

INDUSTRIAL FEEDING MANAGEMENT

**U. S. DEPARTMENT OF AGRICULTURE
WAR FOOD ADMINISTRATION
Washington, D. C.**

NFC-14

Issued April 1945

Prepared by the Committee on the Nutrition of Industrial Workers of the National Research Council in collaboration with the War Food Administration. Appreciation is extended to all those who contributed so liberally of their time and knowledge—particularly to Marie L. Casteen, who prepared the original manuscript for the Committee, and to Ruth M. Lusby, Erwin G. Adelberger, and Ivon H. Blackman of the War Food Administration.

This publication supersedes the pamphlet entitled Manual of Industrial Nutrition [NFC-1].

FOREWORD

Although the war production program of World War II gave impetus to in-plant feeding, the practice of providing eating facilities for their employees was established in many industrial plants long before the onset of the war. Generally, however, little attention was given to the relationship between nutrition, good health, and industrial efficiency.

During recent years, the demonstration of the value of improved nutrition in maintaining the health and working efficiency of workers has broadened considerably the concept of in-plant feeding. Industrial feeding now involves not only providing sufficient facilities for reaching all the workers who should have access to them, but also the use of these facilities as a means for disseminating appreciation of the principles of good nutrition.

It is in the plant cafeteria or lunchroom that nutritional practices can be most effectively correlated with the theories of good nutrition. The simplest presentation of this idea is by far the most forceful. For example, a well-chosen, nutritious "special" lunch, priced so as to be within the reach of all, is far better "merchandising" of nutrition to most workers than formal lectures on the subject.

In-plant feeding at its best emphasizes the service of meals of high nutritive quality in a form and at a price attractive to the majority of workers. The purpose of this publication is to assist industry and food-service managers in achieving this objective.

Basic menu patterns are given for several different types of feeding services (for example, cafeteria and mobile units). Although the menus were selected because they are nutritionally adequate, a detailed account of the theory of nutrition has been omitted, since many excellent textbooks are available for reference. A brief description of the types of facilities needed to meet practical operating conditions is included and the principles upon which the choice of facilities and equipment should be based are discussed. The management of food service employees is discussed and correlated with the types and design of the facilities described. Job descriptions are provided. Methods of conducting nutrition-education activities within the plant are described and, finally, a list of pamphlets and other promotional material is given.

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