

RECOMMENDATIONS

23. It is recommended that the following suggestions be given a fair trial though implementing them should bring to light factors not yet revealed, even if the existing deficiencies (i.e. those which lead to severe losses and breakages etc.) are not completely removed.
24. The first step towards ensuring an efficient organisation should be to introduce the clear cut line of demarcation indicated above, so that duties of both of the Executive and the Supply sides are clearly defined. The Executive side should be responsible for:-
- (a) Marshalling the boys into and out of the dining hall.
 - (b) Ensuring orderly conduct during meal times and also ensuring that boys who are observed to break crockery report this forthwith to the Supply authorities.

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The Supply side in addition to their present duties should be responsible for:-

- (a) The scullery, its equipment and staff and methods of cleaning soiled crockery and cutlery.
 - (b) Checking the quantities of clean crockery and cutlery issued from the scullery to the serving counter.
 - (c) Checking the amount of crockery and cutlery issued from the serving counter to the dining hall.
 - (d) Checking the quantities of soiled crockery and cutlery returned to the sculleries after each meal. (It may be necessary to delegate the actual task of checking to an Instructor, who should, however, be responsible for this operation to the Supply side).
25. It will be necessary to ensure that the Supply side are not harrassed by insufficient assistance in coping with their responsibilities, for example, it should be understood that Working Parties, who are at present necessary for cleaning galleys and such like duties, should still be available under the new system.
26. Colandoring tools and other equipment should be designed to simplify the tasks of serving food. Cooks should be given suitable instruction in the art of plating food in a rapid and appetising fashion.
27. The best system which could be introduced in the dining hall to supplant the present one would be a Cafeteria system. Here each boy would collect his own main meal, sweet and cutlery and could be held responsible (with checking) for its special return to the scullery after each meal. Appendix IV shows that there is no necessity for added traffic problems after the introduction of such a system. Moreover, the time required for serving meals would be only slightly longer than at present and with the distinct advantage of cutting out the lengthy period required for pre-plating. Finally each boy would be provided with a freshly cooked and served meal rather than one rendered comparatively unpalatable by re-heating.
28. Supplies of crockery and cutlery in use in the central dining hall should be clearly marked in some way to indicate that they are in use only in that building.
29. The method of preparing tea and other beverages should be examined, to ascertain whether excessive "stewing" of the liquid is a factor leading to the undesirable staining observed during the visit.
30. It is not supposed that a concrete solution to all the problems raised would be forthcoming as a result of the present preliminary enquiry. On the other hand as pointed out above, it is possible that introducing the measures suggested would lead to a marked reduction in their severity. The further assistance of the Naval Motion Study Unit would certainly be available should the staff at H.M.S. GANGES desire a more comprehensive study or the introduction, for example, of the recommended Cafeteria system.

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