

APPENDIX I.PRESENT METHODPRIME MOVEMENTS
OF FOODPLATE HANDLED.

Cooked food in oven dishes in galley.

Deep containers filled for serving.

Containers conveyed to serving counters.

Portions served to plates from containers
(during this process food cooling).

Plates arranged on counter in groups of three,
one above the other, and separated by rings.

Each group of three plates placed in hot locker
(food cold).

Each group of plates removed from hot locker
and placed on counter (food reheated).

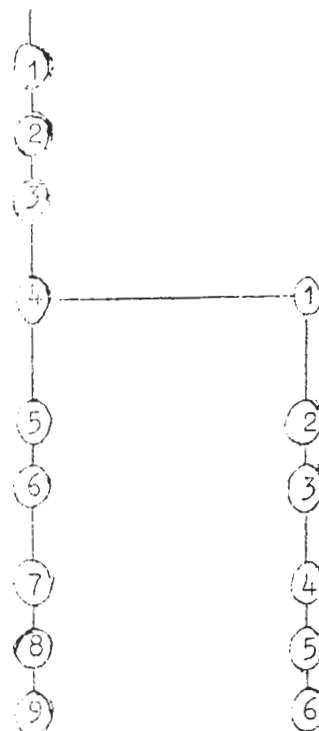
Plates loaded to eight-plate wire carrier.

Carriers conveyed by server boys to tables.

Plated meal handed to each boy by server boy
from carrier.

Observed time for serving 2 divisions from one galley (480 meals)
= 20 minutes.

Under this system the food is already cooked as early as 3½ hours before
being consumed. (Reheated prior to being served).



APPENDIX II.

BROADSIDE GENERAL MESSING

PRIME MOVEMENTS
OF FOOD

PLATE HANDLED

Cooked food in oven dishes in galley.

Served to containers designed to accommodate food sufficient for one table. (Separate containers for each component of a meal).

Containers conveyed to serving counter.

Containers issued to server boys.

Containers conveyed to tables by server boys.

Food issued by server boy to each member of table.

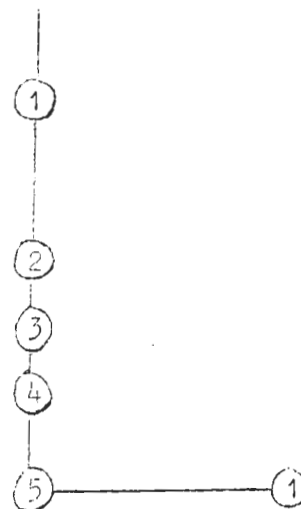


Plate handled once by server boy then passed along the table.

Estimated time for serving 2 divisions from one galley (480 meals)
= 15 Minutes.

This system relieves cooks of the requirement to preplate food. However, there is no guarantee that food will be served in an appetising way.

CAFETERIA SERVICE SYSTEM

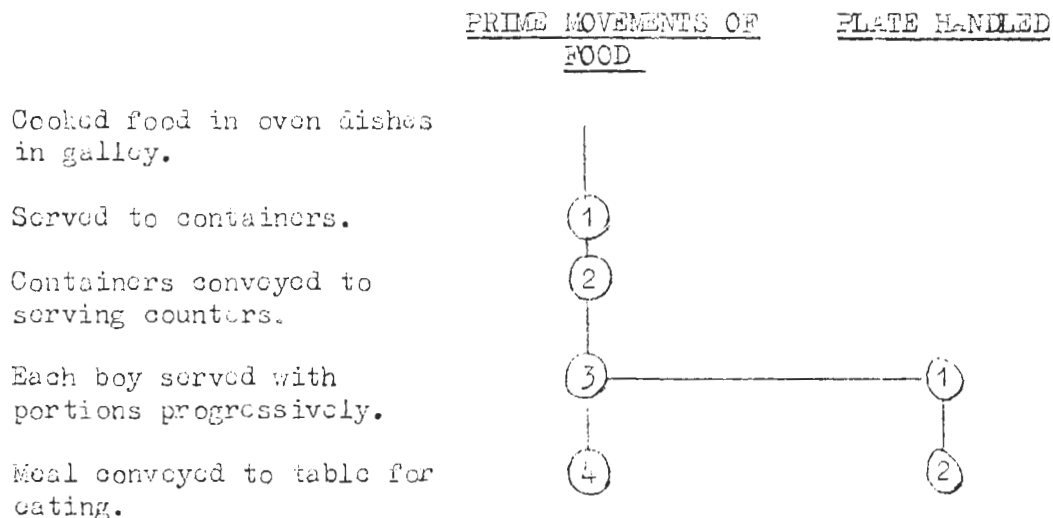


Plate handled by consumer only.

Estimated time for serving 2 divisions from one galley (480 meals)
= 24 minutes.

(This estimated time is based on the observed performance of
cooks during the visit.)

Under this system, the food is freshly cooked when served, and
cooks are relieved of the requirement to pre-plate food.