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Naval Motion Study Unit: Memorandum No. 15

October, 1952.

Organisation of the Central Dining Hall in H.M.S. GANGES

Note: N.M.S.U. Memoranda are technical papers issued by the Head of the unit for information and comments. They are not necessarily authorised by D.O.R. and S.P., but information contained in them may be incorporated later in an official report.

INTRODUCTION

1. A letter\* from the Supply Officer H.M.S. GANGES to the Head of Organisation and Methods Branch requesting guidance on problems associated with a new Central Dining Hall, was passed on to the Naval Motion Study Unit for appropriate action. In consequence two members of the Unit paid a short visit to H.M.S. GANGES for a preliminary survey of the situation.
2. It was decided to concentrate during this first visit on a study of these main points:-
  - (a) The method of serving meals.
  - (b) Removal of dirty crockery and cutlery to the scullery.
  - (c) Possible causes of crockery breakages.
  - (d) Possible causes of cutlery losses.
  - (e) Organisation of traffic in the dining hall.

A comprehensive study of all these features would certainly require observation for at least a week by two investigators, present at all times in the dining hall. During the visit from which this Report arises, observations were actually carried out between 1100 hours on one day until 1500 hours the following day; these provided an opportunity of assessing the ways of pre-plating, serving and clearing away the dirty dishes during each of these meals:-

One breakfast, two lunches, one tea, one supper.

The comments and suggestions which follow are based upon these observations, supplemented by discussions with personnel involved.