re-spon-dents	Life Insurance YES #	%	NO #	%	Health and Accident YES #	%	NO #	%	Retirement YES #	%	NO #	%
1	25	19	76.00	6	24.00	16	64.00	9	36.00	13	52.00	12	48.00
2	24	5	20.83	19	79.17	15	62.50	9	37.50	4	16.67	20	83.33
3	22	5	22.73	17	77.72	16	72.73	6	27.27	8	36.36	14	63.64
4	18	5	27.78	13	72.22	12	66.67	6	33.33	10	55.56	8	44.44
5	8	3	37.50	5	62.50	7	87.50	1	12.50	3	37.50	5	62.50
6	11	3	27.27	8	72.73	4	36.36	7	63.64	5	45.45	6	54.55
7	9	5	55.56	4	44.44	6	66.67	3	33.33	5	55.56	4	44.44
8	9	2	22.22	7	77.78	8	88.89	1	11.11	5	55.56	4	44.44
9	5	3	60.00	2	40.00	5	100.00			4	80.00	1	20.00
10													
TOTAL	131	50	38.17	81	61.83	89	67.94	42	32.06	57	43.51	74	56.49

ADDED SERVICES RECEIVED BY HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respondents	Uniforms YES #	Uniforms YES %	Uniforms NO #	Uniforms NO %	Laundry YES #	Laundry YES %	Laundry NO #	Laundry NO %	Travel YES #	Travel YES %	Travel NO #	Travel NO %
1	25			25	100.00	21	84.00	4	16.00	5	20.00	20	80.00
2	24	1	4.17	23	95.83	20	83.33	4	16.67	8	33.33	16	66.67
3	22			22	100.00	13	59.09	9	40.91	11	50.00	11	50.00
4	18	1	5.56	17	94.44	14	77.78	4	22.22	7	38.39	11	61.11
5	8			8	100.00	7	87.50	1	12.50	1	12.50	7	87.50
6	11	4	36.36	7	63.64	6	54.55	4	36.36	6	54.55	5	45.45
7	9			9	100.00	9	100.00			4	44.44	5	55.56
8	9	2	22.22	7	77.78	6	66.67	3	33.33	5	55.56	4	44.44
9	5	1	20.00	4	80.00	4	80.00	4	80.00	1	20.00	3	60.00
10													
TOTAL	131	9	6.87	122	93.13	101	77.10	30	22.90	49	37.40	82	62.60

RENUMERATIVE ACTIVITIES OF HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Re-spon-dents	Radio YES #	Radio YES %	Radio NO #	Radio NO %	Lectures YES #	Lectures YES %	Lectures NO #	Lectures NO %	Books YES #	Books YES %	Books NO #	Books NO %	Magazines & News. YES #	Magazines & News. YES %	Magazines & News. NO #	Magazines & News. NO %	Pamphlets YES #	Pamphlets YES %	Pamphlets NO #	Pamphlets NO %
1	25	1	4.00	24	96.00	2	8.00	23	92.00			25	100.00	2	8.00	23	92.00	1	4.00	24	96.00
2	24			24	100.00			24	100.00			24	100.00			24	100.00			24	100.00
3	22			22	100.00	2	9.09	20	91.91			22	100.00			22	100.00	1	4.55	21	95.45
4	18			18	100.00			18	100.00			18	100.00			18	100.00			18	100.00
5	8			8	100.00	1	12.50	7	87.50			8	100.00			8	100.00			8	100.00
6	11			11	100.00	1	9.09	10	91.91			11	100.00			11	100.00			11	100.00
7	9	1	11.11	8	88.89	1	11.11	8	88.89			9	100.00			9	100.00	1	11.11	8	88.89
8	9			9	100.00			9	100.00			9	100.00			9	100.00			9	100.00
9	5			5	100.00			5	100.00			5	100.00			5	100.00			5	100.00
10																					
TOTAL	131	2	1.53	129	98.47	7	5.34	124	94.66			131	100.00	2	1.53	129	98.47	3	2.29	128	97.71

HOURS WORKED BY HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respon-dents	35-36 or Less Hrs.	37 - 39 Hours	40 - 43 Hours	44 - 47 Hours	48 Hours & Over	Over 48 Hours	MEAN	MEDIAN
1	25	4.00		36.00	44.00	16.00		$42.96	$42.38
2	24			33.33	45.83	20.84		43.71	43.00
3	22		9.09	22.73	36.36	31.82		44.09	44.33
4	18		11.11	22.22	50.00	16.67		43.58	43.40
5	8			12.50	62.50	25.00		44.50	43.40
6	11	9.09		36.37	27.27	27.27		43.18	42.50
7	9				44.44	55.56		46.33	46.00
8	9			22.22	66.67	11.11		44.22	43.25
9	5			20.00	40.00	40.00		45.20	44.00
10									
TOTAL	131	1.53	3.05	25.95	45.04	24.43		$43.89	$43.24

SHIFT WORKED BY HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	RESPONDENTS	COMBINATION	BROKEN	STRAIGHT
1	25	52.00	8.00	40.00
2	24	58.34	8.33	33.33
3	22	31.82		68.18
4	18	27.78	11.11	61.11
5	8	12.50	12.50	75.00
6	11	18.18	18.18	63.64
7	9	66.67	11.11	22.22
8	9	22.22	22.22	55.56
9	5	20.00	20.00	60.00
10				
TOTAL	130	38.46	10.00	51.54

FREE HOURS OF HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respon-dents	20 or More Hrs.	17 to 19	16 to 14	13 to 12	11 to 9	8 to 7	6 to 1 Hours	NONE	MEAN	MEDIAN
1	25	4.00		28.00	52.00		76.00			$13.04	$12.09
2	24			29.16	45.82	4.17	20.83			12.29	11.55
3	22		9.09	22.73	27.27	9.09	31.82			11.91	11.00
4	18		11.11	22.22	27.78	22.22	16.67			12.42	11.67
5	8			12.50	62.50		25.00			11.50	10.60
6	11	9.09		36.37	27.27		18.18	9.09		12.82	11.53
7	9				33.33	11.11	55.56			9.67	8.60
8	9			22.22	66.67			11.11		11.78	11.25
9	5			20.00	40.00		20.00	20.00		10.80	12.00
10											
TOTAL	131	1.53	3.05	23.66	41.22	6.11	22.14	2.29		$12.11	$11.27

TRAINING RECEIVED BY HOSPITAL FOOD SERVICE MANAGERS

YEAR	Respon-dents	A. D. A.	A. R. A.	Other Types of Training
1	25	92.00		8.00
2	24	100.00		
3	22	95.45		4.55
4	18	88.88	5.56	5.56
5	8	87.50	12.50	
6	11	81.82		18.18
7	9	100.00		
8	9	88.89		11.11
9	5	80.00		20.00
10				
TOTAL	131	92.36	1.53	6.11

LENGTH OF TRAINING OF HOSPITAL FOOD SERVICE MANAGERS

YEAR	Respon-dents	Over 12 Months	12 Months	11 - 12 Months	9 - 8 Months	7 - 6 Months	Under 6 Months	MEAN	MEDIAN
1	25		96.00		4.00			$11.84	$11.96
2	24		100.00					12.00	12.00
3	22		81.81	4.55	9.09	4.55		11.36	11.78
4	18	5.56	61.10	11.11	11.11	5.56	5.56	10.33	11.67
5	8		87.50		12.50			11.63	11.86
6	11	9.09	72.73		18.18			12.55	11.88
7	9		77.78		11.11	11.11		11.00	11.71
8	9		88.89			11.01		11.33	11.98
9	5		80.00			20.00		10.40	11.75
10									
TOTAL	131	1.53	80.13	2.29	6.87	8.42	.76	$11.48	$11.87

RELATIONSHIP OF TRAINING TO POSITION

YEAR	Respon-dents	YES	NO	DOUBTFUL
1	25	100.00		
2	24	95.83	4.17	
3	22	95.45		4.55
4	18	94.44	5.56	
5	8	87.50	12.50	
6	11	73.73	27.27	
7	9	100.00		
8	9	88.89		11.11
9	5	100.00		
10				
TOTAL	131	93.89	4.58	1.53

SALARIES OF HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	125 & Below	126 - 150	151 - 175	176 - 200	201 - 225	226 - 250	251 - 275	276 - 300	301 - 325	326 - 350	351 - 375	376 - Over	MEAN	MEDIAN
1	4				25.00	50.00	25.00							$215.72	$216.00
2	6			16.67		16.67	33.33	33.33						222.50	211.00
3	3					33.33		33.67						217.33	216.00
4	5					20.00	40.00	20.00	20.00					216.00	216.00
5	3				33.33	33.33	33.33							210.33	216.00
6	2						50.00	50.00						259.50	216.00
7	2				50.00			50.00						221.50	211.00
8	1									100.00				317.00	317.00
9	1					100.00								219.00	219.00
10	1									100.00				320.00	320.00
TOTAL	28			3.57	10.71	25.00	25.00	25.00	3.57	7.15				$221.57	$227.67

MEALS FURNISHED HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respon-dents	NONE	21	20-19 18	17-16 15	14	12-13	11-10 9	8-7 6	5 or Under	MEAN	MEDIAN
1	4		50.00	50.00							$19.50	$19.00
2	6	16.67	66.67			16.67					19.60	20.13
3	3		66.67				33.33				18.00	19.75
4	5		80.00				20.00				19.20	20.13
5	3		100.00								21.00	21.00
6	2		100.00								21.00	21.00
7	2	50.00							50.00		7.00	7.00
8	1		100.00								21.00	21.00
9	1	100.00										
10	1		100.00								21.00	21.00
TOTAL	28	10.71	67.87	7.14		3.57	7.14		3.57		$19.20	$20.03

LIVING QUARTERS FOR HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPONDENTS	YES		NO	
		#	%	#	%
1	4	1	25.00	3	75.00
2	6	3	50.00	3	50.00
3	3	1	33.33	2	66.67
4	5	1	20.00	4	80.00
5	3	3	100.00		
6	2	2	100.00		
7	2			2	100.00
8	1	1	100.00		
9	1			1	100.00
10	1			1	100.00
TOTAL	28	12	42.86	16	57.14

PAID VACATION FOR HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respon-dents	NONE	7 Days or Less	8 - 14 Days	15 - 21 Days	22 - 28 Days	29 - 35 & Under	MEAN	MEDIAN
1	4		25.00	75.00				$12.25	$14.32
2	6			33.33	33.33	33.33		20.17	17.00
3	3			66.67	33.33			16.33	16.00
4	5			20.00	40.00	40.00		22.40	24.00
5	3			66.67		33.33		13.67	16.00
6	2					50.00	50.00	27.50	22.00
7	2	50.00			50.00			15.00	15.00
8	1					100.00		23.00	23.00
9	1					100.00		26.00	26.00
10	1						100.00	40.00	40.00
TOTAL	28	3.57	3.57	35.71	21.43	26.58	7.14	$20.41	$21.50

PAID VACATION FOR HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respon-dents	NONE	7 Days or Less	8 - 14 Days	15 - 21 Days	22 - 28 Days	29 - 35 & Under	MEAN	MEDIAN
1	4		25.00	75.00				$12.25	$14.32
2	6			33.33	33.33	33.33		20.17	17.00
3	3			66.67	33.33			16.33	16.00
4	5			20.00	40.00	40.00		22.40	24.00
5	3			66.67		33.33		13.67	16.00
6	2					50.00	50.00	27.50	32.00
7	2	50.00			50.00			15.00	15.00
8	1					100.00		23.00	23.00
9	1					100.00		26.00	26.00
10	1						100.00	40.00	40.00
TOTAL	28	3.57	3.57	35.71	21.43	28.58	7.14	$20.41	$21.50

PAID VACATION FOR HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respon-dents	NONE	7 Days or Less	8 - 14 Days	15 - 21 Days	22 - 28 Days	29 - 35 & Under	MEAN	MEDIAN
1	4		25.00	75.00				$12.25	$14.32
2	6			33.33	33.33	33.33		20.17	17.00
3	3			66.67	33.33			16.33	16.00
4	5			20.00	40.00	40.00		22.40	24.00
5	3			66.67		33.33		17.67	16.00
6	2					50.00	50.00	27.50	32.00
7	2	50.00			50.00			15.00	15.00
8	1					100.00		28.00	28.00
9	1					100.00		26.00	26.00
10	1						100.00	40.00	40.00
TOTAL	28	3.57	3.57	35.71	21.43	28.58	7.14	$20.41	$21.50

PAID SICK LEAVE FOR HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respon-dents	NONE	7 Days or Less	8 - 14 Days	15 - 21 Days	22 - 28 Days	29 - 35 Days	36 & Over	INDEF.	MEAN	MEDIAN
1	4	50.00	50.00							$ 6.50	$ 6.50
2	6	16.67		50.00	33.33					15.00	15.00
3	3			66.67					33.33	12.00	12.00
4	5	20.00								14.00	12.00
5	3			100.00						14.00	14.00
6	2			50.00		50.00				19.00	19.00
7	2				50.00				50.00	15.00	15.00
8	1			100.00						14.00	14.00
9	1				100.00					15.00	15.00
10	1	100.00									
TOTAL	28	17.86	7.14	42.86	17.86	3.57			10.71	$12.00	$14.67

SPECIAL COMPENSATIONS FOR HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	Emergency Care on Job YES		Emergency Care on Job NO		Hosp. Result of Job Acc't YES		Hosp. Result of Job Acc't NO		General Medical Care YES		General Medical Care NO		Unemployment YES		Unemployment NO	
		#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%
1	4	3	75.00	1	25.00	1	25.00	3	75.00	2	50.00	2	50.00			4	100.00
2	6	6	100.00			5	83.33	1	16.67	2	33.33	4	66.67			6	100.00
3	3	3	100.00			2	66.67	1	33.33			3	100.00			3	100.00
4	5	4	80.00	1	20.00	3	60.00	2	40.00	4	80.00	1	20.00	1	20.00	4	80.00
5	3	3	100.00			2	66.67	1	33.33	2	66.67	1	33.33			3	100.00
6	2	2	100.00			2	100.00			2	100.00					2	100.00
7	2	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00			2	100.00
8	1	1	100.00			1	100.00			1	100.00					1	100.00
9	1	1	100.00			1	100.00					1	100.00			1	100.00
10	1			1	100.00			1	100.00	1	100.00			1	100.00		
TOTAL	28	24	85.71	4	14.29	18	64.29	10	35.71	15	53.57	13	46.43	2	7[illegible]	26	92.86

GROUP INSURANCE AVAILABLE TO HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	Life Insurance YES #	%	Life Insurance NO #	%	Health and Accident YES #	%	Health and Accident NO #	%	Retirement YES #	%	Retirement NO #	%
1	4			4	100.00	2	50.00	2	50.00			4	100.00
2	6	1	16.67	5	83.33	2	33.33	4	66.67	1	16.67	5	83.33
3	3			3	100.00	3	100.00					3	100.00
4	5	1	20.00	4	80.00			5	100.00	3	60.00	2	40.00
5	3			3	100.00	2	66.67	1	33.33			3	100.00
6	2	1	50.00	1	50.00	2	100.00			1	50.00	1	50.00
7	2	1	50.00	1	50.00	1	50.00	1	50.00			2	100.00
8	1	1	100.00			1	100.00					1	100.00
9	1	1	100.00			1	100.00			1	100.00		
10	1	1	100.00			1	100.00			1	100.0		
TOTAL	28	7	25.00	21	75.00	15	53.57	13	46.43	7	25.00	21	75.00

ADDED SERVICES RECEIVED BY HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	Uniforms Furnished YES #	%	NO #	%	Laundry (Professional) YES #	%	NO #	%	Travel Expenses YES #	%	NO #	%
1	4			4	100.00	3	75.00	1	25.00			4	100.00
2	6			6	100.00	6	100.00					6	100.00
3	3			3	100.00	3	100.00			1	33.33	2	66.67
4	5			5	100.00	4	80.00	1	20.00	4	80.00	1	20.00
5	3			3	100.00	3	100.00			2	66.67	1	33.33
6	2			2	100.00	2	100.00			1	50.00	1	50.00
7	2			2	100.00	1	50.00	1	50.00	1	50.00	1	50.00
8	1			1	100.00	1	100.00					1	50.00
9	1			1	100.00	1	100.00					1	50.00
10	1			1	100.00			1	100.00	1	100.00		
TOTAL	28			28	100.00	24	85.71	4	14.29	10	35.71	18	64.29

RENUMERATIVE ACTIVITIES OF HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	Radio				Lecture				Books				Newspapers & Mag.				Pamphlets			
		YES		NO		YES		NO		YES		NO		YES		NO		YES		NO	
		#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%
1	4			4	100.00			4	100.00			4	100.00			4	100.00			4	100.00
2	6			6	100.00			6	100.00			6	100.00			6	100.00			6	100.00
3	3			3	100.00	1	33.33	2	66.67			3	100.00	1	33.33	2	66.67			3	100.00
4	5			5	100.00			5	100.00			5	100.00			5	100.00			5	100.00
5	3			3	100.00			3	100.00			3	100.00			3	100.00			3	100.00
6	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
7	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
8	1			1	100.00			1	100.00			1	100.00			1	100.00			1	100.00
9	1			1	100.00			1	100.00			1	100.00			1	100.00			1	100.00
10	1			1	100.00			1	100.00			1	100.00			1	100.00			1	100.00
TOTAL	28			28	100.00	1	3.57	27	96.43			28	100.00	1	3.57	27	96.43			28	100.00

SCHEDULED WORK HOURS FOR HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPONDENTS	35 - 36 or Less Hours	37 - 39 Hours	40 - 43 Hours	44 - 47 Hours	48 & Over	MEAN	MEDIAN
1	4			50.00	25.00	25.00	$43.50	$43.00
2	6			50.00	16.67	33.33	44.33	43.00
3	3			33.33	66.67		42.67	42.00
4	5				80.00	20.00	44.80	43.50
5	3					100.00	54.33	48.00
6	2					100.00	48.00	48.00
7	2					100.00	48.00	48.00
8	1				100.00		44.00	44.00
9	1			100.00			40.00	40.00
10	1			100.00			40.00	40.00
TOTAL	28			28.58	32.14	39.28	$45.39	$43.91

SHIFT WORKED BY HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPONDENTS	ROTATION	TWOFER	STRAIGHT
1	4	40.00	35.00	25.00
2	6	50.00		50.00
3	3	66.67		33.33
4	5	20.00		80.00
5	3	33.33	33.33	33.33
6	2		50.00	50.00
7	2	50.00	50.00	
8	1			100.00
9	1			100.00
10	1		100.00	
TOTAL	28	35.71	17.86	46.43

FREE HOURS OF HOSPITAL FOOD SERVICE PERSONNEL AMERICAN AND OTHER PLANS

YEAR	Respon-dents	20 or More	17 to 19	15 to 14	13 to 12	11 to 9	8 to 7	6 to 1	NONE	MEAN	MEDIAN
1	4			50.00	25.00		25.00			$10.50	$12.00
2	6			50.00	33.33		16.67			13.67	13.00
3	3			33.33	66.67					13.67	12.00
4	5				80.00		20.00			11.00	10.50
5	3						66.67		33.33	8.00	8.00
6	2						100.00			8.00	8.00
7	2						100.00			8.00	8.00
8	1				100.00					12.00	12.00
9	1			100.00						16.00	16.00
10	1			100.00						16.00	16.00
TOTAL	28			28.58	35.71		32.14		3.57	$11.74	$10.00

TRAINING DESIRABLE FOR HOSPITAL FOOD SERVICE MANAGERS

YEAR	Respon-dents	YES	NO	DOUBTFUL
1	4	75.00	25.00	
2	6	50.00	16.67	33.33
3	3	66.67	33.33	
4	5	60.00	40.00	
5	3	100.00		
6	2	100.00		
7	2	100.00		
8	1	100.00		
9	1		100.00	
10	1	100.00		
TOTAL	28	71.43	21.44	7.14

SCHOOL LUNCH FOOD SERVICE . MANAGERS WITH ARITHMETIC TESTING

YEAR	Re-spon-dents	125 & Below	126 - 150	151 - 175	176 - 200	201 - 225	226 - 250	251 - 275	276 - 300	301 - 325	326 - 350	351 - 375	376 & Over	MEAN	MEDIAN
1	2						50.00				50.00			$219.00	$219.00
2	1					100.00								214.00	214.00
3	1						100.00							312.00	312.00
4	2							50.00		50.00				299.50	299.50
5															
6															
7															
8															
9															
10															
TOTAL	6					16.67	33.33	16.67		16.67	16.67			$272.50	$261.00

MEALS FURNISHED SCHOOL LUNCH FOOD SERVICE MANAGERS WITH ADMINISTRATIVE TRAINING

YEAR	Respon-dents	NONE	21	20-19 18	17-16 15	14	12-13	11-10 9	8-7 6	5 or Under	MEAN	MEDIAN
1	2							50.00		50.00	$ 7.50	$ 7.50
2	1									100.00	5.00	5.00
3	1									100.00	5.00	5.00
4	2							50.00		50.00	7.50	7.50
5												
6												
7												
8												
9												
10												
TOTAL	6							33.33		66.67	$ 6.67	$ 7.00

LIVING QUARTERS FURNISHED SCHOOL BY A FOOD SERVICE TEACHERS WITH AN ENTIRE FAMILY

YEAR	NUMBER OF CASES	YES #	YES %	NO #	NO %
1	2			2	100.00
2	1			1	100.00
3	1			1	100.00
4	2			2	100.00
5					
6					
7					
8					
9					
10					
TOTAL	6			6	100.00

PAID VACATIONS FOR SCHOOL LUNCH FOOD SERVICE MANAGERS WITH ATTENDANCE TRAINING

YEAR	Respondents	NONE	7 Days Less	8 - 14 Days	15 - 21 Days	22 - 28 Days	29 - 35 Over	MEAN	MEDIAN
1	2	50.00					50.00	$30.00	$30.00
1	1						100.00	[illegible]	[illegible]
3	1	100.00							
4	2	50.00					50.00	30.00	30.00
5									
6									
7									
8									
9									
10									
TOTAL	6	50.00					50.00	[illegible]	[illegible]

PAID SICK LEAVE FOR SCHOOL LUNCH FOOD SERVICE PERSONNEL WITH ATTENDANCE RECORD

YEAR	Respon-dents	NONE	7 Days Less	8 to 14 Days	12 to 21 Days	22 to 28 Days	29 to 35 Days	36 and Over	UNDET.	MEAN	MEDIAN
1	2						50.00		50.00	$30.00	$30.00
2	1			100.00						10.00	10.00
3	1	100.00									
4	2								100.00		
5											
6											
7											
9											
9											
10											
TOTAL	6	16.67		16.67			16.67		50.00	$20.00	$17.00

SPECIAL COMPENSATIONS FOR SCHOOL LUNCH FOOD SERVICE MANAGERS WITH AN ADMINISTRATIVE MANDATE

YEAR	Re-spon-dents	Emergency care on Job				Hosp. Result of Job Acc't.				General Medical Care				Unemployment			
		YES		NO		YES		NO		YES		NO		YES		NO	
	#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%
1	2	2	100.00			2	100.00					2	100.00			2	100.00
2	1	1	100.00			1	100.00					1	100.00			1	100.00
3	1			1	100.00			1	100.00	1	100.00					1	100.00
4	2	1	50.00	1	50.00	1	50.00	1	50.00			2	100.00			2	100.00
5																	
6																	
7																	
8																	
9																	
10																	
TOTAL	6	4	66.67	2	33.33	4	66.67	2	33.33	1	16.67	5	83.33			6	100.00

GROUP INSURANCE AVAILABLE TO SCHOOL LUNCH FOOD SERVICE PLACERS WITH APPRENTICE TRAINING

YEAR	Re-spon-dents	Life Insurance YES #	%	Life Insurance NO #	%	Health and Accident YES #	%	Health and Accident NO #	%	Retirement YES #	%	Retirement NO #	%
1	2			2	100.00	2	100.00			2	100.00		
2	1			1	100.00			1	100.00	1	100.00		
3	1			1	100.00			1	100.00	1	100.00		
4	2	1	100.00					2	100.00	1	50.00	1	50.00
5													
6													
7													
8													
9													
10													
TOTAL	6	1	16.67	5	83.33	2	33.33	4	66.67	5	83.33	1	16.67

ADDED SERVICES RECEIVED BY SCHOOL LUNCH FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	Respondents	Uniforms Furnished YES #	%	Uniforms Furnished NO #	%	Laundry (Professional) YES #	%	Laundry (Professional) NO #	%	Travel Expenses YES #	%	Travel Expenses NO #	%
1	2			2	100.00	2	100.00			1	50.00	1	50.00
2	1			1	100.00			1	100.00			1	100.00
3	1			1	100.00			1	100.00			1	100.00
4	2			2	100.00	1	50.00	1	50.00	1	50.00	1	50.00
5													
6													
7													
8													
9													
10													
TOTAL	6			6	100.00	3	50.00	3	50.00	2	33.33	4	66.67

RELUNERATIVE ACTIVITIES RECEIVED BY SCHOOL LUNCH FOOD SERVICE TEACHERS WHO ARE ENTICE TEACHING

YEAR	Re-spon-dents	Radio YES #	Radio YES %	Radio NO #	Radio NO %	Lecture YES #	Lecture YES %	Lecture NO #	Lecture NO %	Books YES #	Books YES %	Books NO #	Books NO %	Magazines/Newspapers YES #	Magazines/Newspapers YES %	Magazines/Newspapers NO #	Magazines/Newspapers NO %	Pamphlets YES #	Pamphlets YES %	Pamphlets NO #	Pamphlets NO %
1	2			2	100.			2	100.			2	100.			2	100.	1	50.	1	50.
2	1			1	100.			1	100.			1	100.			1	100.			1	100.
3	1			1	100.			1	100.			1	100.			1	100.			1	100.
4	2			2	100.			2	100.			2	100.			2	100.			2	100.
5																					
6																					
7																					
8																					
9																					
10																					
TOTAL	6			6	100.			6	100.			6	100.			6	100.	1	16.67	5	83.33

SCHEDULED WORK HOURS FOR SCHOOL LUNCH FOOD SERVICE PERSONS WITH AN INSTITUTE TRAINING

Year	Re-spon-dents	35 - 36 Hours or Less	37 - 39 Hours	40 - 43 Hours	44 - 47 Hours	48 and Over	MEAN	MEDIAN
1	2		50.00	50.00			231.75	231.75
2	1	100.00					35.00	35.00
3	1			100.00			40.00	40.00
4	2		50.00	50.00			31.75	31.75
5								
6								
7								
8								
9								
10								
TOTAL	6	16.67	33.33	50.00			231.00	200.00

SHIFT ASSIGNED BY SUPER IN EX POST FACTO PRACTICE WITH AFFECTED PLAYERS

YEAR	PLAYERS	MOVEMENT	RATE	SHIFT
1	2			100.00
2	1			100.00
3	1			100.00
4	2			100.00
5				
6				
7				
8				
9				
10				
TOTAL	6			100.0

FREE HOURS OF SCHOOL LUNCH FOOD SERVICE PERSONNEL WITH APPETITE PROBLEMS

YEAR	Respon-dents	20 or more	17 to 19	15 to 14	13 to 12	11 to 9	8 to 7	6 to 1	NONE	MEAN	MEDIAN
1	2		50.00	50.00						$17.25	$17.25
2	1	100.00								21.00	21.00
3	1			100.00						16.00	16.00
4	2		50.00	50.00						17.25	17.25
5											
6											
7											
8											
9											
10											
TOTAL	6	16.67	33.33	50.00						$17.67	$17.00

TRAINING DESIRABLE FOR SCHOOL LUNCH FOOD SERVICE PERSONNEL

YEAR	NEW PERSONNEL	A. B. ...	... B. ...	OTHER TYPES
1	2	100.00		
2	1			100.00
3	1		100.00	
4	2	50.00		50.00
5				
6				
7				
8				
9				
10				
TOTAL	6	50.00	16.67	33.33

LENGTH OF TRAINING FOR SCHOOL LUNCH FOOD SERVICE MANAGERS

YEAR	Respon-dents	Over 12 Mo.	12 Mo.	11 - 10 Mo.	8 - 9 Mo.	7 - 6 Mo.	Under 6 Mo.	MEAN	MEDIAN
1	2		100.00					$12.00	$12.00
2	1					100.00		6.00	6.00
3	1				100.00			9.00	9.00
4	2		50.00		50.00			10.50	10.50
5									
6									
7									
8									
9									
10									
TOTAL	6		50.00		33.33	16.67		$10.00	$11.00

CORRELATION OF TRAINING OF SCHOOL LUNCH FOOD SERVICE MANAGERS

YEAR	Respon-dents	YES	NO	DOUBTFUL
1	2	100.00		
2	1	100.00		
3	1	100.00		
4	2	100.00		
5				
6				
7				
8				
9				
10				
TOTAL	6	100.00		

SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	125 & Below	126 - 150	151 - 175	176 - 200	201 - 225	226 - 250	251 - 275	276 - 300	301 - 325	326 - 350	351 - 375	376 400 & Over	MEAN	MEDIAN
1	2		50.00		50.00									$164.00	$164.00
2	1							100.00						259.00	259.00
3															
4	1							100.00						263.00	263.00
5	2		50.00	50.00										155.00	
6															
7	1												100.00	399.00	399.00
8	1										100.00			334.00	334.00
9															
10															
TOTAL	8		25.00	12.50	12.50			25.00			12.50		12.50	$236.63	$201.00

MEALS FURNISHED SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respon-dents	NONE	21	20 - 19 18	17 - 16 15	14	13 - 12	11 - 10 9	8 -7 6	5 or Less	MEAN	MEDIAN
1	2									100.00	$ 5.00	$ 5.00
2	1									100.00	5.00	5.00
3												
4	1							100.00			1.00	1.00
5	2	50.00								50.00	5.00	5.00
6												
7	1									100.00	5.00	5.00
8	1									100.00	5.00	5.00
9												
10												
TOTAL	8	12.50						12.50		75.00	$5.71	$5.75

LIVING QUARTERS FURNISHED SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPONDENTS	YES #	YES %	NO #	NO %
1	2			2	100.00
2	1			1	100.00
3					
4	1			1	100.00
5	2			2	100.00
6					
7	1			1	100.00
8	1			1	100.00
9					
10					
TOTAL	8			8	100.00

PAID VACATIONS FOR SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respon-dents	NONE	7 Days or Less	8 - 14 Days	15 - 21 Days	22 - 25 Days	29 - 35 Days	MEAN	MEDIAN
1	2				50.00		50.00	$28.00	$28.00
2	1	100.00							
3									
4	1			100.00				14.00	14.00
5	2	50.00					50.00	70.00	70.00
6									
7	1	100.00							
8	1						100.00	30.00	30.00
9									
10									
TOTAL	8	37.50		12.50	12.50		37.50	$34.00	$35.00

PAID SICK LEAVE FOR SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respon-dents	NONE	7 Days or Less	8 - 14 Days	15 - 21 Days	22 - 26 Days	29 - 35 Days	36 & Over	INDEF.	MEAN	MEDIAN
1	2						50.00		50.00	$30.00	$30.00
2	1			100.00						14.00	14.00
3											
4	1				100.00					15.00	15.00
5	2	50.00		50.00						14.00	14.00
6											
7	1		100.00							5.00	5.00
8	1			100.00						10.00	10.00
9											
10											
TOTAL	8	12.50	12.50	37.50	12.50		12.50		12.50	$14.67	$14.33

SPECIAL COMPENSATIONS AVAILABLE TO SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	Emergency Care on Job YES #	%	NO #	%	Hosp. Result of Job Acc't. YES #	%	NO #	%	General Medical Care YES #	%	NO #	%	Unemployment YES #	%	NO #	%
1	2	1	50.00	1	50.00			2	100.00	1	50.00	1	50.00	1	50.00	1	50.00
2	1	1	100.00					1	100.00	1	100.00					1	100.00
3																	
4	1	1	100.00			1	100.00			1	100.00					1	100.00
5	2			2	100.00			2	100.00			2	100.00			2	100.00
6																	
7	1	1	100.00					1	100.00			1	100.00			1	100.00
8	1			1	100.00			1	100.00			1	100.00			1	100.00
9																	
10																	
TOTAL	8	4	50.00	4	50.00	1	12.50	7	87.50	3	37.50	5	62.50	1	12.50	7	87.50

GROUP INSURANCE AVAILABLE FOR SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT TRAINING

YEAR	Re-spon-dents	Life Insurance YES #	%	Life Insurance NO #	%	Health and Accident YES #	%	Health and Accident NO #	%	Retirement YES #	%	Retirement NO #	%
1	2			2	100.00	2	100.00					2	100.00
2	1			1	100.00	1	100.00			1	100.00		
3													
4	1			1	100.00	1	100.00			1	100.00		
5	2	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00	1	50.00
6													
7	1			1	100.00	1	100.00			1	100.00		
8	1	1	100.00			1	100.00			1	100.00		
9													
10													
TOTAL	8	2	25.00	6	75.00	7	87.50	1	12.50	5	62.50	3	37.50

ADDED SERVICES RECEIVED BY SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	Uniforms Furnished YES #	%	NO #	%	Laundry (Professional) YES #	%	NO #	%	Travel Expenses YES #	%	NO #	%
1	2	1	50.00	1	50.00	1	50.00	1	50.00			2	100.00
2	1			1	100.00			1	100.00			1	100.00
3													
4	1			1	100.00	1	100.00					1	100.00
5	2			2	100.00			2	100.00			2	100.00
6													
7	1			1	100.00			1	100.00	1	100.00		
8	1	1	100.00			1	100.00			1	100.00		
9													
10													
TOTAL	8	2	25.00	6	75.00	3	37.50	5	62.50	2	25.00	6	75.00

RENUMERATIVE ACTIVITIES OF SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Re-spon-dents	Radio				Lecture				Books				Mag. & Newspapers				Pamphlets			
		YES		NO		YES		NO		YES		NO		YES		NO		YES		NO	
		#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%	#	%
1	2	1	50.00	1	50.00	1	50.00	1	50.00			2	100.00	1	50.00	1	50.00			2	100.00
2	1			1	100.00			1	100.00			1	100.00			1	100.00			1	100.00
3																					
4	1			1	100.00			1	100.00			1	100.00			1	100.00			1	100.00
5	2			2	100.00			2	100.00			2	100.00			2	100.00			2	100.00
6																					
7	1			1	100.00			1	100.00			1	100.00			1	100.00			1	100.00
8	1	1	100.00			1	100.00					1	100.00			1	100.00			1	100.00
9																					
10																					
TOTAL	8	2	25.00	6	75.00	2	25.00	6	75.00			8	100.00	1	12.50	7	87.50			8	100.00

SCHEDULED WORK HOURS FOR SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT TRAINING

YEAR	RESPONDENTS	35 - 36 or Less	37 - 39 Hours	40 - 43 Hours	44 - 47 Hours	48 and Over	MEAN	MEDIAN
1	2	100.00					$32.50	$32.50
2	1			100.00			40.00	40.00
3								
4	1			100.00			40.00	40.00
5	2			100.00			41.50	41.50
6								
7	1			100.00			40.00	40.00
8	1			100.00			40.00	40.00
9								
10								
TOTAL	8	25.00		75.00			$38.50	$38.60

SHIFT WORKED BY SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPONDENTS	COMBINATIONS	BROKEN	STRAIGHT
1	2			100.00
2	1			100.00
3				
4	1			100.00
5	2			100.00
6				
7	1			100.00
8	1			100.00
9				
10				
TOTAL	8			100.00

FREE HOURS OF SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	Respon-dents	20 or More	17 to 19	16 to 14	13 to 12	11 to 9	8 to 7	6 to 1	NONE	MEAN	MEDIAN
1	2	100.00								$23.50	$23.50
2	1			100.00						16.00	16.00
3											
4	1			100.00						16.00	16.00
5	2			50.00	50.00					14.50	14.50
6											
7	1			100.00						16.00	16.00
8	1			100.00						16.00	16.00
9											
10											
TOTAL	8	25.00		62.50	12.50					$17.50	$15.67

TRAINING DESIRABLE FOR SCHOOL LUNCH FOOD SERVICE MANAGERS

YEAR	RESPONDENTS	YES	NO	DOUBTFUL
1	2		100.00	
2	1		100.00	
3				
4	1		100.00	
5	2	100.00		
6				
7	1	100.00		
8	1	100.00		
9				
10				
TOTAL	8	50.00	50.00	

PROFESSIONAL MEMBERSHIP OF COLLEGE FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	RESPON-DENTS	A.D.A.	A.R.A.		A.H.E.A.		LOCAL FOOD MANAGE-MENT GROUP	PURCHASING GROUPS	OTHER
			State	National	State	National			
1	6	66.67			16.67	16.67	33.33	16.67	
2	5	20.00	20.00		40.00	40.00			20.00
3	5	40.00			20.00	20.00	40.00	20.00	100.00
4	4	50.00	25.00	50.00	50.00	50.00	25.00		
5	3	66.67	33.33	33.33			33.33		33.33
6									
7	2	100.00			50.00	50.00			50.00
8	2	50.00						50.00	50.00
9	2	50.00	50.00	50.00	50.00	50.00	50.00		50.00
10									
TOTAL	29	51.72	13.79	13.79	27.59	27.59	24.14	10.34	34.48

PROFESSIONAL RECOGNITION OF COLLEGE FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	RESPONDENTS	WRITTEN	RESEARCH	OTHER
1	6			
2	5			
3	5			
4	4			
5	3			
6				
7	2			
8	2	50.00		50.00
9	2		50.00	
10				
TOTAL	29	3.45	3.45	6.90

PERSONAL AND PROFESSIONAL IMPROVEMENT OF SCHEDULE AND SERVICE IN [illegible] FIELD

YEAR	[illegible] POSTS	[illegible] FACILITIES	[illegible] POSTS IN [illegible]	[illegible] OF [illegible]	[illegible] OF [illegible]	[illegible] OF [illegible]
1	6	83.33	100.00	100.00	83.33	50.00
2	5	100.00	80.00	100.00	100.00	40.00
3	5	100.00	100.00	100.00	100.00	60.00
4	4	100.00	75.00		100.00	25.00
5	3	100.00	100.00	100.00	100.00	33.33
6						
7	2	100.00	50.00	100.00	100.00	
8	2	100.00	50.00	100.00	100.00	50.00
9	2	100.00	100.00	100.00	100.00	50.00
10						
TOTAL	29	96.55	86.21	96.21	96.55	41.38

PROFESSIONAL MEMBERSHIP OF COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	ALL CA-DETS	A.D.A.	A.H.A. State	A.H.A. National	A.D.A. State	A.D.A. National	TOTAL PROFESSIONAL-ISM WITH OUT	TOTAL PROFESSIONAL-ISM WITH	OTHER
1	4				75.00	75.00			
2	6	16.67			50.00	50.00			
3	8		25.00	25.00	62.50	50.00			
4	4	25.00					25.00	25.00	
5	3	33.33							
6	5		20.00	20.00		40.00			
7	3						33.33	33.33	33.33
8									
9	1				11.11	11.11	11.11		11.11
10									
TOTAL	34	8.82	8.82	8.82	35.30	23.29	8.82	5.88	5.88

PROFESSIONAL RECOGNITION OF COLLEGE FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPONDENTS	WRITTEN	RESEARCH	OTHER
1	4			
2	6	16.67		
3	8	25.00		12.50
4	4			
5	3			
6	5			
7	3			
8				
9	1			100.00
10				
TOTAL	34	[illegible]		[illegible]

PERSONAL AND PROFESSIONAL IMPROVEMENT OF COLLEGE FOOD SERVICE MANAGERS WITHOUT TRAINING

YEAR	RESPON-DENTS	ADEQUATE LIBRARY FACILITIES	CONTACTS IN PRESENT POSITION	MORALE OF SURROUNDINGS	SOCIAL LEVEL OF ASSOCIATES	OTHER
1	4	75.00	100.00	100.00	100.00	50.00
2	6	66.67	33.33	100.00	100.00	50.00
3	8	100.00	87.50	75.00	87.50	50.00
4	4	100.00	75.00		100.00	25.00
5	3	100.00	66.67	100.00	100.00	33.33
6	5	100.00	80.00	80.00	80.00	20.00
7	3	66.67	100.00	100.00	100.00	33.33
8						
9	1	100.00	100.00	100.00	100.00	100.00
10						
TOTAL	34	88.24	76.47	73.53	94.12	41.18

PROFESSIONAL MEMBERSHIP OF COMMERCIAL FOOD SERVICE MANAGERS WITH AN INSTITUTIONAL BACKGROUND

YEAR	RESPON-DENTS	A.D.A.	A.H.A. State	A.H.A. National	A.M.E.A. State	A.M.E.A. National	LOCAL FOOD SERVICE-INSTITUTIONAL	PROFESSIONAL CLUBS	OTHER
1	7	28.57	28.57	28.57	57.14	71.43		14.29	
2	8	50.00	37.50	25.00	50.00	50.00	25.00		12.50
3	2								
4	4	25.00	50.00	50.00	50.00	50.00	25.00		25.00
5	7	28.57	28.57	28.57	28.57	57.14	28.57		71.43
6	4	75.00			25.00	25.00			
7	3	33.33	66.67	66.67	66.67	66.67	66.67		33.33
8	1		100.00	100.00					
9	2	50.00	50.00	50.00	50.00	50.00			
10									
TOTAL	38	36.84	34.22	31.60	48.10	50.00	18.42	2.63	23.68

PROFESSIONAL RECOGNITION OF COMMERCIAL FOOD SERVICE MANAGERS WITH AN [illegible] TRAINING

YEAR	RESPON-DENTS	WRITTEN	RECEIVED	OTHER
1	7			
2	8			12.50
3	2		50.00	
4	4			25.00
5	7	25.57		25.57
6	4	25.00		25.00
7	3			
8	1			
9	2			
10				
TOTAL	38	7.90	2.63	13.16

PERSONAL AND PROFESSIONAL INVOLVEMENT OF SCHOLARLY [illegible] DURING [illegible]

YEAR	ASSIGN-MENTS	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1	7	21.57	35.71	35.71	35.71	21.57
2	8	37.50	87.50	100.00	87.50	25.00
3	2	20.00	100.00	50.00	50.00	
4	4	50.00	100.00	100.00	100.00	25.00
5	7	71.42	100.00	100.00	28.57	42.86
6	4	75.00	100.00	100.00	100.00	25.00
7	3	66.67	100.00	100.00	100.00	
8	1		100.00	100.00		
9	2	100.00	100.00	100.00	100.00	
10						
TOTAL	38	42.16	95.74	76.32	82.69	22.69

PROFESSIONAL [illegible] OF [illegible] FOR [illegible] WITHOUT [illegible]

ITEM	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1	3		33.33	33.33	66.67	66.67			
2	5		20.00	20.00	40.00	40.00	20.00	0.00	20.00
3	9		33.33	33.33	33.33	33.33	11.11		44.44
4	2				50.00	50.00	50.00		50.00
5	5	20.00	20.00	20.00	40.00	20.00	20.00		
6	2				50.00	50.00			50.00
7	3		33.33	33.33	100.00	100.00	33.33		
8	1		100.00	100.00					
9	2	50.00	50.00	50.00	50.00	50.00			50.00
10	1	100.00	100.00	100.00	100.00	100.00			100.00
TOTAL	34	8.82	29.42	27.42	47.06	41.18	14.68	2.94	21.47

PROFESSIONAL RECOGNITION FOR COMMERCIAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESTAURANTS	MATTHEW	RESTAURANT	OTHER
1	3			
2	5			
3	9			
4	2			
5	5			
6	2	50.00		
7	3			
8	1			
9	2			
10	1			
TOTAL	34	5.[illegible]		

PERSONAL AND PROFESSIONAL INVOLVEMENT OF COMMERCIAL FOOD SERVICE MANAGERS WITHOUT FORMAL FOOD PLANNING

YEAR	RESPON-DENTS	ABSOLUTE INTERNAL PARTICIPATION	SUMMARIZE IN PERCENT OF MEMBER	ACTIVE IN BLOCKMEETINGS	SOCIAL LEVEL OF ACCOUNTING	OTHER
1	3	100.00	100.00	100.00	100.00	66.67
2	5	80.00	100.00	100.00	100.00	40.00
3	9	66.67	77.77	100.00	77.77	33.33
4	2		100.00	100.00	100.00	50.00
5	5	80.00	80.00	100.00	80.00	20.00
6	2	50.00	100.00	100.00	100.00	50.00
7	3	66.67	66.67	66.67	100.00	
8	1		100.00	100.00		
9	3	100.00	100.00	100.00	100.00	
10	1		100.00	100.00	100.00	100.00
TOTAL	34	64.70	87.81	94.10	95.29	42.65

PROFESSIONAL MEMBERSHIP OF HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	RESPON-DENTS	A.D.A.	A.A.A. State	A.A.A. National	A.H.E.A. State	A.H.E.A. National	LOCAL FOOD MANAGE-MENT GROUPS	PURCHASING GROUPS	OTHER
1	25	92.00			40.00	36.00	8.00		24.00
2	24	95.89			8.33	8.33	12.50		45.83
3	22	95.45			27.27	27.27	9.09		40.91
4	18	88.88	5.56	5.56	5.56	5.56	11.11	5.56	44.44
5	8	75.00					25.00		25.00
6	11	91.91	18.18				27.27		27.27
7	9	100.00			22.22	22.22	33.33		22.22
8	9	88.89		11.11	11.11	11.11			22.22
9	5	80.00							
10									
TOTAL	131	40.83	2.29	1.53	21.62	16.03	11.98	.76	32.82

PROFESSIONAL RECOGNITION OF HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	RESPONDENTS	WRITTEN	RESEARCH	OTHER
1	25	8.00		
2	24	16.66	4.67	4.67
3	22			13.63
4	18			16.67
5	8	12.50		12.50
6	11	9.09	9.09	
7	9	11.11		
8	9			22.22
9	5			20.00
10				
TOTAL	131	6.87	1.53	8.40

PERSONAL AND PROFESSIONAL IMPROVEMENT OF HOSPITAL FOOD SERVICE MANAGERS WITH APPRENTICE TRAINING

YEAR	RESPON-DENTS	ADEQUATE LIBRARY FACILITIES	CONTACTS IN PRESENT POSITION	MORALE OF SURROUNDINGS	SOCIAL LEVEL OF ASSOCIATES	OTHERS
1	25	84.00	96.00	84.00	92.00	28.00
2	24	79.16	79.16	83.33	83.33	29.00
3	22	72.73	91.91	91.91	91.91	31.82
4	18	83.33	72.22	88.99	83.33	38.89
5	8	75.00	62.50	75.00	87.50	25.00
6	11	91.91	81.82	63.64	91.91	45.45
7	9	88.89	77.78	66.67	77.78	33.33
8	9	88.89	77.78	100.00	88.89	55.56
9	5	100.00	100.00	100.00	100.00	60.00
10						
TOTAL	131	78.84	74.57	79.60	87.79	35.01

PROFESSIONAL MEMBERSHIP OF HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPON-DENTS	A.D.A.	A.R.A.		A.H.E.A.		LOCAL FOOD MANAGE-MENT GROUP	PURCHASING GROUPS	OTHER
			State	National	State	National			
1	4	25.00			75.00	75.00			
2	6				50.00	33.33			33.33
3	3	66.67			66.67	66.67			
4	5	20.00							40.00
5	3				33.33		100.00	33.33	66.67
6	2				50.00	50.00			
7	2	50.00			50.00	50.00			50.00
8	1				100.00	100.00			100.0
9	1	100.0					100.00		100.0
10	1								
TOTAL	28	21.44			42.86	35.71	14.29	3.57	57.14

PROFESSIONAL RECOGNITION OF HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPONDENTS	WRITTEN	RESEARCH	OTHER
1	4			
2	6	16.67		
3	3			
4	5			20.00
5	3			
6	2			
7	2			
8	1			
9	1			
10				
TOTAL	28	3.57		3.57

PERSONAL AND PROFESSIONAL IMPROVEMENT OF HOSPITAL FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPON-DENTS	ADEQUATE LIBRARY FACILITIES	CONTACTS IN PRESENT POSITION	MORALE OF SURROUNDINGS	SOCIAL LEVEL OF ASSOCIATES	OTHERS
1	4	100.00	75.00	25.00	50.00	25.00
2	6	83.33	100.00	66.67	50.00	16.67
3	3	100.00	100.00	100.00	100.00	33.33
4	5	100.00	100.00	20.00	60.00	20.00
5	3	33.33	100.00	33.33	66.67	33.33
6	2	100.0	50.00	50.00	50.00	50.00
7	2	100.00	50.00	50.00	100.00	
8	1	100.00	100.00	100.00	100.00	
9	1	100.00	100.00	100.00	100.00	
10						
TOTAL	28	85.71	85.71	50.00	64.29	21.44

PROFESSIONAL MEMBERSHIP OF SCHOOL LUNCH FOOD SERVICE MANAGERS IN ATLANTIC TWELVE

YEAR	MEMBER-SHIPS	A.D.A.	A.S.F.S.A. State	A.S.F.S.A. National	A.H.E.A. State	A.H.E.A. National	LOCAL FOOD SERVICE-UNIT MGMT	LOCAL FOOD SERVICE-UNIT MGMT CATCH	OTHER
1	2	100.00							100.00
2	1				100.00	100.00	100.00		
3	1	100.00							
4	2	50.00							
5									
6									
7									
8									
9									
10									
TOTAL	6	75.00			16.67	16.67	16.67		33.33

PROFESSIONAL RECOGNITION OF SCHOOL LUNCH FOOD SERVICE PERSONNEL WITH ATTENDANCE RECORDING

YEAR	ELECTRONICS	WRITER	RESEARCH	OTHER
1	2			
2	1			
3	1			
4	2			
5				
6				
7				
8				
9				
10				
TOTAL	6			

PERSONAL AND PROFESSIONAL INVOLVEMENT OF SCHOOL DIETITIANS WITH [illegible]

YEAR	NUMBER OF DEATHS	SCHOOL DIETITIANS	[illegible]	[illegible]	[illegible]	OTHER
1	2		100.00	100.00	50.00	100.00
2	1			100.00		
3	1	100.00	100.00	100.00	100.00	
4	2	100.00	100.00	100.00		50.00
5						
6						
7						
8						
9						
10						
TOTAL	6	50.00	83.33	83.33	50.00	50.00

PROFESSIONAL MEMBERSHIP OF SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPON-DENTS	A.D.A.	A.R.A.		A.H.E.A.		LOCAL FOOD MANAGE-MENT GROUP	PURCHASING GROUPS	OTHER
			State	National	State	National			
1	2				100.00	100.00			100.00
2	1								
3									
4	1		100.00		100.00				
5	2				100.00	50.00	50.00	50.00	
6									
7	1	100.00	100.00	100.00	100.00	100.00	100.00		100.00
8	1	100.00							
9									
10									
TOTAL	8	25.00	25.00	12.50	75.00	50.00	25.00	12.50	37.50

PROFESSIONAL RECOGNITION OF SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPONDENTS	WRITTEN	RESEARCH	OTHER
1	2			
2	1			
3				
4	1			
5	2			
6				
7	1			
8	1			
9				
10				
TOTAL	8			

PERSONAL AND PROFESSIONAL IMPROVEMENT OF SCHOOL LUNCH FOOD SERVICE MANAGERS WITHOUT APPRENTICE TRAINING

YEAR	RESPON-DENTS	ADEQUATE LIBRARY FACILITIES	CONTACTS IN PRESENT POSITION	MORALE OF SURROUNDINGS	SOCIAL LEVEL OF ASSOCIATES	OTHERS
1	2	100.00	50.00	50.00	50.00	
2	1		100.00	100.00		
3						
4	1	100.00	100.00	100.00	100.00	
5	2	100.00	100.00	100.00	100.00	
6						
7	1	100.00	100.00	100.00	100.00	
8	1	100.00	100.00	100.00	100.00	
9						
10						
TOTAL	8	87.50	87.50	87.50	75.00	