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ABSTRACT

Intended for use by food service personnel and management, dietitians, college teachers, students, and researchers, this catalog lists a wide variety of instructional resource materials in the areas of nutrition, health education, cooking, and food services management. The main sections of the catalog are: (1) the bibliography--a complete citation of the title, author, source, date of release, descriptor terms, and an informative synopsis of the contents; (2) subject index--a listing according to the descriptor terms; (3) personal author index; (4) corporate author index; and (5) title index. A supplement to the main catalog, the bibliography of this volume lists only the entries indexed from April 1973 through April 1974. The other indexes, however, are cumulative and refer to all previous listings. (EMH)

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CATALOG

ED119615

SUPPLEMENT 1 CUMULATIVE INDEX

FOOD AND
NUTRITION
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AND EDUCATIONAL
MATERIALS CENTER



2

U.S. DEPARTMENT OF AGRICULTURE / NATIONAL AGRICULTURAL LIBRARY

R 003 068

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(downtown Washington) and the Library.
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June, 1974

CONTENT

The Center's Scope

The Food and Nutrition Information and Educational Materials Center (FNIC) is designed to assemble, maintain and disseminate resource materials for training School Food Service personnel who implement USDA's Child Nutrition Programs.

In addition, through the FNIC, users have access to the total resources of the National Agricultural Library (NAL).

FNIC collects literature related to food service and nutrition. These materials include books, journal articles, pamphlets, government documents, special reports, proceedings, bibliographies, etc. In addition, FNIC maintains a collection of non-print media in the form of films, filmstrips, slides, games, charts, audiotapes and video cassettes.

Documents, articles, and audiovisual aids of substantial interest to the school food service and nutrition education community are selected for inclusion in the Catalog. To further aid the user in selecting materials of interest, each document selected for inclusion in this catalog has been indexed using a specialized vocabulary specifically developed for this collection. An informative abstract, extract, or annotation is also included. Documents located in the NAL collection are designated "Available from NAL."

The 1974 Supplement to the Catalog contains a listing of materials processed by the Center from April 1973 through April 1974. The indexes at the back of the Catalog are cumulative and refer to materials listed in both the June 1973 Catalog and June 1974 Catalog Supplement. Additional supplementary catalogs will be issued as warranted by the number of acquisitions processed for the collection in subsequent periods. A separate Catalog "Audiovisual Guide to the Catalog of the Food and Nutrition Information Center" is available.

Comments and suggestions about the content of these Catalogs should be addressed to:

Head, Food and Nutrition Information and
Educational Materials Center
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AVAILABILITY OF REFERENCES CITED

The Food and Nutrition Information and Educational Materials Center accepts requests for materials by mail, telephone, and personal-on-site visits.

Loans: The FNIC lends most print materials for a period of one month. Non-print media (i.e., films, transparencies, etc.) can be loaned for two weeks only. No more than three (3) non-print media can be loaned at any one time to one person. Films will be scheduled no more than one month in advance.

When ordering materials listed in the Catalog please include the following information: Accession Number (i.e. 157-73); Title, and FNIC Call Number (i.e. TX 655.U5 F&N). (See page viii for sample entry).

The FNIC primarily lends materials to the following groups:

1. Employees of the Food and Nutrition Service, USDA
2. State School Food Service Directors and Staff
3. County, City or District School Food Service Personnel
4. Colleges and Universities offering courses applicable to school food service training
5. Professional societies and research institutions involved in school food service and related subject areas
6. Selected libraries with which FNIC shares reciprocal arrangements

Journals and other noncirculating materials are available in the Center for on-site use by other persons working or visiting in the Washington metropolitan area who are qualified researchers or students from the general public.

Photoduplication: The Center reserves the right to provide photocopy of journal articles or reprints in lieu of loan of the journals which are requested outside the Washington area. Inasmuch as one copy of these publications are purchased and shelved by the Center, direct loan of magazines and newsletters is not feasible.

Free Distribution: Most of the printed publications of the Department of Agriculture, and publications issued by the State Experiment Stations and the State Agricultural Extension Services, may be obtained free of charge by applying directly to the issuing agency. The FNIC does not distribute them.

Special bibliographies and lists of materials obtained in quantity by the Center may be distributed to school food service personnel from time to time. Write to the Center if you wish to have your name placed on the mailing list.

ORGANIZATION AND RETRIEVAL

The food service and nutrition profession represents a diverse audience-- the State School Food Service Administrator, the District Supervisor or Manager, the individual school food service personnel, the college teacher, the student or researcher. The Food and Nutrition Information and Educational Materials Center (FNIC) Catalog has been organized to serve the information needs of this audience.

The main sections of the FNIC Catalog are:

1. Bibliography: The bibliography is composed of bibliographic citations of the materials acquired by FNIC prior to the publication of this Catalog. Each citation includes an accession number (assigned sequentially with the last two digits representing the year of issue for the Catalog, i.e., 237-73).^{*} Following the accession number is the title; author; publisher and place or an abbreviated journal title; volume, issue and inclusive pagination; series number, when appropriate; date of publication; and FNIC's call number. Descriptor terms indicate the subject matter included in the article. An informative abstract or annotation follows each citation.
2. Subject Index: Descriptor terms appear in an alphabetical index followed by title arranged numerically by accession number.
3. Personal Author Index: Names of all personal authors are arranged alphabetically, followed by accession numbers of pertinent citations.
4. Corporate Author Index: Names of all corporate authors are arranged alphabetically, followed by accession numbers of citations.
5. Title Index: Titles of all citations appear in alphabetical order followed by the accession number.

^{*}The accession numbers in this supplement of the Catalog begin with 2366-73. This is a continuation of the June 1973 edition of the Catalog. The indexes in this 1974 edition are an accumulation of the 1973 edition and 1974 supplemental edition of the Catalog. (i.e.: some accession numbers in the index will refer to citations listed in the 1973 Catalog)

Format

The Catalog is arranged so that the user may focus his attention on the food service and nutrition education area which is of interest to him. This is possible by the grouping of documents and articles into broad subject categories within the bibliography.

The categories used in this Catalog include:

Consumer Education

Consumer Economics, Consumer Protection,
Open Dating of Food

Nutritional Science and Nutrition Education

Diets, Food Analysis, Food Habits, Food
Science, General Works on Nutrition Education,
Health, Malnutrition, Nutrition Related
Diseases or Disorders, Nutritional Surveys

History

Food Problems, General Works on Foods and
the Food Service Industry, Historical Works
Tracing the History of Food Programs

Food Standards and Legislation

Food Grades, Food and Nutrition Related
Legislation, Food Standards, Labeling,
Laws

Management and Administration

Administration, Computer Applications,
Contracts, Financial Management, Food
Preference Surveys, Food Service Management,
Personnel Management, Public Relations

Education and Training

Adult Education, Audiovisual Aids, Career Education, Curriculum, Educational Planning, Educational Programs, Inservice Education, Personnel Training, Teaching Techniques, Vocational Education, Vocational Guidance

Menu Planning

Automated Menu Planning, Cycle Menu, Meal Management, Menu Design

Food Preparation and Production

Food Delivery Systems, Merchandising, Quantity Food Preparation, Weights and Measures

Equipment

Cleaning Equipment, Cooking Equipment, Equipment Standards, Equipment Storage, Facilities Planning and Design, Waste Disposal Equipment

Sanitation and Safety

Accident Prevention, Equipment Sanitation, Food Sanitation, Foodborne Illnesses, Hygiene, Pest Control, Safety

Food Technology

Food Packaging, Food Processing, Food Preservation, New Products

Programs - General

Child Nutrition Programs, Federal Programs, Food Programs, International, National, State, and Local Programs

Recipes

The Art of Cooking, Cookery Native to a Specific Country or Locale, Recipes

Reference Materials

Dictionaries, Directories, Food Composition
Tables, Information Science, Statistical Data

Purchasing, Receiving and Storage

Care and Handling of Food, Food Delivery,
Food Selection, Food Storage, Purchasing
of Food and Equipment

Retrieval

This Catalog provides the user with several access points to the FNIC Collection. The broad subject categories group citations within designated areas of interest.

When trying to locate a particular document by a specified author, title, or on a specific subject, use the indices at the back of the catalog. These indices will aid in locating relevant documents in the main bibliography section of the Catalog.

Computer Retrieval

The FNIC data base has been included in the National Agricultural Library's sale magnetic tape. Therefore it is possible to search the FNIC data base by using a computer on-line interactive system. This type of bibliographic searching is currently available through the Lockheed, "DIALOG" System and System Development Corporation's on-line bibliographic search service.

Further information on the Lockheed "DIALOG" System is available from Lockheed representatives, Dr. Roger K. Summit, Department 52-08, Building 201, Lockheed Palo Alto Research Laboratory, 3251 Hanover Street, Palo Alto, CA. 94303, Phone: (415) 493-4411, ext. 45034 and Mr. Robert Donati, 405 Lexington Avenue, New York, N.Y., 10017, Phone: (212) 697-7171.

Additional information on the System Development Corporation is available from (West Coast) Ms. Judy Wanger, SDC, 2500 Colorado Avenue, Santa Monica, CA. 90406, Phone: (213) 393-7277 and (East Coast) Ms. Linda Reuben, SDC, 5827 Columbia Pike, Falls Church, VA. 22041, Phone: (703) 820-2220.

SAMPLE CITATIONS

Book Citation

Accession Number 12-73
Title — PLANNING THE SCHOOL LUNCHROOM
U.S. Dept. of Agriculture, — Corporate Author
School Lunch Division — Place of Publication
Personal Author — Margaret M. Morris — Pagination, Date
Washington 9 p. illus. 1947
FNIC Call Number — TX655.U5 F&N
Facilities planning and layout, — Descriptor
School food service, School — Terms
lunch programs
Notes — Reprinted from The American
School and University, 1946
edition
Abstract: With proper planning,
minimum lunchroom requirements
can be met on a budget while
allowing for future expansion.
Sample floor plans are shown,
and the important factors — Informative
affecting planning are discussed. — Abstract

Journal Article Citation

Accession Number 250-73
OPTIMIZING OUR HUMAN RESOURCES — Title
Personal Author — J. E. Shinn
Sch Lunch J 25(4): 28-30, Apr 1971 — Vol., Issue, Incl.
Journal Title — 389.8 SCH6 — Pagination, Date
Abbreviation — Food service occupations, School
Call Number — food service, Training, Work — Descriptor Terms
Simplification
Abstract: Suggestions for efficient
use of food service personnel by
management through improved
performance, training, and work
methods.

TABLE OF CONTENTS

BIBLIOGRAPHY (Citations)

	Page
Consumer Education	1
Nutritional Science and Nutrition Education	4
History	51
Food Standards and Legislation	54
Management and Administration	59
Education and Training	80
Menu Planning	109
Food Preparation and Production	111
Equipment	117
Sanitation and Safety	123
Food Technology	127
Programs - General	132
Recipes	143
Reference Materials	149
Purchasing, Receiving and Storage	156
SUBJECT INDEX	159
PERSONAL AUTHOR INDEX	309
CORPORATE AUTHOR INDEX	317
TITLE INDEX	321

Note: Mention of a company name or a proprietary product does not necessarily imply endorsement by the U.S. Department of Agriculture, National Agricultural Library, Food and Nutrition Information and Educational Materials Center

BIBLIOGRAPHY

Consumer Education

- 2366-73
FAMILY FOOD BUDGET GUIDE. Revised.
American National Red Cross
Washington, DC, American National Red Cross 1 p. Dec 1972.
TK356.L48 P 5 8
Adults, Budgeting, Consumer economics, Cost-of-living, Food prices, Food purchasing.
Abstract: This guide on cost of adequate food per individual on a standard family budget was prepared by the American National Red Cross in December 1972. Figures are given for 20 different sex-for-age categories on a weekly or monthly basis, with percentage adjustments for smaller families, eating out, and holidays. Data base is actual costs of food as provided by the US Department of Agriculture and Bureau of Labor Statistics. The guide is intended for consumers, and those who work with the economically disadvantaged.
- 2367-73
THE COST OF A DIETARY REVOLUTION.
Daniel G Anetzky
New York Times p. 1-2. Oct 21, 1973.
286.8 H488
Adults, Food cost, Food supply, Grain products, World problems.
Abstract: Consumers who wish to know why food prices have risen so sharply in recent months will find some of the answers in this article written from the commodity market viewpoint. In brief, as average diets improve everywhere, it requires more grains to produce the desired meat than it does to feed people cereal diets alone. This and increasing population pressures on available foodstuffs create shortages, and push prices up. The author concludes that this situation will probably be with us for a long time to come.
- 2368-73
THE DOING BOOK: AN EXPERIMENTAL APPROACH TO CONSUMER EDUCATION.
Tasara Niles
Bedford, Mass., Middlesex Community College, Division of Continuing Education, Consumer Resource Center 118 p. 1973.
TK335.H5 P58
Applied learning, Budgeting, Consumer economics, Consumer education, Educational programs, Leve, Program design, Program planning, Purchasing.
Abstract: This is a handbook outlining a suggested program in consumer education based on a series of 22 structured exercises designed to teach selected consumer topics by providing actual experience with a variety of purchasing situations. The book is written in two parts. The first part deals with establishing a consumer education program. The second part presents the actual instructional content of such a program. Topics include values and financial goals, budgeting and money management, sales shopping, credit and consumer protection laws, consumer rights versus businessmen's responsibilities, and how to seek help for consumer problems.
- 2369-73
TOXICITY OF PURE FOODS.
Edison H Boyd
Chemical Rubber Company
Cleveland, Chemical Rubber Company 260 p. [1973].
TK531.H5
Food adulterants, Food contaminants, Toxicants, Toxicity.
Includes bibliographies. Available from NAL.
- 2370-73
THE GREENGROCKER; THE CONSUMER'S GUIDE TO FRUITS AND VEGETABLES.
Joe Carciose, Bob Lucas
San Francisco, Chronicle Books 242 p. illus. [1972].
TK401.C3 P58
Consumer education, Cooking methods, Food preparation, Fruits, Marketing, Nutrient values, Plant sources of foods, Purchasing, Vegetables.
Abstract: For a number of years, food has been viewed as just another product emanating from the hoity of our industrial technology. Agriculture became "big business," gigantic, impersonal supermarkets sprang up in shopping centers all across the country, and prepackaged, quick-fix processed foods were purchased by the millions. Now the pendulum has swung back in the other direction. People are "getting back to basics" in terms of the food they eat; and there is nothing more basic than fresh produce. This book acquaints the consumer with the items of fresh produce generally available in neighborhood grocery stores, providing the shopper with valuable information on such items. In the section on beets, for example, the consumer can learn where beets come from, how they are grown, the varieties available, the seasons in which beets are most plentiful, the marketing practices used to bring beets from farm to dinner table, the nutritional value of beets, and the uses that can be made of beets when pleasing and preparing a meal.
- 2371-73
CONSUMER EDUCATION IN NUTRITION.
Clifton O Chichester
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 141-145. June 27-29, 1972.
TK345.H3 1972 P58
Child nutrition programs, Consumer education, Food habits, Food preferences, Food selection, Instructional aids, Nutrition, Nutrition education, Nutritional labeling.
Abstract: The person who understands nothing about nutrition is unlikely to eat a nutritious diet or to select nutritious foods for his or her children. This fact becomes all-important when considering the establishment of an effective child nutrition program. Nutrition education must involve parents as well as school children because it is in the home where children learn the basic eating habits and food preferences that last throughout their lifetimes. Nutritional labeling of commercial foods will provoke an initial interest in the nutritive value of foods. This interest must then be caught and held by intensive programs in consumer education and nutrition. Schools will play an important role. In the total education of the adult and child there is a need for coordination of educational methods and content. There must be a consistency in the descriptions of foods consistent with basic educational efforts. Intense motivational research is needed to find out how consumers can be persuaded to improve their diet and learn to prepare foods so as to retain the nutritional value.
- 2372-73
THE WORLD DIET REVOLUTION.
Alexander Comfort
Center Report p. 35-36. Aug 1973.
JA3.C4 P58
Adults, Caloric intake, Consumer education, Food beliefs, Food habits, Food prices, Proteins, plant.
Abstract: The author of this article for the adult reader considers rising food prices to be, among other things, a harbinger of a world food shortage, and presents some suggestions for continuing to feed ourselves well in the future while making sure the rest of the world is also properly nourished. He favors commercially produced vegetable proteins, unsaturated better, greater stress on fish and fresh vegetables, and eating less to delay aging while controlling obesity. And since he considers diet habits to be anthropologically controlled, he favors promotion of these acts by propaganda.
- 2373-73
FROM YOUR CO-OP HOME ECONOMIST...RECIPES, ECONOMY TIPS, NUTRITION AND FOOD FACTS, CONSUMER AND PRODUCT INFORMATION.
Consumers Cooperative of Berkeley, Inc.
[Berkeley, CA], Consumers' Cooperative of Berkeley, Inc. 1 v. (loose-leaf). 1971.
TK356.C6 P58
Basic nutrition facts, Consumer education, Food preparation, Food purchasing, Food selection, Food storage, Health education, Recipes.
Abstract: This is a collection of 98 leaflets which deal with a variety of topics such as food buying, food preparation (including recipes), product information, and basic nutrition principles. Each was written by a home economist and could be used separately or in different combinations.
- 2374-73
CONSUMER EDUCATION MATERIALS PROJECT.
Consumers Union
Mt. Vernon, N.Y., Consumers Union of United States 6 vols. 1973.
TK335.C6 P58
Adolescents (12-19 years), Adults, College students, Consumer education, Educational programs, Preschool children (2-5 years), School children (6-11 years), Teaching guides.
Abstract: Consumers Union has developed these books for teachers, administrators, community leaders and parents to be used in consumer education programs both in schools and other settings for people of all ages, from preschoolers to college students and adults in the community. They are based on case studies of actual education programs, which are described. Approaches are varied, and designed to implement the education program. Nutrition, food and home economics are included at every level.
- 2375-73
FROZEN FRIED-CHICKEN DINNERS.
Consumers' Union
Consumer Reports 38 (6): 402-405. June 1973.
321.9 C762
Chicken, Consumer education, Convenience foods, Food cost, Food safety, Frozen foods, Proteins, Recommended Dietary Allowances.

2376-73

Abstract: Housewives and food service managers who utilize packaged frozen foods should be interested in this cooperative study of taste and nutritive value of a number of brands of frozen fried-chicken dinners. Sensitivity was satisfactory. The dinners provided about 6 grams of protein but at a cost per pound of protein far higher than those of usual protein sources if bought separately.

2376-73

WORLD'S SHREDDIST GROCERY SHOPPER TELLS HOW SHE DOES IT.

Rae Depree

Food Circle 93 (3): 24-26, 15R-16R. Sept 1973.

TX355.F3 P6R

Adults, Budgeting, Consumer education, Costs, Food purchasing, Low income groups.

Abstract: An agricultural extension aide takes a reporter on a shopping trip through a supermarket to demonstrate to him how she teaches lower income homemakers how to feed their families well on very low budgets. Among her tips are comparison-shop different stores, cut steaks or chops from lower-cost cuts, make unit-cost comparisons of quantity purchases, use eggs and beefst dry milk for their good nutritive at low cost, and weigh all fresh produce to determine its cost per pound.

2377-73

THE WAY TO A CONSUMER'S HEART: FDA CONSUMER SPECIALIST.

Charles R Dick

FDA Consumer 5 (7): 10-14. Sept 1972.

TX335.V6 P6R

Adults, Consumer education, Consumer protection, Food and Drug Administration.

Available as a reprint from the GPO.

Abstract: What the Food and Drug Administration's regional Consumer Specialists do and how they do to help the housewife are outlined in this report. How the consumer can help this specialist is also suggested. Names and locations of these specialists are given in the paper.

2378-73

EATING BY THE NUMBERS.

Money Mag 2 (5): 59, 61. May 1973.

MG201.R6 P6R

Consumer education, Convenience foods, Food habits, Legislation, Nutritional labeling, Snacks.

Abstract: This article for consumers tells briefly what information the latter can expect to find on food packages when the nutritional labeling law goes into effect. The article goes on to suggest that some products, when labeled, may sell better than others, once the shopper sees what nutrients they contain. The example cited is pizza, a well-liked snack food.

2379-73

FOOD PRICES (FER. 1973).

Natl Food Situation NFS 143: 4-R. Feb 1973.

1.941 S2F73

Consumer economics, Economic influences, Food consumption, Food prices, Food supply, Government role, Marketing, Prediction, Statistical analysis.

Abstract: 1973 retail food prices will be 6% above 1972 levels. Food prices are rising more slowly than in 1972, but by the end of 1973, foods in all categories will be higher priced than in December 1972. Prices of livestock-related foods will rise more rapidly than crop-related food prices. Restaurant prices will probably rise more rapidly too. The removal of wage-price controls along with the advance in wholesale food prices and stronger demand from greater disposable income will contribute to the increase. In 1972, retail food prices rose 4.3%, well above the advance for 1971, but still below increases in 1970 and 1969.

2380-73

FOOD SPENDING AND INCOME (FER. 1973).

Natl Food Situation NFS 143: R-12. Feb 1973.

1.941 S2F73

Consumer economics, Economic influences, Food prices, Food purchasing, Income, Prediction, Statistical analysis.

Abstract: Food expenditures for 1972 rose 6.2%, less than the increase for any other major consumer item. The increase was due to higher prices. Per capita consumption was down slightly, and population growth decelerated significantly. As the increase in disposable income exceeded gains in food expenditures, the share of income allocated to food declined to 15.7%. In 1973, expenditures are rising 7.5% due to increases in both prices and consumption. The proportion of income allocated to food may shrink further.

2381-73

THE SUPERMARKET HANDBOOK: ACCESS TO WHOLE FOODS.

Mikki Goldbeck, David Goldbeck

New York, Harper and Row 413 p. Nov. 7, 1973.

TX356.G6 P6R

Adults, Consumer economics, Food fads, Food grades, Food purchasing, Food quality, Health beliefs, Recipes.

Abstract: This book offers the housewife many tips on how to buy good quality foods from what the supermarket offers, and includes suggestions also on how to prepare them. Although the emphasis is on "natural" or "organically grown" foods, the information is also of general interest.

2382-73

GOOD DEAL FOR LESS MONEY.

Clemson University, Extension-Service

Marie S Hadden

Clemson, SC, Clemson University Extension Service 16 p. Apr 1973.

TX715.C45 P6R

Adults, Basic nutritive facts, Cooking techniques, Food groups, Food purchasing, Recipe planning, Recipes.

Abstract: This booklet for the housewife who wishes to feed her family well but occasionally suggests how to plan the family diet, buy foods of high nutritive value for the money, cook to conserve nutrients, and gives a number of low cost recipes, including sizes to make at home.

2383-73

TWO WAYS TO GET LESS MILK FOR YOUR MONEY: SHORTCUT MILK

CANTONS FOUND IN DELAWARE; WHEN A GALLON ISN'T A GALLON.

Robert Redinger, Larry Berner

Radio & Consumer 1 (5): 10. Apr 1973.

RF5801.R4 P6R

Consumer education, Measurement, Milk, Packaging.

Abstract: The housewife will learn from this article that a family that drinks 3 gallons of milk a week could lose a full glass if the cartons are not properly filled at the plant. Furthermore, plastic containers shrink as much as 5 per cent if they sit for 24 hours or more after they are sealed. If they are filled immediately, this problem does not occur.

2384-73

YOUR FOOD DOLLAR.

Household Finance Corporation, Money Management Institute

Chicago, Household Finance 32 p. illus. 1972.

TX356.R6 F 6 R

Consumer education, Convenience foods, Food preparation, Food prices, Food storage, Frozen foods, Labeling, Recipe planning, Teaching aids.

Abstract: This booklet of food buying, preparation and storage hints could be used equally well in classes of home economics at the high school level and by the individual housewife.

2385-73

THE CONSUMER ECONOMICS OF UNIT PRICING.

Rae E Isakson, Alex R Reerisi

J Mark Res 10 (aug 1973): 277-85. Aug 1973.

280.3R J822

Consumer education, Food purchasing, Low income groups, Socio-economic status, Unit pricing.

Abstract: Two economists have analyzed the introduction of unit pricing in food stores, and conclude that, while it makes choosing cheaper items easier for most shoppers, low-income shoppers do not appear to make significant use of it, whereas middle- and high-income shoppers do. The explanation may lie in a lower ability to understand this unit price labeling system. For consumers, home economists, and others who advise low income groups.

2386-73

SCORECARD FOR BETTER EATING.

Michael Jacobson, Sandra Zogayee, Mary T Goodwin

Center for Science in the Public Interest

Washington, Center for Science in the Public Interest 31 p., tables. 1973.

TX356.J3 P6R

Basic nutritive facts, Consumer education, Food cost, Food purchasing, Food quality, Nutrient values.

Abstract: This booklet for the consumer has been compiled to help shoppers choose foods for their strictest content. Based on the ideas presented in the senior author's book, Nutrition Scorecard, foods are rated on a point system which gives preference to proteins, unsaturated fats, five vitamins, iron, calcium and some trace minerals and bulk. Points are subtracted for saturated fat and sugars. Foods are cited by brand name. Other shopping and food preparation hints are offered, such as use of unit pricing and store brands, and how to cook vegetables to minimize nutrient loss. The authors suggest the booklet be given to welfare recipients, clients of home aides, and similar persons.

2387-73

YOUNG SHOPPERS BEGIN TO "TURN ON" TO FROZEN FOODS.

Arlene Katz

Quick Frozen Foods 36 (3): 16-19. Oct 1973.

389.R Q4

Consumer economics, Convenience foods, Food preferences, Food purchasing, Food selection, Frozen foods, Marketing, Nutritional quality, Surveys.

Abstract: A survey was made of shoppers to find out their attitudes toward frozen foods. Young adults purchase more frozen foods than any other age group; and the over-55 and under-25 groups, despite the necessity for running their homes on tighter budgets, believe frozen foods offer them a good value. All shoppers agree that frozen products are easy to prepare, but younger shoppers have more confidence in their nutritive value, and older shoppers dislike the marketing, and the older the customer the more vehement the dislike.

2388-73

SUGGESTIONS FOR CONTAINING CLIPPING FOOD PRICES.

Mary Margaret Lee

Marketing Research 22 (8): 19. Aug/Sept 1973.

RV1451.RR P6R

- Food cost, Food purchasing, Food service supervisors, Institutional feeding.
 Abstract: This brief article. Written for sureing those administrators, offers a number of suggestions for controlling costs of serving food while maintaining adequate nutrition. They include taking advantage of seasonal price changes, buying competitively, watching plate waste, serving the foods that are most acceptable, and training employees in increased efficiency. The information should be of interest to food service administrators.
- 2389-73**
DON'T LET FOODBORNE ILLNESS SPOIL YOUR CHRISTMAS FEAST.
 Margaret Morrison
 FDA Consumer 7 (10): 18-23. Dec 1973/Jan 1974.
 TX335.P6 P5H
 Adult education, Food contaminants, Food handling, Food purchasing, Food safety.
 Abstract: Though food contamination is the home is possible anytime, during holidays when preparations are larger and more festive, the possibilities are greater. Twelve suggestions are given for proper care of frozen foods.
- 2390-73**
TOXICANTS OCCURRING NATURALLY IN FOODS. 2d ed.
 National Research Council, Committee on Food Protection
 Washington, National Academy of Sciences 62a p. illus. 1973.
 TX531.T6 1973
 Food analysis, Food contaminants, Food poisoning, Toxicants, Toxins.
 Available from NAL .
- 2391-73**
READ THE LABEL BEFORE YOU BUY.
 Sue Ann Petry
 American Home Economics Association
 Washington, American Home Economics Assn. 4 p. teacher section, 5 p. student section, with cover. Nov 1972.
 TX552.P4 P5H (NELPS, home economics learning packages, no. 10aB)
 Adolescents (12-19 years), Consumer education, Instructional materials, Labeling, Legislation.
 Abstract: This learning packet has been designed to alert students to information on labels of canned foods and their importance and meaning for him. Tests and other learning activities are suggested for students and teachers. Eighth grade level.
- 2392-73**
STRETCHING FOOD DOLLARS: MEAL PLANNING HINTS AND BUDGET-WISE RECIPES.
 Quaker Oats
 [Chicago] Quaker Oats 36 p. 1972.
 TX356.Q32 P5H
 Basic nutrition facts, Consumer education, Food purchasing, Recipes.
 Abstract: This booklet presents food shopping and storage tips, tables of equivalents, tables of ingredient substitution, and discusses daily need for foods from the Basic Four Food Groups, and food sources of the more common nutrients. Low-cost recipes are also included. This would be a useful publication for the housewife, and in consumer education. A Spanish translation is available.
- 2393-73**
COMO HACER QUE SUS DOLARES RINDAN MAS. (SPA)
 Quaker Oats
 [Chicago] Quaker Oats 40 p. 1972.
 TX356.Q3 P5H
 Basic nutrition facts, Consumer education, Food purchasing, Recipes.
 Title of Original: Stretching Food Dollars: Meal planning hints and budget-wise recipes (in Spanish).
 Abstract: This booklet presents food shopping and storage tips, tables of equivalents, tables of ingredient substitution, and discusses daily need for foods from the Basic Four Food Groups, and food sources of the more common nutrients. Low-cost recipes are also included. This would be a useful publication for the Spanish-speaking housewife. An English version is available.
- 2394-73**
YOUR PERSONAL GUIDEBOOK OF FOODS.
 Safeway Stores
 Oakland, Safeway Stores 32 p., illus. 1973.
 TX355.S2 P5H
 Consumer education, Food groups, Food preparation, Food quality, Menu planning, Snacks.
 Abstract: The consumer is offered a number of tips in this pamphlet on: foods in the Basic Four, different cuts of meat and how to buy them, grading, quality and cooking methods, seafoods, milk and cheese, frozen foods, snacks, spices and herbs, and fresh produce. It could be used in home economics classes for junior high and high school students.
- 2395-73**
SCIENCE AND THE CONSUMER.
 Arthur T Schraas
 Food Technol 27 (6): 22,24,26,28. Jan 1973.
 389.S P739B
 Communication (Thought transfer), Consumer education, News media, Scientific methodology.
 Based on a paper presented at Food Update '73, New Orleans, La., March 27, 1973.
 Abstract: The author discusses the problems involved in presenting scientific knowledge to the consumer. Included is a discussion of consumerism and the media, the scientific method, and the efforts of IPT'83 expert panel on Food Safety and Nutrition and the Committee on Public Information.
- 2396-73**
THOSE CONTROVERSIAL CHEMICAL ADDITIVES.
 Linda Stewart
 Fam Health 5 (12): 24-25, 42, 44-45, 47. Dec 1973.
 RA773.P3 P5H
 Additives and adulterants, Adults, Chemicals, Consumer education, Food safety, Legislation, Research.
 Abstract: If you don't know whether food additives are harmless or harmful, you are in the same case as the chemist of the government, says this article for the consumer. The author describes how food products are tested for safety in the laboratory, and discusses some of the legislation concerned with food safety.
- 2397-73**
COMO COMPRAR HORTALIZAS ENLATADAS Y CONGELADAS. (SPA)
 U.S., Agricultural Marketing Service
 Washington, GPO 24 p. illus. Sept 1972.
 TX356.U52362 P5H (U.S. Agricultural Marketing Service. Home and Garden Bulletin no. 167-S)
 Adults, Canned foods, Consumer education, Food grades, Frozen foods, Vegetables.
 Title of Original: How to buy canned and frozen vegetables (in Spanish).
 Abstract: A guide for the Spanish-speaking housewife on quality of various grades of processed vegetables, this pamphlet would be useful for nutritionists who work with Spanish language populations.
- 2398-73**
COMO COMPRAR LOS NUEVOS. (SPA)
 U.S., Agricultural Marketing Service
 Washington, GPO 1 p. foldout. Sept 1972.
 TX356.U5236 P5H (U.S. Agricultural Marketing Service Home and Garden Bulletin no. 164-S)
 Adults, Consumer education, Eggs, Food grades, Food purchasing.
 Title of Original: How to buy eggs (in Spanish).
 Abstract: This little folder for the Spanish-speaking housewife describes how eggs are graded for quality and for size, and offers facts on their nutritive value, and how to keep and cook them.
- 2399-73**
WHAT'S HAPPENING TO FOOD PRICES? (FILMSTRIP/CASSETTE TAPE.)
 U.S., Dept. of Agriculture, Office of Communication
 Washington, U.S. Dept. of Agriculture Office of Communication
 Filmstrip, 153 fr., 35 ea, col., 30-min. cassette tape. Aug 1973.
 RD9005.6.N4 P5H AV
 Adults, Agriculture, Consumer education, Farm prices, Farmers, Food prices, Food production.
 Abstract: This filmstrip with sound tape tells the consumer why the cost of his food has risen, particularly in recent years, from the point of view of the farmer who produces it. One farmer serves as narrator, and suggests that food is still a good bargain, taking less of the consumer's earnings proportionately than other goods over time. Could be used in junior high and high school home economics classes.
- 2400-73**
WHAT'S HAPPENED TO FOOD PRICES?
 U.S., Dept. of Agriculture, Office of Communication
 Washington, U.S. Dept. of Agriculture 16 p. Apr 1973.
 TX356.U5236 P5H
 Adults, Agriculture, Consumer education, Cost-of-living, Farm prices, Food purchasing, Food supply.
 Abstract: In this brochure the U.S. Dept. of Agriculture attempts to show that, despite rising food costs, a lesser proportion of income is spent on food than was the case 20 years ago, the last period of sudden inflationary price rises. The farmer has benefitted little from food price increases.
- 2401-73**
HOW TO BUY FOOD: LESSON AIDS FOR TEACHERS.
 U.S., Dept. of Agriculture, Agricultural Marketing Service
 Washington, DC, GPO 52 p. illus. 1973.
 TX356.U5232 P5H (U.S. Agricultural Marketing Service. Agricultural handbook no. 443)
 Adolescents (12-19 years), Basic nutrition facts, Bibliographies, Consumer education, Consumer education, Food purchasing, Instructional materials, Teaching aids.
 Lesson plan, as binder.
 Abstract: This handbook of seven lesson aids has been designed for use in home economics or consumer education courses, for high school students, and in adult education, especially with the economically disadvantaged. It offers the teacher information on how to get materials and what kind to get, background information on the subject of each lesson, suggestions for teaching, and quizzes with answers. The subjects covered are meat, dairy products, eggs, poultry, fresh, canned and frozen fruits and vegetables, and how to get more for your money.

2402-73

2402-73

CONSUMERS ALL; THE YEARBOOK OF AGRICULTURE 1965.
U.S. Dept. of Agriculture
Washington, D.C. 496 p. 1965.
S21.135 P88
Budgeting, Consumer economics, Consumer education, Equipment, Food purchases, Home economics, Home management, Safety.
Abstract: This book is intended to reflect some of the Department of Agriculture's work on behalf of consumers. A variety of topics, all aimed at educating the consumer, are discussed in detail by various authors. The chapters tell how to buy, see, and make food, clothing, household furnishings, and equipment. The consumer is also instructed in matters of home management, home, yard, and garden care, community projects for bettering the lot of the consumer, use of leisure time, and the art of staying healthy.

2403-73

HOW TO BE A BISH SHOPPER; MORE MEAT FOR YOUR MONEY (SHOW 'B YELL).
U.S., Extension Service
Washington, D.C. 2 filmstrip keys, 15 fr. col, 16mm, and phonetic 33 1/3 rpm. [a.d.].
TX356.054 P88 AV
Budgeting, Consumer education, Food prices, Food purchasing, Food selection, Labeling, Meat, Meat cuts.
Distributed by Double Sixteen Co., Wheaton, Ill., for use with General Electric Show 'B Tell photo-viewer.
Abstract: The thrifty food shopper will get the best nutritional value for his or her money. This Show 'B Tell kit explains the principles of budgeting, how to read a label, how to judge food prices by calculating the cost per unit, and how to judge the nutritional worth of a product. In the segment, entitled "Here Meat for Your Money," meat cuts are explained and evaluated in terms of the amount of usable meat per pound-cost. Meat grades are also discussed, and the less popular or less tender cuts are suggested as a good value when properly cooked.

2404-73

SOBING THE WIND; A REPORT FOR RALPH NADER'S CENTER FOR STUDY OF RESPONSIVE LAW ON FOOD SAFETY AND THE CHEMICAL HARVEST.
Harrison Balford
Center for Study of Responsive Law
New York, Grossess 410 p. 1972.
S8951.83 P88
Additives and adulterants, Adults, Consumer education, Food safety, Boroases, Meat, Pesticide residues.
With an introduction by Ralph Nader. Bibliography: p. 357376.
Abstract: This book has been written for the consumer by Ralph Nader's Center for Study of Responsive Law on food safety. The topics investigated are meat, poultry and pesticides in foods, and governmental regulations concerning them. The concern is how to keep safety criteria in step with escalating technological advances. Quotes are backed by an extensive bibliography, including government documents. This booklet concerned with ethics as well as with facts.

2405-73

WHAT TODAY'S CUSTOMERS ARE SAYING ABOUT FROZEN FOODS.
Quick Frozen Foods 36 (2): 73-83. Sept 1973.
389.8 Q4
Investigation, Food preferences, Frozen foods, Surveys.
Abstract: Supermarket customers in 17 major U.S. cities were asked their opinion of frozen foods. Respondents agree that frozen food products generally taste good, are easy to prepare, are economical, and are nutritionally sound. Customers under 25 years of age are more likely to buy frozen foods than older customers. Families with the highest incomes, and therefore presumably with greatest access to home cooking, are most enthusiastic about the taste of frozen foods. As for display cases, customers prefer the upright wall models to the waist-high freezer boxes. Most shoppers found the aisles of frozen food sections too cold for comfort, but this cold air syndrome does not inhibit the purchasing of frozen food items. Labeling of all ingredients including any additives was deemed important by 89.6% of the shoppers. Frozen vegetables are the most widely purchased frozen food item, along with fruit juices and seafoods. Complete frozen dinners, being inexpensive, are most heavily purchased by those with incomes of \$5,000 or under or those living alone.

2406-73

WHAT'S BEHIND RISING FOOD COSTS?
What's New Bone Econ 37 (7): 19-23. Oct 1973.
321.8 W55
Consumer economics, Economic influences, Food cost, Food economics and consumption, Food industry, Food prices, Food purchasing, Marketing.
Abstract: Many factors contribute to the recent increases in food prices: greater demand; greater consumption of meat (beef, in particular); population increases; fare price fluctuations due to external forces; energy shortages; plus many others. This article describes the marketing process and the expenses incurred by the food industry, the flow of money within the industry, and what is presently being done to stabilize food prices.

2407-73

THE PERFECT ENVIRONMENT FOR CONSENSUS.
Philip L White
Natr News 36 (3): 9, 12. Oct 1973.

389.8 B957

Food beliefs, Food fads, Food information, Labeling, Mass media, Nutrition education, Professional education.
Abstract: This article analyzes the reasons for continued prevalence of food information in this country. They include lack of peer review by other purveyors of such information, the hesitancy of the public for new promises from preliminary research, and the need of the mass media for controversy. The author concludes that an education campaign is needed to instruct the public in the new labeling information in order to help in the fight against nutrition misconceptions. For all nutrition educators.

2408-73

GRASSROOTS NUTRITION--OR, CONSUMER PARTICIPATION; BARBARA TROUSON HENOBIAL LECTURE, 1972.
Cecely D Billieus
J Am Diet Assoc 63 (2): 125-129. Aug 1973.
389.8 AH34
Consumer education, Nutrition education.
Abstract: Present teaching and application of nutritional principles need revision. No amount of scientific investigation and knowledge will achieve adequate nutrition for an individual or a population until the application of the art of nutrition receives more serious consideration. What matters is actual food intake and the ability of people to utilize it. Success training of professionals and paraprofessionals takes place in institutions, such workers cannot know the needs and resources of the homes, even though it is in the home that nutrition matters. Knowledge is needed of the physical, mental, and social aspects of malnutrition, especially in children admitted to hospitals. Only then, will the ultimate value of nutrition programs lie in their application.

2409-73

FDA'S VIEW OF FOOD SAFETY.
Virgil O Bodiche
FDA Consumer 7 (8): 4-9. Oct 1973.
TX335.96 P88
Consumer education, Food and Drug Administration, Food safety, Foodborne diseases, Nutritional labeling, Pesticide residues, Toxicants.
Abstract: Nutritionists and consumers alike will read with interest this article telling what hazards in foods are of most concern to the Food and Drug Administration, and what the latter is doing about them. The consumer must also assume a role in assuring food safety. Topics touched on include foodborne diseases, toxic metals and natural toxins, pesticide residues, functional ingredients of foods, and nutritional labeling. It is here the consumer may have an effective control of food safety, through informed understanding.

2410-73

80 POINTS TO PONDER ABOUT THE CUSTOMERS OF THE FUTURE.
Quick Frozen Foods 36 (2): 85-88. Sept 1973.
389.8 Q4
Consumer economics, Frozen foods, Marketing, Planning, Prediction, Purchasing.
Abstract: Probing the future of the frozen food market, it is possible to make certain firm predictions. There will be easy core consumers by 1980. They will be better educated and more affluent. They will live in smaller dwellings, have more leisure time, will eat out more, and will prefer quick-fix meals at home. Kitchens will be smaller, more compact, and designed more efficiently, with rapid-cook ovens and fold-away appliances. Consumers will pay more attention to nutrition, demand stricter labeling, and require greater proof of quality. The increased demand for new products will be the lifeblood of the frozen food industry. Frozen food departments in supermarkets will be bigger than ever and frozen foods will be integrated with non-frozen in satellite displays so consumers can compare products. Supermarket storage/display cases for frozen foods will be completely redesigned. New insulated packages will keep foods frozen longer, and greater emphasis will be placed on product sampling as a merchandising technique. As supermarkets get too large for quick shopping trips, neighborhood stores will become more popular.

Nutritional Science and Nutrition Education

2411-73

WHAT TO EAT AND WHY.
Ceraldine Acker
Illinois, University, Cooperative Extension Service
Urbana, Ill., Univ. of Ill. 2 p., illus. Ref 1969.
TX364.125 P88 (University of Illinois, Cooperative Extension Service: circular 950)
Basic nutrition facts, Food groups, Nutrient sources.
Abstract: This leaflet features a comprehensive chart on nutrient sources and functions, and a brief guide to the four food

- groups. It contains hints on preparing and storing foods. It is suitable for adult use with individuals or groups from a variety of educational backgrounds.
- 2012-73**
GROWTH OF CHILDREN FROM EXTREMELY POOR FAMILIES.
 Blanca Miriam, Juan H. Barzil, George G. Graham
 Amer J Clin Nutr 26 (9): 926-930. Sept 1973.
 389.8 JN28
 Anthropometry, Children, Disadvantaged groups, Malnutrition, Para, Professional education.
 Abstract: Growth and development of brothers and sisters of poor Peruvian children who had been hospitalized for severe malnutrition has been followed for four years. Body weights for age approached those of U.S. children of the same age, but height growth was consistently lower. Head circumference measurements slowly increased toward an international mean. The authors conclude that seemingly healthy siblings of malnourished children cannot be considered to have been well nourished, or to be expressing their genetic potential for growth. For professional nutritionists.
- 2013-73**
BETTER METHODS OF NUTRITIONAL BIOCHEMISTRY: WITH APPLICATIONS AND INTERPRETATIONS.
 Anthony A. Ed. Alhassan
 New York, Academic Press v. 1- 1965
 QP514.2.H4 P68
 Biochemistry, Carbohydrates, Dietary standards, Histology, Nutrition, Proteins, Research.
 Includes bibliography.
 Abstract: A multi-volume treatise that presents the principles and procedures for determining factors affecting the nutritional value of foods. Discussions range from the nutritional and metabolic aspects of circadian rhythms to effects of protein quality and quantity on protein utilization.
- 2014-73**
TRIGLYCERIDEMIA.
 Margaret J. Albrink
 J Am Diet Assoc 62 (6): 626-630. June 1973.
 389.8 JN34
 Arteriosclerosis, Diets, Hypertriglyceridemia, Weight reduction.
 Abstract: Hypertriglyceridemia is a risk factor in arteriosclerotic heart disease. It is probably the intermediates and particles of moderate or mild triglyceridemia that are atherogenic. Hypertriglyceridemia may also cause the systematic expression of arteriosclerotic heart disease, as angina pectoris or sudden death. The cause of hypertriglyceridemia is not known, although carbohydrate-induced lipemia, or hypertriglyceridemia, results when the system is flooded with carbohydrates. Genetic factors account for about one-fifth of hyperlipidemia in patients with myocardial infarction; of these, hypertriglyceridemia was reported to be the basic lesion in about two-thirds. Weight reduction is the most effective form of diet therapy. Reciprocal changes between triglyceridemia and cholesterol on low-fat diets must be kept in mind.
- 2015-73**
RECENT ADVANCES & PROBLEMS IN NUTRITION & FOOD SCIENCE, AND IMPLICATIONS FOR CHILD NUTRITION PROGRAMS.
 Aaron Altshul
 In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 18-27. June 27-29, 1972.
 TX345.H3 1972 P68
 Child nutrition progress, Food science, Innovation, Nutrition, Prediction, Research, School lunch.
 Abstract: The school food service plays an essential role in the upgrading and maintenance of the nutritional status and food habits of children. School officials, now and in the future, must be prepared to develop to the utmost the new techniques of feeding and nutrition education that will be needed to improve the as yet inadequate child nutrition programs. These new techniques must help solve not only the existing problems of children but also the anticipated problems that they will face as adults. One of the most important components will be to arrange a workable system of feedback from the community in which the child lives in order to better define the child's problems vis-à-vis nutrition and education so that corrections in child nutrition programs can be made on a continuing basis.
- 2016-73**
THE ROLE OF FAT AS A NUTRIENT.
 Ronald J. Anon
 Food Prod Dev 7 (4): 42,44,46,48. May 1973.
 HD9000.1.P64
 Digestion and absorption, Fats and oils, Fatty acids, Lipid metabolism disorders, Lipids, Metabolism, Nutrition, Obesity.
 Abstract: Since lipids can be such diverse chemical compounds, it is understandable that the body can use them in many different ways. The unique and necessary part they play in various metabolic processes points out their essentiality. Not this same class of compounds, although essential to normal physiology, is also involved in such pathologies as obesity and atherosclerosis. Scientists are not agreed on the role fats play in the etiology of these diseases, despite continuous research. Further study should resolve some of the unanswered questions and bring into balanced perspective the role of fats in normal physiology.
- 2017-73**
MINERALS AS NUTRIENTS.
 Ronald J. Anon
 Food Prod Dev 7 (7): 32,34,36,39,42. Sept 1973.
 HD9000.1.P64
 Calcium, Chlorine, Magnesium, Minerals, Minerals Daily Requirements, Phosphorus, Potassium, Sodium, Sulfur.
 Abstract: Detailed accounts of major minerals (required by the human body in gram amounts) cover metabolism, physiological functions, requirements, and sources of calcium, phosphorus, magnesium, sodium, potassium, chlorine, and sulfur, a diagram describing the metabolism of dietary calcium is given, and a summary of the roles of major minerals is presented in tabular form, the relative distribution and interchange of phosphorus is also illustrated. Each section relates the specific mineral to appropriate vitamin interaction and describes deficiency results.
- 2018-73**
TRACE MINERALS AS NUTRIENTS.
 Ronald J. Anon
 Food Prod Dev 7 (8): 74,76,81,84. Oct 1973.
 HD9000.1.P64
 Chromium, Copper, Digestion and absorption, Iodine, Iron, Microelements, Selenium, Trace elements, Zinc.
 Abstract: Essential dietary elements include iron, copper, iodine, manganese, cobalt, zinc, selenic acid, fluorine, chromium, and selenium. Also found in the human body are aluminum, boron, and cadmium; however their specific physiological functions are not known. The nutritional physiology of each of the essential trace elements is described in some detail. The fate of absorbed iron is illustrated and a table describes metabolism, physiological function, dietary requirements (for man, woman, and children), and food sources for essential trace elements.
- 2019-73**
THE TEN-STATE NUTRITION SURVEY: A PEDIATRIC PERSPECTIVE.
 American Academy of Pediatrics, Committee to Review the Ten-State Nutrition Survey
 Pediatrics 51 (6): 1095-1099. June 1973.
 RJ1.P4 P68
 Anemia, Children, Growth, Malnutrition, Nutritional surveys, Obesity, Professional education, United States.
 Abstract: Substantial numbers of children under 17 years of age examined in the ten-state U.S. nutrition survey were malnourished, according to the evaluation of this committee of the American Academy of Pediatrics. There was evidence of growth retardation and iron deficiency anemia in children from low income families. Obesity was found to be a common problem. For professional health workers.
- 2020-73**
MILK THE MIGHTY NUTRIENT (SLIDES).
 American Dairy Association
 Washington 50 slides, 35 mm, col. Nov 1969.
 TX379.H52 P68 AV (U.S. Consumer and Marketing Service. Food makes the difference series, no. 2)
 Adults, Calcium, Dairy foods, Food groups, Food guides, Nutrition, Milk, Protein foods, Recipes.
 With 28 p. Narrative guide.
 Abstract: The consumer housewife will learn from these slides why milk is a component of the Basic Four food groups, how to incorporate milk and milk products in the foods she feeds her family via several recipes deconcentrated, and the nutrient contributions of milk foods, especially of protein and calcium. Some guides on kitchen measures and their equivalents are included.
- 2021-73**
MILK, BASIC TO GOOD NUTRITION (SLIDES).
 American Dairy Association
 Washington 70 slides, 35 mm, col. Mar 1970.
 TX379.H5 P68 AV (U.S. Consumer and Marketing Service. Food makes the difference series, no. 3)
 Adults, Food guides, Low income groups, Menu planning, Milk, Recipes.
 With 30 p. Narrative guide.
 Abstract: These slides are part of a series for adult housewives on Food Makes the Difference. Milk is shown as part of the Basic Four food groups, and its use in low cost meals is stressed. Meal planning, the contributions of dairy foods to nutrient needs, and methods of preparing dishes containing milk are shown. Line illustrations of the recipes suitable for reproduction are included in the narrative guide.
- 2022-73**
BRKAK THE CHAIN OF TOOTH DECAY.
 American Dental Association
 Chicago [N] p. illus. 1968.
 RK61.A42 P68
 Dental caries, Dental health.
 Abstract: Useful for intercedists and secondary school students. The three links in the chain of tooth decay are carbohydrates, bacteria and tooth surfaces susceptible to decay - are described scientifically. Two ways of breaking the chain are avoiding sweets and brushing the teeth. Nine technical terms used in the text are defined.

- 2423-73
 2423-73
 MAGLOI (SPA)
 American Dental Association
 Chicago 12 p. 1970.
 RK61.A43 P58
 Teeth.
 Title of Original: Do it!
 Abstract: Directed to disadvantaged young adult and high school students. Foldout shows pictures of brushing teeth and dental cleansers. Reasons for having a clean mouth are given in outline form.
- 2424-73
 BETWEEN YOU AND HE IS YOUR SMILE.
 American Dental Association
 Chicago, American Dental Assn. 12 p., illus. with photos. 1971.
 RK61.A43 P58
 Adolescents (12-19 years), Dental health, Food selection, Snacks.
 Abstract: A booklet aimed at the adolescent. Emphasis is on importance of dental health to appearance. Toothbrushing, regular dental visits, and wise eating are stressed.
- 2425-73
 A GUIDE FOR EVALUATING CONSUMER EDUCATION PROGRAMS AND MATERIALS.
 American Home Economics Association
 Washington, D.C., American Home Economics Association 24 p. June 1972.
 TX335.G8 P58
 Consumer education, Learning, Professional education, Program evaluation.
 Abstract: Nutrition educators may find these brief guidelines useful in setting objectives, selecting curricula or program content, learning experiences, and evaluation of programs and materials. Evaluation criteria for each phase are expressed graphically in rating scales of 1 to 10, representing excellent through poor.
- 2426-73
 THE HEALTHY WAY TO WEIGH LESS.
 American Medical Association
 Chicago, American Medical Assn. 5 p. 1973.
 BR222.2.A5 P58
 Adult education, Basic nutrition facts, Nutrition, Obesity, Weight control.
 Abstract: This leaflet is a guideline for losing weight, a healthy way. Explains the "pinch test" used for testing for overweight. Lists "ideal" weights for men and women at various heights and shows how to calculate the necessary number of calories for maintaining or losing weight.
- 2427-73
 FORTIFICATION OF NONFAT MILK SOLIDS WITH VITAMINS A AND D.
 American Medical Association, Council on Foods and Nutrition
 J Amer Med Assoc 197 (13): 1107. Sept 26, 1966.
 R15.A43 P58
 Dried foods, Fortification, Fortification agents, Milk, Non-fat foods, Vitamin A, Vitamin D.
 Abstract: The AMA Council on Foods and Nutrition recommends that non-fat, dry milk be fortified to the same extent and with the same fat-soluble vitamins as whole fluid milk, which was not being done in 1966 when this statement was released.
- 2428-73
 GUIDELINES FOR TOTAL PARENTERAL NUTRITION.
 American Medical Association, Council on Foods and Nutrition
 J Amer Med Assoc 22 (13): 1721-1729. June 26, 1972.
 R15.A43 P58
 Equipment, Intravenous feedings, Nutrient intake, Nutrient requirements, Nutrition programs, Parenteral feeding, Patient care, Therapeutic and special diets.
 Abstract: Nutritional and medical science have gotten to the point where a patient's nutritional status can be improved and maintained solely through intravenous feeding (total parenteral nutrition) for prolonged periods while underlying diseases are being treated. There are still some problems with regard to formulation, sterile preparations, and safe administration of the nutrient solution. This article outlines a practical program for simple, inexpensive, and sterile preparation of standard solutions in closed systems, and discusses precautions, administration, equipment, and nutrient requirements for total parenteral nutrition.
- 2429-73
 IRON IN ENRICHED WHEAT FLOUR, FARINA, BREAD, BUYS, AND BOLLS.
 American Medical Association, Council on Foods and Nutrition
 J Amer Med Assoc 220 (6): 855-859. May 8, 1972.
 R15.A43 P58
 Breads, Enrichment, Farina, Flour, Food and Drug Administration, Iron, Iron-deficiency anemia.
 Abstract: In this article, the AMA Council on Foods and Nutrition reiterates its previous conclusion that it is in the public interest to increase the iron content of enriched wheat flour, farina, and bread products as proposed by the FDA.
- 2430-73
 DIET AND CORONARY HEART DISEASE.
 American Medical Association, Council on Foods and Nutrition
 J Amer Med Assoc 222 (13): 1647. Dec 25, 1972.
 R15.A43 P58
 Cardiovascular disorders, Cholesterol, Coronary heart disease, Diet improvement, Diet patterns, Dietary factors, Medical factors.
 Abstract: The average level of plasma lipids in U.S. men and women is too high and leads to heavy risk of heart disease, thus the AMA recommends that: (1) measurement of plasma lipids become a routine part of physical exams; (2) people with high lipid levels should receive dietary advice; (3) the dietary plans should include all essential nutrients; (4) modified foods for these diets should be readily available on the market and easily identifiable by proper labeling; (5) high priority should be given to studies of plasma lipid modifications and reduction of other risk factors and the effect of these on the incidence of heart disease.
- 2431-73
 SUBSTITUTES FOR WHOLE MILK.
 American Medical Association, Council on Foods and Nutrition
 J Amer Med Assoc 208 (9): 1694-1695. June 2, 1969.
 R15.A43 P58
 Filled milk, Food quality, Food substitutions, Fortification, Imitation foods, Imitation milk, Milk, Nutrient values.
 Abstract: People must learn the differences between whole cow's milk, filled milk, and imitation milk, protein in filled milk comes from skim milk solids, while in imitation milk it comes from an isolated vegetable protein filled milk containing the amount of non-fat solids as in skim milk and fortified with vitamins A and D in a nourishing, inexpensive product. Imitation milks should be thoroughly checked to be sure they contain a nutritional value equivalent to cow's milk.
- 2432-73
 MALNUTRITION AND HUNGER IN THE UNITED STATES.
 American Medical Association, Council on Foods and Nutrition
 J Amer Med Assoc 213 (2): 272-275. July 13, 1970.
 R15.A43 P58
 American Medical Association, Deficiency diseases and disorders, Demography, Hunger, Malnutrition, Socioeconomic influences, United States.
 Abstract: This is a position paper outlining the general facts, extent, and effects of malnutrition in the United States and presenting the envisioned role of the American Medical Association in combating hunger and malnutrition.
- 2433-73
 IMPROVEMENT OF NUTRITIVE QUALITY OF FOODS; A COUNCIL STATEMENT.
 American Medical Association, Council on Foods and Nutrition
 J Amer Med Assoc 205 (12): 160-161. Sept 16, 1968.
 R15.A43 P58
 Concentrates, Enrichment, Food additives, Food composition, Formulated foods and specialized products, Fortification, Nutrients, Nutritional quality, Processed foods.
 Abstract: The AMA Council on Foods and Nutrition endorses the addition of nutrients to foods under certain conditions: (1) the intake must be below desirable levels in diets of a significant portion of the population; (2) the supplemented foods should likely be consumed in adequate quantities; (3) supplementation must not cause nutrient imbalance; (4) added nutrients must be stable; (5) added nutrients must be physiologically available from the food; and (6) there must be reasonable assurance against excessive intake. The composition of some common foods should be improved by alterations in formulation or processing. Efforts to develop new and improved foods should continue.
- 2434-73
 IRON DEFICIENCY IN THE UNITED STATES.
 American Medical Association, Council on Foods and Nutrition
 J Amer Med Assoc 203 (6): 407-412. Feb 5, 1968.
 R15.A43 P58
 Deficiency diseases and disorders, Demography, Iron, Iron-deficiency anemia, Medical factors, Nutrient intake, Nutritional rehabilitation, Nutritional status, United States.
 Abstract: Iron deficiency is found to be high in the United States in infants and pregnant women, particularly when sensitive measurements of iron and iron binding capacity are employed for detection. The BDA for iron is high, and the foods that contain iron in sufficient amounts are either not readily available or are considered particularly unpopular by large segments of the population. Therefore, getting enough iron in the normal diet is difficult. Further studies are urgently needed to define more clearly the incidence of iron deficiency in the U.S., to clarify further the availability of food iron and the actual dietary iron intake of the population, and to determine in the case the safe upper limits of iron supplementation.
- 2435-73
 CONFECTIONS AND SOFT DRINKS IN SCHOOLS.
 American Medical Association, Council on Foods and Nutrition
 J Amer Med Assoc v 180: 92. June 30, 1962.
 R15.A43 P58
 Candy, Food habits, Food intake, School children (6-11 years), School lunch programs, Soft drinks.
 Abstract: This is a short statement by the AMA Council on Foods and Nutrition opposing the sale and/or distribution of confections and soft drinks in school lunchrooms and other school facilities on the grounds that when given a choice, a child may choose the less nutritious foods. The statement stresses that a school lunch program is supposed to encourage students to adopt good food habits.

2436-73

IMPORTANCE OF VITAMIN D MILK.
American Medical Association, Council on Foods and Nutrition
J Am Med Assoc 159 (10): 1018-1019. Nov 5, 1955.
R15.A88 P58
Deficiency diseases and disorders, Fat-soluble vitamins, Fortification, History, Milk, Nutrient values, Nutritional adequacy, Rickets, Vitamin D.
Abstract: The fortification of milk with vitamin D began in 1933, and since that time the incidence of infantile rickets in the U.S. has dropped to practically zero. The role of vitamin D in normal physical growth is well established. The Council on Foods and Nutrition reaffirms its policy of recommending fortification of milk with vitamin D at 400 USP units per quart. All fortified milk (whole or evaporated) should conform to USPHS standards. It should be spot-checked twice yearly for vitamin D potency, and it should contain no emulsifiers unaccepted by the FDA for use in food.

2437-73

CAN FOOD MAKE THE DIFFERENCE?
American Medical Association, Dept. of Foods and Nutrition
Chicago, American Medical Assn. 4 p. leaflet. 1968.
TX361.F6A49 P57
Adolescents (12-19 years), Diet information, Food consumption, Food fads, Health education.
Abstract: Leaflet stressing importance of proper foods for a teen-ager. The Basic Four is described giving the nutritional reasons for including each group in the daily diet. Girls are cautioned about meal skipping and fad diets, while boys are given to understand that good foods help them have stronger bodies.

2438-73

HEALTH AND SAFETY POSTERS (POSTERS).
American National Red Cross
[Washington, D.C.7] 9 posters, 8 1/2 x 11 in., teacher's guide. 1970.
RA777.B4 P58
Basic health facts, Basic nutrition facts, Class activities, Primary grades.
Abstract: A series of nine color posters depicting a variety of health and safety situations in which a child could be involved. The nutrition poster is titled "Good food gives you grow power." Each poster has teacher reference information on the back. It includes general discussion, goals, and suggestions for class projects.

2439-73

EFFECT OF INCORPORATION OF LEAFY AND NON-LEAFY VEGETABLES IN THE SCHOOL LUNCH ON THE GROWTH AND NUTRITIONAL STATUS OF CHILDREN.
K Anandaa
Food Nutr Notes Rev p. 22-23. Jan/Feb 1968.
J89.9 A873
Abstracts, Growth, Leafy green vegetables, Menu planning, Nutritional status, Research, School children (6-11 years), School lunch programs, Vegetables.
Abstract: This abstract describes a study in which it was found that improvement in the growth, nutritional status, and mental development of children receiving leafy green vegetables in their school lunch diet was definitely greater than improvement observed in children not receiving such vegetables.

2440-73

HEALTH FOODS VERSUS TRADITIONAL FOODS: A COMPARISON.
H Appledorf, H H Wheeler, J A Kohrger
J Milk Food Tech 36 (4): 242-244. Apr 1973.
48.B J824
Bacteria, Consumer education, Food analysis, Food prices, Health foods, Pesticide residues, Professional education, Abstract: Samples of health foods analyzed for chemical composition, bacterial contamination, and presence of pesticide residues were compared on these points and in price with similar traditional foods. The chemical composition of the nutrients analyzed for--protein, fat, carbohydrate, moisture and ash--in the two kinds of foods was similar. Six of 24 health food samples and three of 24 traditional foods showed bacterial contamination, presumably due to inadequate packaging. Seven health foods and three traditional ones contained polychlorinated biphenyls, though they were below the Federal tolerance levels. Health foods averaged 1.7 times higher in cost than traditional foods. For nutrition educators and other professionals.

2441-73

NUTRIENTS TO GO.
Howard Appledorf
Fast Food 72 (5): 102-104. May 1973.
J89.253B P52 P58
Commercial food service, Fast-food chains, Nutrient content determination, Nutrient quality determination.
Abstract: This article discusses the author's studies of the nutrient content of meals from fast-food restaurants. The results show that these foods have a better nutrient content than what is generally thought, and the author feels the meals obtained via Burger King, McDonald's, etc., at least near the University of Florida where he has conducted his experiments, do not deserve to be called "junk foods."

2442-73

ARE WE IN THE KNOW?
Food News Boys Girls 23 (2):1-6. 1973.
TX361.F6 P58
Additives and adulterants, Consumer education, Food safety, Labeling, Milk, School children (6-11 years).
Abstract: Information on food, especially on food safety, labeling, and additives, is offered for school children, grades 4 to 6, in this newsletter.

2443-73

THE SCIENCE OF NUTRITION.
Maria Thompson Arlin
New York, Macmillan 360 p. illus. 1972.
TX354.A75 P58
Body composition, Dietary standards, Food supply, Higher education, Metabolism, Nutrition education, Nutritional status, Textbooks.
Abstract: This text requires no background in chemistry or physiology. It is organized to show the involvement of nutrients in the function of various human body systems. Nutrition is thus related to aspects of health and physical function that are of great interest and concern to the student. The text is divided into three parts. Part I approaches the study of nutrition from the cellular level. Part II considers nutrition in relation to the whole body. Part III presents background material on determining nutrient needs and evaluating the nutritional status of Americans. It contains a summary of the results of nutrition surveys conducted in the United States during the past 30 years.

2444-73

NITROGEN RETENTION OF ADULT HUMAN SUBJECTS WHO CONSUMED BEER AND RICE SUPPLEMENTED WITH CHICKPEA, SESAME, MILK, OR BEET.
Salva Ashar, Helen E Clark, Han Kee Moon
Am J Clin Nutr 26 (11): 1195-1211. Nov 1973.
J89.B J824
Grain products, Legumes, Milk, Nutritional status, Professional education, Protein-rich extracts, Proteins, plant.
Abstract: Professional nutritionists and persons charged with feeding programs will be interested that healthy individuals were as satisfactorily nourished on wheat flour, balgar or rice whether it was supplemented with chickpea, sesame meal or with milk or whey. With any combination of.

2445-73

THE CHEMICALS OF LIFE.
Isaac Isinov
New York, New American Library 133 p. illus. 1954.
QP514.2.A79 P58
Adolescents (12-19 years), Basic nutrition facts, Biochemistry, Biology, Chemical composition, Enzymes, Proteins, Vitamins.
Abstract: This book by a biochemist and science writer has been reprinted as a paperback, suitable for junior high and high school students, it tells how the chemicals of the body work through the agency of enzymes and their "friends," trace metals and vitamins, and relates these activities in simple terms to the food we eat.

2446-73

PREGNANCY AND YOU.
Aline S Auerbach, Helena S Arnstein
New York, Public Affairs Committee 28 p. Aug 1972.
RG551.A9 P58 (Public affairs committee. public affairs pamphlet no. 882)
Abortions, Adolescents (12-19 years), Adults, Attitudes, Parent education, Pregnancy, Pregnant women.
Abstract: This pamphlet answers questions and concerns of mothers and fathers-to-be. It deals with the physical, emotional and practical changes in the lives of those involved. It also devotes a short section to the unmarried pregnant woman and the woman who may prefer to interrupt her pregnancy including a list of agencies to contact for advice.

2447-73

FOOD CHEMISTRY.
L M Aurand
Westport, Conn., AVI Pub. Co. 363 p. illus. 1973.
TX531.A9 P58
Energy, Presentation, Flavorings, Food chemistry, Glycosides, Nutrients, Photosynthesis, Respiration, Water.
Includes bibliographies.
Abstract: The primary emphasis of this textbook is on the composition of foods for the maintenance of life, together with the aesthetic quality of food. The authors present various principles of biochemistry along with other facts that are important for a clear understanding of the subject of food chemistry. They outline the chemical and physical nature of various nutrients, their biological function in living cells, and their intermediary metabolisms. The various molecular mechanisms whereby cells transform the potential energy of foods into a form of energy that can be used to meet the requirements of activity and growth are also discussed.

2448-73

LEGUMES IN HUMAN NUTRITION.
H H Aykroyd, Joyce Doughty
Rome, Food and Agriculture Organization 138 p. 1964.
TX558.L419 P58 (Food and Agriculture Organization of the United Nations. FAO nutritional studies, no. 19)
Dried foods, Food processing, Food production, Legumes, Nutri-

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PAGE 7

2449-73

ant values, Professional education, Proteins, Recipes, Toxins. Bibliography: p. [132]-138.

Abstract: Because of increasing scarcities the world over of animal protein foods, the Praedon from Hunger campaign of the United Nations has encouraged study of other food sources to fill the present and expected needs. This book, intended for agronomists, doctors, nutritionists, dietitians, community development workers, school teachers and popularizers, reports on production, consumption and nutritive value of legumes in human nutrition, one resource which can help solve the protein lack. Other topics include effects of processing on nutritive value and toxic substances in some legumes. An appendix lists the legumes eaten by man, and offers recipes from various regions.

2449-73

THE CONSUMPTION OF SUGAR.

W R Ayrkroyd

Br Nutr Found Bull (8): 21-29. Mar 1973.

TX341.87 P5M

Caloric intake, Carbohydrate-rich foods, Cultural factors, Dental caries, Food consumption, Food production, Professional education, Sugar.

Abstract: World sugar consumption has increased markedly over the years as its price has decreased, chiefly as a result of large-scale industrial production. What was once a rich man's food is available at a reasonable price nearly everywhere. The author believes that in countries where the annual level of intake is about 50 kilograms per person, people are eating all the sugar they want. The history of sugar, and its effects on history, are traced in this article intended for professional nutritionists, but suitable also for lay readers. The author suggests that in affluent countries sugar consumption may stabilize at levels below 50 kg per person annually due to greater availability of other high quality foods. With references.

2450-73

A NEW APPROACH TO TEACHING NUTRITION.

M J Babcock

Forecast Home Econ 19 (1): f120-f121. Sept 1973.

321.8 H752

Home economics education, Nutrition, Nutrition education, Nutritional labeling, Teaching techniques.

Abstract: This article suggests a way in which the new FDA nutrient labeling regulations may be used to teach students how to select a balanced diet and compare the nutritional value of foods.

2451-73

FOODS FADES AND FALLACIES.

Flora Bardwell

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 24. June 21/July 2, 1971.

LB3479.05039 P5M

Food beliefs.

Abstract: This paper discusses the various myths prooated by food quacks, and gives tips on how to recognize food quacks and food faddis.

2452-73

GUIDELINES FOR ADEQUATE NUTRITION.

Flora Bardwell

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 23. June 21/July 2, 1971.

LB3479.0508 P5M

Nutrition, Recommended Dietary Allowances.

Abstract: This paper briefly discusses the "4,4,3,2 clue," (4 servings of vegetables and fruits, 4 of the cereal group, 3 from the milk group and 2 from the meat group) as a guide to adequate daily nutrition.

2453-73

EFFECTS OF EARLY MALNUTRITION ON BEHAVIOR AND LEARNING.

Richard M Barnes

ARS 73 East Hark Nutr Res Agric Res Serv U S Dep Agric ARS 73 (67): 7-9. Apr 1970.

A381 R31A

Behavior, Child nutrition, Children, Deficiency diseases and disorders, Disadvantaged youth, Learning ability, Malnutrition, Poverty.

Abstract: Establishing the role of nutritional deprivations in early life upon behavioral and intellectual development has not been entirely successful. A number of laboratories have initiated studies of the subject using experimental animals. These animal studies have established that malnutrition alone can cause behavioral abnormalities to develop. The severity of malnutrition and the age at which it is suffered influence the characteristics and magnitude of the behavioral changes that are produced. More work on the effects of childhood malnutrition must yet be done.

2454-73

LOW SODIUM HANDBOOK.

Mary Ellen Bartholosev, Margaret M Hinkle, Sarah I Jencks Columbus, OH, Central Ohio Heart Chapter 25 p. 1973.

RM237.9.83 P5M

Adults, Food composition, Sodium-restricted diets.

Abstract: This pamphlet is for the lay person who for health reasons must restrict his intake of sodium, and for the person who prepares his food. Suggestions are made for buying and

preparing food low in sodium, and for suitable foods to eat away from home. Tables of sodium content of a variety of usual foods and beverages make up the bulk of the booklet.

2455-73

NUTRITION FOR THE ELDERLY: THE AOA EXPERIENCE.

William D Bechill, Irene Wolganot

Washington, GPO 100 p. 1973.

TX361.A384 P5M (Dept. Of Health, Education, and Welfare.

NEW Publ. No. (SES) 73-20236)

Adult nutrition education, Aging, Attitudes, Catering, Community feeding centers, Elderly (65 + years), Evaluation, Home delivered meals, School food service.

Abstract: This report is an analysis of various approaches tried under differing auspices in 23 locations throughout the country to deliver food and meal services to older Americans between 1968 and 1971, under the Older Americans Act of 1965. Their success resulted in the 1972 Nutrition Program for the Elderly. Nutritionists, dietary consultants, social workers and community planners should all find ideas in this presentation.

2456-73

ASSESSMENT OF BIOLOGICAL VALUE OF A NEW CORN-SOY-WHEAT NOODLE

THROUGH RECOVERY OF BRAZILIAN MALNOURISHED CHILDREN.

Ivan Beghin, Alvaro Vieira De Hello, Terexa Costa

Am J Clin Nutr 26 (3): 246-258. Mar 1973.

389.8 J824

Brazil, Malnutrition, Nutrient quality determination, Preschool children (2-5 years), Professional education, Protein-rich mixture.

Abstract: Brazilian children between 1 and 4 years being treated for malnutrition were fed daily a new macaroni enriched with a protein mixture from corn, soy and wheat for 4 months. Acceptability was excellent, and recuperation was satisfactory. For professional nutritionists.

2457-73

NUTRITION EDUCATION AND DIETARY BEHAVIOR OF FIFTH GRADERS.

Caillie G Bell, Mina W Lamb

J Nutr Educ 5 (3): 196-199. July/sept 1973.

TX341.J6

Behavioral objectives, Diet improvement, Food habits, Nutrition education, School children (6-11 years), Teaching techniques.

Abstract: A nutrition education module incorporated into regular classes for fifth graders for six weeks modified diet behavior, shown food choices in the lunchroom, although not to the extent that knowledge of nutrition was increased as measured by test scores. For teachers and nutrition educators.

2458-73

NUTRITION AND DIETETIC FOODS. 2d ed.

A E Bender

New York, Chemical Pub. Co. 298 p. [1973].

RH216.B4 1973 P5M

Deficiency diseases and disorders, Dietetic foods, Health, Metabolism, Nutrients, Nutrition, Research, Therapeutic and special diets.

First ed. has title "Dietetic Foods":

Abstract: This is an up-dated edition of the author's earlier book, entitled "Dietetic Foods." It surveys the entire field of nutritional research, dietetic foods, dietary requirements, and diet therapy. The author also describes the basic facts about deficiency diseases, metabolism, sodium content of foods, food chemistry, energy, vitamins, and proteins. The text is supplemented with many charts, diagrams of chemical structure, and tables of statistical information.

2459-73

IMPLEMENTING NUTRITION EDUCATION IN SCHOOL FOOD SERVICE.

E M Berdahl

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 62-64. June 21/July 2, 1971.

LB3479.0508 P5M

Age groups, Nutrition education, School food service.

Abstract: This paper discusses the implementation of nutrition education in the school food service. The needs of children of varying ages for nutrition education and the role played by the school lunch program in meeting these needs are presented.

2460-73

THE NUTRITION FACTOR; ITS ROLE IN NATIONAL DEVELOPMENT.

Alan D Berg

Washington, The Brookings Institution 290 p. illus. [c1973].

TX353.B42 P5M

Developing nations, Economic development, Nutrition, Social planning, Surveys.

Includes bibliographical references.

Abstract: This sonograph attempts to contribute in the search for solutions to the problem of world poverty by examining malnutrition as an obstacle to development, by assessing the available means for dealing with it, and by suggesting practical courses of action. The author views malnutrition as both a consequence and a cause of underdevelopment, that better nutrition of the child is essential to his subsequent contribution to the national economy. He suggests that certain nutritional deficiencies could be eradicated in such of the world, but that governments must intervene and this will call for new kinds of organization, research, and above all a new level of concern.

PAGE 8

- 2461-73**
ANTIBIOTICS AND NUTRITION.
 Harrie A Berman, Lonie Weinstein
 Amer J Clin Nutr 24 (2): 260-264. Feb 1971.
 389.8 J824
 Antibiotics, Experiments, Growth, Intestinal absorption, Metabolic studies, Nutrition, Nutritional status.
 Abstract: This article reviews the diverse effects which antibiotics can have on the body's nutritional mechanisms. Growth-stimulating and growth-inhibiting effects are considered in particular.
- 2462-73**
ICE CREAM FOR YOU AND ME.
 Eugenia S Bernthal, George Roth
 Chicago, National Dairy Council 22 p. 1968.
 TX795.A284 P6H
 Class activities, Food preparation, Food production, Ice cream.
 with 4 p. Teacher's guide.
 Abstract: Steps in the production of ice cream are illustrated and explained. Questions are raised and kitchen experiments are described to demonstrate the factors involved in ice cream making.
- 2463-73**
FOOD TO SUBTLE THE BIRD.
 Bruno Bettelheim
 Washington, DC, Children's Foundation 24 p. [1970].
 TX361.C584 P6H
 Behavior, Child nutrition programs, Learning, Psychological aspects, School food service, School lunch, Social influences.
 Abstract: A child psychologist explains his views on the relationship of food and experience with food to intellectual development and learning. Suggestions for improving school feeding programs are offered.
- 2464-73**
EFFECT OF EXCESSIVE VITAMINS C AND E ON VITAMIN A STATUS.
 John G Bieri
 Amer J Clin Nutr 26 (4): 382. Apr 1973.
 389.8 J824
 Ascorbic acid, Professional education, Vitamin A, Vitamin antagonists, Vitamin E.
 Abstract: Nutritionists should be aware that research has shown large doses of either vitamin C or vitamin E tend to inhibit utilization of beta-carotene in experimental animals. Large doses of vitamin E markedly reduce the amount of vitamin A stored in liver. It is possible that people consuming large amounts of these substances are adversely affecting their vitamin A status.
- 2465-73**
MORE COMMENTS ON NUTRITIONAL LABELING.
 Franklin C Bing
 Food and Nutr News 44 (8-9): 1,4. May-June 1973.
 389.8 P7332
 Consumer education, Food and Drug Administration, Labeling, Nutrient content determination, Nutritional labeling, Recommended Dietary Allowances.
 Abstract: This article explains what is meant by "Recommended Dietary Allowances" and what the purposes are for the new FDA labeling regulations. The FDA regulations should be helpful to nutritionists. The stating of food values in terms of the FDA standards and the conversion of the Food and Nutrition Board's allowances to the same scale, make it possible to quickly evaluate foods and diets in terms of the Food and Nutrition Board's recommended allowances for any particular group for which the Board has figures. Thus, nutritionists can make efficient use of nutritional labeling information without having to change their previous methods of evaluating foods.
- 2466-73**
MEASURING DIETARY INTAKE IN PRE-SCHOOL CHILDREN.
 Aileen E Black
 Nutrition 27 (4): 245-252. Aug 1973.
 389.8 H959
 Dietary surveys, Evaluation, Great Britain, Methodology, Nutritional surveys, Preschool children (2-5 years), Professional education.
 Abstract: This British study analyzes the methodology, the factors which influence mother's cooperation, and validity of results of a study of preschool child development carried out for nearly four years. The chief method for determining food intake of the children was a five-day food diary kept by the mother which also required her to weigh the child's food. Some mothers kept more than one record, for more than one child. Middle-income mothers were the most cooperative: it was not possible to obtain complete cooperation and accuracy from such an unselected sample. The author concludes that, though the results may be quantitatively not of high quality, they do reflect actual intake over a period of time. For the professional nutritionist and day care center management personnel.
- 2467-73**
POTASSIUM, WHY? A PRIMER OF RENAL PHYSIOLOGY.
 Burton T Blackman
 Los Angeles, California Prune Advisory Board 6 p. 1969.
 RC902.H55 P6H
 Drugs, Metabolic disorders, Minerals, Nutrient values, Potassium, Sodium ions.
 Abstract: This short report would be useful to a therapeutic nutritionist who is concerned with special supplementation of potassium as a result of diuretics. Foods high in potassium and low in sodium are listed.
- 2468-73**
THE BLASCHARD OBESITY AND NUTRITIONAL INDEX (BONI).
 Everard B Blaschard
 J Sch Health 43 (9): 577. Nov 1973.
 LB3401.J6 P6H
 College students, Measurement, Obesity, Weight control.
 Abstract: After tests of several hundred college students over a period of time, the author of this brief article has concluded that one can forget about pounds, and concentrate on the relation between waist size and height as measured in inches, for evaluation of degree of overweight. The former abstracted from the latter gives the BONI measure. The figure 36 indicates obesity, 33 or less is considered to tend toward obesity. Nutritional status was assessed by an index developed by the pediatrician Pirsuet, which uses the cube root of ten times the body weight in grams divided by the sitting height in centimeters. A result less than 94 is considered indicative of poor nutrition. The author states the BONI scores correlate significantly with the Pirsuet figures for the same individuals.
- 2469-73**
FOOD CULTURE AND NUTRITION QUACKERY.
 Symposium on Food Culture and Nutrition Quackery, Yetad, S, Hedee, 1969
 Gunnar Blix
 Uppsala, Sweden, Almqvist & Wiksells 103 p. [1970].
 QP141.S7 B0. B 1970 P6H (Swedish Nutrition Foundation. Symposium of the Swedish Nutrition Foundation, no. 8.)
 Food fads, Food habits, Food information, Food quackery, Malnutrition, Proceedings, Sweden, Symposium.
 Abstract: This book compiles the proceedings of an international symposium concerned with food culture and nutrition quackery. The eleven papers are written by people from several countries and cover a variety of aspects related to food myths and fads.
- 2470-73**
THE IMPORTANCE OF PRENATAL NUTRITION.
 Hyman Block
 Forecast Home Econ 19 (1): f114-f115, f184, f188. Sept 1973.
 J21.8 H752
 Diets for special conditions, Nutrient intake, Nutrition, Pregnancy and nutrition, Pregnancy diets, Weight control.
 Abstract: Proper nutrition is the single most important factor in prenatal care. A balanced diet must be maintained for the baby's health and that of the mother. This article discusses some of the more recent findings concerning pregnancy and nutrition and points out those foods that provide the best sources of nutrients needed during pregnancy.
- 2471-73**
FOOD AND FITNESS.
 Blue Cross Association
 [Chicago] Blue Cross Assn. 96 p. illu. col. 1973.
 TX364.H65 P6H (Blue Print for Health, v. XIV, no. 1)
 Adults, Basic nutrition facts, Consumer education, Diet counseling, Food information, Food purchasing, Menu planning, Physical fitness, Weight control.
 Abstract: Prepared by members of the Department of Nutrition of Harvard University and other nationally recognized authorities, this publication should be helpful reading for anyone, child or adult, concerned with better health through better food practices, free shopping to understanding psychological reasons for over-eating.
- 2472-73**
NUTRITION AND PHYSICAL FITNESS. 9th ed.
 Lotta Jean Bogert, George McSpadden Brigg, Doris BoveCello
 Philadelphia, Saunders 598 p. illu. [1973].
 TX354.H6 1973
 Diets, Food fads, Food supply, Health education, Menu planning, Nutrition education, Physical fitness, Textbooks, Therapeutic and special diets.
 Includes bibliographies.
 Abstract: This ninth edition of a general nutrition college text has substantial revisions and additions which respond to the interests of today. The book is organized in the conventional way of presenting nutrients and their functions first, followed by sections on food intake and utilization and applied nutrition. Some of the chapters have been rearranged. New chapters cover the topics of physical activity, dental health, infant nutrition, and food habits and beliefs. The material is presented to provide college students with a foundation in nutrition, explained and interpreted to help students understand the scope and interrelationships of the various aspects of nutrition as well as with other disciplines. A comprehensive selection of suggested supplementary reading is given. In addition to the Appendix is a table of nutritive values of some of the popular snack and ethnic foods.
- 2473-73**
LACTOSE MALABSORPTION IN OKLAHOMA INDIANS.
 D P Bose, J D Welch
 Amer J Clin Nutr 26 (12): 1320-1322. Dec 1973.
 389.8 J824

2474-73

American Indians, Lactose intolerance, Malabsorption syndromes, Milk, Professional education.
 Abstract: Professional nutritionists who work with minority groups should be interested in this research on lactose tolerance among American Indians in Oklahoma. Twenty-nine of 36 had lactose malabsorption. Two absorbers had intolerance symptoms, as did 24 malabsorbers, upon testing. There was no relation between milk drinking and lactose absorption. Of 5 children under 22 months, none showed malabsorption, or intolerance symptoms on tolerance tests.

2474-73

WORLD REVIEW OF NUTRITION AND DIETETICS.
 Geoffrey R Bourne
 Basel, S. Karger 324 p., 15 fig., 37 tables. 1971.
 TX364.W6 P5B (World Review of Nutrition and Dietetics, vol. 13)

Dental health, Dietary study methods, Dietary surveys, Food processing, Nervous system disorders, Nutritional status, Professional education, Protein-calorie malnutrition, Spain. Contents: The world protein shortage: prevention and care, A. A. Woodham; Reversible and irreversible effects of protein-calorie deficiency on the central nervous system, S. S. Platt and R. J. C. Stewart; Nutritive state of the population in Spain, G. Varela; Individual dietary surveys: purposes and methods, J. W. Harr; Thermal processing of foods, S. A. Goldblith; Nutrition and dialysis, J.C. Mackenzie; and Nutritional influences on periodontal disease, S. S. Stahl.
 Abstract: The thirteenth edition of this international review contains articles on the world protein shortage, the effects of protein-calorie deficiency on the nervous system, dietary surveys, thermal food processing, dialysis, and influences on periodontal disease.

2475-73

BRAIN FOOD: THE NOURISHMENT OF AMERICA'S MENTAL GIANTS.
 Food Mgt 8 (10): 46-48, 74. Oct 1973.
 TX943.P6 P5B

Dining rooms, Facilities planning and layout, Food service management, Intelligence level, Menu planning, Nutrient requirements, School food service, Teachers, Universities.
 Abstract: The Institute for Advanced Studies in Princeton, New Jersey is considered by many to be the home of America's "mental giants." This article describes the operation of the Institute's food service--what the intellectuals eat and the atmosphere in which they dine.

2476-73

THE MYTH OF DIET IN THE MANAGEMENT OF OBESITY.
 George A Bray
 Amer J Clin Nutr 23 (9): 1141-1148. Sept 1970.
 389.8 J824

Energy metabolism, Fat cells, Obesity, Research, weight control.
 Abstract: Obesity is a widespread calamity in our society, yet its underlying cause still eludes medical science. Many therapeutic treatment approaches have been tried. Rationale for dietary management of obesity is explained. However, data from nutrition clinic studies show dietary management in treatment of obesity have generally achieved poor results. Two areas of investigation have provided a partial explanation for the failure of calorie restriction in the treatment of obesity. These areas: 1) adipose cells in obesity, and 2) efficiency and calorie expenditure are explained in detail. An alternative approach, thyroid hormone therapy, is suggested as needing more investigation.

2477-73

OBESITY: A SERIOUS SYMPTOM.
 George H Bray, R S Davidson, E J Dranick
 Annals Intern Med 77 (5): 779-795. Nov 1972.
 R11.A5

Appetite, Energy metabolism, Fat cells, Obesity, Physiology, weight control.
 Abstract: In Dr. Bray's transcription of a Clinical Case Conference, obesity, often considered a disease, is illustrated by its clinical and experimental heterogeneity to be a symptom. Obesity, its definition and methods for determining are discussed. Dr. Bray lists experimental and clinical types of obesity such as Sabinaki-Frolich Syndrome, Endocrinopathies, dietary, diminished activity, and genetic disorders. Article includes in-depth discussion of fat cells, methods for control of food intake, role of insulin and more radical methods of weight control such as prolonged fasting, starvation diets, thyroid medication and small-bowel by-pass.

2478-73

FOOD PRACTICES OF SOME SANCOS IN LOS ANGELES COUNTY.
 Trandailer J Brewer
 Los Angeles, County of Los Angeles Dept. of Health Services
 26 p. Apr 1973.
 TX357.87 P5B

Diet patterns, Ethnic foods, Food habits, Foodways, Nutrient values, Obesity, Professional education, Sencos.
 Abstract: This review of food habits of Sencos in the United States describes meal patterns, diet customs, some ethnic food preparation practices, the nutritive value of a typical diet, and some of the particular foods enjoyed by these people. The diet is satisfactory in all nutrients except calcium, iron and vitamin A, although obesity is a problem, especially among women. The report makes some suggestions for alleviating the nutritional problems while staying within the ethnic diet

pattern. For professional nutritionists.

2479-73

NUTRITION EDUCATION AND THE FOOD LABELS.
 George H Briggs
 Food and Nutr News 44 (7): 1,4. Apr 1973.
 389.8 F7332

Consumer education, Food and Drug Administration, Food packaging, Laws, Nutrition education, Nutritional labeling, Recommended Dietary Allowances.
 Abstract: For nutritional labeling to be effective, the United States must launch a massive nutrition education program for consumers. The program must involve the food industry, government agencies concerned with nutrition and health, professional nutritionists, home economists, public health workers, school teachers, and food scientists, as well as food editors and others involved in the mass communications media. If such consumer education is effective, it could significantly raise the nutritional status of American citizens. Nutritionally sound foods would be selected and served; and families would, in time, benefit by improved nutritional health. Many people will be misled into thinking that eating 100% of RDAs will result in good nutrition. Perhaps the FDA should require a nutritious message on labels stating that RDA nutrients alone, without other essential nutrients, are not sufficient for good health.

2480-73

NUTRITIONAL VALUE OF MILK COMPARED WITH FILLED AND IMITATION MILKS.
 R F Brink, H S Balsley, E B Speckhard
 Amer J Clin Nutr 22 (2): 166-180. Feb 1969.
 389.8 J824

Filled milk, Food analysis, Imitation milk, Milk, Nutrient quality determination, Nutritional quality.
 Abstract: Questions have been raised about the nutritive value of filled and imitation milks as compared with whole milk. This article explains that filled milk contains the nutrients present in whole milk to the extent that it is used as an ingredient. Some filled milks contain isolated proteins in addition to unspecified amounts of sofat milk solids. On the other hand, imitation milk is in no sense a nutritional replacement for whole milk in terms of protein, minerals, and vitamins.

2481-73

FOODS AND NUTRITION.
 Charles Brooks
 Food 24 (5): 37. Mar 1, 1973.
 SF5483.V6 P5B

Food groups, Minerals, Vitamins.
 Abstract: This article reviews the role of the various vitamins and minerals needed by the human body and the types of foods in which each of these nutrients is found. A description of the Basic Four food groups and the recommended servings for different age groups is included.

2482-73

THE NATIONAL DIET-HEART STUDY--IMPLICATIONS FOR DIETITIANS AND NUTRITIONISTS.
 Heloe S Brown
 J Am Diet Assoc 52 (4): 279-287. Apr 1968.
 389.8 J834

Cardiovascular disorders, Cholesterol-low diets, Coronary heart disease, Diet counseling, Fat-restricted diets, Professional education.
 Abstract: This article reports to the professional dietitian and nutritionist the results of the Feasibility Trials of the National Diet-Heart Study to reduce blood cholesterol in free-living individuals by means of diet counseling, and use of specially prepared commercial foods which were easier for participants to obtain. When the nutritional counseling ceased, blood cholesterol levels returned to pre-diet levels in six months. During the study reduction was 11 per cent.

2483-73

BREAST FEEDING IN MODERN TIMES.
 Roy E Brown
 Amer J Clin Nutr 26 (5): 556-562. May 1973.
 389.8 J824

Breast feeding, Infant feeding, Infants (To 2 years), Professional education.
 Abstract: All over the world, poorer people are trying to follow the example of middle and upper class women of a few decades ago who fed their infants artificial formulae instead of nursing. The author explores the disadvantages in cost and lack of sanitary controls, especially in urban conditions everywhere, and makes suggestions for successfully encouraging individual mothers to breast feed their babies. For professional nutritionists.

2484-73

PSYCHOLOGICAL IMPLICATIONS OF OBESITY.
 Hilde Bruch
 Nutr News 35 (3): 9, 12. Oct 1972.
 389.8 B957

Attitudes, Body image, Cultural factors, Professional education, Psychology.
 Abstract: Though there are millions of overweight people there are so psychological problems applicable to all these persons. This article refers to those persons who came to Dr. Bruch (a well known professor of Psychiatry, author, and researcher) for psychiatric help after failing to lose weight with conven-

tional treatment. To evaluate the psychological problems it is necessary to differentiate between the factors that play a role in the development of obesity, those created by the obese state and those precipitated by efforts at reducing. Then it is necessary to evaluate the functional significance of the patient's abnormal weight in relation to his whole development.

2485-73

EATING DISORDERS; OBESITY, ANOREXIA NERVOSA, AND THE PERSON WITHIN.

Hilde Bruch
New York, Basic Books 396 p. [1973].
RC62B.87 P5H
Anorexia nervosa, Behavior change, Diet patterns, Emotionally disturbed, Food habits, Food-related disorders, Obesity, Psychological aspects, Weight control.
Includes Bibliographies.
Abstract: Obesity as a result of compulsive eating habits is a more common and better understood phenomenon than the rarer anorexia nervosa--self-inflicted starvation done for subconscious psychological reasons. The author describes both of these disorders in detail and illustrates their effect on the human personality through a series of case studies. Throughout the book, she emphasizes the interplay between biologic (including genetic), psychologic, and environmental forces that encourage the progress of these disorders. Finally, the author reviews two therapeutic approaches for resolving these disorders. The first involves the manipulation of the energy balance to achieve normal weight. The second attempts to effect a change in the patient so that he no longer uses food to solve his other problems of living.

2486-73

THE INFLUENCES OF THE CULTURAL MILIEU UPON CHOICES IN INFANT FEEDING.

Diane Clarabel Brunet
Syracuse, Syracuse University 39 l. June 1970.
RJ216.87 P5H
Africa, Breast feeding, Cultural factors, Food habits, Infant feeding, Professional education, Socioeconomic status.
Thesis (M.S.)--Syracuse University.
Abstract: This review of the literature was undertaken to demonstrate the close relationship which can exist between a nutritional problem and changing social patterns, in this case breast feeding, which is declining all over the world. The study population was an African tribe, the Baganda, and those whose breast feeding pattern was examined through published reports live near the urban area surrounding Kampala, Uganda, and bottle feeding has increased among these people due to new economic patterns which have changed marital structures, eroded social status of the mother along with extension of her responsibilities, and increased concern with declining fertility. For the professional nutritionist and health worker.

2487-73

AMERICA'S HEALTH: FALLACIES, BELIEFS, PRACTICES.

J W Buchan
FDA Consumer 6 (8): 4-10. Oct 1972.
TX335.F6 P5H
Adults, Food beliefs, Food fads, Food superstitions.
Available as a reprint from the GPO.
Abstract: Other people's beliefs about food and health constitute fields for research when studied by social scientists in other ethnic groups. This paper presents results of a behavioral research survey of health beliefs among U.S. adults sponsored by several Federal agencies, with outcomes as unmet as those found in foreign lands. Among fallacies reported are the belief that extra vitamins provide energy, sweating will reduce body weight substantially, and wearing copper will alleviate arthritis and rheumatism. Nutrition educators should be concerned about the numbers of people who hold these and similar views, as indicated by this survey.

2488-73

ADROQUACY OF LACTO-OVO-VEGETARIAN DIETS IN SEVENTH-DAY ADVENTIST BOARDING ACADEMIES.

Marlene Ellstrom Bush
Alabama, University of Alabama 50 l. 1969.
TX361.5488 P5H
Adolescents (12-19 years), Diet patterns, Food habits, Nutrient intake, Professional education, Religious dietary laws, Vegetarian diets.
Thesis (M.S.)--University of Alabama. Bibliography: leaves 38-44.
Abstract: Seventh-day Adventists by their religion are required to eat a vegetarian diet. Since students in their boarding schools eat planned vegetarian meals, the author analyzed the menus for one week of foods given to adolescents in 27 such schools. The mean values of all diets were above the Recommended Dietary Allowances for all nutrients except preformed niacin, although niacin from tryptophan was sufficient to meet that need. Although 88% of the diets were below the Recommended Dietary Allowance for iron, none was below two-thirds the recommended. For professional nutritionists.

2489-73

COME ABOARD THE GOOD SNIP VITAMIN C (SLIDES).
California, University, Berkeley, Agricultural Extension Service
Richmond, CA, California Agriculture Extension Service 27 slides, col., 35 mm., Jan 1973.

TX553.A8C6 P5H AV
Ascorbic acid, Basic nutrition facts, School children (6-11 years), Teaching aids.
2 p. Script.
Abstract: The history, sources and importance of vitamin C are told through this slide-narrative set aimed at children 6 to 10 years old. The audience is encouraged to participate during the showing, and further interest and discussion could easily be sparked.

2490-73

UTILIZATION OF NUTRIENTS IN MILK- AND WHEAT-BASED DIETS BY MEN WITH ADEQUATE AND REDUCED ABILITIES TO ABSORB LACTOSE: 1. ENERGY AND NITROGEN.

Doris R Calloway, Maada L Cheoweth
Amer J Clin Nutr 26 (9): 939-951. Sept 1973.
389.8 J824
Lactose intolerance, Milk, Nutrient retention, Professional education, Wheat.
Abstract: Balance studies of men with reduced ability to absorb lactose from majority ethnic groups known to have low tolerance showed that feeding lactose increased fecal losses of energy and dry solids, but a lactose-free wheat diet increased fecal fat and nitrogen losses still further in both poor lactose absorbers and control subjects who were able to utilize the milk sugar. For professional nutritionists.

2491-73

FOOD--FACTS AND FALLACIES.

Allan G Cameron
London, Faber and Faber 168 p. illus. [1971].
TX355.C3 P5H
Convenience foods, Food additives, Foods, Nutrition, Saccharin, Sugar, Sugar substitutes, Sweeteners, non-nutritive.
Bibliography: p. [161]-163.
Abstract: This is an informative book concerned with such controversial food topics as chemical additives in food, water fluoridation, instant and convenience foods, the present craze for slimming, and the correct outcry against sugar.

2492-73

HIGHLIGHTS OF RESEARCH ON NUTRITION AND MENTAL ABILITY.

Janet L Cameron
Denver, American School Food Service Association 28p., references. 1970.
QP141.A1C3 P5H
Labor errors of metabolism, Malnutrition, Mental development, Nutrition, Phenylketonuria.
Reprinted from the School Lunch Journal, 10 issues, Sept. 1969 through July/Aug., 1970.
Abstract: This series of reviews though brief provides a source of material for those interested in background material on this topic, or who need references as justification for instituting a program related to child nutrition.

2493-73

HANDBOOK ON FEEDING INFANTS AND YOUNG CHILDREN.

Margaret Cameron, Inge Hofvander
New York, Protein Advisory Group, United Nations 456 p. Dec 1971.
RJ216. C3 P5H (Protein Advisory Group of the United Nations System. FAG Document 1.14/26)
Basic nutrition facts, Child rearing practices, Infant feeding, Preschool children (2-5 years), Professional education.
Abstract: An extensive guide for application in developing areas of the world on child development, and the role of proper nutrition, foods and their nutrients, nutrition education, and food preparation. Special emphasis is given to low-cost weaning foods made from staple cereals, legumes and other locally available ingredients. For professional health personnel who work with mothers and young children.

2494-73

DENTAL CARIES AND THE SCHOOL CANTEEN.

L W Carr
Food Nutr Notes Rev 28 (7 and 8): 83-86. July/Aug 1971.
389.9 A073
Australia, Cafeterias, Calcium, Dental caries, Dental health, Fluoridation, Professional education, School food service.
Abstract: Dental caries is the most universal disease in Australia. Because children are particularly susceptible to it, this article for the professional nutritionist and nutrition educator discusses the role that the school canteen (cafeteria) can play to help alleviate the condition. One way is to restrict the availability of sweets and other high carbohydrate foods available, especially as snacks. This can provide a form of silent instruction of children in the choice of appropriate snacks; the teacher can then build on this in classes on health education. Other important factors contributing to better dental health are fluoridation, oral hygiene and regular dental care. A product, calcium sucrose phosphate, may also be beneficial in preventing tooth decay.

2495-73

BREAKFAST CEREALS IN THE AMERICAN DIET.

Cereal Institute
Chicago, Cereal Institute 20 p., illus. Dec 1973.
TX395.C4 P5H
Basic nutrition facts, Breakfast cereals, Consumer education, Food technology, Merchandise information, Nutritional labeling, Packaging, Quality control.
Abstract: This booklet for the consumer provides information

2a96-73

on the contributions of breakfast cereals to our diets. The nutritional need for breakfast and the role cereals may play in meeting them are discussed. Also presented are facts on developing, processing, and packaging cereals, on assurance of product quality, nutritional labeling, and how cereals are marketed. The booklet might be useful for junior and senior high school classes in health and home economics.

2496-73

PROJECT A.M. (FILMSTRIPS/PHONODISC).
Cereal Institute, Inc.
Chicago, Instructional Dynamics, Inc. Kit, 2 filmstrips, 46, 42 Fr., color, 35mm and phonodisc. Oct 1971.
TK36a.P72 PEM 1V
Breakfast cereals, Nutrition, Nutrition education.
Set includes: 2 filmstrips titled: Today's foods and breakfast and its inside story--making cereals. Also contains four student worksheets, teacher's guide and 2 phonodiscs.
Abstract: These two filmstrips present concepts about the nation's food supply system. They create an awareness of nutrition and the importance of breakfast. They also show the roles of quality control specialists, food scientists and nutritionists in breakfast cereal development and production. Designed primarily for intermediate grades.

2497-73

NUTRITION & NOTABLE CHARACTERS.
Valerie M Chamberlain, Joana Kelly
What's New Home Econ 37 (6): 77-78. Sept 1973.
121.R 555
Nutrition, Nutrition education, Tests.
Abstract: This article consists of an amusing score-it-yourself test with which readers can evaluate their recall of basic nutrition facts. Questions are written as "extensions" of fairy tale and nursery rhyme plots. For example: "Everyone knows that Huey Duesy sat on a wall and that he also took a very great fall. But not everyone knows that some of his teeth were knocked out and that his gums didn't heal because he was lacking vitamin.".

2498-73

...FORGING THE MISSING LINK: NUTRITION EDUCATION.
Maurine B Chapman
Sch Lunch J 23 (7): 28-39. July/Aug 1969.
389.R 5C86
California, Curriculum planning, Educational programs, Food service management, Menu planning, Nutrition education, Program planning, School food service, Student involvement.
Abstract: School lunch programs can become the basis for establishing a viable nutrition education program. In one California school district the children and faculty conducted a laboratory experiment using white rats. One group of rats was fed the Type A lunch served in the school cafeteria. The other group was fed a diet of rolled oats and soft drinks. The nutritional results were obvious. As a result of this scientific "proof", children's interest in nutrition, and school lunch in particular, has been heightened. Students have since planned and prepared an interclassroom breakfast, featuring foods from around the world. Student volunteers even aided in food preparation, clean-up, serving, and cost analysis of the program.

2499-73

EFFECTIVENESS OF NUTRITION AIDES IN A MIGRANT POPULATION.
M F Chase, Lora Beth Larson, Donna M Nassoth
Amer J Clin Nutr 26 (8): 849-857. Aug 1973.
389.R J824
Food habits, Low income groups, Migrant workers, Nutrition aides, Nutrition education, Nutritional status, Paraprofessional training, Professional education.
Abstract: Nutrition aides assigned to help migrant families did not improve significantly the nutrient status of the latter. The time of contact may have been too short to show changes in children's status, the economic level of the group may have been too low to effect food buying practices, or the group may be resistant to change, according to the authors. For professional nutritionists.

2500-73

INSIGHTS GAINED FROM TEACHING AND WORKING WITH APACHE NURSING ASSISTANTS.
Grace Chickdonz, Lois Evans, Norbert Hirschhorn
Health Serv Reports 88 (8): 703-708. Oct 1973.
R11.Ha 75H
America Indians, Cultural factors, Diarrhea, Health personnel, Infants (To 2 Years), Paraprofessional training, Professional education.
Abstract: Young Indian women were successfully trained to become nursing assistants to help provide round-the-clock care for infants being treated for severe diarrhea. An intensive one-week training course was followed by weekly classroom sessions. Content of the teaching program included instruction in nutrition and food services. The Indian women in turn taught their professional mentors greater understanding of the Apache culture. Educators of health professionals should find useful ideas in this article.

2501-73

NUTRIENT INTAKE OF COLLEGE STUDENTS UNDER TWO SYSTEMS OF BOARD CHARGES--A LA CARTE VS. CONTRACT.
Kessett D Chilson, Marie E Kaickrahn
J Am Diet Assoc 63 (5): 543-545. Nov 1973.
389.S 8H34

College food service, College students, Dietary study methods, Meal patterns, Nutrient content determination, Nutrient intake, Research.
Abstract: The nutrient intake of 35 college students under the contract meal service system and 41 students under the a-la-carte system was calculated from food intake records kept by students over three consecutive days. Students under the contract system obtained a greater portion of their total nutrients from the food service than did students under the a-la-carte system. A significant difference was not demonstrated in the mean nutrient intakes of men and women under the two systems.

2502-73

CONTROVERSIES IN MEDICINE--IS OBESITY HARMFUL?
C S Chilverakia
Obesity/Gastroenterol Med 2 (4): 108-110, 118-119. July/Aug 1973.
RC62R.O2 PEM
Carbohydrate metabolism disorders, Cholesterol, Coronary heart disease, Diabetes mellitus, Obesity, Professional education, Weight reduction.
Abstract: In this article for the dietitian, nutritionist and other health professionals, the author, reviewing research literature relating obesity to mortality rates, especially from heart disease, concludes that obesity itself has not been proven to cause coronary thrombosis, although its association with carbohydrate intolerance and high blood lipid levels indirectly enhance numbers of deaths from diabetes as well as coronary artery disease, and that reducing diets may not be indicated for all who are overweight.

2503-73

EVERYTHING YOU ALWAYS WANTED TO KNOW ABOUT EXCHANGE VALUES FOR FOODS (BUT WERE UNABLE TO FIND OUT!); HOW TO ADD MIXED DISHES, PREPARED PRODUCTS, MORE VARIETY TO YOUR DIABETIC MEAL PLAN.
Fanela A Ciannam, Marilyn A Seaman
Hoosier, Ind., University Cities Diabetes Education Program 36 p. 1973.
TK551.C5 PEM
Diets, Diabetic diets, Food exchange, Recipes, Sweeteners, Non-nutritive.
Bibliography: p. 32.
Abstract: Using the food exchange lists developed by the American Diabetes Association and American Dietetic Association in terms of carbohydrate, protein and calories, the authors have calculated equivalents of a variety of supplementary foods and snack convenience foods, which can be eaten on a diabetic diet. This could alleviate need for buying special diabetic foods. References are included. This booklet should be useful to dietitians and nutrition educators.

2504-73

HUNGER U.S.A. REVISITED; A REPORT BY THE CITIZEN'S BOARD OF INQUIRY INTO HUNGER AND MALNUTRITION IN THE UNITED STATES. Citizens Board of Inquiry into Hunger and Malnutrition in the United States
Washington, D.C. 52 p. 1972.
HD9005.C572
Administration policies, Federal government, Financial support, Food programs, Hunger, Laws, Malnutrition, School lunch programs, State government.
Abstract: This booklet is a follow-up to the earlier Citizens' Board report on hunger and malnutrition in the United States. The survey reexamined finds that malnutrition is still unsolved, citing statistics and other data to prove that claim.

2505-73

THE PROFESSIONAL TRAINING OF THE HOSPITAL DIETITIAN.
Melen Clarke
New York, Teachers College Columbia University 96 p. 1938.
HD21R.C55 1972 (Columbia University, Teachers College. Contributions to education, no. 602.)
Dietetic internship programs, Dietitians, Education, Hospital personnel.
Abstract: An investigation of the academic training for hospital dietitians which was offered by institutions of collegiate rank in the United States in 1931-2.

2506-73

IMPROVING THE NUTRITIONAL QUALITY OF FOOD.
A S Cleusi
Food Technol 27 (6): 36,38,40. June 1973.
389.S P739H
Enrichment, Food standards, Fortification, Nutritional quality.
Based on a paper presented at the 21st Annual Food Technology Conference, University of Missouri, Columbia, Mo., March 10, 1973.
Abstract: The author discusses objectives, guidelines, and problems in modifying foods to improve their nutritional quality.

2507-73

SEASONAL EXPERIENCES; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.].
Cleveland, Health Museum and Education Center, Nutrition Division, Resource Unit for Teachers
Cleveland 4 p. 1970.
TK364.C54 1970 PEM
Class activities, Curricula guides, Elementary grades, Fruits, Nutrition education, Vegetables.

PAGE 12

Abstract: Teacher's guide for use in primary grades to emphasize importance of food selection for good growth. Springtime is a growth time for most plants and animals. Observations of growth are made on plants. Discussions and activities related to food choices for growth (and health) in pets and children are suggested.

2508-73

SCIENCE EXPERIMENTS YOU CAN TRY.

Vicki Cobb
Philadelphia, Lippincott 127 p. 1972.

Q166.C52 P88

Class activities, Experiments, Food science.

Abstract: The book starts by asking a parallelism between a science laboratory and a kitchen with foods being the reactants in the latter. Areas of science studied by means of experiments with foods are properties of solutions, suspensions, colloids and emulsions; chemistry of carbohydrates and fat, protein; osmosis, oxidation, enzymes. Scientific principles are clearly explained and illustrated and the scientific method of investigation is followed. Most of the experiments are edible. Many scientific words and terms are explained.

2509-73

SENSORY EVALUATION OF FOODS.

Mary Coleman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 59-60. July 12/24, 1971.

L83479.H5P6 P88

Evaluation, Foods, Sensory appraisal.

Abstract: This paper discusses the sensory evaluation of foods for tenderness, flavor, color and other qualities. Sensory evaluation methods include the use of defined standards and the Hedonic Scale.

2510-73

ABSORPTION OF FORTIFICATION IRON IN BREAD.

Janes U Cook, Virginia Hanich, Carl V Moore
Am J Clin Nutr 26 (8): 861-872. Aug 1973.

J89.8 J826

Breads, Enrichment, Enrichment agents, Iron, Iron balance studies, Professional education.

Abstract: Studies of relative absorption in adults of various types of iron used to fortify wheat bread showed that about one-fourth the amount of ferrous sulfate administered in solution was absorbed when given in bread. Other iron salts in bread were absorbed at lower levels. Absorption was greater when meals contained meat protein. For the professional nutritionist.

2511-73

NUTRITION CHARTS (CHARTS).

Maia Dee Carban
Little Rock, E.y., Queens College 38 charts, 10 1/2"x10". 1971.

TX366.C62 P88 AV

Charts, Graphs, Nutrient values, Recommended Dietary Allowances. With 10 p. Slides.

Abstract: There are 38 charts--9 represent the RDA values for the various population groups; one in a blank to be filled in as desired, and the remainder show the nutrient values for 28 different food items. Some uses of the charts for teaching nutrition principles are described.

2512-73

PEOPLE, FOOD, AND SCIENCE.

Patricia Cote
[Boston] Ginn 552 p. illus. [1968].

TX355.C62

Cookery, Food composition, Nutrition, Nutrition education, Textbooks.

Includes bibliographies.

Abstract: This is a text in advanced food study for students in semester food courses. The book's major purpose is to develop greater understanding of some of the basic concepts related to man's need for food and his efforts to satisfy this need. The text explores the nature and composition of food, the importance of food in the human body, and the management of food resources.

2513-73

STIRRING THE CULTURAL MELTING POT.

Catherine Cowell, Olga H Sabelson
J Home Econ 85 (7): 20-22. Oct 1973.

J21.8 J82

Adolescents (12-19 years), Cultural factors, Foodways, Inservice education, New York City, Nutrition, Nutrition education, School children (6-11 years), Teachers.

Abstract: The many cultural backgrounds of New York City students make it difficult to teach a standardized nutrition curriculum there. New York teachers and various public agencies formed an inservice nutrition workshop that is intended (1) to update teachers' nutrition knowledge; (2) to develop effective teaching techniques for making nutrition relevant to the cultural eating patterns of students and their families; (3) to use new consumer information in developing improved family food practices; and (4) to provide opportunities for teachers to share and compare successful classroom experiences in nutrition education.

2514-73

NUTRITION: FOOD AND YOUR BABY.

Catherine Cowell
Am J Clin Nutr 26 (9): 28-31, #5. Sept 1973.

HQ750.A226 P88

Adults, Breast feeding, Consumer education, Day care services, Infant feeding, Pregnancy and nutrition, Snacks, Weight control.

Abstract: The Director of New York City's Bureau of Nutrition answers questions on current nutrition topics relating to pregnancy and child feeding, among them the obesity problem arising from overfeeding infants, whether pregnant women should reduce food intake, and what kind of nutrition is provided for children of working mothers in day care centers. She feels mothers need more education on economical protein sources and how to shop wisely for infant foods, whereas some day care food service people need to learn about nutritious snack foods appropriate for children.

2515-73

THE CHASE DIRT CHASE.

Mod World News 14 (17): 35-40. Apr 27, 1973.

H11.H8 P88

Food fads, Obesity, Professional education, Weight control.

Abstract: This article for the physician examines some of the diet fads popular in the past, up to and including the most recent low carbohydrate, high protein diet. Limitations and dangers of the various diets, problems in giving people dietary advice, and what factors influence weight loss are discussed. Sources of the information are well known medical and nutritional authorities.

2516-73

THE LONG-RUN CONSEQUENCES OF PROTEIN-CALORIE MALNUTRITION.

J Cravetto, H H Delicardis
Metr Rev 29 (5): 107-111. May 1971.

J89.8 H953

Environmental factors, Growth, Mental development, Pre-school children (2-5 years), Professional education, Protein-calorie malnutrition, Socioeconomic status.

Abstract: The authors review recent studies on late effects of early malnutrition on physical growth and mental development of children observed in many parts of the world. They conclude the question of permanent physical stunting remains open. While data are not available to distinguish the relative roles of early severe malnutrition, inadequate environmental stimuli and experience in cognitive functions, there is little doubt that the severely malnourished child who has been hospitalized experiences long-term effects in measured intelligence and in learning basic academic skills. For the professional nutritionist.

2517-73

WHAT WE EAT TODAY; THE FOOD MANIPULATORS VS. THE PEOPLE.

Michael Crawford, Shellagh Crawford
New York, Stein 8 Day 192 p. [1972].

TX355.C7 P88

Africa, Amino acids, Animal sources of food, Beriberi, Carbohydrates, Cardiovascular disorders, Fatty acids, Food adulterants, Lipids.

Bibliography: p. 182-187.

Abstract: The authors discuss the change in food habits brought about by changes in our culture. An animal allowed to roam free, eats a different food, one richer in lipids, than the cattle we use for food here in civilized communities, then muscular differences of the animal are obvious. The vegetation we eat, due to cultivation tends to be richer in carbohydrates, but poorer in other trace elements. Changes in our own cell structure due to these differences are discussed, as well as various diseases that may be caused by our changed eating habits.

2518-73

A CRITIQUE OF LOW-CARBOHYDRATE KETOGENIC WEIGHT REDUCTION

REGIMENS: A REVIEW OF DR. ATKINS' DIET REVOLUTION.

J Amer Med Assoc 226 (10): #15-819. June 6, 1973.

H15.A88 P88

Carbohydrate modifications, Food misfortunes, Food restrictions, High-caloric diets, Hypoglycemia, Ketosis, Professional education, Weight control.

Abstract: In this review for the professional health worker research on weight reduction by means of low carbohydrate diets high in fat and protein, the Council on Foods and Nutrition of the American Medical Association states that the "diet revolution" is neither new nor revolutionary, and its rationale has little scientific merit. There is no such thing as a "fat softening hormone," and unrestricted fat intake may raise blood lipids in addition to producing ketosis. Body fat is not readily converted to carbohydrate, which the body needs to be active. High protein diets place an increased load on the kidneys.

2519-73

INTESTINAL RESPONSE TO THE BODY'S REQUIREMENT FOR IRON; CONTROL FOR IRON ABSORPTION.

Hillina S Crosby
J Amer Med Assoc 208 (2): 367-351. Apr 10, 1969.

H15.A88 P88

Anemia, Digestion and absorption, Gastrointestinal disorders, Iron, Medical factors, Metabolism, Nutrient intake.

Abstract: This is a technical medical discussion of iron absorption. The small intestine controls the level of iron in the

2520-73

body by its ability to respond to the body's requirements for iron and by its refusal to absorb unneeded dietary iron. A chain of phenomena may control these responses. (1) Spleeding increases the narrow's requirement for iron. (2) The narrow then takes iron from the blood, and the blood, in turn, takes iron from the cells of the intestinal mucosa. These iron levels in the mucosa fall. (3) Intestinal epithelial cells formed in this iron-poor mucosal environment do not have the ability to re-use available dietary iron. As the number of these cells increase so does the need for iron and consequently greater iron absorption takes place. (4) After the body's accumulation of iron is restored, all these changes subside and the intestine can again refuse to absorb available iron.

2520-73

NUTRITION OF ANIMALS OF AGRICULTURAL IMPORTANCE - PART 2; ASSESSMENT OF AND FACTORS AFFECTING REQUIREMENTS OF FARM LIVESTOCK.

Sir David Cathbertson
Oxford, Eng., Pergamon Press 850 p. 1969.
SP95.C862 PSN

Agriculture, Animal sources of food, Beef, Dietary standards, Food supply, Metabolic disorders, Nutrition, Pork, Poultry.
Abstract: Part two of Volume 17 of this encyclopedia contains the investigations begun in part one. The special nutrition of the various classes of livestock is discussed in detail and an assessment is made of the nutritional requirements of each.

2521-73

CHINESE FOODS AND TRADITIONS.

Janina R Czajkowski
Storrs, CT, Connecticut Cooperative Extension Service 12 p.
May 1971.
TX724.5.C6C94 PSN

China, Cookbooks, Cookery, Chinese, Eggs, Food habits, Foodways, Recipes, Rice, Vegetables.

Abstract: Chinese ways with food and the special foods they prize are illustrated with recipes telling how to prepare typical dishes and meals. Food preparation and cooking methods are described. Each page ends with a Chinese proverb. Questions test the reader's understanding of what he has read.

2522-73

DISACCHARIDE INTOLERANCE.

Arne Dahlqvist
J Amer Med Assoc 195 (3): 225-227. Jan 17, 1966.
R15.A88 PSN

Deficiency diseases and disorders, Digestion and absorption, Disaccharides, Enzymes, Gastrointestinal disorders, Medical factors.

Abstract: Disaccharide intolerance (sensitivity to sugars, such as sucrose) occurs when there is a deficiency of the disaccharidases (sugar-dissolving enzymes) in the small intestine. It can occur in infants and adults; can be congenital or acquired; and can be a primary defect or a secondary effect of other diseases of the small intestine. Symptoms of the deficiency are diarrhea and abdominal pain. Diagnosis requires the demonstration of enzyme deficiency either indirectly through sugar-tolerance tests, or directly with vitro assay of the disaccharidase activity in the mucosa of the small intestine. Treatment involves changing the diet to eliminate the disaccharide that is not tolerated.

2523-73

NUTRITION EDUCATION IN SCHOOL LUNCH.

Dairy Council of Kentucky and Southern Indiana
[Louisville?] 9 p. 1969.
LH3475.D3 PSN

Advertising, Child nutrition programs, Educational games, Elementary education, Home aids, Public relations, School lunch programs.

Abstract: This pamphlet ebounds with ideas for the supervisor of foods in the primary schools. Suggestions for parties in the school cafeteria, games and projects promoting good nutrition are offered for classroom use. Suggestions are also given to help the supervisor in raising the general issue of the school lunch program.

2524-73

NUTRITION IN THE 1970'S.

William J Darby
Nutr Rev 30 (2): 27-31. Feb 1972.
J89.8 H953

Food industry, Food supply, Government role, Malnutrition, Medicine, Nutrition, Nutrition education, Prediction, Research.

Abstract: Nutrition is a health profession. So is medicine. In both fields, research is being conducted into the effects of food (or lack of it) on the human body. In the 1970's, we should see a closer merging of medical and nutritional research. Malnutrition in the U.S. will be attacked with a vengeance, as will human ignorance of good eating habits. Foods will continue to be "improved," but with the continuous rise of consumer consciousness, such mere emphasis will be placed on food safety and nutritive value. For the future, plans must be made to combine the efforts of agriculture, medicine, the food industry, biochemistry, communications, and the environmental sciences with those of nutritional science to compile a thorough, unfragmented body of knowledge about food and its effects.

2525-73

NUTRITION EDUCATION IN DEVELOPING COUNTRIES.

F L H Davey, Jean M McNaughton
Nutr Newsletter 7 (3): 34-36. July/Sept 1969.
QP141.A1N8

Agricultural development, Cultural factors, Developing nations, Information dissemination, Nutrition education, Nutritional status.

Abstract: The results of nutrition education in developing countries have often appeared disappointing. This paper examines some of the reasons for failure to communicate and suggests ways and means for improving future attempts at nutrition education in developing countries.

2526-73

LET'S EAT RIGHT TO KEEP FIT. Rev ed.

Adelle Davis
New York, Harcourt, Brace & Jovanovich 334 p. [1970].
TX551.D3 1970 PSN

Diet improvement, Dietary standards, Diets, Health, Minerals, Nutrients, Nutrition, Proteins, Vitamins.

Includes bibliographical references.
Abstract: In recent years, a public controversy has arisen over the nutritional value of the food we eat. One group contends that our food is depleted of nutrients due to infertile soil, wasteful mass farming methods, and reckless food processing techniques. Another group claims that our food is more nutritious than ever before thanks to precisely these farming and food processing methods that the other group deplors. The author of this book represents the first viewpoint. She cites research showing that normal food intake does not result in the necessary nutrient intake. Everyone, therefore, should supplement their meals with extra vitamins, minerals, and proteins. The author discusses each of the nutrients separately and in detail, explaining why each is needed, how each is absorbed and utilized by the human body, and what the consequences are when the body is denied any particular nutrient.

2527-73

LET'S GET WELL.

Adelle Davis
New York, Harcourt, Brace & World 580 p. [c1965].
RH216.D3 PSN

Food-related disorders, Health, Health care, Health education, Illness, Nutrition, Nutritional rehabilitation, Vitamins.

"Medical references": p.437-496.

Abstract: There are three prerequisites to staying healthy:

(1) self-discipline; (2) proper use of the body; and (3) adequate nourishment. This book is devoted to the third prerequisite. The author explains the relationship of nutritional intake to various bodily disorders (illustrating each with clinical examples), and recommends a variety of nutritional regimens for regaining good health.

2528-73

LET'S HAVE HEALTHY CHILDREN. Rev ed.

Adelle Davis
New York, Harcourt, Brace & Jovanovich 486 p. illus. [1972].
RJ216.D3 1972 PSN

Diet improvement, Diets for special conditions, Diets in lactation, Infant diets, Infant feeding, Nutrition, Pregnancy and nutrition, Pregnancy diets, Pregnant women.

Abstract: If a person is to grow up to be healthy mentally and physically, such depends on the diet and general health care provided in the prenatal period, during infancy, and throughout childhood. This book speaks to mothers and expectant mothers about pregnancy and the importance of the mother's diet to her own health and to the health of the fetus. Weight control, varicose veins, water retention, muscle distention, and other problems of concern are discussed, as well as ways to ensure an easier delivery. Once the baby is born, mothers may consult this book for advice about nursing and diets advantageous for lactation. The remainder of the book provides general and specific dietary advice for keeping children healthy.

2529-73

PREVENTION OF PICA, THE MAJOR CAUSE OF LEAD POISONING IN CHILDREN.

Strigitt De La Hurd, Betty Hennessy
Am J Public Health 63 (8): 737-743. Aug 1973.
449.9 AH3J

Accident prevention, Children, Disadvantaged groups, Lead poisoning, Pica, Professional education, Toxicity.

Abstract: The chief cause of lead poisoning in small children is from eating paint and plaster in older, often substandard housing. Besides elimination of such buildings, others need to be made aware of the dangers of this aberrant practice through concerted efforts of health and school officials, and advertising. For professional health workers.

2530-73

NEW FORMS OF VITAMIN D3 AND THEIR POTENTIAL APPLICATIONS.

M F DeLuca
Nutr News 36 (4): 13, 16. Dec 1973.
J89.8 H957

Biochemistry, Bone disorders, Chemistry, Deficiency diseases and disorders, Professional education, Vitamin D.

Abstract: There are several forms of vitamin D, some of which are far more potent than the original one isolated. They are found in the body in a healthy state, recently three forms have been chemically synthesized. This article details the

- disease states for which the chemical compounds may be used, in animal as well as human nutrition. In general, they promise help in treating bone disease in man. For the professional nutritionist.
- 2531-73**
THE DELIGHTS & EVILS OF JUNK FOOD.
 Food Mgt 8 (10): 39-41, 93-94. Oct 1973.
 TX943.P6 P5H
 Food preferences, Junk food, Legislation, Miscellaneous foods, Nutrient values, Nutritional adequacy, Nutritional quality, School lunch programs.
 Abstract: Junk food is the name given to edibles that are so low in nutrient value as to be worthless for anything else except raising the blood sugar and/or getting fat. This article discusses the pros and cons of junk food, legislation affecting its sale in schools, and industry's rationalization for producing and selling such products.
- 2532-73**
SOCIAL AND CULTURAL FACTORS INFLUENCING MALNUTRITION.
 Rajasani Devadas
 J Home Econ 62 (3): 166-171. Mar 1970.
 3:1.8 J82
 Cultural factors, Income, Malnutrition, Population growth, Religious dietary laws, Urbanization.
 Abstract: This article discusses social and cultural factors which influence malnutrition in India. A discussion of the implications of nutrition education is included.
- 2533-73**
SCOPE FOR NUTRITION EDUCATION IN THE ELEMENTARY SCHOOL PROGRAM.
 Rajasani P. Devadas, Usha Chandrasekhar, N. Shooma
 Indian J Nutr Diet 10: 119-125. 1973.
 QP141.A1J6
 Evaluation, India, Nutrition education, Professional education, School children (6-11 years), Teaching methods.
 Abstract: An experimental program in India which integrated nutrition into the elementary school curriculum not only imparted nutrition knowledge which the children retained significantly but also increased consumption of protective foods in their families and improved the mothers' nutrition knowledge as well. Teaching through songs and flash cards were the most effective methods of teaching. For teachers and nutrition educators.
- 2534-73**
NUTRITION IN A FAMILY-ORIENTED CHILD DEVELOPMENT PROGRAM.
 Marjorie V. Dibble, J. Ronald Lilly
 J Nutr Educ 5 (3): 200-203. July/Sept 1973.
 TX341.J6
 Child development, Child nutrition programs, Family (Sociological unit), Low income groups, Nutrition education, Professional education.
 Abstract: As part of a Family Development Research Program for families in lower income groups, trainers from the same locality work with the families, providing information on mental development, health and nutrition to expectant mothers and those with young children. Diet records help the trainer and advising nutritionist to advise on and institute better child feeding practices. For nutrition educators and others in child feeding and child care programs.
- 2535-73**
DIET AND CORONARY HEART DISEASE.
 Amer J Clin Nutr 26 (1): 53-54. Jan 1973.
 389.8 J82a
 Cholesterol-low diets, Coronary heart disease, Professional education, Weight control.
 Abstract: This report is a joint statement from the Food and Nutrition Board, National Research Council, and the Council on Foods and Nutrition, American Medical Association, for physicians and nutritionists on steps to be taken to reduce risk of coronary heart disease from high blood levels of cholesterol and other lipids. They include measurement of blood lipid levels as a routine part of physical examinations, giving appropriate dietary advice to those thus found to be at risk, and removal of regulatory barriers to market availability of suitable modified foods.
- 2536-73**
GOOD LOSER (GAME): THE WEIGHT CONTROL GAME.
 Diator Systems
 Ace Arbor, Didactron game with counters for 2 to 6 players, instructions? 1972.
 RC628.G6 P5H AV
 Adults, Educational games, Obesity, Weight control.
 Includes instruction book, folding board, 80 fat chance cards, 80 opinion cards, 6 gamepieces, 2 dice, red overweight tokens and blue willpower tokens.
 Abstract: The object of this board game for 2 to 6 players is to lose 20 pounds (represented by red tokens) by making a series of decisions affecting weight control. Players are meant to learn the value of will power and physical exercise. There is an element of chance, and a limited number of opinion cards suggest the learning experience.
- 2537-73**
DISEASES OF THE LIVER--PART 2: FATTY LIVER.
 Food and Nutr News 41 (4): 3. Jan 1973.
 389.8 P7332 (Diet in disease series)
- Alcoholism, Deficiency diseases and disorders, Fatty liver, Liver diseases, Therapeutic and special diets.
 Abstract: Extensive deposition of fat on the human liver is often occurs in cases of alcoholism, although it can be a result of uncontrolled diabetes, malnutrition, pellagra, tuberculosis, and various gastro-intestinal disorders. Dietary treatment, besides complete abstinence from alcohol, involves large intakes of animal protein with its high content of choline and methionine. These two substances act to protect the liver against fatty depositions.
- 2538-73**
HAPPINESS BEGINS WITH SUPPLEMENTAL FOODS.
 District of Columbia, Dept. of Human Resources
 Washington, D.C., Dept. of Human Resources, D.C. 48 p. 1972.
 HV696.P6D5 P5H
 Adults, Child nutrition programs, Donated foods, Infant feeding, Low income groups, Recipes.
 Abstract: Basic food preparation information, shopping tips, recipes using supplemental foods and other low cost ingredients, and other helpful food information for the eligible, low income pregnant women or mother of children under six.
- 2539-73**
PANEL: SOMEONE INVOLVED IN NUTRITION EDUCATION.
 Francis Dobbins, Carol Wayfield, Roger Whitcomb
 In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 54-68. July 12/23, 1971.
 LB3479.05K3 P5H
 Nutrition education, School food service.
 Abstract: This panel was held to provide insight into the role of various individuals and groups in a nutrition education program. The panel presentations covered three major questions: 1) what are the existing groups that can be involved in nutrition education? 2) how can the school food service supervisor work with these various groups in developing a nutrition education program? and 3) what contributions can these various groups make to a nutrition education program? panel members included a moderator, a parent representative, a community representative, a school board member, a teacher, a school food service director, and a school administrator.
- 2540-73**
THE MIDDLE OF DIETS FOR GASTROINTESTINAL DISORDERS.
 Robert W. Donaldson
 J Amer Med Assoc 225 (10): 1243. Sept 3, 1973.
 R15.L48 P5H
 Diet planning, Diets, Diets for special conditions, Digestive tract, Gastrointestinal disorders, Therapeutic and special diets.
 Abstract: Diet therapy for most afflictions of the digestive tract is based on unsubstantiated opinion and tradition. There is an urgent need to learn exactly what foods do within the digestive system. This article suggests several well-documented guidelines for planning special gastrointestinal diets. Beyond these suggestions, it is recommended that physician and patient not become entangled in confusing and contradictory diets about what to eat.
- 2541-73**
HEALTH APPRAISAL OF SCHOOL CHILDREN: STANDARDS FOR DETERMINING THE HEALTH STATUS OF SCHOOL CHILDREN, THROUGH THE COOPERATION OF PARENTS, TEACHERS, SCHOOL ADMINISTRATORS, PHYSICIANS, DENTISTS, NURSES AND OTHERS. 5th ed.
 Joint Committee on Health Problems in Education
 Donald A. Dakelow
 Chicago, American Medical Assn. 33 p. 1970.
 LB3411.J 1970 P5H
 Dental health, Growth charts, Health appraisal, Medical examinations, School children (6-11 years), Screening tests.
 Abstract: Of interest to persons desiring an overall picture of health appraisal in school children. There are sections on children with problems, health records in the school, team concept teacher observation, characteristics of screening tests, vision screenings, hearing screening, measuring physical growth, physician's evaluation, and dental examination. The appendix contains technical considerations of vision and hearing screening procedures and growth records for boys and girls. A report of the joint committee on Health Problems in Education of AMA and AHA.
- 2542-73**
POTENTIAL DIETERS: WHO ARE THEY?
 Johannes T. Dwyer, Jean Mayer
 J Am Diet Assoc 56 (6): 510-514. June 1970.
 389.8 AB34
 Attitudes, Food consumption, Food habits, Obesity, Surveys, Weight control.
 Abstract: If effective public health programs of weight control are to be planned and sounder information is needed: 1) on the prevalence of concern about weight, 2) the prevalence of dieting, and 3) the characteristics of those who are trying to lose weight. The article, co-authored by well-known nutritionist Jean Mayer, summarizes information obtained from three surveys conducted on national stratified samples of the population of the U.S. from 1950-1966. The objectives of the studies were to answer the questions on the areas of concern as mentioned earlier.

- 2543-73
ENRICHMENT OF MILK WITH IRON.
 L P Edmondson
 ANS 73 East Wark Retr Res Agric Res Serv U S Dep Agric ANS
 73 (67): 20-23. Apr 1970.
 A381 E31A
 Chemical composition, Dairy foods, Enrichment, Enrichment
 agents, Iron, Milk.
 Abstract: In U.S. earliest in-tex studies, calcium and iron
 are the nutrients most often found to be below RDA standards.
 Calcium deficiencies could be corrected if milk compositions
 were increased by about 50 percent. Since milk is low in iron,
 this article suggests how iron compositions can be increased by
 using it for the fortification of milk. Various proportions of
 iron to milk are discussed.
- 2544-73
NUTRITION FOR YOU (FILMSTRIP/CASSETTE).
 Ann Mason
 Freeport, NY, Activity Records 2 filmstrips, 56, 49 Fr., sd,
 35 mm, col., 2 cassette tapes. 1972.
 TX36e.B82e2 P8R AV
 Basic nutrition facts, Behavioral objectives, Cultural factors,
 Food habits, Nutrition education, School children (6-11
 years), Teaching aids.
 With 16 p. Teacher's guide.
 Abstract: These seriated filmstrips are designed to help students
 9 years and older discover how food is related to health and
 growth and to understand the criteria for selecting food.
 The first strip deals with what nutrition is, the second is
 entitled: You are what you eat. The teacher's guide includes a
 daily food plan based on the Basic Four Food Groups, a list of
 calories in some common foods, and a brief nutritional glossary.
- 2545-73
NUTRITION FOR YOU (FILMSTRIP/RECORD).
 Ann Mason
 Freeport, NY, Activity Records 2 filmstrips, 56, 49 Fr., sd,
 35 mm, col., 2 records. 1972.
 TX36e.B82e3 P8R AV
 Basic nutrition facts, Behavioral objectives, Cultural factors,
 Food habits, Nutrition education, School children (6-11
 years), Teaching aids.
 With 16 p. Teacher's guide.
 Abstract: These seriated filmstrips are designed to help students
 9 years and older discover how food is related to health and
 growth and to understand the criteria for selecting food.
 The first strip deals with what nutrition is, the second is
 entitled: You are what you eat. The teacher's guide includes a
 daily food plan based on the Basic Four Food Groups, a list of
 calories in some common foods, and a brief nutritional glossary.
- 2546-73
METABOLIC CONSEQUENCES OF FEEDING FREQUENCY IN MAN.
 Charles E Elsom, Dorothy J Pringle
 Amer J Clin Nutr 26 (8): 823-830. Aug 1973.
 389.8 J82e
 Matter, Core oil, Frequency of feeding, Hypertriglyceridemia,
 Meal patterns, Professional education.
 Abstract: One fed eight small meals a day had lower blood
 sugar and lipid levels than one fed the same amount of food
 in two daily meals. Blood triglyceride levels were higher in
 men taking both types of diets when fed corn oil, but blood
 sugar levels were even higher on butter oil, and on two meals
 a day. For the professional nutritionist.
- 2547-73
EVALUATION OF THE CLINICAL IMPORTANCE OF ANEMIA.
 P C Elwood
 Amer J Clin Nutr 26 (9): 958-964. Sept 1973.
 389.8 J82e
 Anemia, Blood analysis, Hemoglobin, Iron-deficiency anemia,
 Pregnancy and nutrition, Professional education.
 Abstract: A review for professional nutritionists of research
 studies on the relation of iron-deficiency anemia to health
 and its effects on performance concludes that there is
 little evidence of any harmful effect of a low hemoglobin
 level. Plasma lipid levels tend to be low in anemia. While
 iron is commonly prescribed for pregnancy, incidence of toxemia
 in pregnancy is positively correlated with hemoglobin
 level.
- 2548-73
NUTRITION KNOWLEDGE OF MOTHERS AND CHILDREN.
 Lillies Macon, Barbra Hayes
 J Nutr Educ 5 (2): 138-139. Apr/June 1973.
 TE381.J6
 Child nutrition, Food selection, Meal patterns, Nutrition
 education, Nutrition knowledge, Professional education.
 Abstract: A study of mothers of school children is a much
 progress learned that the mothers fed the children well, but
 did not know valid nutritional reasons why the foods they
 offered were good, the children's nutrition knowledge was less
 than that of their mothers. Both considered some foods important
 for reasons of custom or habit rather than nutrition.
 School food service managers and other professional nutritionists
 should find this article of interest.
- 2549-73
**THE MOST IMPORTANT PERSON (MOTION PICTURE); DISTRIBUTED BY
 ENCYCLOPEDIA BRITANNICA EDUCATIONAL CORPORATION.**
 Encyclopedia Britannica Educational Corporation, Satherland
 Learning Associates, Inc.
 Los Angeles, Satherland Learning Associates kit, 6 reels,
 16mm, ad, cal, 8 posters, guidebook and record. 1972.
 TX36e.B6 P8R AV
 Breakfast, Children, Foods, Nutrition, Nutrition education,
 Preschool children (2-5 years), Snacks.
 Developed by Satherland Learning Associates, Inc. Funded by
 the U.S. Department of Health, Education, and Welfare, Office
 of Child Development, contract no. HEW-803-72-53, includes a
 poster for each film, Teacher's guide, and record: 33 1/3 rpm.
 Abstract: The Most Important Person is a multimedia program
 for children. It is designed to enhance each child's self-
 concept while developing his or her understanding about physical
 well-being, nutrition, feelings, and creative potential.
 Each film in this unit emphasizes the importance of maintaining
 health and energy through good eating habits or identifies
 a variety of foods available for good nutrition. The individual
 films are: (1) What's so long and thin? (2) Tasting Party,
 (3) Foods Around Us, (4) What's for Breakfast?, (5) Have a
 Snack! Tasting Party invites children to try new foods, including
 ethnic specialties, to experience a variety of tastes. In
 Foods Around Us students discover that many familiar foods
 have origins they may be unaware of, for example, that cheese
 comes from milk or that lettuce is a leaf. What people eat in
 the morning is the subject of What's for Breakfast? and the
 film identifies a variety of energy-producing foods to start
 the day. Nutrition and energy are also the subjects of Have a
 Snack! These children get tired and hungry between meals, a
 snack can provide a lift.
- 2550-73
THE 'BASIC FOUR' WAY TO GOOD MEALS (SLIDES).
 Evaporated Milk Association
 Washington 50 slides, 35 mm, col. Sept 1969.
 TX36e.W3 P8R AV (U.S. Consumer and Marketing Service. Food
 takes the difference series, no. 1)
 Adults, Evaporated foods, Food groups, Food guides, Menu planning,
 Milk, Recipes.
 With 30 p. Narrative guide.
 Abstract: This set of slides is designed for adult education
 of homemakers, to show how milk can be incorporated into foods
 is cooking, as well as drunk. Nine recipes are offered in
 step-by-step sequence, all using evaporated milk in low cost
 dishes. In addition, the recipes are illustrated in line drawings
 which could be duplicated in the narrative guide.
- 2551-73
OSTEOPOROSIS.
 A R Epton-Smith
 Nutrition 27 (2): 116-125. Apr 1973.
 389.8 B559
 Aging, Bone disorders, Calcium, Deficiency diseases and disorders,
 Florida, Osteoporosis, Phosphorus, Professional education,
 Vitamin D.
 Abstract: Osteoporosis, too little bone, is most frequently
 considered an accompaniment of aging, the distinction being
 greater in women, especially after the menopause. There are,
 however, other causes, including immobilization for extended
 periods, and some disturbances of adrenal function. Nutritional
 factors may include deficiencies of calcium, vitamin D and
 ascorbic acid. Vegetarians have been found to have less bone
 loss than meat-eaters. Bones living in high fluoride areas
 also have less osteoporosis. Neck pain and loss of height are
 principal clinical features. Treatment with hormones and fluoride
 have both been found to be of some benefit. For professional
 nutritionists, and those charged with care of the elderly.
- 2552-73
FOOD: AN ENERGY EXCHANGE SYSTEM.
 Don Fabba
 Beverly Hills, Calif., Glencoe Press 36 p. 1970.
 TX353.P3 P8R (The dimensions of change. No. 4)
 Basic nutrition facts, Ecology, Food production.
 Abstract: This publication suitable for high school students
 and adults approaches the subject of food from the standpoint
 of the foods available now, foods that could be more utilized,
 and production developments of the future. Content is organized
 under the following headings: "The lost alphabet" (genetics),
 "The thinking man's diet," "Green paradox," "Wild kingdoms,"
 "Hidden springs," and "Land of bright water." There are
 many quotes from many authors.
- 2553-73
**FEEDING PRIMER: THE WHAT, WHY, WHEN AND HOW OF FEEDING YOUR
 BABY.**
 Ann Baby 35 (9): 26-27, 46. Sept 1973.
 R0750.L24 P8R
 Adults, Basic nutrition facts, Breakfast cereals, Breast feeding,
 Infant feeding.
 Abstract: In this article the mother of the new baby is given
 some basic facts about her child's nutritional needs, and
 suggestions of when and how to introduce foods other than
 formula or the breast.

- 2554-73
FEEDING 250 LB. MONSTERS.
 Food Mgt 8 (10): 42-45. Oct 1973.
 TX943.P6 P6W
 Athletes, Diets for athletes, Menu planning, Nutrient intake, Nutrient requirements, Weight control.
 Abstract: The Los Angeles Rams train at the University of California and eat in the University's dining halls. This article describes the diet served to the members of this working football team. Their intake is high in proteins and bland items, but low in fried foods.
- 2555-73
CHILDREN AND FOOD--A NATURAL COMBINATION.
 Sandra Feitshans
 Ill Teacher 17 (1): 46-51. Sept/Oct 1973.
 LB1025.I4 P6W
 Activity learning, Class activities, Preschool children (2-5 years), Teaching techniques.
 Bibliography of children's picture books that relate to food activities, p. 51.
 Abstract: This article for the professional teacher who trains teachers suggests ways in which student teachers can use food to teach preschool children nutrition, develop sensory and motor skills, and concepts such as counting or measuring, all while children are working or playing with, or eating food. A number of suggestions for activities are offered.
- 2556-73
MATERNAL AND FETAL FUEL HOMEOSTASIS IN HUMAN PREGNANCY.
 Philip Felig
 Amer J Clin Nutr 26 (9): 998-1104. Sept 1973.
 389.8 J824
 Caloric intake, Fetal growth, Ketosis, Mental retardation, Pregnancy diets, Professional education, Weight control.
 Abstract: Pregnant women who fasted for more than 12 hours became ketotic more rapidly than those who were not pregnant. The increased ketones were available to the fetus for metabolic fuel, but this increased presence of acetones in pregnancy has been associated with lower IQ in the offspring. For the professional nutritionist.
- 2557-73
MEASURING THE CONNOTATIVE MEANINGS OF FOODS.
 W Jean Fawcett, Lloyd R Bostian, Richard D Powers
 Home Econ Res J 2 (1): 44-53. Sept 1973.
 TX1.M6
 Factor analysis, Food habits, Food preferences, Semantics, Statistical analysis, Surveys.
 Abstract: Foods have many meanings, nutritive value being only one. Knowing some of the connotative or implied meaning that people associate with foods can help nutritionists define communication goals and plan educational programs. This exploratory study sought to determine if certain connotative or implied meanings of foods can be measured and if common underlying dimensions of meaning can be identified. Other hypotheses related to the discriminating power, validity, and reliability of the instrument developed for the study.
- 2558-73
THE USA TODAY--IS IT FREE OF PUBLIC HEALTH NUTRITION PROBLEMS?
 L J Filer
 Am J Public Health 59 (2): 327-338. Feb 1969.
 449.9 AN3J
 Anemia, Deficiency diseases and disorders, Disadvantaged youth, Infants (To 2 years), Iron-deficiency anemia, Nutritional deficiencies, Preschool children (2-5 years), Public health programs, School children (6-11 years).
 Abstract: Nutritional anemia in the United States is primarily due to a dietary deficiency in iron. Iron enrichment of the diet is necessary if nutritional iron deficiency is to be prevented in infants and children. Iron deficiency, like scurvy and rickets, is preventable by a properly directed dietary enrichment program. Iron enrichment of certain foodstuffs poses few, if any, technical problems; thus, the means to eradicate the nutritional deficiency exist. In the past 25 years, nutritional iron deficiency among infants has been well characterized. In spite of this information, little has been accomplished at the public health level to minimize the condition. Less information exists about the incidence of iron deficiency among older children, but however scarce the data, action programs must be initiated to correct this nutritional deficit.
- 2559-73
SALT IN INFANT FOODS.
 Lloyd J Jr Filer
 Nutr Rev 29 (2): 27-30. Feb 1971.
 389.8 N953
 Food industry, Hypertension, Infant feeding, Iodine, Professional education, Salted foods, Sodium ions.
 Abstract: There has been some concern that salt added to infant formulas and other foods given to infants may contribute to adult hypertension. This article for the professional nutritionist summarizes a study made by the Food Protection Committee of the National Research Council of the amount of sodium such foods contain and their possible effects on the infant's sodium status. The report concludes that there is neither harm nor benefit to the child from addition of sodium chloride to his food at today's present levels. However, present salt intakes provide more sodium than the infant requires, so there is good reason to limit total intake. Because iodized salt is not used in preparing commercial infant foods except dry cereals, iodide may need to be added to these products if the level of salt they contain is lowered.
- 2560-73
CHALLENGES TO NUTRITION EDUCATION.
 Henrietta Fleck
 Forecast Home Econ 15 (4): f-11, f-33. Dec 1969.
 321.8 N752
 Adolescents (12-19 years), Food habits, Malnutrition, Nutrient intake, Nutrition education, Nutritional status, Recommended Dietary Allowances, Surveys.
 Abstract: This column discusses three topics, first, on the subject of adolescent food habits, it has been found that teenagers are snackers who eat a high proportion of sweet and legume foods. Teens tend to follow the food patterns of their mothers, and there are no more dietary problems among teenagers than among other age groups, on the second topic, the 1968 RDA changes, it is pointed out that RDAs have been increased for vitamin E, folacin, vitamins B6 and B12, phosphorus, iodine, and magnesium. Calories for adults continue to be set due to limited physical activity. On topic number three, saltation in the U.S., this article cites the preliminary results of the 1967 survey conducted by the Dept. of Health, Education, and Welfare to identify the incidence, magnitude, and location of U.S. malnutrition.
- 2561-73
A MEANINGFUL CURRICULUM IN APPLIED NUTRITION.
 Cecilia A Florencio
 Philippine J Nutr 23 (4): 21-27. Oct-Dec, 1970.
 389.8 N9524
 Applied nutrition, Career education, Curriculum guides, Curriculum planning, Nutrition education.
 Abstract: This article delineates the need for a coherent, well-integrated educational program for students in the field of applied nutrition. A proposed curriculum leading to a Bachelor of Science degree in dietetics is included.
- 2562-73
HOW TO GET IN SHAPE AND STAY THERE.
 Florida, Citrus Commission
 Lakeland 1 piece. [n.d.].
 GV341.N6 P6W
 Adolescents (12-19 years), Basic nutrition facts, Etiquette, Exercise, Health education, Hygiene, Physical development.
 Abstract: Emphasizes that athletes are made not born. Follows with a short checklist for measuring condition--stamina and muscular ability developed by the U.S. Marine Corps. But advises a check-up by a physician before taking on a strenuous program. Also includes a check-list on personal conditioning (grooming) and the Basic Four Food Groups.
- 2563-73
IDEAS IN HEALTH EDUCATION.
 Florida, Dept of Education
 Tallahassee, Fl, Florida. Dept. of Education 82 p. illus. col. 1972.
 LB1587.A3F56 P6W (Florida. Dept. of Education. Bulletin 273)
 Adolescents (12-19 years), Behavioral objectives, Class activities, Evaluation, Health, Health education, Public health, Teaching aids.
 Abstract: A book of outlines and suggestions for teaching various facets of health. This publication is designed to stimulate new teaching approaches rather than to be a lesson guide. Evaluative checks are included throughout.
- 2564-73
CITRUS FRUIT AND NUTRITION.
 Florida Citrus Commission
 Lakeland, Florida Citrus Commission 6 p. 1972.
 TX558.C5C5 P6W
 Adolescents (12-19 years), Adults, Basic nutrition facts, Education, Nutrients, Recipes.
 Abstract: This leaflet has an explanation of carbohydrates, fats, protein, minerals and vitamins (with extra emphasis on citrus fruits), the Basic Four, and emphasis on three good meals per day. Recipes included.
- 2565-73
EDUCATION AND TRAINING IN NUTRITION.
 Food and Agriculture Organization of the United Nations
 Rome 56 p. illus. [c1967].
 TX364.P6 P6W (Proceeds from hunger campaign - basic study no 6.)
 Developing nations, FAO/WHO, Food habits, Hunger, Nutrition, Nutrition education, Nutrition programs, Research, Training. Bibliography: p. 55-56.
 Abstract: If all the problems of food supply and consumer purchasing power were solved, millions of people around the world would still suffer from inadequate nutrition because of ignorance of the relationship between food and health. This paper documents the experiences that have accumulated in the planning, organizing, and carrying out of nutrition education programs in various areas of the world. The information should stimulate interest in and financial support for nutrition education programs, and it should also help those already in charge of training nutritionists and workers in allied fields. The professional and technical knowledge and the physical equipment required are usually lacking in countries where the need for nutrition education is the greatest. Governments and philanthropic groups should understand that programs to ease

2546-73

the burden of malnutrition must also provide for nutrition education.

2546-73

SEVERE NUTRITION WITH CARTOONS.

Sherrill Poree
 Nat's New Home Econ 37 (6): 5N. Sept 1973.
 321. N 855
 Cartoons, Nutrition, Nutrition education, School children (6-11 years), Teaching techniques.
 Abstract: For elementary school teachers who wish to "liven up" their nutrition lessons, this article explains how to make use of cartoons and cartoon characters to catch and hold students' attention and enthusiasm.

2547-73

ENCOURAGING THE USE OF PROTEIN-RICH FOODS.

John Priethjef
 Home, Food and Agriculture Organization of the United Nations 03 p. 1962.
 TX553.P777 P8V
 Adult education, Audiovisual aids, Educational games, Elementary education, Food supply, International programs, Protein concentrates.
 Appendix includes surveys of food habits, suggestions for integrating into school progress, and a puppet play of a fish drama.
 Abstract: Between 1/3 to 1/2 of the world's population suffers from various degrees of malnutrition. The deficiency of protein is the most serious and widespread nutritional problem. Most protein-rich foods are expensive. Certain non-traditional protein-rich foods (fish flour, all seed cake flour-groundnut, cottonseed, sesame, soybean, etc.) have been developed and are available at prices the vast majority of poor families can afford. This book follows the progress developed by FAO for a campaign to increase the consumption of fish in Mexico and Brazil. This type of program can be used for other countries with other protein-rich foods. Information is given on justification of the program, planning the campaign and the actual raising of the campaign.

2548-73

NUTRITIONAL REVIEW.

Berts Fried
 Natl Food Situation NPS 134: p. 21-25. Nov 1970.
 1.941 S2P73
 Carbohydrates, Energy, Fatty acids, Food supply, Nutrient values, Nutrition, Per capita consumption.
 Abstract: This publication reviews trends in the nutrient levels of the national food supply, 1909-1970. Graphs depict comparative values for the types of nutrients available per capita per day, the consumption of food energy, protein, fats and carbohydrates, the distribution of energy yielding nutrients, and fatty acids and carbohydrate available per capita per day.

2549-73

BIOLOGICAL UTILIZATION OF IRON FROM SOURCES USED FOR FOOD ENRICHMENT.

Janes C Pritz
 APS 73 East North West Res Agric Res Serv U S Dep Agric 68S 73 (67): 18-19. Apr 1970.
 13N1 R31a
 Digestion and absorption, Enrichment, Fortification, Iron, Iron-deficiency anemia.
 Abstract: This article suggests that the high incidence of anemia in the United States can be reduced by: (1) using all available iron compounds; (2) raising the enrichment levels in cereal foods; and (3) fortifying some foods with available source of iron.

2570-73

NUTRITION IN ACTION FOR THE CHILD (SLIDES).

Herbers Fry, Josephine Swesoe
 Ithaca, N.Y., Dept. of Human Nutrition and Food, Cornell University 34 slides, 35 ss., col. [n.d.].
 TX364.NE24 P8V AV
 Activity learning, Basic nutrition facts, Class activities, School children (6-11 years), Teaching aids.
 With 7 p. Script, can be used with the authors' "A teacher's guide to learning nutrition through discovery, K-6".
 Abstract: These slides are intended for use in conjunction with the resource book, A teacher's guide to learning nutrition through discovery, K-6. It could also stand alone, as a visual aid to be used for example in teacher workshops, as an illustration of some of the ways nutrition can be brought alive for young children. They present simple classroom tests elementary school children (grades 4-6) can do to learn more about what's in foods. The unit concludes with a test of understanding of its contents.

2571-73

ADULT BONE LOSS, FRACTURE EPIDEMIOLOGY AND NUTRITIONAL IMPLICATIONS.

Stanley W Gera
 Nutrition 27 (2): 107-115. Apr 1973.
 389. N 8559
 Aging, Bone disorders, Calcium, Deficiency diseases and disorders, Fluoride, Osteoporosis, Phosphorus, Professional education, Vitamin D.
 Abstract: Persons concerned with feeding and other care programs for elderly persons should find this review article of

present knowledge of adult bone loss and its implications for nutrition and for possibilities of fracture of interest. There are ethnic differences in amount of bone loss, osteoporosis, with age, Negroes having less than white persons. Levels of intake of calcium or phosphorus are not clearly related to bone loss. It appears that fluoride may prevent or retard bone loss and incidence of fracturing.

2572-73

WHAT SHOULD THE KIDS REALLY EAT: SPECIAL NUTRITIONAL NEEDS OF YOUNG CHILDREN.

General Mills, inc., Nutrition Service
 Minneapolis, General Mills 1 p. [n.d.].
 TX361.C5G4 P8V (Nutrition and your family)
 Adults, Basic nutrition facts, Food guides, Food habits, Infants (To 2 years), Preschool children (2-5 years), Snacks.
 Abstract: This folder recommends daily food intake for little folk up to 6 years, and suggests to their mothers when, what and how to introduce new foods to gain acceptance of a wide variety of foods, and how to include snacks as integral parts of the day's nutrient intake.

2573-73

CEREAL: ONE OF THE 4.

General Mills, inc., Nutrition Service
 Minneapolis 1 p. 1970.
 TX393.G4 P8V
 Adults, Breakfast cereals, Food groups, Food tables, Content, Recommended Dietary Allowances.
 Abstract: This folder discusses for adults why and how foods are divided into groups, and shows how in combination they meet the Recommended Dietary Allowances, cereal are given some emphasis, and major nutrients in average servings, enriched, are compared for bread, rice, sucronal and some breakfast cereals.

2574-73

AFTER THE KIDS HAVE GONE: SPECIAL NUTRITIONAL NEEDS FOR THE LATER YEARS.

General Mills, inc., Nutrition Service
 Minneapolis, 1 p. [n.d.].
 TX361.A3G4 P8V (Nutrition and your family)
 Aging, Appetite, Basic nutrition facts, Food groups, Middle adults (35-64 years), Weight control.
 Abstract: Some of the problems of diet and eating for older adults are presented in an imaginary dialogue between the nutritionist and a couple whose family is grown and married. Among the topics considered are changes in activity and energy needs, lack of appetite, eating alone, and problems with chewing. Would also be useful for the elderly.

2575-73

IF YOU KNOW WHAT'S GOOD FOR YOU; THE BASIC FOUR FOOD GROUPS.

General Mills, inc., Nutrition Service
 Minneapolis, General Mills 1 p. [n.d.].
 TX364.G4 P8V (Nutrition and your family)
 Adults, Basic nutrition facts, Food groups.
 Abstract: This folder was written for a hypothetical mother who has just learned about the Basic Four Food Groups, and wants to know if she has been feeding her family adequately. The information she is told includes sizes of portions of various foods in the different groups that equal one serving, good sources of vitamins A and C, and the value to the ester of "free" foods.

2576-73

IS YOUR FAMILY EATING RIGHT: BALANCING YOUR FAMILY'S NUTRITION.

General Mills, inc., Nutrition Service
 Minneapolis, General Mills 1 p. [n.d.].
 TX72N.G42 P8V (Nutrition and your family)
 Adults, Food groups, Menu planning, Nutrition, Snacks.
 Abstract: A typical housewife and mother receives answers to her questions about how to use the basic four food groups to give her family appetizing square meals without excess calories from this folder. Suggestions for meats and snack foods using the food groups are included.

2577-73

FEEDING THE TEEN BACHELOR: SPECIAL NUTRITIONAL NEEDS OF TEENAGERS.

General Mills, inc., Nutrition Service
 Minneapolis, 1 p. [n.d.].
 TX361.Y6G4 P8V (Nutrition and your family)
 Adolescents (12-19 years), Adults, Basic nutrition facts, Breakfast, Diet improvement, Snacks.
 Abstract: An imaginary conversation between a nutritionist and the mother of a teenager makes some suggestions for all such mothers for improving the nutritive value of their children's diet. Special emphasis is placed on snacks, breakfast, and girls who think they need to lose weight.

2578-73

PLANNING A GLUTEN RESTRICTED DIET.

General Mills, inc., Nutrition Service
 Minneapolis, General Mills 2 p. [n.d.].
 RD237.9.G4 P8V
 Adults, Gluten-restricted diets, Special groups, diets.
 Abstract: For persons who are unable to eat gluten-containing foods, especially those with celiac disease, this flyer offers useful suggestions on foods to eat and foods to avoid, and some which may be tolerated.

- 2579-73
FOODS CONTAINING GOOD SOURCES OF IRON.
 General Mills, Inc., Nutrition Service
 Minneapolis, General Mills 1 p. [s.d.].
 TX553.17G4 P&N
 Adults, Basic nutrition facts, Iron.
 Abstract: Persons in charge of feeding programs for disadvantaged children, especially in locations where anemia is prevalent, should be able to make good use of this list of common foods that are good sources of iron.
- 2580-73
GUIA FUNDAMENTAL PARA COMIDAS AGRADABLES. (SPA)
 General Mills, Inc., Nutrition Service
 Minneapolis 1 p. [s.d.].
 TX364.G42 P&N
 Adults, Basic nutrition facts, Food groups, Food guides.
 Title of Original: Basic guide to enjoyable eating.
 Abstract: This one-page sheet lists amounts of foods from five food groups basic to good nutrition for persons of normal weight. The information covers all age groups from children to adults. This guide is available in both English and Spanish.
- 2581-73
FOOD SOURCES OF VITAMIN C: FOOD SOURCES OF VITAMIN A.
 General Mills, Inc., Nutrition Service
 Minneapolis, General Mills 2 p. [s.d.].
 TX553.18G4 P&N
 Adults, Ascorbic acid, Basic nutrition facts, Vitamin A.
 Abstract: This flyer offers the cook, housekeeper, and meal planner a list of a variety of foods with serving size to provide 15 or 30 mg of ascorbic acid, or 300, 2,000, or 4,000 International Units of vitamin A.
- 2582-73
PLANNING FAT-CONTROLLED MEALS.
 General Mills, Inc., Nutrition Service
 Minneapolis, General Mills 16 p. 1972.
 RM222.2.G4 P&N
 Adults, Cholesterol-low diets, Fat-restricted diets, Menu planning.
 Abstract: This booklet has been designed for physicians and patients, to help the latter to restrict the amounts of cholesterol and saturated fats in their diets. Foods and sizes of servings allowed from seven food groups are listed, along with some example meals. The reader is cautioned to follow the diet only on recommendation of a physician.
- 2583-73
MEAL PLANNING FOR YOUNG CHILDREN: NEW IDEAS FOR BUILDING LITTLE APPETITES.
 General Mills, Inc., Nutrition Service
 Minneapolis, General Mills 24 p. 1966.
 MQ784.E3G4 P&N
 Adults, Child rearing practices, Food groups, Food habits, Meal planning, Menu planning, Preschool children (2-5 years).
 Abstract: This booklet is a guide for mothers to help them train their young children in good eating habits. Among points considered are how to introduce new foods, eating out, between-meal eating, feeding problems, and how to deal with diet in sickness. Sample menus and menu planning with food groups are presented, as are hints to preserve food nutrients.
- 2584-73
YOUR BABY'S FOOD.
 Georgia, Dept. of Public Service, Child Health Service
 Atlanta, Child Health Service, Georgia Dept. of Public Service 18 p., illus. 1970.
 NJ216.G4 P&N
 Food preparation, Infant diets, Parent education.
 Abstract: This booklet is given by public health nurses and physicians to support nutrition counseling of mothers. It is not usually given until after the child is six weeks old, so it concentrates on the feeding of food other than milk. The booklet outlines the "why, what and how" as well as some cautions for the additions of foods at the different age levels.
- 2585-73
FOOD PATTERNS OF SOME BLACK AMERICANS IN LOS ANGELES COUNTY; INCLUDING A METHOD FOR EVALUATING THE DIET.
 Virginia H Gladney
 Los Angeles, Los Angeles Community Health Services, Division 2 p. tables. 1972.
 TX652.G56 P&N
 Evaluation, Food habits, Food purchasing, Low income groups, Negroes, Pregnancy diets, Preschool children (2-5 years), Professional education.
 Abstract: An inquiry is made into food practices of blacks living in the U.S. South has been used as a basis for comparison with the food habits, including cooking and shopping, of low income black families in Los Angeles County, with special reference to small children and pregnant women. Sample questionnaires and a table on evaluating such diets are included. The publication should be helpful to nutrition educators in other sectors of the country who work with such groups.
- 2586-73
A NATIONAL NUTRITION POLICY AND PROGRAM.
 Grace A Goldsmith
 Amer J Clin Nutr 26 (9): 901-906. Sept 1973.
 389.8 J824
 Food progress, Malnutrition, National surveys, Nutrition program, Professional education, Program planning, United States.
 Abstract: The President of the American Society for Clinical Nutrition addresses herself to nutrition problems in the United States and offers some suggestions for a national policy to be considered by government planners as professional nutritionist. Among the areas cited that need more attention are malnutrition nationally and internationally, feeding programs, nutritional surveillance, nutrition education for professional, paraprofessionals and laymen, and coordination and expansion of U. S. government programs in nutrition.
- 2587-73
NUTRITION AND WORLD HEALTH: 1972 LENA FRANCES COOPER MEMORIAL LECTURE.
 Grace A Goldsmith
 J Am Diet Assoc 63 (5): 513-518. Nov 1973.
 389.8 AB34
 Food supply, Malnutrition, Nutrition, Nutrition policy, Nutrition programs, Population growth, World problems.
 Abstract: The magnitude of the world nutrition problem is not completely known. Figures for 1963 show that 20% to 80% of the population in developing countries was either undernourished or malnourished. Population growth and limited food supplies, especially in developing countries, compounds the problem. Malnutrition is even found in developed countries, though to a lesser extent than elsewhere. Various world food programs sponsored by the United Nations have gotten underway, but they only scratch the surface. Much more needs to be done. A global effort is essential to increase food production and distribute it more equitably, to provide technical assistance for agricultural and economic development, to educate nutrition personnel, to provide nutritional health services on a worldwide scale, and to control the rapid population expansion.
- 2588-73
FOOD FATS AND HEALTH.
 Willis A Gortner
 ARS 73 East Mexk Nutr Res Agric Res Serv U S Dep Agric ARS 73 (67): 35-37. Apr 1970.
 A301 R31A
 Fats and oils, Fatty acids, Food habits, Food intake, Health.
 Abstract: Fat content in the present-day American diet ranges from 39% for infants and children to 45% for adult males. The composition of this fat has been shifting over the past 20 years from one of mainly saturated fat to one of mainly unsaturated fat. The article discusses whether or not certain types of these fats are beneficial or deleterious to health and presents implications for the nutritionist, food technologist, and consumer.
- 2589-73
DIETARY ASPECTS OF HYPERLIPIDEMIA.
 Antonia M Gotto, Lynns Scott
 J Am Diet Assoc 62 (6): 617-625. June 1973.
 389.8 AB34
 Arteriosclerosis, Hereditary, Hyperlipoproteinemia, Hyperlipoproteinemia diets, Phenotype.
 Abstract: The authors discuss the lipid hypothesis of arteriosclerosis (elevation of plasma cholesterol and/or elevated plasma triglycerides with normal cholesterol, leading to the development of arteriosclerosis) and dietary implications. Lipoproteins are the functional transport carriers of all plasma lipids. Thus, hyperlipoproteinemia becomes critical in the etiology of arteriosclerosis. The five phenotypes of hyperlipoproteinemia are defined and their hereditary aspects noted; indications for dietary intervention are detailed; and dietary treatment by phenotype is summarized.
- 2590-73
MICROBIAL CONTAMINATION OF THE GUT: ANOTHER FEATURE OF MALNUTRITION.
 Michael Gracey, Suharjono, Sunoto
 Amer J Clin Nutr 26 (11): 1170-1174. Nov 1973.
 389.8 J824
 Bacteria, Diarrhea, Infections, Malnutrition, Preschool children (2-5 years), Professional education, Protein-calorie malnutrition.
 Abstract: Malnourished preschool children in a developing country were found to have many more bacteria in the intestinal tract than well nourished children. These bacteria were considered to be contributing to the diarrhea of these children. Professional nutritionists, and persons concerned with feeding programs for malnourished children should find this article of interest.
- 2591-73
NUTRITIONAL PROBLEMS IN THE SOUTH.
 F W Grant
 N C Sch Life Sci A P I Ser ser 46: p 73-83. Feb 1970.
 281.9 H8122
 Dietary surveys, Hunger, Nutrition, Socioeconomic status, Southern states.
 Abstract: The article reviews various studies on hunger and nutrition levels in the South. Included are a nutrition survey by the North Carolina State Board of Health, observations on the preparation of the meal of the day in various Southern rural homes, a study on chalk and corn-starch eating by pregnant women in Alabama, a study of the dietary and nutritional problems of crippled children in five rural counties of North Carolina, reports of the patients of a doctor in Seaford County, S.C., and the condition of Florida migrants. In a 1967-68 nutrition survey of 500-600 preschool children in

2592-73

Mississippi drawn from all socio-economic levels a summary of dietary findings and laboratory values for metabolites and nutrients was compiled. Information from the National Nutrition Survey covering Texas and Alabama is provided.

2592-73

SENSIBLE EATING: A 'BALANCED' DIET FOR BRITAIN.

J P Greaves
 BMJ Bull (9) 16-23. Sept 1973.

TX341.N7 P6N

Basic nutrition facts, Food misinformation, Health foods, Nutrition education, Professional education, Sugar, Vitamins. Abstract: Nutrition educators in the U.S. should find such that applies to their teaching and counseling is this article written for and about their British counterparts and clients. The author feels nutrition education of the public should relate to foods rather than nutrients, for the latter approach has led to faddism. Health foods are not core nutrients or safe than less expensive counterparts. Aside from vitamins C and D, most major nutrients can be taken care of by taking care of calories. The chief nutrition problems in Britain (and, one might add, in the U.S.) are dental caries and obesity. The author makes a plea for an optimal diet which will include reduced consumption of sugar, fats and oils.

2593-73

FOOD HABIT RESEARCH: A REVIEW OF APPROACHES AND METHODS.

Louise E Grivetti, Rose Marie Pangborn
 J Nutr Educ 5 (3): 204-207. July/Sept 1973.

TX341.J6

Cultural factors, Food habits, Methodology, Professional education, Research.

Abstract: This review article for nutrition educators and other professionals evaluates the seven basic approaches to the study of food habits by various disciplines. The approaches are environmentalist, cultural ecological, regional, culture-history, functionalism, quantitative and clinical. The authors conclude no single approach is satisfactory, but the combination of several offers new diagnoses for this type of research, with an extensive bibliography.

2594-73

PANEL: PROBLEMS ENCOUNTERED IN SCHOOL FOOD SERVICE.

Irene Grobstein, Patricia Boyd, Ben Madina
 In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 51-54. June 21/July 2, 1971.

LB3479.U5U8 P6N

Attitudes, Children, Food habits, School food service. Abstract: This paper presents information from a panel discussion on problems encountered in school food service. Children's attitudes toward foods, diet considerations for a diabetic child, a breakfast program in an elementary school in Salt Lake City, and food habits of the Navajos are included.

2595-73

GUIDE FOR LEADERS. (SPA)

Berkeley, University of California Cooperative Extension posters, leaders and staff guides, recipe and fun sheets. 1973.

TX364.GR P6N

Basic nutrition facts, Cartoons, Classroom games, Instructional aids, School children (6-11 years). Title of Original: Guia para los lideres. In Spanish. Abstract: The key ideas in nutrition are nine cartoon characters representing major nutrients personified, such as Peel Protein, Carlos Calcium, and other friends. Each key nutrient is accompanied by a leader's guide with learning activities, goals, recipes and "fun sheets" to evaluate learning. This version in Spanish is suitable for children 8 to 10 years.

2596-73

ARM ANTHROPOMETRY IN NUTRITIONAL ASSESSMENT: MONOGRAPH FOR RAPID CALCULATION OF MUSCLE CIRCUMFERENCE AND CROSS-SECTIONAL MUSCLE AND FAT AREAS.

J R Gurney, D R Jelliffe
 Amer J Clin Nutr 26 (9): 912-915. Sept 1973.

3R5.8 J824

Body composition, Measurement, Muscles, Monographs, Nutritional status, Professional education, Proteins. Abstract: This brief article presents, actual size, a monograph which with the use of a straight-edge determines arm muscle circumference from measures of arm circumference and triceps fat fold. Arm muscle circumference is an indicator of the body's protein reserve. For nutritionists and other survey workers.

2597-73

THE PROBLEM OF IRON DEFICIENCY ANEMIA IN PRESCHOOL NEGRO CHILDREN.

Margaret F Catalina
 Am J Public Health 59 (2): 290-295. Feb 1969.

449.9 AR3J

Deficiency diseases and disorders, Fortification, Iron, Iron-deficiency anemia, Milk, Negroes, Nutritional deficiencies, Preschool children (2-5 years), Research. Abstract: In a series of 460 preschool Negro children from low income families, 133, or 29 per cent, were found to have hemoglobin levels below 10 gm per 100 ml and almost one half were below 10.5 gm per 100 ml. These children were a select group who had been receiving well-child care, but none had ever had a hemoglobin determination previously. The prevalence of ane-

mia (hemoglobin levels below 10.0 gm per 100 ml) was high by six months of age, reached a peak of 65.0 per cent in those children who were 12 to 17 months of age, and then fell off rapidly in the older age groups. Since individual supervision in well-child clinics has failed to solve the problem of iron deficiency anemia during the past 30 years, it seems imperative that 10 to 12 mg of iron per day should be provided in the dietary milk as a public health measure.

2598-73

INTRODUCTORY NUTRITION; BASIC PRINCIPLES OF NUTRITION; PART I.

324 ed.
 Helen Andrews Guthrie
 St. Louis, C. V. Mosby 511 p. illus. 1971.

TX354.GR P6N

Age groups, Dietary standards, Food fads, Food selection, Nutrition education, Nutritional status, Textbooks, Weight control.

Abstract: This textbook deals with the fundamentals of nutrition and its effects on bodily processes. Individual nutrients are discussed in detail. Various types of diets and meals are considered, especially for specific conditions (infancy, old age, pregnancy, etc.). Written on a college level.

2599-73

BIOCHEMICAL INDICES OF NUTRITION REFLECTING INGESTION OF A HIGH PROTEIN SUPPLEMENT IN RURAL GUATEMALAN CHILDREN.

Jesse-Pierre Bahicht, Judith A Schwede, Gaillerano Arroyave
 Amer J Clin Nutr 26 (10): 1046-1052. Oct 1973.

3R5.8 J824

Biochemistry, Growth, Guatemala, Height-weight ratio, Incomplete, Malnutrition, Nutritional status, Professional education, Protein-rich mixtures.

Abstract: Preschool children in rural Guatemala were given daily high protein supplement for one year. The supplement permitted growth in these children similar to that of well-nourished children in the United States, despite known problems of environmental sanitation and disease. Status with respect to both vitamin A and riboflavin were also significantly improved in those receiving the supplement. Of interest to professional nutritionists and those concerned with feeding progress for disadvantaged children.

2600-73

NUTRITION IN PREGNANCY--A CRITIQUE.

Howard H Macobee
 J Amer Med Assoc 225 (6): 634. Aug 6, 1973.

R15.A4R P6N

Pregnancy and nutrition, Professional education, Recommended Dietary Allowances, Weight gain.

Abstract: This brief article for the physician and other health professionals reappraises current medical thinking on weight gain and nutrient requirements during pregnancy, as outlined in the 1973 Recommended Dietary Allowances. Recent federal food programs are beginning to assure sufficient nutritious foods to all pregnant women. Optimum weight gain for the pregnancy is set at about 10.8 kg.

2601-73

HEIGHT AND WEIGHT OF CHILDREN: SOCIOECONOMIC STATUS, UNITED STATES.

Peter V V Neill, Francis E Johnston, Stanley Lemeshow
 U.S., Public Health Service, Health Services and Mental Health Administration
 Washington, GPO R7 p., tables. Oct 1972.

RJ131.R3 P6N

(Vital and health statistics. Series 11, no. 119)

Growth charts, Height-weight tables, Measurement, Professional education, School children (6-11 years), Socioeconomic status. Abstract: This report directed toward professional nutritionists evaluates variations in height and weight of U.S. children in relation to parents' income and educational level, and to rural or urban location. The data are from the National Health Survey of 1963-65. The discussion considers growth of other populations, role of genetic factors in growth, and concludes that as long as a child's family is above a certain economic level his potential for growth has no relation to his environment.

2602-73

MALNUTRITION IN THE WESTERN UNITED STATES.

R G Hansen
 In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 28-30. June 21/July 2, 1971.

LB3479.U5U8 P6N

Malnutrition, United States.

Abstract: This paper discusses the determination of nutritional adequacy in the U.S., particularly in the Western states. Biochemical test showed that varying percentages of the population are deficient in essential nutrients such as fluoride, iodized salt, iron, calcium and the A and B vitamins. Some corrective measures for improvement of nutrition and a discussion on the problems involved in the consumption of flour in which too high a percentage of wheat has been extracted are included.

2603-73

HEREDITARY GALACTOSURIA.

R G Hansen
 J Amer Med Assoc 208 (11): 2077-2082. June 16, 1969.

R15.A4R P6N

- Blood disorders, Carbohydrate metabolism disorders, Chemistry, Demography, Enzyme, Galactosemia, Hereditary factors, Medical factors, Metabolism.
- Abstract: This is a technical, scientific discussion of galactosemia, a disorder resulting from a hereditary defect of the enzyme necessary for proper metabolism of the sugar, galactose. It affects one in every 20,000 children at birth. If not diagnosed, it is often fatal or leads to eye cataracts and mental retardation. If galactose is withheld at birth, the subject may grow and develop almost normally. Chemical assays are now available for identification of galactosemia and the probable parent carrier of the disease.
- 2604-73
AN INDEX OF FOOD QUALITY.
Y Gaurth Hansen
Nutr Rev 31 (1): 1-7. Jan 1973.
389.8 M953
Caloric values, Energy, Food quality, Nutrient content determination, Nutrient intake, Nutrient quality determination, Nutrient values, Recommended Dietary Allowances.
Abstract: What people eat and why depends partly upon a food's nutritive value and partly upon such variables as income, personal preferences, and physical problems (if any). Consumers, food processors, regulatory agencies, and nutritional scientists would all profit from a properly defined index of food quality. This prize consideration in forming such an index should be nutrient density, especially with regard to energy; protein; vitamins A, B1, B2, B6, B12, C, D, E; folacin; niacin; calcium; phosphorus; and iron. Other nutrients, of course, must be added to the inventory when they appear in particular foods. Nutrient ratios must also be compiled. For example, fruits and vegetables in general have high nutrient/calorie ratios but low caloric contents. Thus, their potential contribution to a balanced diet may be overstated by the RDA system.
- 2605-73
HOW TO SAVE BABIES FOR TWO DINERS A DAY.
Virginia H Hardsan
Redbook Mag 140 (6): 68, 70, 72-75. Apr 1973.
AP2.A38a F6M
Adults, Brain damage, Food programs, Infant feeding, Low income groups, Malnutrition, Pregnancy diets, Supplemental feeding programs.
Abstract: This article for lay readers describes a hospital-community program to treat and prevent malnutrition in infants and their low-income mothers in a large southern city. Supplemental feeding programs are part of the "cure," as is treatment in the hospital. Doctors in the nutrition division "prescribe" the food. The cost to the government and community of this food is small, as the title of the article indicates, and its expenditure prevents brain damage and growth stunting that affect severely malnourished infants and small children.
- 2606-73
MEDIUM-CHAIN TRIGLYCERIDES.
Robert W Harkins, Herbert P Sarett
J Amer Med Assoc 203 (4). Jan 22, 1968.
715.448 F6M
Analytical methods, Chemical composition, Chemical properties of food, Digestion and absorption, Fats and oils, Fatty acids, Food analysis, Triglycerides.
Abstract: A medium-chain triglyceride mixture (MCT) has recently become available, providing a special source of fat containing octanoic and decanoic fatty acids. These triglycerides are digested and absorbed differently from the long-chain triglycerides that comprise most dietary fats. Medium-chain triglycerides are rapidly hydrolyzed and fatty acids are quickly absorbed into the mucosal cell without reesterification, the fatty acids move from the mucosal cell into the portal circulation. This combination of features indicates that MCT may be useful in the nutritional management of a variety of disorders characterized by impaired hydrolysis and absorption of conventional dietary fats.
- 2607-73
INCREASING THE USEFUL LIFE SPAN.
Denham Harman
Food and Nutr News 41 (6): 1,4. Mar 1970.
389.8 F7332
Aging, Elderly (65 + years), Geriatric diets, Geriatrics, Nutrition, Research.
Abstract: In terms of increasing the human life span, the most that can be achieved by further disease-oriented biomedical research is about 15 years. Future increases in life span must come as the result of inhibiting the rate of biological deterioration. Deterioration is thought to be caused in part by chemical-physical processes called free radical reactions. It might be possible, by acceptable dietary means, to increase life span by decreasing the more-or-less random free radical reactions. Several free radical reaction inhibitors (2-mercaptoethylamine, butylated hydroxytoluene, and santogin) used in laboratory tests have increased the mean life span of mice by 30%-45% in human terms, this would be a life expectancy of 100 years. A diet selected to minimize random endogenous free radical reactions may increase the life span by 5 or more years, with accompanying increases in years of healthy, useful activity.
- 2608-73
MENU BUNNY (GAME).
Evelyn D Harne, V Joseph McCalliffe
Minnesota University, Agricultural Extension Service
St. Paul, Univ. of Minn., Agric. Ext. Serv. game, 1 deck of 53 cards, with instructions. 1970.
TX364.W4 F6M AV
Educational games, Menu planning, Nutrition education.
Abstract: This card game is designed for the upper elementary and secondary school levels. The cards contain food words such as "fried chicken" and "milk." Meals are to be devised from the collected cards and then discussed by the group. Three or four persons can play the game.
- 2609-73
NEW MILEPOSTS IN NUTRITION.
E B Hayden
Cereal Sci Today 18 (5): 120-123, 148. May 1973.
59.8 C333
Breakfast, Breakfast cereals, Enrichment, Food habits, Nutritional labeling, Nutritional surveys, Professional education, Recommended Dietary Allowances.
Abstract: The contributions that breakfast cereals can make to the day's nutrient intakes, alone and combined with milk, are described in this article for professionals, which also discusses cereal enrichment over the years. More than 85% of ready-to-eat cereals are now vitamin-fortified. The percentages of the Recommended Dietary Allowances obtainable from them are compared with those from other types of breakfasts. Studies of breakfast patterns of Americans indicate some 10% eat no breakfast, and another 4% takes only coffee. Other points touched on are the nutritional information presented on cereal packages, and a brief discussion of the ten-steps nutrition survey.
- 2610-73
ON THE PATHOPHYSIOLOGY OF VITAMIN A DEFICIENCY.
K C Naysa
Nutr Rev 29 (1): 3-6. Jan 1971.
389.8 M953
Deficiency diseases and disorders, Growth, Professional education, Research, Vitamin A.
Abstract: This article for the professional nutritionist outlines roles other than in vision which are performed in the body by vitamin A. It plays a direct role in the growth process, in association with the body's utilization of protein, especially at the time when cells are being differentiated, and in infection. Teachers may find the material in this article adaptable to teaching high school science classes, and nutrition educators should also find it of interest.
- 2611-73
ADOLESCENT NUTRITION AND GROWTH.
Felix P Neald
New York, Appleton-Century-Crofts of Meredith Corp. 258 p. 1969.
RJ140.A3 F6M
Adolescents (12-19 years), Body composition, Energy metabolism, Growth charts, Nutrition, Obesity.
From the preface: -this collection of papers is the outcome of two seminars on nutrition and growth in adolescence that were held in Washington, DC during the springs of 1966 and 1967.
Abstract: This collection of 18 chapters is the result of two seminars on nutrition and growth during adolescence. Special topics relating to the nutrient requirements of the adolescent during the growth spurt have been chosen. One of the key topics discussed is obesity and its many interrelationships with other physiological conditions. Other topics included are atherosclerosis, stress, body composition changes and energy balance.
- 2612-73
ARE WE GETTING TOO MUCH OUT OF FOOD?
K M Neaton
Nutrition 27 (3): 170-183. June 1973.
389.8 M959
Carbohydrates, Energy metabolism, Fiber, Gastrointestinal tract, Professional education, Weight control.
Abstract: A gastroenterologist takes a look at the refinement of carbohydrates and discusses some of the implications of a lack of fiber on health and disease in this article for the professional nutritionist. "getting too much out of food" means increased energy intake due to overconsumption of such foods and the fact that 4% more energy is absorbed from the intestines on a low-fiber than on a high-fiber diet. The article reminds the reader that other factors than chemical composition of foods need to be considered.
- 2613-73
SOLE FOODS AND SOME NOT SO SCIENTIFIC EXPERIMENTS.
D N Nagsted, Lynne Aussen
Nutr Today 8 (6): 22-25. Nov/Dec 1973.
8B784.M8
Experiments, Nutrient values, Toxicity.
Abstract: Elaborate experiments have been devised for the purpose of showing that one or another popular food is, in fact, toxic. The authors have duplicated these "scientific" experiments and drawn several conclusions useful in responding to some of the popular nutrition science in the lay press.

2614-73

2614-73
PROBLEMS IN THE USE AND INTERPRETATION OF THE RECOMMENDED
DIETARY ALLOWANCES.D H Hegstad
Ecol Food Nutr 1 (4): 255-265. Sept 1972.
TK341.E3Basic nutrition facts, Nutrients, Professional education,
Recommended Dietary Allowances.

Abstract: This article is a critical examination by a nutrition scientist of the statement that the Recommended Dietary Allowances are intended to serve as goals for planning food supplies and for the interpretation of food consumption of groups of people. Nutritionists, dietitians, and those charged with feeding groups of people should be aware of some of the points emphasized by the author, particularly why the allowances need to be established above an estimate of average requirement, and why consumption below that level is not to be equated with malnutrition.

the communicator's message gets through to the recipient. Communication is complete only when the audience has taken some action as a result of the message. Some basic tenets of salesmanship are recommended to enhance the effectiveness of communication.

2620-73

TRACE MINERALS.

D G Hendricks
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 22. June 21/July 2, 1971.
LB3479.U508 P58

Minerals, Trace elements.

Abstract: This paper discusses the functions and food sources of some micronutrients thought to be essential for normal body functions.

2615-73

DEPRIVATION SYNDROME OR PROTEIN-CALORIE MALNUTRITION.

D H Hegstad
Nutr Rev 30 (3): 51-54. Mar 1972.
J89.E H953

Child development, Deficiency diseases and disorders, Developing nations, Diet improvement, Food supply, Growth, Malnutrition, Physical development, Protein-calorie malnutrition.

Abstract: In recent years, the term "protein-calorie malnutrition" has replaced "protein malnutrition" as a more accurate description of the condition suffered by children in developing countries. But acceptance of this term has not had such effect on thinking or planning. People use the term "protein-calorie" and then proceed to discuss only protein; whereas the malnutrition syndrome itself is much more complex. To most people, even the term "malnutrition" carries the implication that the condition is caused by an insufficient food supply, and that food alone will be effective in care or prevention. This is far from certain. The whole malnutrition cycle is far too complex for so simple an answer; and science has yet found little evidence as to the causes of retarded child development in less developed countries. The food available to young children must be improved; but actual success in overall "diet improvement" can be measured only by a decrease in morbidity and mortality, and an increase in normal growth and development.

2621-73

GROWTH RATE, NUTRIENT INTAKE AND "ROTHERING" AS DETERMINANTS
OF MALNUTRITION IN DISADVANTAGED CHILDREN.Ray Hapoor, Norma C Haiden
Nutr Rev 29 (10): 219-223. Oct 1971.
J89.E H953

Adolescents (12-19 years), Behavior, Disadvantaged groups, Infants (To 2 years), Malnutrition, Nutrient intake, Preschool children (2-5 years), Professional education.

Abstract: Levels of serum nutrients in disadvantaged children correlated strongly with the quality of mothering they received. In this study of low income groups in Baltimore, Maryland, all children pass through three growth spurt stages, which may precipitate malnutrition if intakes are already equivalent. However, these workers postulate that adequate mothering is protective to the child under the combined stress of rapid growth and low quality nutrients, whereas inadequate mothering is not, even if the child receives a better diet. Of interest to nutritionists and others concerned with child feeding, child care and rehabilitation programs.

2622-73

KEITH AND TORRY CLINE TO A SUN LIFE.

Vic Baran
Indianapolis, Eli Lilly comic book, 16 p., col. 1967.
RC660.H4 P58 (Untitled series, vol. 2, no. 1)

Basic nutrition facts, Comic books, Diabetes mellitus, Diets for special conditions, Insulin, School children (6-11 years), Summer programs.

Abstract: In this comic book written for school-age children, a boy with diabetes learns at a summer camp how to take care of his diabetes himself and enjoy a normal life. Diet, exercise, and proper precautions to follow in self-administering insulin are emphasized.

2616-73

FACTS ABOUT FOODS.

Heinz, E J Co.
Pittsburgh, E J Heinz Co. 31 p., tables. 1970.
TK344.H4 P58

Basic nutrition facts, Food composition, Food groups, Nutrient sources, Recommended Dietary Allowances.

Abstract: This pamphlet discusses the role nutrients play in good health--including a description of the basic food groups. Food composition tables include Heinz food products and baby foods, and a general table of commonly consumed foods.

2623-73

FOOD GUIDES--WHERE DO WE GO FROM HERE?

Mary E Hill
Nutr Program News p 1-8. March-April 1973.
1.982 A28955

Food groups, Food guides, Meal patterns, Nutrient intake, Nutrients, Nutrition education.

Abstract: With the advent and increased consumption of pre-prepared and otherwise processed foods, it has become harder to determine an individual's nutrient intake. Food manufacturers are reluctant to release their formulas, which makes it well nigh impossible to judge the nutritive value of processed food items. This being the case, food guides will have to be revised, a useful food guide must identify (1) the basic food groups, (2) the food items included in each group, (3) the recommended amount of each food for various age groups and pregnant/nursing women, and (4) the nutrient contribution each food group makes to one's daily diet. A revised food guide must adequately inform consumers about the value of processed foods and mixed dishes. Furthermore, a food's nutritive value depends on its condition at time of purchase, how it is prepared and cooked, and the energy needs of the specific individuals who eat it. This article suggests ways of updating traditional food guides and provides a list of publications and other materials that provide sound information on diet improvement.

2617-73

THIS HUNGRY WORLD.

Elizabeth S Helfman
New York, Lothrop, Lee & Shepard Co. 160 p., illus. with photographs. 1970.
SD9000.5.H4 P58

Deficiency diseases and disorders, Developing nations, Food production, Food supply, Green Revolution, Hunger.

Abstract: This book portrays the problems of hungry people using some information from "Hunger, U.S.A." It includes a discussion of over-population and use and abuse of land, water and air. World food problems become clear through discussion of new land for food, better plants and animals, new foods and the green revolution.

2624-73

NUTRITION EDUCATION IN ELEMENTARY SCHOOL PROGRAMS.

Mary E Hill
Nutr Program News p. 1-4. Mar/Apr 1969.
1.982 A28955

Behavior change, Elementary schools, Nutrition education, Organization, Program evaluation, Program planning, School administration, School lunch programs, Student participation.

Abstract: This issue contains information about sequential nutrition education programs that have been established over the years by nutrition education research. It is recommended that nutrition education programs involve school administrators, nutritionists, teachers, school lunch personnel, medical staff, and--most importantly--parents. The objective of the program should be to produce a change in student (and parent) behavior, from poor to good eating habits.

2618-73

VITAMIN B6 STATUS IN PREGNANCY.

Sigfried Heller, Richard H Salkeld, Wilhelm P Korner
Amer J Clin Nutr 26 (12): 1339-1348. Dec 1973.
J89.E J824

Fetal growth, Nutritional status, Pregnancy diets, Professional education, Pyridoxine.

Abstract: Using a specific enzyme test, these research workers found a biochemical depletion of vitamin B6 coenzyme in 40 to 60% of 45B pregnant women. While no evidence has been found for ill effects on either mother or offspring with equivocal pyridoxine status, animal experiments have demonstrated the need for this vitamin for normal fetal development and postnatal growth. The authors recommend pyridoxine supplementation for about 50% of pregnant women in order to maintain normal coenzyme level. For professional nutritionists.

2619-73

COMMUNICATION: THE ART OF SELLING IDEAS.

T B Henderson
Cajamas 6 (5): 175-180. July/Sept 1973.
RA784 .A1C3

Attitudes, Behavioral objectives, Communication (Thought transfer), Communication skills, Professional education.

Abstract: This article for nutritionists and dietitians analyzes effective communication of nutrition or other information, and points to be considered in maximal effectiveness. The communicator needs to know the attitudes, education and preferences of the audience. The message must be presented so that

2625-73

SHAPE YOUR FUTURE (CHARTS).

Merle S Hladman
Clemson University, Cooperative Extension Service
Clemson, SC, Clemson University Cooperating with United States Department of Agriculture 16 charts, 8 1/2"x11". 1972.

- TX355.S45 P5N AV
Activity learning, Adolescents (12-19 years), Basic health facts, Basic nutrition facts, Cartoons, Class activities, Instructional materials, Teaching aids.
With 68 p. Leader's guide.
Abstract: These ten units are intended to be used in group settings as a personal development program for high school boys and girls with lessons on food and nutrition, personal grooming and personality development.
- 2626-73
PUTTING GOOD NUTRITION INTO PRACTICE--YOUR PRACTICE.
Margaret V Hinkle
Ohio Dental J 47 (2): 22-23. Mar 1973.
TK1.O35 P5N
Basic health facts, Dental health, Nutrition education, Professional education.
Abstract: This nutritionist challenges the dental profession to incorporate nutrition guidance in dental counseling, and offers sound reasons why it is important and beneficial. The article offers practical suggestions on how nutrition counseling can be done as part of normal patient procedure, and suggests resources to use in counseling.
- 2627-73
VITAMIN E AND CORONARY HEART DISEASE.
Robert E Hodges
J Am Diet Assoc 62 (6): 638-642. June 1973.
389.8 AH34
Coronary heart disease, Health beliefs, Vitamin E.
Abstract: Dr. Wilfrid Shute of Canada is a proponent of the use of vitamin E (alpha-tocopherol) in treating patients with various heart conditions and by healthy people to prevent coronary heart disease. The claims have been accepted by the lay public, and vitamin E is presently enjoying status as a "do-it-yourself" form of therapy. While it is considered an essential nutrient and a recommended allowance has been established, human requirements have not yet been determined. It is felt, nevertheless, that the American diet contains sufficient vitamin E to meet needs. Claims by Dr. Shute for the efficacy of vitamin E are based largely on his clinical observations. In controlled studies, it has not been possible to confirm these claims.
- 2628-73
HOUSEHOLD DIETARY LEVELS DOWN.
Forecast House-Comp 13 (9): f-13. May/June 1968.
321.8 M752
Consumer education, Diet patterns, Food habits, Food selection, Nutrient intake, Nutrition education, Surveys.
Abstract: A 1968 report issued by the USDA stated that in 1965, 50% of surveyed households had good diets, 30% fair, and 20% poor diets. A similar survey in 1955 showed 60% with good diets and only 15% with poor diets. One reason for the drop seems to be a decrease in consumption of milk, milk products, and fruits and vegetables. Nutrients most commonly lacking were calcium, vitamin A, and ascorbic acid (vitamin C). More poor diets were found among low-income families, but 10% of households with over \$10,000 in income also had poor diets. It is concluded that despite the abundance of food in the U.S., Americans do not know how to choose food that is nutritionally valuable. This indicates a need for widespread programs in nutrition education.
- 2629-73
KEEPING YOUNG AND LIVING LONGER; HOW TO STAY ACTIVE AND HEALTHY PAST 100.
Josef P Hrachovec
Los Angeles, Sherbourne Press 244 p. [c1972].
RA776.5.M7 P5N
Adults, Aging, Basic health facts, Basic nutrition facts, Cardiovascular disorders, Exercise, Longevity, Psychology, Weight control.
with a special appendix: how to survive a heart attack bibliography: p. 220-232.
Abstract: The author, a scientist who does research on aging, has written this book for lay readers to answer most of the usual questions about keeping young, living longer, dieting and exercise. The viewpoint is what can and cannot be done to maintain one's health, looks and vigor as long as possible. They include proper diet and exercise. An appendix on how to survive a heart attack is included.
- 2630-73
VITAMIN C--A MULTIFUNCTIONAL MYTH?
R E Hughes
BMJ Bull 9, 24-27. Sept 1973.
TK341.B7 P5N
Ascorbic acid, Basic nutrition facts, Food fads, Food misinformation, Nutrient requirements, Professional education, Viral infections.
Abstract: In this article for the professional nutritionist claims for benefits to be obtained from consuming large doses of vitamin C are considered. The author believes that, unlike the guinea pig which can obtain large amounts of the vitamin from its herbivorous diet, man has adapted to a small intake, and larger doses would seem unnecessary. He points out, too, that long-term effects of massive doses are not yet known in a species which has effectively adapted to survival on low intakes of the vitamin.
- 2631-73
A CRITICAL APPRAISAL OF THE PROTEIN NEEDS OF HUMAN BEINGS AND DOMESTIC ANIMALS.
ISU Nutrition Symposium on Proteins, Ames, 1972
Ames, Nutrition Sciences Council 272 p. illus. 1972.
TK345.I58
Nutrition, Proteins, Symposium.
Available from NAL. Includes bibliographies.
- 2632-73
RELATION OF PRENATAL CARE TO BIRTH WEIGHTS, MAJOR MALFORMATIONS, AND NEWBORN DEATHS OF AMERICAN INDIANS.
B Y Iba, J D Wisvender, L Woodville
Health Serv Reports 88 (8): 697-701. Oct 1973.
R11.84 P5N
America Indians, Congenital malformations, Death rate, Infants (To 2 years), Pregnancy and nutrition, Weight.
Abstract: Because prenatal nutrition has been reported to be associated with birth weight and prenatality, records of Indian births in Public Health Service hospitals were studied. After genetic and other environmental factors influencing birth weight, malformations and deaths of newborns were accounted for, prenatal care was significantly associated with birth weights and newborn deaths, but not with malformations. For professional nutritionists.
- 2633-73
THE NUTRITIONIST CARING FOR MALNOURISHED CHILDREN.
Susana J Icaza
J Am Diet Assoc 63 (2): 130-133. Aug 1973.
389.8 AH34
Children, Dietetic interest, Family environment, Guatemala, Malnutrition.
Abstract: The malnourished child is a symptom of ignorance and its socioeconomic consequences, and hospital treatment of such a patient must include an educational program for the family. If the child's environment is not changed, recurrence of the condition and re-hospitalization will result. Dietetic interns in Guatemala work with malnourished children in pediatric wards. They are concerned not only with the child's diet and food intake record, but interview the family member who cares for the child and make follow-up home visits. When indicated, the child and his mother may be referred to mothercraft centers, where a program of nutrition education and family care is designed to improve family life. Other aspects of child care and nutritional improvement include the provision of supplementary foods, if needed, help with modified diets, and educational programs for health personnel at all levels. In essence, a single-purpose, multiple approach by the health team is needed to solve the family problem represented by the malnourished child.
- 2634-73
KEY IDEAS IN NUTRITION.
Joanna Ikeda
Berkeley, University of California Cooperative Extension 80 p., looseleaf, 9 posters, 20" x 26". 1972.
TK364.I38 P5N
Basic nutrition facts, Nutrition education, School children (6-11 years), Teaching aids.
Abstract: These key ideas use nine cartoon "nutrient" characters--Paul Protein, Carlos Calcium, etc.--to emphasize nutrients likely to be low in the diet. For each key idea there is a leader's guide containing goals, learning activities, recipes and "fun sheets" (a method of evaluation). The material has been presented with low-income volunteers, classroom teachers and teenage leaders. The level is suitable for children aged 6 to 10 years.
- 2635-73
IMPROVEMENT OF THE NUTRITIVE QUALITY OF FOODS--GENERAL POLICIES.
J Am Med Assoc 225 (9): 1116-1118. Aug 27, 1973.
R15.148 P5N
Enrichment, Formulated foods and specialized products, Fortification, Fortified foods, Professional education.
Abstract: The Council on Foods and Nutrition of the American Medical Association periodically issues policy statements on principles of nutrient improvement which they endorse. In this article for the professional nutritionist they consider improvement of conventional, formulated and fabricated foods through enrichment, and offer guidelines for doing this.
- 2636-73
EVIDENCE FOR INTESTINAL MALABSORPTION OF IODINE IN PROTEIN-CALORIE MALNUTRITION.
Y Ingenbleek, C Beckers
Am J Clin Nutr 26 (12): 1323-1330. Dec 1973.
389.8 J824
Africa, Goiter, Iodine, Malabsorption syndromes, Preschool children (2-5 years), Professional education, Protein-calorie malnutrition.
Abstract: The absorption of iodine by 24 malnourished Senegalese children 2 years old was found to be significantly lower than in well nourished children with properly functioning thyroid glands, the malabsorption appears to be partly related to changes in the intestinal wall brought about by protein and calorie deprivation. Since considerable losses of administered iodine were observed in the feces, the authors conclude iodine given by mouth may not satisfy the physiologic needs of such malnourished children. For professional nutritionists.

2637-73

2637-73

SYMPOSIUM: SEED PROTEINS.

Symposium on Seed Proteins, Los Angeles, 1971

W D Taglett

Westport, Conn., AVI Pub. Co. 320 p. illus. 1972.

TX553.P739 P89

Chemistry, Food processing, Nutrients, Proceedings, Proteins, Proteins, plant, Research, Seeds, Symposia.

Includes bibliographies.

Abstract: This book records the proceedings of a 1971 symposium on seed proteins, sponsored by the American Chemical Society's Agricultural and Food Chemistry Division. The papers deal with important aspects of seed proteins--their synthesis, properties, and products after processing. Areas of current interest and the latest technological progress receive particular emphasis. Contributors to the symposium represent the disciplines of agronomy, biochemistry, chemistry, economics, engineering, food science, genetics, industrial technology, molecular biology, and nutrition.

2638-73

WHAT DO WE KNOW ABOUT ALLERGIES?

Michael H H Irwin

New York, Public Affairs Committee 28 p. 1972.

RC594.I7 P89 (Public Affairs Committee. Pamphlet no. 486)

Adults, Allergies, Basic health facts.

Abstract: This pamphlet for the public discusses causes and describes symptoms of the more common allergies. There are allergies specifically caused by foods, and specific symptoms known to result from ingestion or contact with a specific food.

2639-73

WATCH YOUR BLOOD PRESSURE!

Theodore Irwin

New York 28 p. 1972.

RC645.H817 P89 (Public Affairs Committee. *PUBLIC affairs pamphlet no. 483)

Adults, Basic health facts, Diets for special conditions, Hypertension.

Abstract: A pamphlet for the layman on the why and how of the several kinds of hypertension, and how they are diagnosed and treated. Diet and exercise are among the most important treatments.

2640-73

PREGNANCY IN SCHOOL GIRLS--PART 2.

Howard H Jacobson

Food and Nutr News 81 (9): 1,4. June 1970.

JN9.H P7332

Adolescents (12-19 years), Diets for special conditions, Nutrient intake, Pregnancy, Pregnancy and nutrition, Pregnancy diets.

Abstract: Nutrition and human pregnancy is a sorely neglected subject. Scattered evidence shows that nutritional therapy during an adolescent girl's pregnancy can better her own health and the outcome of her pregnancy in a study of the complete dietary records of 14 pregnant high school girls, it was found that 7 had calorie intakes below two-thirds of the RDA, 3 had protein intakes below two-thirds, and 12 had calcium intakes below two-thirds. When their pregnancies were evaluated, it was found that not one of them had a trouble-free pregnancy. Because of society's punitive attitudes toward early pregnancy, especially in unwed girls, adolescents are often denied medical care and psychological counseling, and they are usually forced to discontinue their education. The White House Conference on Food, Nutrition and Health has made recommendations for eliminating these restrictive practices.

2641-73

PREGNANCY IN SCHOOL AGE GIRLS--PART 2.

Howard H Jacobson

Food and Nutr News 81 (8): 1,4. May 1970.

JN9.H P7332

Adolescents (12-19 years), Diets for special conditions, Nutrient intake, Pregnancy, Pregnancy and nutrition, Pregnancy diets.

Abstract: A pregnant high school girl is faced with a host of complicated personal, emotional, familial, educational, and health problems which can jeopardize her future well being. There are also serious and potentially tragic implications for her offspring. Health aspects of adolescent pregnancy began to receive special attention when alarming infant mortality and morbidity statistics for the U.S. were published in the 1960s. Since then, various government and private organizations have sponsored special groups to study and problem. New insights about the psychological and nutritional status and needs of pregnant teenagers have come to light. Research has found that the nutritional status of adolescents in the U.S. is such as to contribute unfavorably to the outcome of pregnancy as reflected by fetal mortality and morbidity and by perinatal and infant mortality and morbidity.

2642-73

NUTRITION SCOREBOARD: YOUR GUIDE TO BETTER EATING.

Michael Jacobson

Washington, Center for Science in the Public Interest 102

p. July 1973.

TX353.J3 P89

Adult nutrition education, Basic nutrition facts, Consumer education, Food industry, Instructional aids.

Abstract: This book proposes a system to rate foods based on

certain nutritional characteristics, as a means of indicating nutritional quality for the consuming layman. Positive credit is given to proteins, naturally occurring carbohydrate, vitamin A, thiamine or pyridoxine, riboflavin, niacin, ascorbic acid, iron, calcium or magnesium, and trace minerals, and penalizes foods containing added sugar, and saturated or high levels of fat. The book acknowledges that only a limited number of nutrients are included in the system. Contribution of specific nutrients to the system is not indicated. The author is critical of the food industry, and makes a plea for a national nutrition policy.

2643-73

THE CHEMICAL ADDITIVES IN FOOD.

Michael Jacobson, Joel Anderson

Center for Science in the Public Interest

Washington, D.C., Center for Science in the Public Interest

38 p. Sept 1972.

TX597.J3 P89

Additives and adulterants, Alcoholic beverages, Beer, Chemicals, Consumer education, Food industry.

Abstract: While discussing effects of alcoholic beverages on consumers, the authors of this booklet point out the dangers to health of the chemical additives used in their manufacture, and criticize the industries producing these beverages for lack of concern about their safety.

2644-73

HATER'S DIGEST; THE CONSUMER'S PACTBOOK OF FOOD ADDITIVES.

Michael P Jacobson

Garden City, N.Y., Doubleday 260 p. illus. 1972.

TX553.A3J3 P89

Food additives, Food analysis, Food industry.

Bibliography: [251]-252.

Abstract: Hater's Digest is a fact-filled encyclopedia of food additives from A to Z, written to help the consumer decipher the unpronounceable chemical ingredients listed on food packages.

2645-73

EDUCATION OF THE PUBLIC FOR SUCCESSFUL LACTATION.

Derrick H Jelliffe, H P Patricia Jelliffe

Jcol Food Nutr 2: 127-132. 1973.

TX341.H3

Infantile aids, Breast feeding, Developing nations, Infant feeding, Lactation, Mass media, Professional education, Psychological aspects.

Abstract: This article points out that knowledge and social support are two factors necessary for the psychosomatic component of producing breast milk. In traditional societies, these functions are carried out by grandmother or the midwife, but in technically developed societies the hospital atmosphere and clinic decorated with posters free baby formula manufacturers have an antigammagother effect. The authors would like to see broad-scale educational campaigns with the appeal of children's television program aimed at creating favorable community attitudes toward breastfeeding. There is need for role models or silent trendsetters, women who have successfully breastfed their babies. For nutrition educators and other professionals.

2646-73

THE MEANING OF FLAVORS AND TEXTURES.

J Stephen Jellinek

Food Technol 27 (1): 46-55. Nov 1973.

JN9.H P739H

Factor analysis, Flavor, Food habits, Sensory appraisal, Texture.

Abstract: A study of consumer associations between flavor words and various eating times, eating situations, and people types leads to the hypothesis that flavors and textures are sensory signals of the physiological responses required to reduce foods to the state at which they are absorbable into the bloodstream.

2647-73

THE LITTLE LOST TOOTH.

Marina S Jensen, Ronald J Moore

Saneyvale, CA, Marina S. Jensen 22 p. illus. Sept 1972.

RM67.J4 P89

Dental health, School children (6-11 years).

Abstract: This book for children tells how one little girl felt when she lost her first tooth, and how the dentist reassured her. The dental hygienist then came to school and told all the children how to eat well and care for their teeth so they would always have pretty ones.

2648-73

COFFEE AND MYOCARDIAL INFARCTION.

Herchel Jick, Olli S Hietanen, Raymond Jeff

New Engl J Med 289 (2): 63-67. July 1973.

448.H H462

Cardiovascular disorders, Coffee, Food habits, Professional education.

Abstract: A positive association between coffee consumption and acute myocardial infarction was confirmed by analyses of data from a multicenter survey of 12,759 hospitalized patients, including 440 with a diagnosis of acute myocardial infarction. As compared with those who drink no coffee, the risks of infarction among those drinking one to five and six or more cups of coffee per day are estimated to be increased by 60 and 120 percent, respectively. This association could not be attributed to confounding by age, sex, past coronary heart disease.

- ana, hypertension, congestive heart failure, obesity, diabetes, smoking or occupation, nor could it be explained by the use of sugar with coffee. There are no positive associations between tea drinking and acute myocardial infarction. For professional nutritionists.
- 2649-73**
THE FOOD FAD BOON.
Ogden C Johnson
FDA Consumer 7 (10): 5-12. Dec 1973/Jan 1974.
TX335.P6 F5H
Fertilizers, Food beliefs, Food fads, Minerals, Vitamins.
Abstract: The past several years has seen an enormous increase of interest by the American public in the safety of the foods they eat, and in the usefulness of vitamin-mineral supplements. This article contains the questions (with answers) asked in an interview with the editor of the FDA Consumer, Ogden C. Johnson, Ph.D., director of FDA's Office of Nutrition and Consumer Sciences. Discussed are the health food boom and vitamins and minerals.
- 2650-73**
RECOMMENDED DIETARY ALLOWANCES, REVISED 1973.
Paul H Johnson
Food and Nutr News 45 (2): 1,4. Dec/Jan 1973/1974.
JN9.H P7332
Caloric value, Minerals, Nutrient standards, Professional education, Proteins, Recommended Dietary Allowances, Vitamins.
Abstract: In this article the current Recommended Dietary Allowances of the National Research Council are described, and the reasoning behind the levels decided upon are discussed. Recommendations have been reduced for energy intake for adults, for protein, for vitamin A for adult women, and for vitamin B, ascorbic acid and vitamin B12 intake for adults. An accompanying table presents actual levels of nutrients recommended. For the professional nutritionist.
- 2651-73**
HEAT'S IN FOOD? (COLORING BOOK).
Harrist Johnston
Waco, TX, St. Mary's College Press coloring book, 104 p. 1973.
TX364.W6H J5 H AV
Activity learning, Basic nutrition facts, Coloring books, Nutrition education, Puppets, School children (6-11 years).
Abstract: This is an activity coloring book about nutrition for elementary school children and their parents and teachers. There are games, experiments, puzzles, tests, and a puppet show emphasizing the nutritional virtues of carrots, along with pictures of foods to color with information as to the nutrients they contain. Directions for making the puppets are included.
- 2652-73**
WEIGHT REGULATION IN MAN--PHYSIOLOGICAL AND PSYCHOLOGICAL FACTORS.
Mary A Jordan
Obesity/Bariatric Med 2 (2): 42-48. R.R./Apr 1973.
RC62H.O2 F5H
Behavioral objectives, Energy metabolism, Exercise, Obesity, Professional education, Psychology, Weight control.
Abstract: The author, a psychiatrist, reviews for the nutritionist present knowledge of interactions of psychological and physiological factors in producing obesity. To date, a causal relationship between obesity and emotions has not been adequately demonstrated. More research on the problem is needed.
- 2653-73**
FOODS AND DRINKS THAT WILL CAUSE YOU THE DEEPEST CAVITIES.
Loa Joseph
Today's Health 51 (10): 41-43. Oct 1973.
RA773.T6 F5H
Adults, Dental health, Food guides.
Abstract: The author reviews for the general reader professional advice on minimizing tooth decay through careful choices of foods. Several such choices or alternative foods are suggested, and a list of foods containing "hidden" sugar is given, along with the amount of sugar they represent. Foods from the four food groups which benefit dental health are also recommended.
- 2654-73**
METHODS IN FOOD ANALYSIS: PHYSICAL, CHEMICAL, AND INSTRUMENTAL METHODS OF ANALYSIS. 2d ed.
Wayard A Joslyn
New York, Academic Press 445 p. 1970.
TY341.J6 F5H (Food science and technology)
Analytical methods, Food analysis, Food chemistry, Food composition, Nutrition, Nutrient content determination.
Abstract: This series of monographs deals with various methods of food analysis. New methods for separating individual chemical constituents present in animal and plant tissues are discussed, as well as new methods for the identification, detection, and quantitative assay of the constituents isolated.
- 2655-73**
NUTRITION EDUCATION--AN INTEGRAL PART OF A SCHOOL FEEDING PROGRAM.
Lorretta Jahaa
Nutr Program News p. 1-4. May/June 1969.
1.982 A2H955
Behavior change, Curriculum planning, Educational programs,
- Food habits, Nutrition education, Parent participation, Program planning, School lunch programs, Teaching methods.
Abstract: This issue presents some ideas about nutrition education and how it can be incorporated into the school curriculum. The school administrator must provide a framework within which the nutritionist can work toward the objectives of nutrition education. Food service must be planned with nutrition education as a primary objective. Well-balanced meals with a variety of foods should be served family style. Close supervision by teachers using smiling as an opportunity for teaching is essential. Finally, there must be a close working relationship between the nutritionist, those preparing the food, and the teaching staff.
- 2656-73**
NUTRITION EDUCATION IN DAY CARE PROGRAMS; A NEW CHALLENGE TO OUR PROFESSION.
Lorretta Jahaa
J Am Diet Assoc 63 (2): 134-137. Aug 1973.
JN9.O A234
Curriculum planning, Day care programs, Nutrition education.
Abstract: Nutrition and nutrition education are vital components of the quality day care program. To be effective, they must be part of the educational division, not the fiscal division. The responsibility of food service does not stop with food production. Nutrition offers an important educational opportunity and can serve as a laboratory for learning, not just about food as nourishment but in developing the child's decision-making ability and an understanding of the world. Food is integral to the social and economic structure. With imagination, the alert teacher will be able to weave into the usual experience an understanding of food preparation itself and the place of food in history, language, geography and social status, and even arithmetic. The interdisciplinary approach is indicated.
- 2657-73**
ENCYCLOPEDIA OF FRUITS, VEGETABLES, NUTS AND SEEDS FOR HEALTHFUL LIVING.
Joseph H Kadane
West Nyack, N.Y., Parker Pub. Co. 215 p. [1973].
TS557.K22
Cookery, Encyclopedias, Fruits, Nutrition, Nuts, Seeds, Vegetables.
Available from HNL.
- 2658-73**
OBESITY IN CHILDREN: IDENTIFICATION OF A GROUP AT RISK IN A NEW YORK GHETTO.
Eric J Kahn
J Pediatrics 77 (5): 771-774. Nov 1970.
EJ1.A853
Child nutrition, Obesity, Psychology, Weight control.
Abstract: Due to the poor response of childhood obesity to present treatment methods interest has developed in preventive approaches. The study identifies another child separation as a factor favoring the development of childhood obesity. It was found that 23 (31.9%) of 72 consecutive patients referred to a Harlem obesity clinic were, or had been living with another surrogate; while only 6 (8.3%) of 72 nonobese control subjects had histories of separation from their mothers. Absence of working mothers from their homes for part of the day had an apparent effect on the incidence of obesity. Some of the implications of these findings are discussed.
- 2659-73**
THE STIGMA OF OBESITY.
E J Kellisch
Am J Nursing 72 (6): 1124. June 1972.
468.H A2323
Attitudes, Cultural factors, Motivation, Obesity, Professional education, Weight control.
Abstract: Before an individual dealing with the obese can build a working relationship he must realize his own feelings about obesity. The pressures--physical, emotional, and social--of the overweight must be known. Until a trusting relationship is established between the overweight and health professional efforts at weight reduction are doomed.
- 2660-73**
NUTRITION, DEVELOPMENT AND SOCIAL BEHAVIOR; PROCEEDINGS OF THE CONFERENCE ON THE ASSESSMENT OF TESTS OF BEHAVIOR FROM STUDIES OF NUTRITION IN THE WESTERN HEMISPHERE.
National Institutes of Health
David J ed Kellisch
[Washington, DFO] 386 p. illus. [1973].
QP141.A2M3 F5H
Behavior, Conferees, Cultural factors, Human relations, Malnutrition, Nutrition, Proceedings, Social factors, Western Hemisphere.
Includes bibliographies.
Abstract: This book summarizes the proceedings of the 1970 Conference on the Assessment of Tests of Behavior from Studies of Nutrition in the Western Hemisphere. The thrust of the Conference was toward methodologic problems in field studies of nutrition, the social setting of malnutrition which in turn has an impact on intellectual growth, and the possible relation between malnutrition and social growth or functional constraints. Conference discussions indicated a need for further interdisciplinary studies in a variety of settings, taking into consideration malnutrition, socio-cultural, and psychological influences on the development of children.

2661-73

2661-73

OBESITY AND CORONARY HEART DISEASE: THE FRANKINGHAM HEART STUDY.
 Billie B Kannel
 NUTRAN 1 (3): 1-4. Mar 1973.
 TX341.882 P68
 Appetite, Cardiovascular disorders, Exercise, Fat cells, Obesity, Professional education, Risk factors.
 Abstract: Summary of information obtained from the Framingham Heart Study started in 1948. Obesity and the factors which relate to CHD are discussed. Obesity, the most prevalent of the common metabolic disorders of mankind is a serious condition which affects a variety of organ systems limits productivity, causes decades of disability and contributes to premature death. In general, obesity is accompanied by atherogenic alterations in blood lipids, blood pressure and carbohydrate tolerance and an accentuated in the general population is associated with an excess development of CHD. Whether correction of overweight will eventuate in a reduced risk of lethal attacks has never been rigorously tested, but avoidance of overweight would seem highly desirable for the entire population and preferable to attempts to correct resistant long-standing obesity.

2662-73

RESPONSE OF BODY WEIGHT TO A LOW CARBOHYDRATE, HIGH FAT DIET IN NORMAL AND OBSE SUBJECTS.
 H Keeper, H Thiel, H Ehl
 Amer J Clin Nutr 26 (2): 197-204. Feb 1973.
 389.8 J824
 Carbohydrate modifications, Cholesterol, Fat modifications, Obesity, Professional education, Vegetable oils, Weight control.
 Abstract: These research workers found that normal subjects on constant protein and carbohydrate intake but consuming large quantities of corn oil or olive oil gained weight only slightly despite the high caloric value of the fat. When obese patients were similarly treated with their carbohydrate intake reduced, they lost weight and their blood cholesterol levels approached normal. For professional nutritionists.

2663-73

CHILD CARE: A HANDBOOK FOR VILLAGE WORKERS AND LEADERS.
 Mary Elizabeth Keister
 Food and Agriculture Organization of the United Nations
 Ionomone, Food and Agriculture Organization of the United Nat
 8 p. illus. [1972].
 RJ101.K4 P68
 Basic health facts, Basic nutrition facts, Child care, Child development, Child rearing practices, Developing nations, Health personnel, Preschool children (2-5 years).
 Abstract: This handbook has been prepared for leaders and other workers in communities the world around concerned with the health and development of children. It offers suggestions for use in group discussions and demonstrations in a number of languages with others of infants and young children, and includes basic sanitary and nutrition information as well as facts on how children develop. The information could also be used by workers in child care centers in this country. Suggestions for other basic texts are included.

2664-73

KELLOGG'S READY-TO-EAT CEREALS--NUTRITIVE VALUES--PRODUCT INFORMATION.
 Kellogg Company, Dept. of Home Economics Services
 Battle Creek, Mich., Kellogg Co. 16-sided foldout. Oct 1972.
 TX557.K4 P68
 Adults, Basic nutrition facts, Breakfast cereals, Food composition, Nutrient values.
 Abstract: This folder gives data on nutrient composition of 20 different breakfast cereals on a per serving basis and with the addition of milk. A brief review of the four food groups is included. The information may be useful to those who plan school breakfasts, and to housewives as well.

2665-73

CHOOSE YOUR CALORIES WISELY.
 Kellogg Company, Dept. of Home Economics Services
 Battle Creek, Mich., Kellogg Co. 10 sided folder. 1971.
 TX551.K4 P68
 Adults, Caloric values, Calorie-restricted diets, Food guides, Weight control.
 Abstract: This folder for the adult who wishes to lose weight gives caloric values of average servings for about 150 common foods, offers guides to desirable weights and caloric intake, food for fitness, and a low caloric meal plan, and answers questions about calories and weight reduction.

2666-73

BREAKFAST YOUR WAY TO A BETTER DAY.
 Kellogg Company, Dept. of Home Economics Services
 Battle Creek, Mich., Kellogg Co. 1 p. foldout. [n.d.].
 TX335.K4 P68
 Adults, Breakfast, Consumer education, Food habits, Nutritive education.
 Abstract: The importance of breakfast is discussed positive terms in this consumer leaflet. A range of suggested breakfast foods and their nutrient contribution is given in a way that any appeal to the nonbreakfaster or skipper.

2667-73

FOODS FOR GROWING BOYS AND GIRLS.
 Kellogg Company, Dept. of Home Economics Services
 Battle Creek, Mich., Kellogg Co. 6 sided foldout. [n.d.].
 TX361.C5K4 P68
 Adults, Children, Food guides, Iron, Protein foods, Recommended Dietary Allowance.
 Abstract: This little pamphlet for parents offers a guide to daily amounts of foods necessary to meet recommended dietary allowances for children 4 to 6, 6 to 9, 9 to 10, and 10 to 12 years. Good sources of protein and iron are listed.

2668-73

GOOD HEALTH BECOMES.
 Kellogg Company, Dept. of Home Economics Services
 Battle Creek, Mich., Kellogg Co. 4 p. [n.d.].
 RA427.K4 P68
 Basic health facts, Breakfast, Food guides, School children (6-11 years), Teaching aids.
 Abstract: Tony the tiger offers elementary school children some good reasons why breakfast is especially important. The inside two-page spread is a month's calendar for the child to check daily for good eating, cleanliness, being helpful and getting enough sleep.

2669-73

JOHNNY GOES TO NUTRITION LAND (COLORING BOOK).
 Kentucky, University, Cooperative Extension Service
 Lexington, University of Kentucky coloring book, 20 p. 1971.
 TX355.J62 P68
 Basic health facts, Coloring books, Expanded Food and Nutrition Education Program, Food groups, Nutrient functions, Nutrient sources.
 Abstract: This is a fantasy for the early grades about a little boy who couldn't keep up in basketball. His coach told him about the basic four food groups and Johnny set out on the road to Good Nutrition Land. He became acquainted with different foods along the way and followed Mr. Basic Four's advice and became a basketball star. The story is illustrated with large whimsical figures to be colored.

2670-73

BRADLEY C. BROCCOLI, THE PEOPLE'S FRIEND (POSTERS).
 Gail Keown
 Ithaca, New York State College of Human Ecology 12 posters, 8 1/2" x 11". [n.d.].
 TX801.B7 P68 AV
 Cooking methods, Preschool children, Vegetables, Vitamins.
 With script.
 Abstract: A set of twelve posters with simple drawings of broccoli, carrots, etc. The script gives a little story telling the children the best way to cook the vegetables and how important they are to good health. The posters can easily be used without the script, while the children work out a story. From the various posters, we see what happens to Bradley when he is improperly prepared.

2671-73

DO YOU THINK FAT ON THIN?
 Judi Keemalaie
 Night Watcher 6 (6): 24-25, 54-55. July 1973.
 RC628.B4 P68
 Adults, Body image, Food habits, Hunger, Obesity, Psychology, Weight control.
 Abstract: A review for laymen in a lay publication of research findings on psychological attitudes of the overweight on eating and what psychologists would call (though the author does not) their body image. Obese people see themselves as strong and powerful, and these attitudes carry over into speech patterns, emotionality, and inactivity. Their feelings of hunger have been shown to correlate little with physiologic stomach contractions. A self-administered quiz is included.

2672-73

COMPARISON OF DRY BREAKFAST CEREALS AS PROTEIN RESOURCES: NUTRITIONAL BIOLOGICAL ASSAY AT EQUAL INTAKES OF CEREAL.
 C Rice, B H Fox
 Cereal Chem 50 (2): 233-239. Mar/Apr 1973.
 59.8 C33
 Balance studies, Breakfast cereals, Professional education, Proteins.
 Abstract: When eleven commercially available dry breakfast cereals were fed to volunteers at a level of 500 grams per day, five were found to give positive nitrogen balance over a nine-day study, whereas the others did not. Milk was not included. The amount fed supplied most of the protein and about two thirds of the day's caloric needs. Persons engaged in breakfast programs should find the article of interest.

2673-73

ASSESSMENT OF NUTRITIONAL STATUS OF TEENAGE PREGNANT GIRLS. I. NUTRIENT INTAKE AND PREGNANCY.
 Janet C King, Sally H Cohenour, Doris H Calloway
 Amer J Clin Nutr 25 (9): 916-925. Sept 1972.
 389.8 J824
 Adolescents (12-19 years), Nutrient intake, Nutritional status, Pregnancy and nutrition, Pregnancy diets, Professional education.
 Abstract: Nutrient intake of teenage pregnant girls attending out patient clinics was compared with that of teenage girls attending the same clinic who had never been pregnant, by means of food records kept by the girls. Economic level of

- ment was low. While the pregnant girls consumed more food than their nonpregnant peers, none of the nutrients tabulated was present in adequate amounts. These most poorly supplied were calcium, iron, vitamin A and energy. More than three-quarters of the girls experienced complications during pregnancy. Birth weight of the infant was positively associated with the mother's weight gain in pregnancy. For professional nutritionists, and others who counsel adolescent mothers.
- 2674-73**
NOTHERCRAFT CENTERS.
 Kendall King
 Nutr Rev 28 (12): 307-309. Dec 1970.
 389.8 H953
 Child care centers, Haiti, Nutritional and child health, Nutritional rehabilitation, Professional education, Protein-calorie malnutrition.
 Abstract: Nothercraft Centers were instituted in a number of countries to counteract infant and child malnutrition in the developing world. Mothers and children are admitted into a 3 or 4 month course in which the children are fed a well balanced diet using exclusively local foods at a total cost in the range of local family food budgets. The mothers are instructed in practical hygiene and feeding using only the kind of facilities available in their own homes. In this way the mothers witness the rehabilitation of their own and their neighbors' children in a context that is totally realistic for them. This article concentrates on the center in Haiti, which was closed and moved to another site because young child mortality from malnutrition was eradicated. This article should be of interest to nutritionists and those concerned with feeding programs for very young children.
- 2675-73**
SOME CONSIDERATIONS IN THE INTERPRETATION OF PSYCHOLOGICAL DATA AS THEY RELATE TO THE EFFECTS OF MALNUTRITION.
 Robert H Klein, Charles Yarbrough
 Arch Latam Nutr 22 (1): 41-48. Mar 1972.
 389.8 AR22
 Behavior, Children, Cultural factors, Malnutrition, Mental development, Professional education, Psychology.
 Abstract: This article for professional nutritionists points out some of the limitations and complications of deviating tests to give meaningful results in studies of malnutrition and mental development. Cultural factors may favor behavior which in another culture would be the result of malnutrition. The investigator needs to be aware of culturally relevant dimensions when designing tests. In feeding programs, social stimulation may distort psychological performance.
- 2676-73**
NATURAL FOODS (SLIDES/CASSETTE TAPE); GOOD, BAD, DIFFERENT?
 Ruth Klippstein
 Ithaca, NY, Cornell University, New York State College of Human Ecology 29 slides, 2"x2", sd, col., 1 cassette tape, 4 1/2", 18 min. 1973.
 TX36a.H622 P58 AV
 Additives and adulterants, Adults, Fertilizers, Food cost, Food safety, Natural foods, Organic control, Organic foods, Pesticides.
 With narrative script.
 Abstract: This set of slides with narration would be suitable for professional or lay audiences. In it, the author presents both the good and the detrimental sides of buying and eating organically or naturally grown foods. Can he read for self-teaching.
- 2677-73**
HOW CHILDREN LEARN ABOUT FOOD (SLIDES).
 Ruth Klippstein, Marjorie Hashman
 New York State College of Human Ecology, Dept. of Human Nutrition and Food.
 Ithaca, N.Y. 21 slides, 2" x 2", color. [n.d.].
 TX36a.H622 P58 AV
 Food habits, Nutrition education.
 Includes discussion guide booklet containing illustrations.
 Abstract: This series of 20 pictures and accompanying text is intended as a tool to encourage discussion among those who guide young children as they establish their food habits. The pictures illustrate typical experiences of children's learning about food. Some show how the actions of adults influence the child's attitudes. Others picture the meanings of food in our culture and suggest how foods serve emotional needs.
- 2678-73**
CARDIORESPIRATORY RESPONSES OF YOUNG OVERWEIGHT WOMEN TO MGO-NETRY FOLLOWING MODEST WEIGHT REDUCTION.
 James Kollins, J S Skinner, H L Barlett
 Arch Environ Health 27 (2): 61-68. Aug 1973.
 HC963.A1A7
 Exercise, Heart rate, Obesity, Professional education, Weight control.
 Abstract: Because sedentary overweight people appear to be stressed when performing exercise, requiring higher energy expenditures and heart rate than in those of normal weight, 19 overweight young women were studied while dining with or without exercise. It was found that conditioning of a moderate nature (mild exercise three to five times a week) reduced heart rate and improved oxygen consumption while performing subsequent work. Weight loss itself also lowered heart rate. Of interest to the nutritionist, especially those working in weight control programs.
- 2679-73**
NONSTANDING FOOD.
 Lendal H Katschvar, Margaret McWilliams
 New York, Wiley 496 p. illus. [c1969].
 TX663.K67 P68
 Cookery, Cooking methods, Food guides, Food preparation, Meal planning, Menu planning.
 Abstract: Skillful food preparation takes work and knowledge. This book presents a broad range of information about home and institutional food preparation. It touches the basic methods for controlling the flavor, color, texture, shape, form, and nutritional value of food; and it instructs in the planning, preparation, cooking, and serving of meals that are nutritious and aesthetically satisfying.
- 2680-73**
HANDBOOK OF VITAMINS AND MINERALS.
 Emma J Katsky
 New York, Van Nostrand Reinhold 290 p. Mar 1973.
 HZ259.K83 P68
 Basic nutrition facts, Handbooks, Monographs, Professional education, Vitamins.
 Abstract: This is an organized summary of most of the known information about vitamins and minerals. Each chapter is devoted to a different substance and gives information on chemistry, distribution and sources, medical and nutritional roles, metabolic roles and other interrelationships. Nutritionists and other health professionals who need these technical details are covered in most basic texts will find this a useful book, especially in answering increasing questions from laymen about biochemical and physiological aspects of nutrition.
- 2681-73**
CARBOHYDRATES AS NUTRIENTS.
 Paul A Lachance
 Food Prod Dev 7 (6): 29,32-34. July-August 1973.
 HD9000.1.P64
 Carbohydrate metabolism disorders, Carbohydrates, Nonprofessional personnel, Sugar, Sugar substitutes.
 Abstract: A review for persons who are not nutritionists of the occurrence in nature and metabolism of a variety of the commoner carbohydrates, and their use in food manufacturing. Other aspects considered briefly are sugar substitutes, and the carbohydrate-related diseases: diabetes, dental caries and lactase deficiency.
- 2682-73**
NUTRITION AND THE PUBLIC HEALTH.
 Paul A Lachance
 Food Prod Dev 7 (5): 52,54. June 1973.
 HD9000.1.P64
 Consumer education, Federal aid, Food programs, Medical services, Nutrition, Nutrition education, Nutritional labeling, Nutritional status, Public health.
 Abstract: The most significant result of balanced nutrition is long-range health-ness and vigor of body and mind. Sociopsychological factors make food habits hard to change. Thus food guides (the Basic Four, Type A lunches, etc.) have not increased the quality of the American diet, nor prevented a serious nutritional deterioration. Add to this the increased consumption of convenience foods, and deterioration of overall U.S. nutritional status should be expected. To spend 97% of the federal budget for health and medical services, and 3% on nutrition and prevention of health problems. People must become educated to the fact that good nutrition, along with good hygiene, is the best weapon available in the prevention of disease. Once people learn to recognize, prevent, and eat nutritious meals, then the medical bills will go down and the general level of health will increase proportionally.
- 2683-73**
THE VANISHING AMERICAN MEAL.
 Paul A Lachance
 Food Prod Dev 7 (9): 36, 38, 40. Nov 1973.
 HD9000.1.P64
 Adolescents (12-19 years), Adults, Convenience foods, Deficiency diseases and disorders, Nutrition, Food services, Snacks.
 Abstract: Fast food restaurants, fast fads, and crank diets are robbing the housewife of the control she believed she once had over her family's nutrition. Due to social changes the snack eater threw some pictures has changed to one of frequent snacking or mini-meals, away from home at fast food outlets. The author feels that the responsibility for nutrition value is shifting to the food manufacturer and the food service establishments. Recent studies (The Ten State Nutrition Survey, and the USDA Household Dietary Surveys) have revealed that segments of the population do not ingest adequate nutrients and that teaching methods are outdated, because of social changes.
- 2684-73**
LACTOSE AND MILK INTOLERANCE.
 Nutr Today Tomorrow p 2-3. Sept/Oct 1973.
 TX341.H82 P68
 Calcium, Cheese, Child nutrition, Ethnic groups, Lactose intolerance, Milk, Milk products, Professional education.
 Abstract: This article reviews some current studies on lactose intolerance, and makes recommendations on what persons with the condition say not to eat their calcium needs. Persons who are not able to digest lactose may still be able to consume milk, although they will not gain full nutritional benefit from it. Many cheeses, which have little or no lactose, may be

2605-73

eaten instead. Except for people of European extraction, the condition is rather widespread, and is found among considerable numbers of Chinese, Negroes, and Mexican-Americans in the U.S. Those concerned with feeding programs for children of other ethnic groups should bear in mind that they may be milk-intolerant.

2605-73

LEAD CONTENT OF MILKS FED TO INFANTS--1971-1972.
Steven Lenz, Barbara Cole, Kathryn Flynn
Nutr Engl J Med 289 (11): 574-575. Sept 1973.
448.8 F442

Food safety, Infant feeding, Lead, Milk, Professional education, Toxicity.

Abstract: Analysis of various forms of milk usually given to infants and children showed that infant formula, evaporated milk, or evaporated skim milk could provide a much higher dosage of lead than sweetened dry milk or cow's or human milk. The authors recommend that permissible levels of lead in processed milk be reduced, to prevent lead accumulation in the body. For professional nutritionists.

2606-73

FOOD IS A POINT OF VIEW.

Mildred Letini
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 47-50. June 21/July 2, 1971.

LS3479.8588 P6E

Cultural factors, Food habits.

Abstract: This paper discusses one's interest in food as related to his cultural background. Topics include the variety of diet among various ethnic and socioeconomic groups and the influence of cultural change in effecting food habit changes. The U.S. is witnessing a significant change to a smaller variety in the national diet, more eating out and consumption of convenience foods, and a decline in the percentage of the total family budget spent for food.

2607-73

PROTEINS AS BURER FOOD PROCEDINGS.

Master School of Agricultural Science, 16th, University of, Nottingham, 1969

4 A Lovrie

Westport, AVI Pub. Co. 525 p. 1970.

TX553.P7E2 1969 P6H

Food supply, Processed foods, Protein concentrates, Protein malnutrition, Protein.

Includes bibliographies.
Abstract: The proceedings of the Sixteenth Master School in Agricultural Science, University of Nottingham, 1969 is contained in this book. The theme of the program was "Proteins as Human Food," and the papers presented covered topics including: supply and demand, preservation and processing, proteins from plant, animal, and unconventional sources, etc. The various speakers were all highly qualified in their particular area of learning.

2608-73

FOOD: THE STORY OF A PEANUT BUTTER SANDWICH (MOTION PICTURE).

Learning Corporation of America
New York 1 reel, 16mm, ed, col, 15 min. [n.d.].

TP419.P6 P58 AV

Audience: side, Consumer education, Food preferences, Food processing, Marketing, Peanut butter, Peanuts.
Abstract: An inquiry into food processing, its economics and consequences, is inspired by a contest in which a group of school children have contrived to see who can make the most unusual sandwich. The filmmaker joins the students in their project, asking questions about the peanut butter many of the children are eating. With a comic, "old-timey" film sequence to fill in the historical information about peanuts, the story of peanut butter from farm to supermarket is detailed. Manufacturing processes, marketing, geographic and cultural factors, and human preferences are all considered in this dramatization of the "peanut butter success story."

2609-73

A SOCIOBIOLOGICAL APPROACH TO THE STUDY OF CORONARY HEART DISEASE.

Irene Lehr, Berley B Swainager, Ray N Roseboom
J Chron Dis 26: 13-30. 1973.
RR156.J6 P58

Behavior, Coronary heart disease, Hypertension, Professional education, Psychological aspects, Socioeconomic influences.
Abstract: This study measured social and biological variables in a population free of coronary heart disease and related these variables to subsequent cases of heart disease in the population during a period of six years. The key social predictors were differences in religion of father and mother, education and income of subject, and father's occupation. Important biological risk factors were blood pressure, age, cigarette smoking, cholesterol levels and coronary-prone behavior, the aggressive, time-urgent individual. For professional dietitians and nutritionists.

2608-73

OPERATIONAL NUTRITION.

Peter D Lenz, Veronice H Moward
San Francisco, American Analysis Corporation 5 booklets. 1972.

TX364.L4 P5E

PAGE 28

Adult education, Basic nutrition facts, Food composition, Individualized instruction, Labeling, Recommended Dietary Allowances, Weight control.

Rich 32 p. Instructor's manual and 16 p. Student handbook.
Abstract: This simplified course in nutrition for lay people is designed for individualized learning in a classroom setting. No chemistry is involved. The course has been tested with college students of nutrition, and assessed professionally for accuracy of content. It has been developed along lines of behavioral objectives, and is suitable for individual study.

2691-73

A COMMENTARY ON HUNGER AND MALNUTRITION TODAY.

Redney E Leonard
Publ Health Carr 13 (1): 1-4. Jan/Feb 1973.

RA421.P5 P6E

Adulthood, Consumer education, Food prices, Food progress, Food safety, Hunger, Malnutrition.

Abstract: This article for the nutritionist and the consumer considers problems of malnutrition in the U.S. today and proposes a change in farm policy to bring about adequate protein supplies, and emphasis on the production of more nutritious foods such as fruits and vegetables. Presently jurisdiction over food safety should be merged in a single government agency the author believes, and more research on composition of new processed foods is needed. He suggests consumers can help halt steadily rising food prices by calling for more effective national policies.

2692-73

THE PARADOX OF TEEN-AGE NUTRITION.

Ruth B Leverton
J Am Diet Assoc 53 (1): 13-16. July 1968.

389.8 B834

Adolescents (12-19 years), Calcium, Food habits, Iron, Professional education, Recommended Dietary Allowances, Snacks.

Abstract: In this article for the professional nutritionist the author considers present-day teenagers' eating habits in relation to Recommended Dietary Allowances and the health of these children. Specific allowances for this age group for iron and calcium have not been prescribed. She cites several reasons why teenagers are not likely to follow guidelines for good nutrition, some which are the idea that nutrition is eating what you don't like because it's good for you, the kinds of foods they need are not always available where and when they need them, and they do not experience disaster from what they do eat. However, they get hungry and like to eat. Among the access points to introduce better food are cereals in the kinds of snacks made available, and the school lunch.

2693-73

THE PARADOX OF TEEN-AGE NUTRITION.

Ruth B Leverton
J Am Diet Assoc 53 (1): 13-16. July 1 1968.

389.8 B834

Adolescents (12-19 years), Meal patterns, Nutrition, Nutritional deficiencies, Recommended Dietary Allowances, School lunch program, Snacks.

Reprint.
Abstract: This article discusses teenage nutrition in the U.S. Topics include Recommended Dietary Allowances, the chances for and against a teenager's following the guidelines for good nutrition, access to good food, the spacing of meals and eating, and the school lunch program.

2694-73

THE FAT MAN AND THE ADDICT: THE BIOLOGY OF ADDICTION.

David A Levitsky
Human Ecol Forw 3 (4): 2-4. 1973.

GP1.B5 P6E

Adulthood, Behavioral objectives, Drugs, Obesity, Weight control.

Abstract: In this article which should be of general interest the author shows how both the fat person and the drug addict are victims of their inherent physiology, which causes them to seek more food or drug, as the case may be. For both, successful alteration of behavior has been brought about by reinforcement of reassociation acts with rewards, and group sanctions. However, once the individual leaves the group, his inner biology sends him back to his earlier ways.

2695-73

VULNERABILITY OF CHILDREN TO LEAD EXPOSURE AND TOXICITY.

June S Lie-Pu
Nutr Engl J Med 289 (23): 1229-1233. Dec 6, 1973.
448.8 F442

Accident prevention, Children, Environmental factors, Lead poisoning, Pica, Professional education, Toxicity.

Abstract: In this article for the professional nutritionist the causes and dangers of accidental lead poisoning to children are reviewed. Young children are particularly vulnerable to lead toxicity, not only from eating paint and plaster containing the element, but also from dust and dirt in the air. Other sources are ink used to print newspapers, magazines and children's books, the paint on lead pencils, and toothpaste tubes of the latter are chewed.

2696-73

THE SIGNIFICANCE OF LACTOSE INTOLERANCE IN NUTRITIONAL PROBLEMS.

Leo Letvak
ARS 73 East Berk Nutr Res Agric Res Serv U S Dep Agric 4P5

- 73 (67): 10-15. Apr 1970.
A381 R31A
Analytical methods, Carbohydrate metabolism disorders, Deficiency diseases and disorders, Digestion and absorption, Lactose intolerance, Metabolic apparatus.
Abstract: Increasing numbers of recent studies have shown low activity or complete absence of lactase in adult humans from many parts of the world. These findings suggest that lactose intolerance may originate congenitally or it may be acquired in various ways, especially in connection with various diseases. In this article, the results of previous studies are analyzed and the conclusion reached that lactose intolerance seems to be normal for adult human beings. Nutritional implications of lactase inadequacy are presented.
- 2697-73
FOOD FOR FREE.
Richard Haby
London, Collins 192 p. illus. [1972].
QK9B.5.M24
Cookery, Wild foods, Great Britain, Plant sources of foods, Shellfish.
Available from NAL. Bibliography: p. 185-187.
- 2698-73
THE SUGAR IN THE DIET.
Ian MacDonald
Br Betr Found Bull (B): 30-35. Mar 1973.
TX341.87 P58
Caloric intake, Dental caries, Digestion and absorption, Lactose intolerance, Metabolism, Obesity, Professional education, Sugar.
Abstract: Written for the individual with an elementary knowledge of body chemistry, this paper discusses sucrose and other sugars as they are digested, absorbed and metabolized, and their role in health problems such as obesity and lactose intolerance. The illogicality of blaming diet carbohydrates per se for obesity when fat has more than twice the calories per gram is pointed out. No references.
- 2699-73
CAN TEACHING GOOD NUTRITION BE BAD?
J P MacReynolds
J Betr Educ 2 [1] 13-15. Summer 1970.
TX341.36
Curriculum planning, Nutrition education, Student interests.
Abstract: This article presents a range of ideas as to how nutrition educators can make nutrition education exciting for the average student. Included is a listing of nutrition interests noted by various groups of high school students from lower to middle class socio-economic backgrounds.
- 2700-73
POLYUNSATURATED FATS--LIFE SPAN--CARDIO-VASCULAR DISEASE.
Mahoney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 15-16. June 21/July 2, 1971.
LB3479.0508 P58
Cardiovascular disorders, Fat modifications, Unsaturated fats.
Abstract: This paper discusses the effects of polyunsaturated fats (PUFA) on the body in relation to atherosclerosis and life span. The ability of Vitamin E to slow down rancidity due to PUFA at the cellular level is noted. Moderation in the dietary intake of both saturated and unsaturated fats is recommended as high intakes of either form contribute greatly to obesity.
- 2701-73
NUTRITION AND MENTALITY.
A W Mahoney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 19. June 21/July 2, 1971.
LB3479.0508 P58
Mental development, Nutrition.
Abstract: This paper discusses the relationship of nutrition and mentality. Information on behavioral testing of malnourished experimental animals and school age children is included. The effect of malnutrition on the development of brain cells is also presented.
- 2702-73
FOOD ADDITIVES.
A W Mahoney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 20-21. June 21/July 2, 1971.
LB3479.0508 P58
Food additives.
Abstract: This paper discusses the varying effects of numerous food additives such as monosodium glutamate (MSG), cyclamates, vitamin C, vitamin D, fluoride, food colorings, emulsifiers and stabilizers, and antioxidants.
- 2703-73
HEAL FREQUENCY AND NUTRIENT UTILIZATION.
A W Mahoney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 17-18. June 21/July 2, 1971.
LB3479.0508 P58
Meal composite analysis, Nutrient content determination.
Abstract: This paper discusses the effect of meal frequency on nutrient utilization. Changes in the digestive tract, the rate of absorption, the intestinal enzyme activity, and alterations in various metabolic systems in relation to frequency of meals are presented. Animal experiments involving varied eating schedules are included.
- 2704-73
COACHES CALL THE SIGNALS.
Pauline Hairs
Iowa State University of Science and Technology, Ames, Cooperative Extension Service
Ames, Iowa, Iowa State University Cooperative Extension Service 12 p. Aug 1969.
TX361.8983 P58
Adolescents (12-19 years), Athletes, Food groups, Meal planning.
Abstract: This leaflet is written to encourage coaches to teach "food for the athlete." In addition to basic guides, it gives some practical suggestions about the pre-game meal, folk lore and fallacies, weight control and food supplements. It is designed for both boys and girls.
- 2705-73
MALNUTRITION AND RETARDED HUMAN DEVELOPMENT.
Sohan L Banocha
Springfield, Ill., Thomas 382 p. illus. [c1972].
NC620.5.M3 P58
Children, Deficiency diseases and disorders, Growth, Malnutrition, Mentally handicapped.
Includes bibliographies.
Abstract: This book is a general discussion on how malnutrition affects the human organism. The problem of malnutrition has become all the more important because of an ever-increasing human population, in an absence of a comparable increase in the food resources required for the well-being of that population. This book stresses the effects of protein or protein-calorie malnutrition on the human body.
- 2706-73
HEALTH FOODS: FACTS AND FAKES.
Sidney K Margolis
New York, Walker 293 p. [1973].
TX355.H35
Food beliefs, Health foods.
Includes bibliographical references. Available from NAL.
- 2707-73
SURVEYS: AIDS AND METHODS.
Jean B Harr
Nutrition 27 (4): 239-244. Aug 1973.
J89.S B959
Dietary surveys, Methodology, Nutritional surveys, Professional education.
Abstract: This article reviews the intent of dietary surveys and the validity with which different available methods provide the desired information. The conclusion is that, provided known measurement variables are taken into account, subgroups of individuals or a whole population can be identified as to problems, but current methods prevent accurate individual intakes from being elicited unless prolonged studies are made. For professional nutritionists.
- 2708-73
THE CARBO-CALORIE DIET.
Donald S Bart
Garden City, N.Y., Doubleday 120 p. 1973.
TN222.2.H3 P58
Adults, Calorie-restricted diets, Carbohydrate modifications, Weight control.
Abstract: The "carbo-calorie" is a hypothetical unit. The lay reader is advised to eat 100 or less per day (equivalent to 1200 Calories and 60 gm carbohydrate). The author states that any foods can be chosen so long as the "carbo-calorie" count is 100 or less. The book does not mention that important nutrients need to be provided in any weight reduction diet.
- 2709-73
BABY'S FOOD CALENDAR WHEN TO START YOUR BABY ON SOLID FOODS.
Maryland, Dept. of Health and Mental Hygiene, Division of Nutrition
[Baltimore?] 7 l. illus. [n. d.].
TX361.C5H3 P58
Adults, Basic nutrition facts, Breakfast cereals, Food groups, Food safety, Infant feeding.
Abstract: These charts are designed to teach mothers of children 7 to 9 months of age when and how to start these infants on solid foods. The information is given in terms of the Four Food Groups. Food sanitation hints are also offered.
- 2710-73
THE ECOLOGY OF MALNUTRITION IN MIDDLE AFRICA.
Jacques H Hay
New York, Hafner 255 p. 1965.
TX360.A3B3 P58 (Studies in medical geography, v. 5)
Africa, Agriculture, Deficiency diseases and disorders, Demography, Diet patterns, Ecology, Food economics and consumption, Food supply, Malnutrition.
Abstract: This is one of a series of books dealing with the problem of dietary adequacy of people living in specific areas of the world. The book presents the food geography of Middle Africa in terms of the area's local diets, food production,

2711-73

surplus and deficiencies, food exports and imports, and environmental capabilities for increased production.

2712-73

THE ECOLOGY OF MALNUTRITION IN SEVEN COUNTRIES OF SOUTHERN AFRICA AND IN PORTUGUESE GUINEA.

Jacques H. Nayer, Doane L. McLellan
New York, Hafner 432 p. 1971.

TX360.A293H3N P68 (Studies in medical geography, v. 10)
Africa, Agriculture, Deficiency diseases and disorders, Demography, diet patterns, Ecology, Food economics and consumption, Food supply, Malnutrition.

Abstract: This is one of a series of books dealing with the problem of dietary adequacy of people living in specific areas of the world. The book presents the food geography of seven countries of southern Africa and in Portuguese Guinea in terms of the area's local diets, food production, surplus and deficiencies, food export and imports, and environmental capabilities for increased production.

2712-73

THE ECOLOGY OF MALNUTRITION IN EASTERN AFRICA AND FOUR COUNTRIES OF WESTERN AFRICA.

Jacques H. Nayer
New York, Hafner 675 p. 1970.

TX360.A3H32 P68 (Studies in medical geography, v. 9)
Africa, Agriculture, Deficiency diseases and disorders, Demography, diet patterns, Ecology, Food economics and consumption, Food supply, Malnutrition.

Abstract: This is one of a series of books dealing with the problem of dietary adequacy of people living in specific areas of the world. The book presents the food geography of eastern Africa and four countries of western Africa in terms of the area's local diets, food production, surplus and deficiencies, food exports and imports, and environmental capabilities for increased production.

2713-73

HUMAN NUTRITION: ITS PHYSIOLOGICAL, MEDICAL AND SOCIAL ASPECTS; A SERIES OF EIGHTY-TWO ESSAYS.

Jean Mayer
Springfield, Ill., C.C. Thomas 721 p. illus. [c1972].

RA784.H3 P68
Age groups, Dietetics, Malnutrition, Metabolism, Nutrition, Nutritional status, Physical development, Social factors, World problems.

Includes bibliographical references.
Abstract: This volume is a collection of essays written by the author over a period of years for a number of scholarly journals. Although the range of nutritional subject matter is wide, each article contains didactic material with a heavy clinical orientation. The need for nutrients, for example, is discussed in terms of deficiency diseases and disorders; metabolites in terms of labor abnormalities; and obesity in terms of its etiology, pathogenesis, and psychological aspects.

2714-73

BEAUTIFUL FIGURES COME IN ALL SIZES.

Jean Mayer
Pan Health 4 (11): 32-33. Nov 1972.

RA773.P3 P68
Adults, Body image, Body measurement, Body type, Females.
Abstract: Dr. Mayer, well-known nutritionist, emphasizes that women should use as their guide to weight control their own body type. The three body types: endomorphy, mesomorphy and ectomorphy are explained and examples give. Dr. Mayer encourages those who need to lose weight for improved health and looks to do so, but to be realistic.

2715-73

WHEN YOU THINK FOOD, THINK THE 'BASIC SEVEN'.

Jean Mayer
Pan Health 5 (12): 40-41. Dec 1973.

RA773.P3 P68
Adults, Basic nutrition facts, Food groups, Nutrition education.
Abstract: A well known nutritionist proposes a return to the basic seven food grouping for education of consumers, and gives his reasons why, in this article for the lay reader. They include the facts that not all fruits and vegetables alike provide comparable amounts of vitamins A and C, and the misinterpretation that can arise from having different groups for proteins and for energy, leading to a belief that proteins contain so calories. This grouping, too, according to the author, fits better with the new nutritional labeling. A chart presents the food groups and typical foods of each.

2716-73

U. S. NUTRITION POLICIES IN THE SEVENTIES.

Jean Mayer
San Francisco, H.B. Presses and Co. 267 p. 1973.

TX360.06H3 P68
Nutrition progress, Professional education, United States, White House Conference on Food, Nutrition and Health.
Abstract: This book was written by chairmen of panels of the White House Conference on Food, Nutrition and Health, to examine some of the policies which should be developed and applied in the 70's. The book is in four parts, with emphasis on the poverty groups. Part 1 deals with improving the nutrition of those most vulnerable, Part 2 is concerned with monitoring the wholesomeness and nutritional value of our foods, Part 3 is on improving education concerning nutrition, and Part 4 deals

with improving large-scale programs and agencies. Of particular interest in Part 3 is a chapter on education of professionals and paraprofessionals.

2717-73

CANADIAN UNIVERSITY STUDENTS' NUTRITION MISCONCEPTIONS.

M. Ellen McCarthy, Jean H. Sabry
J. Nutr. Educ. 5 (3): 193-196. July/Aug 1973.

TK341.J6
College students, Food beliefs, Food misinformation, Professional education, Questionnaires.

Abstract: Canadian students questioned upon entry into university to learn their nutrition misconception scores. They were found to have many. Males and females differed little, home economics in secondary school appeared related to higher correct scores, and shopping at health stores was significantly related to higher misconception scores. For nutrition educators and home economics teachers. (The questionnaire is not included in the article.)

2718-73

FOOD FOR MODERN LIVING.

Irene E. McDermott, Bebel H. Trilling, Florence Williams Nichol
Philadelphia, J.B. Lippincott 604 p. illus. [c1973].

TX354.H34 1973 P68
Basic nutrition facts, Food groups, Food preparation, Food supply, Home economics, Home planning, Secondary education.
Abstract: The world's food supply as well as meal management and preparation are considered in this text for high school students in home economics, which is well illustrated. Much of the book is devoted to basic nutrition information, especially as it relates to the four food groups. There are also sections on kitchen housekeeping and food serving.

2719-73

MILK IN SCHOOLS: AN EXPERIMENT IN NUTRITION EDUCATION.

J. C. McKee
Food Nutr. Notes Rev. p. 65. May/June 1968.

389.9 M73
Abstracts, Behavior change, Child nutrition progress, Food habits, Milk, Milk progress, Nutrition education, Program evaluation, Research.
Abstract: This abstract outlines the report of an experiment devised both to assess the efficacy of nutrition education behavioral terms, and to compare the relative efficacy of four different types of propaganda. One practical consequence emerges. There is in Britain a considerable and continuing effort being made to increase the consumption of milk in schools. This experiment suggests that the expense and effort that goes into a program of nutrition education may be largely or entirely wasted if there are overriding factors that will prevent change. It is then worth considering whether some of the expense and effort would be better devoted to a more fundamental study of the problem of persuasion in relation to patterns of food consumption.

2720-73

EVERYBODY'S TOOTH BOOK: AN ILLUSTRATED GUIDE TO THE CARE AND PREVENTION OF YOUR TEETH.

Joe McKee
[Santa Cruz, Calif., Happy Valley Apple Press] 129 p., illus. [1973].

RK61.H3 P68
Adults, Carbohydrate-rich foods, Dental health, Fluoride, Sugar, Whole grains.
Abstract: A dentist writes for parents how to take care of their own and their children's teeth. In addition to instruction in home preventive dentistry and dental first aid, a section on diet includes foods which are responsible for each tooth decay, "detergent" foods which help clean teeth, fibrous fruits and vegetables, and a list of foods which are sugar in disguise.

2721-73

IMPORTANCE OF NUTRITION EDUCATION IN SCHOOL FOOD SERVICE.

Beatrice McKinney
In Proceedings of the Eastern Regional School Food Service Seminar, Utah State Univ., 1971 p. 57-61. June 21/July 2, 1971.

LN3479.050H P68
Inservice programs, Nutrition education, School food service.
Abstract: This paper discusses the importance of nutrition education in school food service. Included is a 9-unit program from Edmonds School District no. 15, Lynnwood, Washington which can be most useful in orienting school food service employees. The program covers organization of the school lunch program, students' health and diet, job description, sanitation and personal grooming, food preparation, serving food and portion control, institutional equipment, public relations and teacher involvement. Ways in which school food service personnel can involve student interest in nutrition are presented, and interaction with PTA councils, and community service groups are discussed. Administrative qualifications for school lunch room directors are considered.

2722-73

NUTRITION AND ITS DISORDERS.

Donald S. McLaren
Baltimore, Williams and Wilkins 286 p. 1972.

RC5H5.H3 P68
Clinical diagnosis, Nutritional deficiencies, Nutritional

- status, Professional education.
Abstract: This paperback book is a satter-of-fact approach to clinical nutrition, written for medical students and teachers of medicine. The bulk of the book is devoted to primary nutritional disorders, which are more commonly encountered in nations other than this. Moreal nutrition, and systeek nutritional disorders, are given shorter discussions. The book closes with a section on assessment of clinical nutrition status. And nutrition in the community, in which nutrition education is considered briefly.
- 2723-73
BACK TO FOLK MEDICINE: THE PROS AND CONS.
Medical World News
Med World News 14 (45): 65-66, 68. Dec 7, 1973.
R11.N4 P6N
Drugs, Health beliefs, Health foods, Herbs, Pharmacology, Plant sources of foods, Professional education.
Abstract: The back-to-nature food movement has been accompanied on the part of many by a back-to-folk medicine shift as well. Some of these medicines are foods, used as a medication or a drug. Some of these foods have later been shown upon laboratory analysis to have real pharmacologic effects, quite often beneficial. More should be studied. Nutritionists should find some information of interest in this article for the physician.
- 2724-73
TRACE ELEMENT NUTRITION IN MAN: RECENT PROGRESS AND REMAINING PROBLEMS.
Walter Hertz
ANS 73 East Mark Nutr Res Agric Res Serv U S Dep Agric ANS 73 (67): 16-17. Apr 1970.
A381 R31a
Nutrient intake, Nutrients, Research, Trace elements.
Abstract: This article is a short synopsis of recent research findings and farther unsolved problems with regard to trace elements.
- 2725-73
NEWER TRACE ELEMENTS IN NUTRITION.
Walter Hertz, W E Cornatzer
International Symposium on Newer Trace Elements
New York, Marcel Dekker 438 p. 1971.
TX553.T7H4 P6N
Analytical methods, Metabolism, Nutrient values, Nutrition, Research methodology, Trace elements.
Abstract: This book presents the proceedings of the International Symposium on Newer Trace Elements held in North Dakota and sponsored by the U.S. Department of Agriculture and the University of North Dakota Medical School. The first section of the book provides background to individual elements and deals with the history and philosophy of trace element research and with the mechanisms by which trace elements interact at the molecular level with the various components of metabolism. Various individual trace elements are discussed in subsequent chapters with a final section on developments in trace analysis in biological materials.
- 2726-73
FOUR STEPS TO WEIGHT CONTROL.
Metropolitan Life Insurance Co.
[New York] Metropolitan Life Insurance 32 p. [1972].
RM222.2 N4 P6N
Adult education, Basic nutrition facts, Box Lunch, Caloric values, Nutrition, Obesity, Weight control.
Abstract: This booklet deals with not only the how, but also why weight control is necessary, based on the idea that most people follow suggestions better when they know why. The four steps are 1) see your doctor; 2) set your weight goal; 3) restrain your eating habits; and 4) be more active. Also included are: the Basic Post, lists of foods high in saturated fat content, foods high in saturated fat content, desirable weight chart, three day food diary (before dieting); a 1,000 calorie, 1,200 calorie and 1,500 calorie diets, packed lunch suggestions and calorie tables.
- 2727-73
MICHAEL LIKES GOOD FOOD (FILMSTRIP/RECORD).
Washington, U.S. Dept. of Health, Education, and Welfare 1 filmstrip, 36 fr., 35 mm, col. 1 record: 45 rpe. 1970.
RK61.N5 P6N 1V
Dental health, Food habits, Primary grades, Snacks.
Abstract: This is a filmstrip accompanied by a 45 rpe record for use in the primary grades. Its purpose is to promote eating habits that are desirable for dental health. A sing along dialogue between Michael and his mother reveals the story of the relationships between dental health, food choices and eating habits. Some supplementary activities are suggested to extend the learning situation. The set is also available in Spanish with Pedro as the central figure.
- 2728-73
FOOD WHILE YOU'RE PREGNANT.
Michigan, Dept. of Public Health
Lansing, Dept. of Public Health 15 p. 1973.
TX361.P7H5 P6N
Basic nutrition facts, Breast feeding, Pregnancy and nutrition, Pregnancy diets, Pregnant women, Weight control.
Abstract: In this booklet the young woman who is pregnant for the first time will find some basic facts about her body's nutrient needs and how to meet them by good diet choices.
- There are some general guidelines on weight gain, and suggestions for breast feeding.
- 2729-73
ADOLESCENT NUTRITION.
Olaf Nickelsen
J Periodont 42 (8): 460-467. Aug 1971.
RK361.A1J6 P6N
Adolescents (12-19 years), Body composition, Calcium, Growth, Nutrient requirements, Professional education, Proteins, Recommended Dietary Allowances.
Abstract: The mooreal growth and development of the adolescent is described in this paper as it relates to nutritional needs and bodily changes. The Recommended Dietary Allowances are presented and discussed in some detail. One nutrient for which needs are particularly high at this time is protein. Another of some concern is calcium. Persons concerned with feeding programs for children in this age group as well as nutritionists should find this article informative.
- 2730-73
NUTRITION AND ATHLETICS.
Olaf Nickelsen
Food and Nutr Revs 41 (7): 1,4. Apr 1970.
389.8 P7332
Athletics, Diets for athletes, Exercise, Nutrient intake, Nutrition.
Abstract: Despite the fact that so many Americans participate in some form of athletics, very little is known about the diets and food preferences of athletes. At training tables, large amounts of protein are consumed in the form of beef. This practice is based on psychological factors rather than physiologic evidence which indicates athletes need no more protein than sedentary persons, water is one of the two important nutrients needed in vigorous physical activity; the other is sodium chloride. Although coaches restrict players' water intake during a meet (saying a "water-logged" body interferes with performance), evidence shows that water consumption during a meet can be beneficial. Lack of water causes fatigue, so athletes have sought other anti-fatigue agents in the form of other nutrients and some types of drugs. Besides maintaining a normal balanced diet, athletes' primary concern should be their water intake.
- 2731-73
PROTEIN: CHEMISTRY AND NUTRITION.
G A Miller, P A Lachance
Food Prod Dev 7 (10): 23-24,26,28,30,33. Dec 1973.
RD9000.1 P64
Amino acids, Chemical composition, Chemical properties of food, Digestion and absorption, Food chemistry, Metabolism, Nutrient content determination, Nutrient quality determination, Proteins.
Abstract: This article discusses in technical scientific detail the basic principles of protein biochemistry and its relationship to protein nutrition. The text is illustrated with analytical charts and diagrams of protein chemical structure.
- 2732-73
ENDOCRINE ADAPTATION TO MALNUTRITION.
R D G Nilser
Nutr Rev 30 (5): 103-106. May 1972.
389.8 N953
Analytical methods, Deficiency diseases and disorders, Endocrine disorders, Hormones, Malnutrition, Metabolism, Research methodology.
Abstract: Within the last 10 years, developments in assay methodology have greatly advanced scientific understanding of hormonal and metabolic interrelationships. Since modern methods allow determinations of hormones or metabolites to be made in very small volumes of biological fluid, it has been possible to make repeated observations where previously only one was possible; and to measure many different substances in one sample, whereas before the sample volume required would have been prohibitive. These advances have encouraged some scientists to study the metabolic and hormonal response to experimental starvation in the laboratory and others to make related observations on malnourished subjects in the field. Here is a review of the recent work that has been done in this area.
- 2733-73
A KEY TO BUYING IRON RICH FOODS.
Missouri, Division of Health
Jefferson City, MO, Missouri Division of Health 4 p. 1971.
TX356.N5 P6N
Food preparation, Food selection, Iron, Nutrient sources.
Abstract: This is a short but practical guide to low-cost food sources of iron and preparation tips. A simple bar graph shows how various foods help meet daily iron needs and the cost per serving. It is one in a series of three leaflets concerned with food buying.
- 2734-73
TEACHING THE YOUNG CHILD GOOD EATING HABITS FOR LIFE. 2d ed.
Missouri Home Economics Association, Food and Nutrition Committee
Columbia, Mo., Missouri Home Economics Assn. 37 p., illus. 1971.
TX361.C5N5 1971 P6N
Child nutrition, Class activities, Elementary grades, Nutrition education, Preschool children, Primary grades, Resource

- 2735-73
materials, School children (6-11 years).
Reference p. 32-37.
Abstract: This is a resource book for preschool and primary school teachers. The object of the book is encapsulated in the question posed in the preface: "Isn't it time we put into action what we know about nutrition and how children learn?" The sections are entitled: I. Our knowings--basic concepts for nutrition education; what the child learns; II. Our doings--sensory experiences, music, dramatics, art, science, visuals; III. Our references. Suggestions for learning about food are found in the "Doings".
- 2735-73
MALNUTRITION AND MENTAL CAPACITY.
Parasado Monckeberg
Bol Of Saalt Panna 7 (1): 87-93. 1973.
849.9 P1928
Disadvantaged youth, Latin America, Malnutrition, Mental development, Mental retardation, Preschool children (2-5 years), Professional education, Socioeconomic status.
Abstract: Recent research in Latin America suggests that cultural deprivation, growth retardation and protein intake are interrelated with children's intelligence quotients. Adequate nutrition alone does not ensure improved intellectual ability to the disadvantaged. Special stimulation added to good diet for one year produced marked improvement for poor children. Stimulation and good nutrition gives good results in the first three years, but does not improve performance after the age of 7. This report is suitable for teachers and health professionals who work with disadvantaged populations.
- 2736-73
NUTRITION, GROWTH AND DEVELOPMENT OF NORTH AMERICAN INDIAN CHILDREN.
National Institute of Child Health and Human Development, Indian Health Service
William B Moore, Marjorie M Silverberg, Merrill S Reed
Washington, U.S. Govt. Print. Off. 246 p. illus. [e.d.].
RJ206.B32 P5W
American Indians, Nutrition.
The papers presented here are as a result of a conference titled: Conference on Nutrition, Growth and Development of North American Indian Children. Includes bibliographies.
Abstract: This book is about the diet, growth, child health and development of North American Indians. The papers summarize previous knowledge, provide new information, and emphasize the role of nutrition as it interacts with other factors during growth and development.
- 2737-73
NOBE THAN TEA AND TOAST.
Cruceader 12 p. Winter/spring 1973.
TX341.C75
Adults, Aging, Community action, Food programs, Legislation, Nutrition education.
Abstract: This entire issue of a small newspaper has been used to inform community groups how to operate nutrition programs for the elderly. It interprets the new legislation gives ideas on planning and starting a program, offers pointers on nutrition education, and includes an elderly person's "Bill of Rights" in nutrition programs.
- 2738-73
MR. YUH YUH COMES ALIVE IN COLORADO.
Sch Foodserv J 27 (7): 104,106. July/August 1973.
389.8 SCH6
Audiovisual aids, Denver, Food instruction, Nutrition education, School children (6-11 years), Teaching techniques.
Abstract: Nutrition education in elementary school doesn't have to be dull, as evidenced by the response of school children in Denver, Colorado. Teachers have a helper in the form of Mr. Yuh Yuh, an outsize plastic structure with a taco head, artichoke hair, Swiss cheese eyes, and a smiling sausage mouth. It takes 2 people to operate Yuh Yuh, one person to feed it food and another hidden person to act as its voice. As Yuh Yuh is fed, he comments on the food he is given and answers children's questions. So far, Mr. Yuh Yuh acts as a traveling consultant, going from school to school as part of the USDA sponsored nutrition education program conducted by the Colorado State University Extension Service.
- 2739-73
A DIETARY APPROACH TO CORONARY ARTERY DISEASE.
John P Haeller
J Am Diet Assoc 62 (6): 613-616. June 1973.
389.8 AH3A
American Heart Association, Caloric modifications, Cholesterol-low diets, Coronary heart diseases, Fat modifications, Hyperlipoproteinaemia.
Abstract: The rationale on which the American Heart Association diets are derived is discussed. These recommendations call for: (a) reduction in total fat intake to no more than 35 per cent of calories; (b) restriction of saturated fat intake to 10 per cent of total calories; (c) restriction of dietary cholesterol to less than 300 mg. a day; and (d) adjustment of caloric intake to achieve and/or maintain optimal weight. Also discussed are ways of modifying the above recommendations for use in treating hyperlipoproteinaemia.
- 2740-73
A STUDY OF FOODS CONSUMED BY NAVAJO PEOPLE RECEIVING FOODS DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE.
Eana Space
S.p. 102 p. illus. Aug 1972.
TX551.B3 P5W
American Indians, Cultural factors, Diet patterns, Donated foods, Food distribution programs, Food habits, Navaho, U.S. Dept. of Agriculture.
Thesis (M.S.) - Texas Woman's University, available by the University, Denton, Texas.
Abstract: The purposes of this study were to investigate the dietary patterns of Navaho Indians receiving USDA donated foods and to determine how these foods were being utilized. Information from 281 Navaho households showed that there is very little current use of native foods other thanutton, and that no individual consumed enough food in a day to meet the requirements of the Daily Food Guide. However, with the enriched and fortified foods donated by USDA, the Navahos received an adequate food supply and made good use of the donated foods. Conclusion: there is a great need among Navahos for reliable nutrition knowledge and improved food practices.
- 2741-73
THE IMPACT OF FOOD AND NUTRITION ON ORAL HEALTH.
National Dairy Council
Dairy Conn Dig 44 (3): 13-16. May-June 1973.
389.8 D14
Dental caries, Dental health, Nutrition, Periodontal disease.
Extract: Preventive dentistry rather than restorative dentistry is the key to oral health. The gains in the last five years has been in the implementation of programs embodying dental plaque control, rational use of fluorides, and sound nutritional practices. Nutrition can selectively influence the types of bacteria as well as the amount of proliferation (dental plaque) and hence the magnitude of dental caries. The relative role of nutrition in the initiation and development of periodontal disease is yet to be resolved. Most investigators and clinicians are of the opinion that nutrition is more often a conditioning rather than causative factor particularly in the usual cases of chronic periodontitis.
- 2742-73
A STUDY OF HEALTH PRACTICES AND OPINIONS: FINAL REPORT.
National Analysts, Inc.
Springfield, Va., Food and Drug Administration 1 v. (various page). June 1972.
RA480.5.B3 P5W (U.S. National Technical Information service. PB 210978)
Food beliefs, Food superstitions, Health beliefs, Health information, Professional education, Surveys, Weight control.
Contact no. FDA 66-193.
Abstract: The Food and Drug Administration commissioned a large national survey, of which this publication is a report to investigate fallacious or questionable health beliefs and practices, and the susceptibility of the population to them. Among the conclusions of the study which should concern nutritionists were beliefs that extra vitamins provide more pep and energy, fallacious concepts of weight control, considerable self diagnosis and self medication. The investigators conclude that tendencies to follow questionable health practices are not consistently related to such beliefs. Older people as a group tend more to such beliefs and practices than younger individuals. A majority of the population overestimates the relationship between health and diet or nutrition.
- 2743-73
WHAT WE DO DAY BY DAY (STUDY PRINTS).
National Dairy Council
Chicago, IL, National Dairy Council 12 prints, col., 11"x13"-1969.
RA480.B48 P5W AV
Audiovisual aids, Class activities, Health education.
Teacher's guide on verso of each print.
Abstract: Twelve color prints depicting physical activities of young children. Each picture has information on the back: concept of the picture, discussion questions, teacher information and references and resources.
- 2744-73
COMPARISON CARDS, SET 1...FOR TRIBAGERS (CHARTS).
National Dairy Council
Chicago, National Dairy Council 50 cards, 11 x 8 1/2 in with teacher's guide. 1969.
TX551.C58 P5W AV
Adolescents (12-19 years), Audiovisual aids, Charts, Food composition, Graphs, Nutrients.
Abstract: This set is composed of fifty cards of bar graphs showing major food values contributed by a variety of foods (one food per card). Includes a card on foods within four food groups, snacks, and desserts.
- 2745-73
A GIRL AND HER FIGURE AND YOU: A WORKBOOK.
National Dairy Council
Chicago 16 p. 1970.
RH222.2.B32 P5W
Adolescents (12-19 years), Exercise, Growth, Meal planning, Physical development, Snacks, Weight control.
Abstract: This is a workbook designed to be used with A Girl and Her Figure. The student can work out food intake and menus to solve her own "figure problems".

2746-73

YOUR FOOD--CHANCE OR CHOICE?
National Dairy Council
Chicago 12 p. 1968.
TK551.W32 P6N

Adolescents (12-19 years), Basic nutrition facts, Food groups, Food information, Meal planning, Snacks.
Abstract: This booklet is designed to guide teenagers in making food choices that will bring them good health, energy and good looks. It suggests that they look around and see the evidence of food choices people make. Food selection tips are based on the Guide to Good Eating. It also discusses dieting, snacks, fast foods and meal skipping.

2747-73

MEALS AND SNACKS TO MATCH YOUR MOOD.
National Dairy Council
Chicago 11 p. 1972.
TK355.W34 P6N

Adolescents (12-19 years), Cookery, French, Cookery, Oriental, Cookery, Scandinavian, Ethnic groups, Meal planning, Snacks.
Abstract: This is a recipe booklet designed to inspire the teenager to develop culinary and hostess skills. The themes include Scandinavian, Oriental and French cooking and American punches, shakes and snacks. The text is in blue and the unique line-drawings are in red.

2748-73

THE ROLE OF ESSENTIAL TRACE ELEMENTS IN NUTRITION.
National Dairy Council
Dairy Council Dig 44 (4): 19-23. July/August 1973.
JN9.N D14

Diet patterns, Digestion and absorption, Micronutrients, Nutrient content determination, Nutrient intake, Nutrient standards, Nutrients, Recommended Dietary Allowances, Trace elements.
Abstract: A recommended dietary allowance for most trace elements has not been established, but recent advances in analytical techniques have improved the scientific study of trace elements in nutrition. Criteria for assessing the essentiality of trace elements must be established, and consideration must be given to the interrelationships of each trace element with other micronutrients and with macronutrients. Cow's milk supplies the body with large intakes of zinc and possibly iodine, but studies must yet be done on the effects of overconsumption of certain of these easily obtainable trace elements. Deficiencies of trace elements leading to readily recognizable symptoms are rarely encountered in the U.S. due to the increased consumption of refined, fabricated, and processed foods in which trace element concentrations have been altered. Some of the nutrients may be in short supply for some segments of the population. To ensure adequate trace element intake, diets should consist of a wide variety of traditional fresh foods.

2749-73

CALCIUM-UTILIZATION AND REQUIREMENT.
National Dairy Council
Dairy Council Dig 44 (5): 25-28. Sept/Oct 1973.
JN9.N D14

Calcium, Minerals, Nutrient requirements, Nutrient retention.
Abstract: The body can adapt to varying calcium intakes by regulating the intestinal absorption and renal excretion of calcium. A number of factors influence calcium absorption, such as Vitamin D, dietary protein, the interactions of phosphorus, ascorbic acid, fat, oxalic acid and phytic acid, although the mechanisms are not clearly understood.

2750-73

MALNUTRITION, LEARNING AND BEHAVIOR.
National Dairy Council
Dairy Council Dig 44 (6): 31-34. Nov/dec 1973.
JN9.N D14

Behavior, Brain, Central nervous system, Learning, Malnutrition.
Abstract: A review of the most recent work being done in the field of nutrition and the development of the brain. Severe nutritional deprivations imposed during vulnerable periods of the brain and central nervous system development may result in permanent damage.

2751-73

THE DAY MILK WAS TURNED OFF (MOTION PICTURE).
National Dairy Council
Chicago, Graphics International 1 reel, 16mm, ed, col, 27 1/2 min. 1973.
TK379.D3 P6N AV

Milk, Nutrition, Nutrition education.
Abstract: Although this film is targeted primarily at junior and senior high school audiences, it is also of interest to adult audiences. The "plot" is developed around a fantasy situation in which milk suddenly disappears throughout the United States. This results in a near-national crisis, with the President himself trying to solve the problem. In the process he meets a number of interesting characters, colorfully costumed, who portray the roles of the key nutrients in milk and explain their contribution to the maintenance of good health and prevention of disease.

2752-73

THE NATIONAL SCHOOL FOOD SERVICE AND NUTRITION EDUCATION FINANCE PROJECT.
National Educational Finance Project

[Washington] 391 p. 1971.
LN3479.U5N3 P6N (National Educational Finance Project. Special study no. 8)
Child nutrition programs, Cost effectiveness, Financial management, Legal problems, Nutrition education, Program evaluation, Research, School administration, School food service. Wholly supported by the U.S. Dept. of Agriculture, contract no. 12-25-600-68. Includes bibliographies.
Abstract: The National Educational Finance Project, instituted June 10, 1968, was the first comprehensive study of educational finance since 1933. This document reports the findings and recommendations of the School Food Service Project, an area of the larger financial study. The report presents a school finance model to help administrators in deciding which nutrition programs are needed by children, what should be the school's commitment to child nutrition, and what are the possible avenues for obtaining adequate funding. The study's findings are in some areas conflicting, but the primary conclusion is inescapable: school administrators, and adults in positions of authority, have collectively failed to make adequate school nutrition provisions for children. On the other hand, all such people interviewed stated their conviction that school districts must plan for and provide a national system of school nutrition programs that meet the total school-day nutritional needs of all pupils, and that all schools must teach their pupils the reasons and necessity for good food habits.

2753-73

GOOD FOOD FOR THE HEALTH OF THE MOTHER AND BABY DURING PREGNANCY (CHART).
National Foundation, March of Dimes
White Plains, NY, The National Foundation/March of Dimes chart, 14" x 10 3/4", col., suitable for a placemat. 1972.
RC940.C6 P6N AV
Adults, Basic nutrition facts, Pregnancy diets.
Abstract: Placemat-which could be used as a wall chart-with nutritional do's and don'ts for the pregnant woman. See do's: eat balanced meals, ask your doctor for food charts. Don'ts: fried foods, skipping meals.

2754-73

FACTS ABOUT ADOLESCENCE.
National Institute of Mental Health
Washington, D.C. 15 p. 1972.
NJ140.N3 P6N (Dept. of Health, Education and Welfare. DHEW Publ. No. (HSM) 72-9148)
Adolescents (12-19 years), Adults, Behavior, Physical development.
Abstract: Facts about adolescents, primarily for their parents. This pamphlet discusses physical, emotional and social growth of these children, including nutritional requirements, adolescents' basic needs and needs, their problems, emotional illness and drug use, beliefs and attitudes, and how parents can guide them. Accent is on mental health.

2755-73

NATIONAL INSTITUTE OF ARTHRITIS AND METABOLIC DISEASES.
National Institute of Arthritis and Metabolic Diseases
Washington, D.C. 24 p., illus. with photos. 1969.
RC933.N3 P6N
Arthritis, Cystic fibrosis of pancreas, Diabetes mellitus, Endocrine disorders, Gastrointestinal disorders, Gout, Nutrition, Renal disorders.
Abstract: A history of the NIAMD going back to 1950. NIAMD conducts and sponsors research about many disabling diseases in the U.S. This little pamphlet gives us an overview of some of their work, from research into the causes and prevention of disease, to educational computational methodologies, to the awarding of scholarships for study and research.

2756-73

PRIMARY GRADE NUTRITION EDUCATION KIT.
National Live Stock and Meat Board
Chicago, National Live Stock and Meat Board teaching kit, class supply of two pamphlets, teacher's guide. 1971.
TK364.N3 P6N
Activity learning, Audiovisual aids, Basic nutrition facts, Food groups.
Abstract: An educational kit that includes a teacher's bulletin with ideas for integrating nutrition into the curriculum, a language arts leaflet, "Mystery at the food power tower," and an arithmetic leaflet, "Test your food power." The leaflets are for 2nd and 3rd grade student use.

2757-73

THE RELATIONSHIP OF NUTRITION TO BRAIN DEVELOPMENT AND BEHAVIOR; A POSITION PAPER OF THE FOOD AND NUTRITION BOARD.
National Research Council, Food and Nutrition Board
Washington, National Academy of Sciences 20 p. June 1973.
TK357.N3 P6N
Behavior, Brain, Hunger, Infant feeding, Learning, Malnutrition, Professional education.
Abstract: This pamphlet presents for the professional nutritionist an assessment of present knowledge on the relationship of nutrition to brain development in the perspective of factors that influence that process. Among those points considered are how malnutrition may interfere with learning, and what effect it has on behavioral development, the question of environmental enrichment or deprivation, and the effect of hunger on intellectual performance.

BIBLIOGRAPHY

2750-73

2750-73

SUPPLEMENTATION OF HUMAN DIETS WITH VITAMIN E.
National Research Council, Food and Nutrition Board
Washington, National Academy of Sciences 5 p. June 1973.
TR553.953E P68
Dietary supplements, Food information, Professional education, Vitamin E.
Abstract: Is a statement prepared for professional nutritionists, the Food and Nutrition Board of the U.S. National Research Council reviews the present contradictory claims which have been made for use of vitamin E as a diet supplement, and concludes that this vitamin has not been shown by sound experiments to be helpful in alleviating a wide range of symptoms in man. Some of the claims are based on deficiency obtained in long-term studies with other species. The wide distribution of vitamin E in our foods makes a deficiency in man very unlikely.

2759-73

DIET AND CORONARY HEART DISEASE.
National Research Council, Food and Nutrition Board
Nutr Rev 30 (10): 223-225. Oct 1972.
389.E 953
Cardiovascular disorders, Cholesterol, Coronary heart disease, Diet counseling, Diet planning, Disease prevention, Lipid metabolism disorders, Public health, Therapeutic and special diets.
Abstract: This article consists of a joint statement and recommendations on diet and coronary heart disease issued by the Food and Nutrition Board of the National Research Council together with the Council on Foods and Nutrition of the American Medical Association. There is scientific evidence that high cholesterol, hypertension, heavy cigarette smoking, and physical inactivity are often direct causes of coronary heart disease--a condition that has reached epidemic proportions in the U.S. It is recommended that: (1) measurement of plasma lipids become a routine part of physical exams; (2) people with high lipid levels should receive dietary advice; (3) the dietary plans should include all essential nutrients; (4) modified foods for these diets should be readily available on the market and easily identifiable by proper labeling; and (5) high priority should be given to studies of plasma lipid modifications and reduction of other risk factors and the effects of these on the incidence of heart disease.

2760-73

BACKGROUND INFORMATION ON LACTOSE AND MILK INTOLERANCE.
National Research Council, Food and Nutrition Board
Nutr Rev 30 (8): 175-176. Aug 1972.
389.E 953
Carbohydrate metabolism disorders, Digestion and absorption, Lactose intolerance, Medical factors, Milk.
Abstract: Some older children and adults have a considerably lower tolerance than others for the milk sugar, lactose, because of low intestinal lactase activity. Symptoms may include bloating, flatulence, abdominal pain, and diarrhea. There needs to be more research done into the implications of lactose intolerance for nutrition programs that encourage milk consumption. Only when more data is available will more definitive recommendations be possible concerning the use of milk and milk products among all types of populations. On the basis of present evidence, however, programs that improve milk supplies and consumption should not be discouraged.

2761-73

FOODS WITH AN INTERNATIONAL FLAVOR.
National 4-H Service Committee
Chicago 32 p. 1970.
TR661.W32 P68
Basic nutrition facts, Ethnic groups, Food preparation, Food production, Foodways.
With 14 p. Leader's guide.
Abstract: This 4-H Food Nutrition Project was prepared to help the youth to understand other peoples as well as the food from other countries. Favorite foods of different countries are related to the agriculture and food production of the country as well as the culture. Mexico, Germany, Scandinavia, Italy and Japan are featured. Student manual and teacher's guide.

2762-73

NEW BOB NUTRITION; FOR 4-H DAIRY FOODS PROJECTS.
National 4-H Service Committee
Los Angeles, Carnation Co. 13 p. illus. 1971.
TR364.W322 P68
Adolescents (12-19 years), Basic nutrition facts, Food groups, Milk, Milk products, Projects.
Abstract: Especially designed for inspiring 4-H club teenagers to dramatize their dairy food projects. Posters for producing effective projects are given under headings of "show-power", "go-power", and "know-power". Ideas are expressed using "BOB" language and examples of development topics are given. A dairy foods digest concludes the text.

2763-73

TEENS ENTERTAIN; A 4-H FOOD-NUTRITION PROJECT MEMBERS' MANUAL.
National 4-H Service Committee
[Chicago] National 4-H Service Committee 36 p. illus. col. (n.d.).
LB1027.W3 P 6 8 (4-H Food-Nutrition, no. 5)
Activity learning, Adolescents (12-19 years), Basic nutrition facts, Educational games, Instructional materials, Menu planning, Recipes, Snacks, Teaching aids.

Abstract: This book on party planning for teenagers should also be of interest to their teachers. There are recipes for snacks and meals, and bar graphs of nutritive values of 15 snacks.

2764-73

THE SCHOOL HEALTH PROGRAM. 3d ed.
Alce Beair
Philadelphia, E.B. Saunders 461 p. 1970.
RA440.W4 P68
Basic nutrition facts, Health education, Professional education, Program evaluation, Program planning, School health services.
Resources, p. 411-412.
Abstract: A book for teachers providing information about health of the school child and describing a school health program. A chapter is devoted to nutrition and nutrition education with emphasis on continuous classroom instruction (K-12).

2765-73

EVALUATION OF SMALL-SCALE NUTRITION PROGRAMS.
Alfred K Neumann, Charlotte G Neumann, Aaron S Ifekunigwe
Am J Clin Nutr 26 (4): 446-452. Apr 1973.
389.E J24
Cost effectiveness, Evaluation, Nutrition programs, Professional education, Program planning.
Abstract: The authors describe for the nutrition program director how to build evaluation into a small-scale nutrition program using available techniques, records and personnel. Needed are both goals and specific objectives, a clear picture of anticipated results and a time table. The authors recommend evaluating results over evaluating inputs, and describe briefly how to make a cost analysis.

2766-73

NEW YORK STATE'S FOOD ON THE TABLE PROGRAM: NUTRITION EDUCATION; FOOD--AND THAT IT CAN DO FOR YOU.
New York (State), Dept. of Social Services
Albany, NY, New York State Dept. of Social Services 68 p. illus. 1970.
TR364.W4 P68
Basic nutrition facts, Food programs, New York (State).
Abstract: This booklet is prepared for easy reading. The print is large. The sentences are short. It covers the basic concepts of nutrition education. It is designed for use only in New York State and includes a message from the Governor. There is a symbolic road "nutrition" running through the book. It is useful for children and adults with limited reading ability.

2767-73

THE CONTRIBUTION OF THE SCIENCE AND PRACTICE OF NUTRITION TO PREVENTION AND CONTROL OF DENTAL CARIES, PART 1.
Abraham E Nizel
Food and Nutr News 41 (4): 1,4. Jan 1970.
389.E P7332
Bacteria, Dental caries, Florida, Nutrition, Teeth, Therapeutic and special diets.
Abstract: Tooth decay entails a combination of three processes: (1) demineralization of the inorganic enamel structure; (2) proteolytic breakdown of the organic matrix of the dentin; and (3) an invasion of the dentinal tubules by cariogenic bacteria. For a preventive program to be effective, equal emphasis must be given to all factors involved in decay formation: (1) dental plaque accumulation; (2) food habits; (3) salivary flow; (4) fluoride ingestion; (5) genetic predisposition; (6) emotional status; and (7) socio-economic factors, plus others. All caries are caused by bacteria which feed parasitically on material in and on the teeth. Dietary treatment can only help in reducing decay; it cannot, by itself, eliminate decay.

2768-73

THE CONTRIBUTION OF THE SCIENCE AND PRACTICE OF NUTRITION TO PREVENTION AND CONTROL OF DENTAL CARIES, PART 2.
Abraham E Nizel
Food and Nutr News 41 (5): 1,4. Feb 1970.
389.E P7332
Dental caries, Dental health, Dietary factors, Nutrition, Teeth.
Abstract: Dietary treatment for tooth decay must deal with the patient's intake of fluoride, acetone, phosphates, and protein, and the reasons why the patient chooses to select or omit foods containing these nutrients. The patient should keep a daily record of his food intake to make sure his diet is adequate for fighting decay; and some signs must be found for the patient to overcome his former caries-prone food habits. In general, tooth care cannot be a mechanistic process wherein brushing or filling teeth becomes the prime solution. Prevention of dental caries must encompass a holistic program that concerns itself with bettering the health of the whole person.

2769-73

IRON ENRICHMENT.
Colia Wornan
Nutr Today 8 (6): 16-17. Nov/Dec 1973.
RA784.W6
Breasts, Cancer, Enriched flour, Enrichment, Iron, Iron-deficiency anemia, Niacin, Wheat.
Abstract: Beginning in April 1974, levels of thiamin, riboflavin, niacin and iron in flour and bread will be raised. Mr. Wornan tells of the controversy that began in 1960

- when the Whit House Conference on Food, Nutrition and Health disclosed a need for a higher level of iron in the diet of the population. Articles appeared in the popular press suggesting the higher levels of nutrients would seriously endanger the health of the American public.
- 2770-73**
THE COMPLETE HANDBOOK OF NUTRITION.
 Gary Null, Steve Null
 New York, Robert Speller and Soas 340 p. 1972.
 TK355.N8 P8
 Diet improvement, Diets, Food intake, Handbooks, Health foods, Nutrients, Nutrition, Organic foods.
 Abstract: The foods we eat determine to a great extent our general level of health and ability to function both mentally and physically. This book is intended as a comprehensive guide for the layman on health and nutrition as related to food intake. Facts about nutrients, food values, food groups, special health diets, and other subjects are explained in clear, everyday language. The authors seem to make so radical claims for cures or revolutionary types of therapy, but rather present scientifically substantiated evidence that may give the reader insight into how the human body utilizes food and how optimal health can be maintained.
- 2771-73**
NUTRITION AND FOOD PROCESSING SUBJECT OF SUN VALLEY SYMPOSIUM.
 Food Technol 27 (6): 62,64. June 1973.
 389.8 P7398
 Food processing, Nutritional quality, Symposia.
 Abstract: "nutrition and Food Processing," was the theme of the Fourth Annual International Symposium on Food Science, held in Sun Valley, Idaho, on January 12-13, 1973. Topics which were discussed included: 1) the effects of processing, storage, cooking and other handling factors on the nutritional composition of food; 2) essential nutrients, 3) nutrient studies at NRP, 4) fabricated foods, 5) nutritional labeling, and 6) analytical problems.
- 2772-73**
NUTRITION: SENSE AND NONSENSE.
 FDA Consumer 6 (7): 18-22. Sept 1972.
 TK335.P6 P8
 Adults, Basic health facts, Basic nutrition facts, Food superstitions, Health beliefs.
 Available as a reprint from the GPO.
 Abstract: Twelve common health and nutrition claims and fallacies refuted by the Food and Drug Administration in short statements for the average adult. With colored illustrations.
- 2773-73**
THE NUTRITIVE CONTENT OF TYPE A LUNCHES.
 Sch Lunch J 22 (8): 11-18. Apr 1968.
 389.8 SCH6
 Dietary standards, Food analysis, Nutrient content determination, Nutrient requirements, Recommended Dietary Allowances, Research, School lunch program, Type A lunch.
 Abstract: Data from school lunches from a nationwide sample of 300 schools indicates that lunches served to sixth graders are, on the whole, satisfactorily meeting the nutritional goals of one-third the recommended daily dietary allowance for these children for calories, protein, and calcium. Energy value and protein content were good. A number of the participating schools served lunches too small to provide the desired levels of calories and calcium. These lunches could be improved within the Type A framework. Nutritive data yet to be evaluated for the school lunches include those for minerals except calcium, vitamins, and fatty acids. These evaluations, when complete, will provide a measure of how useful a tool the Type A pattern, as interpreted by schools, is in meeting the nutritional goals of the school lunch program.
- 2774-73**
NUTRITION EDUCATION IN FLORIDA SCHOOL DISTRICTS; A SURVEY REPORT.
 Michael J O'farrall
 Florida, Dept. of Education, Food and Nutrition Services
 Tallahassee, Florida Dept. of Education 40 p. 1971.
 TK364.O3 P8
 Curriculum planning, Florida, Nutrition education, Professional education, Research, Surveys.
 Bibliography: p. 38-40.
 Abstract: The results of a questionnaire survey regarding nutrition education in the public schools of Florida are summarized. The study sample consisted of 850 school superintendents, principals, teachers and food service supervisors. There were 561 questionnaires returned. In general, a nutrition education program in the schools was favored. It should be sequential throughout the school years and should be an integral part of the curriculum rather than a separate course of study. Survey instrument, summary data and bibliography in appendix.
- 2775-73**
THE TWO-CARBON CHAIN IN METABOLISM.
 Robert Olson
 J Amer Med Assoc 183 (6): 471-474. Feb 9, 1963.
 R15.A48 P8
 Acetyl coenzyme A, Biochemistry, Chemical properties, Chemistry, Enzymes, Metabolic studies, Metabolism.
 Abstract: This article is a highly technical chemical analysis of the acetyl coenzyme A (the 2-carbon chain "active acetat-
- e"). Its importance as an intermediary metabolite and its role in nutrition and cellular physiology are described in detail.
- 2776-73**
HOW TO WIN THE GROCERY GAME; A PROVEN STRATEGY FOR BEATING INFLATION.
 Delight Dixon Osohundo
 New York, Drake Publishers 258 p. illus. [1973].
 TK356.O55
 Cookery, Marketing, Menu planning, Recipes.
 Available from RAL.
- 2777-73**
THE DECISION TO BREAST-FEED.
 Donna Ostad
 Amer Baby 35 (9): 38-41. Sept 1973.
 HQ750.A24 P8
 Adults, Breast feeding, Infant feeding, Lactation, Weaning.
 Abstract: Breast feeding is the most satisfactory way, nutritionally and psychologically, to feed a new infant. This article has been written for the new mother who wishes to do so, but feels uncertain how to go about it since the practice has not been frequent in recent times. Suggestions are offered for the mother's diet, techniques to use in feeding, how to know if he is getting enough, how to wean, and the father's role.
- 2778-73**
NUTRITION INSURANCE (GARE).
 Judy Oppert
 Urbana, University of Illinois 43 p. [n.d.].
 TK355.O6 P8 IV
 Basic nutrition facts, Classroom games, Deficiency diseases and disorders, Educational games, School children (6-11 years), Weight control.
 Abstract: In this game for classroom use students sell insurance policies to other students for protection against nutritional deficiency diseases. The premiums are food choices which provide nutrients needed to protect the individual against the disorder. Buyers have a set of calories with which to purchase the policies, and sellers vie with each other to consent their policies as the "best." policies offered in the game include those against iron deficiency, obesity, and "wearing out." each policy includes dietary means to prevent the condition insured against. Instructions to the teacher are included. For intermediate students, or youths and adults with limited reading skills.
- 2779-73**
NUTRITION EDUCATION: TOO MUCH, TOO LITTLE, OR TOO BAD?
 Jack D Osoan
 J Sch Health 42 (10): 592-596. Sept 1972.
 LB3801.J6 P8
 Learning, Motivation, Nutrition education, Teachers.
 Abstract: The author, a health educator, analyzes the problems of teaching nutrition to school children and suggests that a combination of mass media propaganda and psychological principles of learning are needed to come closer to the desired goals. Among his suggestions on how to achieve this end are motivation of the student through meaningful involvement, reduction of prior learning which tends to interfere with present learning by identifying and eliminating nutritional misconceptions, limitation of the quantity of information taught, and repeating and reinforcing adequately sensory recall. For teachers and nutrition educators.
- 2780-73**
RAISING VEGETABLES IN HIRGARDERS.
 Harold W Otto
 California, University, Berkeley, Agricultural Extension Service
 [Berkeley?] University of California Agricultural Extension Service in Orange County 7 p. illus. 1971.
 SB321.O6 P8
 Class activities, Intermediate grades, Resource materials, Vegetables.
 Abstract: For intermediate grades. Instructions for raising vegetables in containers rather than a garden plot. Illustrated with cartoons.
- 2781-73**
THE FOUR BASIC FOOD GROUPS.
 Pacific Gas and Electric, Home Economics Dept.
 San Francisco folder printed with food groups information, 4 p. 1971.
 TK551.P34 P8
 Basic nutrition facts, Food groups, Instructional materials, Recipes, Secondary grades.
 Abstract: For secondary and adult students. This is a folder with the four food groups pictured on the cover and recipe cards for meat-extending casseroles and 8 recipe cards for breadstuffs.
- 2782-73**
FOOD AND YOUR WEIGHT. Rev. ed.
 Louise Page, Nancy Raper
 Washington, U.S. Gov't. Print. Off. 38 p. July 1973.
 RM222.2.F3 1973 P8
 (U.S. Dept. of Agriculture. Home and garden bulletin no. 74)
 Adult education, Basic nutrition facts, Caloric values, Nutrition, Obesity, Weight control.
 Abstract: This booklet explains why food is necessary and how it affects weight. Guidelines are given for determining desi-

2783-73

red weight and total calories necessary for obtaining that weight. The "Daily Food Guide" is used to show how a nutritionally adequate diet with the appropriate calories can be planned. Diet of 1,200 and 3,000 calories along with calorie value lists are included.

2783-73

SCHOOL FEEDING PROGRAM: WHO SHOULD RECEIVE WHAT?

David M Falge
J Sch Health 41 (5): 241-263. May 1971.
L83401.36 P&W
Blood analysis, Height-weight ratio, Low income groups, Nutritional status, Nutritional surveys, School children (6-11 years), School food service supervisors, School lunch programs.
Abstract: Heights, weights and hematocrit levels were assessed in elementary school children to determine their nutritional status. More than one-quarter with indices of anemia were not included in any school feeding program, because criteria for eligibility are based on economic need rather than nutritional status of the child. The author calls for a combination of socioeconomic and medical indices in selecting children most in need of school feeding programs. For school food service supervisors, planners, and nutritionists.

2784-73

THE SCHOOL FEEDING PROGRAM: AN UNDERACHIEVER.

David M Falge
J Sch Health 42 (7): 392-395. Sept 1972.
L83401.36 P&W
Blood analysis, Low income groups, Nutritional status, Nutritional surveys, Professional education, School children (6-11 years), School food service, School lunch programs.
Abstract: A year-long study of nutritional status of low income children receiving a federally supported lunch at school failed to show any change from that of children not consuming the lunch. While absenteeism, incomplete consumption of the lunch and poor reinforcement at home plays role, the author believes the lunch itself could be improved, taking into consideration some new food products specifically engineered to have greater biologic impact on inadequately nourished recipients. Of interest to school food service managers and school administrators.

2785-73

VITAMIN D: A REAWAKENING.

Paul A Palaiano
J Amer Med Assoc 228 (11): 1526-1527. June 1973.
R15.448 P&W
Biochemistry, Bone disorders, Deficiency diseases and disorders, Professional education, Vitamin D.
Abstract: Until recently, it had been believed that there were only two forms of vitamin D which were active in the body. Now it has been learned that two more estabolites exist which are far more active in stimulating bone uptake of calcium, as well as in its transport. One is produced in the kidney, which explains why some renal disorders can result in rickets, and other research, including synthetic manufacture of the newer estabolites, are described in this brief article, which should be of interest to professional nutritionists as well as other health workers concerned with nutritional status of populations.

2786-73

THE CAUSES OF VITAMIN D DEFICIENCY.

C M Paterson
Nutrition 27 (2): 90-96. Apr 1973.
389.8 H959
Bone disorders, Deficiency diseases and disorders, Osteomalacia, Professional education, Rickets, Vitamin D.
Abstract: Since the causes of vitamin D deficiency--lack of exposure to sunlight along with inadequate diet intake--have been known, rickets and osteomalacia--adult rickets--have been seen less often, but they still exist. Despite fortification of foods, children who live in periclatat areas or high latitudes throughout the world often do not get enough sunlight. Some children living in high-rise buildings also seldom go in the sun. The high price of milk and lack of refrigeration deprive some children of this source of the vitamin. Premature infants have a small intake of milk, and elderly women living alone may not take pains with diet, or go about each outdoors. Both osteomalacia and rickets can also result from intestinal disorders affecting absorption. Thus vitamin D deficiency is still with us. For professional nutritionists.

2787-73

THE FOOD BOOK: WHAT YOU EAT FROM A-Z.

Charles Patti
New York, Placet 252 p. illus. 1973.
TX355.P3 P&W
Basic nutrition facts, Consumer education, Food additives, Food guides, Food handling, Food purchasing, Reference books.
Abstract: This book for the consumer is a compendium on the more common foods, with information on their nutrient content, how to buy for quality and economy, and how to prepare them. Also included are guides to good nutrient intake, food additives, and general information on measurements and portion size.

2788-73

FOOD THEORY AND APPLICATIONS.

Pauline C Ed Paul, Helen M Ed Palser
New York, J. Wiley 797 p. illus. [1972].

TX354.P3 P&W

Chemical properties, Cooking methods, Food composition, Food preparation, Nutrients, Physical properties, Processed foods, Quality control, Raw food.
Includes bibliographies.

Abstract: Designed to be used as a textbook, this volume presents the chemical and physical basis of food preparation, provides a reference source for research studies on food materials and processes, and introduces the student to the literature related to food-preparation problems. Emphasis is placed on the chemistry, physics, and physical chemistry of food materials and the processes used in preparing them for consumption. The book is organized as a series of articles by persons with specialized scientific knowledge and experience in each subject area.

2789-73

NUTRITION PERSPECTIVES IN THE SEVENTIES.

Paul S Pearson
Nutr Rev 30 (2): 31-34. Feb 1972.
389.8 H953
Food industry, Food supply, Government role, International programs, Malnutrition, Nutrition, Nutrition education, Prediction, Research.
Abstract: The 1970's will witness an increase in man's capacity to deal with hunger and malnutrition around the world. Although more research is needed in a number of areas, government and private industry must join together in cooperative programs using the most sophisticated communications techniques for inducing good eating habits and providing the best technological know-how to cultivate and produce nutritious foods and get these to the people who are most in need.

2790-73

FAN FOOD CARDS (PLAYING CARDS).

Ann V Peisher
Georgia, University, Cooperative Extension Service
Athens, GA, Georgia Cooperative Extension Service 54 playing cards, 3 1/2" x 2 1/4", col. Jan 1973.
L81044.9.G3P3 P&W AV
Classroom games, Educational games, Food groups, School children (6-11 years), Teaching aids.
With 12 p. Instructions.
Abstract: FAN stands for Food and Nutrition, what these cards are all about. A deck of playing cards for school children, each suit representing one of the four food groups, with an example food on each card, and two "wild" cards containing examples from all four. Accompanying instructions present 11 games, designed to teach the foods in the four groups in classroom settings.

2791-73

NUTRITION EDUCATION IN GROUP MEALS PROGRAMS FOR THE AGED.

Jeanette Balcovita
J Nutr Educ 5 (2): 118-120. Apr/June 1973.
TX341.36
Adult education, Aging, Elderly (65 + years), Food habits, Food programs, Nutrition education, Professional education.
Abstract: Because older people may have poor eating habits for a variety of reasons, some at least of which are economic in origin, the author urges that nutrition education programs be incorporated into meal programs for them. It should be considered at the beginning of the program, to become part of what they expect, and not at the end, which could detract from pleasure of food and company. Some approaches which have elicited interest and attention are outlined. A poster asking, "Are dry cereals a waste of money?" attracts more to a meeting than one entitled "nutrition education class." active participation is planned, such as compiling a cookbook, field trips to a grocery store, or potluck meals on occasion help sustain interest. For professional nutritionists and those involved in feeding programs for the elderly.

2792-73

COPPER CONTENT OF FOODS: FACTORS AFFECTING REPORTED VALUES.

Jean T Pennington, Doris Howe Calloway
J Am Diet Assoc 63 (2): 143-153. Aug 1973.
389.8 AN34
Copper, Food composition tables, Nutrient values.
Abstract: The genetic, environmental, and processing factors that may affect the amount of copper present in foods are reviewed. Problems involved in analyzing food for copper and in compiling data are also discussed. Extensive data from the literature have been compiled and tabulated, including number of samples and the mean and range of copper content of foods. Standard deviations were calculated, if data on a single food item were reported in four or more references. Values were derived from 240 publications dated 1920 to 1971.

2793-73

MINERALS IN CARDIOVASCULAR DISEASE.

W Mitchell Perry
J Am Diet Assoc 62 (6): 631-637. June 1973.
389.8 AN34
Calcium, Cardiovascular disorders, Minerals, Sodium.
Abstract: Available evidence, some of it unexplained as yet, points to a relationship between minerals and cardiovascular disease. Particularly puzzling at present are data indicating an inverse relationship with water hardness. Calcium appears to be related to essential hypertension, although the sources from which it is accumulated in the kidneys are elusive. Sodium intake, too, plays a positive role in the etiology of

PAGE 36

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- hypertension. There are indications that chronic may contribute to diabetes and thus indirectly to the development of arteriosclerosis.
- 2794-73
ROLE OF NUTRITION EDUCATION IN THE NUTRITION DECADE.
 John Perryman
 In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 69-75. July 12/23, 1971.
 LB3479.05K3 F58
 Federal programs, Food supply, Nutrition education.
 Abstract: This paper discusses the role of nutrition education in the nutrition decade. The importance of nutrition in daily living, the new attitude of Congress toward nutrition and nutrition education programs, the need for new ideas rather than just exchanging one old idea for another, the involvement of industry, the need for a national nutrition policy, information on the world food supply and availability of markets are included.
- 2795-73
READY-TO-EAT BREAKFAST CEREALS IN U. S. DIETS.
 Betty Peterkin
 Family Econ Review pp 8-9. Dec 1970.
 A321.9 R31
 Breakfast cereals, Diets, United States.
 Abstract: This paper documents, based upon USDA food consumption data, the contribution that ready-to-eat cereals make to the U.S. Diet.
- 2796-73
PRACTICAL NUTRITION. 2nd ed.
 Alice B Peyton
 Philadelphia, Lippincott 434 p. 1957.
 TX551.P42 F58
 Diets, Food composition tables, Food economics, Hospital food service, Nursing education, Nutrition education, Obesity, Recommended Dietary Allowances, Therapeutic and special diets.
 Abstract: Planned to meet the needs of the practical nursing student, the book can also be used by the homemaker. Basic nutrition facts are taught and food needs for various age groups and occupations are discussed. A section on diet therapy follows, including various standard hospital diets. Food economics as part of the budget is considered, including selection, care and preparation of foods.
- 2797-73
NUTRITION: AN INTEGRATED APPROACH.
 Ruth L Pike, Myrtle L Brova
 New York, Wiley 542 p. illus. [1967].
 QP141.P5 F58
 Cells, Dietary standards, Diets, Digestion and absorption, Food composition, Food intake, Nutrients, Nutrition, Nutrition education.
 Bibliography: p. 479-518.
 Abstract: This textbook for advanced nutrition students presupposes some knowledge of biochemistry, physiology, and basic nutrition principles. These disciplines are coordinated in the text to show how structure and function are related to the metabolic needs of the cell and its response to its environment. The first section presents the historical development of nutritional science. The second section presents basic biochemical cytology from the nutritionist's viewpoint. The third section describes fundamental concepts underlying applied human nutrition.
- 2798-73
A STUDY OF PUPIL BREAKFAST HABITS AND BEHAVIORAL PATTERNS IN CERTAIN LOUISIANA ELEMENTARY SCHOOLS FOLLOWING IMPLEMENTATION OF THE NATIONAL BREAKFAST PROGRAM.
 Marjorie Shirley Pinkus
 [n.p.] 99 l. illus. 1970.
 TX361.C5P5 F58
 Breakfast, Child nutrition programs, Food habits, Meal patterns, School breakfast, School food service.
 Thesis (M.S.) - Louisiana State University. Bibliography: p. 71-81.
 Abstract: Factors affecting breakfast habits and the resulting effect on behavioral patterns of pupils were explored by questionnaires administered to fourth grade pupils from 8 elementary schools in 4 Louisiana parishes, to their parents and to their teachers. The sample included 93 pupils, 65 parents, and 25 teachers, from 4 schools which were not participating in the National Breakfast Program, and 104 pupils, 65 parents, and 28 teachers from 8 schools which were participating in this program. Breakfasts served in schools were analyzed to determine adequacy as defined in the Child Nutrition Act. Optional or additional foods were added to the three-component breakfast in all schools. A significantly greater proportion of children from participating than non-participating schools ate a basic breakfast. A significantly higher proportion of pupils from non-participating than participating schools complained of stomachaches, coughs, and nausea. No significant differences were found between the two groups in regard to behavioral and disciplinary problems, attendance, or academic achievement. In general, teachers and parents had favorable attitudes toward the breakfast program.
- 2799-73
METABOLIC DEMANDS AS A FACTOR IN WEIGHT CONTROL.
 Herbert Follack, C Frank Cosolazio, Gerhard J Imack
 J Amer Med Assoc 167 (2): 216-219. May 10, 1958.
 R15.A48 F58
 Caloric intake, Radical factors, Metabolic studies, Metabolism, Obesity, Weight control.
 Abstract: Caloric intake in excess of metabolic demands is the basic cause of obesity. Caloric requirements definitely decrease with age. Other factors, less important than age in determining caloric needs are body size, sex, physical activity, and type of food available. People must recognize that the older they get, the fewer calories their bodies need. Physiological changes take place that demand they readjust work and play schedules and especially modify food intake. Small increases in caloric intake, coupled with small decreases in energy output and metabolic function, are together responsible for each adult obesity.
- 2800-73
NUTRITION; PART II.
 Nicholas Poplak
 New Jersey, Dept. of Education, Vocational Division
 New Brunswick, N.J., Rutgers, Vocational-Technical Curriculum Laboratory 303 p. 1969.
 TX354.P62 F58
 Budgeting, Food economics and consumption, Food fads, Food habits, Food instruction, Menu planning, Nutrition education, Therapeutic and special diets, Vocational education.
 Abstract: This nutrition manual is a general analysis of nutrition and dietetics, designed to answer the needs of vocational students in related food occupations. Each lesson is to be utilized for self-study, individual use, or for classroom groups. It encompasses facts and concepts of general science, food science, food chemistry, and home economics. Although the manual is self-contained, with three major sections on basic nutrition, dietetics, and home economics, it is also intended to be a workbook, an information book, and a planned-activities book. It is designed for students on a high school level who may be entering fields of baking, commercial foods, practical nursing, and public health occupations.
- 2801-73
NUTRITION; PART I.
 Nicholas Poplak
 New Jersey, Dept. of Education, Vocational Division
 New Brunswick, N.J., Rutgers, Vocational-Technical Curriculum Laboratory 196 p. 1969.
 TX354.P6 F58
 Age groups, Nutrition education, Textbooks, Vocational education.
 Abstract: This nutrition manual is a general analysis of nutrition and dietetics, designed to answer the needs of vocational students in related food occupations. Each lesson is to be utilized for self-study, individual use, or for classroom groups. It encompasses facts and concepts of general science, food science, food chemistry, and home economics. Although the manual is self-contained, with three major sections on basic nutrition, dietetics, and home economics, it is also intended to be a workbook, an information book, and a planned-activities book. It is designed for students on a high school level who may be entering fields of baking, commercial foods, practical nursing, and public health occupations.
- 2802-73
THE LIMITATIONS AND DANGERS OF CONCOMITOGENIC NUTRITIOUS FOODS.
 Berry M Popkin, Michael C Lathan
 Amer J Clin Nutr 26 (9): 1015-1023. Sept 1973.
 389.8 J824
 Breakfast cereals, Food cost analysis, Low income groups, Malnutrition, Protein-rich mixture, Proteins, Plant.
 Abstract: Concomitogenic foods are processed products of high nutritive value manufactured for sale to alleviate malnutrition. The authors analyze the cost each product represents in percent of income for low and high income families in developing countries, and conclude that for low income families they could only replace currently purchased food while lowering intake of protein and calories the latter foods provide. When manufactured in the consuming country these processed foods tend to benefit the local entrepreneur rather than the poorer people who need the employment. In the United States, the authors point out, poorer people may be led to believe breakfast dry cereals are superior to other cheaper food, which is not the case. For professional nutritionists.
- 2803-73
THE FOODS WE EAT (FILMSTRIP).
 Popular Science Publishing, Audio-Visual Division
 Chicago, Denver-Coppert 38 fr., col. May 1960.
 TX364.F63 F58 AV
 Activity learning, Basic nutrition facts, Class activities, School children (6-11 years), Teaching aids.
 With teacher's guide.
 Abstract: A filmstrip for 4th to 8th graders, telling basic facts about the foods we eat, and presenting several simple chemical tests to demonstrate presence of certain nutrients in foods.
- 2804-73
SOME STUDIES ON THE EFFECT OF A MULTIPURPOSE FOOD ON THE NUTRITIONAL STATUS OF PRE-SCHOOL CHILDREN.
 L Press, A G G Heaton
 Agric Res J Kerala 8 [1] 39-43. Mar 1970.
 22 AG823
 Anthropometric measurements, Blood analysis, Preschool child-

2805-73

ran (2-5 years), Protein malnutrition, Supplemental feeding programs.
 Abstract: A feeding trial was conducted for children 2 to 5 years of age for six months to test the efficiency of a multi-purpose food. Participating children were attending a crèche at Chappetha in the P.E.S. Block Athiyasoor, Kerala. The tests showed that height, weight, hemoglobin, packed cell volume and serum protein contents of the blood increased significantly in children receiving the multi-purpose food. Chest depth, hip width, arm girth and Vitamin A contents of the blood were not significantly affected by the test diet.

2805-73

PAG GUIDELINE (NO. 7) FOR HUMAN TESTING OF SUPPLEMENTARY FOOD MIXTURES.

Protein Advisory Group of the United Nations
 Pub Bull 3 (3): 12-19. Fall 1973.
 QD431.4187 P68
 Balance studies, Child nutrition, Food safety, Growth, Nutrient quality determination, Professional education, Protein-rich mixture, Supplemental feeding program.
 Abstract: Persons concerned with the effects of supplementary feeding programs on growth and nutritional status of infants and children should find this article of interest. The Protein Advisory Group of the United Nations has developed guidelines outlined in this article, for testing of such supplements, especially protein-rich mixtures. They included acceptability and tolerance tests, growth response, nitrogen balance determinations, and such assessments as serum albumin levels, creatinine excretion/height ratio, and plasma amino acid levels.

2806-73

THE PRUDENT DIET: VINTAGE 1973.
 New World News 14 (30): 34-35, 39-40, 44. Aug 10, 1973.
 H11.84 P68
 Adults, Animal fats, Calorie-restricted diets, Cholesterol-low diets, Coronary heart disease, Fat-restricted diets, Obesity, Professional education.
 Abstract: The Prudent Diet originated in 1957 as a physician's attempt to lower cholesterol and increase polyunsaturated fat intakes for prevention of coronary heart disease. In the intervening time total fat consumption has risen farther, and coronary disease is attacking younger people. This article for the physician and other concerned adults recommends cutting calories by 25%, cutting diet fat, eating meat or eggs no more than four times a week, using cottage cheese and avoiding fatty meats, butter, cream, sour cream and concentrated cheeses such as cheddar. Salt consumption, too, should be reduced.

2807-73

THERE'S MORE TO FOOD THAN EATING!
 Prudential Insurance Company of America
 [Newark, N.J.] [10]p. 1964.
 TX355.P7 P68 (Prudential health series)
 Adults, Basic nutrition facts, Carbohydrate-rich foods, Consumer education, Education.
 Abstract: This pamphlet emphasizes the importance of diet on the human body. It includes a brief explanation of fats, carbohydrates, protein, vitamins and minerals their functions and sources. Concludes with hints on making the most of the food dollar by planning, buying, care and preparation.

2808-73

THE ROLE OF NUTRITIONAL DEFICIENCY IN MORTALITY: FINDINGS OF THE INTER-AMERICAN INVESTIGATION OF MORTALITY IN CHILDHOOD.
 Rath Rice Puffar, Carlos V Serrero
 Bol Of Sanit Panam 7 (1): 1-25. 1973.
 449.9 P192H
 Deficiency diseases and disorders, Infants (To 2 years), Latin America, Mortality, Preschool children (2-5 years), Professional education.
 Abstract: A two-year study of death rates and the cause of death among infants and young children was made by the Pan American Health Organization in 15 locations in the Western Hemisphere in 1966-68. Both registered and nonregistered deaths were investigated. Using international criteria for undernourishment, iron deficiency or nutritional deficiency was found to be the cause of 57.9% of deaths in this period. In Latin America mortality from nutritional deficiency was greater than from iron deficiency, and was highest for infants under one year. Malnutrition accounted for 21.4% of deaths from nutritional deficiency, protein-calorie malnutrition for 13.1%. Saltable for all workers in public health.

2809-73

FOOD TECHNOLOGY AND SOCIETY.
 Nagawa Pyke
 Nutr Nav 28 (2): 31-34. Feb 1970.
 389.8 #953
 Convenience foods, Cultural factors, Food industry, Food technology, Professional education.
 Abstract: The author, himself a food scientist, sees the increasing use of convenience foods as one means of dividing our society into separate unattached individuals. With more foods available from vending machines, there is no need to go home for a meal. Few children have their midday meals at home in more advanced nations. Most infants are now artificially fed. Persons in charge of feeding programs in schools and other institutions as well as the professional nutritionist should find this article of interest.

2810-73

CALORIE TALK.
 Ruby Quinn, Elizabeth S Caylor
 American Home Economics Association
 Washington, American Home Economics Assn. 3 p. teacher section, 4 p. student section, with cover. Aug 1971.
 TX364.Q52 P68 (HELPS, home economic learning packages, no. 1047)
 Basic nutrition facts, Caloric values, Food groups, Instructional materials, School children (6-11 years).
 Abstract: This unit for student and teacher has been designed to help middle school children develop a knowledge of calories and the role they play in nutrition. Lesson suggestions and tests are provided for both pupils and teacher.

2811-73

NUTRIENTS: THE HIDDEN MAGIC IN FOODS.
 Ruby Quinn, Elizabeth S Caylor
 American Home Economics Association
 Washington, American Home Economics Association 3 p. teacher section, 5 p. student section, with cover. Aug 1971.
 TX364.Q5 P68 (HELPS, home economic learning packages, no. 1048)
 Basic nutrition facts, Instructional materials, Nutrients, School children (6-11 years).
 Abstract: In this learning kit the student of age 10 or so is helped to learn the major classes of nutrients, in what foods to find them, and the role each plays in good nutrition. A teacher section suggests instructional approaches, and provides tests with answer keys.

2812-73

SOME DRUGS WE SHOULD LIKE TO HAVE IN NUTRITION AND METABOLISM.
 Lawrence G Raina
 Amer J Clin Nutr 26 (1): 125-128. Jan 1973.
 389.8 J824
 Calcium, Drugs, Gastrointestinal tract, Professional education, Vitamin D.
 Abstract: Recent work on the chemistry of some newly discovered vitamin D compounds suggests that they might perform as useful drugs in disorders of calcium metabolism. The author speculates on developing other drugs for altering absorption in the intestine, and comments on the abuse of such other drugs as alcohol, sedatives and cigarettes which have adverse nutritional effects. For professional nutritionists.

2813-73

THROUGH THE LOOKING GLASS: 1500 CALORIE DIET FOR TEEN-AGE GIRLS.
 Halaton Purina Company
 [St. Louis] Halaton Purina Company 19 p. illus. 1971.
 RH222.2.T4 P68
 Adolescents (12-19 years), Caloric values, Females, Nutrition education, Obesity, Weight control.
 Abstract: This leaflet contains a 1500 calorie diet plan for teenage girls complete with menus, meal plan, food groups with serving size, foods to avoid, and recipes. Answers are given to the usual "Excuses" for being overweight such as "I only eat one big meal a day."

2814-73

MALNUTRITION AND LEARNING.
 Merrill S Head
 National Institute of Child Health and Human Development, Information Office
 [Washington, U.S. Govt. Print. Off.] [12] p. [1973].
 RC620.5.H4 P68
 Behavior, Knowledge, Learning, Malnutrition, Nutrition, Nutritional surveys, Socioeconomic status.
 Bibliography: p. [12].
 Abstract: This review provides background information for the educator, social worker, nutritionist, and biologist. It gives an overview of the interrelationships of nutrition, learning, and socio-economic background. It cites studies and findings of various workers on the effects of severe malnutrition on the mental development of children in the Americas. The general findings of the National Nutrition Survey begun in 1968 in the U.S. are also summarized. There is a list of 22 selected references with the latest publication date being 1970 (in press).

2815-73

MALNUTRITION, HUNGER, AND BEHAVIOR; I. MALNUTRITION AND LEARNING.
 Merrill S Head
 J Am Diet Assoc 63 (4): 379-385. Oct 1973.
 389.8 AH34
 Behavior, Behavior, Electrolytes, Physical development.
 Abstract: Severe malnutrition affects development of the brain and central nervous system. The effects of moderate malnutrition are less obvious and not fully understood. Knowledge in both areas is reviewed in this article.

2816-73

MALNUTRITION, HUNGER, AND BEHAVIOR; II. HUNGER, SCHOOL FEEDING PROGRAMS, AND BEHAVIOR.
 Merrill S Head
 J Am Diet Assoc 63 (4): 386-391. Oct 1973.
 389.8 AH34
 Academic performance, Behavior, Behavior, Malnutrition, School breakfast programs, School lunch programs.
 Abstract: Although hard to quantify, school feeding programs

are reported to improve learning and behavior of students who come to school hungry. Some of the behavioral studies are reviewed and discussed in this article.

2817-73

RECIBIR CARTA LE GUSTA LA BUENA COMIDA. (SPA)
Washington, Division of Dental Health 2 filestrips, 36 and 39 fr., col. 1 record, 33 1/3 rpm. [r.d.].
RK61.P42 P5H AV
Dental health, Food habits, Primary grades, Snacks, Spanish Americans.
Title of Original: Pedro (Filastrip /Record); Gets a letter like good food
Abstract: Two filestrips to be used with primary school children. A Spanish-American character, Pedro, visits the dentist and talks with his mother about food choices for good dental health. The narratives are in Spanish followed by an English version. Mexican tunes provide the musical accompaniment. Supplementary activities are suggested to extend the learning situation.

2818-73

CONVENIENCE FOODS DECISION: YES!
Virginia Reid
Hospitale 47 (2): R1-R4. Jan 16, 1973.
RA960.R6 P5H
Convenience foods, Cost effectiveness, Hospital food service, School food service supervisors.
Abstract: School food service managers should be interested in the results of this development by a hospital food service department of a food system which reduced labor and other costs and satisfied patients. Use of convenience foods was found to be more economical than "from scratch" items.

2819-73

WHAT IT IS LIKE TO BE HUNGRY.
Myrtle R Reel
Sch Foodserv J 27 (5): 22,25-28,31-32. May 1973.
J89.R SCH
Cultural factors, Food beliefs, Foods, Hunger, Psychology.
Abstract: This article provides an intensive exploration of food and its meaning, and portrays not only what it is like to be hungry, but also how people eat-or do not eat-to fulfill psychological and nutritional needs.

2820-73

ALL ABOUT RICE.
Rice Council Of America
Houston, TX, Rice Council Of America 1 filestrip, 59 fr., sl, 35 rpm, col: 1971.
TX R09.R544 P5H AV
Adolescents (12-19 years), Food composition, Food preparation, Food production, Milling, Recipes, Rice, Teaching aids.
12 p. Narrative guide.
Abstract: This filestrip in color tells how to use rice and its nutritive value, and how to buy, cook and serve it. The initial section on using rice is suitable for elementary school children. The portions on buying, preparation and serving are more suited for high school home economics students and adult homemakers.

2821-73

BASIC CONCEPTS OF AGING--A PROGRAMMED MANUAL.
Thomas A Rich, Alden S Gilmore
U.S., Department of Health, Education, and Welfare, Social and Rehabilitation Service, Administration on Aging
Washington, GPO 148 p. Mar 1972.
LR102R.5.R5 P5H
Adults, Aging, Biology, Cultural factors, Elderly (65 + years), Mental health, Programmed instruction, Psychology, Retirement.
Abstract: This is a textbook designed as a programmed manual for self-teaching of professional and voluntary service people who work on programs for the aged. Topics covered include psychology, physiology, social and economic aspects of aging, recreation and housing. Diet and nutrition are discussed in a section on biological and physical aspects of aging.

2822-73

STUDIES ON BREAKFAST AND MENTAL PERFORMANCE.
Nari R C Richards
Nutrition 26 (4): 219-223. Aug 1972.
J89.R 1959
Adults, Behavior, Breakfast, Food habits, Performance, Professional education.
Abstract: Normal persons who habitually omitted breakfast were compared with others who usually ate a scoring meal as to performance on certain tests involving sensory and attentiveness, both after their normal morning eating pattern and after it has been reversed. The experimenters were unable to detect any differences in performance by either group under both sets of conditions. They believe the nonnutritional factor of being accustomed to a particular pattern of eating or not eating had more influence on the performance than has hitherto been supposed, and that occasional omission of breakfast may lower mental performance by causing stress from interference with normal diet habits.

2823-73

NUTRITIONAL VALUE OF HIDDAY MEALS OF SENIOR SCHOOLCHILDREN.
D P Richardson, N Lawson
Br Med J 1972 (4): 697-699. Dec 23, 1972.

488.R 877

Adolescents (12-19 years), Great Britain, Nutritional adequacy, Professional education, School lunch, Snacks.
Abstract: In a London school for adolescents which provides noon meals, 41% of the students bought the meal, 4% had a meal at home of comparable nutrient quality, and 4% ate nothing at all, while 31% bought food or snacks outside the school and 20% brought snacks from home. There was a decline in school lunches bought with increasing age. Per school lunch personnel and nutrition educators.

2824-73

HEALTH AND GROWTH: TEACHER'S EDITION.
Julius R Nicholas, Blenore T Pease, Gladys Gardner Jenkins Gleaview, Ill., Scott Foresman and Co. R v. 1972.
RA440.R5 P5H
Basic nutrition facts, Class activities, Digestion and absorption, Food groups, Food preparation, Growth, Health education, Menu planning, Recipes.
Resource book in each volume, teacher's notes overprinted on pupil's pages.
Abstract: A set of eight textbooks for use in teaching health in the elementary school. Many aspects of health are explored--including nutrition. Menu planning and food preparation are emphasized in book no. 5.

2825-73

LEARNING BETTER NUTRITION: A SECOND STUDY OF APPROACHES AND TECHNIQUES.
Jean A S Ritchie
Food and Agriculture Organization of The United Nations Rome, FAO 264 p. illus. [1967].
TK364.R5 P5H (FAO nutritional studies no. 20)
Behavior change, Cultural factors, Developing nations, Educational methods, Food habits, Nutrition education, Nutrition programs.
Bibliography: [240] - 264.
Abstract: This document expersedes the 1950 FAO study entitled "Teaching Better Nutrition." Many changes have occurred since 1950. The present study re-examines the techniques used in programs of nutrition education and teaching within the context of recent social, economic, and technological alterations and advancements. It deals with the present need for nutrition education; background information upon which each education should be based; planning, feeding, and evaluation of nutrition education programs; and educational channels and methods that seem to show greatest promise. The discussions are geared to the informational needs of people actively dealing with food and nutrition problems. The text, therefore, avoids unnecessary detail and goes right to the core of nutrition education problems by offering practical suggestions for actual use in the field.

2826-73

DIETARY SURVEYS ON SCHOOL CHILDREN AND MEDICAL STUDENTS.
G Ritzell, Denise Schlettwein-Snell
Int J Vitam Nutr Res 40 (4): 548-551. 1970.
J89.R 233
Children, Dietary surveys, Medical students, Vitamins.
Abstract: This paper covers two dietary surveys, one involving 12 children, 10 to 15 years of age, living at a boarding school and the other involving 17 medical students. In both surveys vitamin intake was measured both by the precise weighing method and by blood sample analyses. The surveys show that the boarding school students generally had a sufficient vitamin intake while the medical students were deficient in several of the essential vitamins.

2827-73

FUNDAMENTALS OF NORMAL NUTRITION. 2d ed.
Coriann R Robinson
New York, Macmillan 603 p. Mar 12, 1973.
TK354.R6 P5H
Basic nutrition facts, College students, Food groups, Menu planning, Nutrition, Nutrition education, Textbooks.
Abstract: In this introductory college text the first unit gives an introduction to nutrition and its history, and an explanation of nutritive processes. The second unit details nutrients and their functions, the third deals with nutritional, psychological and cultural values of foods, the fourth with meal planning, food selection and preparation, and the fifth covers safeguarding the food supply. The sixth and seventh units deal with nutritional needs throughout the life cycle and the last unit focuses on nutrition education.

2828-73

CHANGING FOOD HABITS OF CANADIAN CHILDREN.
Ruth Roseard Robson
Can Home Econ J 21 (1): 14-25. Jan 1, 1971.
J21.R C162
Food habits, Nutrition education, School children (6-11 years), Working women.
Abstract: In this inquiry into the food habits and family meal patterns of 218 school children in North York, it was found that socio-economic level, education level of the parents and whether the mother worked outside the home made little difference in producing good food habits. Poor eating in children was found to be due essentially to ignorance and indifference, particularly on the part of their mothers. Education of the public concerning good food habits, food fortification programs and school feeding programs were discussed briefly.

BIBLIOGRAPHY

- 2029-73
NUTRITIONAL SIDE EFFECTS OF DRUGS.
 Daphne A Roe
 Food and Nutr News 45 (1): 1, 4. Oct/Nov 1973.
 389.8 P7332
 Drugs, Malabsorption syndrome, Nutrient requirements, Pregnancy, Professional education, Vitamin deficiencies.
 Abstract: This article reviews for the professional nutritionist some of the drugs and drug groups that adversely affect nutritional status of those who consume them. They include drugs which interfere with absorption, antivitamins, anticovarsiate and birth control pills. Most of them increase nutrient requirements rather than producing deficiency status. There are certain drugs which may impair fetal growth if given during pregnancy. Physicians as well as nutritionists should be aware of the nutritional implications of drugs prescribed.
- 2030-73
VITAMIN A PHYSIOLOGY.
 Donald A Roela
 J Amer Med Assoc 214 (6): 1097-1102. Nov 9, 1970.
 R15.438 P58
 Deficiency diseases and disorders, Metabolism, Nutrient excesses, Nutrient requirements, Physiology, Toxicity, Vitamin A.
 Abstract: Aside from the function of vitamin A in the visual system, little is yet understood of the general metabolic role of this vitamin. Clinical studies have established a relationship between vitamin A deficiency and protein malnutrition, and such a deficiency greatly increases mortality in children suffering from malnutrition. In spite of the vitamin's relatively cheap cost, vitamin A deficiency still ranks eighth protein malnutrition as the 2 most serious deficiency diseases in the world today.
- 2031-73
DIET COUNSELLING TO IMPROVE HEMATOCHIT VALUES OF CHILDREN ON THE BLACKPHEE RESERVATION.
 Gery Haggara
 Health Serv Reports 88 (8): 722-725. Oct 1973.
 R11.84 P58
 American Indians, Blood analysis, Diet counselling, Infants (To 2 years), Iron-deficiency anemia, Nutrition aides, Preschool children (2-5 years), Professional education.
 Abstract: Infants and preschool children found to have abnormally low hematocrit levels indicative of iron deficiency were considerably improved following intensive dietary counselling and demonstrations to change feed habits directed to their mothers. The counselling and demonstrations were conducted by Indian health aides from the reservation who had been trained in nutrition. For professional nutritionists.
- 2032-73
FOOD INTAKE STUDIES IN PRE-SCHOOL CHILDREN IN DEVELOPING COUNTRIES: PROBLEMS OF MEASUREMENT AND EVALUATION.
 Ingrid M S Rutishauser
 Nutrition 27 (8): 253-261. Aug 1973.
 389.8 8959
 Developing nations, Dietary surveys, Evaluation, Methodology, Nutritional surveys, Preschool children (2-5 years), Professional education.
 Abstract: This article for the professional nutritionist reviews the problems to be expected in trying to determine diets of preschool children in developing countries. For example, how can amount of breast milk taken be estimated? How such reliance can be placed on diets recalled by the mother for the previous day? An experiment comparing recalls with subsequent weighing of duplicate meals gave comparable results for energy and protein, for the same children studies in Uganda. The relative merits of the two methods are discussed.
- 2033-73
ADHLE DAVIS' BOOKS ON NUTRITION: COMMENTARY.
 Edward H Sycarson
 Med Insight 5 (7): 32-33. July/Aug 1973.
 R11.84 P58
 Food beliefs, Food misinformation, Health beliefs, Organic foods, Professional education.
 Abstract: Nutritionists and other nutrition educators who are asked questions about the validity of many popular works on nutrition may find a few answers in this article, which was written primarily for physicians. The author cites selected quotations and unsubstantiated recommendations from the publications of one such writer. Besides pointing out any misstatements, the article over that some of the advice contained in the reviewed books is erroneous and could be dangerous if followed.
- 2034-73
OBESITY AND LEARNING DIFFICULTIES.
 Edwin Sader
 Health Watchers 6 (9): 43-45. Oct 1973.
 HC62H.84 P58
 Adults, Behavior, Learning, Obesity, School children (6-11 years), Weight control.
 Abstract: This article for the adult reviews research reported on learning problems encountered by overweight children, and how their attitudes change when they lose weight. Overweight children withdraw from teasing and from activity, and sometimes from study as well, while others compensate for lack of social companionship by using study as an escape. Still others do not develop normal standards for self-care, or perform usual household chores.
- 2035-73
PARENTS: EXPERTS TELL YOU WHAT TO DO ABOUT BALKY VEGETABLE EATERS.
 Claire Safren
 Today's Health 51 (11): 54-59. Nov 1973.
 NA773.76 P58
 Adults, Children, Food habits, Food selection, Recipes, Vegetables.
 Abstract: A pediatrician and a food editor offer some pointers to parents whose children won't eat vegetables. Among their suggestions are for parents themselves to eat vegetables, offer an assortment of foods from which the child may choose, serve small portions, make the biggest effort on vegetables with the first child and the others will probably follow his lead, serve vegetables fresh and not overcooked or disguised, use psychological coaxing, and serve raw vegetables, instead of cooked. School lunch personnel, too, may gain some helpful suggestions from this article, which concludes with several recipes.
- 2036-73
EFFECTS OF DIFFERENT BREAKFAST CONDITIONS AND HABIT PATTERNS ON PERFORMANCE IN AN ENDURANCE ACTIVITY.
 John H Sage
 Res Quarterly 40 (4): 799-802. 1969.
 Q179.9.H4 P58
 Breakfast, Food habits, Physical fitness, Professional education.
 Abstract: This research examined the proposition that certain ways of eating are necessary for optimum physical performance, such as in sports. Healthy young adults who habitually ate light breakfasts when compared with those who ate more hearty ones showed no differences in performance, even when their diet pattern was changed, except when they were placed on a liquid meal, in which case both groups performed better. Nutritionists and physical education instructors should find the article of interest.
- 2037-73
YOUR BODY AND HOW IT WORKS.
 American Medical Association
 Lisbeth P Sanders
 Chicago 31 p. 1968.
 Q237.449 P58
 Digestion and absorption, Food groups, Hygiene, Instructional materials, Intermediate grades, Primary grades.
 Abstract: For the young child. Colorful diagrams of the body systems -- skeletal, nervous, circulatory, respiratory, digestive -- with a brief text of how they work. Eating foods in the Basic Four Food Groups is included among the health hints.
- 2038-73
ZINC NUTRITION IN THE UNITED STATES.
 Harold H Sandstead
 Amer J Clin Nutr 26 (11): 1251-1260. Nov 1973.
 389.8 H28
 Deficiency diseases and disorders, Food composition tables, Growth, Professional education, Zinc.
 Abstract: This article for the professional nutritionist reviews the role of zinc in growth, and discusses three zinc-responsive clinical conditions which have been observed in the United States, failure of children to grow or mature sexually, disturbances in ability to taste, and impaired wound healing. From these data the author concludes that some infants, pregnant women, persons living in institutions or on low incomes have a marginal to deficient intake of zinc. A table of zinc content in some common foods is included.
- 2039-73
EFFECTIVE ISSUE FOR VITAMINS RAISES THE QUESTION: ARE THEY FOODS OR DRUGS?
 Herbert P Serrett
 Food Prod Dev 7 (5): 28,30,32. June 1973.
 HD9000.1.P64
 Consumer education, Food and Drug Administration, Laws, Nutrients, Nutritional labeling, Recommended Dietary Allowances, Vitamins.
 Abstract: The new nutrient labeling regulations should permit optimal use of up-to-date nutrition knowledge and at the same time prevent distortions of information through unwarranted and possibly misleading claims. The FDA is trying to provide regulations that stop misleading practices, but it has created other sources of confusion due to the fact that parts of the regulations do not have a nutritionally valid basis. Alternate approaches would allow the FDA to achieve its regulatory goals while utilizing current nutrition concepts that are scientifically sound. This article presents a brief survey of some of the scientific issues raised by the regulations, especially with respect to vitamins.
- 2040-73
CHANGING FOOD HABITS.
 Jane Savage
 In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 100-106. June 21/July 2, 1971.
 LH3479.050H P58
 Conscientious, Food habits.
 Abstract: This paper discusses the changing of food habits among people and groups. Factors influencing food habits, the need for change and the process of change are discussed. The technique of persuasion communication is presented, and it is

- recommended that attempts to change food habits be made only when there is objective evidence warranting change and there is adequate motivation to make this change. For the effecting of a change, a multi-disciplinary approach is recommended.
- 2041-73**
NUTRITIONAL STATUS OF PEOPLE, USA.
 A E Schaefar
 U.S. Dept. of Health, Education and Welfare
 Washington, D.C. 16 p. 1970.
 TX361.L6S3 P8W (American Heat Science Association, reciprocal Heat Conference, proceedings, 1970, pp. 173-185)
 blood analysis, Clinical diagnosis, Deficiency diseases and disorders, Graphs, Low income groups, Malnutrition, Nutritional status, Surveys, Vitamin deficiencies.
 Reprint.
 Abstract: During 1968-1970 the Department of Health, Education and Welfare surveyed low-income families in ten states for evidence of malnutrition. This is a brief preliminary report of their findings. Low hemoglobin and plasma vitamin A levels were found to be particularly common, and growth retardation was frequently noted among the populations of many states.
- 2042-73**
MALNUTRITION U.S.A.
 Arnold E Schaefar
 ARS 73 East Mark Nutr Res Agric Res Serv U S Dep Agric ARS 73 (67): 5-6. Apr 1970.
 A381 R31A
 Child nutrition, Deficiency diseases and disorders, Demography, Malnutrition, Poverty, United States.
 Abstract: Malnutrition is a health problem in the United States among persons living in poverty--especially the pre-school child, the young mother, and the aged. This article summarizes the data collected during the National Nutrition Survey, pointing out the specific forms of malnutrition and the population groups most affected.
- 2043-73**
THE WAY IT IS.
 Howard A Schaefer, J Timothy Neala
 Nutr Rev 31 (5): 233-237. Aug 1973.
 389.6 H953
 Health beliefs, Health foods, Professional education, Surveys, Vitamins, Weight control.
 Abstract: This article reviews a national survey of health practices and opinions conducted in 1972 and presents the nutritional implications of its findings to the professional-nutrition community. Among the topics touched are vitamins and other nutrition supplements, health foods and weight control. The authors conclude that many faulty health practices have as simple basis which education alone could set right, and the remaining effective action available is regulation of the products used.
- 2044-73**
NUTRITION EDUCATION: HOW MUCH CAN OR SHOULD OUR SCHOOLS DO?
 Earl P Schuchert
 J Nutr Educ 2 (1): 9-13. Summer 1970.
 TX341.J6
 Nutrition education, School systems, Schools, State departments of education.
 Abstract: This paper covers the key roles that schools play in meeting the challenge of educating children in nutritional health. Programs and projects for this purpose which are being carried on in various states and the opposition of some school systems and educators to taking responsibility for nutrition education are discussed. Included are a number of suggestions for ways in which state departments and local educational systems can approach solving the problem of ignorance concerning good nutrition, and in turn help to eradicate malnutrition which is a serious national health problem at all economic levels.
- 2045-73**
THE SCHOOL LUNCH AND ITS CULTURAL ENVIRONMENT.
 Hollie G Schuchat
 J Nutr Educ 5 (2): 116-118. Apr/June 1973.
 TX341.J6
 Attitudes, Cultural factors, Food selection, Professional education, School lunch programs, Snacks, Socioeconomic influences.
 Abstract: The author, an anthropologist, observed school lunches in homes as cultural settings in private, higher income, and public, lower to middle income schools, to learn why the school lunch program is not realizing its highest potential. Among the problems noted, waste was the most obvious, in the form of throwaway food containers, and in food discarded by the students. School food is synonymous with "nutrition", interpreted as health, and a school meal is not a social occasion, whereas eating on "jank" with friends is. Middle class parents are torn between not forcing their children to eat what they do not want and wanting them to eat nutritionally, but the poor are controlled by mass methods whereas the rich are controlled by individual attention. For school lunch managers and other professional nutritionists.
- 2046-73**
HEALTH CARE FOR THE ADOLESCENT.
 June V Schwartz
 [New York] Public Affairs Committee 28 p. 1971.
 RJ140.S368 P8W (Public Affairs, Health and Science. Pamphlet no. 463)
 Adolescents (12-19 years), Basic health facts, Health care, Parent education.
 Abstract: A discussion of the physiological and psychological changes in teenagers which affect their well-being as well as typical and special adolescent health problems. A section on teenage diet is included.
- 2047-73**
LYSINE SUPPLEMENTATION OF WHEAT GLUTEN AT ADEQUATE AND RESTRICTED ENERGY INTAKES IN YOUNG HEW.
 Navia S Scrimshaw, Yvonne Taylor, Vernora R Young
 Amer J Clin Nutr 26 (9): 965-972. Sept 1973.
 389.6 J824
 Amino acids, Caloric intake, Energy, Enrichment, Professional education, Proteins, Wheat.
 Abstract: It has been thought that protein supplements given to persons getting inadequate calories and protein would be used by the body to meet its energy needs. In this study subjects on restricted energy intake and low levels of wheat protein utilized nitrogen significantly better when they were fed the amino acid lysine. For professional nutritionists.
- 2048-73**
THE VITAMINS: CHEMISTRY, PHYSIOLOGY, PATHOLOGY, METHODS. 2d ed.
 W. S. Hoar, Robert S Harris, Paul Gyorgy
 New York, Academic Press v. 1- 1967
 QP801.V5V5 P8W
 Biotin, Choline, Nicotinic acid, Panthothenic acid, Physiology, Riboflavin, Thiamin, Vitamins.
 Abstract: This is the second edition of a multivolume treatise on vitamins. The work has been revised to integrate a vast amount of new information with previous data on vitamin functions in plants, animals, and man. It discusses the most recent findings on the chemical, biochemical, and physiological components and activities of riboflavin, thiamine, and the tocopherols and examines their chemistry, industrial production, biogenesis, biochemistry, deficiency effects, requirements, pharmacology and pathology. The volumes also present several comprehensive discussions of the growth factors of vitamins and include bibliographic material. Some volumes in this new edition deal with methods of measurement and assay of numerous vitamins, as well as other important aspects of vitamin research.
- 2049-73**
CHOLESTEROL: A REVIEW.
 E A Seelig
 Nutr Notes (United Fresh Fruit & Veg Assn) 12 p. Feb 1970.
 TX341.H6 P8W
 Arteriosclerosis, Cardiovascular disorders, Chemicals, Cholesterol, Coronary heart disease, Fat modifications, Sugar.
 References: p. 11-12.
 Abstract: Arteriosclerotic heart disease is the leading cause of death in the U. S. A high cholesterol level in the blood serum is predictive of a heart attack. This paper reviews the previous research in the field on: (1) the effects of cholesterol, (2) its formation in the body (is it high intake of saturated fats, or high ingestion of sugar?), (3) epidemiological findings, and (4) the use of chemicals and special diets to lower the cholesterol level. No direct causal relationship can be ascertained, but the paper gives an interesting overview to the problem and a list of 45 references for further study.
- 2050-73**
NUTRITION IN PREGNANCY.
 E A Seelig
 Nutr Notes (United Fresh Fruit & Veg Assn) 6 p. [n.d.].
 TX341.H6 P8W
 Caloric intake, Diet improvement, Food beliefs, Nutrient intake, Pregnancy diets, Special groups, diets, Vitamins.
 Abstract: Nutrition of the mother has a profound effect on the baby. Energy, protein, minerals and vitamin needs of the mother and fetus are discussed. Many strange ideas about the nutritional needs of pregnant women are discussed.
- 2051-73**
ADOLESCENT PREGNANCY: ASSOCIATION OF DIETARY AND OBSTETRIC FACTORS.
 Jo Ann Seiler, Hazel M Fox
 Reson Econ Res J 1 (3): 188-194. Mar 1973.
 TX1.H6
 Adolescents (12-19 years), Dietary surveys, Nutrient content determination, Nutrient intake, Pregnancy, Pregnancy and nutrition, Pregnancy diets.
 Abstract: Diets of 30 pregnant and 32 non-pregnant adolescents were evaluated for nutrient content using a 3-day diet record. Diets of pregnant subjects in general compared less favorably with appropriate recommended intake than diets of nonpregnant adolescents. Nonpregnant girls scored higher on the nutrition knowledge test and were judged better adjusted psychologically than the pregnant girls. Diet quality, nutrition knowledge, values governing selection, and personality adjustment appeared interrelated in the nonpregnant group, but the relationship was less apparent in the pregnant subjects.
- 2052-73**
STRUCTURE AND TEXTURAL PROPERTIES OF FOODS.
 P Sherman
 Food Technol 26 (3): 69-74, 76-79. Mar 1972.

2853-73

389.8 P7330

Analytical methods, Food analysis, Food composition, Palatability ratings.

Abstract: Our present rudimentary knowledge of the way in which structure affects the textural properties of both natural and fabricated foods is reviewed by reference examples drawn from both categories. Foods discussed in some detail are frozen ice cream, margarine, baked cakes, apples, peas, strawberries, toasties, and meat.

2853-73

DISEASES OF THE GALLBLADDER--PART 1: JAUNDICE.

William C Sherman

Food and Nutr News 41 (7): 3. Apr 1970.

389.8 P7332 (Diet in disease series)

Digestion and absorption, Gallbladder diseases, Jaundice, Therapeutic and special diets.

Abstract: Gallbladder disease occurs more frequently in women than in men, especially in obese women over 40. Bile is produced by the liver and is concentrated four- to ten-fold and stored by the gallbladder. It is then secreted into the small intestine for digestive purposes. Gallbladder diseases are caused either by obstruction of the gallbladder duct or abnormal production of bile, both of which cause a jaundiced condition. When bile is completely absent or abnormally produced the nutritional effects are those associated with impaired absorption of fat, fat-soluble vitamins, and certain minerals. Dietary treatment should stress high quantities of vitamin K given by intramuscular injection. Without bile in the intestine, vitamin K is not absorbed regardless of the amount supplied in the diet. Loss of calcium and vitamin D is also a problem.

2854-73

DISEASES OF THE LIVER--PART 2: HEPATITIS.

William C Sherman

Food and Nutr News 41 (3): 3. Dec 1969.

389.8 P7332 (Diet in disease series)

Anorexia, Hepatitis, Jaundice, Liver diseases, Patient care, Therapeutic and special diets.

Abstract: Since there is no effective antidote for infectious hepatitis, dietary treatment becomes the main consideration in recovery. In acute stages, intravenous feedings of glucose are given. Patients are encouraged to take foods by mouth as soon as possible. Highly sweetened foods are most important and are given as often as can be tolerated. Since anorexia (self-inflicted starvation; a repugnance toward food) is such a problem in hepatitis, every effort is made to cater to the patient's food preferences. For patients with uncomplicated infectious hepatitis, their consumption of a rich diet in liberal quantities is most important. The object in all cases of dietary treatment of hepatitis is to provide an abundance of nutrients to arrest the destruction of liver cells and promote the regeneration of liver tissue. Diets should supply a minimum of 3,000 to 4,000 calories per day.

2855-73

DISEASES OF THE KIDNEY--PART 5: CHRONIC RENAL FAILURE AND UREMIA.

William C Sherman

Food and Nutr News 43 (3-4): 3. Dec.-Jan. 1971-72.

389.8 P7332 (Diet in disease series)

Kidney, Renal disorders, Renal failure, Therapeutic and special diets, Uremia.

Abstract: Chronic kidney failure may develop as the end result of glomerulonephritis as well as kidney diseases involving infections, poor circulation, or heredity factors. Chronic renal failure comes on slowly and often there are no typical symptoms. Dietary changes should be made gradually and cautiously, since the patient has usually developed a dietary pattern that causes a minimum of distress and to which his body cells and fluids have adjusted. Objectives of dietary treatment are to minimize the loss of body protein.

2856-73

DISEASES OF THE GALLBLADDER--PART 3: CHOLECYSTITIS.

William C Sherman

Food and Nutr News 41 (9): 3. Jun 1970.

389.8 P7332 (Diet in disease series)

Cholecystitis, Gallbladder diseases, Gallstones, Therapeutic and special diets.

Abstract: Cholecystitis encompasses all inflammatory conditions of the gallbladder, usually in connection with an obstruction of the gallbladder duct. Acute cholecystitis occurs in all age groups, but is most common among middle aged people. Dietary aspects of treatment are designed to keep the gallbladder as inactive as possible. Fat is excluded and protein intake reduced and given only in the form of skinned milk. In the case of chronic cholecystitis, fat intake is moderate and protein served generously. Large meals are avoided and intake of fluids greatly increased.

2857-73

DISEASES OF THE GALLBLADDER--PART 2: GALLSTONES.

William C Sherman

Food and Nutr News 41 (8): 3. May 1973.

389.8 P7332 (Diet in disease series)

Disease prevention, Gallbladder diseases, Gallstones, Therapeutic diets.

Abstract: Gallstones are the most common form of gallbladder disease. The formation of gallstones is a complex process that is not yet completely understood. Stones are more prevalent in

women than men, in obese than thin people, and in sedentary than active people. Overeating, repeated pregnancies, aging, poor nutrition are all thought to contribute to stone formation, for the prevention of gallstones as well as cardiovascular disease, there is a striking similarity with respect to the desirability of maintaining an appropriate level of physical activity and normal body weight throughout one's lifetime, whereas scientific evidence to support recommendations for dietary changes (other than regulation of total caloric intake) is equally nonexistent for the two diseases.

2858-73

DISEASES OF THE LIVER--PART 5: KWASHIORKOR.

William C Sherman

Food and Nutr News 41 (6): 3. Mar 1970.

389.8 P7332 (Diet in disease series)

Deficiency diseases and disorders, Kwashiorkor, Liver diseases, Protein-calorie malnutrition, Therapeutic and special diets.

Abstract: Kwashiorkor is an enlarged liver due to fat infiltration. It is found most often in children whose protein intake is very low and carbohydrate intake is very high. The main features of the disease are slow growth during weaning; altered skin and hair pigmentation; and fatty infiltration of the liver accompanied by degeneration and hardening of the liver cells. Kwashiorkor is most prevalent in tropical and subtropical areas of the world. Dietary treatment is aimed at restoring the body's protein balance.

2859-73

DISEASES OF THE PANCREAS--PART 2.

William C Sherman

Food and Nutr News 42 (1-2): 3. Oct.-Nov. 1970.

389.8 P7332 (Diet in disease series)

Digestion and absorption, Pancreas, Pancreatic diseases, Pancreatic hormones.

Abstract: The pancreas, a walnut-sized organ located behind the stomach, secretes hormones and enzymes that are vital to proper digestion and absorption. The secretion of pancreatic juice is influenced by nervous and hormonal controls. Recent findings indicate the enzymes are secreted in varying proportions depending on the type of food eaten and the resulting stimuli, since pancreatic secretion is reduced by fasting. Pancreatic diseases have their origins in heredity, excessive alcohol consumption, gallbladder disease, cysts, tumors, or cancers. Symptoms of pancreatic disease are varied and not specific to the pancreas in the early stages. The most commonly encountered symptom is steady, severe abdominal pain and sometimes back pain. Pain becomes more severe during and after meals. Weight loss and appetite loss are also characteristic of pancreatic disease.

2860-73

DISEASES OF THE LIVER--PART 4: CIRRHOSIS.

William C Sherman

Food and Nutr News 41 (5): 3. Feb 1970.

389.8 P7332 (Diet in disease series)

Alcoholism, Cirrhosis, Deficiency diseases and disorders, Liver diseases, Therapeutic and special diets.

Abstract: Cirrhosis is the final and most serious form of liver degeneration, and is the fifth most common cause of death in the United States. Normal liver cells are destroyed and replaced by fibrous connective tissue, and the entire liver shrinks in size. Early symptoms involve gastrointestinal disorders. Jaundice appears later, general malnutrition is present throughout the course of the disease, and serious complications develop as cirrhosis progresses. In all cases of cirrhosis deterioration, the patient must be treated for severe malnutrition. Protein-rich diets are indicated, and complete abstinence from alcohol is mandatory.

2861-73

OBESITY--PART 5: REGULATION OF FOOD INTAKE.

William C Sherman

J Peac Sci 44 (8-9): 3. May-June 1973.

389.8 P7322 (Diet in disease series)

Hypothalamus, Nutrient excesses, Obesity, Weight control, Weight gain.

Abstract: One's tendency to eat is affected by nervous, chemical, and thermal stimuli of the hypothalamus, which seems to act as a sort of "feeding center." Nervous stimuli include stomach contractions which signal that the stomach is empty and needs to be filled. Chemical stimuli include low blood sugar and large quantities of fatty acids in the blood. These conditions may act as a signal to the hypothalamus that food is needed. Thermal stimuli can be demonstrated by the fact that people feel hungrier in cold weather than in hot. Thus, the hypothalamus must be very sensitive to temperature changes, and falling temperatures must stimulate the feeding center. Eating is determined more by social than bodily stimuli; but the amount we eat over the years must be physiologically regulated, or there would be such severe obesity that there is.

2862-73

OBESITY--PART 4: CAUSES.

William C Sherman

Food and Nutr News 44 (7): 3. Apr 1973.

389.8 P7332 (Diet in disease series)

Environmental factors, Hereditary factors, Hormones, Metabolic disorders, Obesity, Physical activity, Psychological aspects, Weight gain.

Abstract: Obesity results when more calories are consumed than

- used by the body over a period of time. In any one individual, the causes and effects of obesity are hard to differentiate. Total energy balance may be modified by many factors. Heredity studies show that 80% of children with two obese parents tend themselves to be obese. Psychologically, many obese people are neurotic, but whether obesity results from neurosis or vice versa is not determined. Environmental factors include familial, cultural, religious, and ethnic diets or attitudes toward food that encourage caloric overconsumption. Obese individuals are less active physically than nonobese people, but it is not known whether physical passivity is a cause or a result of obesity. The practical significance of metabolic and hormonal disorders as a cause of obesity is not yet established and is currently under active investigation.
- 2863-73**
OBESITY -- PART VI; FAD DIETS.
 William C Sheraan
 Food and Nutr News 45 (1): 3. Oct/Nov 1973.
 389.8 F7332
 Carbohydrate modifications, Food fads, Food misinformation, Obesity, Professional education, Protein modifications, Weight control.
 Abstract: The author of this article reviews for the professional nutritionist some of the current most popular weight-reduction diets and assesses their potential nutritional risks to those who observe them. Fad diets often limit food choice, restricting one or several nutrients. Low protein and low carbohydrate diets are cited as examples. While not everyone needs to "lose weight" that wants to, for persons seeking to reduce balanced weight reduction diets are available.
- 2864-73**
OBESITY -- PART VII; PREVENTION.
 William C Sheraan
 Food and Nutr News 45 (2): 3. Dec/Jan 1973/1974.
 389.8 F7332
 Body composition, Calorie-restricted diets, Exercise, Fat-restricted diets, Food habits, Obesity, Professional education, Weight control.
 Abstract: Nutritionists who counsel patients wishing or needing to lose weight should find helpful suggestions on aiding these persons with their problems in this article. A combination of a balanced diet and some exercise is recommended. The author points out that preventive measures should be taken in early childhood to assure that a child will not grow to be an overweight adult. These too are based on control of diet and encouragement of physical activity.
- 2865-73**
SOYBEANS: CHEMISTRY AND TECHNOLOGY.
 Allan K Smith, Sidney Circle
 Westport, Conn., AVI Pub. Co. v. illus. 1972.
 SB205.5756 P68
 Chemistry, Food technology, Innovation, Protein modifications, Proteins, plant, Research, Soybeans.
 Includes bibliographies. Contents: v. 1. Proteins.
 Abstract: Soybeans are the most important cash crop in the United States. They have an exceptionally wide area of application in human and animal foods and in industrial technology. This volume reviews the research and development on food uses of soybean protein products during the past 20 years (primarily in occidental foods), and surveys the fundamental chemistry and associated research important in improving these products for food industry use.
- 2866-73**
FOLLOW-UP OF OBESE PATIENTS: 14 YEARS AFTER A SUCCESSFUL REDUCING DIET.
 Ezra Sohar, Ephraim Shoh
 Amer J Clin Nutr 26 (8): 845-848. Aug 1973.
 389.8 J824
 Body composition, Obesity, Professional education, Weight control, Weight reduction.
 Abstract: Of twenty-seven out of 38 patients who were successfully reduced 14 years before, only 5 kept their body weight 15% below their earlier weight, and all 27 were still overweight. Neither the degree of obesity nor the initial success of weight loss had any relation to the eventual results. For the professional nutritionist.
- 2867-73**
FOOD AND NUTRITION IN A HEALTH RELATED FACILITY.
 Theresa Soulsby
 Nurs Homes 23 (1): 26-27. Dec/Jan 1973/1974.
 NV1451.88 P68
 Adult nutrition education, Aging, Elderly (65 + years), Food service, Nursing homes, Professional education.
 Abstract: This article for the professional dietitian discusses provision of food that will be appealing to and eaten by the resident of a health-related domicile for the elderly. These facilities are for those who need less intensive care than is provided in nursing homes. The resident needs to have some say in what he can eat. Volunteers can help in discussion sessions as well as with food service, especially if they have had some orientation regarding diets and nutrition.
- 2868-73**
YOU ARE WHAT YOU EAT (FILMSTRIP/CASSETTE TAPE).
 Evelyn E Spindler
 U.S., Extension Service
 Chicago, Our 83rd's First Seven Years 1 filmstrip, 30 fr., col., 7 min. tape cassette. [n.d.].
 TX364.Y58 P68 AV
 Adults, Basic nutrition facts, Nutrients, Teaching aids. With discussion guide folder.
 Abstract: This filmstrip and cassette outlines the main nutrients, food sources thereof, and the roles of each in the body. Intended for teenagers to adults, it could also be used in the classroom to give children from the third grade level up some basic knowledge about nutrition.
- 2869-73**
DISCOVERING A PATTERN FOR A BALANCED DIET; A PUZZLE SELF-TEACHING KIT.
 Hazel Taylor Spitze
 Urbana, University of Illinois 7 p. [n.d.].
 TX364.S6 P68
 Basic nutrition facts, Classroom games, Food groups, School children (6-11 years).
 Abstract: This kit contains instructions for making a jigsaw puzzle of several shapes, each representing a food. The student chooses any 14 of the total 72 pieces and learns those that "fit" the board exactly represent a balanced diet, of the four food groups. An accompanying leaflet provides questions for the student to answer. The foods are chosen from photographs in magazines and newspapers, and pasted on the puzzle pieces. The puzzle can be used in classes of school children or adults, or by the individual working alone.
- 2870-73**
EPIDEMIOLOGY OF CORONARY HEART DISEASE.
 Jeremiah Stabler
 Med Clinics North Amer 57 (1): 5-46. Jan 1973.
 RC60.H4 P68
 Atherosclerosis, Cholesterol, Coronary heart disease, Death rate, Hypertension, Obesity, Professional education.
 Abstract: This article for health professionals analyzes epidemiologic data available on causes of coronary heart disease which, he considers also suggest some approaches to its control. Risk factors include obesity, hypertension, atherosclerosis and diets high in saturated fat and cholesterol. Most environmentally caused factors can be avoided. This is a disease caused by a rich diet, a product of affluence, and a sedentary way of life.
- 2871-73**
RICKETS AND OSTEOMALACIA.
 T C S Stapp
 Nutrition 27 (2): 97-106. Apr 1973.
 389.8 B959
 Bone disorders, Deficiency diseases and disorders, Osteomalacia, Professional education, Rickets, Vitamin D.
 Abstract: This review for the professional nutritionist describes and illustrates these two forms of vitamin D deficiency, and classifies them as to dietary and physiological causes. The metabolism of vitamin D in the body is outlined, as are the clinical symptoms. There may be problems of toxicity from treatment when the dosage of vitamin D is too large, especially since oral pills often contain large amounts of the vitamin.
- 2872-73**
POLYUNSATURATES AND FAT IN FISH FLESH; DATA FOR SELECTING SPECIES TO MEET SPECIAL DIETARY NEEDS.
 Maurice Z Stansby
 J Am Diet Assoc 63 (6): 625-630. Dec 1973.
 389.8 AH34
 Fats and oils, Fish, Fish oils, Unsaturated fats.
 Abstract: Even "medium-fat" fish are comparable in fat content to lean beef, and low-fat fish contain considerably less fat than any meat. Because polyunsaturates in fish fat are of the penta- or hexaene variety, they are more effective in lowering serum cholesterol than vegetable oils containing dienes. Fat and polyunsaturate contents of fish vary with species, season of the year, and location in the fish. With knowledge of these factors, it would be possible to tailor menus including fish to meet given dietary needs. Fish fat also contains docosahexaenoic acid. If deemed desirable in the future, fish offer a convenient means for controlling this fatty acid in diets. Tables are presented which (a) categorize fifty-five fish as to fat and protein content and (b) list total polyunsaturates and docosahexaenoic acid content by species.
- 2873-73**
NUTRITION FADS ARE BOONING.
 Frederick J Stare, Julia C Witschi
 BioScience 23 (9): 505. Sept 1973.
 500 AN332A
 Food fads, Food misinformation, Professional education, Weight control.
 Abstract: Professional nutritionists and nutrition educators are asked to expend some effort to present the public with correct information on meeting their nutritional needs, in order to counteract propaganda from food faddists which is currently proliferating. Several currently popular weight control diets are analyzed in this brief article.
- 2874-73**
FORTIFICATION OF CEREALS WITH AMINO ACIDS AS A REALISTIC WAY OF DEALING WITH PROBLEMS OF PROTEIN MALNUTRITION.
 Fredrick J Stare
 ARS 73 East Hark Nutr Res Agric Res Serv U S Dep Agric ARS 73 (67): 38-40. Apr 1970.

2875-73

A381 R31a

Amino acids, breakfast cereals, Grain products, Malnutrition, Protein malnutrition.

Abstract: By analyzing the world food situation, this article makes a case for the fortification of cereal products with synthetic amino acids as a good way to complete the nutritional quality of grain proteins and thus raise the general nutritional level of the population.

2875-73

LIVING NUTRITION.

Fredrick J Stare, Margaret McMillians
New York, J. Wiley #67 p. illus. [1973].

TX354.569 P5H

Applied nutrition, Diets for special conditions, Food preferences, Nutrients, Nutrition, Nutritional education, Special groups, Diets, Textbooks, World problems.
Includes bibliographies.

Abstract: Applied nutrition must take into consideration the circumstances of individual people--especially socio-psychological and economic influences--in order to rectify nutritional disorders and direct people toward healthy nutritional practices. Thus, technical discussions about nutrients are found in the last chapters of this textbook. The early chapters are concerned with a global look at social forces that shape dietary patterns, the dietary needs of various age groups, and the contribution of technology to nutrition and food production.

2876-73

MENU PACKET PACKS NUTRITION EDUCATION BROLLOP.

Patricia Steiner
Sch Foodserv J 27 (10): 38,40-41,44-45. Nov./Dec. 1973.
389.8 SCH6

Food habits, Food preferences, Nutrition education, School children (6-11 years), School food service, Teaching techniques.

Abstract: The nutrition education program in the elementary schools of Burlington, Iowa, is having some success with a technique known as "menu packets." The food service supervisor distributes to classrooms the weekly menu along with an information sheet on which one item from each day's menu is nutritionally analyzed. The teachers then use this information as the basis for teaching nutrition education and encouraging students to try new foods on the menu.

2877-73

NUTRITIONAL REQUIREMENTS--THE LATER YEARS.

Joan L Stephen
Nutr Food Sci (33): 17-19. Oct 1973.
TX341.W825

Aging, Blood analysis, Elderly (65 + years), Great Britain, Nutrient requirements, Nutritional status, Professional education.

Abstract: Present knowledge of the nutritional needs of the elderly is scant and probably inadequate, according to this article. Utilizing survey data obtained in Britain, the author makes suggestions for some nutrients which may be consumed in less than sufficient amounts by this age group. Nutritionists and those concerned with feeding programs for the aged should find the article useful.

2878-73

PARENTS GIVE CHILDREN BAD HABITS.

Joe Stewart
Sch Foodserv J 27 (7): 48. July/August 1973.
389.8 SCH6

Behavior, Child nutrition programs, Environmental factors, Food habits, Nutrient intake, Nutrition education, Parent education, Psychological aspects, School lunch programs.

Abstract: American parents' lack of nutrition knowledge and good eating habits shows up in the fact that the children imitate their bad food habits. Providing nutritious food is rarely a logistical problem while getting kids to eat that food is a catch together social and psychological problem. Besides poor eating habits, children are often forced to rush through lunch in a half hour or twenty minutes time; and the dining rooms in some schools are so depressing as to take away one's appetite completely. Parents must be educated to good nutritional habits. Teachers and administrators must stop thinking of the lunch program only as a nice addition to the school or as an opportunity to rest and "get away from the kids." If we can't teach children (and parents) to eat right, what's the point in providing nutritious food that only ends up in the garbage can?

2879-73

DANDELION: THE LION WHO LOST HIS ROAR.

Rose Stois
Bellbrook, OH, Dandelion 20 p. 1971.
TX355.D3 P5H

Basic nutrition facts, Coloring books, Food guides, School children (6-11 years).

Abstract: Young children should enjoy this coloring book with its story of the lion who loses his loud roar through poor eating habits, learns about the Basic Four, and eats wisely to get his roar back again.

2880-73

IF YOU DON'T EAT MEAT WHAT DO YOU EAT?

Rose Greer Stois
Bellbrook, OH, Dandelion 8 p. 1973.
TX355.S74 P5H

Adults, Basic nutrition facts, Meat alternatives, Protein foods, Vegetarian diets, Weight control.

Abstract: This Seventh-day Adventist dietitian describes for adults how to obtain adequate protein intakes on a meatless diet, and at the same time reduce risk of heart disease by reducing weight through lowered intake of saturated fats.

2881-73

SAID, SOWNED AND SOLD: A NUTRITION STUDY IN THE TSOLO DISTRICT.

M C B Stott
S African Med J 9 (2): 1507-1511. Aug 25, 1973.
R98.S6 P5H

Africa, Food habits, Food preferences, Nutrition education, Professional education, Surveys.

Abstract: A survey of rural people in South Africa showed that they accepted foods they considered "available," as conditioned by food preferences, foods stocked by trading stores, income and agricultural factors. When potential nutrition educators in the area were polled on what foods they were proposing in attempts to teach good eating habits, some foods did not correspond to those the people considered "available." Despite a strong commitment of three-quarters of the health and related professionals to teach correct food habits, their approach did not suit the food preferences of the study group. For nutrition educators and other professionals who offer guidance to the public on diet and food choices.

2882-73

FOLATE DEFICIENCY AND ORAL CONTRACEPTIVES.

Richard R Straiff
J Amer Med Assoc 214 (1): 105-108. Oct 5, 1970.
R15.A48 P5H

Contraceptives, oral, Deficiency diseases and disorders, Digestion and absorption, Folic acid, Folic acid, Medical factors, Metabolism, Water-soluble vitamins.

Abstract: Oral contraceptives are taken daily by many U.S. women. Folate deficiency and anemia are associated with the use of these contraceptives. Folic acid therapy must be taken if the contraceptives are not discontinued. Results of absorption tests have shown that oral contraceptives do not significantly change the absorption of monoglutamic folate but do seem to decrease the absorption of polyglutamic folate by approximately 50%.

2883-73

FOLATE LEVELS IN CITRUS AND OTHER JUICES.

Richard R Straiff
Amer J Clin Nutr 24 (12): 1390-1392. Dec 1971.
389.8 J824

Folic acid, Fruit juices, Nutrient content determination, Orange juice.

Abstract: This article discusses the assay of fruit juices for folate content. Orange juice, fresh or frozen concentrated, was found to contain the largest amount of this nutrient, and is recommended as a good dietary supplement for those who have increased folic acid requirements.

2884-73

PROCEEDINGS.

Sweet Symposium on Nutrition, Los Angeles and Oakland, 1973
Los Angeles, Dairy Council of California 139 1. June 1973.
TX345.S9 1973 P5H

Calcium, Cholesterol, Fetal growth, Food information, Infants (To 2 years), Nutrition education, Obesity, Professional education, Sugar.

Abstract: This publication is a verbatim report of a symposium on nutrition and nutrition education held in May 1973. The topics considered were: "A second look at cholesterol" (David Krichevsky); "Americans love hogwash: a discussion of food faddism, Edward Rynearson"; "Communication--the key to nutrition education" (Madeline Neeter); "Sugar's role in coronary heart disease" (John Veddie); "Fetal nutrition and future development" (Myron Binick); "Costing a feed for dietary calcium throughout life" (Leo Lutvek); "Infantile obesity" (Derrick Jalliffe). Of interest to nutrition educators and other nutritionists.

2885-73

A RIGHT TO SURVIVE; SUBSISTANCE MARKETING IN A LOWLAND PHILIPPINE TOWN.

Marie Cristina Szanton
University Park, Pa, Pennsylvania State University Press 171
p. illus. 1972.

RFS475.P6S96 P5H

College students, Cultural factors, Ethnic groups, Food purchasing, Marketing, Philippines.
Bibliography: p. 150.

Abstract: Subsistence marketing is the principal source of income and food for much of the developing world. This anthropological study of a rural market in the Philippines illustrates the importance of food in such markets.

2886-73

VITAMIN E.

A L Tappel
Nutr Today 8 (4): 4-12. July/aug 1973.
NA784.N5

Ageing, Antioxidants, Basic nutrition facts, Food beliefs, Professional education, Vitamin E.

Abstract: This article reviews the biochemical and physiologi-

PAGE 44

- cal functions of vitamin E in man and other animals, describes its known effects as an antioxidant in the cell, discusses its possible implications in the changes of aging, its presence in our food, the absence of any dangers of deficiency, and some conditions, such as cancer or heightened virility, for which it is not effective treatment. The article has been written for the physician and other health professionals, but it could be used in classes where the students have had some coursework in cheiatry.
- 2887-73**
TASTE IT, TOUCH IT, SMELL IT.
Sch Foodserv J 27 (5): 38-40, 43. May 1973.
389.8 SCH6
Nutrition education, Sensory appraisal, Taste.
Abstract: This article discusses a "Taste it, Touch it, Smell it" approach which has been very successful in the teaching of nutrition education in the Boulder Valley School District, Boulder, Colorado.
- 2888-73**
NUTRITION--A DIMENSION OF EDUCATION.
Scott Tashorn
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 8-10. 22 June/July 3, 1970.
L81479.05039 P&W
Children, Malnutrition, Nutrition education.
Abstract: This paper discusses nutrition as a dimension of education, and reviews the effects of malnutrition on children. Seminar participants are challenged to provide a nourishing tray of food for every child in school.
- 2889-73**
TENNESSEE NUTRITION-ACHIEVEMENT STUDY 1967-1968.
Sch Lunch J 23 (1): 29. Jan 1969.
389.5 SCH6
Academic achievement, Academic performance, Nutrient intake, Nutritional status, Research, School lunch program, Student participation, Tennessee.
Abstract: The objective of the nutrition-achievement study in the Madison County Tennessee schools in 1966-67 and 1967-68 was to discover any correlation between academic achievement and participation in the school lunch program. The subjects were 48 students who did not participate in the school lunch program in 1966-67 but who did participate in 1967-68. Forty-eight other students who chose not to participate in the school lunch program in either year made up the control group. In 8 areas of study, the school lunch subjects showed improved scores in 1968 over those in 1967. In only one area were the scores lower in 1968. In the control group, scores remained the same in 4 areas, dropped in 4 areas and rose in one area. The study is not positive proof that the school lunch program caused a rise in academic achievement, but it indicates that proper nutrition is a major contributing factor.
- 2890-73**
RECOMMENDATIONS OF PANELS ON NUTRITION TEACHING AND EDUCATION.
The White House Conference on Food, Nutrition, and Health Washington, D.C. 6 (3): 24-39. Winter 1970.
TX341.J6 P&W
Communications, Community programs, Disadvantaged groups, Educational programs, Elementary schools, High schools, Higher education, Nutrition education, White House Conference on Food, Nutrition and Health.
Abstract: The recommendations of the panels on Nutrition Teaching and Education are printed in their entirety for this report. The recommendations cover the following broad subject areas: (1) nutrition teaching in elementary and high schools; (2) advanced academic teaching of nutrition; (3) community nutrition teaching; and (4) popular education and how to reach disadvantaged groups.
- 2891-73**
RECOMMENDATIONS OF PANELS ON NUTRITION TEACHING AND EDUCATION.
The White House Conference on Food, Nutrition, and Health J Nutr Educ 6 (3): 24-39. Winter 1970.
TX341.J6
Communications, Community programs, Disadvantaged groups, Educational programs, Elementary schools, High schools, Higher education, Nutrition education, White House Conference on Food, Nutrition and Health.
Abstract: The recommendations of the panels on Nutrition Teaching and Education are printed in their entirety for this report. The recommendations cover the following broad subject areas: (1) nutrition teaching in elementary and high schools; (2) advanced academic teaching of nutrition; (3) community nutrition teaching; and (4) popular education and how to reach disadvantaged groups.
- 2892-73**
THESE ARE GREAT BUT DINNERS IS BETTER.
Instructor 83 (1): 86-87. Aug/Sept 1973.
L11.15 P&W (The Instructor. Health Poster 1.)
Adolescents (12-19 years), Instructional aids, Professional education, Snacks.
Abstract: This poster for a school room bulletin board or wall cautions a teenage boy about to snack on a soda, sundae, or banana split that he should be careful to leave room for other foods his body needs. Suggestions for classroom projects related to food and nutrition are offered for the teacher.
- 2893-73**
THE EFFECT OF SOCIO-ECONOMIC DIFFERENCES ON THE DIETARY INTAKE OF URBAN POPULATION IN HYDERABAD.
B V S Thiasayasa, K Satyasarayasa, Parvati K Rao
Indian J Nutr Diet 10 (1): 8-13. Jan 1973.
QP141.A1J6
Dietary surveys, Food intake, India, Professional education, Socioeconomic status.
Abstract: The Indian government sponsored this survey of diets and food expenditures of urban families of three different economic and occupational levels in one government housing colony in Hyderabad. Food intakes were determined by 3-day weighing studies. More than half the calories of all groups came from cereals, chiefly rice, though cereal consumption declined with increase in income. Diets of the two higher income groups were more varied than those of the lowest income portion of the population, which also had the poorest nutrient intakes, and spent the greatest part of its income (82 percent) on food. Report written for the professional dietitian and nutritionist.
- 2894-73**
TBINK ORANGE, WHEN YOU CHOOSE A SNACK.
Van Wey, CA, Sunlight Growers, wall poster, 18"x24", col. 1973.
TX397.T48 P&W AV
Ascorbic acid, Citrus fruits, Oranges, School children (6-11 years), Snacks.
Abstract: Poster showing a boy and girl bicycling silhouetted against a blown-up orange and its segments to point out one orange gives enough vitamin C for one day, and only 65 calories. Could be used in lunchrooms and cafeterias as well as in classrooms.
- 2895-73**
THE SEARCH FOR THE SECRET OF FAT.
Donald B Thomas, Jean Hayer
Psychol Today 7 (4): 74-79. Sept 1973.
871.AN77
Adults, Exercise, Food consumption, Obesity, Weight control.
Abstract: The authors conclude from this review of research in both man and experimental animals that the causes of obesity are to be found in their internal physiology, responses to complex stimuli to the brain. Among most persons, particularly adults of middle age, creeping obesity is due more to lack of activity than to increases in food consumption. For the lay reader.
- 2896-73**
EATING BETWEEN MEALS: A NUTRITION PROBLEM AMONG TEENAGERS?
Jean A Thomas, David L Call
Nutr Rev 31 (5): 137-139. May 1973.
389.8 H953
Adolescents (12-19 years), Caloric intake, Food habits, Nutrient intake, Professional education, Snacks.
Abstract: The authors have calculated nutrients obtained from between-meal foods by nearly 3,000 teenage boys and girls interviewed in the Ten-State Nutrition Survey, and found these boys and girls got about 23 percent of their recommended caloric intake from these foods, as well as substantial amounts of most other needed nutrients. The authors conclude the snack calories of these children are far from empty, although there are some lacks regarding calcium and iron, which are low also in meal items. They suggest some dairy products should be incorporated into the diet, and favor enrichment of snack foods with iron and vitamin A rather than protein and B vitamins. "the policy of fortifying foods...consumed by most people in...controlled amounts" (such as bread)...is still sound."
- 2897-73**
NUTRITION AND LEARNING IN PRESCHOOL CHILDREN.
Susan B Thomas
Urbana, Ill., ERIC Clearinghouse on Early Childhood Education 4 p. Oct 1972.
TX364.T48 P&W
Cultural factors, Infants (To 2 years), Learning, Malnutrition, Mental development, Preschool children (2-5 years), Professional education.
Abstract: This booklet reviews for teachers and other educators the effects of malnutrition at various ages on a young child's mental development and scholastic performance. The report, which draws upon research by nutrition scientists, recognizes that social and economic factors interact with nutritional ones in compounding the problem.
- 2898-73**
MALNUTRITION, COGNITIVE DEVELOPMENT, AND LEARNING.
Susan B Thomas
Urbana, Ill., ERIC Clearinghouse on Early Childhood Education. 126 p. Aug 1972.
25814.P7748 P&W
Bibliographies, Learning, Malnutrition, Mental development, Preschool children (2-5 years), Professional education.
Abstract: Annotated bibliography plus author index of 187 entries of published research on the interrelations of malnutrition and mental development in early childhood. Useful for educators working with preschool children from disadvantaged groups.

2899-73

2899-73

APPRAISAL OF HUMAN VITAMIN E REQUIREMENT BASED ON EXAMINATION OF INDIVIDUAL EGGS AND A COMPOSITE CANADIAN DIET.
J B Thompson, Joyce L Burke-Hogers, Pauls Erdody
Ann J Clin Nutr 26 (12): 1349-1354. Dec 1973.
389.8 J824

Casein, Fatty acids, Nutrient requirements, Professional education, Vitamin E.

Abstract: Nutritionists concerned about human requirements for vitamin E will want to read this appraisal of Canadian seals and diet. Both commercial frozen convenience seals and a composite representing daily per capita consumption of foods in Canada were analyzed chemically for alpha-tocopherol and polyunsaturated fatty acids. The diet was found to provide 7.5 mg alpha-tocopherol (less than 13 International Units) daily, leading to the conclusion that they do not consume the recommended 10 to 30 International Units. As there is no evidence of vitamin E deficiency in Canada, the researchers concluded the adult requirement is less than 15 IU per day. The ratio of vitamin E to polyunsaturated fatty acids probably should not be used as a test of adequacy for foods and diets.

2900-73

PLANNING FOR HEALTH EDUCATION IN SCHOOLS.

Theodore Figlio
Int J Health Educ 15 (3): supp. July/Aug 1972.
LN1587.4315 P8

Educational resources, Health education, Nutrition education, Professional education, School lunch, Supplemental feeding programs.

Review in French.

Abstract: No nation can afford to feed its school children with supplementary foods on a continuing basis, according to this article for the health educator, which stresses that the long-term solution must be enough food at reasonable prices available through improvements in production. Teaching the essentials of nutrition should be part of health education in schools. School feeding has educational potential for intraday relevant nutritional practices. Other aspects of health education reviewed include other health problems, resources to use in planning health education in schools, and suggestions for implementing these programs.

2901-73

EPIDEMIOLOGY OF CORONARY HEART DISEASE AND STROKE IN JAPANESE NEW LIVING IN JAPAN, HAWAII AND CALIFORNIA.

Jeanne L Millotson, Hiroo Kato, Hilton Z Michassa
Ann J Clin Nutr 26 (2): 177-188. Feb 1973.
389.8 J824

Coronary heart disease, Dietary study methods, Food habits, Japan, Professional education.

Abstract: Dietary habits of Japanese men in Japan, Hawaii and California have been compared to determine the role of diet change upon migration in prevalence of cardiovascular disease. This paper for the professional nutritionist describes the 4 methods used to collect diet information, and presents nutrients consumed by age and location.

2902-73

EATING AND AGING.

Lillian E Froil
J Am Diet Assoc 59(5): 456-459. Nov 1971.
389.8 AN34

Elderly (65 + years), Nutrition, Sociology, Therapeutic and special diets.

Abstract: The dilemma is considering the nutrition of the elderly involves what has probably been a life-long satisfactory way of eating on one hand and on the other, the inevitable physical and social changes of aging which change former good things to contradicted status. Some of these contradictory "facts" of the matter should and can be reconciled, as the author explains.

2903-73

HUNGRERS AND YOU (GAME).

Janice Troac, Judy Oppert
Urbana, University of Illinois 21 p. booklet, instructions for constructing puzzle, chart. (a.d.).

TE364.T7 P8 AV
Basic nutrition facts, Classroom materials, Educational games, Hungry, School children (6-11 years), Self instruction.

Abstract: This self-teaching kit, which can be used by one student independently, or by a group with or without a teacher, teaches that a hungerer contains nutrients, which contains elements, which make up body cells, which constitute the parts of the human body. It is suitable for third to fifth graders, in health, science, or home economics classes. Included are instructions for making a puzzle board with pieces that can be manipulated, instructions to the student, an answer sheet and the wall chart-puzzle board.

2904-73

NUTRITION IN MATERNITY AND INFANT NURSING CARE, A SHORT COURSE; PROCEEDINGS.

Medical College of Georgia, School of Nursing
Hebecca C Trochoff
Decatur, GA, Medical College of Georgia, School of Nursing 987 p. 1972.

TE365.H884 P8
Adolescents (12-19 years), Basic nutrition facts, Bibliography, Infants (To 2 years), Inservice education, Maternal and child health, Nursing education, Paraprofessional training,

Pregnancy and nutrition.

Abstract: This book presents a conference for professional educators of nurses who obtain paraprofessional status upon completion of their studies. The conference was in the form of a short course in which the role of the associate degree nurse in pregnancy, lactation and infancy were discussed, and curricular designs in nursing education to meet the needs of mothers and infants were analyzed.

2905-73

FOOD CONSUMPTION OF HOUSEHOLDS IN THE SOUTH: SEASONS AND YEAR 1965-66.

U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, GPO 217 p., tables. Jan 1973.

TE360.U60542 P8 (Household Food Consumption Survey 1965-66. Report no. 15.)

Food economics and consumption, Food purchasing, Household surveys, Professional education, Regional surveys, United States.

Tables, p. 3-197.

Abstract: A report of quantity and money value of food used by households in a week in each season in this region, and the average for the year. Averages are given for 12 income groups and all households for 1965-66, and for all households for the spring, summer and fall of 1965 and winter 1966. The area studied is 16 Southern states, including Texas, Oklahoma, Arkansas and Louisiana, and the District of Columbia. Data include food bought away from home, and donated and home-produced food as well. For nutritionists, home economists, educators and welfare workers.

2906-73

FOOD CONSUMPTION OF HOUSEHOLDS IN THE WEST: SEASONS AND YEAR 1965-66.

U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, GPO 217 p., tables. Jan 1973.

TE360.U60543 P8 (Household Food Consumption Survey 1965-66. Report no. 16)

Food economics and consumption, Food purchasing, Household surveys, Professional education, Regional surveys, United States.

Tables, p. 3-197.

Abstract: A report of quantity and money value of food used by households in a week in each season in this region, and the average for the year. Averages are given for 12 income groups and all households for 1965-66, and for all households for the spring, summer and fall of 1965 and winter 1966. The area studied is 11 Western states from Montana, Wyoming, Colorado and New Mexico westward. Data include food bought away from home, and donated and home-produced food as well. For nutritionists, home economists, educators, and welfare workers.

2907-73

FOOD CONSUMPTION OF HOUSEHOLDS IN THE NORTH CENTRAL REGION: SEASONS AND YEAR 1965-66.

U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, GPO 217 p., tables. Sept 1972.

TE360.U60544 P8 (Household Food Consumption Survey 1965-66. Report no. 14)

Food economics and consumption, Food purchasing, Household surveys, Professional education, Regional surveys, United States.

Tables, p. 3-199.

Abstract: A report of quantity and money value of food used by households in a week in each season in this region, and the average for the year. Averages are given for 12 income groups and all households for 1965-66, and for all households for the spring, summer and fall of 1965 and winter 1966. The area studied is 12 North Central states. Data include food bought away from home, and donated and home-produced food as well. For nutritionists, home economists, educators and welfare workers.

2908-73

NUTRITION: FOOD AT WORK FOR YOU [Rev. ed.]

U.S., Agricultural Research Service, Human Nutrition Research Division
Washington, U.S. Gov't. Print. Off. 24 p. Dec 1971.

TE341.U5 1971 P8
Adult education, Basic nutrition facts, Food purchasing, Food storage, Nutrition.

Reprinted from Home and garden bulletin no. 1.

Abstract: Nutrition is defined and its importance stressed. The daily food guide is explained and tips on meal planning are given. The various nutrients and their functions listed. A section on smart buying and wise storing completes this reference on nutrition.

2909-73

PROCEEDINGS OF NATIONAL NUTRITION EDUCATION CONFERENCE NOVEMBER 2-4, 1971.

U.S., Agricultural Research Service
Washington, D.C. 115 p. 1973.

TE364.U529 P8 (U.S. Agricultural Research Service. Miscellaneous publications no. 1254)

Adolescents (12-19 years), Conferences, Dietary surveys, Food habits, Nutrition education, Proceedings.

Abstract: This conference transcript includes all the proceed-

- ings. Speeches and discussions were directed toward an analysis of the present-day youth culture and identification of effective ways of working with youth to instill good food habits.
- 2910-73**
FOOD CONSUMPTION OF HOUSEHOLDS BY MONEY VALUE OF FOOD AND QUALITY OF DIET: UNITED STATES, NORTH, SOUTH.
 U.S., Agricultural Research Service., Consumer and Food Economics Research Division
 Washington, GPO 221 p., tablas. Oct 1972.
 TX360.068545 P6N (Household Food Consumption Survey 1965-66. Report 17)
 Food cost, Food economics and consumption, Household surveys, Nutrient values, Professional education, Regional surveys, United States.
 Tablas, p. 5-203.
 Abstract: This report presents data from the national food consumption survey of the U.S. Dept. of Agriculture in 1965-66 on food consumption and dietary levels of households by level of money value per person for food at home. The data are given for the country as a whole, and compared for the Northern and Southern halves. For most money value categories, a higher percentage of good diets was found among rural than urban, and southern than northern households. For nutritionists, home economists, educators and welfare workers.
- 2911-73**
FOODS FOR THE PRESCHOOL CHILD.
 U.S., Dept. of Health, Education, and Welfare, Social and Rehabilitation Service, Children's Bureau
 Washington, GPO 2 p. 1969.
 LH1140.0528 P6N
 Infants (To 2 years), Parent education, Preschool children (2-5 years).
 Abstract: An easily understood leaflet discussing preschool child nutrition. Emphasis is on the food groups, extras, such as fats and snacks, and Vitamin D intake. Drawings help to clarify the message.
- 2912-73**
THE CHANGING FOOD NEEDS OF THE FAMILY (FILMSTRIP/CASSETTE TAPE).
 U.S., Extension Service
 Chicago, Our Baby's First Seven Years 1 filmstrip, 30 fr., col., 7 min. tape cassette. [n.d.].
 TX364.C68 P6N AV
 Adolescents (12-19 years), Adults, Basic nutrition facts, Family (Sociological unit), Food guides, Pregnancy diets. with discussion guide folder.
 Abstract: This filmstrip for adults, which would be equally appropriate for teenagers, describes and discusses how needs for food and nutrients change through life. From infancy to old age. Considerable emphasis is given to nutrient needs in pregnancy and in growth.
- 2913-73**
BABY'S FIRST YEAR: PHYSICAL, MENTAL AND EMOTIONAL DEVELOPMENT (FILMSTRIP).
 U.S., Extension Service
 Chicago, Our Baby's First Seven Years 1 filmstrip, 30 fr., col., 7 min tape cassette, n/a. 1972.
 RJ131.83 P6N AV
 Adults, Child rearing practices, Growth, Infants (To 2 years. with discussion guide folder.
 Abstract: Filmstrip for young mothers, aides, mothers' helpers, and students in grades 7-12 who may be baby sitters, to advise them how a normal baby eats and grows and develops in the first year of life, with suggestions on how to care for him.
- 2914-73**
BREAKFAST AND THE BRIGHT LIFE (SLIDES).
 U.S., Extension Service
 Washington, U.S. Dept. of Agriculture Extension Service 60 slides, 2"x2", col. 1970.
 TX733.87 P6N AV
 Adolescents (12-19 years), Basic health facts, Basic nutrition facts, Breakfast, Food habits, Food selection, Physical fitness.
 With 8 p. Narrative, an adaptation of the sound filmstrip.
 Abstract: This set of slides shows teenage boys and girls in all kinds of activities, such as dancing, skiing, cycling, various sports and part-time and full-time jobs, all symbolizing healthy, productive life. The importance of breakfast to fulfill this life is emphasized. The slides are intended for junior and senior high school health classes and home economics students.
- 2915-73**
GOOD FOOD WORKS FOR YOU (SHOW 'N TELL).
 U.S., Extension Service
 Washington, D.C. 1 filmstrip key, 15 fr, col, 16mm, and phonodisc 33 1/3 rpm. [n.d.].
 TX355.053 P6N AV
 Food groups, Food intake, Health, Menu planning, Nutrients, Nutrition education.
 Phonodisc contains English and Spanish narration; distributed by Double Sixteen Co., Wheaton, Ill., for use with General Electric Show 'N Tell photo-viewer.
 Abstract: The food we eat determines how we look and feel. This Show 'N Tell kit presents the four basic food groups and explains why and how much food is needed from each group to maintain a healthy diet.
- 2916-73**
YOU ARE WHAT YOU EAT; KEY NUTRIENTS (SHOW 'N TELL); PRODUCED BY THE U.S. EXTENSION SERVICE AND DISTRIBUTED BY THE DOUBLE SIXTEEN CO.
 U.S., Extension Service
 Wheaton, Ill., Double Sixteen Co. 2 filmstrip keys, 15, 15 Fr., col, 16mm and phonodisc. [n.d.].
 TX364.76 P6N AV
 Audiovisual aids, Nutrients, Nutrition education.
 For use with a General Electric Show 'N Tell photo-viewer. Includes phonodisc: 33 1/3 rpm.
 Abstract: This is a filmstrip about nutrition. It may be used as a teaching aid to show which foods contain the key nutrients and how those nutrients are used by the body.
- 2917-73**
NUTRIENTS AND FOODS FOR HEALTH (POSTER).
 U.S., Food and Nutrition Service
 Washington, D.C., GPO 1p. poster, 10 1/2"x16 1/2", col. May 1973.
 TX364.NB22 P6N AV (U.S. Food and Nutrition Service. FNS-9.)
 Basic nutrition facts, Nutrient sources.
 Abstract: This two-sided poster, which could be well displayed through a window (for visibility of both sides) describes roles and food sources of 13 major nutrients.
- 2918-73**
PROMOTING THE HEALTH OF MOTHERS AND CHILDREN, FY 1972.
 U.S., National and Child Health Service
 Washington, U.S. Govt. Print. Off. 107 p. illua. 1972.
 RJ101.05 P6N
 Death rate, Disease prevention, Health care, National and child health, Professional education, Programs, Statistical data.
 Abstract: This report is a compendium of information on programs, problems and services in maternal and child health in several states and regions of the U.S. Charts show birth rates, infant mortality, and major causes of child deaths. Among programs discussed are intensive care, child abuse, dental health, genetics, lead poisoning, mental retardation, and sudden infant death syndrome, to give an idea of the breadth of the topics included. Nutrition is given specific attention in one section, but a number of other segments are also basically concerned with problems of nutrition, such as cystic fibrosis and phenylketonuria. For nutritionists and other health professionals.
- 2919-73**
DIABETES; DON'T GAMBLE WITH YOUR HEALTH.
 U.S., Public Health Service
 Washington, U.S. Govt. Print. Off. 4 p. 1968.
 NC660.05 P6N (U.S. Public Health Service. Publication 1733)
 Adolescents (12-19 years), Adults, Carbohydrate metabolism disorders, Diabetes mellitus, Disorders of body parts and systems, Education.
 Abstract: Reassures diabetics and possible diabetics that although diabetes remains a leading cause of death, it is closely related to other diseases and complications. With early discovery and continuing medical supervision the diabetic can be free to live and work to his fullest capacity. Deals with definition of diabetes, those prone to have diabetes, symptoms and treatment.
- 2920-73**
JANE AND JIMMY LEARN ABOUT FRESH FRUITS AND VEGETABLES.
 United Fresh Fruit and Vegetable Association
 Washington, D.C. 12 p. [n.d.].
 TX391.052 P6N
 Activity books, Basic nutrition facts, Coloring books, Fruits, Vegetables.
 Abstract: This is a coloring book for primary grades. The brief stories set up a situation involving food so that the child becomes acquainted with a variety of fruits and vegetables and learns why they are good to eat. The booklet ends with a letter to Mom and Dad in which many pictures of fruits, vegetables, etc. are used instead of words in in the text.
- 2921-73**
THE WONDERFUL WORLD OF FRESHNESS (FILMSTRIP/CASSETTE TAPE).
 United Fresh Fruit and Vegetable Association
 Washington, United Fresh Fruit and Vegetable Assoc. 2 filmstrips, 45, 36 Fr., col, 35mm and cassette tape. [n.d.].
 TX801.86 P6N AV
 Audiovisual aids, Food groups, Fruits, Meal planning, Nutrient intake, Nutrition education, Vegetables.
 Includes cassette tape, information leaflet and narration booklet. For use in DuKane filmstrip projector. Set also includes filmstrip titled "Creative meal planning."
 Abstract: This set of two filmstrips is designed to instruct young people about the nutritional value of the meals they plan and eat. The first reel identifies the nutrients obtained from the basic food groups and emphasizes the fact that a variety of foods from each group are needed to attain a balanced diet and proper nutritional intake. Special stress is placed on the values of fresh fruits and vegetables. The second reel is concerned with meal planning per se. It instructs viewers on how to select and purchase meats and fresh produce. Then it goes on to describe all sorts of meat dishes, placing heavy emphasis on the various fruits and vegetables which can

2922-73

be combined with them to create a tasty, nutritious meal.

2922-73

ASSESSMENT OF POST-SEMINAR LEARNING AND OF THREE METHODS OF CONTACT ON INNOVATION EFFORTS IN NUTRITION EDUCATION.

Allene Gey Veden

Manhattan, Kan., Kansas State Univ. 23B p. illus. 1973.
TE364.V3 P5H

Education, Institutes (Training programs), Learning, Nutrition education, Seminars.

Abstract: Significant differences were found in pre- and post-test score on cognitive tests administered to a sample of 101 district and state level school food service administrators and district level staff participating in a short-term concentrated educational program on nutrition education. Post-seminar role descriptions indicated increased emphasis on nutrition education activities. Participants also appeared more open to innovation after the seminar; significant increases were observed on the receptivity and flexibility scales. The influence of post-seminar institutional contact with participants on innovation efforts in nutrition education was examined by dividing participants in 3 groups: group conferences, telephone conferences, and no contact. The meeting group scored significantly higher on several criterion measures: project completion, frequency of request for nutrition education materials, provision of nutrition information to parents, use of a variety of media in nutrition education, and classroom-teacher interaction. Project completion was positively related to other criteria of professional functioning in nutrition education.

2923-73

FOODS. 6th ed.

Gladya E Vail, Jean A Phillips, Lucile Osborn Baet
Boston, Houghton Mifflin 653 p., tables, illus. 1973.
TE364.V32 1973 P5H

College students, Food preparation, Food purchasing, Foods instruction, Marketing, Textbooks.

Abstract: In this sixth edition of this book, principles of food preparation, marketing, introductory nutrition, meal service and food preservation are covered. Suggested activities and pertinent references are given at the end of each chapter. This edition has an accompanying laboratory manual. The text is written for an introductory college course. A previous background in foods and chemistry is not necessary. Food buying is given special emphasis. Buying guides for any of the foods include information on market units, number of servings, grades and seasonal availability. Effects of food processing and preparation on nutritive value are discussed for each food.

2924-73

SURVEY OF INSTRUCTIONAL MATERIALS USED AND NEEDED BY SOME COMMUNITY WORKERS.

O C Valdecanas, C C Cunanan, M N Jocson

Philippine J Nutr 24 (3): 203-220. Jul/Sept 1972.
3N9.8 W952a

Educational resources, Nutrition education, Philippines, Professional education, Teaching aids.

Abstract: School teachers, school administrative staff, and community nutrition workers in the Philippines were surveyed to learn what kinds of nutrition education materials they used or required, and the extent to which existing materials were meeting their needs. Their replies indicated some universal shortcomings of instructional material usage, which should concern nutrition educators generally. Basic nutrition information was taught more frequently than nutritional needs at different stages of life. More materials were available on the former, implying a relationship between availability of materials and subject emphasis. There was lack of instruction on use of educational materials in teaching. Visual aids aroused audience interest more than unillustrated materials and there was lack of knowledge of availability of educational material. Distribution of some was limited.

2925-73

CONSUMERS MAY PREFER A NUTRITIONALLY BALANCED CANDY.

Carl Vandercook, Carrie Borden
Food Prod Dev 7 (9): 5N-60. Nov 1973.
ND9000.1.P64

Candy, Convenience foods, Digestion and absorption, Enrichment, Snacks.

Abstract: With the recent increase in concern about adequate nutrition the challenge for the food industry becomes to create products that are "good for you" as well as "good to eat." The USDA Fruit and Vegetable Chemistry Laboratory, Pasadena, California used this basic premise in recent research efforts to develop a nutritious candy bar. Their findings showed it possible to develop an acceptable and nutritious candy product. Furthermore, the nutrient composition of the ingredients and the results of the animal feeding study indicate that the product was nutritionally superior to popular commercial candy bars.

2926-73

DRUGS AND THEIR INTERRELATIONSHIPS WITH NUTRITION.

Janez A Viscocci
Columbus, Ohio, Ohio State University 25 p. [a.d.].
RH301.V5 P5H

Diet, Digestion and absorption, Drugs, Nutrition.

Abstract: This paper is a brief review of the nutritional effects of some drugs. It acquaints the reader with some of

the nutritional effects of drugs and points out the necessity for investigation of new and more potent drugs and their immediate and long term effects on nutrition.

2927-73

VITAMIN C IS NOT STORED IN THE BODY, SO YOU NEED IT EVERY DAY.
Van Noye, Ch, Sankiet Growers wall poster, 11"x24", col.
1973.

TE364.V5 P5H AV
Ascorbic acid, Basic nutrition facts, Citrus fruits, School children (6-11 years).

Abstract: C is for citrus and vitamin C, this poster says in red letters and bright colors, surrounded by a wreath of citrus fruits in which are placed short phrases suggesting the role of vitamin C in health and metabolism, such as, fights infection, er, healthy skin.

2928-73

VITAMIN E: WHAT'S BEHIND ALL THOSE CLAIMS FOR IT?
Consumer Reports 3N (1): 60-67. Jan 1973.
321.8 C762

Adults, Basic nutrition facts, Coronary heart disease, Food information, Vitamin E.

Abstract: This report reviews for the lay person scientific research which has systematically examined claims of remarkable roles that have been assigned to vitamin E in treatment of various disorders, particularly heart disease, and concludes as to do other authorities that these claims have little basis in fact.

2929-73

VITAMIN NUTRITION CARTOONS (SLIDES).

Biddford, Me., St. Joseph's High School 10 slides, 2" x2", col. 1963.

TE553.V5V52 P5H AV

Adolescents (12-19 years), Audiovisual aids, Basic nutrition facts, Instructional materials.

With 1 p. Caption sheet.
Abstract: These slides with rhyming captions were made from drawings of high school students in art and home economics. The complete present some basic facts about vitamins and health for teenagers.

2930-73

PROTEIN INTAKE OF WELL-NOURISHED CHILDREN AND ADOLESCENTS.

Berelce Hait

Amer J Clin Nutr 26 (12): 1303-1310. Dec 1973.
3N9.8 JN2a

Adolescents (12-19 years), Children, Growth, Nutrient intake, Nutritional status, Proteins.

Abstract: The diets of nearly 500 children age 1 to 20 years were analyzed for protein content. All the children were healthy and well nourished, and eating a customary diet. Protein intake varied with rate of growth, age and body size. At any age or size, protein intake of boys was greater than that of girls. Highest correlations were those between intake and height growth, the lowest between intake and age. Intakes by age were higher than the Recommended Dietary Allowances. For professional nutritionists.

2931-73

TWO POVERTIES EQUAL ONE HUNGER.

John P Walker

J Nutr Educ 5 (2): 129-133. Apr/June 1973.
TX341.J6

Colombia, Cultural factors, Disadvantaged groups, Economic influences, Educational influences, Low income groups, Malnutrition, Professional education.

Abstract: Using a food quality index of caloric quantity and diet quality, this economist found that economic factors of sex, migration, occupation of family head and education of youth had a positive effect on diets of urban slum youth in Colombia. However, the most influential factor affecting diet was the youth's attitude to his diet. No direct correlation could be found between income and diet quality. The article should be of interest to professional nutritionists, and especially to persons working with the disadvantaged.

2932-73

YOU... AND YOUR SENSES OF SMELL AND TASTE (MOTION PICTURE).

Halt Disney Educational Materials Company
Gleedale, Calif., Halt Disney Educational Materials Co. 1
reel, 16mm, sd, col., 8 min. 1962.

QP458.Y6 P5H AV

Food preferences, Senses, Sensory appraisal, Smell, Taste.

Abstract: The senses of smell and taste are most important in selecting, preparing, and enjoying food. This film explains how the senses of taste and smell work together.

2933-73

NUTRITION AND THE SENSES.

Glenda Warren, Leon T Hopkins
Sci Children 9 (5): 22-24. Jan/Feb 1972.
LB15N5.53 P5H

Class activities, Nutrition education, Physiology, School children (6-11 years), Teaching techniques.

Abstract: Nutrition and the sciences can be brought together effectively in the early grades through the experience of exploring foods by means of the primary senses. This article for the elementary school teacher makes suggestions for learning activities for each sense, and for correlation with other subjects. Also included are basic concepts for nutrition education.

- ation and a list of sources of further information.
- 2934-73
SYMPOSIUM: NUTRITION AND AGING.
Donald Watkin, George V. Hann
Amer J Clin Nutr 26 (10): 1091-1162. Oct 1973.
389.8 JB24
Aging, Coronary heart disease, Cultural factors, Evaluation, Meals on Wheels, Professional education, Programs, Social services.
Abstract: The papers presented in this symposium were concerned with planning to make life healthier and happier for the aged in the future. Topics covered in the more than one dozen articles and discussion periods include relation of age to nutrient requirements, sociology of food and eating, health care and nutrition, diet supplements, precursors of coronary artery disease, various nutrition programs for the elderly, and their evaluation. Nutritionists and persons concerned with programs for the aged should find this symposium of interest.
- 2935-73
THE SCOPE OF CURRENT NUTRITION EDUCATION EFFORTS [PANEL].
Margaret Watkins, Florence Lauscher, Elizabeth Regan
In Proceedings of the Midwest Regional Seminar for School Food Service Supervisors and Directors, U. of Ill., 1971 p 21-24. July 19/30, 1971.
LB3479.0585 F5W
Educational programs, Nutrition education.
Abstract: This presentation by a panel of six focuses on the various agencies, departments and organizations interested in or actively involved in nutrition education. The purpose of the presentation was to acquaint seminar participants with these resources and to allow them to consider how their own nutrition education efforts might relate to the resources.
- 2936-73
NUTRITION AND YOUR MIND; THE PSYCHOCHEMICAL RESPONSE.
George Watson
New York, Harper & Row 170 p. 1972.
RC455.4.M8W38 F5W
Food chemistry, Food-related disorders, Nervous system disorders, Nutrition, Psychology, Therapeutic and special diets.
Abstract: This is one of the first books published in the field of psychosomatics--the science that ascribes mental and emotional disorders to physical malfunctions of the body's metabolism. The author details present-day knowledge about metabolism and its relationship to mental health. The book includes a test for determining psychosomatic type, suggested diets and vitamin/mineral programs, recommendations for discovering one's personal health requirements.
- 2937-73
LET PROTEIN WORK FOR YOU.
Carolyn J. Wax, Ann Forrestal Rund
Urbana, University of Illinois 20 p. [n.d.].
TX553.P7W3 F5W
Basic nutrition facts, Instructional materials, Proteins, School children (6-11 years).
Abstract: The first part of this kit uses individuals as examples to illustrate how protein works for the body. In part 2, the student learns how to classify foods that are good protein sources and what kinds of foods provide him with protein. The kit was designed as a self-teaching unit and written at the elementary reading level. It can be used in classrooms, and with slower reading adolescents or adults, the principle format is the use of questions with true or false answers. Answer sheets are provided.
- 2938-73
SHOPPING FOR PROTEIN.
Carolyn J. Wax
Urbana, University of Illinois 42 p. [n.d.].
TX553.P7W3 F5W
Adolescents (12-19 years), Adults, Basic nutrition facts, Consumer education, Food purchasing, Protein.
Abstract: In part one of this self-teaching kit for adults and pupils in the intermediate grades, the student is aided to learn how to classify foods as poor to very good sources of protein, and which are high in protein and low cost and calories. In part 2 he learns to make food plans to provide him economically with all his daily protein needs. With an introductory guide for the teacher.
- 2939-73
CALORIES AND YOU.
Carolyn J. Wax
Urbana, University of Illinois 21 p. [n.d.].
TX364.W33 F5W
Basic nutrition facts, Calorie-restricted diets, Obesity, School children (6-11 years), Weight control.
Abstract: In this self-teaching kit for school children or slower reading adults the analogies, questions and problems presented lead the student to understand the body's need for energy and individual differences in energy requirements. Nutritious ways to lose one or two pounds a week are indicated. With further comparisons of food values in the second part of the kit the student is led to an ability to choose foods wisely for weight control.
- 2940-73
WHO NEEDS CALCIUM; WHAT'S YOUR CRQ (CALCIUM KNOWLEDGE QUOTIENT).
Carolyn J. Wax
Urbana, University of Illinois 8 p. 1972.
TX355.W3 F5W
Adults, Basic nutrition facts, Calcium, Instructional materials, Nutrition education, School children (6-11 years).
Abstract: This little booklet is designed to test the knowledge of school children and adults about their need for calcium, and teach them some of the good food sources of this nutrient. A chart compares graphically the calcium requirements for persons in various age categories, and answer-keyed questions assist learning.
- 2941-73
INSIDE INFORMATION.
Carolyn J. Wax
Urbana, University of Illinois 40 p. [n.d.].
TX355.W32 F5W
Basic nutrition facts, Classroom materials, Instructional materials, School children (6-11 years).
Abstract: Inside information is basic nutrition information about 11 nutrients in a space suitable for placing on 3 by 5 cards. The cards can be used in class discussions, sorted and stored in boxes representing building blocks (nutrients). They could be used in classes with adults as well as with children in intermediate grades.
- 2942-73
IRON DEFICIENCY ANEMIA AND SCHOLASTIC ACHIEVEMENT IN YOUNG ADOLESCENTS.
Thomas E. Webb, Frank A. Oaki
J Pediatr 82 (5): 827-830. May 1973.
MJ1.A453
Achievement tests, Adolescents (12-19 years), Anemia, Disadvantaged youth, Enzymes, Iron-deficiency anemia, Mental development, Professional education.
Abstract: Anemic junior high school students in a low-income urban community rated more poorly in scholastic performance than their class peers who were not anemic. It is suggested that the lower hemoglobin levels of the poor achievers reflect both poorer nutrition and less intellectual stimulation at home. For the professional nutritionist.
- 2943-73
HOW TO STICK TO YOUR DIET.
Mort Weisinger
Today's Health 51 (7): 30-35. July 1973.
RA773.T6 F5W
Adults, Caloric intake, Exercise, Obesity, Psychology, Weight control.
Abstract: This article for the lay person who wants to lose a few or a lot of pounds offers tips of psychological approach, suitable snacks, eating out, and counting calories. The author obtained suggestions from professional nutritionists and psychologists in preparing the article.
- 2944-73
NUTRITION EDUCATION IN U.S. MEDICAL SCHOOLS; APPRAISAL FROM CATALOGS AND STANDARD EXAMINATIONS.
Chi-Pang Wen, Mayleon D. Weerasinghe, Johanna T. Dwyer
J Am Diet Assoc 63 (4): 408-410. Oct 1973.
389.8 AH34
Health occupations, Medical education, Medical schools, Nutrition education, Surveys.
Abstract: Discussed in this article is an indirect survey of the current status of nutrition in American medical schools through school catalogs and type of questions in licensure examinations. This survey revealed a quantitative inadequacy, which was expected, and also an unexpected qualitative inadequacy.
- 2945-73
NUTRITION EDUCATION - A NEW DIMENSION.
Helen West
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 154-164 22 June/3 July, 1970.
LB3479.05039 F5W
Nutrition education.
Abstract: This paper discusses a new dimension in nutrition education. A review of a number of the findings of the National Nutrition Survey is presented. Also included are a number of toys, games, and puzzles for use in presenting nutrition education to children. Food models, bulletin boards and nutrition-oriented learning experiences fit into their different subjects are recommended for older students.
- 2946-73
METABOLISM AND CALORIC VALUE OF ALCOHOL.
Wilfred W. Westerfeld, Martin P. Schulan
J Amer Med Assoc 170 (2): 197-203. May 9, 1959.
815.A48 F5W
Alcohol, Alcoholic beverages, Caloric values, Digestion and absorption, Liver diseases, Medical factors, Metabolism, Nutrient values.
Abstract: Alcohol is high in calories. It requires no digestion and poses no absorption problems. Once in the body's water system, the only effective means of removal is through liver degradation. Removal rate depends somewhat on one's carbohydrate metabolism, but is relatively independent of other factors.

2947-73

ora. Tolerance to alcohol is an adaptation of the central nervous system rather than an alteration of alcohol metabolism rate. As a food, alcohol supplies only calories, thereby providing several vitamin deficiencies as well as fatty liver and eventually cirrhosis.

2947-73

WHAT ABOUT YOUR FAVORITE FOODS?

Food News Boys Girls 23 (1): 1-6. 1972.

TX341.F6 P68

Basic nutrition facts, Dairy foods, Food preferences, School children (6-11 years).

Abstract: This newsletter about foods for children is published twice a year. This issue discusses favorite foods of U.S. students and other people elsewhere, how some U.S. foods were developed, and describes some dairy foods which have recently been developed. Segments of discussions are followed by questions which teachers might use in the classroom. Suitable for grades 4 through 8.

2948-73

EXERCISE ENERGETICS IN NORMAL MAN FOLLOWING ACUTE WEIGHT GAIN.

Brian J Whipp, George A Gray, Sankar B Roy

Am J Clin Nutr 26 (12): 1284-1286. Dec 1973.

389.8 J824

Exercise, Obesity, Physical activity, Professional education, Weight control.

Abstract: To test the recently suggested hypothesis that acute weight gain reduces the efficiency of muscular work, four normal subjects performed an incremental work test on a cycle ergometer before and after weight gain. Work efficiency, computed from steady-state gas exchange measurements, was unaffected by the weight gain, these findings, coupled with computational inconsistencies in the work which suggested this mechanism, cause us to reject the hypothesis that work efficiency is reduced in normal subjects by acute weight gain. For professional nutritionists.

2949-73

WESTERN HEMISPHERE NUTRITION CONGRESS, 3D., MIAMI BEACH, 1971; PROCEEDINGS.

Western Hemisphere Nutrition Congress, 3d., Miami Beach, 1971.

Phillip ed White, Nancy ed Selvey

Boast Kisco, New York, Putnam Pub. Co. 389p. illus. [c1972].

TX345.W6 P68

Congresses, Food production, Malnutrition, Nutrition, Nutritional status, Population growth, Proceedings, Urbanization, World problems.

Includes bibliographies.

Abstract: This book records the proceedings of the 1971 Western Hemisphere Nutrition Congress III organized by the American Institute of Nutrition in cooperation with other agencies. The topics covered include: (1) malnutrition and hunger; (2) population growth and food policies; (3) strategies for feeding protein a acids; (4) vitamin A; (5) improving the nutritional status of infants and children; (6) nutritional consequences of urbanization; (7) controlling the nutritional quality of foods; (8) nutrition education via the mass media; (9) nutrition in medicine; and (10) food production and environmental degradation.

2950-73

NEW THOUGHTS ON DIETARY PRACTICES.

Philip L White

Sch Foodserv J 27 (9): 50-51,53-54. Oct 1973.

389.8 SC86

Diet patterns, Food fads, Food habits, Malnutrition, Nutrient intake, Nutrient requirements, Nutrition education, Nutritional adequacy, United States.

Abstract: Citizens of the U.S. are developing unhealthy diet patterns in which they receive an overload of calories but a very meager allotment of nutrients. There has been a shift from formal sit-down meals around the family dining table to highly unstructured catch-as-catch-can modes of eating. This has been made possible by the fast-food phenomenon of the last 25 years. Portable, quickie meals can be picked up almost any time of the day or night and eaten wherever one desires. The trouble with such dietary habits is twofold. First of all, the heavily processed food that people eat is nutritionally poor. Secondly, food eaten "on the run" is food badly digested and absorbed, and so proportionally valueless. The result is a peculiarly American form of affluent malnutrition. This article delineates the food habits of Americans and suggests ways in which nutritionists can help solve the problem of modern-day malnutrition in the United States.

2951-73

HIGHLIGHTS OF THE WESTERN HEMISPHERE NUTRITION CONGRESS.

Philip L White

Food and Nutr News 43 (3-4): 1,4. Dec.-Jan. 1971-72.

389.8 P7332

Congresses, Nutrition, Western Hemisphere, World problems.

Abstract: This article reviews the background of the three Western Hemisphere Nutrition Congresses and presents highlights from each.

2952-73

LET'S TALK ABOUT FOOD; ANSWERS TO YOUR QUESTIONS ABOUT FOODS AND NUTRITION. 2d ed.

Philip Louis White

[Chicago] American Medical Association 198 p. illus. [1970].

TX355.W44 P68

Digestion and absorption, Food additives, Food composition, Food preparation, Food storage, Nutrients, Nutrition, Weight control.

Abstract: Food does more than satisfy hunger and provide pleasure; it also helps man to reach his genetic potential. Food misinformation is one of the greatest deterrents to the achievement of an excellent diet. This book does not attempt to refute the misleading claims of so-called food faddists, but rather it presents a positive picture of the present state of foods and nutrition. Discussions cover everything from the essentials of a good diet, food composition, food storage, and food preparation to the chemicals used in food processing and problems of controlling one's weight.

2953-73

INACCURACIES IN MEASUREMENT OF DRIED MILK.

F W Wilkinson, T C Noble, G Gray

Br Med J 1973 (2): 15-17. Apr 7, 1973.

348.8 877

Dried foods, Infants (To 2 years), Measurement, Milk, Milk products, Professional education.

Abstract: This British study showed that persons preparing infant formulas from dried milk powder tended to use too much. Since this can lead to overintake of sodium as well as to obesity, the authors recommend standardization of scoops, or packaging in accurately weighed packets by the manufacturer. Of interest to those who use dried milk to prepare foods for infants and small children.

2954-73

COMER ES PUENTE DE VIDA, SI ESCOGES BIEN LA COMIDA. (SPA)

William Underwood Company

Boston, William Underwood Co. poster, 22" x 30", col. 1972.

TX346.K16 P68 IV

Adults, Food habits, Food preparation, Food purchasing, Food selection, Puerto Rican culture, School children (6-11 years), School lunch.

Title of Original: Eating is the source of life, if you choose the right foods (in Spanish) (Poster) with 1 p. Description/use guide in English and Spanish, 1 p. Poster translation.

Abstract: Designed primarily for Puerto Ricans, this poster could be used by and for other Spanish-speakers. The Spanish couplet emphasizes good food for breakfast, school lunch and snacks, and the importance of good meal planning for family health.

2955-73

INTRODUCTION TO PUBLIC HEALTH. 6th ed.

Daniel B Wilner, Bombelle Price Walkley, Lenor S Goerke

New York, Macmillan 480 p., illus. Jul 1973.

RA425.W5 1973 P68

Disease prevention, Environmental factors, Family planning, Health education, Nursing, Professional education, Public health.

First-5th ed. Entered under D. S. Bastard.

Abstract: This textbook has been used in the professional education of students in various health fields for nearly four decades. Subjects covered include the framework of public health, medical care, mental health, environmental health, health and disease of various population groups, chronic and communicable diseases, family planning, and health research and health education in communities. Nutritional services are touched upon in a chapter which also considers laboratory and pharmacy services. Emphasis throughout is on the United States.

2956-73

MILK-INDUCED GASTROINTESTINAL BLEEDING IN INFANTS WITH HYPOCHROMIC MICROCYTIC ANEMIA.

John P Wilson, Douglas C Weiner, H Eugene Lahey

J Amer Med Assoc 189 (7): 568-572. Aug 17, 1964.

R15.148 P68 (Studies in iron metabolism)

Anemia, Deficiency diseases and disorders, Gastrointestinal disorders, Infants (To 2 years), Iron, Metabolic studies, Metabolism, Milk, Therapeutic and special diets.

Abstract: Significant amounts of fecal blood loss were demonstrated in 4 selected infants with hypochromic microcytic anemia by means of a Cr51-labeled erythrocyte technique. In 3 of the subjects, fecal blood loss was clearly greater when they ingested homogenized milk than when they ingested a soybean or heat-processed cow's milk formula. Data indicates that in some infants, fecal blood loss still occurs following correction of the anemia by iron therapy or blood transfusion. Physicians should learn to recognize this gastrointestinal disorder in anemic infants and a diet excluding whole cow's milk should be prescribed.

2957-73

NUTRITION AND DEVELOPMENT.

Byron ed Winick

New York, Wiley 245 p. illus. [1972].

BJ131.W5 P68 (Current concepts in nutrition, v. 1)

Cells, Children, Digestion and absorption, Growth, Malnutrition, Mental development, Metabolism, Nutrition, Physical development.

Includes bibliographies.

Abstract: The articles in this book synthesize the existing knowledge in two areas: nutrition and human mental/physical development. While all the mechanisms involved in establishing a person's nutritional status are yet imperfectly understood, certain general principles that have been learned are dealt with in this book. Some of the biochemical changes induced by

early nutrition manipulation are discussed with respect to specific organ systems. These findings are reviewed and examined in terms of their clinical importance and their relevance to the health of children.

2958-73

THE SENIOR CHEF.
Patricia Wolczak
J Nutr Educ 5 (2): 142-144. Apr/June 1973.
R1341.J6
Adult nutrition education, Aging, Audiovisual instruction, Cookery, Elderly (65 + years), Evaluation, Professional education, Television.
Abstract: The senior chef is the older person living alone and preparing his or her own meals. A television cooking series which offered free recipe booklets stimulated interest in food while the program was able to offer sound nutrition information to the listener. Evaluation indicated the series and information were well received. For the nutrition educator, and persons working in progress for the aging.

2959-73

WHO EATS FOR HEALTH?
Robert J Wolff
Am J Clin Nutr 26 (4): 438-445. Apr 1973.
389.0 J824
Cultural factors, Food beliefs, Food fads, Food habits, Professional education.
Abstract: The author of this review article, an anthropologist, suggests that certain persons who deliberately alter their eating practices from the norm is the interests of health, "health foodists" rather than faddists. In a study of young people following these tenets, he found that they chose foods which fortified their beliefs, and suggests that we all do this. In our culture, the author feels, children learn that food is important not for survival or for health, but for pleasure, taste being of prime importance. Nutrition educators and others who communicate nutrition information to the public should find helpful suggestions for dealing with the eating habits of children and adults.

2960-73

CAN CALORIES BE PERCEIVED, AND DO THEY AFFECT HUNGER IN OBESE AND NONOBESSE HUMANS?
O W Wooley, S C Wooley, E O Cunhas
J Comp Physiol Psychol 80 (2): 250-256. 1972.
410 J822
Caloric intake, Caloric modifications, Hunger, Obesity, Professional education.
Abstract: Research with obese and nonobese adults showed that despite a two-fold difference in calorie offered, none could identify meals presented as high or low in calories. Hunger appeared to be related more to initial belief about caloric value than to the meals' actual value. For the professional nutritionist.

2961-73

THE PSYCHOLOGY OF SELLING NUTRITION.
Charles Wortham
Prof Nutritionist 5 (4): 1, 8-10. Oct/Dec 1973.
SP95.A1P7
Attitudes, Food fads, Food habits, Nutrition education, Professional education, Psychology.
Abstract: People eat certain foods because they taste good, but are conditioned to like some of them, while learning to dislike others. Changing such attitudes requires an understanding of psychological barriers against nutrition teaching, and a building of bridges against those barriers. The author detects a patriotic element in feelings many have toward food, a faith in its sources and the technology involved. Eating is sometimes a reward; food cults tend to turn others away from serious consideration of diet as a contributor to health. The author suggests successful promotion depends most of all on an increased awareness and concern of the public in general in nutrition.

2962-73

UTILIZATION OF NOVEL PROTEINS FOR HUMAN FOOD.
Jean-Jacques Muhrmann
Nestle Res News [2]: 18-29. 1972.
T1.W4 P57
Enrichment, Flavor, Food technology, Professional education, Protein foods, Taste, Textured vegetable proteins.
Abstract: A review of technical problems in use of new types of protein as food and attempts at their solution are presented in this article. Areas in which difficulties are encountered are flavor, water solubility and uptake, and emulsification. The author considers earlier unacceptability of vegetable protein mixtures was due to the manufacturers' lack of concern as to their appearance, taste and texture and compatibility with local food habits. Partial solutions he suggests to protein needs include protein enrichment of bread, addition of protein to meat, protein beverages, and textured proteins from vegetable sources in addition to soy. Suitable for the reader with some knowledge of chemistry.

2963-73

EFFECTS OF NUTRITION ON GROWTH AND PERFORMANCE.
H O Young
Agric Sci Rev 8 [2/3] 1-8. 1970.
R31.3 AG893
Children, Growth, Intellectual growth, Malnutrition, Mental

development, Nutrition, Nutritional status, Performance, Physical development.

Abstract: Despite considerable research on the effects of nutritional status on children, several important problems remain unsolved. This article points out the areas in which further research needs to be done, and suggests the types of research best suited to each problem.

2964-73

SERUM VITAMIN A IN PROTEIN-CALORIE MALNUTRITION.
Hona S Saklani, Wandouh Gabr, Safiaa Haraghy
Am J Clin Nutr 26 (11): 1202-1206. Nov 1973.
389.0 J824
Infants (To 2 years), Malnutrition, Preschool children (2-5 years), Professional education, Protein malnutrition, Protein-calorie malnutrition, Vitamin A.
Abstract: Malnourished children are known to be in danger of serious visual disturbances due to lack of vitamin A. The problem is more severe in children who are deficient in protein than it is in children deficient in calories as well. This research on infants and small children treated for both kinds of malnutrition in an Egyptian hospital indicates that the defect is due to the lack of a carrier protein in the blood of protein-deficient children rather than absence of vitamin A in their bodies. Treatment with a high protein diet alone raised the blood levels of the form of vitamin A utilized by the eye. For professional nutritionists.

2965-73

NUTRITION AND POVERTY IN PRESCHOOL CHILDREN; A NUTRITIONAL SURVEY OF PRESCHOOL CHILDREN FROM IMPOVERISHED BLACK FAMILIES, MEMPHIS.
Paul See, Thomas Walters, Charles Mitchell
J Am Diet Assoc 213 (5): 739-742. Aug 3, 1970.
R15.A48 P58
Anemia, Growth, Malnutrition, Negroes, Nutritional surveys, Poverty, Preschool children (2-5 years), Professional education, Tennessee.
Abstract: The effect of poverty on nutrition of preschool children was evaluated in 200 children randomly selected from 2,427 black children of poverty families living in South Memphis. Half of the children were found to be below the 25th percentile for height and weight on anthropometric charts. Anemia was common; 28% of the children less than 3 years had hemoglobin levels below 10 gm/100 ml, and 25% of the children older than 3 years had levels below 11 gm/100 ml. The extremely low family incomes and information gained by home visits indicated that lack of food was the main cause of growth retardation and anemia.

2966-73

FOOD FADDISM.
Manuelita Saphirin
Cajanus 6 (5): 145-155. July/Sept 1973.
R4784 .A1C3
Food beliefs, Food fads, Food misinformation, Food quackery, Health foods, Professional education.
Abstract: Food misinformation has become one of the major distractions of nutritionists, says the author of this paper, which goes on to analyze reasons why faddism exists and is spreading. Cost of health foods, and do-it-yourself dietary treatment are two reasons food misbeliefs are a problem. Some examples of such beliefs are cited. Ways are suggested for the nutritionist to counteract food fads more effectively.

History

2967-73

TEXTURE ADDS NEW DIMENSION TO SOY PRODUCTS.
A M Altachal
Sch Foodserv J 26 (9): 27-28,30,32-33. Oct 1972.
389.0 S86
Amino acids, Food processing, Processed foods, School lunch program, Soybean products, Textured vegetable proteins.
Abstract: History of use of soybean as human food, need of soybeans to be processed before it becomes an adequate protein food, newer soybean products, and introduction of soybeans through the school lunch program.

2968-73

APRICOTS APPEARED.
Food Serv 35 (11): 50,52. Nov 1973.
389.2338 F732
Apricots, Cooking methods, Cooking techniques, Food preparation, quantity, Fruits, Menu planning, Merchandising, Recipes, Stone fruits.
Abstract: This is a guide to the handling and use of apricots. Menu ideas are presented along with recipes for apricots in main dishes and desserts.

2969-73

2969-73

FOOD FOR MAN.

W R Aykroyd

London, Pergamon Press 93 p. 1964.

TX355.A9 P58

Food technology, Foods, History, Nutrient sources, United Nations.

Abstract: This book deals with food in relation to the nutritional needs of man. It begins with an historical resume of important events which have brought about present-day knowledge about man's nutritional needs for food. Thereafter unfolds the story of man's quantitative (caloric) need and qualitative (nutrient) needs for food. Next is a general discussion of how the different nutrients function in the body and where they are distributed in foods. The principle foods eaten by man and their nutritional characteristics are discussed in relation to the effects of diet on health in world populations. Finally, the application of our knowledge of food technology and human nutrition for improvement of health throughout the world is viewed. The role of the United Nations in implementing the goal of "food for man" is described. There is a list of 12 publications of a general nature for further reading and an index. The nine photographs and 4 figures used were provided by the FAO Information Service.

2970-73

SCHOOL FOOD SERVICE.

Margaret M Benton

Nacaroni J 53 (4): p10, 18. Aug 1971.

298.8 N46

Expenditures, Fortification agents, History, Malnutrition, School food service.

Abstract: This paper deals with various problems involved in providing school food service throughout the nation such as lack of facilities, absenteeism of students, and malnutrition. A brief history of school feeding programs, information on the School Food Service Association, expenditures necessary for a universal lunch program and a discussion of fortified foods are included.

2971-73

NUTRITIONAL SURVEILLANCE IN AFFLUENT NATIONS.

W T C Berry

Nutr Rev 30 (6): 127-131. June 1972.

389.8 N953

Affluent nations, Diet improvement, Diet information, Diet patterns, Nutrient intake, Nutritional adequacy, Nutritional surveys.

Abstract: The problem of national nutritional surveillance is in some ways more difficult in affluent than in developing nations. The amount and severity of malnutrition due to need is likely to be much less. Only evidence that can be expressed in quantitative measures is really suitable for demonstrating small differences between communities, sections of the same community, or the same community on 2 occasions. Furthermore, if nutritional surveillance is to serve as a basis for food policy, it needs to relate to millions of people in all sorts of circumstances that constantly shift and change over time. Some means must be devised for keeping the surveillance up to date. But nutritional surveillance in affluent nations for purposes of food policy will not be useful unless harmful foods can be taxed or somehow made too costly to be worth buying.

2972-73

THE PHILOSOPHY OF TASTE, OR MEDITATIONS ON TRANSCENDENTAL GASTRONOMY.

Jean Anthelees Billat-Savarin, H F K Fisher

New York, Alfred A. Knopf #43 p. 1971.

TX637.886 P58

Cookery, Cookery, French, Cultural factors, Essays, Food habits, Food preferences, Foods, Foodways, Nutrition.

Abstract: Perhaps the most famous work ever written about food and man's taste, this book (first published in 1825) is still the bible of gourmets. The author discourses on feasting and fasting, on the gift of taste and the art of preparing food to delight all the senses and sensibilities. A philosophic survey of the history of cooking is combined with anecdotes of unforgettable meals and other culinary curiosities.

2973-73

WORLD FOOD RESOURCES.

Georg Borgstrom

New York, Intext Educational Publishers 251 p. 1973.

RD9000.5.86 P58

Agriculture, Ecology, Food consumption, Food supply, Marketing, Nutritional status, Population trends.

Abstract: This text for college students is designed to serve as an introduction to the ecological problems involved in feeding the world's increasing population. These include production and marketing, with their accompanying implications for the economy, considerations on man's needs for food and nutrients, and the relations of population growth to prevent nutrition problems. References and review questions are at the end of each chapter supplementary tables, chiefly on food production, are also included.

2974-73

TEA AND COFFEE IN CATERING.

Edward Braaah

Indus & Welfare Catering 4 (11): 3,5,7. Sept 1973.

TX966.5.I5 P58

Beverages, Catering, Coffee, Food service, History, Tea.
Abstract: Tea and coffee are very different in the way they are cultivated and processed, yet they share a strangely inter-related history that continues to the present day. This article describes the history of tea and coffee marketing and consumption, and explains how trends in the drinking of one or the other can affect food service operations.

2975-73

PROTEINS--PAST, PRESENT AND FUTURE SOURCES.

Charles Brooks

Vend 24 (9): 63-64. May 1, 1970.

HF5483.74 P58

Fish protein concentrates (fpc), Legumes, Plant protein concentrates.

Abstract: This article reviews the production, utilization, and drawbacks of grain legumes and fish powder concentrate as protein sources.

2976-73

THE MSG CONTROVERSY.

Charles Brooks

Vend 24 (3): 37-38. Feb 1, 1970.

HF5483.74 P58

Monosodium glutamate, Research.

Abstract: This article reviews the controversy concerning the use of monosodium glutamate as a food additive. Information from research studies on MSG is included.

2977-73

PROBLEMS AND PREJUDICES ENCOUNTERED IN INTRODUCING NEW FOODS IN DEVELOPING COUNTRIES.

Halter L Clark

AES 73 East West Nutr Res Agric Res Serv U S Dep Agric 485 73 (67): 28-30. Apr 1970.

A381 N314

Coloibia, Developing nations, El Salvador, Food habits, Marketing, New products, Profit, Protein-rich mixture, South Africa.

Abstract: This is a review of the experiences encountered by private food manufacturers in placing new or modified nutritious products on the market in the developing countries of South Africa, El Salvador, and Colombia.

2978-73

DAIRY PRODUCTS--THERE'S MORE TO MILK THAN JUST A COLD DRINK.

Indus & Welfare Catering 4 (8): 2-19. June 1973.

TX946.5.I5 P58

Butter, Cheese, Cream, Dairy foods, Ice cream, Milk, Milk products, Yoghurt.

Abstract: Milk products provide foods high in nutritive value. Milk, cheese, yogurt, and cream come in many varieties and are processed in different ways. This article is full of interesting and useful information on the kinds of dairy foods available and how they are made.

2979-73

THE ELEMENTS: NATURE'S WRATH JOLTS A COMPLACENT USMAN NATION.

Instit/vol Feeding 72 (11): 32-33. June 1, 1973.

TX820.I5 P58

Agriculture, Economics, Farm prices, Food industry, Food prices, Food supply, Natural disasters, United States, Weather.

Abstract: The weather and how nature treats the farmer from year to year bears heavily on the food supply and the cost of food at any given time. During 1972-73, disastrous weather hit the United States with a vengeance, causing unforeseen shortages of food and, thus, higher food prices. This article details how the havoc weather has hurt the farmer and its effects on the food industry in general.

2980-73

THE FOODSERVICE INDUSTRY: HERE'S HOW TO RISE TO 1973'S CHALLENGE.

Instit/vol Feeding 72 (11): 40-41. June 1, 1973.

TX820.I5 P58

Commercial food service, Cost effectiveness, Food cost, Food prices, Merchandising, Money management, Operating expenses, Prediction.

Abstract: The food service operator must find a way to stay in business while coping with ever higher food prices. This special analysis forecasts the outlook for food service retailers in the 1973-74 market. Food service professionals are polled for suggestions on how to fight cost increases, how to stabilize the food market, and how to beat food costs.

2981-73

THE FOODSERVICE INDUSTRY: POULTRY, PARSLEY, PEARS, AND PEAS..

Instit/vol Feeding 72 (11): 38-39. Jan 1, 1973.

TX820.I5 P58

Food cost, Food prices, Food service industry, Operating expenses, Prediction.

Abstract: A survey of the foodservice industry and how it is coping with rising food prices shows a significant number of managers cutting operating expenses to keep menu prices stable. Some very popular food items, however, are well nigh impossible to afford; and those lucky enough to afford these cannot always get them. The future does not hold a very promising outlook for lower food prices.

2982-73

THE FUTURE: DON'T CRY OVER ONIONS--LET THEM EAT STRAWBERRY SHORTCAKE.
 Inatit/vol Feeding 72 (11): 42-45. June 1, 1973.
 TXB20.15 P5W
 Agricultural development, Consumer economics, Convenience foods, Food industry, Fresh foods, Meat, Prediction, Processed foods, Protein foods.
 Abstract: From an analysis of the 1972 food supply, the outlook for various categories of food in the 1973-74 market can be predicted. This article forecasts the market for beef, pork, lamb, poultry, fish, fruits and vegetables (fresh, canned, and otherwise processed), dairy foods, and various fabricated foods. All these predictions have a direct effect on the consumer economy.

2983-73

WORLD FOOD.
 Nance Lui Fyason
 London, Batsford 96 p. illus. 1972.
 JTX355.P97 (World wide series)
 Hunger, nutrition, World problems.
 Available from NAL. Bibliography: p. B9.

2984-73

FEEDING THE WORLD OF THE FUTURE.
 Hal Hellan
 New York, N. Evans 224 p., illus. [1972].
 SA93.N4 P5W (World of the future series)
 Agricultural development, Enrichment, Food production, Food supply, Genetic engineering, High school students, Textured vegetable proteins.
 Abstract: This book is one of a series for high school students on the world of the future. The author extrapolates from current research possible present and future sources of food to feed the world's growing population. Among these are the Green Revolution, genetic engineering of new types of plants and animals, and proteins from vegetable fibers. Other points considered include nutrient needs, and quality of the environment. Careers in agriculture and related fields are given in an appendix.

2985-73

WILD MAN OR PROPHET?: HOW WE GOT INTO THIS SELF-IMPOSED ECONOMIC BLOCKADE AND HOW CAN WE GET OUT OF IT?
 Elliot Janeaway
 East Food 72 (10): 90-94, 98, 102. Oct 1973.
 389.253B P82 P5W
 Agricultural development, Economics, Exports, Food industry, Food prices, Food supply, Government role, Marketing, United States.
 Abstract: Here are some excerpts from this interview with a nationally famous economist. "The most other grain users, Japanese, Chinese, and Europeans, heard what the Russians had done, everybody realized we were way short-and they all had grain requirements. So they came in and bought the heart out of our market....In overselling to world markets, the U.S. is depleting its supplies....It is untrue that the State Department is the most inefficient and incompetent arm of government. The Department of Agriculture is....We have subsidized the foreigner's ability to bid protein away from our own consumers and processors and growers. The foreigners have the money. But the coincidence is that everybody who is dollar-rich is food-poor and everybody who's food-poor is dollar-rich....Our agricultural capability includes our export commitments and the expectations and needs of the rest of the world."

2986-73

IN PRAISE OF LAMB (FILMSTRIP).
 Lamb Education Center
 Denver, Colo. 1 filmstrip, 54 fr, sl, 35mm, col. [n.d.].
 TX749.L3 P5W AV
 Agricultural development, Cooking methods, History, Lamb, Marketing, Meat, Meat cuts, Merchandising.
 With booklet containing script and reproductions of the film strip frames.
 Abstract: Lamb is not as popular a meat as beef. This filmstrip does exactly as the title says--sings the praise of lamb. It tells of the history, agricultural production, and marketing of lamb; it illustrates the various cuts of lamb meat; and it describes several methods of preparing and cooking lamb for main dishes.

2987-73

TOTAL CONSUMER BUYING OF FRESH VERSUS PROCESSED FOODS REMAINS STABLE.
 Alden C Hanhcenter
 Nat Food Situation nfa-144: 35-36. May 1973.
 1.941 S2P73
 Food consumption, Fresh foods, Processed foods, United States.
 Abstract: This article summarizes the total consumption of foods according to whether they were fresh or processed for the period 1952-1971, in the U.S. Consumption of these items was surprisingly stable over this 20-year period.

2988-73

PRIORITIES IN NUTRITION.
 Jean Mayer
 Food and Nutr News 41 (1): 1,4. Oct 1969.
 389.8 P7332
 Conferences, Economic influences, Economics, Nutrition, United States, White House Conference on Food, Nutrition and Health.

Leaflet 5pp.

Abstract: The article discusses the trends in nutrition and food economic problems in the United States, and the White House Conference on Food, Nutrition and Health, December 2-4, 1969, which is to reflect upon and deal with priorities in solving these problems. The Conference will be prepared by 25 panels representing all interested segments of the community. The special areas to be covered by each panel are presented.

2989-73

THE NATION: GINNE, GINNE MORE! BETTER! AND SURPRISE--PRICES GO UP.
 Inatit/vol Feeding 72 (11): 36-37. June 1, 1973.
 TXB20.15 P5W
 Consumer economics, Economics, Food cost, Food industry, Food prices, Food supply, United States.
 Abstract: The United States food industry was almost able to feed the nation better and more economically than any country has ever been able to do. Hunger was almost eliminated. But something went wrong, and food prices in 1973 began to skyrocket as food supplies in some categories practically disappeared. This article favors the view that subsidies have distorted the natural supply and demand of agricultural products: food prices surged upward because of world demand and production problems; the cost of labor has increased the cost of food; food price ceilings have artificially kept food prices from peaking and going down; and consumer wrath has been vented in disastrous boycotts--all to the detriment of the food industry. The surest remedies are free enterprise and a "dose of national sobriety."

2990-73

FOOD, SCIENCE, AND SOCIETY.
 Nutrition Foundation
 New York, The Nutrition Foundation 68 p. [1969].
 TX357.BB P5W
 Food industry, Food supply, Foodways, Malnutrition, Socioeconomic influences.
 Abstract: This booklet is the compilation of papers from a symposium held in February 1968, sponsored by The Nutrition Foundation, Inc., The Northern California Section of the Institute of Food Technologists and the Department of Nutritional Sciences, University of California, Berkeley. The forum was on world food problems and the need and possibilities for closer cooperation between social, nutrition, and food scientists and technologists.

2991-73

THE FUTURE OF FOOD.
 John Owen, M Dip
 Can Bone Econ J p. 9-13. July 1969.
 J21.B C162
 Agricultural development, Demography, Food processing, Food supply, Nutrient requirements, Nutritional status, Population growth, Prediction, Research needs.
 Abstract: This article discusses the present state of world nutrition vis-a-vis food supply and population growth. Hope for the future lies in (1) mobilizing land resources to meet the hunger problem, (2) tapping the resources of oceans and seas, (3) applying the technique of food irradiation to control food storage losses, (4) perfecting the means for getting protein from hydrocarbons, (5) providing people with basic education with regard to nutrition, conservation, and scientific farming, and (6) stabilizing the growth of populations.

2992-73

PINEAPPLE - THE FRUIT OF ROYALTY.
 Givaudan Flavor (2): 3,6. 1973.
 J0B.B G44
 Fruits, Hawaii, History, Pineapples, Plant sources of foods, Tropical fruits.
 Abstract: This article is a history of the pineapple, its cultivation and consumption.

2993-73

THE POTATO: THOROUGHbred AMONG VEGETABLES.
 Givaudan Flavor (4): 5-6, B. 1973.
 J0B.B G44
 Agricultural development, Flavor, Flavoring, Food additives, Food processing, History, Potatoes.
 Abstract: Potatoes in all forms--baked, fried, French fried, scalloped, hash browned, boiled, mashed, and as an ingredient in soups and steams--constitute perhaps the favorite American vegetable. This article discusses the history of the potato, its origins and cultivation, and modern methods of processing it. Facts and figures about the potato industry around the world are presented. Processing methods cause potatoes to lose some of their flavor. Some of the artificial potato flavorings used to combat flavor loss are described.

2994-73

A POTPOURRI OF FOOD IDEAS.
 Vend 24 (12): 25-26. June 15, 1970.
 BF54B3.V4 P5W
 Convenience foods, Cooking methods, Cuts, Fish, Food handling, Frozen foods, Potatoes, Poultry.
 Abstract: This article covers several areas of convenience foods on the market today: frozen potatoes, frozen fish, and pre-cooked chicken. Cost, handling, and cooking of these items is included.

2993-73

2995-73

THE PROPHET PUNCH OF PEANUTS.
Food Serv 35 (8): 42-44, 46. Aug 1973.
389.2538 P732
Convenience foods, Food preparations, quantity, Food service, Menu planning, Merchandising, Peanut butter, Peanuts, Protein foods.
Abstract: Sarvya has shown that peanut butter is the favorite sandwich of school children. Beyond that, adults eat peanuts, peanut butter, and use peanut-based products as ingredients in hundreds of different kinds of dishes. Here is a merchandising guide that provides a number of suggestions for incorporating peanut products in the food service menu.

2996-73

THE RAISIN REVIVAL.
Food Serv 35 (12): 30-31. Dec 1973.
389.2538 P732
Cookery, Cooking techniques, Food preparation, quantity, Ingredients, Menu planning, Merchandising, Raisins, Recipes.
Abstract: Raisins are delicious eaten by themselves, but they are also one of the most versatile fruit ingredients for dishes of all kinds. This article presents several ways to use raisins in preparing salads, sandwiches, relishes, desserts, and other items. Tips are given for the care and handling of raisins and descriptions of the various types of raisins are provided. Raisin recipes can be ordered from the publisher.

2997-73

SCHOOL FEEDING: AN EVOLVING CONCEPT.
Nary Hess, Lydia de Nagaf
Nutr Newsletter 8 (3): 7-11. July/Aug 1970.
QP141.A1B8
Food programs, History, School food services.
Abstract: This paper summarizes the evolving concept of school feeding programs, initiated over a century ago to feed children from low-income homes, and continuing today in conjunction with nutrition education, as valuable tools for improving food habits and achieving better health, growth and development of children in developing countries. The various types of school feeding programs and the inherent problems involved in their organization, implementation and evaluation are described. The technical and financial problems which occur in implementing school feeding programs, and the assistance which bilateral and multilateral agencies can offer to encourage governments to initiate school feeding programs are discussed.

2998-73

SCHOOL FEEDING EFFECTIVENESS RESEARCH PROJECT: FINAL REPORT.
Rutgers, the State University, Dept. of Food Science
New Brunswick, N.J. 1 v. (Japaged). 1972.
TX361.C588 1972 P88
Computer applications, Decision making, Food preparation and distribution systems, Food service management, Program evaluation, Research, School food services, Surveys, Systems approach.
U.S.D.A. contract 12-35-600-8 and OEO grant CG-2805 A/O.
Abstract: Rutgers University made a study of school food service systems using surveys and computer analysis of the data. The researchers found that political acceptance of school feeding, including the lack of concrete data on the educational value of child feeding or performance, is currently the most limiting factor keeping school districts from participating in school lunch programs. The second most limiting factor is lack of necessary school management tools for selecting appropriate food service systems. Rutgers also discovered that the nutritional value and child acceptance of school food is always improved through the use of a nutrient standard based on the RDA. The Type A lunch definition is noticeably inadequate for fostering nutrition and acceptance. There has not been enough work done in gathering data for specification of a nutrient standard definition applicable to ready-to-eat foods. The USDA has regulatory authority to get this data rapidly, if it truly will. In this respect, Rutgers sees a need for better cooperation among various USDA services.

2999-73

HAT NOT THIS PLESE; FOOD AVOIDANCES IN THE OLD WORLD.
Friedrich J. Sinaoos
Madison, Wis., University of Wisconsin Press 241 p. 1967.
GN407.35 P57
Beef, Cultural factors, Food restrictions, Food taboos, Poultry, History, Meat, Pork, Poultry.
Abstract: The author takes the viewpoint that feeding hungry people throughout the world necessitates changing people's present food habits. The book demonstrates how habits oppose reason is the choice of food. Examining specific cultural and religious food prejudices, the author traces the origin and spread of these prejudices throughout Africa, Asia, Europe, and the Pacific. Correlations are made between Eastern patterns of food avoidance as related to those of other Old World peoples.

3000-73

FOOD IN HISTORY.
Mary Fasshill
New York, Stais and Day 446 p. illus. [1973].
GT2850.T34
Foods, History.
Available from HAL. Bibliography: p. 399-414.

3001-73

TOMATO--THE VEGETABLE/FRUIT.
Sivadasa Flaver (3): 3,5-6. 1973.
308.8 844
Flavor, Flower, fruit vegetables, History, Plant sources of foods, Tastes, Tomatoes.
Abstract: This article gives a history of the tomato--its cultivation and consumption by man--and a scientific analysis of the tomato's flavor.

3002-73

FOOD CRISIS '73: THE YEAR THE BOTTOM DROPPED OUT OF THE CONSUMER COPY.
James Bellace
Inst/Int'l Feeding 72 (11): 29-31. Jan 1, 1973.
TX320.I5 P88
Consumer economics, Economics, Farm prices, Food cost, Food industry, Food prices, Food supply, United States.
Abstract: This article details the 1973 food crisis scenario from January to mid-May. The first rumblings were heard in 1972 with the extraordinary sale of wheat grain to the Soviet Union and the devaluation of the dollar. This was followed by adverse weather conditions prohibiting normal grain harvesting as well as fall cultivation and fertilization of fields. From the beginning of 1973, things went from bad to worse in terms of weather, international economics, and depletion of energy resources within the U.S. and elsewhere. Labor costs, consumer boycotts, and government-imposed food price ceilings added to the confusion. Progress: "The lower food prices promised by the White House for late this summer or early this fall (1973) have little chance of materializing until such later--if at all."

3003-73

THE WORLD: BATTERING AMERICA'S COM-FED BEEF FOR IMPORTED EXTRAVAGANCES.
Inst/Int'l Feeding 72 (11): 34-35. Jan 1, 1973.
TX320.I5 P88
Beef, Consumer economics, Economics, Exports, Food cost, Food prices, Food supply, Meat, United States.
Abstract: The United States is in a hard competitive battle to sell wheat, soybeans, and other farm products abroad for hard cash. Oil, in other words, can be bought with food. Agriculturists are being asked to plug the dollar gap in the U.S. balance of payments deficit. This article details the reasons for this economic situation and describes how it affects the food service industry--especially in relation to beef.

3004-73

ENERGY 'BROWNOUT' BITES THE FOODSERVICE BUSINESS.
James Yetter
Fast Food 72 (5): 130,132,136,256. May 1973.
389.2538 P82 P88
Energy crisis, Environmental factors, Food service industry, United States.
Abstract: This article discusses the problems of the energy crisis on a nationwide basis in relation to the foodservice industry's needs.

3005-73

YOGURT: BEB LIFE FOR AN OLD PRODUCT.
Sivadasa Flaver (3): 1-2,4,6. 1973.
308.8 844
Flavor, Flavorings, Food preferences, Food processing, History, Milk products, Protein foods, Yoghurt.
Abstract: Yogurt is an ancient food that until recently was considered a fad of the health food devotees. As the public has become more aware of the high nutritional value of yogurt, and as grocery stores have begun to offer yogurt in a wide variety of flavors, its popularity has increased enormously. This article explains the varieties of yogurt, how yogurt is made, how it is flavored, and how it can be used as a base or as ingredient in cooking.

3006-73

A.D.A. PRESIDENT TESTIFIES ON CHILD NUTRITION EDUCATION ACT OF 1973.
J An Dist Assoc 63 (3): 280,282,287. Sept 1973.
389.8 834
American Dietetic Association, Child nutrition programs, Hearings, Legislation.
Abstract: This article is a transcript of the testimony given by Isabelle A. Ballaban, President of the American Dietetic Association, before the Senate Subcommittee on Education of the House of Representatives Committee on Education and Labor in support of the Child Nutrition Act of 1973.

PAGE 54

- 3007-73**
FACTORS AFFECTING QUALITY OF FROZEN PREPARED FOOD PRODUCTS.
American Society for Hospital Food Service Administrators
of the American Hospital Association
Chicago, Ill. 25 p. 1972.
FH28.A4 P88
Food handling, Food packaging, Food preservation, Food quality, Food standards and legislation, Frozen foods, Nutritional quality, Prepared foods, Quality control.
Abstract: Many factors affect the quality of frozen prepared food products from point of manufacture to final service. There should be a nationwide standard for dating and coding of food products, as well as standardization of container sizes. Labels should provide more information as to nutrient composition, handling, reconstitution, and quality control. Two meetings were held in 1972 to discuss standardization problems. One group concluded that the 5 most important unresolved problems were quality control, nutrient data source, processors' communication, pricing, and variety. The other group recommended that a committee representing food manufacturers, food service administrators, dietitians, and health care administrators begin work immediately on standards for frozen entrees.
- 3008-73**
NUTRITION LABELS: A GREAT LEAP FORWARD.
Arlette Beloin
FDA Consumer 7 (7): 10-16. Sept 1973.
TI335.P6 P88
Adults, Consumer education, Food and Drug Administration, Micronutrients, Nutritional labeling, Proteins, Recommended Dietary Allowances.
Abstract: The consumer and the cook--everyone who buys packaged foods--will find the information in this article as the new requirements for giving nutritional facts on labels of one. The article outlines what sort of information labels on various kinds of foodstuffs are expected to contain, what kinds of foods may be exempted from labeling requirements, what claims may not be made on labels, why the information is broken down into macro- and micronutrients, and explains with the aid of tables the differences between recommended dietary allowances and minimum daily requirements. There is a section which explains briefly differences in protein quality, and how the labels list it.
- 3009-73**
MICRONUTRIENT CONSIDERATIONS IN NUTRIENT LABELING.
B Beronstein
Food Technol 27 (6): 32-34. June 1973.
J89.R P739a
Micronutrients, Nutrient values, Nutritional labeling, Vitamins.
Based on a paper presented at the Western Food Industry Conference, University of California, Davis, March 28, 1973.
Abstract: The author stresses that accurate micronutrient labeling of foods requires careful advance planning in order to obtain significant analytical data. Problems may arise because of the poor accuracy of vitamin analyses at low levels and differences in stability of vitamins during food storage.
- 3010-73**
FOOD LABELING AND THE MARKETING OF NUTRITION.
Jacque Boyd
J Home Econ 65 (5): 20-24. May 1973.
J21.R J82
Consumer education, Food and Drug Administration, Government role, Home economists, Legislation, Marketing, Nutrient content determination, Nutritional labeling, Recommended Dietary Allowances.
Abstract: For the use of home economists who will be guiding consumers in the use of nutritional labeling, this article presents an interview with Odette Johnson of the FDA Bureau of Foods. Johnson answers several of the pressing questions raised by home economists with regard to consumer education, the FDA versus the RDA, enforcement of labeling regulations, special dietary supplements, artificial flavors and imitation products, and the home economist's role in consumer education.
- 3011-73**
WHAT YOU SHOULD KNOW ABOUT NUTRITIONAL LABELING.
Marie A Ervell
What's New Home Econ 37 (6): 54-57. Sept 1973.
J21.R J85
Consumer education, Food and Drug Administration, Home economics education, Nutrition education, Nutritional labeling, Recommended Dietary Allowances, Teaching.
Abstract: This article explains the FDA nutrient labeling regulations, their purposes, and how they will aid consumers in selecting nutritious foods and preparing well-balanced meals. A special section for home economists and nutrition teachers offers suggested activities for teaching students about nutrient labeling.
- 3012-73**
EXECUTIVE DIRECTOR'S AWARD GOES TO SENATOR HUMPHREY.
Sch Foodserv J 27 (8): 18. Apr 1973.
J89.E J386
Awards, Child nutrition programs.
Abstract: Senator Humphrey is the second member of Congress to win this award from the American School Food Service Association.
- 3013-73**
US RDA DOESN'T MEET POPULATION NEEDS.
Lloyd J Piler
Food Prod Dev 7 (9): 103-105. May 1973.
RD9000.1.P64
Legislation, Nutrient intake, Nutrition policy, Nutritional labeling, Nutritional status, Population trends, Recommended Dietary Allowances.
Abstract: In this article, a member of the RDA Committee of the Food and Nutrition Board airs his concerns about nutritional labeling. He is dissatisfied with the failure of the RDA to recognize the infant as a special age category whose RDA cannot be lumped together with all children under 4 years of age, as is presently the case. Under the present RDA ruling, infants will be more overloaded with calcium, phosphorus, and other nutrients than they already are. The author further argues that the proposed RDA will not improve the consumer's ability to select foods on a more informed basis. Even if foods are wisely selected, diets from a variety of foods seem destined to fall short of the RDA for some nutrients. The proposed RDA will result in underdepletion of nutrients, thereby aggravating the situation. The RDA, says this author, was a more realistic yardstick for nutrient intake.
- 3014-73**
MODIFIED FOOD STARCHES FOR USE IN INFANT FOODS.
Lloyd J Jr Piler
Nutr Rev 29 (3): 55-59. Mar 1973.
J89.R J953
Food industry, Food safety, Infant feeding, Professional education, Starch.
Abstract: This article for the professional nutritionist summarizes the major findings of a Subcommittee of the National Research Council Food Protection Committee on the safety and suitability of certain substances in baby foods. In question are natural and chemically altered starches. Studies on the effects of a number of these compounds on children are reviewed. The report concludes that, since there is no apparent or at most minimal risk in feeding these substances, these proven safe may continue to be allowed provided regulatory limiting modifications are followed.
- 3015-73**
THERE OUGHT TO BE LARS AGAINST THE LARS.
Philip B Pittell
Food Prod 72 (3): 152, 154, 156, 159, 160. May 1973.
J89.2539 P82
Economic influences, Food service industry, Legislation, Price controls, Taxes, United States, Wages.
Abstract: This article discusses the major happenings in the R.R. Roney and in Congress which are heavily affecting food-service industry operations. Topics include price controls, the eleven wage bill, pension reform, and tax reform.
- 3016-73**
FOOD LABELING (MOVIE PICTURES).
Chicago, Ill., Journal Film 1 reel, 16mm, sd, col, 11 min. 1973.
RP5773.L3P6 P88 AV
Consumer education, Food additives, Food standards and legislation, Labeling, Nutrient content determination, Nutrient requirements, Nutritional labeling, Recommended Dietary Allowances.
Rich suggested discussion questions and student activities.
Abstract: Walk into any supermarket or restaurant and you can see that food is not sold and eaten carelessly for the purpose of alleviating hunger. Food choices are based on complex cultural, psychological, and physical needs. This movie shows that the foods we eat are not necessarily those that are best for us. This action picture recommends that everyone carefully assess their own food and nutritional requirements, and then buy foods that meet those requirements. By checking food labels, consumers will find information on ingredients, nutrients, flavors, preservatives and non-food additives such as colorings, vitamins and mineral analysis, and (especially on dietetic foods) the number of calories per serving.
- 3017-73**
FOOD REGULATIONS, NUTRITION & NUTRITION LABELING.
Sherrie Gardner
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 34-38. June 27-29, 1972.
TI345.R3 1972 P88
Child nutrition programs, Consumer education, Food selection, Food standards and legislation, Nutrient quality determination, Nutrient standards, Nutritional labeling, Nutritional quality, School lunch programs.
Abstract: If child nutrition programs are to be worthwhile, they must (obviously) provide adequate nutrition. The technology of food processing has made the selecting of foods of known nutritional content more complex. The new FDA nutritional labeling regulations are intended to help consumers sort out the nutritious foods from the nutritionally worthless. All school food service directors and personnel must learn to read the new labels and determine which foods are the best nutritional buy. School food people should keep a close eye on the labels of available products so as to be aware of new and more nutritious foods and the possible nutritional downgrading of foods presently in use.

3E10-73

3010-73

A GUIDE TO THE SIDE OF THE BOX; FOOD LABELING EXPLAINED.
General Mills, Inc., Nutrition Service
Minneapolis, General Mills 1 p. [n.d.].
TF535.64 P58 (Nutrition and your family)
Adults, Basic nutrition facts, Labeling, Minnans Daily Requirements, Nutritional labeling, Recommended Dietary Allowances.
Abstract: This little folder tells the lay adult what the labels on food packages are required by law to tell him. They include ingredients, net weight, and name and address of the manufacturer. Also explained are the special dietary information about Minnans Daily Requirements and Recommended Dietary Allowances. The main nutrients and their roles are described in encapsulated form.

3019-73

FOOD ADDITIVES.
Richard L. Ball
Nutr Today 4 (4): 20-22. July/Aug 1973.
F1794.BE
Additives and adulterants, Costs, Food preservation, Food safety, Professional education, Sugar.
Abstract: This review article for the physician and other health professionals discusses the safety and possible dangers to health of both naturally occurring and technologically introduced additives in foods. The author points out that, without such additives, for each time would be needed to obtain and prepare foods. The article presents graphs and tables of amounts of additives each of us consumes yearly, their cost to us, and a list of those substances generally recognized as safe classified by their effect on the food. The most common food additive is sugar.

3020-73

NEW OBLIGATIONS IMPOSED BY CURRENT REGULATORY IMPLICATIONS.
Terrance Beauld
Food Prod Dev 7 (9): 30-32, 34. Nov 1973.
BD99DD.1.P64
Advertising, Consumer protection, Food processing, Food safety, Nutritional labeling, Toxicity.
Abstract: Present regulations applying to processed food are reviewed for the food industry by one of its members, in this article which should be of interest to professional nutrition educators. All ingredients of a food product need to be determined and listed. Bacteria and other toxin-producing organisms must be controlled. Labels must indicate the nutrients within, as well as giving weight and identity of contents, and complying with the regulations on flavor designation, imitation foods and spice dating. It is expected that food advertising will also be subject to regulations in the future. All these regulations are intended to protect the consumer. One of their effects will be to raise the price of food.

3021-73

HOW CAN THE FOODSERVICE OPERATOR COME WITH OSBA?
Food Prod 72 (5): 144, 146, 148. May 1973.
JF9.253B PE2
Food service workers, Health, Legislation, Safety, Standards, Supervisors.
Abstract: This article discusses the various aspects of the Occupational Safety and Health Act of 1971, and the responsibilities foodservice operators have in complying with this act.

3022-73

WHAT IS THE RETURN ON INVESTMENT FOR NUTRITION LABELING?
Lawrence E. Hlanger
Food Prod Dev 7 (5): 79-80. June 1973.
BD99DD.1.P64
Consumer education, Food and Drug Administration, Food industry, Nutrient content determination, Nutrition education, Nutritional labeling, Recommended Dietary Allowances.
Abstract: Will it be worth it for food manufacturers to make the investment in nutritional labeling? In the short-term, the return on investment will be small. Consumers will have more confidence in food products with nutritional content labels, but most consumers will not know how to use this new information in preparing a well-balanced meal. Manufacturers will have high added expense in the short-term, but they should take advantage of improved consumer confidence in their products. In the long-term, consumers will come to expect nutrient labeling on all products. Confidence in specific products, therefore, will not be based on the existence of a label. Costs for the manufacturer will decrease, however; and the outlook for his products should be good if they are nutritionally sound. Consumers will certainly benefit by nutritional labeling when proper nutrition educational programs are begun and when modifications are made in the FDA regulation to allow participation by virtually all food processors.

3023-73

CHILD NUTRITION IS ACTION.
Richard Lyng
Agric Mark 16 (1): 2-3. Jan 1971.
A2E0.3E 168
Child nutrition programs, Conferences, Financial support, Legislation, School lunch programs.
The author is Assistant Secretary of Agriculture.
Abstract: This paper concerns the recommendations from the panels of the White House Conference on Food, Nutrition and Health upon which Public Law 91-248 is based. Included are the reviews of program regulations through which the new law is to be implemented, and a discussion of the increased

feeding which is to be available for school lunch programs.

3024-73

REVIEW OF THE REGULATIONS.
Richard E. Lyng
Food 25 (1): 41. Jan 1971.
HF54B3.V4 P58
Commercial food service, Federal aid, Legislation, School breakfast programs, School lunch programs.
Abstract: This article reviews the Federal regulations pertaining to participation of private foodservice companies in the school lunch program, the special milk program, and the school breakfast program.

3025-73

FOOD ADDITIVES: WHAT THEY ARE/WON THEY ARE USED.
Manufacturing Chemists' Association
Washington, D.C. 64 p. 1971.
TF533.13B3 P58
Consumer protection, Food additives, Food standards, Laws.
Abstract: This booklet gives information on food additives—their sources, why they are needed, methods for testing their safety, government regulations, and food standards. This will be useful to nutrition educators, consumer educators, interested consumers, and high school or college science classes.

3026-73

AMENDMENT 7 ONLY DARK SPOT ON FOOD SERVICE HORIZON.
Josephine Martin
Sch Bus Affaire 39 (1): 10-11. Jan 1973.
L11.53 P69
Child nutrition programs, Federal aid, Financial management, Government role, Laws, Legislation, School food service, State government, U.S. Dept. of Agriculture.
Abstract: Here is an explanation of recent child nutrition legislation (PL 92-433) as it theoretically should work under the Nixon administration's revenue sharing program. To take advantage of what the new legislation offers, the Food Service Management Committee of the Association of School Business Officials recommends three major changes in school food-service operations. (1) Extend food service to all schools presently without food service. (2) Determine ways to correlate nutrition education with school feeding. (3) Strengthen staffing patterns and qualifications for school food service personnel.

3027-73

NUTRIENT LABELING AND THE INDEPENDENT LABORATORY.
B. B. Beresletain
Food Technol 27 (6): 42-44, 46. June 1973.
JF9.F P739E
Costs, Food analysis, Laboratories, Nutrient content determination, Nutritional labeling, Quality control.
Abstract: Now that the Food and Drug Administration's nutrient labeling regulations have been finalized, the food industry is settling down to determine whether and how to label their food products. Nutrient labeling, of course, requires nutrient analysis. Many food companies already have the manpower and laboratory capacity to do their own analyses. Others need to expand their staff or laboratory facilities. And yet others, perhaps most, will go to outside laboratories for their analyses. This article discusses the services of independent laboratories and their role in the area of nutrient labeling.

3028-73

NUTRITION LABELING: A SUMMARY AND EVALUATION.
Jerry L. Moore, Pamela P. Bendt
J Nutr Educ 5 (2): 121-125. Apr/June 1973.
TF341.J6
Adult nutrition education, Consumer education, Nutritional labeling, Professional education, Recommended Dietary Allowances.
Abstract: The authors of this article summarize and evaluate the recently published regulations for nutrition labeling of packaged foods in light of their compatibility with present and future nutrition education needs. Even to the uninitiated consumer the labels convey information regarding caloric content, making meaningful comparisons possible. Nutrition educators can use labeling as a tool to inform consumers how to monitor their intake of specific nutrients and obtain balanced meals. The authors urge emphasis on balance of intake rather than preoccupation with eating totally the Recommended Dietary Allowances for nutrients. An appendix discusses the handling, assignment and content prescribed for including nutrition information provided voluntarily on voluntary package panels. For professional nutritionists.

3029-73

IT'S ON THE LABEL!
National Consumers Association, Home Economics-Consumer Services
Washington, DC, National Consumers Association 4 p. [n.d.].
TF196.6.B3 P58
Consumer education, Food grades, Labeling.
Abstract: This leaflet is a useful teaching aid for students and housewives who are learning about what to look for on a canned food label. Included are basic facts which must be on the label according to the Fair Packaging and Labeling Act. Some optional information, including grade labeling, is described.

- 3030-73**
NUTRIENT LABELING: MYTHS ABOUT ANALYTICAL NEEDS.
 Tamara Bencik, E E Martin
 Food Prod Dev 7 (6): 58,60. July-August 1973.
 HD9000.1.P64
 Consumer education, Consumer protection, Food analysis, Food and Drug Administration, Laboratories, Laws, Nutritional labeling.
 Abstract: The FDA nutrient labeling regulations have generated such controversy within the food industry. Various misunderstandings and misconceptions have arisen, especially concerning analytical requirements. This article discusses seven of the most common misconceptions and gives explanations of the labeling regulations in order to dispel these misunderstandings.
- 3031-73**
NEW REGULATIONS ON VITAMINS A AND D.
 FDA Consumer 7 (9): 14-15. Oct 1973.
 TX335.P6 P68
 Consumer education, Food and Drug Administration, Labeling, Legislation, Recommended Dietary Allowances, Vitamin A, Vitamin D.
 Abstract: While the Recommended Dietary Allowances for vitamins A and D are sufficient to maintain good health in the average adult, vitamin A is often for sale in amounts up to 10 times that recommended, and vitamin D at as much as 60 times the recommendation. Because such levels can be dangerous if consumed frequently, the Food and Drug Administration is requiring more accurate labeling of products containing these vitamins, and establishing new limits on the amounts of these vitamins that can be sold. These regulations are designed to help the consumer understand better how to use these vitamins. Some symptoms of excessive use are described.
- 3032-73**
NEW FOOD REGULATIONS MAKE STRANGE BEDFELLOWS.
 Colin Moresan
 Nutr Today 8 (5): 20-21. Sept/Oct 1973.
 RA784.B8
 Food and Drug Administration, Fortification, Health foods, Legislation, Vitamins.
 Abstract: This article for the physician and other health professionals examines the regulations of the Food and Drug Administration which classify some vitamin supplements as food and some heavily fortified health foods as drugs, and the attitudes of the scientific community and consumer advocates toward this intent to limit sale of massive amounts of such items as vitamins A, C and D, except under prescriptions.
- 3033-73**
NUTRIENT STANDARDS COMPETE WITH TYPE A.
 Sch Foodserv J 27 (5): 47,49-52. May 1973.
 J89.8 SCH6
 Computer applications, Menu planning, Nutrient content determination, Recipes, Type A lunch.
 Abstract: This article describes a study done by Colorado State University for the development and evaluation of a nutrient standard menu planning technique which can be used as an alternative to the Type A lunch. The study involved phase I which focused on the analyzing of computer recipes into "head units" of nutrient data. The "head unit" data is manipulated on a simple abacus during menu planning. Phase II involved the analyzing of the menus of thirty menu planners from schools west of the Mississippi for "as planned" nutrient content. Following the analysis, menus in the schools were prepared with the new technique. Official conclusions from the study will be available at a later date.
- 3034-73**
NUTRIENT LABELING.
 Nutr Rev 30 (11): 247-252. Nov 1972.
 J89.8 B953
 Consumer education, Food standards and legislation, Nutrient content determination, Nutrient standards, Nutritional labeling, Recommended Dietary Allowances.
 Abstract: The Food and Nutrition Board of the National Academy of Sciences established a committee to review the new FDA nutrient labeling regulations. Recommendations sent to the FDA Commissioner include the following: (1) A method must be devised to inform consumers of the nutrient content of raw, unprocessed, agricultural products in terms comparable to those proposed for packaged foods. (2) The Food and Nutrition Board's RDA for the reference man (aged 22-35 years) should be adopted as the correct reference for nutritional labeling, with the addition of vitamin D level set at 400 I.U. (3) Voluntary labeling for general purpose foods should be limited to those nutrients for which RDAs have been established. (4) For each class of food, a uniform amount that might reasonably be eaten at one time should be established. This amount should be called a "portion" (rather than a "serving") and should be expressed in common household measures.
- 3035-73**
NUTRITIONAL LABELING.
 Nutr Rev 31 (1): 36-39. Jan 1973.
 J89.8 B953
 Consumer education, Food and Drug Administration, Government role, Legislation, Nutrition education, Nutritional labeling, Recommended Dietary Allowances.
 Abstract: This article presents the basics of the new nutritional labeling regulations and outlines the information that the new labels will contain.
- 3036-73**
CUTTINGS GIVE QUALITY GUIDELINE.
 David Patton
 U.S., Consumer and Marketing Service
 Agric Mark 14 (10): 5. Oct 1969.
 I280.38 AG8
 Donated foods, Food distribution programs, Food packaging, Food purchasing, Food specifications, Government role, Quality control, USDA Consumer and Marketing Service.
 Abstract: Each year the U.S. Department of Agriculture's Consumer and Marketing Service purchases millions of pounds of canned, dried and dehydrated fruits and vegetables to distribute to schools. All fruit and vegetable purchases are first inspected for quality by C&MS Fruit and Vegetable Division inspectors at processing plants and warehouses to see that the products meet USDA's specifications for such quality factors as color, appearance, texture and taste. The inspectors also check containers to insure they meet requirements for such specifications as vacuum, net and drained weight, and fill of container. Then officials review selected samples of what the trade calls a "cutting." Cuttings provide a comparative display of products acquired by USDA from each of the various production areas. By tasting and visually comparing the products, the inspectors can tell if the fruits and vegetables will appeal to school children and are suitable for use in the ways intended.
- 3037-73**
FDA REGULATIONS THAT AFFECT FOOD PACKAGING.
 Stanley Sacharov
 Food Prod Dev 4 (7): 58,60,62. Nov 1970.
 HD9000.1.P64
 Food additives, Food and Drug Administration, Food packaging, Legislation.
 Abstract: This article discusses FDA regulations which affect food packaging. Emphases include the rules and regulations which govern the 1958 Food Additives Amendment, acceptable packaging materials, the definition of a food additive, manufacturing regulations, and future activity.
- 3038-73**
SCHOOL VENDING AND THE LAW.
 Vend 27 (7): 32. July 1973.
 BPS483.74 P68
 Contract feeding, Government role, Laws, Legal problems, School food service, U.S. Dept. of Agriculture, Vending firms.
 Abstract: Contract food service firms who plan to get involved in school lunch programs should familiarize themselves thoroughly with the USDA rules and regulations governing school food service operations. Revised regulations were issued in 1973, at which time control of the school lunch program was moved from the federal level to state and local school board levels. The restrictions applicable to "competitive" food sales in schools are concerned with how the schools use their "profits" from these sales.
- 3039-73**
THE ANTI-CONTRACT SCHOOL LUNCH BILL.
 Marvin Spritzler
 Vend 25 (9): 71. Sept 1971.
 BPS483.74 P68
 American School Food Service Association, Commercial food service, Contract feeding, Legislation, School lunch programs.
 Abstract: This article discusses a bill proposed by the American School Food Service Association (ASPSA), which would once again exclude contractors from school foodservice. The author gives reasons as to the importance of contractors in meeting the rapidly-growing school foodservice needs.
- 3040-73**
NEW STANDARDS FOR SCHOOL LUNCH.
 Sylvia Spritzler
 Vend 25 (11): 54. Nov 1971.
 BPS483.74 P68
 Eligibility, Federal aid, Free lunches, National School Lunch Program, Reduced price school lunches, U.S. Dept. of Agriculture.
 Abstract: This article discusses the USDA national income ceiling for use in determining eligibility for free or reduced price lunches, how it came about, and the problems it will create in the National School Lunch Program.
- 3041-73**
THE FDA SELF-CERTIFICATION PROGRAM--IS IT FOR YOU?
 Richard Stein
 Food Prod Dev 4 (3): 54,58. May 1970.
 HD9000.1.P64
 Certifications, Food and Drug Administration, Food industry, Quality control.
 Abstract: This article discusses the FDA's self-certification program, the reasons for self-certification, the procedures by which food companies may join and participate in this program, and the priorities involved concerning the quality assurance of sensitive foods.
- 3042-73**
ARE WE ALLOWING FDA TO SMOKE A LAR UP TO ITSELF?
 Merrill S Thompson
 Food Prod Dev 7 (5): 38,40,42,44. June 1973.
 HD9000.1.P64
 Food and Drug Administration, Food industry, Government role, Laws, Legal problems, Legislation, Nutritional labeling.

3043-73

Abstract: The author of this article argues that the FDA is taking to itself the prerogative of interpreting the law, and further, of creating new law. The earliest labeling regulations published in January 1973 are, in the author's opinion, based upon an executive branch decision that they ought to be law. They are explained as the conclusions of the Food and Drug Commission expressed in official regulations which will have the same force and effect as if they were laws. The author goes on to explain the legislative limitations imposed on the FDA by Congress, show how the FDA has successfully circumvented Congressional restrictions, and warn food manufacturers of the risks involved in such executive branch regulation of their industry. "It is imperative that we re-establish a system of laws having a firm legal foundation and consisting of requirements which are clear enough in application to permit intelligent self-regulation. If judicial review is necessary, the FDA, industry, and consumers should join in seeing that the needed judicial review occurs promptly, in the public interest."

3043-73

COMPILATION OF STATUTES RELATING TO SOIL CONSERVATION, ACREAGE DIVISION, MARKETING QUOTAS AND ALLOTMENTS, WHEAT CERTIFICATES, COMMODITY CREDIT CORPORATION, PRICE SUPPORT, PUBLIC LAW 480, EXPORT AND SURPLUS REMOVAL, CROP INSURANCE, SUGAR PAYMENTS AND QUOTAS, MARKETING AGREEMENTS AND ORDERS, SCHOOL LUNCH, CHILD NUTRITION, FOOD STAMP, AND RELATED STATUTES AS OF JANUARY 1, 1967. Rev. ed. U.S., Agricultural Stabilization and Conservation Service Washington, D.C. 429 p. 1967. 1A6894h (U.S. Agricultural Stabilization and Conservation Service. Agricultural handbook no. 327) Child nutrition program, Federal aid, Government role, Laws, Legislation, National School Lunch Program, U.S. Dept. of Agriculture.

Abstract: This book contains verbatim transcripts of the laws and enabling legislation with respect to a number of working U.S. agricultural assistance programs. Regarding child nutrition, both the National School Lunch Act and the Child Nutrition Act of 1966 are reprinted here.

3044-73

SCHOOL LUNCH AND CHILD NUTRITION PROGRAMS: HEARINGS BEFORE THE COMMITTEE ON AGRICULTURE AND FORESTRY, UNITED STATES SENATE, EIGHTY-FIRST CONGRESS, FIRST SESSION ON S. 2152, S. 2548, S. 2595, H.R. 515, AND H.R. 11651; SEPTEMBER 29, 30, AND OCTOBER 1, 1969. U.S., Congress, Senate, Committee on Agriculture and Forestry Washington, D.C. 267 p. 1969. HJ206.A205

Child nutrition program, Federal aid, Government role, Hearings, Legislation, National School Lunch Program. Abstract: This is a copy of the official verbatim transcript of the United States Senate hearings relative to a series of proposed Senate and House bills to amend the National School Lunch Act and the Child Nutrition Act of 1966.

3045-73

SPECIAL SCHOOL MILK PROGRAM: HEARING BEFORE A SUBCOMMITTEE OF THE COMMITTEE ON AGRICULTURE AND FORESTRY, UNITED STATES SENATE, EIGHTY-NINTH CONGRESS, SECOND SESSION ON S. 2921, MAY 12, 1966. U.S., Congress, Senate, Committee on Agriculture and Forestry Washington, D.C. 63 p. 1966. LH3479.052 1966a

Federal aid, Government role, Hearings, Legislation, Milk program. Abstract: This is a copy of the official verbatim transcript of the second session of Senate subcommittee hearings relative to a proposed Senate bill that would establish a special milk program for children.

3046-73

SCHOOL MILK AND SCHOOL BREAKFAST PROGRAMS: HEARING BEFORE THE COMMITTEE ON AGRICULTURE AND FORESTRY, UNITED STATES SENATE, EIGHTY-NINTH CONGRESS, SECOND SESSION ON S. 3467, JUNE 21, 1966. U.S., Congress, Senate, Committee on Agriculture and Forestry Washington, D.C. 51 p. 1966. LH3479.052 1966

Federal aid, Government role, Hearings, Legislation, Milk program, National School Breakfast Program. Abstract: This is a copy of the official verbatim transcript of the second session of Senate hearings relative to a proposed Senate bill that would amend the already amended National School Lunch Act to strengthen and expand food service and milk program for children.

3047-73

PUBLIC LAW 90-525, 80TH CONGRESS, H.R. 10222. U.S., Congress, House Washington, D.C. 8 p. 1964. H99UD.7.H5 1964 Federal government, Financial support, Food stamp program, Laws, Legislation. Abstract: An act to strengthen the agricultural economy; to help to achieve a fuller and more effective use of food abundance; to provide for improved levels of nutrition among low-income households through a cooperative federal-state program of food assistance to be operated through normal channels of trade; and for other purposes.

3048-73

HGG GRADES: A MATTER OF QUALITY (MOTION PICTURE). U.S., Dept. of Agriculture Washington, D.C. 1 reel, 16mm, sd, col, 12 min. [n.d.]. TX556.H805 P6H AV Animal sources of food, Eggs, Food grades, Food industry, Food inspection regulations, Marketing, Quality control, U.S. Dept. of Agriculture.

Abstract: How do the best eggs get from the hen to the consumer's shopping basket? This film presents the workings of a modern egg farm from hen production, hen laying cycles, and hen feeding to the mechanized gathering and sorting of eggs. Once eggs are gathered, the broken ones are discarded and the rest are washed. Hens candling eliminates some eggs due to exterior or interior defects, and the eggs are separated by size (jumbo, extra large, large, medium, small, and peewee). Next, the eggs are packed and held in refrigerated buildings until shipment. USDA graders then inspect the eggs by candling to make sure they meet grade quality standards. Grades AA and A indicate high-standing yolks and cream-colored whites (best for frying, poaching, etc.). Grade B indicates flatter yolks and whites that spread out more. Grade C eggs are usually shipped to food manufacturers for making mayonnaise, dehydrated eggs, and other processed food items.

3049-73

USDA GRADE STANDARDS FOR FOOD; HOW THEY ARE DEVELOPED AND USED. U.S., Dept. of Agriculture, Agricultural Marketing Service Washington, GPO 22 p. Jan 1973. TX537.052 P6H

Adults, Consumer education, Food grades, Food standards and legislation.

Abstract: This pamphlet describes for lay as well as professional people why and how the USDA grades for certain foods were adopted, and what they are. Actual grade descriptions for the foods are available in separate publications.

3050-73

WE WANT YOU TO KNOW WHAT WE KNOW ABOUT NUTRITION LABELS ON FOOD. U.S., Food and Drug Administration Washington, GPO 1 p. 1973. TX335.052 P6H

Adults, Consumer education, Labeling, Nutritional labeling, Recommended Dietary Allowances.

Abstract: This folder explains what nutritional information the consumer can expect to find in packaged food she buys as required by the Food and Drug Administration program. The folder tells how to read the labels, gives metric equivalents for pounds and ounces, and lists the U.S. Recommended Daily Allowances for 20 nutrients.

3051-73

WE WANT YOU TO KNOW ABOUT LABELS ON FOOD. U.S., Food and Drug Administration Washington, GPO 1 p. 1973. TX335.052 P6H

Adults, Consumer education, Labeling.

Abstract: The kind of information the consumer can expect to learn from labels on foods is presented in this folder. This includes basic information, grade, flavor, and nutritional information.

3052-73

METRIC MEASURES ON NUTRITION LABELS. U.S., Food and Drug Administration Rockville, Md., U.S. Public Health Service 1 p. 1973. HA11.H1505 P6H

Adults, Food and Drug Administration, Metric system, Nutritional labeling.

Abstract: Since the labels currently required by law on foods give all units of measure in the metric system, the Food and Drug Administration has presented in this flyer those more commonly accustomed along with their English equivalents for the benefit of the consumer. Could be used to help teach children in grades 7-12 conversions to the metric system.

3053-73

NUTRITION LABELS AND THE U.S. FDA. U.S., Food and Drug Administration Rockville, Md., U.S. Public Health Service 2 p. 1973. HA11.H1505 P6H

Adults, Food and Drug Administration, Nutritional labeling, Recommended Dietary Allowances.

Abstract: What the FDA's (Recommended Dietary Allowances) are, and how the relate to the new Food and Drug Administration labeling requirements is outlined for the consumer in this brief flyer. Tables present FDA's for adults and children under 4 years for 20 nutrients, and recommended allowances for labeling 19 vitamins and mineral supplements.

3054-73

FEDERAL FUNDS FOR DAY CARE PROJECTS. Rev. U.S., Women's Bureau Washington, D.C. 91 p. 1972. H985a.055 1972 P6H (U.S. Women's Bureau. Pamphlet 14) Day care program, Day care services, Federal aid, Financial support, Government role, Legislation.

Abstract: This booklet identifies and describes the existing legislation, funding capability, and eligibility requirements of various federal day care programs within the Department of

Labor, Agriculture, and Health, Education, and Welfare, as well as the Small Business Administration, the Office of Economic Opportunity, and the Appalachian Regional Commission.

3055-73

USDA ISSUES NEW REGULATIONS GOVERNING FREE AND REDUCED-PRICE SCHOOL LUNCH.

Sch Lunch J 23 (2): 38. Feb 1969.
389.8 SC86

Federal aid, Free lunches, Government role, Laws, Legislation, National School Lunch Program, Reduced price school lunches, State government, U.S. Dept. of Agriculture.

Abstract: This article presents the October, 1968 USDA regulations for implementing the amendments to the National School Lunch Act requiring that meals meeting established nutritional standards be served free or at reduced cost to children who, as determined by local school authorities, are unable to pay the full cost. The amendments stipulate further that no physical segregation or any other discrimination against any child be made because of his or her inability to pay.

3056-73

VITAMINS, MINERALS, AND FDA.

FDA Consumer 7 (7): 18-19. Sept 1973.

TK335.P6 P58

Adults, Consumer education, Food and Drug Administration, Labeling, Minerals, Recommended Dietary Allowances, Vitamins. Abstract: The consumer who wishes to understand better the present regulations of the Food and Drug Administration concerning vitamins, minerals and food supplements which can be sold may find answers to his questions in this article. Labeling is now based on the U.S. recommended dietary allowances. Products supplemented with up to 50% to 150% of the RDA are categorized as dietary supplements, and those supplemented with more than 150% are defined by the FDA as drugs. The reasoning behind these regulations is discussed, and some of the adverse effects of large doses of vitamins and minerals are noted.

3057-73

NUTRASCAPES.

Philip L White

Food Prod Dev 7 (4): 65-66,68. May 1973.

WD9000.1.P68

Consumer education, Food and Drug Administration, Food packaging, Labeling, Laws, Nutrition education, Nutritional labeling.

Abstract: The present nutritional labeling scene is a confusing one. Everyone seems to think nutritional labeling is a good idea, but no one can agree on how to label, what to label, or who is responsible for labeling. Present government labeling regulations cover a wide range of nutrients in foods and classes of foods. What use can consumers make of nutritional labeling at the present state of general nutritional knowledge? Plans for appropriate consumer education programs should begin immediately. Helping consumers make the best use of nutrient information as they assemble their shopping lists should be the basis for any program of nutritional education. And while nutritional labeling should support these programs, the programs themselves should not depend on nutritional labeling for their existence. Consumers need a thorough education in nutrients and nutritional principles—a program of far broader scope than simply learning to read the contents of a label.

3058-73

THE PROPOSED INCREASE IN THE IRON FORTIFICATION OF WHEAT PRODUCTS.

Maxwell B Wintrobe

Nutr Today 8 (6): 18-20. Nov/Dec 1973.

RA788.W8

Breads, Cakes, Fortification, Iron, Iron-deficiency anemia, Wheat.

Abstract: On April 15, 1974, the levels of iron found in wheat in bread products will be significantly raised. Although there has been some work done on the need for more iron in the diet, and the rate of absorption of iron fortification, according to Dr. Wintrobe there is a definite need for more studies. We still don't know if the presence of large amounts of iron in the diet would prove harmful. Since the fortification will be universal, Dr. Wintrobe feels those people (women who are menstruating or pregnant) who need iron the most, do not eat bread, while men, who for the most part do not need the added iron, do consume larger amounts of breads.

3059-73

FDA'S OMNIBUS LABELING PROPOSALS - AN OVERVIEW.

Virgil O Sodicke

Food Technol 27 (4): 54,56. Apr 1973.

389.8 F7398

Food and Drug Administration, Food standards and legislation, Labeling, Nutritional labeling.

Abstract: On January 19, 1973, the Food and Drug Administration published in the Federal Register twelve food labeling actions. This article describes how the twelve actions are related.

Management and Administration

3060-73

ACCOUNTING MADE EASY.

Food Nutr J 4 (4): 6-7. Aug 1973.

TK341.P615

Accounting, Bookkeeping, Economics, Money management, School food service.

Abstract: This article tells of a new booklet sponsored by the Food and Nutrition Service that aids in helping school food services keep their books in order. Titled "School Food Service Financial Management Handbook for Uniform Accounting," it is a handy reference guide to proven and approved ways of tackling accounting problems.

3061-73

MANAGEMENT BY OBJECTIVES: THE TASK UNIT.

Frederick S Ackerman, John R Welch

Cornell Hotel and Restaurant Admin Quarterly 14 (1): 41-46.

May 1973.

TK901.C67 P58

Food service industry, Food service management, Food service workers, Management education, Objectives, On the job training, Organization, Personnel management.

Abstract: John R. Welch published a monograph entitled "A Task Unit Concept for On-the-Job Training in Food Service." The idea is to progress each food service function so specifically that workers can have no doubt about what they are supposed to do, why they are supposed to do it, how they are supposed to do it, when they are supposed to do it, and who is supposed to do it, and what equipment he is supposed to do it with. Each level of management is responsible for a certain type of objective. Executive management deals with total organization and program objectives; supervisors with project objectives; and workers with task objectives. Every task is spelled out in minute detail, leaving nothing to the imagination or enterprise of the worker involved. It is a task-oriented philosophy of management that seems to view the worker merely as an efficient component of a large organizational machine.

3062-73

PROFESSIONAL MANAGEMENT: NEW CONCEPTS AND PROVEN PRACTICES.

Lois A Allen

New York, McGraw-Hill 236 p. [c1973].

WD31.28

Applied learning, Decision making, Industrial relations, Leadership, Management development, Management education, Motivation, Organization, Personnel management.

Bibliography: p. 224-227.

Abstract: This guidebook for managers presents the essentials of good management practice, including effective concepts, principles, and techniques currently in use. The contents are arranged as a taxonomy of management work in which technical working vocabulary is related to familiar, precisely defined management terms. The book outlines specific methods by which theory can be put into practice on the job.

3063-73

SCHOOL VENDING IS DIFFERENT.

Fred Asan

Vend 25 (1): 45-47. Jan 1971.

WF5483.V4 P58

School food service, Vending machines.

Abstract: This article describes the problems and challenges involved in vending foodservice in junior highs and high schools.

3064-73

PERFORMANCE RATINGS FOR FOOD SERVICE SUPERVISORS.

American Dietetic Association

Chicago, American Dietetic Assoc. 45-49 p. [n.d.].

WF5549.5.P4P4 P58

American Dietetic Association, Dietitians, Evaluation, Food service supervisors, Food service training, Performance criteria.

Abstract: This 4-page excerpt from the American Dietetic Association's book entitled "Performance Ratings for Food Service Supervisors" presents the evaluation form to be used by dietitians in rating the performance of food service supervisor trainees.

3065-73

SCHOOL LUNCH MEANS GOOD NUTRITION.

American School Food Service Association

Denver, American School Food Service Assn. 6 panel foldout.

[n.d.].

TK357.A48 P58

Dietary standards, Nutrient values, School lunch.

Abstract: A folder for parents explaining school lunch and emphasizing its benefits—education, nutrition and economics.

- A chart lists the main nutrients, their functions and sources. The ASPFA is discussed.
- 3066-73**
DO YOU KNOW A CLASSROOM BRER YOU SEE IT?
 American School Food Service Association
 Denver, American School Food Service Assn. leaflet, 6 page foldout. [a.d.].
 TX945.5.S35A88 P8R
 Administrator education, Food habits, Parent education, School lunch.
 Abstract: A leaflet explaining the use of a school lunch room as a "laboratory" to help form and change food habits of children.
- 3067-73**
QUALITY IN WORK: HUMAN RESOURCES DEVELOPMENT--A KEY TO PRODUCTIVITY.
 American Society for Training and Development
 Madison, Wis. 1 v. (paged). 1973.
 RP5589.A42 P8R
 Change agents, Job satisfaction, Management education, Personnel management, Productivity, Program evaluation, Program planning, Training.
 Abstract: This booklet is a promotional piece for the American Society of Training and Development. It encourages organizations to make use of the Society's members who hiring training personnel and consultants. It also gives management some basic facts as to what management development is and what it can do for a company or other organization.
- 3068-73**
THE COMPUTER & HOW TO AFFORD IT.
 Janet Andrews
 Food Mgt B (B): 46-49. Aug 1973.
 TX943.P6 P8R
 Computer applications, Computers, Cost effectiveness, Financial management, Food service management, Operating expenses.
 Abstract: Some food service operations can profitably make use of computer systems, and others cannot. The process of deciding whether or not to use a computer should include four steps: (1) define the problems for which computer applications might be effective; (2) list all alternate potential solutions; (3) analyze each possible solution for effectiveness and cost; and (4) decide on the best solution.
- 3069-73**
PLANNING: PLANNING A CENTRALIZED SCHOOL FOOD SERVICE SYSTEM.
 Gertrude Applebaum
 In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 38-47. June 15/26, 1970.
 LB3479.U574 P8R
 Case studies, Organization, School food service.
 Abstract: system for planning and considerations listed for installation of centralized school food service systems.
- 3070-73**
IS YOUR OLD KITCHEN COSTING YOU MONEY?
 Arthur C Avery
 Cooking for Profit 39 (230): 37-40,66,68,70. Feb 1970.
 TX901.C6
 Cost effectiveness, Facilities planning and layout, Food service workers, Kitchens, Man-machine relationships, Productivity, Time/motion studies.
 Abstract: This article discusses the concept of man-machine interaction as a measure of the productivity of kitchen workers. A study was carried out using three different kitchen layouts (Plans A, B, and C) to assess the amount of walking required by the workers in order to fulfill their daily duties. Plan C, based on time and motion studies required less walking, produced the greatest man-machine interaction, and resulted in the greatest cost savings.
- 3071-73**
MR. MANAGER, YOU'RE FIRED!
 Merrill Baker
 Cooking for Profit 40 (269): 50,52-53,5B. May 1973.
 TX901.C6 P8R
 Administrator role, Communication skills, Conflict, Industrial relations, Management, Management development, Personnel management, Psychological aspects.
 Abstract: Any organization houses a wide variety of personalities. It is top management's job to cope with these diverse types of people and encourage them to make contributions to the organization. This cannot be done if top management insists on lock-step work methods and unquestioning obedience. Executives must "come down off their high horse" and make themselves accessible to middle and line manager's. They must get into practice new methods of management that will allow for a free and productive exchange of ideas among staff members. Many such useful practices are described in this article.
- 3072-73**
THE COMPUTER & THE PIONEERS.
 Joseph L. Balintfy, Alice B. Moore
 Food Mgt B (B): 64-66. Aug 1973.
 TX943.P6 P8R
 Computer applications, Computers, Data processing, Food service management, History, Institutional feeding.
 Abstract: Since the advent and development of the computer, data processing methods have been applied to almost every
- field of knowledge. Joseph L. Balintfy, Professor of Operations Research at the University of Massachusetts, and Alice B. Moore of the University of Missouri Medical Center have made irreplaceable contributions to opening and expanding computer science for use by food management personnel in hospitals, nursing homes, schools, colleges, and contract service operations.
- 3073-73**
CAN WE EVALUATE TRAINING EXPENDITURES?
 James E. Barrett
 Training in Business and Industry 7 (1): 40-43,55. Jan 1970.
 RP1101.T7
 Cost effectiveness, Evaluation, Management, Training.
 Abstract: This article discusses the evaluation of training expenses from a general management point of view. The author details the key functions of an organization and the jobs within it, the relationship of productivity to training, the types and characteristics of training, and results versus value.
- 3074-73**
ARE YOU MANAGER KNOWLEDGEABLE?
 Wade Bash
 In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 49-58. 22 June/3 July, 1970.
 LB3479.U5039 P8R
 Management, School food service, School lunch.
 Abstract: This paper discusses management, particularly in relation to school food service. Topics covered include the political importance of food today, the four concepts of human activity which are encompassed in a good system of management, developing a management philosophy, and immediate problems in school food service. A handout concerning implementation of a Type A school lunch program to provide controlled choices is included.
- 3075-73**
CHILDREN ACCEPT FISH-BASED SCHOOL LUNCH ENTREES.
 Betty L. Beach, Mary Jo Hitchcock, Grayce E. Gertz
 Food Prod Dev 7 (7): 104, 106, 110. Sept 1973.
 RD9000.1.P64
 Fish, Flavor, Recipes, School lunch programs, Taste panels, Tennessee.
 Abstract: Five different types of fish, prepared in various ways, were served to 5,600 children in type A school lunch programs in Tennessee. Attractive sauces were given to entrees, and adult encouragement in trying new dishes was utilized. The children, ranging in age from six to twelve, were asked to note their reaction to seals by marking a facial hedonic card. All of the fish entrees tested showed better than 50% acceptance with the exception of jellied tuna salad. Tables are included which present average ratings for each recipe. Results of the study indicate that high-protein, low-cost fish entrees can be used more extensively in school lunch programs.
- 3076-73**
GAMES PEOPLE PLAY: THE PSYCHOLOGY OF HUMAN RELATIONSHIPS.
 Eric Berne
 New York, Grove Press 192 p. illus. [1964].
 RB291.B4 P8R
 Behavior, Communication (Thought transfer), Game theory, Group dynamics, Human relations, Nonverbal communication, Psychiatry, Psychology.
 Includes bibliographies.
 Abstract: Interpersonal relationships are complex and shifting phenomena, differing between various persons at different times and for different reasons. Psychologists have discovered that people's subconscious motivations for acting or reacting in certain ways are often surprisingly at variance with their objective explanations of their own behavior. As the author states: "Most people, in most of their family and business relationships, are constantly playing games with each other. What's more, they are striving--often unconsciously--for an emotional 'payoff' which is startlingly different from what they might rationally expect to get from winning or losing their game." The author, an expert in transactional analysis, has been able through group therapy to unravel the games people play and their reasons for playing them. He humorously explains 120 of the more common psychological games people indulge in, and then describes an "anti-game" with which one can liberate oneself from game-playing.
- 3077-73**
BIG CITY CRISIS - BOM!
 Food Mgt B (5): 44-47, 50, 54, 97. May 1973.
 TX943.P6 P8R
 Food preparation and distribution systems, Institutional feeding, School breakfast programs, School children (6-11 years), School food service, School lunch programs, School systems, Urban areas, Urban population.
 Abstract: The issues facing most big-city school food services: How should the food service operation be controlled centrally? Decentralized? This article explains the pros and cons of both systems, tending to favor the decentralized system as a better way to meet the needs of school children within the widely diverse cultural and ethnic neighborhoods of large cities. The problems involved in switching from a centralized system to a decentralized system are discussed, as are the implications of the switch for other institutional food service programs.

- 3078-73**
THE BIG 10 PROS TACKLE THE TINKS.
Instit/vol Feeding 73 (3): 23-28. Aug 1, 1973.
TX820.15 P6#
College food service, Cost effectiveness, Financial management, Food service management, Voluue feeding.
Abstract: Food service directors from the Big Ten colleges compared notes on how they are able to feed huge numbers of people and still keep costs down. There seem to be six practices that all ten schools have in common. (1) Imported beef cuts costs by 15%. (2) Protein additives can stretch the budget. (3) Awareness of food waste and its costs can be instilled in students already concerned with ecology. (4) Student workers save labor costs and are dependable employees. (5) A feeling of uniqueness in the college food service not found elsewhere in the community builds success. (6) Dialogue with students about food service finances increases their support and respect while drawing them into the planning process.
- 3079-73**
INCREASING PRODUCTIVITY.
Cynthia Bishop
Proc Soc Adv Food Serv Res 82-84. Apr 1972.
TX943.P7 P6#
Equipment, Food service training, Food service workers, Motivation, Work simplification.
Abstract: This speaker pointed out ways to increase productivity by (1) adjusting equipment to fit employees' needs, (2) showing employees the most efficient ways to get a job done, and (3) motivating and boosting the morale of individual employees by treating them with attention and respect.
- 3080-73**
METHODOLOGY RELATED TO ACCEPTABILITY, COST & NUTRITION.
James Bowers
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 80-86. June 27-29, 1972.
TX345.B3 1972 P6#
Child nutrition programs, Cost effectiveness, Food preference seminars, Food preferences, Nutrient intake, School children (6-11 years), School lunch programs, Student participation, Surveys.
Abstract: Acceptability of school food is a major problem. Food must be eaten in order to have any nutritional value. In a food preference poll conducted at an ethnically mixed suburban school, certain foods were found to be highly acceptable: peanut butter, hamburgers, pizza, milk shakes, pastries, and pudding. In general, students prefer the modern foods over traditional fare, such as soups, stews, vegetable dishes. There are methods available that provide reliable, valid, and efficient means of assessing dietary adequacy. By identifying the products children like, establishing a nutrient definition of those products, quantifying the food intake (and thus nutrient intake) by plate counts, it is possible for any school food service manager to assure dietary adequacy.
- 3081-73**
PLANNING AND PROBLEMS OF PLANNING.
Fred J Brieve, A F Johnston
School Mgt 17 (4): 34-36,38. Apr 1973.
LE3011.535 P6#
Educational planning, Management, Planning, School administration, Schools.
Abstract: Planning in education is still a relatively new undertaking. There are certain obstacles within the educational community that prevent planning from becoming widespread. Since conscious, objective planning means change, it meets with the usual resistance exhibited toward all change. Educators tend to feel that planning is anti-humanistic, a form of regimentation. There is a belief that modern planning methods require a lot of technology and make use of such technical jargon, actually, educational planning requires only an intelligent grasp of the particular educational situation, an ability to see potential alternatives for betterment, and an ability to retrieve needed information.
- 3082-73**
THE SUPERVISOR AS AN INSTRUCTOR; A GUIDE FOR CLASSROOM TRAINING. 2d ed.
Martin B Broadwell
Reading, Mass., Addison-Wesley Pub. Co. 175 p. illus. [1970].
HF5549.5.T7B7 P6# (Addison-Wesley series in supervision)
Career education, Supervisors, Teacher education, Teaching, Teaching methods, Training, Training techniques.
Abstract: Job supervisors often find themselves in charge of training programs wherein they must teach employees or prospective employees in a classroom-type situation. This book is intended to help such an instructor develop his own teaching techniques and a concomitant concern for the results of his teaching efforts. The author answers questions most often asked by novice training instructors and provides specific examples of teaching techniques by which the instructor can measure his own success.
- 3083-73**
THE USE OF THE COMPUTER IN NUTRITION EDUCATION.
Barbara H Brook
Nutrition 25 (1): 24-29. Spring 1971.
389.8 #959
Computer applications, Nutrition education.
Abstract: This paper discusses the use of a computer in nutrition education for the purpose of providing rapid and accurate
- data for the analysis and criticism of diets and menus, for stock control in the kitchen and for tabulating results of a student food questionnaire.
- 3084-73**
EXTRA SUMMER HELP AT YOUR DOORSTEP.
Bernard Broening
Fast Food 72 (7): 82,86. July 1973.
389.2538 P82 P6#
Employment opportunities, Food service management, Food service workers, Job placement, Labor force, Part time employees, Summer employees.
Abstract: Summer employees hired on a full- or part-time basis can be a boon to the food service manager who needs extra help to handle the summer increase in customers and to replace regular employees on vacation. Based on prior experiences of food service managers, this article gives suggestions about whom to hire for temporary summer help and tips on how to train and supervise this special group of employees.
- 3085-73**
MANAGING PEOPLE WITHOUT PLAYING GOD.
Philip B Brunstetter
Training and Dev J 26 (2): 18-19. Feb 1972.
LC1041.77 P6#
Attitudes, Behavior change, Job satisfaction, Management, Management philosophies, Personnel management, Productivity, Training, Working conditions.
Abstract: The productivity or job behavior of a person at a given time depends on two factors--the person himself, his skills, abilities, attitudes, emotions, and values; and the environment in which he works. In the past, trainers have always tried to change the person in an effort to improve productivity; but immediate improvement in productivity can usually be made by improving the working environment. This does not mean superficial alterations of the physical set-up--although that may help. It means (1) a deep commitment on the part of management to a positive, people-oriented management philosophy, (2) a set of effective and meaningful organizational goals, (3) an organizational structure that reflects company goals and philosophy, (4) freedom of communication between all segments of the organization, (5) a system of rewards for work well done, (6) opportunities for employee growth within the company, and (7) a means of training effective leaders.
- 3086-73**
HOW A SUPERVISOR WINS EMPLOYEES.
Robert D Buchanan
Sch Foodserv J 27 (7): 96, 98-99,101. July/August 1973.
389.8 SC86
Behavior, Industrial relations, Motivation, Personnel management, Psychological aspects, Supervisors.
Abstract: This article sets forth a number of guidelines to help food service managers improve employee relations. The topics are practical and wide-ranging. Here are a few examples. "The most dangerous approach to dealing with subordinates is ignoring them....don't be afraid to give praise....do not hesitate to reprimand workers for fear of being disliked....criticize methods but never criticize intentions....don't take yourself too seriously..".
- 3087-73**
GUIDELINES FOR FLEXIBLE USE OF VARIABLE MANPOWER SYSTEM OFFERS NEW APPROACH TO LABOR COST CONTROL; REQUIRES MINIMUM MANAGEMENT ATTENTION.
Kenneth R Burley
Proc Soc Adv Food Serv Res 91-101. Apr 1972.
TX943.P7 P6#
Cost effectiveness, Food service workers, Management development, Personnel management.
Abstract: This speaker explains the use of a labor or payroll cost control system and various methods for making it work.
- 3088-73**
MANAGEMENT DEVELOPMENT: WHAT IS IT? WHO DOES IT?
Willie Gallery
Training and Dev J 24 (5): 46-47. May 1970.
LC1041.77 P6#
Administration policies, Administrator role, Communication skills, Industrial relations, Management development, Management education, Productivity, Supervision, Supervisors.
Abstract: Management development is an on-going process, not a one-shot lesson, and must be tailored to the products and management objectives of the particular organization. The 3 most important management objectives for any organization should be: (1) to fill key management posts from within; (2) to identify talented personnel and engage their best efforts; and (3) to provide continuing opportunity for managers to improve their management skills.
- 3089-73**
"BE-ATTITUDE": INTEGRITY (FILMSTRIP/RECORD).
Carlocks/Landgen Inc., Film A Month Productions
Dallas, Tex. 1 filmstrip, 86 fr, sl, 35mm, col, and phonodisc 33 1/3 rpm. 1972.
HF5549.B4 P6# AV
Attitudes, Human relations, Individual characteristics, Job satisfaction, Management development, Management education, Personnel management, Training.
Includes booklet with transcript of phonodisc narration.
Abstract: Integrity is hard to define in words, but this film-

3090-73

strip presents examples of integrity on the job. It emphasizes that integrity behavior demands inner strength, the ability to say "no" when you are tempted to say or do something potentially damaging to yourself, to another person, or the company you work for.

3090-73

CASE STUDIES.

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 112-148. June 21/July 2, 1971.

LB3479.0508 FSM

Management, School food service.

Abstract: During the Western Regional School Food Service Seminar, June 21-July 2, 1971, the program included a number of sessions involving case studies. Seminar participants were broken into five groups for discussion of and development of recommendations for solutions to the problems presented in each case study. The thirty-four case studies cover a wide range of administrative problems experienced by school food services.

3091-73

SCHOOL LUNCH PROGRAM.

Robert K Cherry

Ill Hed J 136: 301-303. Sept 1969.

R11.14 FSM

Equipment, Food packaging, Prepackaged portioning, Program design, Quality control, Satellite, School lunch program. Abstract: A very simple explanation of the Prepackaged School Lunch System including the preparation, packaging, distribution, heating and serving of the meal to the pupils. The article points out the saving to the school system that would be realized when shifting enrollments bring different needs for cafeteria equipment (large outlays in money), since this new system requires no cooking facilities on the school grounds.

3092-73

EQUATE CURRENT MARKETING PROBLEMS WITH NEW PRODUCT OPPORTUNITIES.

A S Classi

Food Prod Dev 7 (9): 42, 44, 46. Nov 1973.

HD9000.1.F64

Food industry, Food technology, Fortification, Marketing, Merchandise information, Nutrients.

Abstract: The food industry should meet the challenges of an increasing consumer interest in nutrition by fortifying the foods people like, by developing food analogs such as meat extenders, and new drinks to increase people's fluid intake, while staying within nutrient guidelines, according to this talk presented by one industry representative. He proposes development of fabricated "foods for better living" which taste good, are convenient, give satisfaction and are nutritionally sound, made of natural as well as synthetic materials, to overcome some of the objections to synthetic foods. Professional nutritionists will find the article of interest.

3093-73

TOOLS AND SKILLS OF MANAGEMENT (CASSETTE AUDIOTAPES).

Close Productions, Inc.

Fort Myers Beach, Fla. 4 cassettes, full track, 25 min. each sides 1 and 2. [n.d.].

HF5549.C5 FSM AV

Industrial relations, Management development, Management education, Performance criteria, Personnel management, Quality control, Supervision, Supervisors.

With one student answer sheet per cassette.

Abstract: Through dramatic vignettes, this set of tapes illustrates the fundamental skills of supervisory management and employee relations as they relate to performance, productivity, and job satisfaction.

3094-73

GETTING CHANGE THROUGH COMMUNICATIONS (CASSETTE AUDIOTAPES).

Close Productions, Inc.

Fort Myers Beach, Fla. 4 cassettes, full track, 25 min. each sides 1 and 2. [n.d.].

HF5549.5.C6C52 FSM AV

Behavior change, Communication skills, Industrial relations, Management development, Management education, Performance, Personnel management, Productivity.

With one student answer sheet per cassette.

Abstract: This series of tapes deals with, in dramatic and narrative form, the skills and conditions needed to communicate freely. It is stressed that communication must be two-way. Both persons must have a chance to voice their opinions and concerns. In a job situation, supervisors and management personnel must insure a climate of openness so that they can get all the facts they need for decision-making. There is no worthwhile communication when discussions turn into arguments--each person defending his own opinion. And the less communication there is on the job, the less productive are one's employees and the more dissatisfied they become with their jobs.

3095-73

CONCEPTS OF MANAGEMENT (CASSETTE AUDIOTAPES).

Close Productions, Inc.

Fort Myers Beach, Fla. 4 cassettes, full track, 25 min. each sides 1 and 2. [n.d.].

HF5549.5.P35C5 FSM AV

Administration, Job analysis, Management, Management development,

Management education, Management philosophies, Performance criteria, Supervision.

With one student answer sheet per cassette.

Abstract: This set of tapes illustrates and discusses the differences between a supervisor, a manager, and an administrator. Differentiations are made between their scope of work, the responsibilities they must take on, and the kinds of decisions they must make. Emphasis is placed on taking initiative and being answerable for whatever initiative is taken. The jobs of management, supervision, and administration cannot be completely separated, but there are distinct differences in responsibility. A good manager, supervisor, or administrator is identified by what he does with the responsibilities he has.

3096-73

COMMUNICATIONS IN MANAGEMENT (CASSETTE AUDIOTAPES).

Close Productions, Inc.

Fort Myers Beach, Fla. 4 cassettes, full track, 25 min. each sides 1 and 2. [n.d.].

HF5549.5.C6C5 FSM AV

Behavior change, Communication (Thought transfer), Communication skills, Industrial relations, Management development, Management education, Performance, Personnel management.

With one student answer sheet per cassette.

Abstract: The dramatic scenes in this set of tapes illustrate (1) the basic components of thought transfer, (2) the skills needed by managers and supervisors to communicate clearly and effectively, (3) the non-verbal factors in communication, and (4) how supervisors, managers, and others can develop good communication skills on the job.

3097-73

THE CHALLENGE OF MODERN SUPERVISION.

Robert E Coffey

J Am Diet Assoc 47 (1): 32-36. July 1965.

J89.B 4H34

Communication skills, Management philosophies, Motivation, Supervision, Supervisors.

Serial.

Abstract: This article discusses the employee-oriented versus the production-oriented supervisor, and presents a number of characteristics of effective supervision.

3098-73

THE COMPUTER & ST. JOSEPH'S.

Elizabeth Cohee

Food Hst 80 (8): 56-58, 79. Aug 1973.

TX943.F6 P88

Computer applications, Financial management, Food cost, Food service management, Hospital food service, Institutional feeding, Menu planning, Operating expenses.

Abstract: The food service at St. Joseph's Hospital in Denver, Colorado, has been using a computer to plan daily menus for the 550 patients. The computer calculates the most economical and most nutritious food buys, and creates healthful menus based on these foods, the result has been a savings to the hospital of \$40,000 every four months as compared with the cost of the former non-computerized planning.

3099-73

WHEN, WHY AND HOW OF CONCEPT TESTING.

Shirley Colby

Food Prod Dev 7 (4): 57, 60, 62, 71. May 1973.

HD9000.1.F64

Marketing, New products, Product development, Research, Testing.

Abstract: Concept testing is the process by which a potential new product is developed and made ready for marketing. It is also a way of screening new ideas of the beginning of the development cycle, and it offers a means of continuous monitoring throughout development to ensure that the product remains intrinsically worthwhile, profitable to manufacturers, and marketable to the consumer.

3100-73

THE COLLAGE SCENE: CHANGE IN CHANNELS.

Instit/vol Feedng 70 (8): 59, 61. Apr 15, 1972.

TX920.I5

College food service, Health foods, Meal plans.

Abstract: This article discusses current emphases in university foodservices and housing. Health food areas, cooperative meal and payment plans, and apartment-type dormitories are included.

3101-73

CORPORATE PROFILE: BENIHANA OF TOKYO.

Instit/vol Feedng 70 (12): 71-78. June 15, 1972.

TX920.I5

Cookery, Americas, Japan, Restaurants, United States.

Abstract: This article features the success story of Benihana of Tokyo, Inc., a chain of 15 restaurants throughout the U.S., and its president, Becky H. Aoki. This chain blends an authentic Japanese restaurant and decor with a safe, middle-American ease.

3102-73

FITTING MENUS TO THE SCHOOL BASKET.

Leo S Coughlin

Vead 25 (12): 51-53. Dec 1971.

HF5483.V4 P88

Commercial food service, Cost effectiveness, Evaluation, Mark-

- eting, Menu planning, School lunch program.
 Abstract: This article discusses the opportunities available to small foodservice operators to serve community schools if their operators take time to learn local needs, need offer preparation, distribution and menu plans tailored to the school's needs. Samples of potential menus with cost breakdowns are included.
- 3103-73
DEVELOPING NEGROES FOR MANAGEMENT POSITIONS.
 Donald F Crane
 Training and Dev J 25 (3): 40-42. Mar 1971.
 LC1041.T7 P5R
 Guidelines, Management, Management development, Management education, Negroes, Personnel management, Racial composition.
 Abstract: Companies that have been successful in bringing Blacks into management positions cited certain practices as essential. (1) There should be a written policy statement from the highest-ranking company officer emphasizing equal opportunity. A company genuinely interested in hiring Blacks must put this policy into action by hiring and later promoting Blacks on an unquestionably equal basis with Whites. (2) When assessing performance, less emphasis should be placed on a Black candidate's written performance and more on his or her oral interview and/or observed functioning on the job. (3) Blacks should be given every opportunity that White employees have for training in management skills and techniques. Furthermore, Black employees should be promoted if, after their training, they meet the required performance criteria. (4) Black employees should be offered the same challenging responsibilities offered to Whites; otherwise the Black employee will look elsewhere for satisfying work.
- 3104-73
A CREATIVE FIELD FOR YOUNG MANAGERS.
 What's New Econ 25 (2): 84. Feb 1971.
 BF54B3.V4
 Food service management, Food service training.
 Abstract: This article discusses the opportunities for and education needed by young people entering foodservice management.
- 3105-73
THE FUNDAMENTALS OF TOP MANAGEMENT.
 Ralph Currier Davis
 New York, Harper & Row B25 p. illus. [1951].
 HD31.D3 P5R
 Administration policies, Administrator role, Communication skills, Leadership, Management, Management development, Management education, Organization, Planning.
 Bibliography: p. B11-814.
 Abstract: Business executives and management educators will find this book of assistance in recruiting and training new management personnel. It presents a fundamental statement of business objectives, policies, and general methods governing the solution of basic business problems. And examines the kinds of effective thinking that condition the formulation of executive decisions. In a practical vein, the book reviews solutions that have been effectively applied to basic business problems.
- 3106-73
PROCESSING CONTRACTS FOR DONATED COMMODITIES.
 Juan Del Castillo, Elsworth Reiss
 In Proceedings of the National School Food Services Conference, Rutgers Univ., 1972 p. 136-140. June 27-29, 1972.
 TX345.N3 1972 P5R
 Child nutrition programs, Contracts, Costs, Donated foods, Food distribution programs, Food preparation and distribution systems, Food processing, Government role, Legal problems.
 Abstract: This article presents the pros and cons of contracting out to food manufacturers for processing donated foods. Despite the problems that crop up now and again vis-a-vis government reimbursement to manufacturers, these contracts are an excellent means of making better use of the D.S. food supply, while at the same time reducing operating costs for schools and other institutions throughout the country.
- 3107-73
DEVELOPING MANAGERS--AN INTEGRAL PART OF THE MANAGEMENT PROCESS.
 Robert L Dasataich
 Training and Dev J 24 (8): 2-6. Aug 1970.
 LC1041.T7 P5R
 Management development, Management education, Management systems, Organization, Planning, Systems approach.
 Abstract: Management development should not be a training program arbitrarily superimposed on the existing organizational structure. Rather it should be an organizational way of life. Sound management development requires a systems approach. One of the manager's key responsibilities is to provide a qualified replacement for himself. Thus, manager development has no real ending; it is a continuous process.
- 3108-73
NATIONAL SCHOOL LUNCH...NO!
 Michael Devitt
 Food Mgt 8 (7): 46-48, 64, 66. July 1973.
 TX943.P6 P5R
 Attitudes, California, Cost effectiveness, Federal aid, National School Lunch Program, Operating expenses, Program administration.
- Abstract: This article discusses the reasons that Elk Grove, California, schools withdrew from the National School Lunch Program, and the way in which needy children are now fed.
- 3109-73
TRENDS IN FOOD SERVICE SYSTEMS, PANEL DISCUSSIONS.
 Eugene Dickey, Billina Griffith, Ted McCloud
 In Proceedings of the Southeastern Regional Seminar for School Food Services, Atlanta, Univ. of Tenn., 1970 p. 126-138. June 15/26, 1970.
 LB3479.U5F4 P5R
 Budgets, Finances, Food fads, Food preparation and distribution systems, Food services, Food stamp program, Management, Satellites.
 Abstract: A thorough review of food service production, management aspects as well as trends in convenience foods are considered. Financing dimensions & data processing as a control function of management are outlined.
- 3110-73
COLLEGE FOODSERVICE.
 Alan E Dehis
 Food Mgt 8 (12): 15-16. Dec 1973.
 TX943.P6 P5R
 College food service, Facilities planning and layout, Food preferences, Food service management, Marketing, Menu planning, Merchandising, Student involvement, Student participation.
 Abstract: The director of dining halls at Yale University describes the success of the food service program on his campus. Increased student participation means directly related to the increases in student involvement in the workings of the food service.
- 3111-73
MANAGEMENT ESSENTIALS.
 J D Dunn, Elvis C Stephen, J Roland Kelly
 New York, McGraw-Hill 2 v. illus. [1973].
 HD31.D8 P5R
 Administration, Decision making, Leadership, Management, Management education, Organization, Planning, Productivity, Textbooks.
 V. 1 Resource and v. 2 Practice. Includes bibliographical references.
 Abstract: This management text, consisting of a resource book and a practice manual, is designed for students who plan to become practicing managers in either public- or private-sector organizations. The practice manual contains performance objectives and a variety of problem cases that call for application of relevant managerial principles. The resource book delineates the substance of managerial principles and organizational theory and describes common practices and techniques employed in the management of a business enterprise.
- 3112-73
SO YOU WANT TO START A RESTAURANT?
 Dewey A Dyer
 Chicago, Institutions Magazine/Volune Fooding Management 164 p. 1971.
 TX945.D9 P5R
 Commercial food service, Facilities planning and layout, Menu planning, Personnel management, Planning, Restaurants.
 Abstract: This is a book on how to plan, purchase, and operate your own restaurant. Everything involved in the venture is explained: (1) planning, (2) location, (3) kind of food service and type of food to be offered, (4) building requirements, (5) design of the facility, (6) kitchen design, (7) staffing, (8) hiring personnel, (9) training personnel, (10) motivating personnel, (11) customers and their values, needs, and demands, (12) planning for the future.
- 3113-73
THE COMPUTER AND THE SCHOOL LUNCH PROGRAM.
 Eleanor Eckstein
 Sch Lunch J 23 (10): 28-35. Nov/Dec 1969.
 3B9.B 5CR6
 Computer applications, Cost effectiveness, Data analysis, Food purchasing, Inventories, Menu planning, Nutrient content determination, School food service, School lunch program.
 Abstract: Can the computer help meet the challenges of the school food service program? Five areas of application seem feasible: menu planning; purchasing and inventory control; food preparation planning; cost and nutritional data analysis and evaluation; and design simulation of kitchen and dining room layouts. General methods for computerization of the routine aspects of each of these areas have been developed and are being refined at several universities. Further adaptation of the basic methods to meet the needs of the school lunch program can be expected. Since the menu is related to all other aspects of food service and is a major management control, menu planning by computer is a primary goal. This article defines and discusses menu planning considerations for school food services.
- 3114-73
PROFIT PERCENTAGE OF PREPARED DESSERTS.
 Louis A Ehrcke, Gary E Quan
 Food Serv 35 (9): 32-34, 36. Sept 1973.
 369.253B P732
 College students, Cost effectiveness, Desserts, Food cost, Food preferences, Food service management, Prepared foods, Profit, Research.

3115-73

Abstract: A study of college students was made to determine the acceptability and cost effectiveness of pre-prepared desserts over conventionally prepared desserts. It was found that in terms of acceptability, there was no overall significant difference in ratings between the conventional and pre-prepared types. Labor costs were lower for all the pre-prepared items tested. The savings in time ranged from 95.3% for pies to 89.5% for other desserts. Food costs for pre-prepared foods was higher in all cases but two. There was a serious cost difference of only one cent per portion between conventional and pre-prepared desserts. This difference may be slight when other conventional food preparation costs are considered--ordering, receiving, storage, equipment, cleaning, space, and dishwashing.

3115-73

EXTENT OF THE PROBLEM INVOLVED.

Charles E Eshbach
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 79-85. July 12/24, 1970.
LE3479.0583 PT. 2 P58
Administration policies, Decision making, Financial support, School food service.
Abstract: The speaker sees the central problem of school food service as the need to expand school food service operations to reach many more children, and to do this as rapidly as possible. He discusses the financial, personnel, and security problems of this expansion.

3116-73

A SYSTEMS SUBRATION; EQUIPMENT PROCUREMENT: SUB-SYSTEM CAPABILITY.

Evelyn Evans
Food Serv 35 (12): 12-13. Dec 1973.
389.2538 P732
Cleaning equipment, Cooking equipment (Large), Equipment, Facilities planning and layout, Food service, Food storage, Purchasing, Serving equipment, Systems approach.
Abstract: This is a review of the total food service equipment system as described by subsystems in issues of this magazine throughout the year. Ten subsystems comprise the entire lot: (1) procurement; (2) dry/cold storage; (3) fabrication; (4) pre-preparation; (5) preparation/processing; (6) assembly; (7) holding; (8) serving; (9) clean-up; and (10) sanitation.

3117-73

DEVELOPING A BETTER SURVEY QUESTIONNAIRE.

Franz E Pauley
Training and Dev J 26 (8): 18-21. Aug 1972.
LC:081.T7 P58
Analytical methods, Data analysis, Design needs, Evaluation methods, Guidelines, Questionnaires, Research methodology, Research tools, Surveys.
Abstract: This article presents several rules for developing valid and reliable questionnaires and asking better use of them. First of all, to insure relevant information, do not restrict or categorize answers. Request that answers be specific with regard to personal opinions or intentions. Do not overload the questions--be sure only one question at a time is being asked. Ask highly structured questions that require the respondent to make clear-cut evaluations. Provide as even number of answer choices (usually 4 or 6) in multiple-choice type questions. And finally, keep the questionnaire short. When confronted with long questionnaires, people tend, about halfway through the list, to fill in "just any old thing." Their attention and concentration is lost, and they simply want to get it over with.

3118-73

FROZEN FOODS IN FOOD SERVICE.

Toa Finnegan
Quick Frozen Foods 35 (9): 29-33. Apr 1973.
389.8 Q4
Equipment, Frozen foods, Institutional feeding, Marketing, Merchandise information, Surveys.
Abstract: This article presents a survey of the progress of frozen foods in the world of institutional volume feeding. Topics include market growth, product usage expansion, and equipment purchasing plans. The survey shows that many foodservice operators are using over 80% frozen food in their food planning.

3119-73

PRINCIPLES OF PERSONNEL MANAGEMENT. 3d. ed.

Edwin H Flippo
New York, McGraw-Hill 585 p. illus. [1971].
BF5549.P58 1971 P58 (McGraw-Hill series in management)
Communication skills, Evaluation, Human relations, Industrial relations, Management education, Motivation, Organizations, Personnel management, Training.
Includes bibliographies.
Abstract: The author defines personnel management as "the planning, organizing, directing and controlling of the procurement, development, compensation, integration, and maintenance of personnel to the end that organizational objectives are effectively accomplished." Each section of the book presents specific management goals and personnel techniques used to attain them. The first section deals with the nature of personnel management and the manager's attitude and approach toward the people he supervises. The second section discusses organizational design and job interrelationships. The third section

explains particular management techniques for recruitment and hiring; manpower planning, training, performance, and work appraisal; job activation and work compensation; personnel communication; health and safety; and specific problems vis-a-vis labor unions.

3120-73

FOOD MANAGEMENT COMPANIES TRENDS.

Sch Leach J 22 (10): 70-72. Nov/Dec 1968.
389.8 S586
Administration policies, Contract feeding, Food service management, Government role, Legislation, School food service, U.S. Dept. of Agriculture.
Abstract: The twenty-two-year-old policy of the U.S. Department of Agriculture toward food management companies is on the verge of change. It is the understating of "School Lunch Journal" that such change will permit food management companies to receive both commodities and cash reimbursement plus a management fee on a contract basis. Such contract would be with the individual board of education, subject to the approval of state department of education. He is advised that such a drastic change is to be made because many school districts have not acted with sufficient determination in the past to meet the needs of all their children, and in the belief that a type of contract could be developed which would safeguard the nutritional values and considerations of the school lunch program. The established policy of American School Food Service Association strongly opposes this imminent change.

3121-73

THE DEVELOPMENT OF A MODEL EXEMPLIFYING BUSINESS SERVICES OBJECTIVES AND THEIR PERFORMANCE INDICATORS IN EDUCATIONAL PROGRAM BUDGETING: FINAL REPORT.

Ralph A Foraythe, Thomas S Crawford
U.S., Office of Education
Washington, D.C., Educational Resources Information Center
100 1. 1971.
LH2805.P6 P58
Behavioral objectives, Business skills, Evaluation, Office management, Performance criteria, Resources, School administration, School systems, Systems approach.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20018; EDRS price MF-80.65, HC-\$3.29; ERIC Report No. ED 054 539.
Abstract: The purpose of this study was to develop exemplary behavioral objectives and performance indicators for the business component of a school district and to create a model to aid school administrators in stating the behavioral objectives and performance indicators of a school district's business function. A jury (whose members had a working knowledge of Planning Program Budgeting Systems, school business services, and behavioral objectives) validated a total of 42 objectives stated in behavioral terms, together with appropriate performance indicators. Divided into (1) business services, (2) buildings and grounds, (3) financial services, (4) transportation, and (5) food services, these objectives represent the desired conditions of the business services function of a school district.

3122-73

FROZEN FOOD CONFERENCE HEARS SCHOOL LUNCH NEEDS.

Vend 25 (1): 54-55. Jan 1971.
BF5483.V4 P58
Food service industry, Frozen foods, Prepared foods, School lunch programs.
Abstract: This article reviews the highlights of the second annual conference of the Frozen Prepared Food Manufacturers Association in Chicago. Much of the conference focused on frozen food usage for school lunch programs.

3123-73

NEW HOPE FOR SCHOOL LUNCH PROGRAMS.

Richard C Funk
Quick Frozen Foods 35 (11): 22. June 1973.
389.8 Q4
Cost effectiveness, Food cost, Food distribution programs, Food prices, Food purchasing, Frozen foods, Government role, School lunch programs.
Abstract: The Commission on Government Procurement has recommended that federal procurement practices be based on total cost. The frozen food industry has for a number of years recommended a cost-based procurement policy on government purchasing of commercial goods. By considering total cost rather than price as the criterion for procurement, the government could continue its school lunch purchases and, by using the services of local commercial frozen food distributors, transport the foodstuffs more economically and efficiently than is now the case. This possibility would be made feasible by the Commission's further recommendation that local purchasing authority be increased from \$2,500 to \$10,000.

3124-73

WINE SERVICE: A PROGRAMMED SYSTEM FOR YOUTH SERVICE.

Gallup Organization, Inc.
Food Serv 35 (5): 16, 126-128. May 1973.
389.2538 P732
Alcoholic beverages, Beverages, Food consumption, Food preference measures, Surveys, United States, Wine.
Abstract: This Gallup survey indicates a definite upsurge in the popularity of wine-drinking in the United States. More wine-drinking is building a greater market for wine service in restaurants, especially among young people. Among the 66%

- who order wine, the preferences are as follows: 25% order dry red wine with a red meat entree; 19% order dry white wine with fish or fowl; 14% order Cold Duck; and 13% order "mostly U.S. domestic wines. "desert wines, sparkling burgundies, and champagne get an 8% rating, while sherry and champagne cocktails are least ordered (6% rating).
- 3125-73
BEVERAGES MAKE A BREAK.
Gallup Organization
Food Serv 35 (9): 21,76,78-79. Sept 1973.
389.2538 F732
Beer, Beverages, Coffee, College students, Food preferences, Milk, Soft drinks, Statistical data, Surveys.
Abstract: The Gallup Organization polled college students to find out their preferences as to beverages--what they like to drink at various non-meal times during the day. Coffee was the favorite drink for mid-morning break. For mid-afternoon breaks, carbonated beverages were most popular, followed by milk and coffee (tea in the South). For late-night breaks, soft drinks won again, with milk and beer being tied for second place. But in the East, coffee outpolled both beer and milk for the second spot.
- 3126-73
OUR INDUSTRY REACHES A BREAKFAST BREAKTHROUGH.
Gallup Organization, Inc.
Food Serv 35 (7): 12,61-64. July 1973.
389.2538 F732
Breakfast, College students, Convenience foods, Food preferences, Statistical data, Surveys, Young adults (20-34 years).
Abstract: The Gallup Organization polled college students to find out their preferences in breakfast foods. The results indicated that young people are enthusiastic about breakfast, considering it an important meal and potentially a delicious one. Orange juice is the favorite breakfast juice item, with grapefruit the favorite non-juice appetizer. Milk was preferred over coffee, tea, cocoa, and carbonated beverages. Ready-to-eat cereals were chosen by 55% of the students. 93% preferred meat with eggs, the favorite meat being bacon. Among bread dishes, toast came first, followed by English muffins, pancakes, and waffles. Sweet rolls and doughnuts were the top pastry items.
- 3127-73
TURN-AROUNDS IN TAKE-OUT.
Gallup Organization, Inc.
Food Serv 35 (8): 20,66-67. Aug 1973.
389.2538 F732
College students, Convenience foods, Cultural factors, Food preferences, Statistical data, Surveys, Take-out foods.
Abstract: The Gallup Organization polled college students to find out their favorite take-out foods. Pizza turned out to be the first choice. Hamburgers rank second. Chinese food is quite popular on the coasts, but is not particularly well-liked in the Midwest and South. Mexican fare ranks well in the West and Southwest and seems to be growing in popularity in the Midwest and South.
- 3128-73
A YEAR REVIEWED: YOUTH AND FOOD SERVICE IN 1973.
Gallup Organization, Inc.
Food Serv 35 (12): 18,48,50-51. Dec 1973.
389.2538 F732
College students, Food preferences, Food service industry, Surveys, Young adults (20-34 years).
Abstract: This article is a review of the Gallup Organization's polls throughout the year on young people and their opinions about food service and food preferences. The primary conclusion reached is that variety and experimentation are not only desirable, but are also a necessary ingredient in the food service industry if food products and the establishments that purvey them are to appeal to young people.
- 3129-73
YOUTH SPEAKS OUT ON SINGLE SERVICE WARE.
Gallup Organization, Inc.
Food Serv 35 (11): 20,82-84. Nov 1973.
389.2538 F732
College students, Disposable, Food service, Serving equipment, Surveys, Tableware.
Abstract: The Gallup Organization polled college students to find out their reactions to disposable tableware and to compare these reactions to a similar poll three years previously. Results show there is little change in opinion over time. Students feel disposable dishes and utensils to be perfectly acceptable in fast-food establishments but unacceptable in table-service restaurants.
- 3130-73
THE COMPUTER & THE INGREDIENT ROOM.
Harry Jane Galepi
Food Mgt 8 (8): 60-63. Aug 1973.
TX943.F6 P5W
Computer applications, Computers, Food preparation, Food service management, Ingredient rooms, Ingredients.
Abstract: An ingredient room is an area where measured supplies are prepared and sent to various work areas of the kitchen. It has the advantage of insuring better food usage, less food waste, and improved nutritional control. Computer systems are now available to assist in achieving better food production control in the ingredient room and at the same time to
- siaplify the process of assembly, pre-preparation, and production.
- 3131-73
GETTING NPALS TO THE CHILDREN.
Vand 25 (1): 31-32. Jan 1971.
HF5483.V4 P5W
Commercial food service, Contract feeding, Food service management, School lunch programs.
Abstract: This article discusses the growing involvement of outside food service companies in the direct handling of school lunch program needs. Problems involved, and the participation of ARS in Detroit and Service Systems Corporation in Buffalo in special school feeding programs are included.
- 3132-73
MOTIVATION FOR ACCEPTANCE OF HIGH NUTRIENT FOOD: (CONSIDERATION OF ASSUMPTION NO. 5).
Fayne Gleua
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 97-99. June 21/July 2, 1971.
LB3479.U5U8 P5W
Nutrient quality determination, Nutrition education.
Abstract: This paper discusses ways to sell students on their school lunch program. The author presents problems encountered in his school food service such as poor lunchroom conditions, competition from vending machines and nearby fast-food outlets, and cost of lunches. The building and advertising of a new school cafeteria solved many of these problems. School food service directors are urged to "put a little schaltz" in their school lunch programs, and the author describes his learning about the use of schaltz to merchandise a food service while he was in a tourist business in Hawaii.
- 3133-73
MANAGEMENT BY OBJECTIVES CAN WORK.
Daniel H Goodacre
Training and Dev J 24 (10): 10-12. Oct 1970.
LC1041.T7 P5W
Management development, Management education, Management philosophy, Management systems, Objectives, Training.
Abstract: The author contends that management by objectives can work if used in the proper situations. He describes two different circumstances in which goals were explicitly set, then translated into assessable action, and in which that action proved to be effective in attaining the desired outcome.
- 3134-73
EVALUATING NUTRITION INTERVENTION PROGRAMS.
John E Gordon, Kevin S Scrisshav
Nutr Rev 30 (12): 263-265. Dec 1972.
389.25953
Applied nutrition, Evaluation, Nutrition programs, Nutritional rehabilitation, Public health programs.
Abstract: Food scientists are discovering many new and vital facts relating to nutrition, but no one really knows how or whether these facts are being applied in public health programs due to a lack of valid or reliable evaluative processes within the public health profession. The aim of any evaluation is the more effective practice of public health when the ability to readily administer a public health activity by 5 main criteria: (1) appropriateness (the activity is able to accomplish a stated purpose); (2) adequacy; (3) effectiveness; (4) efficiency; and (5) side-effects. To be useful, an evaluation must show how observed results approximate the predetermined goal of improving nutrition; and it must identify those administrative and operational parts of a program that have brought about failure to reach a defined goal.
- 3135-73
THE ART OF BUGGING (OR HOW TO GET THE JOB DONE).
Leon Gottlieb
Fast Food 72 (10): 48,50-51. Oct 1973.
389.2538 P82 P5W
Attitudes, Communication (Thought transfer), Food service management, Industrial relations, Job satisfaction, Management education, Personnel management, Productivity, Working conditions.
Extract: How many of us create our own version of Watergate and 'bug the hell' out of our own people unnecessarily without justification, or compassion, or appreciation of the whole picture and the total relationship between ourselves (in management) and our personnel, who day-in and day-out perform the numerous duties we ask of them? All too frequently some of us tend to harp on small details to such an extent that we don't realize how irritating we can be to whoever we are talking. I'm afraid the majority of us think that we are pretty darn good bosses and employers with a God-given right to say and do anything that we feel we must in order to get the job done. Well, I don't believe our employees view it this way at all. I suggest they vast and appreciate being told once, or twice, what it is that we specifically want of them and then be given the freedom, responsibility, and authority to fulfill our expectations to the best of their abilities.
- 3136-73
CONSISTENCY IS THE CORNERSTONE OF DISCIPLINE.
Leon Gottlieb
Fast Food 72 (9): 58,62. Sept 1973.

3137-73

389.2538 P82 P6H
 Communication skills, Food service management, Food service training, Food service workers, Personnel management.
 Abstract: A food service manager who is himself undisciplined will have a difficult time instilling discipline and consistency among his workers. It behooves all managers to take a long hard look at the way they treat their employees and how they communicate with them. People will respond to and respect a manager that exercises personal self-control and fairness and really helps his workers to develop their own good work habits.

3137-73

A PRACTICAL GUIDE TO PRODUCTIVITY MEASUREMENT.
 Leon Greenberg
 Washington, Bureau of National Affairs 71 p. 1973.
 HD56.e7 P6H
 Cost effectiveness, Economic development, Financial management, Labor force, Man-machine relationships, Measurement, Productivity.
 Includes bibliographical references.

Abstract: This guide to company productivity measurement is intended to bridge the gap between work measurement and national productivity measurement. It is of interest to those who are concerned with the management of the production of goods and services--including the industrial engineer and the economist as well as the company manager.... the productivity measures which can be developed by following the techniques described in this booklet will be compatible with the industry measures developed by government economists. However, the descriptions of concepts and methods try to avoid the jargon of professional economists in order to provide a "practical" guide to the manager of the factory or other type of enterprise.

3138-73

IMITATING AND IMPLEMENTING A NEW SCHOOL FOOD SERVICE PROGRAM.
 I T Griffiths

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 43-46. June 21/July 2, 1971.

LB3479.U508 P6H
 Adolescents (12-19 years), School lunch programs.
 Abstract: This paper discusses the planning and problems involved in implementing school lunch programs in the junior and senior high schools in Salt Lake City.

3139-73

PANEL: CHALLENGES WHICH MUST BE MET TO ASSURE A SUCCESSFUL FOOD SERVICE PROGRAM AND THE IMPORTANCE OF GOOD COMMUNICATION BETWEEN SCHOOL LUNCH PERSONNEL AND THE STUDENTS, TEACHERS, PARENTS AND PRINCIPALS IN MEETING THESE CHALLENGES.

Herold Hendley, Elna Simpson, Patricia Stoddard
 In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 73-77. June 21/July 2, 1971.

LB3479.U508 P6H
 School lunch, Student involvement.
 Abstract: This panel covers the various challenges which must be met in the running of a successful school lunch program. Involvement of students in menu planning, the price of lunches, the atmosphere of the lunchroom and related factors are presented. Communication among all levels of the school food service program is stressed. Panel members included a district level secondary supervisor, a food service supervisor, a teacher, a student, and a state PTA president.

3140-73

THE HASTY REPEAT: SNACKS.
 Food Serv 35 (10): 10,84-85. Oct 1973.
 J89.2538 P732
 College students, Food preferences, Miscellaneous foods, Snacks, Servings.

Abstract: The Gallup Organization ran a study to determine the snack preferences of college students. Hamburgers and cheeseburgers were overwhelmingly popular, far outpolling all other choices. The second choice was milkshake with French fries and pizza coming in third and fourth.

3141-73

EATING QUALITY OF BAMP TURKEY BENS COOKED BY FOUR METHODS.

Bancy Heise, Jane Bowser, Pamela Johnson
 Home Econ Res J 1 (3): 210-214. Mar 1973.

TK1.H6
 Cooking methods, Food preference ratings, Physical measurements, Poultry, Sensory appraisal, Taste panels, Turkey.
 Abstract: Turkey cooked by four methods (open pan, ovenproof foil bag, paper bag, and foil wrap) were evaluated by a sensory panel and by selected physical measurements. Differences in cooking time, cooking losses, moisture percentages, and color-difference values attributable to cooking method were found. Few flavor differences were noted, but differences in the appearance of the skin were evident. Juiciness and tenderness of dark muscle were affected by cooking method.

3142-73

HELP FOR SCHOOL LUNCH MANAGERS.
 Sch Lunch J 24 (1): 32-33. Jan 1970.
 J89.B 3CH6
 Federal aid, Food purchasing, Food selection, Food service management, Government rules, Quality control, School food service, USDA Consumer and Marketing Service, USDA Food Acceptance Service.

Abstract: Most school lunch managers often lack training (or time) in the field of quantity buying. Many managers of mass feeding programs have turned to the U.S. Department of Agriculture's Food Acceptance Service for assistance. As one local school manager said recently: "This service is worth far more than its cost. It's the only way to be sure of getting what you specify." The program is quite simple. Food graders and inspectors in USDA's Consumer and Marketing Service check over a school's purchases to make sure they meet the school's specifications and needs. They then certify that the purchases are what the school ordered in the first place. CGRS graders will not only check the quality of the food, they will also check the weight, size of portion, type of product--practically anything about a purchase one might want.

3143-73

THE MANAGEMENT OF CHANGE: PART 3--PLANNING AND IMPLEMENTING CHANGE.

Paul Hersey, Kenneth H Blanchard
 Training and Dev J 26 (3): 28-33. Mar 1972.
 LC1041.T7 P6H

Attitudes, Change agents, Evaluation, Leadership, Management, Management development, Performance, Personnel management, Training.
 Abstract: In evaluating employee performance, about 90% of all managers consider behavior of output alone. Thus, the effectiveness of a shop supervisor is determined by the number of items his subordinates produce; a professor is judged by the number of his publications; an athletic coach by the number of games won and lost. This article, the third of a three-part series, calls for more managerial attention to "intervening variables" which reflect the current condition of the human resources within an organization and are represented in employee skills, loyalty, commitment to objectives, motivations, communication, decision making, and capacity for cooperation rather than competition. The idea is to take advantage of employee skills and attitudes, reinforcing those which are positive and discouraging those which are negative, and at the same time to instill new behavior patterns that are beneficial both to the organization's goals and to the individual's daily living.

3144-73

THE MANAGEMENT OF CHANGE: PART 2--CHANGE THROUGH BEHAVIOR MODIFICATION.

Paul Hersey, Kenneth H Blanchard
 Training and Dev J 26 (2): 20-24. Feb 1972.
 LC1041.T7 P6H

Behavior change, Change agents, Job satisfaction, Leadership, Management development, Performance, Personnel management, Productivity.
 Abstract: Research has found that a subordinate generally responds well to a supervisor's high expectations and genuine confidence in him, and he tries to justify his boss's expectations. Yet top management usually promotes on the basis of output alone, overemphasizing task accomplishment and placing extreme pressure on everyone to achieve high productivity levels. This task-oriented value system allows little room for relationships of trust between employees and management, since employees are simply told what to do, how to do it, and how fast to get it done. Employees are left with nothing to do but follow orders or get out, which results in low motivation, minimal job effort, and a wall of deep-seated resentment. This article, the second of a three-part series, describes how to develop effective working relationships through management by behavior modification--using positive or negative reinforcement to encourage or discourage appropriate and inappropriate behavior.

3145-73

THE MANAGEMENT OF CHANGE: PART 1--CHANGE AND THE USE OF POWER.

Paul Hersey, Kenneth H Blanchard
 Training and Dev J 26 (1): 6-10. Jan 1972.

LC1041.T7 P6H
 Attitudes, Behavior change, Change agents, Communication skills, Leadership, Management, Management development, Organization, Power (Authority).
 Abstract: Within organizations, managers today are faced with the problem of how to cope with the barrage of changes which confront them daily in attempting to keep their firms viable and current. Managers must be able to develop strategies to plan for and control change. This article is the first in a three-part series outlining a general framework of change theory which managers can use to implement change within their own organizations. In the first article, the author discusses 2 types of power, position power and personal power, and examines their uses and abuses in various situations. A manager's use of power, through coercion or participation, determines whether or not he is successful in implementing changes either in knowledge and attitude or individual behavior and organizational performance.

3146-73

GUIDELINES TO EFFECTIVE COMMUNICATION.

Arthur L Higbee
 In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 69-72. June 21/July 2, 1971.

LB3479.U508 P6H
 Communication, Guidelines.
 Abstract: This paper discusses the process, types and purposes of communication. Guidelines for improvement of communication

are presented.

3147-73

ATTEMPTS AT QUANTITATING FLAVOR DIFFERENCES.

Naomi L. Hirsh
Food Prod Dev 4 (2): 22-23, 26. Apr 1970.
4D9000.1.F64
Data analysis, Questionnaires, Taste panels, Taste sensitivity.
Abstract: This article discusses attempts to quantitate data from taste-difference tests. A study was done using three different questionnaires for the collection of test data results from each of the three questionnaires were not significantly different. Degree of difference scaling without standards present and/or extensive training adds little information to difference test data, regardless of the scale used.

3148-73

CONTRACTED SCHOOL FOOD SERVICES.

George Hockenbery
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 6 p. 1970.
EB3479.05H6 F6W
Contract feeding, Food service management, Nutrient requirements, Nutrient standards, Nutrition education, School food service, School lunch programs.
Available from: Lasco Information Products, Inc. 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-\$0.65, HC-\$3.29; ERIC Report No. ED 046 130.
Abstract: Contracted school food services relieve school personnel of the tasks and problems involved in operating a food service. However, because good nutritional food has a low profit margin, a profitable contracted school food service does not meet desired nutritional standards. All things being equal, a food service management company cannot compete with an efficient, nonprofit program.

3149-73

OCCUPATIONAL STRESS AND PHYSICAL HEALTH.

James House
Manpower 5 (10): 2-9. Oct 1973.
HD5701.H3 F6W
Human relations, Individual characteristics, Job satisfaction, Physical health, Psychological aspects, Social factors, Stress, Work attitudes, Working conditions.
Abstract: Stress is a subjective response resulting from a combination of particular objective work conditions and personal characteristics. A person's reaction to stress. Given the right combination of conditions, may result in impaired physical health, most often seen in the form of heart disease, arthritic conditions, rheumatism, and gastrointestinal disorders. Two psychological factors account for the fact that not everyone's physical health is damaged by stress. First, not all people perceive the same situation as equally stressful--people of differing abilities react differently to the same job. Secondly, even if they do experience the same amount of stress, their individual reaction to the stress is different--some may learn new skills in order to cope; others may collapse. More research needs to be done on human reactions to occupational stress.

3150-73

HOW DO YOU HANDLE A DIAMOND ACCOUNT?

Food Mgt 5 (12): 46-51. Dec 1973.
TX943.F6 F6W
Catering, Commercial food service, Facilities planning and layout, Food preparation, quantity, Merchandising, New York City, Psychological aspects.
Abstract: Here is a description of the food service facilities and food catering techniques used by the food service director and his staff at the Chase Manhattan Bank in New York. The emphasis is on style--good merchandising and promotion--and on special theme meals.

3151-73

HOW RESTAURANT OPERATORS USE 101 IDEAS TO INCREASE SALES.

Fast Food 72 (6): 59-74, 76, 78, 80. June 1973.
J89.2538 F82 F6W
Advertising, Catering, Commercial food service, Food service management, Merchandising.
Abstract: Every food service manager wants to increase sales. In this article, successful restaurateurs share their ideas--practical methods for increasing sales that they have tried and found profitable. The suggestions are grouped in four categories: (1) catering--pinpointing special new markets that can be explored; (2) advertising--improving the ways of displaying an enterprise to gain customer attention and approval; (3) merchandising--improving the service customers get and the food they eat; and (4) promotion--creating and highlighting the unique aspects of a particular food service establishment.

3152-73

HOW SCHOOL FOOD SYSTEMS WORK.

Vend 25 (1): 44. Jan 1971.
HF5483.V4 F6W
Commercial food service, Contract feeding, School lunch programs.
Abstract: This article reviews the methods and management involved in serving meals to schoolchildren for the benefit of private foodservice companies who may be interested in approaching the school lunch market. Examples of various types

of meal service available in the Chicago Public Schools are presented.

3153-73

HOW TO BECOME A FOODSERVICE ACCOUNTANT (IN YOUR SPARE TIME).

Food Mgt 8 (11): 56, 86. Nov 1973.
TX943.F6 F6W
Accounting, Bookkeeping, Financial management, Food service management, Handbooks, Recordkeeping, School food service, U. S. Dept. of Agriculture.
Abstract: For school food service directors, this article explains the contents and uses of the USDA'S new "School Food Service Financial Management Handbook for Uniform Accounting."

3154-73

HOW TO CURE STUDENT APATHY.

Food Mgt 8 (6): 71-73. June 1973.
TX943.F6 F6W
College food service, Contract feeding, Institutional feeding, Merchandising, Psychological aspects, Student interests, Student involvement.
Abstract: When a contract food service began operating the college food service at Fordham University in New York City, a number of factors had already combined to reduce student patronage. The hardest factor to deal with was an elusive kind of student and faculty apathy which seemed to grow from a general disenchantment with the whole academic "rigamarole." To pull the food service out of this all-pervasive slump, an informal dining room, combining food and entertainment, was opened. Called the Ramskellar, this facility services about 1,500 fall meals per day as well as miscellaneous foods, such as pizza, soda-fountain specialties, and snack foods. The coming of the Ramskellar has improved student patronage of the school food service. Such facilities may be the best answer to food service problems created by shorter college terms, rising food prices, and greater freedom of choice for student living quarters and meal arrangements.

3155-73

HOW TO CUT FOOD COSTS AND COPE WITH THE SCHOOL LUNCH CRISIS.

Nation's Schools 92 (5): 37-39. Nov 1973.
LB2804.N3 F6W
Community involvement, Cost effectiveness, Food cost, Food standards and legislation, Purchasing, School food service, School lunch programs, Schools.
Abstract: Soaring food costs are causing a crisis in school lunch operations. Some help will be forthcoming in the form of a Congressional Act urging federal contributions to school lunch programs. In the meantime, managers might consider other actions such as (1) raising the price of Type A lunches; (2) increasing prices of a-la-carte and adult meals; (3) dropping out of the National School Lunch Program if the school district is affluent; (4) seeking community funding; (5) limiting seat lunches to 3 or less per week; (6) simplifying menus; (7) using more soy extenders; (8) asking parents to handle food delivery on a contract basis; plus many other cost-reducing practices which will help lunch programs get through the hard times.

3156-73

HOW TO DEAL WITH A \$1,000,000 LOSS.

Food Mgt 8 (8): 85-86. Aug 1973.
TX943.F6 F6W
College food service, Contract feeding, Costs, Financial management, Food service management, Operating expenses, Profit, Sales volume.
Abstract: College food service usually find themselves operating in the red when they lose their meal contract program. Although a-la-carte sales volume may be large, it is usually not large enough to meet the increasing costs of doing business. One method of getting out of the red is to hire a food service contractor to manage the operation on a fee basis. Such a contractor can establish better control of food costs and maintain stronger supervision over labor. This, combined with a voluntary meal contract program, can put the college food service back on its feet financially.

3157-73

HOW TO DETERMINE FOOD COSTS.

Food Mgt 8 (8): 81. Aug 1973.
TX943.F6 F6W
Audits, Computer applications, Financial management, Food cost, Institutional feeding, Inventories, Operating expenses.
Abstract: Penn State University developed a computerized nutritional audit and food inventory for the State of Pennsylvania. The purpose was to determine the cost of feeding patients, guests, and inmates in all state institutions and to determine the nutritional standards maintained in those institutions. Today, the computer system generates a complete nutritional audit for each state institution based on age and sex of the population. It maintains a perpetual inventory of all food stores purchased by the users and issued to the dietary departments.

3158-73

HOW TO KEEP JEWISH STUDENTS ON CAMPUS.

Food Mgt 8 (7): 73-74. July 1973.
TX943.F6
College food service, Cookery, Jewish, Food preparation, New Jersey.
Abstract: This article discusses the initiation and continuing

PAGE 67

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operation of a Kosher kitchen at Princeton University.
- 3159-73
HOW TO MAKE MORE MONEY.
Food Mgt B (10): 69. Oct 1973.
TX943.F6 F5W
Cost effectiveness, High schools, Profit, School food service, Snacks, Student involvement, Student participation.
Abstract: A student-operated snack bar has proved both popular and profitable for the food service operation at one California high school. This article explains how the snack bar was established, how it is run, and how the profits are used.
- 3160-73
HOW TO RELIEVE SUPPLY PROBLEMS.
Food Mgt B (7): 77-78. July 1973.
TX943.F6 F5W
Food preparation and distribution systems, Food supply, School lunch programs.
Abstract: This article discusses how the AAV Company of Cleveland, Ohio, solves the problem of inadequate supplies of food in operating the East Cleveland School Lunch Program. AAV supplements menus with food they prepare themselves to give the potential for cold items and more variety in the menu than is possible in purchasing just hot packs from the supplier.
- 3161-73
HOW TO SAVE \$3 MILLION IN 14 YEARS.
Food Mgt B (5): 61-62. May 1973.
TX943.F6 F5W
Central Kitchen, Cost effectiveness, Food preparation and distribution systems, Los Angeles, Receiving school, School food service, Type A lunch.
Abstract: This article relates the experience of the Los Angeles School District, which set up the nation's first centralized school kitchen in 1958. The plan called for a central kitchen and food processing plant that would furnish receiving schools with those food items that normally required such time and effort if prepared separately at individual schools. By 1972, fourteen years after inception, the centralized kitchen had saved the school district over 3 million dollars.
- 3162-73
HOW TO USE DONATED FOOD.
Vend 27 (7): 33. July 1973.
HF548).V4 F5W
Contract feeding, Donated foods, Food preparation and distribution systems, School food service, Vending fires.
Abstract: Contractors getting into the school food service business will often find that they have a quantity of USDA donated foods at their disposal, this article answers specific questions about the donated foods system, how a food contractor can participate in it, what types of food are available, and how a contractor can make the best use of donated foods.
- 3163-73
THERE IS MUCH INFORMATION AVAILABLE ON HOW TO MANAGE EMPLOYEES, BUT MANY MANAGEMENT PEOPLE IGNORE IT AND HAVE INCREASINGLY SERIOUS EMPLOYEE PROBLEMS.
Charles L. Hughes
Proc Soc Adv Food Serv Res 24-51. Apr 1972.
TX943.F7 F5W
Food service occupations, Food service workers, Management development, Management education, Occupational guidance, Personnel management.
Abstract: The contents of many jobs do not motivate people, and the discontent and lack of interest of employees in these jobs provide a serious social problem. Mr. Hughes urges a new look at how business treats its employees, and a change to more concern for workers as people, to the benefit of both management and labor. The revolt against authoritarianism is forcing change in business, just as it has forced change in government, education, and other areas, and many of the traditional principles of management must give way to new approaches.
- 3164-73
IMPLICATIONS FOR PROGRAM PLANNING IN SCHOOL FOOD SERVICE.
M B Hunter
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 31-38. June 21/July 2, 1971.
LB3479.U508 F5W
Nutrition education, Program planning, School food service.
Abstract: This paper discusses five major implications for program planning in school food service: these are: 1) that school food service directors psychologically accept the realities and demands of nutrition programs in schools and commit themselves to the achievement of established goals. 2) that school food service directors continually strive to improve their professional competency. The need for continuing education and more uniformity in the requirements for school food service administrators is stressed. 3) that school food service directors develop economic support based on sound fiscal planning and the effective use of a well-structured organization and a highly motivated staff. 4) that the school food service organization be structured to serve all children, and that children's opinions be considered in assessing food service needs. 5) that school food services feed the children. This implication conceives that the school lunch program should be part of the total school program, and that classroom teachers and food service personnel should unite to provide knowledge
- about nutrition.
- 3165-73
MOTIVATION FOR ACCEPTANCE OF HIGH NUTRIENT FOODS (CONSIDERATION OF ASSUMPTIONS NO. 1-4).
Mildred Hunter
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971. p 92-96. June 21/July 2, 1971.
LB3479.U508 F5W
Nutrient quality determination, Nutrition education.
Abstract: This paper discusses the process of motivating children to accept high nutrient foods based on four assumptions: 1) that children have a right to nourishing, interesting foods 2) that children must be taught to accept a variety of high nutrient foods 3) that children will accept high nutrient food at school better if fortified by parent approval and 4) that teachers environment, school policies concerning nutrition education and school administrative support influence acceptance of food by children at school.
- 3166-73
FUNCTIONS OF PARTICIPATIVE MANAGEMENT.
Mildred Hunter
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 90-91. June 21/July 2, 1971.
LB3479.U508 F5W
Communication, Management.
Abstract: This paper presents the functions and tools of participative management. A diagram of directions of communication is included.
- 3167-73
TEST YOUR F.R. QUOTIENT.
In-Sink-erator Division of Emerson Electric Company
Racine, Wisc. 11 p. 1970.
HF5549.A4 F5W
Food service management, Industrial relations, Personnel management, Public relations, School food service.
Abstract: This booklet contains a test for school food service managers. It presents 10 public relations and personnel problems and suggested solutions. The manager must decide whether the suggested solutions are correct or not. Answers and explanations are given on the last 2 pages.
- 3168-73
SUPERVISORY SELECTION PROGRAM FOR DISADVANTAGED OR MINORITY GROUPS.
Cobot L. Jaffee, Stephen L. Cohen, Robert Cherry
Training and Dev J 26 (1): 22-27. Jan 1972.
LC1041.T7 F5W
Aptitudes, Disadvantaged groups, Employment opportunities, Evaluation methods, Job placement, Minority groups, Simulation, Supervision, Training.
Abstract: Due to social factors, managers often do not recognize the job potential of workers from minority groups. This article presents a methodology for evaluating the potential of these workers for supervisory positions. Evaluation based on traditional tests were avoided and "behavioral samples" based on the actual demands of various supervisory jobs were emphasized. These elicited immediately observable behavior that could be documented and upon which judgments could be made regarding the behavior individuals exhibited in simulated situations closely resembling those in which the potential supervisors would work. The results seem to show that these tests are accurate and reliable measures of an individual's probable job performance in a supervisory position.
- 3169-73
JOB ENRICHMENT: CHALLENGE OF THE 70'S.
Robert Jason
Training and Dev J 24 (6): 7-9. June 1970.
LC1041.T7 F5W
Career planning, Job satisfaction, Management, Motivation, Personnel management, Supervisors, Work attitudes, Working conditions.
Abstract: Money is persuasive, but it is not a decisive factor in job satisfaction. Besides being adequately paid, most employees want their jobs to be interesting to them in some way. It is up to management to see that employees receive the rewards and kudos due them for jobs well done. This means encouraging workers to make improvements in job methods over the "old way" of doing things. It means providing opportunities for employees to take on upwardly mobile, more challenging tasks as they are able to do them. And it also means promotions for achievement, rewards and recognition for outstanding performance, and most importantly, it means trusting employees by giving them real responsibility and chances to make significant contributions to the organization.
- 3170-73
SECRETARY-BOSS RELATIONSHIPS.
Allen Katcher
Training and Dev J 24 (6): 50-51. June 1970.
LC1041.T7 F5W
Clerical occupations, Human relations, Job satisfaction, Psychological aspects, Secretaries, Social problems, Supervisors, Work attitudes, Working women.
Abstract: Secretaries and their bosses could understand each other better and work together more efficiently if they had a chance to air their problems, grievances, and dissatisfaction.

- one. This article describes a process wherein secretaries and bosses can do just that through the aid of a neutral "mediator" in a typical session, several secretaries and their bosses get together to hear and discuss the gripes and their about each other. These gripes have been collected beforehand by the mediator, and he presents them to the group in anonymous fashion. As the participants listen and then discuss each item, people generally begin to recognize themselves as the cause of particular problems and grievances. With the mediator acting as a mediator, problems can almost always be worked out to the satisfaction of everyone concerned. These sessions have also been found to lead to greater day-to-day openness between bosses and secretaries.
- 3171-73
HOW TO ATTRACT AND KEEP CAREER-ORIENTED EMPLOYEES.
 Stephen Koch
 Fast Food 72 (5): 99-101. May 1973.
 J89.2538 F82 P8H
 Career education, Financial support, Food service occupations, Food service training.
 Abstract: This article discusses the need for career-oriented opportunities for foodservice operators and the need to educate the public about opportunities in this field. Recruiting of manpower from schools with foodservice programs is stressed over the hiring of walk-ins. Information concerning the Callahan Institute and two new foodservice scholarships is included.
- 3172-73
PUTTING MANAGEMENT THEORIES TO WORK.
 Marlow S Kellogg
 Houston, Gulf Pub. Co. 276 p. [c1968].
 NP5549.K6 P8H
 Decision making, Industrial relations, Management development, Management philosophies, Management systems, Motivation, Organization, Performance, Personnel management.
 Abstract: For managers who want to improve their skills, this book shows them how to handle complex work performed by people whose personal knowledge and talents may individually exceed those of the person to whom they report. It is intended for managers of departments where work is done by professional specialists. As explained in this text, the problems of growth and activities of subordinates are handled by the manager as an individual basis. The management process is explained in sequential order, from selection and hiring, through key decisions about work, organization, and staffing, to eventual concentration on personal employee development and motivation to accomplish organizational objectives.
- 3173-73
REAL MANAGEMENT. 4th ed.
 Faye Riader
 New York, Macmillan 576 p. illus. [1973].
 TX353.K45 1973
 Etiquette, Food purchasing, Marketing, Purchasing, Table settings.
 Includes bibliographies. Available from NAL.
- 3174-73
FOOD SERVICE FOR THE EXTENDED CARE FACILITY.
 Lendal M Kotachavar
 [Chicago] Institutions/volume Feeding Magazine 509 p. illus. [1973].
 RA975.5.E9K6 P8H
 Equipment, Food purchasing, Food safety, Food service supervisors, Food service workers, Institutional feeding, Menu planning, Nutrition, Sanitation.
 Includes bibliographies.
 Abstract: This book has been written to provide such institutions as nursing homes and other small health care facilities with sufficient information and instructions to permit them to give adequate, nutritious food to patients. Subjects discussed include management and personnel, nutrition, menu planning, purchasing, sanitation, safety, layout and equipment. Food service managers of other operations, such as schools, may find useful suggestions in this book.
- 3175-73
LOCATING TROUBLE SPOTS IN ORGANIZATIONS; THE SEMANTIC DIFFERENTIAL TECHNIQUE.
 Lothar E Kreck
 Coraell Hotel and Restaurant Administration Quarterly 18 (1): 33-35. May 1973.
 TX901.C67 P8H
 Behavior, Conflict, Food service management, Organization, Organizations, Personnel management, Prediction, Research methodology, Research tools.
 Abstract: The semantic differential scaling technique can be used as a research instrument for locating areas of probable conflict in a multi-departmental organization. The value of the technique lies in the fact that areas of coaction (e.g., hierarchical levels, policies, departmental practices, personnel problems, etc.) can be isolated and further investigation concentrated in the particular isolated areas. Organizational research of this kind should be done in 5 steps: (1) informal talks with management and representative employees to determine possible issues involving labor dissatisfaction; (2) design and administer the semantic differential test to a random sample population; (3) evaluate raw data; (4) continue with other methods of investigation in those specific areas of potential dissatisfaction; and (5) suggest solutions to the
- organization.
- 3176-73
RECOMMENDATIONS AND IMPLICATIONS OF THE RUTGERS REPORT.
 Paul A Lechaage
 In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 103-118. June 27-29, 1972.
 T8345.W3 1972 P8H
 Child nutrition programs, Cost effectiveness, Evaluation, Federal aid, Food preferences, New Jersey, Nutrient values, Nutritional quality, School food service.
 Abstract: Rutgers University studied school food service operations (specifically in New Jersey) to identify the factors hindering significant improvements in effectiveness. Three aspects were emphasized: acceptance, nutrition, and cost. The most limiting factor was found to be political acceptance (including lack of concrete data on the educational and nutritive value of child feeding programs). The next most limiting factor was the absence of a means for evaluating available food programs and selecting the one that best meets the needs of particular school districts. The third most limiting factor is cost. A school district operating in the red cannot consider a program requiring such high funds, which is the case with almost all Federal/state school food feeding. Children's lack of acceptance of the school food is the prime reason for participation problems. The nutritional value of food in the most important criteria in child nutrition programs, but it cannot and does not displace food acceptance for the simple reason that food not accepted--no matter how nutritious--is food not eaten.
- 3177-73
DIMENSIONS OF ADMINISTRATIVE MANAGEMENT.
 Mary Leight
 In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 32-37. 22 June/3 July, 1970.
 LU3479.S5039 P8H
 History, Management education.
 Abstract: This paper discusses the dimensions of administrative management. Included are a history of management, old assumptions about management, and five new assumptions for the new era of business proposed by Peter Drucker.
- 3178-73
MANAGEMENT BY OBJECTIVES: A CRITIQUE.
 Perry Levinson
 Training and Dev J 26 (4): 3-8. Apr 1972.
 LC1041.T7 P8H
 Evaluation, Industrial relations, Management, Management philosophies, Objectives, Organization, Performance criteria, Systems approach.
 Abstract: Management by Objectives (MBO) is a useful but very imperfect system. It contains problems of goal-setting, employee activities, performance appraisal, rivalry between employees and groups of employees, and management/subordinate relationships. Each of these problems are discussed in turn, with emphasis on the well-defined philosophical MBO positions of George Odiorne and Peter Drucker in relationship to them. For the future, the author calls for greater trust between managers and subordinates and a shift away from the reward/punishment psychology of MBO to a psychology of motivation based on ideals and principles shared by all. This means a change away from the competition mentality to that of cooperation.
- 3179-73
STAFF ACCOUNTING FOR LOCAL AND STATE SCHOOL SYSTEMS.
 Allen E Lichtenberger, Richard J Penrod
 Washington, D. C. 174 p. 1966.
 LU2830.L5 P8H (U.S. Office of Education. State educational records and reports series: Handbook IV)
 Accounting, Administration, Handbooks, Information processing, Recordkeeping, School systems.
 Reprinted from U.S. Office of Education Bulletin 1965, No. 18.
 Abstract: In an effort to keep the recording of staff information comparable among school systems throughout the country, this handbook provides identification, definitions, and classifications for use in records maintained by state and local school systems. Data relevant to school staffing records included items such as criteria for selection of staffing information, extent of staffing records, kinds of information compiled on individual staff members, and operation of an efficient staff accounting system.
- 3180-73
THE INSTITUTIONAL CONVENIENCE FOOD MARKET.
 E E Linstrom, W Seigle, J David Morrissey
 Mark Tremp Situation Note-1972: 24-27. Feb 1974.
 1.941 H8834
 Convenience foods, Food service, Process foods, Institutional feeding, Main dishes.
 Abstract: The value of convenience foods sold to the institutional market by 152 food processors totaled over \$10 billion in 1973. Most of these sales were among the 14 largest firms reporting. Firms reported that over 6,000 food items were introduced in the last 5 years. The items discontinued in the 5-year period amounted to about 19 percent of those introduced. Frozen heat and serve entrees in standardized portions were seen as the largest growth area for convenience foods in the institutional market.

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3181-73

CRITERIA FOR SELECTING, EVALUATING AND DEVELOPING CONSULTANTS.
Gardner L Lippitt
Training and Dev J 26 (9): 12-17. Aug 1972.
LC1081.77 P88

Consultants, Evaluation, Individual characteristics, Performance criteria, Personnel management, Power (Authority), Recruitment, Resources, Training.

Abstract: Many businessmen have become disillusioned over the use of consultants. They've hired them; but for some reason or another have gotten poor results. Most of these failures can be traced to inadequate screening and hiring practices. First of all, the time must be right and outside help must be a clear necessity. Once the need for consultant aid is established, the client company should (1) determine the nature and scope of the project a consultant will undertake; (2) review the qualifications and experience of various consultants in relation to the project; (3) discuss with prospective consultants their written proposals, their understanding of and approach to the project; (4) check consultants' references in depth; (5) study the consultants' proposals in terms of approach, possible benefits, costs, particular abilities and specialties of consultants to meet the project requirements, and qualifications of consultant personnel who will actually be working on the project; and (6) base the final selection on careful weighing of all factors, always remembering that the consultant is an independent entity and will not be entirely under company control.

3182-73

ITOPB.

Gardner L Lippitt, Leslie This
Training and Dev J 26 (7): 10-15. July 1970.
LC1081.77 P88

Administrators, Administration policies, Management, Organization, Planning.

Abstract: Organizations today are faced with unrest caused both by the complexity of their structures and functions and by the upheavals in society generally. These forces must be met with a process of organization renewal, adaptation, and planning for change. The key to organizational renewal is the ability to respond appropriately to situations. Success can be deemed appropriate if it results in all four of the following: (1) better utilization of human resources; (2) improved communication between employees both vertically and horizontally within the organizational structure; (3) enhanced organizational growth; and (4) more relevant response to external forces acting upon and affecting the existence of the organization.

3183-73

FOOD SERVICE AND EDP.

Herbert H Lubman
Food 24 (6): 35. Mar 15, 1970.
HF5883.V8 P88

Computer applications, Food service industry.

Abstract: This article briefly discusses the outlook on applications of computers in the food service industry in the coming decades.

3184-73

LON OF THE EXECUTIVE DIRECTOR: JURISDICTIONAL DISPUTE.

Sch Lunch J 24 (3): 54-57. Mar 1970.
389.8 S286

Child nutrition programs, Conflict, Contract feeding, Food service management, Government role, Program evaluation, School administration, School food service.

Abstract: At all levels within the various school food programs jurisdictional conflicts have arisen. School food service managers, school administrators, food distributors, and government agencies squabble over who shall have authority over what, while thousands of children go hungry. This article presents some straight criticism of those who argue over the theoretical merits of various kinds of food preparation and delivery without ever getting down to cases and actually providing food for children. The author chastises school administrators who claim that food services is not the business of a public school and as alien children to go hungry and condemn those to a listless classroom existence. He further blasts the attitudes of many American School Food Service Association members who are too narrow-minded and self-seeking to even consider using the resources of private industry's food services to help alleviate children's hunger.

3185-73

COMPUTERS - A DIVISION OF MANAGEMENT.

Wayneol Letz

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 123-14322
June/3 July, 1970.
LB3473.05039 P88

Computer applications, School food service.

Abstract: The paper discusses computers as a dimension of management. Use of computers for ordering, stock control, assessing of future demands, tax reports, and clerical and problem-solving tasks is included. The author stresses that computers should be viewed as tools which release managers from clerical type activities so they can work more closely with students and employees. The student-teacher conception of computers as replace people is discussed. Applications of computers for menu planning, cost control and inventory control in school food services are presented. Results of a question

naire and census period which followed are included.

3186-73

MANAGEMENT BY OBJECTIVES: A CONSULTANT'S VIEW.

Walter R Wehler

Training and Dev J 26 (4): 16-19. Apr 1972.
LC1081.77 P88

Conflict, Industrial relations, Management, Management philosophy, Objectives, Organization, Personnel management, Power (Authority), Systems approach.

Abstract: This article describes the "how and why" of initiating a Management by Objectives (MBO) system within an organization. When installing an MBO system, two factors are important: (1) achieving organization-wide acceptance of the MBO idea; and (2) getting managers to act in such a way as to make MBO a success. The company must be truly receptive to the MBO for it to have any beneficial effect. All administrators must be involved in the system, from topmost management to the leading-deck supervisor. MBO provides a means of working out destructive conflicts and keeping productivity going by relating short-term goals to long-term objectives. MBO systems can be adapted to any industry or organization of almost any size. The key to making it work, however, is commitment to specified objectives.

3187-73

WHITE HOUSE CONFERENCE RECOMMENDATIONS APPLICABLE TO SCHOOL FOOD SERVICE.

A F Sweeney

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 25-27. June 21/July 2, 1971.
LB3473.0508 P88

School food services, White House Conference on Children.

Abstract: This paper discusses various recommendations made in the penals of the White House Conference on Food, Nutrition and Health which are applicable to school food services throughout the Nation. School food services are challenged to provide not only nutritious meals but nutrition education, table etiquette training and related information. Recommendations on the qualifications for and training of teachers in nutrition education are included.

3188-73

FOOD AND BEVERAGE COST CONTROLS.

Ernst Weissel

See Text, IIT Educational Services 202 p. illus. (c1971).
TX911.3C6583 (Hotel-Hotel Management series)

Accounting, Beverages, Cost effectiveness, Financial management, Food cost, Food purchasing, Food service management, Inventories, Menu planning.

Abstract: For the manager of a food service operation, food and beverage cost controls are most important. Cost controls are the key to profits, which in turn determine the success of a food service business. This book explains the management attitudes toward cost controls through analysis of every aspect of a food service operation. Three chapters are devoted to inventory controls, and other chapters deal with control of food sales, store room goods, purchasing and receiving techniques, menu prices, and daily production methods. Specific control procedures are explained for spot checking, banquet work, and beverage supplies. Budgeting, forecasting of business cycles, and break-even analysis are discussed in terms of their usefulness in determining control procedures.

3189-73

MANPOWER NEEDS IN THE NURSING HOME INDUSTRY.

Cooking for Profit 39 (238): 52,54-55. June 1970.
TX901.C6

Administrator education, Dietitians, Educational programs, Food service supervisors, Food service workers, Manpower needs, Nursing homes, United States, Nurses.

Abstract: This article describes the problems nursing home food services have in filling job vacancies, particularly in the dietary departments. Charts showing manpower data for dietitians and foodservice supervisors in the U.S., and a listing of educational programs for nursing home administrators are included.

3190-73

AN EVALUATION OF THE SCHOOL LUNCH PROGRAM OF FIVE PUBLIC HIGH SCHOOLS IN HONOLULU, HAWAII: PART I: ATTITUDES OF HIGH SCHOOL STUDENTS TOWARD THEIR SCHOOL LUNCH PROGRAM. PART II: BEYOND THE FEDERAL REGULATIONS FOR THE TYPE A SCHOOL LUNCH: NUTRIENTS AND PLATE WASTE.

A S Heratzki, C Chung, E Dewettes

Monitor, American School Food Services Assn. 34 p. 1971.
LB3473.83 P88

Adolescents (12-19 years), Attitudes, Food consumption, Program evaluation, Program planning, School lunch, United States. Abstract: Methods and results of a study of the School Lunch Program in Hawaii. Questions attempted to gain insight into attitudes of the pupils toward school lunch, whether food services was meeting nutrient requirements of the students and the amount of discarded food.

3191-73

PROBLEMS OF WOMEN IN FOODSERVICE.

Carol Haresell

Food Mgt 8 (7): 36-41. July 1973.
TX943.P6

Attitudes, Behavior, Food services, Working women.

PAGE 70

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Abstract: This article discusses problems which concern women in foodservice, particularly in relation to wages and management potential. One of the major problems involves the attitudes of many women in the field. Representative comments of both women and men concerning these problems are included.

3192-73

THE ART OF DIRECTING AND COMMUNICATING.

Josephine Hartin

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 68-76. June 16/27, 1969.

LR3479.0574 1969 F5W

Communications, Management, School food service.

Abstract: State goals and objectives for enlightened use of the art of communication in school food service are presented.

3193-73

THE CONTROL FUNCTION IN THE MANAGEMENT OF SCHOOL FOOD SERVICE.

Josephine Hartin

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 89-95. June 16/27, 1969.

LR3479.0574 1969 F5W

Financial management, Management, School food service.

Abstract: A discussion of the means to control the functions of school food service from a management point of view--basic requirements are stated.

3194-73

FOODSERVICE PLAN TIME!

Josephine Hartin

Food Mgt R (8): 27-28. Aug 1973.

TK943.P6 F5W

Budgeting, Evaluation, Financial management, Food cost, Food service management, Operating expenses, Planning, School food service.

Abstract: The cost of resources essential to food service have increased dramatically and continue to increase at an alarming rate. School food service managers must do some long-range planning to optimize their resources. One of the best ways for a school food service to take stock of its assets and needs is to bring in an evaluation team made up of food service professionals. Such an evaluation takes place in three steps: (1) a self-study done by the school principal and food service manager to determine the status and needs of the food service operation; (2) a local committee of food service, teaching, and administrative personnel to review the self-study and make recommendations; and (3) a visiting committee made up of USDA specialists, a state food service director, food service experts in various fields (food purchasing, financing, equipment, layout, etc.) to examine the food service operation and recommend plans for change.

3195-73

IDENTIFYING AND DEVELOPING WOMEN FOR MANAGEMENT POSITIONS.

Bird McCord

Training and Dev J 25 (11): 2-5. Nov 1971.

LC1041.T7 F5W

Employment opportunities, Job discrimination, Management development, Motivation, Role of women, Social relations, Training, Working women.

Abstract: Management is as yet unable to recognize the similarities between discrimination toward minority-group males and its present attitude toward women. The same social/cultural lag exists and will not change until management attitudes toward women change. In general women have achieved little more than token representation within management, and even these "token" women are found usually in traditionally female industries (women's magazines, nursing, elementary education, etc.). This article makes a case for the view that "if opportunities for educated women in areas other than the traditional feminine jobs are not forthcoming, this country may be headed for an even greater social polarization than it has experienced to date....the success of women in managerial positions will be dependent on the organization's interest and effort in developing women and...in changing the attitudes of its line management."

3196-73

MANAGEMENT OF HUMAN RESOURCES.

Helen McGee

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 91-104. 22 June/3 July, 1970.

LR3479.05039 F5W

Administration, Budgets, Elderly (65 + years), Food programs, Models, School food service.

Abstract: This paper discusses the management of human resources. Topics included are a free lunch for every child, breakfast and dinner at school, feeding of the elderly at school, the availability of food service in schools twelve months a year, communication of the importance of their jobs to school food service employees. "Problem-orientation" versus "objective orientation" in approaching an objective, approaches to improvement of work performance through proper staffing consideration, and non-human resources such as materials and facilities, budgeting and cost analysis. Six exhibits pertaining to staffing, position descriptions and job evaluation are included.

3197-73

A FOOD SERVICE CONCEPT FOR TODAY'S UNIVERSITY STUDENT.

Margaret Rosahaa, Elizabeth Hyde, Rheta McCatchia
J Am Diet Assoc 63 (5): 540-542. Nov 1973.

3B3.R AR34

College food service, College students, Cost effectiveness, Financial management, Food service management.

Abstract: A new college food service concept has been tried at the University of Wisconsin at Madison. It involves a choice of four spreading levels of food plans. Both meal tickets and cash service are offered. The food service staff no longer has to police dining rooms and snack bars, shuffle papers to arrange for meal transfers, prevent non-paying guests from obtaining free meals, or justify to students what happens to board dollars paid for missed meals. The new concept has contributed significantly to stabilizing occupancy of residence halls. The system provides students more desirable food service options at reasonable prices without jeopardizing financial stability.

3198-73

PRINCIPLES OF ADMINISTRATIVE AND SUPERVISORY MANAGEMENT.

James E Horgan

Engelwood Cliffs, N.J., Prentice-Hall 372 p. illus. [c1973].

BD31.86 F5W

Administration, Communication skills, Human relations, Industrial relations, Management, Management education, Personnel management, Supervision, Training.

Includes bibliography.

Abstract: This text is designed to furnish the potential or working manager with the fundamental principles of his or her job. It covers a wide range of topics, treating management as a universal process applicable to any field. Specifically, the chapters deal with four main areas in which a manager must be proficient: (1) the management process--fundamental principles needed to develop a "management-minded" point of view; (2) human relations--fundamentals of an employee-oriented philosophy of management; (3) supervisory skills--experience-tested processes for attaining close and effective management-employee relationships; (4) management techniques--work patterns that help get jobs done efficiently and handle situations that cannot be dealt with by supervisory skills alone.

3199-73

DO YOU REALLY KNOW YOUR EMPLOYEES?

William J Horgan

Corraell Hotel and Restaurant Admin Quarterly 14 (1): 36-40. May 1973.

TK901.C67 F5W

Communication skills, Evaluation, Food service management, Food service workers, Job satisfaction, Motivation, Personnel management, Surveys.

Abstract: Food service directors often have only a sketchy notion of how their employees feel about certain important matters. 254 restaurant employees were polled to discover what their prevailing attitudes are in 10 major areas: (1) use of convenience foods; (2) food service mechanization; (3) wages paid; (4) fringe benefits offered; (5) job security; (6) working environment; (7) length of worker's own job; (8) advancement opportunity; (9) training given; and (10) supervisor received. Then, 46 food service directors were asked to estimate their employees' attitudes in those same areas. Managers' estimates were most accurate for mechanization, job security, and training; but they woefully underestimated their employees' feelings about convenience foods, supervisors, and job wage. Overestimation occurred in other areas--that is, employees were far less content with their wages, fringe benefits, and advancement opportunities than the managers thought. The results of this survey have implications for management, management training, and specifically for communication between managers and workers.

3200-73

MANAGEMENT BY OBJECTIVES AND RESULTS.

George L Morricey

Reading, Mass., Addison-Wesley Pub. Co. 164 p. illus. [1970].

BD31.862 F5W

Cost effectiveness, Decision making, Management, Management education, Objectives, Planning, Productivity, Program planning.

Bibliography: p. [145]-148.

Abstract: This book describes a system of management wherein every action is directed toward an explicitly stated objective or desired result. Managers must establish a realistic, achievable goal; create a logical, workable program for its accomplishment; and devise a method for evaluating performance in terms of measured results in obtaining the goal. The book is divided into two parts: the first section explains how to plan and set out objectives; the second section deals with control--how to direct action toward fulfillment of objectives, and how to measure the effectiveness of that action.

3201-73

MOST FAVORED FOREIGN FARE.

Food Serv 35 (6): 23,64-66. June 1973.

3B3.253R F732

College students, Cookery, International, Food preference ratings, Surveys.

Abstract: The Gallup organization polled college students to determine their preference in foreign foods. The top six favorites were beef stroganoff, lasagna, veal parmigiana, Swedish meat balls, tacos, and steak teriyaki. Whether or not

3202-73

the students had traveled abroad, the survey revealed that young people enjoy experimenting with new cuisines. Food services could do well to expand their menus to include foreign fare.

3202-73

INDUSTRY'S INTEREST IN SCHOOL FOOD PROGRAMS.

William H. Murphy

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 28-33. June 27-29, 1972.

TX345.H3 1972 PSH

Child nutrition, Child nutrition programs, Food industry, Food technology, Industry role, School food service.

Abstract: The food industry has a great interest in school food programs not only because they constitute the second largest food market, but also because industry enjoys the challenge of improving the nutrition of people generally. When purchasing commercially prepared food products, schools should heed the following points: (1) Buy on value, not just price, because nutrition and child acceptance are paramount. (2) A processor cannot efficiently produce meals containing any individual varieties of food. (3) Stick to traditional products rather than substitutes, especially with respect to protein items. Insist on long-term test data on any substitute foods. (4) Inform parents and teachers when substitute foods are used; they should not be covered up or passed off as something else. (5) Buy only from processors that have rigid tests and high standards for ingredients. (6) Periodically check to make sure that the foods received are the foods that were ordered.

3203-73

THE A-H-C'S OF PRODUCTIVITY.

James R. Myers

Cooking for Profit 39 (229): 25-27, 50, 52. Jan 1970.

TX901.C6

Food service industry, Food service supervisors, Productivity.

Abstract: This article discusses the aspects which must be considered in achieving higher productivity in the foodservice industry. Major topics include people, machines, materials and space. A number of "productivity quotes" from foodservice consultants and directors are included.

3204-73

EVERY EMPLOYEE A MANAGER: HOW MEANINGFUL WORK THROUGH JOB ENRICHMENT.

W. Scott Myers

New York, McGraw-Hill 233 p. illus. [1970].

HF5549.H9 PSH

Human relations, Job satisfaction, Job training, Management, Motivation, Personnel management, Supervision.

Abstract: Much theory has been expounded about good management and effective labor relations. This textbook is intended to bridge a gap between management theory and practice, presenting the theoretical as a basis for practical advice and experience in building managerial effectiveness. Emphasis is placed on job enrichment—defined in this book as "developing employees so that they think and behave like managers in managing their jobs, and redefining the job and the role of the worker to make such development feasible." examples and techniques of job enrichment are presented.

3205-73

PRODUCTIVITY IN THE FOOD INDUSTRY: A PRELIMINARY STUDY OF PROBLEMS & OPPORTUNITIES.

National Commission on Productivity

Washington, D.C. 23 p. 1973.

HD9006.H3 PSH

Agricultural development, Economic development, Food industry, Labor force, Laws, Marketing, Productivity, Research, Technology.

Abstract: A study was made of productivity within the food industry to identify problems and possible solutions. The study revealed 5 principal areas needing improvement. Recommendations were as follows: (1) Impediments to productivity due to government regulation should be reduced or eliminated. (2) Rail transport of food should be improved to equal the best service of the past 20 years. (3) Agricultural production operations having the greatest potential for improving productivity should be identified and implemented. (4) Clarification should be made of certain anti-trust regulations which have inhibited productivity improvements. (5) Comprehensive, industry-wide research and development projects should be encouraged but screened for relevancy, reliability, and validity.

3206-73

THE TRAINING MEMORANDUM (FILM LOOP).

National Education Media, Inc.

Hollywood, National Educational Media 1 cassette, paper has,

ed, col., 10 min. 1973.

HF5549.T72 PSH AV

Personnel management, Supervision, Supervisors.

Abstract: This is a slide-opening motivational film on the benefits of training to change attitudes of resistance and indifference. The savings of time and money are described in detail: reduction of waste, reduction of accidents, increased motivation and employee productivity, easing of supervisory work load, and many others, the film through a cleverly designed dramatization takes a skeptical supervisor through a series of experiences which motivate him to see training in a new

light. He learns its many benefits to himself, his workers, and his company. Several examples of modern training methods and philosophy are illustrated.

3207-73

THE TRAINING MEMORANDUM (NOTION PICTURE).

National Educational Media, Inc.

Hollywood, National Educational Media 1 reel, 16mm, ed, col,

12 min. 1973.

HF5549.T7 PSH AV

Personnel management, Supervision, Supervisors.

Abstract: This is a slide-opening motivational film on the benefits of training to change attitudes of resistance and indifference. The savings of time and money are described in detail: reduction of waste, reduction of accidents, increased motivation and employee productivity, easing of supervisory work load, and many others, the film through a cleverly designed dramatization takes a skeptical supervisor through a series of experiences which motivate him to see training in a new light. He learns its many benefits to himself, his workers, and his company. Several examples of modern training methods and philosophy are illustrated.

3208-73

INCREASING PRODUCTIVITY (NOTION PICTURE).

National Educational Media, Inc.

Hollywood, National Educational Media 1 reel, 16mm, ed, col,

12 min. 1973.

HF5549.I5 PSH AV

Personnel management, Supervision, Supervisors.

Abstract: This film is intended to motivate managers to accept responsibility for increasing productivity. It discusses three aspects of the manager's job related to productivity: maintaining the status quo; problem solving; and creating productive change to promote growth. The film then moves into a portrait of the manager as change-agent, detailing four responsibilities for accurate assessment; for involving others; and for leadership in increasing productivity.

3209-73

DISCIPLINE—A MATTER OF JUDGMENT (NOTION PICTURE).

National Educational Media, Inc.

Hollywood, National Educational Media 1 reel, 16mm, ed, col,

12 min. 1973.

HF5549.D5 PSH AV

Personnel management, Supervision, Supervisors.

Abstract: Training for supervisors and managers in the difficult area of discipline. Uses a courtroom setting to dramatize the trial of a supervisor for having taken disciplinary action against three employees. Emphasizes paramount need for objectivity and impartial judgment on all levels of discipline from issuing a reprimand to terminating an employee. Putting rules in writing, disciplining in private, keeping a file of employee infractions are stressed. Teaches the use of discipline to educate, not humiliate. Points out that discipline must be prompt and consistent.

3210-73

NEW IMAGE NEEDED FOR FOOD SERVICE WORKERS.

What's New News Ecos 25 (2): 42-43. Feb 1971.

HF5549.V4

Career ladders, Food service industry, Food service workers, Surveys.

Abstract: This article offers excerpts from the 225-page Cornell University study entitled A Study of Career Ladders and Manpower Development for Non-management Personnel in the Food-service Industry, prepared for the Manpower Administration, U.S. Department of Labor.

3211-73

WORKSHOP FOR SCHOOL FOOD SERVICE SUPERVISORS AND MANAGERS; FOOD SERVICE ORGANIZATION AND MANAGEMENT I; RESPONSIBILITIES OF THE MANAGER.

New Mexico, State Department of Education, School Food Service Division

Santa Fe, N.M. 64 p. [n.d.].

TX945.H42 PSH

Communication skills, Food service management, Inservice education, Motivation, New Mexico, Planning, School food service, Supervision, Workshops.

Workshop held June 15-20, 1972.

Abstract: School food service programs comprise the second largest food service operation in the U.S. Food service research and technology have, in recent years, altered not only food preparation and serving methods but have also brought changes in management and employee relations. This workshop manual outlines an inservice training course developed by the State of New Mexico to help school food service directors carry out their responsibilities more efficiently and to introduce them to new concepts in food service management. The workshop takes place over a 5-day period and includes the following subject matter: (1) creating (innovating, building, problem solving); (2) planning (personnel policies and practices); (3) organizing (time/work schedules, work simplification); (4) motivating (employee relations, training); (5) communicating (use of aids, personnel and community relations); (6) controlling (inventory, portions, record-keeping, cost analysis, purchasing, etc.).

- 3212-73
THE NEW PSYCHOLOGY OF SUCCESS.
 Instit/vol Feeding 73 (10): 37-44. Nov 15, 1973.
 TX920.I5 P6N
 Careers, Food service management, Job satisfaction, Management development, Management philosophies, Motivation, Psychological aspects, Salaries.
 Abstract: Food service executives command some of the highest salaries in the American business world, but money is not the key to job motivation among top management. From recent attitudes of the industry, it turns out that fringe benefits are more important than wages. Food service executives value such psychological factors as family happiness, job satisfaction, and congeniality of fellow employees far above anything else, now that they have finished scrambling to the top and can stop and think about such things. The implications of this are obvious. The organizations that offer personal instead of simply financial rewards will capture the top executives talent of today and tomorrow.
- 3213-73
NURSING HOME FOODSERVICE.
 Cooking for Profit 39 (234): 34-35. Jan 1970.
 TX901.C6
 Cost effectiveness, Federal aid, Food services, Glossaries, Nursing homes, Operating expenses, Population trends, Wages.
 Abstract: This article discusses the potential problems, pitfalls and profits in running home foodservice as the percent of the U.S. Population over age 65 climbs at a rapid rate. Definitions of the various types of serving homes are included.
- 3214-73
THE COMPUTER & HOW IT WORKS.
 Frank O'Leary
 Food Mgt 8 (8): 50-52, 73, 82. Aug 1973.
 TX943.P6 P6N
 Computer applications, Computer science, Computers, Data processing.
 Abstract: In language readily understandable to the layman, the basic principles and functions of a computer are here explained, especially as they apply to food service operations.
- 3215-73
SO, HE OUGHT TO GET STARTED ON OD.
 Paul O'Harke
 Training and Dev J 26 (1): 21. Jan 1972.
 LC1041.T7 P6N
 Administration, Administrator role, Change agents, Evaluation, Management, Management development, Objectives, Organization, Productivity.
 Abstract: Organizational Development (OD), can be very complex, but companies with limited resources can achieve quite a lot in OD if management will take up the task of getting things started and offering leadership and direction. To begin, top managers must answer this question: how can we really achieve a more effective organization? Next managers must, with concurrence of subordinates, establish an organizational objective to give their firm a sense of direction, and then dedicatedly pursue that objective for a year. The results will be surprisingly beneficial, but only if the total management forces participate, involves itself in the organizational development goal, and commits itself to seeing the goal accomplished. Trust and free communication between all employees is essential.
- 3216-73
FOCUS IS ON FOUR SEGMENTS OF THE FOOD SERVICE INDUSTRY: CONTRACT FEEDING, RESTAURANTS, HOTEL FOOD SERVICE, AND AIRLINE FEEDING.
 Mary W O'hara
 Proc Soc Ad: Food Serv Mss 9-14. Apr 1972.
 TX943.P7 P6N
 Airline catering, Catering, Contract feeding, Food preparation and distribution systems, Food services, Personnel management, Research, Restaurants.
 Abstract: Mary W. O'Hara, project coordinator in the National Restaurant Association's Career and Training study reported that the study group was in the implementation phase in the contract food service segment of the study; and she wanted to discuss the design phases to that point. She referred back to the first phase, that of initial data collection, pointing out that it involved a whole series of things--looking at the organization, looking at the company, considering the way that personnel policies and practices have been developed, and especially the way that they affect the current utilization, promotion, and wage structures of hourly employees.
- 3217-73
THE PEOPLE DIMENSION.
 Cecil P Olsen
 In Proceedings of the Southwestern Regional Seminar for School Food Services Adm., Okla. State Univ., 1970 p 38-48. 22 June/3 July, 1970.
 LH3479.05039 P6N
 Management education, School food services.
 Abstract: This paper discusses "The People Dimension" topics included are services to others, the factors influencing job satisfaction or dissatisfaction, communication, guidelines for developing strategies to deal with people-related situations, a checklist for activities of employees, and children as a part of the "People Dimension" in a school lunch program.
- School food service directors are challenged to put children first in order to have a proper perspective from which to develop nutrition education and school lunch programs. Following the paper is an award-winning story entitled "Ciphar in the Snow" about a young boy who stepped off the school bus and fell dead in the snow because nobody in his life had ever recognized his "People Dimension" and natural human need for acceptance.
- 3218-73
PERSONNEL TRAINING--A DIMENSION OF MANAGEMENT.
 Cecil P Olsen
 In Proceedings of the Southwestern Regional Seminar for School Food Service Adm., Okla. State Univ., 1970 p 59-62. 22 June/3 July, 1970.
 LH3479.05039 P6N
 Personnel management, Training.
 Abstract: This paper concerns personnel training as a dimension of management. Eleven items which are involved in personnel training are discussed.
- 3219-73
MOTIVATION IN ACTION.
 Dorothy L Otterson, Harriet Stephenson
 Training and Dev J 26 (3): 36-41. Mar 1972.
 LC1041.T7 P6N
 Attitudes, Behavior, Job satisfaction, Management philosophies, Motivation, Performance, Personnel management, Supervisors, Working conditions.
 Abstract: Industrial employees have changed in the last generation or so. Their education, training, life experiences, and values are different enough to necessitate total readjustment of business practices to make productive use of these newer employees. A study was undertaken to discover just exactly what factors contribute to a pleasant, productive working environment. The most vital factor seems to be the recognition and operative commitment on the part of management to treat every employee as an honest human being who takes pride in his work. The individual most important in insuring employee job satisfaction (and thus productivity) is the immediate supervisor who sees his subordinates and their work on a day-to-day basis. When the supervisor actually trusts his employees with responsibilities and allows the freedom to set goals and make important contributions, productivity tends to increase proportionately.
- 3220-73
THE MANAGEMENT OF TRAINING: A HANDBOOK FOR TRAINING AND DEVELOPMENT PERSONNEL.
 Calvin P Otto, Rollin O Glaser
 Reading, Mass., Addison-Wesley Pub. Co. 410 p. illus. [1970].
 HF549.5.T7088 P6N
 Educational planning, Educational programs, Educational resources, Instructional materials, On the job training, Personnel management, Teaching methods, Training, Training techniques. Includes bibliographical references.
 Abstract: This handbook for training and development personnel pulls together the fundamentals of the training job and introduces a pragmatic approach to solving training problems. Topics covered include (1) organization of a training department, (2) training strategy, (3) training methods and materials, and (4) examples of training situations.
- 3221-73
FOOD MANAGEMENT IN SCHOOL FOOD SERVICE.
 David H Page
 In Proceedings of the Southwestern Regional Seminar for School Food Services Adm., Okla. State Univ., 1970 p 105-12222 June/3 July, 1970.
 LH3479.05039 P6N
 Food service management, School food services.
 Abstract: This paper discusses food management in the school food service. The situation of self management versus professional management in school lunch programs is emphasized, and the merits of each group as managers are considered. The VIT-LUNCH program in St. Louis and the 15700-PAK program in Detroit are compared for cost and menu variety. Management techniques using E.D.P. systems for food costs and labor control are included. Five attachments containing graphs and supplementary material follow.
- 3222-73
MANIFESTS POINT THE WAY FOR GREATER USE OF FROZEN PRODUCTS IN FOOD SERVICE OPERATIONS.
 Quick Process Foods 36 (2): 90-92, 94, 96, 101-102, 104-105. Sept 1973.
 389.8 Q4
 Food preparation, Food service management, Frozen foods, Marketing, Merchandising, Processed foods, Purchasing.
 Abstract: There exist major obstacles preventing greater use of frozen foods by institutional and commercial food service establishments. Seven members of the food industry--three frozen food packers/processors, one distributor, one broker, and two food service directors--formed a discussion panel to air some of these problems and suggest solutions. The biggest problem seems to be one of communication. Food service operators are simply not being informed about current and potential frozen food items. Extensive sampling is the best way to promote new products to food service operators. Brokers and distributors need more selling tools in order to do their job effectively. Food service operators have been skeptical of using frozen foods because in the past they have been "taken" by

3223-73

fly-by-night frozen food processors. These disreputable producers pose a definite threat to the frozen food industry.

3223-73

A FIVE STATE STUDY OF SECONDARY SCHOOL LUNCHROOM OPERATIONS.

Eugene Parker
Sch Lunch J 22 (8): 57-62. Sept 1968.
389.8 SC86

Food service management, Michigan, Minnesota, Missouri, Ohio, School lunch programs, Secondary schools, Surveys, Wisconsin. Abstract: This article reports a 5-state study made to determine how well secondary school lunch programs were operating. Among other things, the findings indicate rising meal costs but no improvement in profitability. Food costs, not labor costs, are the number-one problem. Labor is next, with equipment, space, and government role being of lesser importance.

3224-73

THE COMPUTER & YOU.

William Patterson
Food Mgt 8 (8): 40-45, 75. Aug 1973.
TX943.P6 P8

Computer applications, Computer science, Computers, Cost effectiveness, Food service management, History, Institutional feeding, Systems approach.

Abstract: Computers are revolutionizing the institutional food service field. These machines are capable of calculating just the right amount of foodstuffs at specific price levels that will produce the maximum nutritional value for the money. Computers are able to provide data to help food service personnel decide everything from whether to buy a new piece of equipment to how much milk will be needed during a certain week. Before converting to computer methods, however, food service directors should find out the pros and cons of computers generally and their potential application to specific food service operations.

3225-73

SUPERHEROIN: THE STORY OF THE NEW WOMAN IN FOODSERVICE.

William Patterson
Food Mgt 8 (7): 30-35, 60, 62. July 1973.
TX943.P6 P8

History, Institutional feeding, Working women.

Abstract: This article discusses the history of the Women's Rights Movement, and the emergence of liberated women in institutional foodservice. A chronology of major events in the Women's Rights Movement, 1961-1972, is included.

3226-73

SOAR IN '74.

Eloise Payne
Sch Foodserv J 27 (10): 74-76. Nov./Dec. 1973.
389.8 SC86

Baltimore, Cafeterias, Communication (Thought transfer), Food service management, Industrial relations, Job satisfaction, Motivation, Productivity, School food service.

Abstract: To keep motivation high and communication lines among employees and management open, the Baltimore school food service department set a service theme for the year 1974 around which staff members could rally. The idea is to not only set up a theme but also to put good management into practice by making sure each employee knows how he or she fits into the food service system and how his or her job is important to the overall function of feeding nutritious meals to children.

3227-73

MANAGING CREATIVELY: A VERY PRACTICAL GUIDE IN TWO VOLUMES.

Theodore Marvin Follock
Boston, Cahners Books 2 v. illus. [1971].
HD31.P6 P8

Communication skills, Decision making, Evaluation, Industrial relations, Leadership, Management education, Motivation, Personal management.

V. 1. Managing yourself creatively.--V. 2. Managing others creatively.

Extract: What say make these 2 books somewhat different and say commend them to your attention in an offbeat way--is that they are neither the end result of a nationwide survey of business leaders nor the distilled experience of 50 years' personal involvement with a major corporation...these books rest on a firm foundation of 4 highly personal convictions. (1) We can improve our own performance and the performance of those under us. (2) Aside from human life itself, there is nothing so precious as a good idea. (3) The successful management of oneself and others is nothing more or less than applied common sense. (4) Regardless of the sophistication of our machinery, the subtlety of our planning, or the modernity of our facilities, it will always be people who make our companies go.

3228-73

PRACTICAL WAYS TO HOLD DOWN COSTS IN SPITE OF HIGH FOOD PRICES.

Harry Pope
Instit/vol Feeding 72 (11): 52-53, 23. June 1, 1973.
TX820.I5 P8

Costs, Food cost, Food prices, Food service management, Money management, Operating expenses.

Abstract: Rising food costs make it harder for food service operators to stay within their budgets or keep from raising menu prices. This article details one manager's success in discovering new ways to save money and keep menu prices steady.

Suggestions include (1) compiling a menu analysis sheet too see if the most popular and profitable menu items are being featured as much as possible; (2) avoiding food waste; (3) using low-budget recipes; (4) obtaining bid prices, volume discounts, and cheaper meat cuts; (5) enforcing portion controls; (6) applying cash flow to cost reduction; and (7) saving in support costs. A notable effect of reducing expenses and keeping menu prices stable is a substantial increase in sales volume.

3229-73

QUALITATIVE AND QUANTITATIVE CONTROL OF FOOD.

Eleanor Pratt
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 118-126. June 15/26, 1970.
L83479.0574 P8

Food preparation, quantity, Food quality, Management, School food service.

Abstract: Management control of food, quality and quantity in School Food Service presented and defined. Its relationship to the functions of management control on 5 major levels outlined.

3230-73

A STUDY OF THE ROLE OF THE UNIT SCHOOL FOOD SERVICE SUPERVISOR AS PERCEIVED BY SELECTED NORTH CAROLINA SUPERINTENDENTS AND SCHOOL FOOD PERSONNEL.

Nancy Leah Praes
Raleigh 132 l. 1968.
L83475.P7 P8

Administrator role, Attitudes, Food service supervisors, Food service workers, Industrial relations, North Carolina, School administration, School food service.

Theis (Ed. D) - North Carolina State University bibliography: leaf 113.

Abstract: This study purports to identify the tasks that should constitute the role of a school food service supervisor by determining the role of such a supervisor as perceived by school superintendents and food service personnel. On the basis of her findings, the author concludes that "delineation of behavioral tasks for a position can be used in the study of the role of an incumbent" and the findings of this study may be used as a basis for analyzing the supervisor's role. In other words, the results of this study are not substantive, but procedural. The author suggests nothing about the implications for the role of food service supervisor, but rather suggests that the method of research used in this "research" is applicable to the study of food service supervisors in states other than North Carolina.

3231-73

PRESCRIPTION FOR PROGRESS.

Instit/vol Feeding 71 (1): 25-40. July 1, 1973.
TX820.I5

Hospital food service, Innovation.

Abstract: This article discusses innovative food service systems in hospitals. Featured are the Kaiser Foundation Medical Center, Northern California Region, Cedars-Sinai Medical Center, Los Angeles, Palmetto General, Mialeah, Florida, and Brookdale Hospital Medical Center, Brooklyn, New York.

3232-73

PUTTING THE SQUEEZE ON RACIAL DISCRIMINATION.

Fast Food 72 (6): 112, 114, 116. June 1973.
389.2538 P82 P8

Employment opportunities, Food service workers, Labor force, Laws, Racial discrimination.

Abstract: Discrimination in employment is prohibited in its more obvious manifestations by legislative and executive action; but in some nonconforming businesses and industries, subtler forms of racial discrimination continue. This article cites the more insidious types of quasi-legal discrimination and warns managers of the dangers such discrimination can bring to their businesses and the damage it can do to themselves and their workers.

3233-73

HATCH OUT! HERE COME THE UNIONS.

Charles Quay
Food Mgt 8 (7): 50-52, 62. July 1973.
TX943.P6 P8

Food service workers, Labor unions, Morale, Motivation, Personnel.

Abstract: This article discusses foodservice personnel management at Parkview Hospital. Included is information on a study which the hospital had done on contract to survey all functions in the foodservice operation, develop job descriptions, and work out other details in preparation for potential negotiation of a union contract.

3234-73

RAPID FOOD SERVICE FOR SAN FRANCISCO'S NEW TRANSPORTATION SYSTEM.

Food Serv 35 (6): 44-45. June 1973.
389.2538 P732

Commercial food service, Convenience foods, Fast-food chains, San Francisco, Take-out foods, Take-out service.

Abstract: The new Bay Area Rapid Transit lines in San Francisco intersect with the old cable car lines at a point where a 20-year-old Woolworth store stands. The food service operation at this store will undoubtedly benefit from the new passenger

P888 74

- traffic. This article tells of the plans being made by Woolvorth's food service manager to handle the increased volume.
- 3235-73
INSTITUTIONAL USE OF FROZEN ENTREES: QUALITY-PRICE MARKET SURVEY.
 Clinton L. Rappala
 Cornell Hotel and Restaurant Admin Quarterly 14 (1): 72-88, 9-9 May 1973.
 TX901.C67 P5W
 College food service, Food preparation, Food service management, Frozen foods, Hospital food service, Institutional feeding, Main dishes, Processed foods, Surveys.
 Abstract: The survey of 12 colleges and 12 hospitals reported in this article affords valuable insight into the food systems used by institutional food services today. Currently, four basic systems are in use: (1) conventional food system (food materials purchased raw and processed from scratch by fairly large labor force); (2) semi-conventional food system (labor force reduced due to purchasing of some prepared foods); (3) "Ready Foods" system (precooked frozen entrees produced on premises for later use); (4) total convenience system (90% to 95% of foods purchased in convenience form from outside commercial suppliers). In all cases, there was each interest in purchasing precooked frozen entrees. Because the survey revealed no immediate saving in institutional labor costs after conversion to total convenience, food manufacturers should stress entree quality, variety, and cost uniformity as well as reduced capital investment for equipment and space. Hospital requirements for labeling are stricter as to nutritive content, and both hospitals and colleges stress food quality over food cost.
- 3236-73
IS YOUR BUNDLE BIG ENOUGH?
 Betsy Reakin
 Inetit/vol Feeding 71 (9): 45-60. Nov 1, 1972.
 TX820.15
 Food service industry, Food service management, Investments, Surveys.
 Abstract: This article covers I/VPH'S Executive Status Report 4, and presents guidelines for personal growth in the institutional foodservice/lodging industry. Topics include investment in stocks, selling out, going public, franchising, working hard, and knowledge of the job market.
- 3237-73
EFFECTIVENESS OF PROGRAM EVALUATION.
 Elton T. Reeves, J. Michael Jensen
 Training and Dev J 26 (1): 36-41. Jan 1972.
 LC1041.T7 P5W
 Adult education, Educational programs, Evaluation methods, Program evaluation, Research, Statistical analysis, Testing.
 Abstract: Are participants in adult education programs good judges of a program's worth or effectiveness? The study reported in this article was designed to answer just that question. Students in adult education programs were asked at the end of each class session (1) if the subject matter was relevant and (2) if the instructor communicated well. At the end of the course, students were asked to evaluate the entire program. Several months later, students were sent a questionnaire in which they again evaluated individual sessions and the total program. Program instructors also answered the questionnaire. The results of the study indicate that participants' evaluation of adult education programs could be an effective means of developing and refining future programs.
- 3238-73
FINANCIAL ACCOUNTING: CLASSIFICATIONS AND STANDARD TERMINOLOGY FOR LOCAL AND STATE SCHOOL SYSTEMS. Rev.
 U.S., Office of Education
 Charles T. Roberts, Allan R. Lichtenberger
 Washington, D.C. 194 p. [n.d.].
 LB2830.U52 1970 P5W (U.S. Office of Education. State educational records and reports series handbook II)
 Accounting, Bookkeeping, Budgeting, Financial management, Handbooks, School administration, School systems.
 Abstract: This handbook is designed to serve as a vehicle for educational program cost accounting at the local and state levels. When programs are eventually identified and benefits can be measured, a full program, budgeting, and evaluation system can then be operated. This handbook updates the original edition which provided only for a cost-accounting system that satisfied the legal and stewardship requirements connected with handling public funds. This edition provides a structure for describing and recording cumulative costs of programs.
- 3239-73
OPERATION SELF-APPRAISAL: A CHECKLIST FOR SYSTEMS SUCCESS.
 Richard K. Rogers
 Food Serv 35 (5): 116, 118, 120, 122-124, 129. May 1973.
 389.2538 P732
 Facilities planning and layout, Facility requirements, Food preparation and distribution systems, Food service management, Systems development.
 Abstract: This article is an attempt to get food service managers to "modernize" their businesses by investing in food supplies and equipment that operate according to pre-prepared systems. These systems of food preparation, food receiving, food storage, and food serving are supposed to better enable the food service manager to cater to his customers no matter who those customers are, what they want to eat, when they want to eat it, where they want to eat it, why they want to eat it, or how they want it cooked and served.
- 3240-73
GENERAL ADMINISTRATION IN THE NURSING HOME.
 Wesley Wiley Rogers
 Boston, Cahaera 330 p. [1971].
 RA997.R6 P5W
 Administration, Administration policies, Financial management, Nursing homes, Organization, Patient care, Personnel management, Planning, Supervision.
 Abstract: Nursing homes are relatively new institutions, having been established for the most part since the turn of the century. The majority of patients are elderly people who are no longer physically (or perhaps mentally) able to live on their own. For this reason, many nursing homes combine the facilities of a clinic or small hospital with the amenities of a residence hotel. This book is for nursing home administrators who want information on all aspects of the business from labor relations and technological improvements to patient care and counseling.
- 3241-73
DECENTRALIZED SCHOOL LUNCH.
 Stephen Rosenberg
 Food Mgt 4 (5): 33-34. May 1973.
 TX943.P6 P5W
 Food preparation and distribution systems, Menu planning, New York City, School breakfast programs, School food service, School lunch programs, Type A lunch.
 Abstract: In New York City, an experiment in decentralizing the school breakfast and lunch programs is underway. Decentralization should provide a more localized food service for students of Puerto Rican, Black, Chinese, Italian, Jewish, and Irish backgrounds. The first objective is to provide the student with the type of food he wants, while also meeting parents' desires, Type A lunch requirements, food costs, and labor budgets. The second objective is to provide every student with a hot meal, even though not every school in the district has facilities for hot meal preparation.
- 3242-73
SAGA'S MANAGEMENT ODYSSEY.
 Inetit/vol Feeding 72 (12): 37-42. June 15, 1973.
 TX20.15 P5W
 Commercial food service, Food service management, Food service supervisors, Food service workers, Management development, Management education, Organization, Personnel management.
 Abstract: This article describes the history and present-day operations of the Saga Administrative Corporation, one of the most diverse firms in the food service industry. Saga does business on the theory that human beings are an organization's greatest resource. Good employee relations are good business, and Saga makes it a point to sustain morale and participation through a system of open communication between workers and management. This system is called "Organization Development." Its purpose is to break down stifling hierarchical distinctions, encouraging supervisors and subordinates to confront each other honestly in order to seek ways of working together effectively.
- 3243-73
A RETURN TO FUNDAMENTALS: MAKE A CHOICE.
 Mel Sandler
 Cornell Hotel and Restaurant Admin Quarterly 14 (1): 23-26. May 1973.
 TX901.C67 P5W
 Administration policies, Administrator role, Food service management, Industrial relations, Labor unions, Personnel management, Planning.
 Abstract: The role of an administrator is to know his business, know his employees, and be able to manage employees effectively. In the last two areas, managers tend to be negligent due in part to the fact that labor unions somewhat limit a manager's control over personnel. In a non-unionized operation, a manager has greater freedom and responsibility to determine the course of his operation. But in either case, managers must deal with employees whose emotional and financial needs must be fulfilled. This necessitates open communication between management and unions, an ability to make employees feel essential to the successful operation of the company, and a participatory policy of management wherein labor is asked to help in formulating personnel guidelines and solving personnel problems.
- 3244-73
HOW MUCH DOES CONVENIENCE COST?
 Helen Saastad
 Cooking for Profit 35 (232): 25-31. Apr 1970.
 TX901.C6
 Convenience foods, Cost effectiveness, Food preparation, Fresh foods, Frozen foods, Hospital food service, Iowa, Menu planning, Research.
 Abstract: This article presents a comprehensive cost study undertaken by the dietetic department of the University of Iowa's University Hospital. Five menu items were studied, and each was prepared from scratch, using semi-convenience foods, and using ready-to-heat-and-serve convenience foods. The study revealed small differences in cost per finished serving between regular ingredients and convenience foods.

3245-73

3245-73

PATIENT-ORIENTED DIETETIC INFORMATION SYSTEM--II; COMPILING A COMPUTERIZED NUTRIENT DATA BANK.

Kathleen D Schaub, Marion Mason, Joan L Sharp
J Am Diet Assoc 63 (1): 39-41. July 1973.

389.8 AH34

Computer applications, Food tables, content, Hospital food service, Nutrient values.

Abstract: The Department of Dietetics of The Ohio State University Hospitals has compiled an extensive food composition table and stored it as a nutrient data bank in the computer. Presently, the data bank contains approximately 3,600 food items. It has storage space for 10,000 food items and sixty-three nutrients. Items may be added as needed, and nutrient values may be added and/or updated as they are reported. With this nutrient bank, an auxiliary number of computer programs can be written to use the data for any type of nutrient calculation. Selected food items can also be printed in any format. Dietitians are no longer required to sort through files of food composition tables and lists.

3246-73

PATIENT ORIENTED DIETETIC INFORMATION SYSTEM--III; A COMPUTER-ASSISTED INSTRUCTION PROGRAM FOR CALCULATING NUTRIENT INTAKES.

Kathleen D Schaub
J Am Diet Assoc 63 (2): 154-156. Aug 1973.

389.8 AH34

Computer applications, Computer assisted instruction, Nutrient intake, Therapeutic and special diets.

Abstract: A Computer-assisted instruction (CAI) program was developed to assist dietitians and students in calculating modified diets and in analyzing dietary intakes, recipes, and menus. The program provides: one all-inclusive source of nutrient data which is available at the user's fingertips, three teaching sessions for new users, a reference book listing the food items available in the file, and a program which performs any useful services for calculating nutrient values. The CAI program is operational and is available for use by institutions wishing to participate.

3247-73

PATIENT-ORIENTED DIETETIC INFORMATION--I; A COMPUTERIZED MENU PRINT AND DIET ORDER SYSTEM.

Kathleen D Schaub, Joan L Sharp
J Am Diet Assoc 63 (1): 35-38. July 1973.

389.8 AH34

Computer applications, Hospital food service, Menu planning.

Abstract: The Department of Dietetics of The Ohio State University Hospitals has developed and implemented a basic, patient-oriented computer system which provides for entering diet orders into the computer via a terminal. These orders then generate six computer-printed listings: diet orders, census data, birthday cake needs, menus sent on patients trays, patients whose nutrient intakes are being calculated, and personalized computer-printed menus. A seventh printout is the service sheet which is a by-product of the computer-stored menu cycle. This system has increased operational effectiveness, although no cost saving has been experienced--or was anticipated.

3248-73

THE FAULT, DEAR MANAGER, IS NOT IN SPEAKING, BUT IN BEING UNDERSTOOD.

Wilbert E Scheer
Fast Food 72 (6): 133-136. June 1973.

389.2538 P82 P5W

Communication (Thought transfer), Communication skills, Food service management, Food service workers, Personnel management.

Abstract: An effective food service manager is one who can make himself understood when speaking to his workers and who is able to do this with thoughtfulness and rapport. Difficulties in oral communication lie with the speaker. He must make sure his listeners have grasped the meaning of his words as he intended them to be understood. If the meaning does not get across, or if it gets across in garbled form, it is the speaker who must alter his mode of speech to make sure his words are correctly understood. Beyond this, a good manager should attain a rapport with his workers. The food service establishment is a joint venture. Workers should be treated as essential partners in that venture, rather than as mere underlings whose only purpose is to carry out the manager's orders. Good management communication takes careful thought and imagination. This article, written in a casual humorous style, gives some basic pointers that all managers should practice.

3249-73

COMMUNICATING BEYOND WORDS.

Wilbert E Scheer
Fast Food 72 (7): 117-119. July 1973.

389.2538 P82 P5W

Communication skills, Food service management, Food service workers, Nonverbal communication, Personnel management.

Abstract: Nonverbal communication involves other people's reactions to one's spoken or written words. Nonverbal aspects of communication are more subtle and less easy to recognize than oral or written aspects; yet nonverbal communication can "color" one's speech and convey a meaning entirely separate from (and sometimes contrary to) the words that are spoken. This article pinpoints such nonverbal elements as gestures, facial expressions, eye contact, tone of voice, changes in attitude or morale, positive or negative outlook or expectati-

ons, and others. It is important that the food service manager understand how his own nonverbal communication may be affecting his employees' reactions to him and to their jobs.

3250-73

MEASURING FOOD ACCEPTABILITY BY FREQUENCY RATINGS.

Doris D Schak, Anne F Moore, Syrdine H Tathill
J Am Diet Assoc 51 (4): 340-343. Oct 1967.

389.8 AH34

Computers, Evaluation methods, Food dislikes, Hospital food service, Menu planning.

Reprint.

Abstract: This article describes a study undertaken to test the validity of the frequency rating technique as a measure of patient acceptability of hospital menus. The frequency rating technique is applicable in determining the frequency with which computer-planned menus can include menu items. The study shows that the frequency rating technique is probably not a valid measure of population attitude in an institution with relatively rapid turnover in population.

3251-73

CAN A COMPUTER BOOST PROFITS?

Elizabeth B See
Instit/vol feeding 72 (12): 16,24. June 15, 1973.

TK820.15 P5W

Accounting, Bookkeeping, Computer applications, Computers, Data processing, Food service management.

Abstract: This article describes how a computer works and what it can be used for. Food service managers may discover, upon learning more about computerization, that data processing may provide a more efficient means of handling bookkeeping and accounting functions. Much depends on the volume and repetitiveness of data to be handled, how fast the computed data is needed, and at what cost. These factors determine whether a food service operation can profitably make use of a computer data processing service.

3252-73

SIX WAYS TO BUILD SCHOOL LUNCH BENEFITS.

Vend 25 (1): 56. Jan 1971.

EF5483.V4 P5W

Food service industry, School lunch programs.

Abstract: This article presents highlights from the annual meeting of the Institutional Food Manufacturers Association in Chicago. Funding and management of school lunch programs were considered, and areas of foodservice needing improvement over the next five years were discussed.

3253-73

CHALLENGE FOR SCHOOL FOOD SERVICE.

Cliff Snow

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971. p 107-109. June 21/July 2, 1971.

L83479.U508 P5W

Nutrition education, School food service.

Abstract: This paper challenges school food services to approach their problems with creativity and drive and an acceptance of their "soft spots" and needs for change. The school lunch and the classroom teacher are stressed as basic sources of sound nutrition education, and the universal free lunch program funding is briefly reviewed.

3254-73

EXPLORING THE NEEDS OF THE FOOD SERVICE INDUSTRY: PROCEEDINGS OF THE 25TH CONFERENCE HELD AT WARREN, VERMONT, OCTOBER 17, 18, 19, 1971.

Society for the Advancement of Food Service Research
Chicago, Ill. 80 p. 1972.

TK357.56 1971 P5W

Child nutrition programs, Commercial food service, Food service industry, Institutional feeding, Military food service, Prisons, Proceedings, Research needs, School food service.

Abstract: The aim of these proceedings was to determine areas within the food service industry where research is needed. Special emphasis was placed on military food service and the special nutritional needs of this particular population group. Food service problems within the federal prison system were also discussed, as were the special nutritional needs of school children, commercial food service needs were highlighted, and lengthy consideration was given to food service research itself--especially in the areas of manpower, equipment, and food supply.

3255-73

DEVELOPMENT OF THE INDIVIDUAL--A GOAL OF THE FOOD SERVICE INDUSTRY: PROCEEDINGS OF THE 26TH CONFERENCE HELD AT DALLAS, TEXAS, APRIL 6, 7, 8, 1972.

Society for the Advancement of Food Service Research
Chicago, Ill. 109 p. 1973.

TK357.56 1972 P5W

Career ladders, Career planning, Food service industry, Food service training, Food service workers, Proceedings, Productivity, Recruitment, Research.

Abstract: The thrust of this conference was the development of the individual employee with the food service industry. Special attention was directed toward career opportunities and advancement ladders with the industry, sources and development of personnel recruiting, food service training (methods and materials), and increasing productivity through improved personnel training and equipment use.

- 3256-73
GROWTH OF HEALTH FOOD SALES IN THE SUPER MARKET.
Robert S Spaeth
Food Prod Dev 7 (4): 28,30. May 1973.
HD9000.1.P64
Consumer economics, Food stores, Health foods, Marketing, Merchandising, Organic foods, Sales volume.
Abstract: The health food market is growing, and supermarket chains are recognizing a need to cash in on this new source of business. The number of health food items now runs into the hundreds, but stores will eventually reduce their stock as slow-moving products get weeded out. Major food manufacturers are becoming more involved in producing health foods, and ultimately, the small companies now in the field will die out. Special health food outlets will grow in number, but the entire health food market will not reach 5% of total national food sales for several years yet.
- 3257-73
CHALLENGE OF THE STREET HUCKSTERS.
Andrea Spearr
Food Mgt 8 (7): 42-44,72. July 1973.
TX943.P6
College food service, Commercial food service, Street vendors, Student participation.
Abstract: This article discusses the problems faced by Inco Industrial Caterers in attempting to compete successfully with the street hucksters in providing food service at Temple University.
- 3258-73
CONTRACTED VS. SCHOOL MANAGED: HOW COSTS COMPARE.
Harvin Spritzler
Vend 27 (7): 31-32. July 1973.
HF5483.V4 P5W
Contract feeding, Cost effectiveness, Evaluation, Operating expenses, School food service, Vending firms.
Abstract: Many school and college food services are switching from in-house food preparation to the use of outside contracted food services and vending firms. A Cornell University study funded by the USDA shows that contracted school lunches cost 3-1/2 cents per meal less than comparable lunches prepared in a school's own kitchen.
- 3259-73
CONTROLLING FOOD COSTS--A MATTER OF SURVIVAL.
Harvin Spritzler
Vend 27 (10): 63-65. Oct 1973.
HF5483.V4 P5W
Charts, Cost effectiveness, Food cost, Food service management, Food serving methods, Portion control, Profit, Unit costs.
Abstract: In today's market, with food costs soaring and customers becoming more selective and price-conscious, keeping a tight control on food service costs is a matter of survival, quite aside from assuring healthy profits. There are 4 necessary steps to controlling food costs from preparation to service: (1) establish standard portions; (2) figure the exact unit cost for each portion; (3) base selling price on these unit portion costs plus a pre-determined mark-up percentage; and (4) schedule a system of routine price and cost checks to be sure the mark-up is being maintained.
- 3260-73
PROFIT AND SCHOOL LUNCH.
Harvin Spritzler
Vend 25 (2): 49. Feb 1971.
HF5483.V4 P5W
Commercial food service, Financial management, School lunch programs.
Abstract: This article considers the problem of profit in relation to the handling of school lunch programs by private foodservice companies.
- 3261-73
EXAMINING THE HOSPITAL MARKET.
Harvin Spritzler
Vend 25 (4): 54-57. Apr 1971.
HF5483.V4 P5W
Cafeterias, Commercial food service, Convenience foods, Diets for special conditions, Food distribution programs, Hospital food service.
Abstract: This article analyzes the \$3.5 billion annual hospital food service market. Included are the facts versus fiction concerning hospital food, hospital distribution systems, and a diagnosis of why contractors still have such a small share of the hospital foodservice market.
- 3262-73
PROFILING THE COLLEGE MARKET.
Harvin Spritzler
Vend 25 (3): 74-75. Mar 1971.
HF5483.V4 P5W
College food service, Convenience foods, Financial management, Meal plans, Snacks.
Abstract: This article presents the trends and techniques that are re-shaping the \$1.4 billion college and university foodservice market.
- 3263-73
NURSING HOMES: THE FORGOTTEN MARKET.
Harvin Spritzler
Vend 25 (7): 35-37. July 1971.
HF5483.V4 P5W
Commercial food service, Contract feeding, Cost effectiveness, Nursing homes.
Abstract: This article discusses the various operational aspects of small and medium-sized nursing homes, and notes that the opportunities for small foodservice contractors are great in this area.
- 3264-73
EMPLOYEE ATTITUDES TOWARD PERFORMANCE APPRAISAL.
Helen K Stafford, Marie E Knickrehs, Harrison H Trice
J In Dist Assoc 48 (1): 20-24. Jan 1966.
389.8 AN34
Attitudes, Evaluation, Food service supervisors, Food service workers, Motivation, Performance criteria, Supervision.
Reprint.
Abstract: This article describes the study of performance appraisal programs in two food organizations to test for certain rating errors which may adversely affect the discriminatory value of supervisory ratings, and to assess the motivational value of these ratings for food service employees. Results seem to indicate that performance appraisal, alone, may not provide an equitable basis for administrative personnel decisions, but that appraisals may be of positive motivational value.
- 3265-73
HOW CAN YOU MAKE THEM EAT THE NUTRITION YOU SERVE.
Joseph H Stewart
Instit/vol Feeding 73 (3): 10,12. Aug 1, 1973.
TX820.I5 P5W
Food habits, Food preferences, Nutrient intake, Nutrition, Nutrition education, School lunch programs, Type A lunch.
Abstract: No matter how nutritious the meals served in a school lunch program children will never get the nutritional benefit from their food if they rush through meals, or are served food that they are unaccustomed to. Under such circumstances children simply will not eat. Home environment plays a decisive role in children's food preferences and habits. Children who are served hamburgers and French fries regularly at home, will not eat spinach or liver at school. The child who at home is allowed to rush through his meal or eat only part of his food will behave in exactly the same manner at school. The result is reduced nutrient intake. None of this will change until a comprehensive, hard-hitting nutrition education program is presented to both parents and children.
- 3266-73
TECHNIQUES OF GROUP DYNAMICS.
Garfield Stock
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 19-31. 22 June/3 July, 1970.
LB3479.D5039 P5W
Group dynamics, Organization, School food service.
Abstract: The paper focuses on Douglas McGregor's Theory I and Theory Y about people. Theory Y proposes that the central principles of organization are derived via direction and control through authority while Theory Y proposes that central principles of organization are derived via the creation of conditions by which members of the organization can best achieve their own goals by directing their efforts to the success of the enterprise. These theories are both based on Maslow's work concerning the hierarchy of human needs. School food service people are encouraged to understand the needs of their employees and to try to involve them in team management via Theory Y.
- 3267-73
FOOD SERVICE IN INDUSTRY AND INSTITUTIONS. 2d ed.
John W Stokes
Dubuque, Iowa, W. C. Brown Company 260 p. 1973.
TX820.573 P5W 1973
Equipment, Financial management, Food preparation, Food service management, Industrial food service, Institutional feeding, Lavs, Merchandising, Sanitation.
Abstract: Food service management is a complex business involving knowledge of food, food preparation, financial management, legal aspects, and the art of merchandising. These are thoroughly discussed in this comprehensive treatise on food service as it should be conducted in hospitals, schools, colleges, and industrial plants. Amplifying the text are dozens of photographs depicting types of equipment, layouts for kitchens, arrangements for food serving areas, plus facsimiles of completed forms, documents, and ledgers necessary to proper food service operations.
- 3268-73
MANAGEMENT BY OBJECTIVES: A CRITICAL VIEW.
George Strauss
Training and Dev J 26 (4): 10-15. Apr 1972.
LC1041.T7 P5W
Decision making, Evaluation, Management, Management philosophy, Objectives, Organization, Performance criteria, Program planning, Systems approach.
Abstract: Management by Objectives (MBO) has several good features. Its emphasis on goal-setting makes performance appraisal more objective and realistic. MBO also links individual

3269-73

goals to those of the organization is a coordinated systems approach. Ideally, it forces management to specify exactly what it seeks to accomplish, and so it can be an effective means of communication, at least downward. MBO is a poor system in two respects. (1) It contains no built-in means for insuring that realistic goals are established. And it is all too easy for management to disregard its objectives when the going gets rough or when interpersonal conflicts arise between managers and subordinates. (2) MBO is not very realistic if seen primarily as a method of performance appraisal or subordinate goal-setting. In the MBO system, subordinate-set goals must mesh with those of the organization. This allows little real freedom for subordinates to create goals other than those already "approved."

3269-73

A SITUATIONAL CHANGE TYPOLOGY.

Robie Staart-Kotze

Training and Dev J 26 (1): 56-60. Jan 1972.

LC1041.77 F58

Change agents, Communication skills, Conversation, Management development, Management philosophy, Objectives, Organization, Training, Typology.

Abstract: Studies have shown that when organizations are to undergo internal change, the people involved in the change must be approached in a consultative manner and be invited to participate in the change decision as equal partners. The types of change an organization may undergo is determined to a large extent by the managerial skill or competence. This article discusses a typology of change-classification of change by type--the type being determined by the degree of technical and interpersonal competence on the part of management and how the change is implemented. The 4 change types described are natural change, directed change, cooperative change, and planned change. This typology can help training departments increase awareness of an organization's existing competence mix so as to implement appropriate change strategy. There is no "best" strategy, the best approach is the one that fits the organization.

3270-73

SUMMER NUTRITION PROGRAMS FILL NEED.

Cooking for Profit 42 (275): 24-25, 40, 47. Nov 1973.

TX901.C6 F58

Child care centers, Food delivery systems, Food programs, Food service supervisors, Low income groups, Lunch, Summer programs.

Abstract: This article describes how a county recreation supervisor and a food processor combined forces to provide needy children with hot lunches at parks and child care centers throughout the county is described. The success of the program assures its continued support by communities within the county, despite the size and diversity of participating groups. For food service supervisors.

3271-73

TEXAS FRED DOLLAR'S BIG CHANCE.

Food Mgt 8 (10): 56-58, 92. Oct 1973.

TX943.F6 F58

College food service, Design needs, Dining rooms, Equipment, Facilities planning and layout, Food service management, Program planning, Student participation, Texas.

Abstract: The food service system at a new Texas ISU student residence complex incorporates all the latest equipment, production processes, dining facilities, and operational procedures. The food service director was given the job of building the new system from the ground up, using the best information from food service research and adapting this information to the needs of the school. This article tells how the facilities were planned and how they are presently managed.

3272-73

DIFFICULTIES OF BLACK SUPERVISORS.

Ray Travaglio, Don Sloan, James W Walker

Training and Dev J 25 (2): 33-34. Feb 1971.

LC1041.77 F58

Management, Management development, Manpower needs, Negroes, Personnel management, Racial composition, Supervision, Supervisors.

Abstract: Management should not demand that black people at supervisory levels stop being black when performing their responsibilities. As a link between management and the black community, the black supervisor performs critical roles, and very difficult ones to balance. Management should make every effort to demonstrate its good faith in promoting subordinates and supervisors on the basis of merit, and not race. Managers should not make demands on black supervisors that are not normally made on other supervisors. And special treatment or training should not be given black supervisors, as this is usually seen as "management whitewash" by black subordinates. If equal employment is to be a reality, managers must make up to the problems faced by black supervisors and must not aggravate those problems by too much "meddling without understanding."

3273-73

THE COMPUTER & AUTOMATIQUE.

Crier Tripp

Food Mgt 8 (8): 54, 77, 79. Aug 1973.

TX943.F6 F58

Computer applications, Computers, Contract feeding, Financial

management, Food preparation and distribution systems, Food service management, Sales volume, Vending machines.
Abstract: The Automatique Company, a diversified vending and contract food service organization, has been making use of a new tool--computer-aided management. The company had grown and expanded so fast that operations were not able to keep up with demand. With computerization, cooks do not spend valuable time calculating recipe specifications. Grocery lists are compiled that accurately reflect current needs. Kitchen managers no longer spend hours tabulating the figures required to determine the cost per portion of menu items. Financial management in general has been taken over by the computers, providing management personnel with more complete data and leaving them free to make the needed policy decisions.

3274-73

TWO VIEWS: GETTING INTO SCHOOL LUNCH.

Vend 27 (7): 34. July 1973.

NF54B3.V4 F58

Contract feeding, Marketing, New York City, Philadelphia, School lunch programs, Vending firms.

Abstract: How can a contract food service get into the school lunch business? One firm in Philadelphia, Pennsylvania made it by taking a subcontract from the dairy company already supplying milk to the schools. The contract began with easy-open canned entrees and graduated to the more sophisticated pre-packaged meal systems. In New York City, decentralization of the school district on Manhattan's Lower East Side paved the way for another food service contractor, who invited parents and students, as well as teachers and administrators, to help plan the school lunch program.

3275-73

SCHOOL FOOD SERVICE FINANCIAL MANAGEMENT HANDBOOK FOR UNIFORM ACCOUNTING; SIMPLIFIED SYSTEM.

U.S., Food and Nutrition Service

[Washington] 1 v. (various pageings). Jul 1973.

NF5550.752 (U.S. Food and Nutrition Service. FNS, no. 105)

Accounting, Bookkeeping, Financial management, Food service management, Handbooks, Records (Forms), School administration, School food service, USDA Food and Nutrition Service.

Abstract: This handbook is for the use of school food administrators and others responsible for recording and reporting the financial activities of a school food service fund. It describes uniform standard accounting systems suitable for use by all school authorities. It may be used in part or in its entirety, depending on the accounting system presently in use and its ability to achieve the results described in this handbook. Chapters include information on: (1) principles of accounting; (2) school food service accounting systems; (3) types of accounts within that system; (4) procedures for preparation and use of reports; and (5) definitions of accounting terms. The accounting system described in this handbook contains the following features: (1) accrual and double-entry bookkeeping; and (2) a set of procedures for recording revenue and expenditures and allocating costs.

3276-73

SCHOOL FOOD SERVICE FINANCIAL MANAGEMENT HANDBOOK FOR UNIFORM ACCOUNTING; COMPLETE SYSTEM.

U.S., Food and Nutrition Service

[Washington] 1 v. (various pageings). Jul 1973.

NF5550.05 1973 F58 (U.S. Food and Nutrition Service. FNS, no. 104)

Accounting, Bookkeeping, Financial management, Food service management, Handbooks, Records (Forms), School administration, School food service, USDA Food and Nutrition Service. Freils. ed. Published in Feb. 1973 by Peat, Marwick, Mitchell and Company (NF5550.*F4 F58).

Abstract: This handbook is for the use of school food administrators and others responsible for recording and reporting the financial activities of a school food service fund. It describes uniform standard accounting systems suitable for use by all school authorities. It may be used in part or in its entirety, depending on the accounting system presently in use and its ability to achieve the results described in this handbook. Chapters include information on: (1) principles of accounting; (2) school food service accounting systems; (3) types of accounts within that system; (4) procedures for preparation and use of reports; and (5) definitions of accounting terms. The accounting system described in this handbook contains the following features: (1) accrual and double-entry bookkeeping; and (2) a set of procedures for recording revenue and expenditures and allocating costs.

3277-73

FOOD SERVICE OPERATIONS.

U.S., Naval Supply Systems Command

Washington, D.C. 1 v. (various pageings). Jan 1971.

VC370.05 F58 (U.S. Naval Supply Systems Command. Navesup publication #21)

Food handling, Food preparation, Food safety, Food service management, Food service training, Food storage, Military food service, Military nutrition, U.S. Navy.

Abstract: The purpose of this book is to provide food service personnel with the information they need to achieve an effective food operation. The text is organized in the sequence in which the various tasks must probably be performed. Consequently, the first part covers the fundamentals of good food service. These are constants such as inspection and storage of provisions, sanitation, and safety. The second part, containing the essentials of food production, outlines all the

phases of production, including menu planning, food preparation, and food presentation. The third part presents suggestions concerning the organization of a food service division training program. The final part is a glossary of all significant terminology, concepts, and techniques found within the text.

3278-73

SUPERVISING EMPLOYEES FROM MINORITY GROUPS.

Robert E Van Brunt
Training and Dev J 26 (7): 36-38. July 1972.
LC1041.T7 P5W

Attitudes, Clerical workers, Communication (Thought transfer), Job satisfaction, Minority groups, Motivation, Performance, Personnel management, Supervision.

Abstract: Minority group employees are rapidly becoming more important in the clerical work force. It is the supervisor's job to make sure his attitudes and actions do not hinder their work performance and job satisfaction. If supervisors understand that original motivation is high but fragile, and that non-conforming behavior can be defensive due to uncertainty, shyness, or reaction to new surroundings, adjustment can be surprisingly quick. Performance standards should not be lowered. Minority group members consider this insulting. But training programs must be devised that take into account employees' language, behavioral, and cultural backgrounds. When these procedures are supported by clear, unequivocal company policy and supervisors understand that it is in their own interest for minority group members to succeed, any other problems can be more easily handled.

3279-73

GUIDE TO MANAGING PEOPLE; HOW TO CONTROL PEOPLE THROUGH THE SECRETS OF DYNAMIC LEADERSHIP AND SUPERVISION.

James K Van Fleet
West Nyack, N.Y., Parker Pub. Co. 159 p. [1968].
HF5549.V3 P5W

Administrator role, Communication skills, Leadership, Management education, Personnel management, Productivity, Supervision.

Abstract: The author states emphatically that "this book is about how to manage--how to control--how to influence other people." It does this by revealing 15 "secrets" about people and their behavior and providing practical, concrete examples of how managers have successfully applied these "secrets" to daily work situations. Written in anecdotal, precise, and easy-to-understand language, the book contains chapters on how to offer workers a feeling of self-reliance and self-respect on the job; how to listen and whom to listen to; how to build a superior organization with ordinary men; how to use competition; how to implement control through proper communication, coordination, cooperation, correlation, and correction; how to emphasize skill rather than rules; and many other topics.

3280-73

WHY HASN'T MANAGEMENT DEVELOPMENT WORKED?

Glenn H Varney
Training and Dev J 24 (7): 55-58. July 1970.
LC1041.T7 P5W

Administrator education, Career planning, Management development, Management education, Motivation.

Abstract: In many companies, the process of "getting to the top" has created a system that encourages managerial incompetence. The man who can "get in" with the boss is the one who gets promoted, no matter how seager his skills or how ruthless his temperament. Management development programs have been overlaid on this process with the result that many managers receive good training, but the "boss's pets" still get the promotions and incentives. Competent staff members are left with a dead-end position and a lot of frustration and hostility. Many leave for greener pastures. Top administrators are beginning to change their ways, because heavy turnover at the managerial level is expensive and a sign of company instability. A new approach to management training--called "motivational management development"--is effecting changes in the structures and management policies of entire companies. Company positions are selected by employees who have designed, with the aid of career counsellors, their own individual career plans vis-a-vis the company they work for.

3281-73

INDUSTRIAL FOODSERVICE AND CAFETERIA MANAGEMENT.

Mickey Warner
Chicago, Institutions/Voluse Feeding Magazine 181 p. illus. [1973].
TX946.5.W3 P5W

Cafeterias, Equipment maintenance, Financial management, Food service management, Industrial food service, Institutional feeding, Menu planning, Personnel management, Sanitation.

Abstract: Intended for food service students, this book explains the "ins and outs" of industrial food service management. It describes the opportunities in the field, how one can get started, and what the possibilities are for success. Chapters cover the various aspects of food service management as they apply to cafeteria operations in (1) plants and factories, (2) office buildings, (3) schools and colleges, and (4) hospitals, nursing homes, prisons, and other institutions of confinement.

3282-73

MOTIVATION THROUGH COMMUNICATION.

Donald Wass
In Proceedings of the Southwestern Regional Seminar for School

Food Service Admin., Okla. State Univ., 1970 p 63-90. 22 June/3 July, 1970.
LB3479.U5039 P5W

Communication, Motivation.

Abstract: This paper gives a thorough review of the facets and problems of communication, and the part communication plays in motivation.

3283-73

HOW TO FINANCE A RESTAURANT.

George L Wenzel
[Austin, Tex.] 127 p. illus. [1970].
TX945.W42 P5W

Business skills, Commercial food service, Financial management, Financial support, Food service management, Restaurants, Retailing.

Abstract: For the person who wants to enter the food service business, this book gives advice on everything from locating and financing a restaurant to attracting customers and keeping them. The author presents hard facts (both good and bad) about the restaurant business, and describes the pros and cons of operating cafeterias, drive-ins, specialty restaurants, dining facilities on trains, ships, and other forms of transport, institutional, school, and industrial food services, plus many others.

3284-73

MOTIVATION TRAINING MANUAL.

George L Wenzel
[n.p.] 272 p. illus. 1970.
HF5549.5.H6W P5W

Food service management, Instructional materials, Management education, Manuals, Motivation, Personnel management, Reinforcement, Training, Training techniques.

Abstract: There exists a new psychological training principle so effective that the author claims "it has been used to make a stutterer speak fluently and a fluent speaker stutter without being aware of what was being done to him." The secret lies with a technique combining motivation and reinforcement. This technique can be used by managers to increase worker productivity and boost employee morale--all for the good of the business. Now the food service supervisor applies reinforcement is all-important. The author provides many practical examples of reinforcement application in a variety of food service situations.

3285-73

HOW TO CONTROL COSTS.

George L Wenzel
[Austin, Tex.] 289 p. illus. [1971].
TX911.3.P5W P5W

Commercial food service, Costs, Financial management, Menu planning, Operating expenses, Payroll records, Profit, Purchasing, Sales volume.

Abstract: To be successful, a business must produce a profit. This cannot happen if operating costs consume most or all of the gross income. A restaurant owner should make something close to \$20,000 a year net profit. If he does not, he is not managing his business efficiently. This book explains how to establish controls on operating expenses. Specifically, managers learn methods of cost control, production control, and sales control and how to apply these to the various aspects of the restaurant operation.

3286-73

HOW TO BUILD VOLUME.

George L Wenzel
[Austin, Tex.] 160 p. illus. [1971].
TX911.2.W4 P5W

Advertising, Commercial food service, Food service management, Menu planning, Merchandising, Operating expenses, Purchasing, Sales volume.

Abstract: Every year thousands of new restaurateurs begin in business only to close their doors a few months later, usually because of insufficient capital and lack of experience. This book shares with the new restaurant owner vital information and data to help him avoid the pitfalls of failure and build his business into a successful, on-going, profitable enterprise by increasing his volume of sales. Several chapters are devoted to each of the following topics: (1) dining room decor and atmosphere; (2) food quality--how and what to buy; (3) merchandising; (4) advertising; (5) employees--who and how many to hire and how to organize them; (6) menu planning--what to serve, how much to serve, and when to serve it; (7) specialty menus and special catering services; and (8) emergency feeding.

3287-73

WHAT DO YOU DO WHEN YOUR STUDENTS ARE EATING OFF CAMPUS?

Food Mgt 8 (11): 67. Nov 1973.
TX943.P6 P5W

Food preferences, Greenwich, Connecticut, High schools, Junior high schools, Parent participation, School food service, Student participation.

Abstract: Junior high and high school students in the well-to-do area of Greenwich, Connecticut, began using their large allowances to eat off campus. The food service director has instituted a series of special programs, in the form of contests and unusual foods, that have been successful in bringing students back to the school food service.

3288-73

3288-73

WHAT IT WILL COST TO GO METRIC.

Auer School Board J 160 (7): 25-27. July 1973.
L82831.A4 P5N

Costs, Educational planning, Equipment, Instructional materials, Metric system, Operating expenses, School administration. Abstract: It will not be cheap to convert the United States to the metric system. Schools especially will carry a burden of expense in the cost of new teaching materials and equipment calibrated metrically. The ten-year conversion period should ease some of the expense, since schools will be able to replace traditional equipment with metric equipment in a normal replacement cycle. Scientific laboratory equipment is already calibrated metrically. The greatest changes (and thus, expenses) will occur in sports equipment and instruction. Shop and home economics equipment and instruction, textbooks and other educational software, general office and classroom equipment (rulers, yardstick, scales, etc.), and the training of metrics to teaching employees.

3289-73

FOODSERVICE UNDER CONTRACT: CAN 1973 BE A BILLION-DOLLAR YEAR? Gene Yetter
Fast Food 72 (10): 79-85, 144, 148, 163, 165. Oct 1973.
389.2538 P82 P5N

Commercial food service, Contract feeding, Cost effectiveness, Economics, Food prices, Hospital food service, Sales volume, School food service.

Abstract: School and hospital food service by contract is a new and growing market for catering businesses. Previously, contract food services have been operating in office buildings and industrial establishments providing amenities from a simple coffee service to full-scale, around-the-clock meal operations. The new market in service institutions opens up both potential profits and potential problems. Schools and hospitals have special nutrient standards that must be met. They require special types of food and unique cost accounting methods. Nonetheless, caterers are responding to the challenge of operating these food services and are having a great deal of success. This article presents an overall view of the contract feeding business and its inroads into the school and hospital market.

3290-73

PERSONNEL MANAGEMENT AND HUMAN RELATIONS.

John R Zabka

New York, ITT Educational Services, Inc. 216 p. 1971.

IX911.3.P8232 P5N (Hotel-motel management series)
Communications, Cost effectiveness, Evaluation, Food service management, Job placement, Job training, Personnel management, Recordkeeping, Recruitment.

Abstract: This book deals with the wide area of management/personnel relations in the hospitality industry. Among the topics discussed are (1) organizing the work load, (2) communicating with and motivating employees, (3) job analysis and evaluation, (4) salary, (5) recruitment and training, (6) performance rating, (7) record keeping, and (8) employee health, safety, and morale.

3291-73

CO-OP BUYING: YOU POOL YOUR POWER AND POCKET YOUR SAVINGS.

Robert L Zorn

Auer School Board J 160 (4): 42-43. Apr 1973.

L82831.A4 P5N

Boards of education, Cooperative purchasing, Costs, Equipment, Purchasing, School administration.

Abstract: Buying in quantity will save you money. This gimmick has been used by salesmen for years to increase their sales volume. School districts could take advantage of the gimmick by pooling their resources and buying cooperatively. To implement the plan, a group of school boards merely pass resolutions agreeing to unify their purchasing. An administrator from each district is then assigned to coordinate his district's purchases through the plan, and to represent his district on a cooperative purchasing council which undertakes formal purchasing for all the districts involved.

3292-73

1973 CONVENIENCE FOODS STUDY: CONSIDER THE OPTIONS.

Inatt/vol Feeding 73 (6): 68-77. Sept 15, 1973.

TX820.15 P5N

Convenience foods, Food service management, Prepared foods, Surveys.

Abstract: The results of the 1973 Convenience Foods Study show that food service operations now make heavy use of convenience foods. Managers say use of such foods reduces waste, reduces labor cost, reduces portion cost, and offers a broader menu. They want more information provided on the labels about everything from use and handling to training aids. For two out of three managers, the heart of a menu still starts with raw ingredients; but the trend to convenience foods, either in full or component form, keeps growing.

Education and Training

3293-73

ASPSA PLANNING CERTIFICATION.

Sch Foodserv J 27 (5): 12. May 1973.

389.8 SCH6

America's School Food Service Association, Certification, Food service workers, School food service supervisors. Abstract: This article discusses ASPSA's proposed certification program. Certification levels proposed include School Foodservice Director, School Foodservice Specialist, School Foodservice Manager, and School Foodservice Assistant.

3294-73

OUTLINE FOR OCCUPATIONAL HOME ECONOMICS COURSE IN COMMERCIAL AND INSTITUTIONAL FOOD PREPARATION.

Alabama, Dept. of Education, Vocational Division, Home Economics Education

Montgomery, Alabama 39 p. illus. [1966].

TX911.A38 P5N

Curriculum guides, Food service, Food service occupations, Food service workers, Food instruction, Nutrition, Occupational home economics.

Office of Education so. ED 016 744; ERIC Clearinghouse no. VR 001 299.

Abstract: The experimental outline is for teacher use in planning a two-semester course to prepare 11th and 12th grade students for entry level commercial food preparation jobs such as food service workers, cook helpers, caterer helpers, salad makers, baker helpers, short order cooks, and tray line workers. It was developed by vocational home economics teachers and state supervisors. Subject matter areas cover (1) Orientation to the world of work and food service careers, (2) Personal qualities necessary for success, (3) Nutrition, (4) Safety and food service workers, (5) Hygiene and sanitation, (6) Care and operation of equipment, (7) Management of time and energy, (8) Quantity food preparation, and (9) Food cost and portion control. Each subject area includes objectives and an outline of course content. Reference books, bulletins, and magazines are listed.

3295-73

OUTLINE FOR THE PREPARATORY COURSE IN OCCUPATIONAL HOME ECONOMICS IN THE FIELD OF FOOD SERVICES (PREPARATION AND MANAGEMENT).

Alabama, Dept. of Education

Washington, D.C., Educational Resources Information Center 19

p. 1966.

TX364.A42 P5N

Curriculum guides, Food preparation, Food service management, Food service occupations, Food service training, High school curriculum, Occupational home economics, Vocational education.

Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-\$0.25, NC-\$0.84; ERIC Report No. ED 016 773.

Abstract: Teachers say use this experimental outline in planning a preparatory course in food service for secondary and adult students. The objectives are to help students recognize the contributions and scope of the food service industry and to acquire personal qualities, knowledge, and skills required in food service occupations. Concepts outlined are (1) orientation to the field of food service which includes contributions, scope, and occupations in the field, (2) the food service worker in the world of work which includes personal development and management of time, energy, money, and properties, and (3) knowledge and skills involved in occupations in the field of food service which includes basic knowledge of human nutrition, management processes, health and safety practices, use and care of equipment, handling of food, and basic food preparation.

3296-73

CLOSING THE CONFIDENCE GAP.

Charles Albano

Training and Dev J 27 (8): 8-13. Aug 1973.

LC1041.T7 P5N

Behavior, Communication skills, Individual characteristics, Management development, Teacher education, Teaching, Teaching methods, Training.

Abstract: There are several components that underlie success in management training. The critical elements for good training include confidence on the part of trainers, acceptance of each other on the part of managers and trainers, and responsiveness of the management audience--a commitment on the part of managers to practice what they learn. With respect to trainers themselves, certain personality traits were cited by managers as being especially effective in facilitating learning: (1) sincerity--a recognition of management reluctance to change ideas or methods, but asking management to experience new ways before rejecting them; (2) open-mindedness--a trainer's readi-

- ness to alter or discard his own views in the light of substantive refutation from students; (3) confidence--a trainer's faith in himself and belief in what he teaches; (4) preparation--a trainer's "homework," his ability to bring his expertise to bear on specific situations, his agility of thought; (5) facility in condensing, selecting, and relating ideas--a trainer's ability to communicate clearly and relevantly.
- 3297-73**
GUIDELINES FOR HOSPITALITY EDUCATION IN JUNIOR COLLEGES; A MANUAL FOR THE ESTABLISHMENT OF PROGRAMS FOR CAREERS IN THE HOTEL-HOTEL, RESTAURANT, AND INSTITUTIONAL INDUSTRIES.
 Richard L Almarode
 U.S., Office of Education
 Washington, D.C., Educational Resources Information Center 58 p. 1967.
 TX911.5.A42 P68
 Curricula planning, Food service occupations, Guidelines, Hotels, Institutional administration, Junior colleges, Management education, Program planning, Vocational education.
 Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price HF-90.50, NC-38.50; ERIC Report No. ED 015 734.
 Abstract: Before developing an occupational program, the college should survey local industry needs, opportunities for on-the-job training, possibilities of part-time work for needy students, and availability of instructors and advisers. If the survey shows the program to be feasible, an advisory committee should be formed to (1) inform the college of industry's present and changing needs, (2) help select and counsel students, (3) assist in job placement before and after graduation, (4) assist the school or the student financially, (5) recommend essential curricula content, (6) provide or help recruit faculty, and (7) help publicize the program. The report offers an example of workable curricula for 1-year certificate and 2-year degree programs and for transfer to 4-year colleges. Other sections are devoted to equipment and facility planning, public relations, program funding, and program evaluation.
- 3298-73**
A FOLLOW-UP STUDY OF JUNIOR COLLEGE HOTEL & RESTAURANT EDUCATION IN FLORIDA.
 Richard L Almarode
 U.S., Office of Education
 Washington, D.C., Educational Resources Information Center 97 p. 1968.
 TX911.5.A43 P68
 Florida, Food service occupations, Food service training, Hotels, Job training, Junior colleges, Restaurants, Vocational education.
 Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price HF-90.50, NC-38.50; ERIC Report no. ED 031 181.
 Abstract: This report compares the curricula of six Florida junior colleges with that recommended by a 1966 joint industry and education meeting in three areas of education: (1) general, (2) business and electives, and (3) technical hotel and restaurant. General requirements vary greatly among the colleges, although all require English and physical education. In the business area, math is required by most, followed by advertising and sales. In the technical programs, all but one require a basic course in food production. The Council of Hotel, Restaurant and Institutional Education committee recommends academic credit for internship only in the transfer program (six hours), while the colleges allow as much as 18 credit hours for on-the-job experience. Details of the program of the six colleges are given. Most graduates appear to be successfully employed in the industry or are continuing their education at 4-year institutions.
- 3299-73**
SENSIBLE NUTRITION MAKES THE SCENE, GRADES FOUR, FIVE, SIX.
 Rev. ed.
 Alus Rock Union Elementary School District
 Alhambra, Calif., Calif. School Food Service Assn. 29 p.
 Bibliography, resource list. Mar 1970.
 TX364.A4 P68
 Basic health facts, Basic nutrition facts, Curricula guides, Elementary grades, Grade 4, Grade 5, Grade 6, Nutrition education.
 Abstract: This curricula guide for teaching nutrition in the classroom is composed of lesson outlines. Additional activities are suggested for adaptation to individual situations. A materials resource listing is included.
- 3300-73**
DO CHILDREN BELIEVE IN TV?
 Lillian Ambrosino
 Children Today 1 (6): 18-19. Nov/dec 1972.
 HQ781.C45 P68
 Adults, Advertising, Children, Television.
 Abstract: This article in a survey report from the Surgeon General's Committee on Television and Social Behavior. Among the findings, children accept more material and situations presented on television than parents realize. Many of the child's ideas about the world come from TV. Their skepticism and disbelief are particularly strong regarding commercials, positive comments decreasing with age. Parents and teachers should find the article of interest.
- 3301-73**
GUIDE FOR IN-SERVICE INSTRUCTION--SCIENCE, A PROCESS APPROACH.
 American Association for the Advancement of Science, Commission on Science Education
 [no Place], Norox 149 p. 1973.
 LB1585.A5 P68
 Evaluation, School children (6-11 years), Scientific methodology, Teaching methods.
 Abstract: Through observations, measurement, and other techniques elementary school children are taught the scientific methods used in the laboratory and in nature, with the help of their teacher and this book. The objects of their study include needs, plants and living animals, and such diverse subjects as behavioral objectives and how to read about science. Instructions to teachers and a key to questions asked are also included.
- 3302-73**
HEALTH CONCEPTS; GUIDES FOR HEALTH INSTRUCTION.
 American Association for Health, Physical Education, and Recreation
 Washington, American Association for Health, Physical Education, and Recreation 52 p. 1967.
 LB1587.A34 P68
 Concepts, Curricula evaluation, Curricula planning, Health education.
 Abstract: This is a reference for curricula writers and classroom teachers to use in developing health education programs in elementary and secondary schools. The theme is to teach by using concepts as a framework to work within rather than by presenting facts alone. The body of the text is in outline form with the concept printed in bold face in the margin next to the data supporting it. There are 14 areas thus outlined. No programs or teaching units for implementing any of these concepts are provided.
- 3303-73**
PROGRAMMED INSTRUCTION FOR FAT-CONTROLLED DIET, 1800 CALORIES.
 American Heart Association
 New York, American Heart Assn. 15 p. with professional guide-1969.
 RM222.2.A49 P68
 Calorie-restricted diets, Cholesterol-low diets, Diets, Fat-controlled diets, Programmed instruction.
 Abstract: The material for this programmed instruction booklet is based on the 1800 calorie diet in the American Heart Association's booklet "Planning fat-controlled meals for 1200 and 1800 calories", revised 1966. The programmed instruction contains five sections on saturated fats vs. Polyunsaturated fats; using fats and oils in diet; fish, poultry and meat; eggs, milk, fruits, vegetables, breads and cereals; sweets, snack-aliments.
- 3304-73**
NUTRITION TEACHING IN MEDICAL SCHOOLS.
 American Medical Association, Council on Foods and Nutrition
 J Amer Med Assoc 183 (11): 955-957. Mar 16, 1963.
 R15.A48 P68
 Educational planning, Educational programs, Medical education, Medical schools, Nutrition education, Teaching.
 Abstract: Modern research has shown the importance of nutrition in causing and curing disease and in conditions of physiological stress (growth, pregnancy, etc.). For this reason the AMA Food and Nutrition Council urges that high-level nutrition programs be established as required courses in medical and dental schools, it also recommends that post-graduate education courses be instituted to keep the nutrition knowledge of practicing physicians up to date. Training and career development programs in nutrition should be established and medical research in nutrition should be fostered.
- 3305-73**
COURSE RECOMMENDATIONS FOR SCHOOL FOODSERVICE TRAINING PROGRAMS IN TWO-YEAR COLLEGES.
 American School Food Service Association
 [Denver] 20 l. 1973.
 TX364.A43 P68
 College curricula, College programs, Curricula guides, Curricula planning, Food service management, Food service training.
 Abstract: The course recommendations and bibliographic data here included are intended for the use of two-year colleges that currently offer or intend to offer food service training programs. Course descriptions and prerequisites are geared to competencies that are unique to the management of a school food service. Thus it is assumed that the curricula described here be incorporated into a larger program of general food service management education.
- 3306-73**
YUMMY BUNNY (GAME); AN EXCITING EDUCATIONAL GAME OF FOOD AND NUTRITION FOR ALL AGES.
 American School Food Service Association
 Denver, American School Food Service Assn. card game in box with 62 cards, box printed with puzzle. 1970.
 LB1044.9.G3Y7 P68 AV
 Educational games, Food composition, Food groups, Instructional aids, Meal planning.
 Abstract: This game is for the upper elementary level. The 62 cards contain pictures of foods and are grouped by a color border on the card. A seal is to be forced by drawing and discarding cards for the correct assortment. The number on the

3307-73

card indicates the relative nutritive value of the food. Suggestions are given for meal combinations.

3307-73

FUN WITH FOODS COLORING BOOK.
American School Food Service Association
Denver, American School Food Service Assn. 17 p. 1970.
TX355.A52 F5W
Activity books, Audiovisual aids, basic nutrition facts, Coloring books.
Abstract: For primary school children. An 8" x 10" coloring book of foods printed on newsprint.

3308-73

PERSONALITY TRAITS AND THEIR IMPACT ON T-GROUP TRAINING SUCCESS.
Carl Anderson, John W Slovic Jr
Training and Dev J 27 (12): 14-25. Dec 1973.
LC10a1.T7 P5W
Discussion (Teaching technique), Individual characteristics, Psychological aspects, Sensitivity training, Training, Training techniques.
Abstract: To get anything out of T-groups, trainees should have one or more of the following personality traits: (1) relatively strong ego lacking in personal conflicts; (2) low level of defensiveness; and (3) ability to communicate thoughts and feelings with a minimum of distortion. This article goes on to elaborate the potential for T-group training success of individuals with various psychological make-ups.

3309-73

SOAR IN '78 (CHARTS).
Baltimore (City), Public Schools, School Food Service Office
Baltimore, Md. 13 charts, 4 1/2" x 11", B&W and col, no mounting. 1973.
L33a75.A32 F5W AV
Baltimore, Food service management, Food service workers, Industrial relations, Organization, Personnel management, School food service, Speeches.
Kit includes speaker's text.
Abstract: This set of charts (with speaker's text) was used by the Baltimore School Food Service Office to promote a new approach to food service management. The charts illustrate the organization and operation of Baltimore's school food service system. Through the medium of the speech and charts, food service employees learn the inner workings of the entire food service system and recognize the importance of their own role in feeding school children.

3310-73

NUTRITION (TRANSPARENCIES).
Kathleen Barnard
Philadelphia, DCA Educational Products 20 transparencies, col. 1968.
TX353.H4 F5W AV
Basic Four, basic nutrition facts, Energy, Nutrient functions, Nutrient sources, Transparencies.
With teacher's guide.
Abstract: This is a set of twenty transparencies for teaching basic nutrition to students in upper elementary and junior high school. The main topics illustrated are why the body needs food, sources and functions of the nutrients in food, the need for energy, food sources of energy, choosing foods from the basic four food groups, sizes of servings. The teacher's guide elaborates upon the subjects in the pictures.

3311-73

STATUS OF CURRICULUM DEVELOPMENT IN THE FIELD OF COMMERCIAL FOOD AT THE NON-BACCALAUREATE LEVEL.
Hildred A Barnard
O.S., Office of Education
Washington, D.C., Educational Resources Information Center
165 p. 1967.
TX165.A3a3 F5W
Commercial food service, Curriculum planning, Employment opportunities, Food service occupations, High schools, National surveys, Occupational home economics, Post secondary education, Vocational education.
Available from: Lemco Information Products, Inc., 4427 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-80.75, HC-36.64; NaIC Report No. ED 016 073.
Abstract: Commercial food programs at the nonbaccalaureate level were studied to help educational and industrial leaders improve existing programs and establish new ones. Analysis of data showed that food classes were found within four main types of organization--vocational or technical high schools, cooperative high schools, comprehensive high schools with a vocational education approach, and comprehensive high schools with the commercial food program centered in home economics, there is still a crucial need for more programs to prepare workers for the hospitality and food service industry. The many levels of employment opportunities in the industry can accommodate many and varied abilities. There is an immediate need for teacher preservice and inservice training and funds. Fine and professional assistance are needed to help them develop curriculum. A national clearinghouse for information and ideas would also be of service.

3312-73

MEASUREMENT AND EVALUATION, 1966-67 (P.1. 49-10, TITLE I); ANNUAL REPORT.
Edward C Barnes

O.S., Office of Education
Washington, D.C., Educational Resources Information Center
121 p. 1967.
LC8092.Gaa3 P5W

Annual reports, Compensatory education, Disadvantaged youth, Elementary education, Federal programs, Georgia, Measurement, Program evaluation, Secondary education.
Available from: Lemco Information Products, Inc., 4427 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-80.50, HC-36.92; NaIC report No. ED 020 2a2.
Abstract: In this annual evaluation report, the compensatory education activities and methods of Elementary and Secondary Education Act Title I programs in Georgia are described according to the format stipulated by the Office of Education. The extensive statistical data which constitute the bulk of the report give achievement test results, attendance and dropout rates, and the amount of the participants' higher education. Special reports, which contain data, are provided on school food services and special education programs for handicapped children. Among major achievements, it is reported that reading programs have raised students' achievement level; the use of teacher aides has been effective; and summer school programs have been a success. It is also felt that Title I expenditures on early childhood education have encouraged the institution of statewide public kindergartens.

3313-73

VISUALS: THE BASICS FOR INSTRUCTORS.

M Gene Bennett
Training in Business and Industry 10 (1): 24-30, 39-43, 59. Jan 1973.
HF1101.T7
Audiovisual instruction, Equipment, Evaluation, Instructional materials, Training.
Abstract: This article, adapted from a guideline for instructors in the Bureau of Training, U.S. Civil Service Commission, reviews the types of visual aids, the uses for each, and the related equipment. A chart which compares the image, hardware, and software qualities of each method is included.

3314-73

WHAT IS NUTRITION EDUCATION?

E M Nordahl
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 55-56. June 21/July 2, 1971.

L33a79.0504 F5W
Low income groups, Nutrition education, Preschool children (2-5 years).

Abstract: This paper discusses nutrition education for families. Two educational experiments are included, one in which the objective was to help preschool children learn via television, though no food information was presented, and the other in which the objective was to improve dietary levels of groups.

3315-73

ACTIVITY FUN WITH FOODS.

American School Food Service Association
Joyce Bergstrom
Denver, American School Food Service Assn. 21 p. 1970.
TX355.A5 F5W

Activity books, Audiovisual aids, basic nutrition facts.
Abstract: Activity book for 3rd and 4th graders written on 8" x 10" newsprint. Coloring, cross-word puzzles, dot-to-dot-dot games, word scramble, food identification and recipes are included in the 21 pages.

3316-73

TOO LITTLE KNOWLEDGE.

Jerome Berkman
Food Mt 4 (10): 31-32. Oct 1973.
TX9a3.F6 P5W

behavior change, Cost effectiveness, Educational programs, Food service management, Food service training, Job satisfaction, Job training, Safety, Sanitation.
Abstract: A little knowledge is a dangerous thing--especially in food service work where the health and safety of others are at stake. Managers are obligated to provide employees with practical training programs in safety and sanitation that result in observable positive changes in behavior. Such a program will not only reduce on-the-job accidents, but can also relieve workers' boredom and upgrade the quality and safety of the food produced, reduction of accidents, high quality control of food, and worker satisfaction add up to greater productivity at less cost.

3317-73

SUPERVISOR STATUS AND TRAINING.

Bernard J Aienvenu
Training and Dev J 2a (7): 52-5a. July 1970.
LC10a1.T7 P5W

Management development, Management education, Personnel management, Supervision, Supervisors.
Abstract: The job of the supervisor must be defined before effective supervisory training can begin. But very often assumptions are made regarding the job and status of the supervisor, assumptions based on tradition and outdated management work theory. A real effort needs to be made to find out the supervisor's actual position in any particular working environment and the responsibilities he can most effectively undertake to maximize worker performance and productivity.

PAGE 62

- 3318-73
TRAINING AND DEVELOPMENT HANDBOOK.
 Laster R ed Bittel, Robert L ed Craig
 American Society for Training and Development
 New York, McGraw-Hill 450 p. illus. [1967].
 HPS549.5.T777 P58
- Career education, Educational planning, Job training, On the job training, Personnel management, Teaching, Teaching methods, Teaching techniques, Training.
 Sponsored by the American Society for Training and Development. Includes bibliographies.
 Abstract: This handbook is a collection of articles contributed by leading practitioners in the field of personnel training and development. Its purpose is to provide a broad reference source for those responsible for in-house training programs. The topics covered are wide-ranging and inclusive--everything from determining training needs to instructional methods to budgeting and controlling training costs.
- 3319-73
THE DEVELOPMENT OF A GUIDE THROUGH COOPERATIVE ACTION RESEARCH FOR THE PURPOSE OF INTEGRATING THE SCHOOL LUNCH PROGRAM INTO THE ELEMENTARY SCHOOL CURRICULUM.
 Irving Bloom
 N.p. 173 p. 1955.
 LB3475.B55 P58
- Activity learning, Curriculum planning, Elementary education, Integrated curricula, Nutrition education, Research methodology, School lunch programs, Teaching guides.
 Thesis (Ed.D.) - New York University, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
 Abstract: This doctoral thesis set out to show that children's attitudes toward the school lunch program change favorably as they share in the development of curricula related to the school lunch program. The author recounts the methods and materials used and developed in test classes at a Newark, New Jersey school. Results of the tested hypothesis is described in terms of children's change of attitude toward the school lunch program.
- 3320-73
OPINIONS OF TRAINING EFFECTIVENESS: HOW GOOD?
 Warren S Blasenfeld, Donald P Crane
 Training and Dev J 27 (12): 42-48, 50-51. Dec 1973.
 LC1041.T7 P58
- Data analysis, Program evaluation, Surveys, Training, Training techniques.
 Extract: This study had three purposes. These were to document (1) the management-perceived effectiveness of various training techniques, (2) the management-reported evidence on which these perceptions were based, and (3) the extent to which perceptions of effectiveness were based upon (correlated with) quality evidence. It was found that, in evaluating training, those responsible for paying the bills must not rest in ease (opinion, subjective); but rather in controlled experimentation (data, objective). Opinions of managers (as well as trainees) as to training effectiveness are interesting; but they should be perceived as just what they are--opinions, not evidence. Four questions should always be asked regarding training, or any management strategy: (1) What do you do? (2) Does it work? (3) Do you have any evidence? (4) How good is the evidence?
- 3321-73
MICROTEACHING.
 Hyles P Breen
 Training in Business and Industry 8 (6): 32-33. June 1971.
 HF1101.T7
- Microteaching, Teacher education, Teaching, Television.
 Abstract: This article describes the technique of "microteaching" which involves the actual teaching of a small group in front of a video camera in order to criticize and correct a specific fault.
- 3322-73
THE BEST STRATEGY FOR COACHING WITH VTR.
 Hyles P Breen
 Training in Business and Industry 7 (1): 29-30, 54. Jan 1970.
 HF1101.T7
- Audiovisual aids, Experiments, Feedback, Speeches, Training.
 Abstract: This article discusses an experiment which involved monitoring of 110 beginning speech students via videotape in an effort to pinpoint what sort of feedback mechanism produced the greatest level of anxiety reduction during subsequent speeches. Measurement of anxiety was based on coefficient. Feedback treatments included varying combinations of teacher comment, self-analysis, or no comment and playback or no playback of the videotapes. Playback of the video tapes with teacher comment yielded the highest level of anxiety reduction.
- 3323-73
THE USE AND MISUSE OF AV.
 Martin Broadwell
 Training in Business and Industry 7 (10): 40-41. Oct 1970.
 HF1101.T7
- Audiovisual aids, Learning.
 Abstract: This article discusses the considerations involved in the proper use of A-V materials to aid learning. Analysis as to which type of audio-visual approach will best produce the desired result is emphasized.
- 3324-73
11 THINGS YOU NEED TO KNOW IN PLANNING A TRAINING MEETING AT A HOTEL.
 Martin Broadwell, Jack Behrend
 Training in Business and Industry 10 (3): 23, 35-37. Mar 1973.
 HF1101.T7
- Audiovisual aids, Costs, Facility requirements, Hotels, Planning, Training.
 Abstract: This article presents 11 considerations which should be made in planning a training meeting at a hotel. These considerations include room costs, lay-out, and facilities, availability of transportation, availability of audio-visual equipment and operators, and related aspects.
- 3325-73
I DON'T TEACH BEHAVIORAL OBJECTIVES ANYMORE!
 Martin H Broadwell
 Training in Business and Industry 8 (4): 52-53. Apr 1973.
 HF1101.T7
- Behavioral objectives, Job analysis, Learning, Programed instruction, Training.
 Abstract: This article discusses the problem of teaching behavioral objectives, and the related larger problem of analyzing jobs and job standards.
- 3326-73
RECOLLECTIONS OF A SENIARIAR.
 Martin H Broadwell
 Training in Business and Industry 7 (8): 39-41. Aug 1970.
 HF1101.T7
- Evaluation methods, Seminars.
 Abstract: This article discusses the many types of seminars available, and presents a number of considerations which should be made in evaluating the potential usefulness of a seminar and deciding who should attend.
- 3327-73
HOW TO EVALUATE HOTEL AND SENIARIAR CENTERS.
 Martin H Broadwell
 Training in Business and Industry 7 (2): 55-58. Feb 1970.
 HF1101.T7
- Evaluation methods, Seminars.
 Abstract: This article discusses the four major considerations which should be made in choosing a place for a seminar. These are: cost, location, physical facilities and equipment, and the attitude of the management at the prospective location.
- 3328-73
SOUND & PICTURE SIGNIFYING SOMETHING.
 Martin H Broadwell
 Training in Business and Industry 7 (5): 36-37, 66. May 1970.
 HF1101.T7
- Audiovisual aids, Audiovisual instruction, Training.
 Abstract: This article discusses various aspects of sound-slide technology, and weighs the advantages and disadvantages of slides versus filmstrips.
- 3329-73
DOING WHAT COMES NATURALLY.
 Martin H Broadwell
 Training in Business and Industry 7 (1): 46-47. Jan 1970.
 HF1101.T7
- Evaluation, Instructional materials, Learning, Teaching, Teaching methods.
 Abstract: This article discusses the problem of teaching people how to teach, and the concern that although prospective teachers are offered many methods for the enhancement of their instruction, little emphasis is given to the learning-producing ability of these methods. Lecturing or "doing what comes naturally" is considered critically because of the passive role students usually play in this process.
- 3330-73
BROADWELL ON INSTRUCTOR EVALUATION.
 Martin H Broadwell
 Training in Business and Industry 10 (10): 25-28. Oct 1973.
 HF1101.T7 P58
- Behavioral objectives, Cost effectiveness, Effective teaching, Evaluation methods, Feedback, Performance, Performance criteria, Teacher evaluation, Training.
 Abstract: Training progress and instructors should be evaluated for two reasons: (1) to determine cost effectiveness; and (2) to improve future training. When developing instructor evaluation methods, it should be remembered that teaching/learning is an involvement process wherein students are provided some mental activity causing them to embed the material in their memories. Thus, four major inputs should be considered: (1) student, (2) teacher, (3) material to be learned, and (4) environment in which it is learned. A good critique will give information about what students are doing as well as what the teacher is (or isn't) doing. It should indicate the depth as well as the amount of involvement, and it should also indicate how often real feedback is obtained about each student and how well he is understanding the material.
- 3331-73
NUTRITION CONTEXT--THE BASIC CONCEPTUAL FRAMEWORK.
 Esther L Brown
 Ill Teacher 14 (1): 3-5. Sept/Oct 1970.
 LB1025.L4 P58
- Basic nutrition facts, Concept formation, Evaluation, Professional education, Teacher education.

3332-73

Abstract: The seven basic concepts in nutrition presented in this article can be used for teaching in classrooms, lunchrooms, doctors' offices and classes for adults. They are designed to permit flow of basic nutrition information in logical steps. These concepts also allow teachers to evaluate their own teaching by providing a way to determine whether the basic information to be taught will provide the students with the thoughts suggested by the concept. Each concept is enlarged upon in ways that suggest teaching activities.

3332-73

THE DEVELOPMENT AND TESTING OF A BEHAVIORAL-REFERENCE GROUPS MODEL FOR EVALUATION OF VOCATIONAL EDUCATION PILOT PROGRAMS; OCCUPATIONAL RESEARCH DEVELOPMENT MONOGRAPH NO. 4.

Walter E Brown
Rutgers, the State University, Dept. of Vocational-Technical Education
Washington, D.C., Educational Resources Information Center 85 p. 1970.

LC1046.N4B7 P6N
Evaluation methods, Food service training, High school curriculum, Legislation, Performance criteria, Pilot projects, Program evaluation, Vocational education, Work experience programs.

Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-80.50, HC-\$4.35; ERIC Report No. ED 041 110.

Extract: The Vocational Education Act of 1963 specified that funded programs undergo periodic and regular evaluation to determine if participants are being adequately prepared for employment. A quasi-experimental method for objectively evaluating pilot programs was developed using appropriate reference groups in lieu of the traditional experimental control group. Reference groups may consist of similar people without instruction in the vocation, successful practitioners of the vocation, and students in regular vocational high school programs, evaluation instruments should provide performance measures of those abilities and knowledge required by the vocation under study. When the behavioral performance-reference groups model was tested in pilot commercial food service programs in New Jersey, graduates of regular vocational high school programs scored significantly higher than graduates of pilot programs. Although further study is necessary, the initial findings question the adequacy of training in pilot programs.

3333-73

STRATEGIES FOR DISSEMINATING CURRICULUM SUPPORT MATERIALS.

Herbert H Bruce, J Joseph Daly
An Vocational J 48 (7): 29-31. Oct 1973.
HF5301.5.V6 P6N

Curriculum planning, Information dissemination, Inservice education, Instructional materials.
Abstract: Leading up to their topic, the authors discuss the forces that bring about curriculum change and show how the constant updating and revision of vocational curricula has tended to produce supporting materials that require sophisticated skills for proper use. The authors fall back on the workshop approach as a dissemination strategy beneficial to both the teacher and curriculum designer. They recommend a team effort involving key state department personnel as well as teachers and curriculum specialists.

3334-73

THE DEVELOPMENT OF A PROJECT FOR EDUCABLE MENTALLY RETARDED CHILDREN TO RECEIVE VOCATIONAL TRAINING IN FOOD SERVICE; FINAL REPORT.

L Ann Buntin
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 41 p. 1969.

LC4011.S7 P6N
Curriculum, Food service training, Job training, Mental retardation, Mentally handicapped, Program design, Projects, Vocational education, Work experience programs.

Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-80.25, HC\$2.15; ERIC Report No. ED 044 874.

Extract: A food service laboratory project was initiated at a junior high school for the training, participation, and observation of educable mentally retarded students. Thirty students participated in the vocational training program, the academic portion of which was work-oriented and closely related to the work in the food service laboratory. Students, after training, were placed in jobs in a school-work experience program. Community support was elicited, placement opportunities developed, and the 14-17-year-old students placed in jobs in which some limited success was noted. Included in this report are curriculum guides, equipment specifications, rating scales, and forms used. Student progress was noted in in-school retention rate, basic skill subjects, and growth and satiety.

3335-73

A PLANNING GRANT FOR THE ESTABLISHMENT OF A CENTER FOR THE DEVELOPMENT OF HOME ECONOMICS INSTRUCTIONAL MATERIALS.

L Ann Buntin
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 142 p. 1967.

TX165.A3B7 P6N
Educational resources, Home economics education, Instructional materials centers, Material development, Occupational home

economics, Program design, Projects, Resource centers.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-80.75, HC-\$5.76; ERIC Report No. ED 019 470.

Extract: The major purpose of the project was to establish a center for developing instructional materials needed by trainees for employment in home economics related occupations. The project staff established procedural steps (and completed the first four steps) for developing materials for the jobs of child care aide, clothing specialist, and food service employee. The steps were to (1) define the job by title, (2) develop a job analysis, (3) prepare a course outline based on task listed in the job analysis, (4) identify competencies needed by students to perform job tasks, (5) construct instructional sheets to guide students in performance of the job, and (6) evaluate and revise the instructional materials. The center oversees a long-term project to (1) plan, produce, evaluate, and revise instructional materials for home economics occupational cooperative part-time training programs, high school preemployment programs, and post-high school technical occupations programs, and (2) assist teachers in using the materials.

3336-73

MAKE YOUR SNACKS COUNT (COLORING BOOK).

S Burrier, S Hall
Kentucky, University, Cooperative Extension Service
Lexington, KY, Agricultural Experiment Station 23 p. coloring book. 1970.

TX355.B3 P6N
Basic nutrition facts, Coloring books, Food groups, Instructional materials, Nutrient functions, Nutrient sources, Recipes, Snacks.

Abstract: This is a nutrition workbook for the early grades. It contains snack recipes and figures to color and spaces for drawing and writing. The four food groups are looked at as sources of snacks and the nutritional merits of these snacks are discussed.

3337-73

HOME ECONOMICS EDUCATION, RESEARCH SUMMARY.

California, Dept. of Education, Coordinating Unit for Occupational Research and Development
Washington, D.C., Educational Resources Information Center 44 p. 1968.

TX165.A3C32 P6N
Bibliographies, Child development, Consumer economics, Family life education, Home economics education, Nutrition education, Research, Teacher education.

Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-80.25, HC-\$2.30; ERIC Report No. ED 023 908.

Abstract: Annotations are here presented on selected home economics research studies published since 1963. Topics are arranged in seven categories: (1) program development; (2) teacher education; (3) clothing and textiles; (4) consumer and family economics; (5) child development; (6) family relations; and (7) food and nutrition.

3338-73

INSERVICE TEACHER WORKSHOPS.

Dorothy L Callahan
J Nutr Educ 5 (4): 233-236. Oct/Dec 1973.
TX341.J6

Adult nutrition education, Elementary schools, Inservice education, Professional education, Teacher education, Workshops.
Abstract: The state of Massachusetts is training elementary school teachers to give nutrition education to their pupils through workshops, participation in which is encouraged by some commensurate by increased credit toward salary increases. This article describes how the workshops are given. Eventually this state hopes to have educational specialists in nutrition education who can work with school administrators and school food service personnel. An appendix details the educational qualifications and duties of each personnel. For educators and nutrition educators.

3339-73

HOME ECONOMICS SHOW-HON AND SHOWMANSHIP; WITH ACCENT ON VISUALS.

Genevieve Anne Callahan, Loevica Faith Richardson
Iowa, Iowa State University Press 149 p. 1966.

TX165.A3C33 P6N
Audiovisual aids, Communication skills, Professional education, Teaching methods, Teaching techniques.

Abstract: This is an "idea book" written to stimulate creative teaching in home-economics curricula. The accent is on visual aids, including ball-and-stick models, graphics, writing, demonstrations, projected materials, etc. The various areas of home economics are used as resources for "showing-how". The techniques are useful for any public presentation in or out of the classroom.

3340-73

MANAGEMENT GAMES AS TEACHING DEVICES.

Donald E Calvert
Training and Dev J 24 (2): 16-18. Feb 1970.
LC1041.T7 P6N

Decision making, Management development, Management education, Management games, Role playing, Simulation, Teaching techniques.

Abstract: Simulation techniques (or management games) can be

- effectively used in management training, but such depends on the ingenuity and initiative of the instructor. The simulation must be sophisticated enough to challenge participants through a large number of plays or time periods. Simulation must be simple enough so that rules of play can be easily mastered and comprehended throughout the game. The games must be realistic enough to make participants see the game's relevance to situations in their business life. Feedback from game play must be regular, accurate, and reasonable.
- 3341-73**
CAN YOU TEACH CREATIVITY?
Training in Business and Industry 10 (4): 62-63. Apr 1973.
HF1101.T7 P6W
Behavior change, Creativity, Educational programs, Educational theories, Instructional materials, Psychological aspects, Student involvement, Teaching methods, Training.
Abstract: More than 1,000 Kodak scientists and engineers have taken a formal course in using their imagination--and it seems to work. This article explains how the creativity program developed, why it was thought necessary, how it was conducted, and how the participants evaluated its success. The methods of the course stress innovative behavior within a limited framework of time, tools, and materials. Upon completion of the course, participants found themselves thinking with greater freedom and originality.
- 3342-73**
A CAREER INFORMATION UNIT FOR DISTRIBUTIVE EDUCATION; HEADING STUDENTS TOWARD A REALISTIC CHOICE.
Aa Vocational J 48 (7): 55-56. Oct 1973.
HF5381.5.V6 P6W
Career education, Distributive education, Occupational clusters, Secondary education.
Abstract: DE coordinators in Dayton have put together a career information unit which Dayton DE educators consider a lead-in to the learning activity packages being developed by the Interstate Curricula Consortium. Involving more than 20 occupational clusters, the unit is intended for eleventh-grade students but has been used on an experimental basis in career exploration classes.
- 3343-73**
DEVELOPMENT AND EVALUATION OF A CURRICULUM OF WAGE EARNING OCCUPATIONS. FINAL REPORT.
Luella L Carn, Mary Elizabeth Morrow
Pennsylvania, Dept. of Public Instruction, Bureau of Vocational Technical and Continuing Education
Altoona, Pa., Altoona Area High School 80 p. 1969.
TK165.A3C3 P6W
Clothing instruction, Curricula, Curricula guides, Curriculum planning, Evaluation, Foods instruction, Occupational home economics, Questionnaires.
Office of Education no. ED 030 745; ERIC Clearinghouse no. VT 008 794. Bibliography: p. 79-80.
Abstract: A 3-year curricula to be offered by a comprehensive high school to prepare graduates for a wide range of occupations growing out of the knowledge and skills of home economics was designed and implemented. The following curricula was developed: (1) sophomore year--English, American history, biology, mathematics, orientation to the working world and introduction to clothing construction, typing, and physical education, (2) junior year--English, problems of democracy, recordkeeping and institutional housekeeping, food preparation and quantity foods, clothing workshops, and physical education, and (3) senior year--English, world cultures, health (selective), work experience in two areas, and physical education.
- 3344-73**
WHO BENEFITS FROM TRAINING; A TECHNICAL ANALYSIS.
Boris Celovsky
Training in Business and Industry 9 (1): 34-40. Jan 1972.
HF1101.T7
Cost effectiveness, Evaluation, Federal government, Training.
Abstract: This article presents a technical analysis of who benefits from training. Benefits can be to the individual, the firm who trains him, his union, his industry overall, and society. The author notes that a careful consideration of who stands to gain from training and how much there is to gain can illuminate the process of allocating and financing training. The Government's role in training is included.
- 3345-73**
HOW DO YOUR TRAINERS GROW?
Paul H Chaddock
Training and Dev J 25 (3): 2-7. Mar 1971.
LC1041.T7 P6W
Communication skills, Curricula planning, Evaluation, Feedback, Performance criteria, Program design, Psychological aspects, Teacher education, Training.
Abstract: The most successful training programs have positive attitude molding and self-motivation as objectives. This is due to the fact that the amount a student learns is small compared to the amount of material presented; and the amount the student retains after a period of time is even lower. A training program for trainers must include the usual skill and technique training. But more important, a trainer should become aware of his role in the learning process--that he is the catalyst that can help people to grow, to become more valuable to themselves as persons and to the company they work for.
- 3346-73**
FOOD BINGO (GAME).
Valerie M Chamberlain, Joan Kelly
What's New Home Econ 37 (7): 25. Oct 1973.
J21.6 V55
Children, Educational games, Instructional materials, Nutrition education.
Abstract: "Food Bingo" is a classroom game similar in format to regular "Bingo," but the squares contain pictures of food items. The teacher presents statements about food and the students must cover the pictured foods on their cards that apply to the statements given. Several answers may be correct for each statement. The game is won when a student completes a solid horizontal, vertical, or diagonal line of pictures. This game is intended primarily as a device for review rather than original learning.
- 3347-73**
CAREER EDUCATION IN HOME ECONOMICS.
Vera G Channels, Penelope E Kapsinel
Danville, Ill., The Interstate 236 p. illus. [1973].
TK167.C43 P6W
Career education, Career planning, Clothing instruction, Family environment, Home economics, Home management, Interior design, Nutrition education, Occupational guidance.
Includes bibliographies.
Abstract: The person entering in home economics education may be overwhelmed by required work in a vast array of subject matter areas. This book is designed to show the college student in home economics education how career education can be an integral part of learning, and how home economics subjects are ideal vehicles for helping high school students learn about possible careers. Specifically, career education can be advanced through five major subject areas in the field of home economics: (1) human development and the family; (2) home management and family economics; (3) foods and nutrition; (4) textiles and clothing; and (5) housing and interior decoration.
- 3348-73**
PRACTICAL GUIDE TO CURRICULUM AND INSTRUCTION.
Charles T Christine, Dorothy M Christine
West Nyack, N.Y., Parker Publishing Co., Inc. 225p. 1971.
LB1570.C4 P6W
Curriculum, Curricula evaluation, Curricula guides, Curriculum planning, Educational objectives, Educational programs, Instructional materials, Teaching methods, Teaching techniques.
Extract: The real business of school people is deciding what to teach and how to teach it. It is too often true in the school that the curricula and instruction concerns are buried beneath discussions of how to divide the students, how to deal with the school board, how to raise taxes, or how to clean the floors. This book treats the central school issue--what to teach and how to teach it. It is intended for school administrators, teachers, curriculum supervisors, directors of instruction, and principals who are in need of a professional approach to building and maintaining a rational curricula, and to improving instruction.
- 3349-73**
THE FARM; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.].
Cleveland, Health Museum, Nutrition Division
Cleveland, 7 p. 1970.
TK364.C53 1970 P6W
Class activities, Curricula guides, Elementary grades, Food production, Food sources, Nutrition education.
Abstract: a resource unit for primary school teachers. Focus is on farm products in Ohio. Foods from the farm are considered: fruits, vegetables, livestock and poultry. Related activities are suggested: roadside stand, salad exhibit, experiments with milk.
- 3350-73**
WORKSHEETS FOR PRIMARY ARITHMETIC AND LANGUAGE ARTS; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.].
Cleveland, Health Museum and Education Center, Nutrition Division
Cleveland 1 v. (unpaged) illus. 1970.
TK364.C57 1970 P6W
Class activities, Elementary grades, Nutrition education.
Abstract: A series of worksheets involving arithmetic, language arts, puzzles and food identification for teachers to use in the primary grades. The student is made aware of the qualitative and quantitative aspects of food through stories, pictures and pencil and paper activities.
- 3351-73**
NUTRITION IN KINDERGARTEN; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM, RESOURCE UNIT FOR TEACHERS. Rev. [ed.].
Cleveland, Health Museum and Education Center
Cleveland 9 p. 1970.
LB1587.N8C5 1970 P6W
Class activities, Curricula guides, Food groups, Kindergarten, Nutrition education.
Abstract: Recognition of different categories of foods, development of good attitudes towards foods and realization of the need for different foods is taught by coordination of special activities: story-telling, songs, and pictures of interest to 5

- and 6 year olds.
- 3392-73
ANIMAL FRIENDS AT HOME AND SCHOOL; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.]. Cleveland, Health Research and Education Center, Nutrition Division
Cleveland 6 p. 1970.
TX368.C55 1970 P8W
Animal activities, Class activities, Curricular guides, Elementary grades.
Abstract: The effect of food on growth, cell-aging, physical appearance and disposition of animals is the thesis of the unit. Observations on pets and information from reading books about animal care are relied on to bring out the points. There are four story problems involving number concepts.
- 3353-73
OUR FRIENDS IN STORY; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.]. Cleveland, Health Research and Education Center, Nutrition Division
Cleveland 10 p. 1970.
TX368.C56 1970 P8W
Class activities, Curricular guides, Elementary grades, Fruits, Meal planning, Vegetables.
Abstract: A teacher's guide for the primary grades. Nine stories about animals and their adventures involving food are used as bases for getting acquainted with different foods. The focus is on the foods mentioned in the stories and related activities such as pictures, riddles, tasting parties and diet evaluation are suggested. The emphasis is on getting acquainted with fruits and vegetables and learning to accept them.
- 3354-73
PREPARING OUR NOON LUNCH AT HOME ALONE; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.]. Cleveland, Health Research and Education Center
Cleveland 5 p. 1970.
LR1587.W8C52 1970 P8W
Class activities, Curricular guides, Elementary grades, Food preparation, Meal planning.
Abstract: This is a school lunch project for 5th and 6th grades that includes a survey of lunches brought from home, lunch party, lunch menu, and lunches prepared by the child. The project has studies involving arithmetic, language arts, and social studies. Appropriate films, poster, reading material, and use of food models are suggested.
- 3355-73
COMMUNITY HELPERS; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.]. Cleveland, Health Research and Education Center, Nutrition Division
Cleveland [16] p. illus. 1969.
TX368.C52 1969 P8W
Class activities, Curricular guides, Elementary grades, Food groups, Food sources, Meal planning.
Abstract: The Basic Four food groups are introduced and familiarity with the foods in each group is acquired by observing the work of the grocer, the milkman and the baker. They are considered community helpers who provide tasty and necessary foods. Trips to a food market and bakery are suggested as a base of operations. Different kinds of milk, milk products and their uses are discussed and tasted. Teaching aids are listed. A food recognition exercise is included. Activities include menu planning, food exhibits, cooking and tasting.
- 3356-73
FOOD SKITS FOR ELEMENTARY GRADES; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.]. Cleveland, Health Research and Education Center, Nutrition Division
Cleveland, 3 p. 1970.
TX368.C58 1970 P8W
Class activities, Curricular guides, Elementary grades, Nutrition education.
Abstract: Suggestions for teachers of intermediate grades to use for the development of skits about foods. Titles, concepts, settings and references for historical background are given. No skits are given.
- 3357-73
FOODS IN THE PAST: MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.]. Cleveland, Health Research and Education Center, Nutrition Division
Cleveland, 5 p. 1970.
TX368.C5 1970 P8W
Class activities, Curricular guides, Elementary grades, Holiday foods, Nutrition education.
Abstract: This is a teacher's resource for grades 3-6 that tells of origins of some of the Easter traditions: eggs, bunnies, hot cross buns, new clothes, and eggs. Activities focus on eggs--size, color, kind, stories, decorating and uses.
- 3359-73
LIFEO (BASE). (RUL)
Colorform
New York, UNICAP game, 4 player cards, deck of caller cards, markers. [e.d.].
- TX368.C6 P8W AV
Educational games, Food sources.
Names of foods are in English, French and Spanish.
Abstract: Game played like bingo, using names of nutritious foods in English, French and Spanish.
- 3359-73
PRINCIPLES OF INSTRUCTIONAL SKILLS; HEALTH EMPLOYEE LEARNING PROGRAM.
Comprostat, Inc.
Watley, W.J. 80 p. 1971.
LC1043.C6 P8W
Applied learning, Educational planning, Evaluation, Health care, Health occupations education, Motivation, Teaching methods, Teaching techniques, Training.
Appendices.
Abstract: The training of health care employees is the subject of this manual. Each chapter presents specific methods and techniques for the teacher to use in the classroom. The stress is on getting students to explore, to discover insights and answers for themselves; and special emphasis is placed on the vital importance of health care occupations. Practical information for the instructor includes how to prepare a course or a lesson, how to motivate students, how to present a lesson, how to get students to apply what they learn, and how to evaluate student progress and the success of the training course.
- 3360-73
MANAGEMENT DEVELOPMENT: THE NEED FOR AN ECLECTIC APPROACH: PART I--CLASSROOM BASED SYSTEMS.
William F. Cose
Training and Dev J 24 (9): 26-30. Sept 1970.
LC1041.T7 P8W
Educational planning, Management development, Management education, Training.
Abstract: Learning systems for management development consist of classroom-based progress and job-based progress. An eclectic approach to management development is needed to exploit the best of both systems.
- 3361-73
MANAGEMENT DEVELOPMENT: THE NEED FOR AN ECLECTIC APPROACH: PART II--JOB-BASED SYSTEMS.
William F. Cose
Training and Dev J 24 (10): 14-19. Oct 1970.
LC1041.T7 P8W
Educational planning, Management development, Management education, Training.
Abstract: Learning systems for management development consist of classroom-based progress and job-based progress. An eclectic approach to management development is needed to exploit the best of both systems.
- 3362-73
DOS AND DON'TS IN TRAINING BY VIDEOTAPE.
Neal L. Cooperider
Training in Business and Industry 10 (1): 27-28, 44-45. Jan 1973.
BF1101.T
Instructional materials, Televised instruction, Training.
Abstract: This article presents the experiences of Jack Leise, of Therbyog, Inc., Des Moines, Iowa, in the use of video tape as a training medium. He gives a number of tips on how to produce good educational videotapes.
- 3363-73
HOW EMPLOYEE TRAINING IS MADE EASY.
Jack L. Copeland
Cooking for Profit 39 (230): 44-46, 72. Feb 1970.
TF901.C6
Audiovisual aids, Food service training, Food service workers, Motion pictures.
Abstract: This article discusses the training of foodservice employees via sound-and-color motion pictures.
- 3364-73
A STUDY OF CAREER LADDERS AND EMPLOYEE DEVELOPMENT FOR NON-MANAGEMENT PERSONNEL IN THE FOOD SERVICE INDUSTRY.
Cornell University, School of Hotel Administration
Washington, D.C., Educational Resources Information Center
231 p. 1970.
TX368.C62 P8W
Career education, Career ladders, Career planning, Employment opportunities, Food service industry, Food service occupations, Food service training, Food service workers, Employee needs.
Available from: Leanco Information Products, Inc., 4827 Regby Avenue, Bethesda, Maryland 20814; NBS price MF-80.65, RC-99.87; ERIC Report No. ED 044 465.
Abstract: Because of its failure to provide career ladders for non-management employees, the food service industry is facing increasingly severe manpower shortages and labor turnover. Unnecessary requirements bar entry workers from many jobs, and training opportunities leave such to be desired. This report identifies the problem areas and develops a model career progression system to promote optimal horizontal and vertical advancement for non-management personnel. Case studies and personal interviews were used to collect data from corporate officials, employees, and former employees of 18 large companies representing all segments of the food service industry. Their responses demonstrate the need for improved recruitment practices and working conditions in jobs offering opportunity.

- les for advancement.
- 3365-73
DROPOUTS DROP IN TO FOODSERVICE.
John Coyne
Sch Foodserv J 27 (10): 23-25. Nov./Dec. 1973.
TI943.8 SCH6
Applied learning, Career education, Disadvantaged youth, Educational programs, Food service training, High school students, St. Louis, Vocational education.
Abstract: Potential school drop-outs are gaining a new lease on life and on their future careers by their participation in a new food service education program conducted by the South Grand Work Study High School in St. Louis. All the learning done here is immediately applied to on-the-job situations wherein students learn the skills of food preparation, food serving, cleaning and sanitation methods, merchandising, marketing, and all the many details of a food service operation. In 1973, almost 50% of the first graduating class went directly into food service jobs as knowledgeable pretrained workers and have established excellent records.
- 3366-73
A PILOT STUDY FOR GAINFUL EMPLOYMENT IN HOME ECONOMICS; VOLUME IV- A SUGGESTED CURRICULUM GUIDE FOR PREPARING FOOD SERVICE WORKERS FOR ENTRY LEVEL JOBS.
June Cozine
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 94 p. 1968.
TX170.05 v4v
Curriculum guides, Curriculum planning, Employment opportunities, Food service occupations, Food service training, High school curriculum, Home economics, Job training, Program planning.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.50, HC-\$4.75; ERIC Report No. ED 023 883.
Abstract: Curriculum guidelines for teacher use in organizing and teaching a course to prepare 11th and 12th grade students for entry level food service occupations were developed as part of a pilot study. The 1-year program requires 10 hours per week on-the-job work experience. Content areas are: (1) introduction to food services, (2) sanitation in the food industry, (3) selection, use, and care of equipment, (4) recipe use, packaging, costs, receiving and storing, (5) quantity food preparation, (6) evaluation, (7) overview of the world of work, (8) today's labor force, (9) securing a job, and (10) success on the job. Resource materials, bibliographies of books, pamphlets, films, and supplementary materials for the world of work and food services are included.
- 3367-73
A PILOT STUDY FOR GAINFUL EMPLOYMENT IN HOME ECONOMICS: FINAL REPORT, VOLUME I.
June Cozine
Oklahoma State University
Washington, D.C., Educational Resources Information Center 41 p. 1968.
TX164.C6 F5N
Child care, Clothing instruction, Curriculum planning, Food service occupations, High school curriculum, Instructional materials, Occupational home economics, Pilot projects, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.25, HC-\$2.15; ERIC Report No. ED 023 881.
Abstract: The major purpose of this study was to develop and test curriculum materials for three entry level gainful employment courses in child care services, clothing services, and food services. A second objective was to formulate recommendations for policies and procedures to follow in initiating and developing gainful employment programs in home economics. The three entry level gainful employment classes were taught by members of the research team at the local high school. During 3 years of operation, 100 students completed the training program. Student earnings ranged from none to \$941.85, and the total hours of work experience ranged from 14 to 1,129 hours per year. Close and continuous contact was maintained with local school personnel, cooperating employers, and members of the home economics department. Recommendations for initiating and developing gainful employment programs in home economics were based on the subjective judgments of the research team and suggestions from teachers.
- 3368-73
INVOLVEMENT TECHNIQUES FOR MANAGER TRAINING.
Donald F Crans
Training and Dev J 26 (5): 26-29. May 1972.
LC1041.77 F5N
Case studies, Evaluation, Management education, Management games, Programed instruction, Role playing, Simulation, Training, Training techniques.
Abstract: A study was done to find out the effectiveness of five common management training techniques: (1) role playing; (2) case method/incident process; (3) simulation/business games; (4) group discussions/conferences; and (5) others (programed learning, self-study methods, in-basket projects, etc.). Results show that (1) involvement techniques are becoming a regular feature of management training programs; (2) involvement techniques enhance application of training to job situations; (3) involvement techniques require good trainer preparation and solid theoretical grounding for trainees; (4) involvement techniques should have a built-in system of evaluation; (5) most simulation techniques are skills-oriented and should supplement, not supplant, readings and discussions; (6) instructors need better training in the use of these techniques; and (7) since they are highly effective, greater use should be made of simulation techniques.
- 3369-73
PROGRAMMED TEACHING IS PROVING HIGHLY EFFECTIVE IN TRAINING FOOD SERVICE EMPLOYEES; SOLVES PROBLEM OF TIME FOR TRAINING.
Ann M Crowley
Proc Soc Adv Food Serv Res 71-74. Apr 1972.
TI943.87 F5N
Food service training, Food service workers, Instructional materials, Motivation, Programed instruction.
Abstract: In the food service business, one of the main objectives and responsibilities is to train a person who is to come in on a new job, or to train an old employee on a new technique, or to develop a continued education program for our employees. This speaker points out that in studies that have been done in hospitals, the indications are that as effective on-going, in-service programs will reduce employee turnover substantially.
- 3370-73
SEMINAR EVALUATION.
D G Cruce
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 149-151. June 21/July 2, 1971.
L63479.U508 F5N
Evaluation, Seminars.
Abstract: This paper contains an evaluation by seminar participants as to how adequately each of the four major objectives of the seminar was accomplished. Suggestions for improvement of future seminars are included.
- 3371-73
CULINARY INSTITUTE MOVES INTO A NEW ERA.
Instit/vol Feeding 71 (9): 62,64,66. Nov 1, 1972.
TI820.I5
Chefs, Cooking instruction, Culinary arts, Educational programs, Facilities planning and layout, Gourmet cooking, Short-order cooking, Skills.
Abstract: This article describes the new facilities and the educational program of the Culinary Institute of America in Hyde Park, New York.
- 3372-73
8008-TUBE TRAINING PROGRAMS AND PROBLEMS.
Paul W Cossings
Training and Dev J 27 (5): 16-19. May 1973.
LC1041.77
Televized instruction, Training.
Abstract: This article discusses the pros and cons for using "canned" television programs for training purposes.
- 3373-73
WHY BE AT 6'S AND 7'S WITH 8; A GENTLE GUIDE THROUGH THE WIND-TUNNEL OF MODERN MEDIA.
David H Carl
Training in Business and Industry 7 (7): 39-43. July 1970.
HF1401.77
Audiovisual aids, Films, Training.
Abstract: This article discusses the merits and applications of super 8 movie films and equipment in relation to 16 as approaches. Use of super 8 presentations in training situations is particularly emphasized.
- 3374-73
SOUND MOTION PICTURE PROJECTORS OR, WILL TELEVISION KILL THE MOVIES?
David H Carl
Training in Business and Industry 10 (6): 26-31. June 1973.
HF1101.77 F5N
Audiovisual equipment, Costs, Films, Guidelines, Mass media, Merchandise information, Psychological aspects, Surveys, Television.
Abstract: For more than 30 years, the sound motion picture projector has been the workhorse of education and training. The years have brought many technical refinements to the machine, but few variations in the basic principle. Video magnetic, thermoplastic, and holographic recording methods are eventually supplant optically formed silver halide images (i.e., films), but until that time comes, motion pictures will still remain the most effective and economical training medium. This guide to projector formats and types presents machine specifications, prices, and names and address of manufacturers from whom equipment may be purchased.
- 3375-73
LEARNING WITH GUSTO.
Jackee Day
Instructor 83 (2): 162. Oct 1973.
L11.I5 F5N
Class activities, Foods, Instructional materials, School children (6-11 years), Teachers.
Abstract: A first grade teacher makes use of the pupils' cry, "What's to eat?", to teach new letters, math, and elementary science, as well as literature. Bite-sized pieces can be eaten after the lesson is well learned. Teachers say to be able to

BIBLIOGRAPHY

3376-73

adapt the technique to the school lunchroom.

3376-73

WHY COOK IN SCHOOL.

Doana Danna
SWAP 2 (1): 3-7. Oct 1972.TK1.5R P8R
Class activities, Cooking, Learning, Recipes, School children (6-11 years), Teachers.
Abstract: Basic cooking skills can help elementary school children learn eye-hand and muscle coordination, and develop other sensory responses. This article for the teacher offers some recipes with guidelines on how children can follow them while at the same time developing other skills.

3377-73

CAREER GUIDANCE: THINK FOOD! (MOTION PICTURE).

Denver Colorado Public Schools
Denver, Colo. 1 reel, 16mm, sd, col, 20 min. [a.d.]
TK364.C32 P8R AVAdvertising, Employment opportunities, Food purchasing, Food stores, Management, Merchandising, Occupational guidance, Transportation.
Distributed by Great Plains National Instructional Library, University of Nebraska, Lincoln, Neb.; lesson no. N-367, print no. 126.

Abstract: Supermarkets are big business, and it takes a number of skilled people to run them. This film describes the career and job opportunities in supermarket work--cutter, grocery clerk, grocery buyer, accountant, baker, warehouseman, produce journeyman buyer, food transporter, advertising work, check-out clerk, store manager, and so on. Prospects for on-the-job training and career advancement are discussed, with emphasis on ambition and hard work as the way to "get ahead."

3378-73

NUTRITION ABOUT NUTRITION.

Shirley K Deringer
J Sch Health 43 (8): 528-529. Oct 1973.
LH3401.J6 P8R

Child nutrition programs, Class activities, Nutrition education, Professional education, School breakfast.

Abstract: Institution of a breakfast program attitudinal study of nutrition in every grade of one school system. The school nurse, who served as resource person for the other teachers, describes how a nutrition education program was developed and some of the resulting activities in which the children in kindergarten and first grade participated.

3379-73

PERRIES FOR PROTEIN.

Virginia H Dickinson
American Home Economics Association
Washington, American Home Economics Association 10 p. June 1970.TX553.P7D5 P8R (HELP'S home economics learning packages, no. 1032)
Activity books, Consumer education, Food groups, Food purchasing, Home economics, Individualized instruction, Menu planning, Protein.

Abstract: A teaching aid for use with high school students, this pamphlet deals with sources and quantities of protein foods, cost of protein foods, principles of protein cookery, and preparation of a low cost meal. It has stated instructional objectives and ways for attaining them through individual observations and projects. Reading material, films and tapes are listed. There are pre- and post-tests for evaluating extent of learning.

3380-73

CRITICAL INCIDENT ROLE PLAY.

Robert F Dies
Training in Business and Industry 7 (3): 31-33. Jan 1970.
HF1101.T7

Refresher courses, Role playing.

Abstract: This article discusses the use of role-playing in a refresher course for experienced S.P. Goodrich salesmen. Participants reverse their customary roles so that each becomes the customer in relation to one of his own accounts. Acting as the buyer rather than the seller gives each participant an enhanced awareness as to how they should subsequently handle the real-life situation.

3381-73

WHEELS, A NUTRITION GAME OF CHANCE AND SKILL.

Dietor System
Ann Arbor, Mich., Didactron food selector board with spinner, 40 cards, plastic discs. 1972.
LH1044.9.G3W9 P8R AVActivity learning, Educational games, Nutrients, School children (6-11 years), Vitamins.
With 8 p. Instructor's background information and 2 p. Game instructions.

Abstract: A game for up to 40 players, is designed to teach the food sources of eight major vitamins and minerals. The object of the game is to be the first player to equip a "Good Nutrition Truck" with its eight vitamins and mineral wheels. Plastic discs are placed on individual playing cards as a spinner stops on the food source of a vitamin or mineral. The game depends mostly on chance, but skill and nutrition knowledge are rewarded. For school children.

3382-73

HOSPITALITY EDUCATION CURRICULUM DEVELOPMENT PROJECT: FINAL REPORT.

Carolyn Dooner
U.S. Office of Education
Washington, D.C., Educational Resources Information Center 31 1. 1967.TK165.A3D6 P8R
Curriculum planning, Food service occupations, High school curricula, Michigan, Occupational home economics, Pilot projects, Program planning, Service industries, Vocational education.

Available from: Leesco Information Products, Inc., 8R27 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-\$0.25, RC-\$1.36; ERIC Report no. ED 016 R54.

Abstract: The purpose of this project was to gain information useful in developing programs for preparing persons for employment in occupations involving home economics knowledge and skills and for preparing teachers. The initial curricula in hospitality education, training in trade and personal service occupations providing food, lodging, and recreation, was limited to preparatory instruction in commercial foods. Seven schools in tourist, urban, and suburban areas of the state served as sites. Each school gave instruction for commercial foods occupations such as cook's assistant, grill assistant, baker's helper, seled girl, stock boy, waiter or waitress, and bus boy. Local teachers served as research associates on the project, developing and collecting references and instructional material both in the schools and in workshops and institutes. This document includes organizational data, suggested program patterns and curricula content, occupational opportunities in chart form, and lists of project personnel and consultants.

3383-73

A PROGRESSION TRAINING APPROACH TO MANAGEMENT BY OBJECTIVES.

John Douglas, Andrew J Graess, John R Ivancevich
Training and Dev J 27 (9): 24-30. Sept 1973.

LC1041.T7 P8R

Behavioral objectives, Management, Management development, Management education, Program planning, Systems approach, Teaching methods, Teaching techniques, Training.

Abstract: The concept of Management by Objectives (MBO) has become an integral part of the administrative process of many organizations. This article presents a progression training model, a possible approach for minimizing the conflict that often emerges between superior and subordinate when MBO programs are initiated. Each phase of the training experience builds upon the preceding phase--thus, the term "progression."

3384-73

CULTURE AND EDUCATION: MEXICAN AMERICAN AND ANGLO AMERICAN.

Diana Drake
Elaa Sch J 74 (2): 97-105. Nov 1973.

L11.E8 P8R

Cultural factors, Ethnic groups, Mexican Americans, Professional education, Teaching.

Abstract: Mexican Americans are one of the largest minority groups in the U.S. This article for school teachers describes how culture affects behavior of pupils through their ways of expressing themselves, with particular emphasis on Mexican Americans. Teachers need to understand problems presented to these children attending Anglo schools, where differences in values, language and dress set them apart, and may make adjustment more difficult. Food is another medium of expression of culture. The article suggests that exposure to both Anglo and Mexican American foods in class and lunchroom will be beneficial to all pupils.

3385-73

CLOSED CIRCUIT TELEVISION PROVIDES VALUABLE REASONS TO TEACH FOOD SERVICE PERSONNEL: NORTH CAROLINA PROGRAMS FOR SCHOOL FOOD SERVICE PERSONNEL CITED.

Lea L Ebro
Proc Soc Adv Food Serv Res 67-71. Apr 1972.

TE943.P7 P8R

Food service training, Food service workers, Instructional aids, North Carolina, Personnel management, School food service, Televised instruction.

Abstract: This speaker emphasized the increasing role of television in the educational process and of how the North Carolina school food service training program used television to effectively educate its trainees.

3386-73

THINK NUTRITION (POSTER).

Educational Communications

[no Place], Ararour and Co. 1 poster, 11" x18", col. 1971.

TK355.T4 P8R AV

Consumer education, Meal planning, Nutrition.

Abstract: A poster with black background and assorted colorful foods and lettering in white. The four points made are: thought, things to remember, ways to buy food, and food groups to help you plan.

3387-73

FILM + GROUP = MORE LEARNING.

Julia Eittington
Training in Business and Industry 9 (1): 42-43. Jan 1972.
HF1101.T7

Films, Group dynamics, Learning, Training.

PAGE 88

Abstract: This article describes a number of ways in which a trainer can use small groups to enhance learning from films. The author feels the deeper group involvement promoted by sharing ideas on a film is necessary for maximum learning.

3388-73

A LOOK AT THE SCHOOLS OF TOMORROW--A SPEECH GIVEN TO THE 15TH ANNUAL SCHOOL ADMINISTRATORS SEMINAR OF THE AMERICAN SCHOOL FOOD SERVICE ASSOCIATION (VAIL VILLAGE, COLO., DEC. 6-8, 19-67).

William Ellena
American School Food Service Association
Washington, D.C., Educational Resources Information Center 19 p. 1967.

LS2806.E4 P5N
Conferences, Innovation, Prediction, School administration, Schools, Speeches.

Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-\$0.25, MC-\$0.84; ERIC Report No. ED 019 828.

Extract: In an effort to point out future trends in education, this speech notes that the most significant characteristic of American society today is the change in the rate of change--not change in arithmetic but geometric proportions. The speaker predicts (1) increased expenditures for education, (2) extended educational opportunities for younger children, (3) assumption by the federal government of the primary responsibility for education, (4) increased sharing of university and library resources, (5) increased attention to the average student, (6) increased professional competence of educational staffs, (7) rapid obsolescence of textbooks, and (8) changing characteristics of building requirements.

3389-73

COOKS AND CHEFS (FILM LOOP).

Encyclopaedia Britannica Educational Corp.
Chicago, Ill. 1 cassette, super 8mm, col, sl, 5 min. 1970.
TX601.25 P5N AV (Encyclopaedia Britannica Educational Corp. Job opportunity series, loop no. 8-81227)

Career opportunities, Career planning, Chefs, Cooks, Employment opportunities, Food service occupations, Food service training, Occupational guidance.

For use in a Technicolor cassette projector.

Extract: This film shows the agility and coordination required of a single cook in a small restaurant who must prepare several servings and dishes at the same time. In a larger restaurant each cook works at a specific task, such as dressing fish or slicing up fowl, under the supervision of the head chef. The chef in this film personally prepares a special dessert.

3390-73

USING PUBLIC SEMINARS AND INSTITUTES.

Gerard J Ennis
Training and Dev J 24 (4): 20-25. Apr 1970.

LC1041.T7 P5N
Education, Educational resources, Management development, Management education, Program design, Program evaluation, Program planning, Training.

Abstract: This article explains the uses and misuses of outside training resources such as university courses and seminars, or public meetings, conferences, institutes, workshops, and other such events held by professional and trade organizations. Where well planned in conjunction with company training goals, these outside resources can both supplement and reinforce a company's internal training program.

3391-73

EVALUATION OF NUTRITION EDUCATION SEMINARS.

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 178-181. July 18/28, 1971.

LS3479.U5 P5N

Evaluation, Seminars.

Abstract: This section of the proceedings covers the overall evaluation of this seminar by the participants. Tallies of opinions concerning the various presentations and activities are included.

3392-73

EXCITING NEW TECHNIQUES FOR TEACHING NUTRITION.

Ill Teacher 14 (1): 17-44. Sept/Oct 1970.

LS1025.I4 P5N

Audiovisual aids, Basic nutrition facts, Classroom games, Nutrition education, Teacher developed materials, Teachers.

Abstract: This article for teachers and nutrition educators suggests many approaches for teaching nutrition to students to all ages. The basic ideas to be presented are: diet affects health, and foods vary in nutrient value. Among the means for imparting this information are films, games, demonstrations, pantomime, and other class participation projects such as plays in which students act out television shows or roles of nutrients as jobs done in the body. Most of the ideas could be adapted for students at different age levels.

3393-73

PAST AND INEXPENSIVE COPIES.

School Mgt 17 (8): 22-23. Oct 1973.

LB3011.S35 P5N

Audiovisual aids, Audiovisual equipment, Audiovisual instruction, Instructional materials, Teaching techniques, Transparencies.

Abstract: The overhead projector has become one of the most

popular teaching tools; but an acknowledged problem has been the lack of a convenient source of transparency materials to use with it. One school system in New York State has solved this problem with the use of a transparency duplicator, a machine that operates very much like the copiers used in office work. Teachers have access to 12 "Loan-A-Library" transparency master sets that rotate from school to school on a weekly basis. Teachers select the master transparencies they want from among 6,000 in nearly 300 subject areas. They duplicate the masters on the copying machine, and in this way are able to build their own library of transparency materials.

3394-73

WHAT'S COOKING IN THE CLASSROOM?

Sandy Feitshans
SWAP 2 (3): 7-11. Jan 1973.

TX1.S8 P5N

Class activities, Cooking, Curriculum, School children (6-11 years), Teachers.

Abstract: Teachers used open classrooms of an elementary school one summer to demonstrate cooking as an avenue of learning. Experiments and demonstrations by the children helped teach them mathematics, science, language arts and social studies. This article for teachers briefly describes some of these projects.

3395-73

THE OTHER-CHILD COOK BOOK: AN INTRODUCTION TO EDUCATIONAL COOKING.

Nancy J Ferreira

Renlo Park, CA, Pacific Coast Publishers 80 p., illus. with photographs. 1969.

TX715.P4 P5N

Class activities, Elementary education, Food preparation, Parent participation, Preschool education, Recipes, Teaching methods.

Abstract: A book to use with children at home and in school. The first section gives ideas on organizing a cooking program and discusses how food preparation can be made a meaningful teaching method. The remainder of the book is a variety of recipes for use in a teaching program.

3396-73

NEW DIRECTIONS IN READING IMPROVEMENT FOR SUPERVISORS.

Helvin Pinn, George Stevens

Training and Dev J 24 (8): 22-24. Aug 1970.

LC1041.T7 P5N

Adult education, Job training, Reading, Supervisors, Training, U.S. Dept. of Commerce, Vocational development.

Abstract: Workers who move up from skilled or unskilled labor status to supervisory positions must of necessity make greater use of reading skills. The Department of Commerce Employee Development Branch has devised a special reading improvement program to meet the particular needs of supervisors. The program's objectives are (1) to develop flexibility of reading speed; (2) to improve reading comprehension and retention; and (3) to apply reading skills to job-related reading materials that present special problems representative of those encountered by supervisors.

3397-73

FUTURE FOOD MANAGEMENT EXECUTIVES LEARN COST-SAVING VALUES OF FF.

Tom Finnegan

Quick Frozen Foods 35 (12): 28-30. July 1973.

389.S Q4

Cost effectiveness, Food preparation, Food preservation, Frozen foods.

Abstract: To demonstrate the superior value and greater efficiency of frozen food preparation over preparation from scratch, the Hotel and Restaurant Management Department of the New York City Community College ran a comparison test. The students prepared two versions (one from frozen components and one from raw components) of a complex gourmet entree with vegetable complements. When the two meals were complete, students rated the preparation procedures and the finished products were evaluated for taste. Of the 75 people who sampled this gourmet fare, some knew that one of the meals was made from frozen products. The result: no one was able to distinguish the frozen food meal from the conventionally prepared meal. The students were especially pleased with the short preparation time and economical cost of the frozen foods.

3398-73

THE ROLE OF WOMEN IN TRAINING AND DEVELOPMENT.

Barbara Fisher

Training and Dev J 25 (6): 32-34. June 1971.

LC1041.T7 P5N

Employment opportunities, Human relations, Job discrimination, Job satisfaction, Management development, Role of women, Social relations, Teachers, Training.

Abstract: Women in U.S. society are generally stereotyped as inconsistent, emotionally unstable, weak, lacking a strong superego, intuitive rather than intelligent, and, if normal, suited to household work. This is analogous to the "nigger" stereotype for blacks--as long as they stay in their place (the home), women are nice, loving, happy, childlike creatures. But once they try to become equal to men (let alone hold positions of authority), the fireworks begin. Bright women are caught in a double bind. If they fail at their work, they are not living up to their own standards; if they succeed they are not living up to society's expectations. Men do not experience

PAGE 89

3399-73

this kind of daily ambivalence because they are always permitted and actively encouraged to do well. Women must face the fact that job success almost always leads to negative consequences such as ridicule, rejection by men (and women, too), conflict with peers, and resultant continuous tension. This article written by a woman training director, describes the job and role conflicts and problems of acceptance she and other professional women must live with day in and day out.

3399-73

FRAMEWORK FOR HEALTH INSTRUCTION IN CALIFORNIA PUBLIC SCHOOLS; KINDERGARTEN THROUGH GRADE TWELVE. 1970 ed. California, Dept. of Education

John T. Fodor, Ben C. Gahr, Rialfred C. Satton
Sacramento, California State Dept. of Education 56 p. [1972].

TX366.C3 P58
Curriculum guides, Elementary grades, Health education, Nutrition education, Secondary grades, State curriculum guides. Abstract: This publication is designed as a foundation for local curriculum development. It is not a teacher's guide or course of study. Nutrition is one of the 10 major concepts for content areas. Each content area is developed with an overview and an indication of interrelationships with other health areas. The major problems are defined. Each major concept of the content area is listed by grade level with objectives and content.

3400-73

FOUR STEPS ARE NO LONGER ENOUGH.

George Ford
Training and Dev J 24 (7): 29-34. July 1970.

LC1041.T7 P58
Educational planning, Job training, Systems approach, Teaching, Teaching methods, Training. Abstract: JIT (Job Instruction Training) was implemented during World War II when thousands of new workers had to be quickly trained to do jobs for which they had no previous experience. JIT included 4 steps: (1) prepare the learner; (2) present the material; (3) have the learner apply what he has learned; and (4) test for understanding. This procedure is still used, but emphasis today is on application--how well the learner performs as opposed to how well the material is presented. The learner is required to think things through for himself, rather than simply memorize by rote what the instructor has taught. Learner participation is the keynote to effective training that will "stick with" the student and serve his well (and also benefit the organization) for many years to come.

3401-73

A TEACHER'S GUIDE TO: LEARNING NUTRITION THROUGH DISCOVERY, K-6.

Barbara Fry, Josephine Swanson
Ithaca, Cornell University Cooperative Extension Service iv. (various pagings). 1972.

TX366.F7 P58
Activity learning, Basic nutrition facts, Classroom games, Cooking, School children (6-11 years), Teachers. Abstract: Numerous nutrition learning activities for the elementary school age child are detailed in this teacher's guide which is intended as a supplement to the New York health education curriculum. Food activities, experiments and games are suggested to illustrate nutrition concepts and develop cognitive, motor and other basic skills, useful for the elementary teacher and those working with elementary teachers.

3402-73

THE CASE OBSERVATIONAL METHOD: A NEW TRAINING TECHNIQUE.

Hartia J. Gannon
Training and Dev J 24 (9): 39-41. Sept 1970.

LC1041.T7 P58
Case studies, Human relations, Management development, Management education, Teaching methods, Training. Abstract: Here is an economical training technique, called the case observation method, combining the traditional case approach with specific aspects of sensitivity training. While it borrows from sensitivity training the idea of a leaderless group, it also emphasizes the analysis and understanding of specific case study material.

3403-73

KNEE GROUPS--IN TIGHT, NOT UP TIGHT.

Joan Gannon, Barrea Gannon
Training and Dev J 24 (7): 27-28. July 1970.

LC1041.T7 P58
Communication (Thought transfer), Communication skills, Discussion (Teaching technique), Inservice education, Teaching methods, Training, Workshops. Abstract: "A Knee Group is a small discussion group of four to six people seated in a circle of chairs so closely together that the knees of the participants are touching. Its purpose is to stimulate the maximum degree of informality and closeness among participants in a business-related situation so that a lively, productive interchange of ideas and feelings will occur in a friendly, receptive atmosphere." The article goes on to explain how this cozy little technique works.

3404-73

SCHOOLS ARE BECOMING INCREASINGLY VALUABLE SOURCE OF FOOD SERVICE PERSONNEL, BUT TIME AND MONEY ARE BARRIERS BEFORE POTENTIAL IS REACHED.

Berrietta D. Gehert
Proc Sec Adv Food Serv Res 57-65. Apr 1972.

TX943.F7 P58

College programs, Curriculum planning, Educational planning, Food service management, Food service occupations, Management development, Management education. Abstract: This speaker describes how the formal educational system in the United States is helping recruit and train people for the food service industry.

3405-73

TRELL THERE WHY.

Charles W. Gebhardt
Training in Business and Industry 10 (5): 50-53. May 1973.

HF1101.T7 P58
Behavior, Industrial relations, On the job training, Performance, Personnel management, Productivity, Supervision. Abstract: Bad or erratic performance on the part of workers can have any number of causes. When signs of poor performance appear, the causes should be thoroughly investigated. In the case described in this article, poor performance was found to be the result of the workers' conclusion that their tasks were unimportant. No one had ever bothered to explain to these why certain tasks had to be done and how those tasks fitted into the overall production process. Once this was explained, poor performance disappeared. Supervisors must make sure that employees realize the importance of their jobs. It won't do to just order them around. Their intelligence must be respected, and as members of a firm, they must be allowed to know the full significance of the jobs they perform.

3406-73

INSTITUTE FOR HOME ECONOMICS TEACHERS ON INITIATING, DEVELOPING, AND EVALUATING PROGRAMS AT THE POST HIGH SCHOOL LEVEL TO PREPARE FOOD SERVICE SUPERVISORS AND ASSISTANTS TO DIRECTORS OF CHILD CARE SERVICES: VOLUME I: A POST HIGH SCHOOL PROGRAM IN HOME ECONOMICS (MAY 1, 1966-JUNE 30, 1967); FINAL REPORT. Georgia, University, College of Education
Washington, D.C., Educational Resources Information Center 149 p. 1967.

TX164.G3 P58
Curriculum planning, Educational objectives, Employment opportunities, Food service supervisors, Job analysis, Job training, Post secondary education, Vocational education. Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-\$0.75, HC-\$7.50; ERIC Report No. ED 326 458.

Abstract: The institute was designed to provide information and develop some ability in initiating, developing, and evaluating programs for training workers as food service supervisors in post-high school level programs. Organizational details, student and faculty qualifications, and a job analysis of the food service supervisor occupation are included in this document. A curriculum was designed to prepare individuals for supervisory-level employment in the food service operations of hospitals, homes for the aged, homes for children, hotels, restaurants, schools, industrial cafeterias, and other similar establishments. Instructional materials are designed to develop concepts of: (1) supervision of a food service department, (2) nutrition, diets, and menu planning, (3) food purchasing, storage, and handling, (4) food preparation and service, (5) sanitation, safety, and care of facilities, and (6) equipment, records, and reports. The curriculum is presented in tabular form. Specifying content, experiences, evaluation, and resources.

3407-73

9 STEPS IN GETTING THE MOST OUT OF A TRAINING CONSULTANT.

Rollin Glaser, Calvin Otto
Training in Business and Industry 7 (4): 61-64. Apr 1970.

BF1101.T7
Consultants, Training. Abstract: This article describes a sequence of nine steps which were taken by a company in its search for a consultant who could assist in the development of a training capability for the company.

3408-73

MANAGEMENT TRAINING USING TELELECTURES.

William F. Glueck
Training and Dev J 25 (11): 12-16. Nov 1971.

LC1041.T7 P58
Audiovisual aids, Evaluation, Instructional aids, Management development, Management education, Telelectures, Training, Training techniques. Abstract: This article describes the telelecture as a training and management development method for organizations with multiple sites. The telelecture network consists of a broadcasting unit at headquarters and amplified telephones and audiovisual aids at participating sites. When properly used telelectures provide a means for reaching large numbers of trainees quickly and relatively inexpensively.

3409-73

USING FILM IN MANAGEMENT DEVELOPMENT.

Loe S. Gold
Training in Business and Industry 8 (4): 19-20. Aug 1971.

BF1101.T7
Audiovisual instruction, Discussion (Teaching technique), Film study, Management development, Motion pictures. Abstract: This article discusses the uses and advantages of motion pictures for management training.

3010-73

THEY'RE MORE TO VIDEOCASSETTES THAN MEETS THE EYE.

Roger A Golde

Training and Dev J 27 (10): 20-26. Oct 1973.

LC1041.T7 P5N

Audiovisual aids, Audiovisual instruction, Instructional aids, Instructional materials, Teaching techniques, Televised instruction, Television, Training.

Abstract: Television viewing is by now an ingrained American habit. A large proportion of the information people get is gleaned from television programming. This article describes some newly developed training techniques incorporating videocassette instruction.

3011-73

SYSTEMATIC SELECTION.

R Irwin Goodaan

Audiovisual Instruction 16 (10): 37-38. Dec 1971.

L51041.A9

Audiovisual aids, Decision making, Evaluation methods.

Abstract: This article presents the author's approach to the task of the selection of a medium of instruction. His process lists the steps involved in media selection with a breakdown of the preliminary information required, the task, and the output of each step.

3012-73

EMPLOYMENT OPPORTUNITIES IN WHICH KNOWLEDGE AND SKILL IN HOME ECONOMICS ARE NEEDED.

Anna J Gorman

U.S., Office of Education
Washington, D. C., Educational Resources Information Center
11a p. 1969.

TX164.05 P5N

Curriculum planning, Employment opportunities, Food service occupations, Home economics, Home economics education, Kentucky, Occupations, Research, Working conditions.

Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-80.50, NC-55.80; ERIC Report No. ED 030 736.

Extract: To give direction to future program planning, this study was conducted to determine employment opportunities and analyze data on job requirements in the home economics area. Interviews were conducted at 250 randomly selected business, industries, and homes in seven major population centers of Kentucky. There were 32,973 jobs related to home economics knowledge and skill being performed by employees in Kentucky. More employees will be needed in at least 28 of the 50 job titles. Greatest employment opportunities are as waitress, kitchen helper, cook, porter, cafeteria worker, maid, baker's helper, restaurant manager, charwoman, and hostess, a high school diploma is prerequisite for 42 percent of the above jobs, 4 percent required work experience, and 22 percent required employees to be 21 years of age or older. The study revealed that wages are low, there are few benefits, hours are long, and there is little chance for advancement.

3013-73

TEACHING THE TEST.

William R Goss

Training and Dev J 7 (4): 46-49, 65. Apr 1970.

HF1101.T7

Evaluation, Objectives, Program design, Testing, Tests, Training.

Abstract: This article discusses the relationship between training objectives, testing, and program design. The author advocates a training program based on four tenets: 1) there must be a specific statement of measurable objectives against which accomplishment may be measured. 2) a test must be planned to measure all objectives 3) the training program must be built around the test 4) training must be individualized.

3014-73

WORKING IN A SERVICE INDUSTRY.

Raymond J Grandfield, Paye Gold

New York, Fairchild Publications, Inc. 145 p. 1972.

HF5381.G7 P5N (Distributive career series)

Career choice, Career education, Career planning, Careers, Food service occupations, Occupational choice, Occupational clusters, Occupational guidance, Service industries.

Abstract: For high school students sulling over career possibilities, this book provides an introduction to the service industries and describes some of the jobs available in personal services, business services, repair, lodging, banking, transportation, recreation, travel, brokerage services, warehousing, insurance, advertising, and food service. To give students a "feel" for the working world and the kinds of situations encountered in various occupations, six "Job Try-Outs" are offered. These "try-outs" require that students perform tasks and make judgments as if he or she were a bank teller, a counter clerk at a dry cleaners, a service station attendant, a hotel/otel front office clerk, a waiter, or a ticket agent.

3015-73

A NEW DIMENSION IN MANAGEMENT TRAINING: A VIDEO-AUDIO-PARTICIPATIVE (VAP) SYSTEM.

Thad B Green, Norton Cotlak

Training and Dev J 24 (10): 22-27. Oct 1970.

LC1041.T7 P5N

Audiovisual aids, Audiovisual instruction, Management development, Management education, Teaching techniques, Training.

Abstract: Learning quality can be improved with a simulation response teaching technique using audiovisual aids (VAP, or Video-Audio Participative system). This article explains the principles behind the VAP system and describes how the system can be used for training potential managers in the concepts and practices of good management.

3016-73

PROBLEMS IN DETERMINING TRAINING NEEDS IN AN ORGANIZATION.

Waqar Habib

Training and Dev J 24 (7): 44-48. July 1970.

LC1041.T7 P5N

Educational planning, Evaluation, Management development, Management education, Training.

Abstract: Every organization is different, and thus training needs differ from one organization to another however, all organizations that contemplate establishing training programs must find a systematic way to assess their own particular training requirements. A complete assessment of training needs should include an organizational analysis, a job analysis, and a manpower analysis. Data on company production, absenteeism, worker attitudes and grievances, turnover rate, union participation, and accident rate should all be analyzed. Only then should decisions be reached as to the scope and depth of training, methodology of implementation. And mechanics of teaching, feedback, and program evaluation.

3017-73

WILL MASLOW WORK WITH THE HARD CORE?

Alan L Heline

Training in Business and Industry 7 (2): 70-72, 86. Feb 1970.

HF1101.T7

Disadvantaged groups, Motivation, Occupational guidance, Psychology.

Abstract: This article discusses Maslow's Hierarchy of Needs and its potential application in the activation of new hard-core employees.

3018-73

THE NATIONAL RESTAURANT ASSOCIATION'S CAREER AND TRAINING STUDY INVESTIGATING DEVELOPMENT OF INDIVIDUAL AS FOOD SERVICE EMPLOYEE AND ITS IMPLICATIONS.

Chester G Jr Hall

Proc Soc Adv Food Serv Res 1-5. Apr 1972.

TF943.P7 P5N

Career ladders, Career planning, Employment opportunities, Food service occupations, Food service workers, Research.

Abstract: Dr. Chester G. Hall, Jr. points out that the development of the individual employee and the provision of opportunity for his advancement have not been goals of the food service industry. One of the purposes of a study being conducted by the National Restaurant Association is to indicate that employee development should be a goal and that it is a goal that produced results.

3019-73

TO DEVELOP WORK EVALUATION AND WORK TRAINING TECHNIQUES DESIGNED TO FACILITATE THE ENTRY OF MILDLY MENTALLY RETARDED INTO SERVICE OCCUPATIONS: FINAL PROJECT REPORT.

David Hall

U.S., Office of Education

Washington, D.C., Educational Resources Information Center 38 p. 1965.

LC8015.H3 P5N

Employment opportunities, Evaluation, Job training, Mental retardation, Mentally handicapped, Program planning, Service industries, Training techniques, Work experience programs.

Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-80.25, NC-52.05; ERIC Report No. ED 026 769.

Abstract: People who are only mildly mentally retarded make dependable workers and are able to handle various types of jobs with some skill. This paper describes a system of vocational evaluation and training to help such people enter various service occupations. Definite job specifications and pleasant working conditions are important to a retarded person's job success. Job activities and training curricula are here given for occupations in janitorial and building maintenance, food service, and hospital service work. Additional information is presented for on-the-job experience and recommendations are made for establishing a demonstration project for training the mentally handicapped.

3020-73

A FLOW CHART FOR SUPERVISORY TRAINING.

Richard L Hankinson

Training and Dev J 24 (7): 22-26. July 1970.

LC1041.T7 P5N

Audiovisual aids, Charts, Educational planning, Personnel management, Supervision, Supervisors, Teaching techniques, Training.

Abstract: Supervisors have the job of overseeing workers, encouraging production, and helping solve personnel and mechanical problems. The training of supervisors should provide them with a total picture of their jobs, how they must function and how their functions fit into the total organizational structure. Training personnel should create a flow chart showing how supervisory work in a particular organization should be carried out and how proper supervision contributes to productivity and total organizational health. The chart can then be used as a teaching tool to show individual supervisors how important their own jobs are and how their work can help or

PAGE 91

3421-73

Under the organization.

3422-73

NEW IDEAS IN DIETETIC TRAINING.

Maxine Hart
Food Mgt 8 (11): 42-45, 50, 62-63. Nov 1973.
TX943.P7 P5N

Career education, Dietetic internae, Dietetic internship programs, Dietitians, Educational methods, Educational programs, Food service occupations, Higher education, Program planning. Abstract: The field of dietetics is suffering from a shortage of internships. It is becoming almost as difficult to obtain an internship appointment as it is to get accepted into medical school. This article describes some of the coordinated undergraduate programs established by the American Dietetic Association to alleviate the dearth of internships.

3422-73

THE TEACHING OF HOME ECONOMICS. 3rd ed.

Bezel N Hatcher, Lillie C Nalchis
Scotts, Houghton Mifflin 384 p. 1973.
TX167.W3 1973 P5N

Curriculum guides, Home economics education, Professional education, Secondary education. Abstract: Major categories of content of this book concern personal growth of the teacher and relationships to others, selection and utilization of teaching techniques and resources, and curriculum development and use. Emphasis is given to the significance of interpersonal relations and individual growth to successful teaching, and the importance of giving the learner more responsibility for learning through involving him in evaluation of learning experiences. The book will be useful to beginning and experienced teachers.

3423-73

HAWAII FOLLOW THROUGH.

Hawaii, Dept. of Education
Honolulu, State of Hawaii Dept. of Education 12 p. illus.
col. [n.d.].
LB1515.P683 P5N

Disadvantaged groups, Early childhood education, Educational programs, Parent participation, Professional education. Abstract: Follow Through is a program to continue gains made by children from low-income families in preschool programs. In Hawaii, it involves parents, teachers, and teachers' aides, all working together with the children. Nutrition education is part of the program, and children learn by doing through cooking and at mealtime. Suitable for both teachers and parents.

3424-73

A SOURCEBOOK OF ELEMENTARY CURRICULUM PROGRAMS AND PROJECTS.

Far West Laboratory for Educational Research and Development,
ALERT Information System
Samuel H Hearle
Washington, GPO 517 p. 1972.
LB1570.F3 P5N

Bibliographies, Curricula guides, Elementary education, Professional education, School children (6-11 years), Teaching aids. Abstract: This publication for elementary school teachers and administrators lists materials presently available from a variety of sources to help with curriculum planning and to use in teaching various subjects to children in grades 1 through 6. The kind of material, its price, target audience, and currentness of information concerning it are listed. The chapters on health, sex and family life, and science, list sites in which nutrition is included. Other chapters of relevance are one on drug education and one on environmental education and ecology.

3425-73

AN EXPERIMENT IN TEACHING NUTRITION.

C E Hillman, W K Bagley
Natr Food Sci (32): 2-5. July 1973.
TX381.N825

Audiovisual aids, College programs, Nutrition education, Professional education, Teaching techniques. Abstract: Teachers in a British technical college have developed their own audiovisual materials for use in teaching their regular course in nutrition. The cassette tapes and slides can be used by students who miss a class, for outside lectures, as an adjunct to a regular lecture, or as a self-teaching device. The authors offer advice on how to construct such a course. The idea should be of interest to all teachers, and could be adapted to teaching children as well.

3426-73

INTERN COMPILES NUTRITION EDUCATION MATERIALS.

L Woffler
Sch Foodserv J 26 (4): 29-30,31-32,35-36. Apr 1972.
389.8 SC6

Dietitians, Instructional materials, Nutrition education, School children (6-11 years), School lunch programs. Abstract: Third in a series of reports from Milwaukee's school lunch trained dietitians: a breakdown of nutrition education materials and projects for kindergarten through sixth grade.

3427-73

GREAT VARIATIONS FOUND IN CONTRACT FEEDING SEGMENT OF THE INDUSTRY: IMPACT OF CLIENT IS VITAL FACTOR IN EFFICIENCY OF OPERATION IN THIS AREA OF INDUSTRY.

Gary I Hotchkia

Proc Soc Adv Food Serv Res 5-9. Apr 1972.

TX943.P7 P5N
Career ladders, Employment opportunities, Food service occupations, Food service workers, Research, Research methodology. Abstract: Problems of recruitment in the food service industry (what food service jobs are and offer to employees, inadequate encouragement for productivity, and the industry's poor image on advancement and promotion) are major personnel problems areas being scrutinized in the National Restaurant Association's Career and Training Study, according to Gary Hotchkia, director of the project. In describing the research design of the study, he listed initial data collection, organizational analysis, identification of manpower problems, curriculum and training program development, and program evaluation as focal points of the study.

3428-73

HOW SAN FRANCISCO CREATES NEW GENERATIONS OF FOOD SERVICE EXCELLENCE.

Food Serv 35 (6): 39-40,42. June 1973.
389.2538 P732

Career education, College food service, College students, Curriculae, Food service management, Food service training, Higher education, San Francisco. Abstract: College students in the Hotel and Restaurant Department of City College of San Francisco operate and maintain the entire college food service. As a result, the faculty and student body is served a regular menu of gourmet dishes in a wide variety of selections. The food service students receive credit for their work in the college food service; and before their two-year course has ended, they have put in a minimum of sixteen hours per week during the final semester working in famous San Francisco restaurants.

3429-73

HOW TO TRAIN NEW FOODSERVICE EMPLOYEES QUICKLY.

Food Mgt 8 (11): 69. Nov 1973.

TX943.P7 P5N
Audiovisual aids, Discussons (Teaching techniques), Films, Food service training, On the job training, Training techniques. Abstract: This article tells of a series of 8 sec. films designed to train food service employees quickly while on the job. Subjects presented on film include dishwashing, sanitation, customer relations, management, groceries and food waste. Not yet completed are films on food preparation; but most employees already have adequate skills in this operation before they come to work. Employees should participate in training on a regular basis, first viewing the films and then discussing the application to their own jobs.

3430-73

A PROTOTYPE PROGRAM FOR TRAINING WORK SUPERVISORS AS EMPLOYEE COUNSELORS.

Raymond G Hunt, Cary E Lightness
Training and Dev J 24 (8): 26-32. Aug 1970.
LC1041.T7 P5N

Counseling, Job satisfaction, Management education, Occupational guidance, Supervisors, Training. Abstract: Line managers and supervisors are the people most involved in the day-to-day working lives of employees. These it makes sense that they should be the people first whom employees seek help in solving work problems and job-related personnel conflicts. This article describes a prototype training program designed to provide managers and supervisors with the insights and skills necessary for good employee counseling.

3431-73

TRAINING MACHINE HAS PROMINENT PLACE IN HARRIOTT EMPLOYEE TRAINING PROGRAM; SPECIAL EFFORTS MADE TO GET PEOPLE INVOLVED.

Richard T Wenter
Proc Soc Adv Food Serv Res 74-76. Apr 1972.
TX943.P7 P5N

Audiovisual aids, Food service training, Food service workers, Instructional materials. Abstract: This speaker describes a training machine used by the Harriott Corporation in training employees at 433 separate operating units all over the world.

3432-73

IFPA LAUNCHES FOODSERVICE SCHOLARSHIPS.

Cooking for Profit 42 (269): 68,70. May 1973.
TX901.C6 P5N

Awards, Career education, Career planning, Food service occupations, Higher education, Management education, Scholarships, Vocational education. Abstract: The International Foodservice Manufacturers Association has initiated a major scholarship program designed to bring a large number of talented and trained men and women into the field of food service management where there has long been a lack (especially at middle management levels) of truly qualified personnel.

3433-73

INTERN EXPANDS EMPLOYEE HANDBOOK.

Sch Foodserv J 26 (5): 25-28. May 1972.
389.8 SC6

Cook-helpers, Dietitians, Food service occupations, Handbooks, School lunch programs, Work experience programs. Abstract: Final report of a four-part series from Milwaukee's school-lunch-trained dietitians is this addition to a handbook for school food service employees. Instructions are in three categories: 1. Work simplification; 2. Sanitation and safety;

3. Care and use of equipment.

343a-73

HELP FROM THE CC.
Richard C Ireland
Training in Business and Industry 10 (3): 52-53. Mar 1973.
HF1101.T7
Community colleges, Educational resources, Training.
Abstract: This article discusses the various ways in which a community college can serve as a training resource.

3435-73

A RIGHT NOW PROJECT: NOW TO GET READY TO GO METRIC IN YOUR SCHOOL DISTRICT.
John Izzi
Aser School Board J 160 (7): 26-27. July 1973.
LB2831.14 F5W
Educational planning, Instructional materials, Instructional staff, Metric system, School administration, Teaching.
Abstract: School administrators will soon have to begin instruction and actual use of the metric system within their schools and school districts. To implement metric education smoothly, school boards should: (1) establish an ad hoc or standing committee to plan for the metric changeover; (2) see that classrooms are supplied with metrically calibrated equipment; (3) encourage merchants to stock metric instruments for home use; (4) develop adult education courses in the use of metric measurements; and (5) obtain books and educational materials dealing with the metric system, and provide bibliographic lists of such material for parents' use.

3436-73

TRAINING FOR LEADERSHIP.
John Jaese
Training and Dev J 24 (5): 3a-36. May 1970.
LC1041.T7 F5W
Decision making, Industrial relations, Leadership, Management development, Management education, Motivation, Personnel management, Psychological aspects.
Abstract: Leadership ability is one of the necessary attributes of a good manager, but leadership is not inborn. It must be taught. The author presents 10 principles that he has found useful in management training. (1) Training must be highly personal and individual. (2) Responsibilities for development rest with the trainee. (3) Personality is not as important as ability to do the work that needs to be done. (4) Management is a distinct kind of work. (5) Motivate through present development rather than future promotions. (6) Opportunity for development must be unrestricted. (7) Develop trainees through their experiences in day-to-day work situations. (8) Allow trainees to make decisions enhance and speed their development. (9) Incumbent managers influence the development of people under them. (10) Moral and spiritual values are important in development.

3437-73

PROGRAMMED AV PAYS ITS WAY.
Lovell R Johnson
Training in Business and Industry 7 (1): 36-38. Jan 1970.
HF1101.T7
Audiovisual instruction, Cost effectiveness, On the job training, Programmed instruction.
Abstract: This article discusses the use of programmed AV instruction by the Kohler company. Using the "Automated Teaching Systems" approach developed by the Kea Cook Co. of Milwaukee, Kohler cut its training time in half. Comparison statistics demonstrated the program more than repaid their costs through savings.

3438-73

FOUR CASE STUDIES YOU CAN USE IN MANAGEMENT DEVELOPMENT.
Robert D Joyce
Training in Business and Industry 8 (8): 27-34. Aug 1971.
HF1101.T7
Case studies, Management development.
Abstract: This article presents four case studies which can be used in management development. The topics include: "don't tell me how you did it!" "what, so sorry?" "I've tried to be a good guy," and "the smoking room controversy."

3439-73

BASICS OF A HARD CORE PROGRAM.
William Karp
Training in Business and Industry 7 (6): 23-27. June 1970.
HF1101.T7
Career ladders, Disadvantaged groups, Job placement, Occupational guidance, Recruitment, Training.
Abstract: This article discusses the many considerations which are necessary in order to recruit, train, and retain hard-core employees.

3440-73

TRAINING--A LINK TO ORGANIZATIONAL CHANGE.
E J Karrae
Training and Dev J 27 (5): 12-14. May 1973.
LC1041.T7
Change agents, Organizations, Professional education, Training.
Abstract: This article discusses organizational change outside of and beyond the question of internal-to-the training criteria. The author presents an analysis of the task-related training experience of an entire professional staff team of a

social service agency. Organizational changes which resulted from this training are included.

3441-73

TIPS FOR TRAINING WITH VIDEO.
P T Kehoe
Training in Business and Industry 10 (2): 64-65. Feb 1973.
HF1101.T7
Educational planning, Educational programs, Instructional materials, Televised instruction.
Abstract: This article presents a number of tips for those who are considering "packaging" a course to be presented via educational television.

3442-73

INSTRUCTIONAL DESIGN: A PLAN FOR UNIT AND COURSE DEVELOPMENT.
Jerrold E Keap
Belmont, Calif., Lear Siegler, Inc./Pearson 130 p. 1971.
LB1570.K4 F5W
Behavioral objectives, Curriculum evaluation, Curriculum planning, Educational methods.
Abstract: This book outlines procedures for developing an instructional design in which subject matter is taught by asking it relevant to the students learning needs. The elements for the design include: topics, student characteristics, learning objectives, subject content, pre-test, teaching/learning activities and resources, support services, and evaluation. Several examples are developed according to the design plan. The author suggests that it be applied first to individual topics leading to unit developments and then to complete courses and finally to a department or grade level.

3443-73

WHICH MEDIUM?
Jerrold E Keap
Audiovisual Instruction 16 (10): 32-36. Dec 1971.
LB1043.A9
Audiovisual aids, Decision making, Evaluation methods.
Abstract: This article discusses the problem of choosing the proper communication media to support a potential learning situation. A series of flow/decision charts which can be of assistance in this type of decision-making is presented.

3444-73

USE OF AUDIO-VISUAL TECHNIQUES IN TRAINING THE HARD-CORE.
Joanna B Kennedy
Training and Dev J 24 (2): 30-32. Feb 1970.
LC1041.T7 F5W
Audiovisual aids, Educational programs, Industrial relations, Occupational guidance, Personnel management, Programmed instruction, Teaching techniques, Unemployed, Video tapes.
Abstract: American firms have recently begun to experiment with hiring the so-called hard-core unemployed. These workers usually do not possess the behavior patterns considered important by employers--punctuality, enthusiasm, loyalty, consistency, and so on. Absence of these traits pose a whole different set of problems and challenges and creates the necessity for what is called "orientation training" or "pre-vocational training" in various job-related and life skills. Training techniques using video-tapes have been effective in such pre-vocational programs. This article describes how video-tapes can be used to develop skills, increase enthusiasm for learning, increase self-confidence, and instill pride in oneself and one's job.

3445-73

HEALTH TECHNICIANS.
Robert E ed Kinsinger
Chicago, J.G. Ferguson Pub. Co. 386 p. illus. [1970].
RA440.9.M4 F5W (Career opportunities for technicians and specialists)
Career choice, Career opportunities, Career planning, Health, Health occupations, Health services, Occupational guidance.
Abstract: Designed for the young person choosing a career, this book presents factual information on job opportunities available in the following fields: auditing; dental services; vision services; rehabilitation services; laboratory technicians; medical machine technicians; record and office services; and technicians in surgery, dietetics, and environmental health. Each of these fields are evaluated in terms of the employment outlook, training opportunities and facilities, possible federal aid, income and security, work environment, and geographic mobility.

3446-73

DEVELOPING WOMEN MANAGERS.
Loie Ann Koff
Training in Business and Industry 10 (2): 54-55. Feb 1973.
HF1101.T7 F5W
Female, Management education, Research, Surveys.
Abstract: This article discusses a survey of 114 women managers, 78 of whom had successfully handled management positions for over two years. Means for development of women managers including internship programs are presented.

3447-73

WORK INSTRUCTION PROGRAMS FOR THE FOOD SERVICE INDUSTRY.
Kansas State University
Stephen A Konz, Rayona Middleton
Washington, D.C., Educational Resources Information Center 53 p. 1967.
TK364.K3 F5W

3446-73

Disadvantaged youth, Food service occupations, Food service training, Food instruction, Job training, Productivity, Programmed instruction, Teaching techniques.

Available from: Leasco Information Products, Inc., 4827 Ragby Avenue, Bethesda, Maryland 20014; EDES price NP-50.09, NC-E2.12; Report No. ED 011 961.

Abstract: A project was initiated to develop efficient work methods for 100 common tasks in the food service industry and then to prepare programmed learning "packages" for each of these tasks for training potential employees with lower levels of education to hold useful jobs. Each package consisted of a set of slides, cooking photos and captions, that depicted a series of programmed steps organized to teach a single food preparation task. Tasks covered by the programmed slides were: dipped salad assembly, cleaning a meat slicer, making salad sandwiches, making sliced meat sandwiches, making change, brooding foods for deep-fat frying, frosting a cake, cutting a cake, portioning pudding, and cutting a pie.

3448-73

ANALYSIS OF INDIVIDUALIZED INSTRUCTION.

Don Kooala

Training in Business and Industry 7 (10): 27-29, 54. Oct 1970.

NP1101.77

Audiovisual instruction, Parity, Individualized instruction.

Abstract: This article features a question and answer dialogue concerning individualized instruction and the various A-V media which relate. A special format for individualized instruction, developed by the author and News Folding Parity, is included.

3449-73

HOW TO CONTROL A TRAINING PROGRAM WHEN IT'S OUT OF YOUR HANDS.

Donald J Kooala, Irma Kooala

Training in Business and Industry 9 (3): 35-37. Mar 1972.

NP1101.77

Documentation, Evaluation methods, Individualized instruction, Supervision, Training.

Abstract: This article discusses a trainee profile which can be used to spot trouble in a field location with an individualized training program. Samples of these profiles sheets are included. The author notes that comprehensive documentation of such trainee's study time, progress, and productivity is very useful to management.

3450-73

HOW TO TRAIN SUPERVISORS TO BREAK IN NEW EMPLOYEES--GENTLY.

Charles Kozell

Training in Business and Industry 10 (5): 41-42. May 1973.

NP1101.77 P6W

Industrial relations, Job satisfaction, On the job training, Personal management, Psychological aspects, Supervision, Supervisors, Training.

Abstract: New employees, who are often confused but who are usually trying hard to do a good job at unfamiliar tasks, are frequently forced to cope with impatient, unsympathetic, and sometimes downright callous treatment on the part of their immediate supervisors. Empathy is a necessary part of supervision, and can be developed in supervisors by means of a one-day, three-stage training program described in this article. In stage one, supervisors are asked to describe the good and bad aspects of the supervision they received on their first jobs and how they felt about it. In stage two, the group discusses what makes a good supervisor. Personal involvement and insight are greater if this discussion revolves around the supervisor's own techniques. The third stage is a discussion of training as an on-going process wherein employees should be encouraged to develop to the furthest point of their capabilities.

3451-73

HOW TO KEEP HEADS FROM NODDING.

George H Langdorf

Training in Business and Industry 7 (4): 54-56. Apr 1970.

NP1101.77

Teaching methods, Training.

Abstract: This article discusses ways to enhance trainee involvement in a training program and to re-focus attention when heads begin to wander.

3452-73

TRAINING TRAINERS--AN EXPERIMENT THAT WON'T LET THEM FORGET ABOUT REMEMBERING.

George H Jr Langdorf

Training in Business and Industry 5 (5): 46, 65-66. May 1970.

NP1101.77

Audiovisual aids, Experiments, Recall, Training.

Abstract: This article describes an experiment for studying the effect of the use of visual aids and note-taking, or lack of such, on retention of information. The experiment is suggested for use in training sessions to generate ideas and involvement concerning retention of information presented.

3453-73

TRAINING NEEDS ASSESSMENT AND TRAINING PROGRAM EVALUATION.

J H Lewis, Clayton H Hotiager

Training and Dev J 25 (11): 6-9. Nov 1971.

LC1041.77 P6W

Behavioral objectives, Feedback, Assessment, Performance criteria, Program evaluation, Program planning, Supervisors,

Training, Training techniques.

Abstract: If training is to be effective, it should be directly related to the needs of employees. These needs fall into two major categories: (1) short-term deficiencies relating to one's present job; and (2) long-term overall development needs. When planning for training programs, there must be a means built in for assessing the needs that training will fulfill, and subsequently a means for assessing the effectiveness of any training program that has been completed. This article describes a model for evaluating training needs and training outcomes. It recognizes that neither the people nor the company need to simply learn how to do what they are doing now better. It has... a future orientation because it gathers data on (a) what the company is to become and (b) what trainees want to become.

3454-73

TRAINING AND THE CHANGE AGENT ROLE MODEL.

Lesley H Lusch, Vyril H Owens

Training and Dev J 27 (10): 40-47. Oct 1973.

LC1041.77 P6W

Behavioral objectives, Change agents, Management, Management development, Models, Peace Corps, Program design, Systems approach, Training.

Abstract: The India 63 training program contained 40 objectives that were considered essential to the functioning of Peace Corps volunteers in India. Each objective was derived by analysis of some 80 objectives initially submitted by project personnel. Overlapping areas of responsibility were noted and 4 main objectives were deduced: (1) achieve proficiency in Punjabi; (2) know the anatomy and physiology of the human reproductive system; (3) know the principles and techniques of contraception; and (4) be able to define one's own culture and exhibit awareness and understanding of India's major problems. The model described in this article presents a logical, sequential, and systematic approach to training in general and the training in particular of change agents (such as Peace Corps workers, job-experience trainers, etc.).

3455-73

CRITERIA FOR EVALUATING TRAINING MATERIALS.

Richard I Lester

Training and Dev J 25 (8): 12-15. Aug 1971.

LC1041.77 P6W

Evaluation, Evaluation methods, Information needs, Instructional aids, Instructional materials, Standards, Training.

Abstract: Effective training depends to some extent on effective instructional materials. Here is a step-by-step method to use in evaluating written training materials for (1) relevance of content, (2) logic of subject-matter organization, (3) reliability and/or philosophical viewpoint of the author(s), (4) necessity of the material, (5) style appeal and convenience of the physical make-up, (6) accuracy of indexes and other information locator systems, (7) extent of self-instructional capability, (8) adaptability, and (9) cost.

3456-73

A GIRL AND HER FIGURE.

Ethel H Loverton

National Dairy Council

Chicago 24 p. 1970.

NA784.14 P6W

Basic nutrition facts, Exercise, Food composition, Growth, Weight control.

Abstract: This publication was written for the teenage girl. It concerns itself with the factors that affect body build, growth patterns, figure development and savvy needs. Weight is a main feature of the booklet. The how's and why's of adjusting caloric expenditures and intake for weight gain, weight loss, or steady state are given along with the need for all nutrients. The four food groups are described and their use is explained. The importance of exercise is stressed. Charts provide information on caloric need for body types, nutrients and their functions and minerals, a food pattern, calories and protein table, and a daily food diary.

3457-73

HOW TO USE AUDIO CASSETTES FOR PROGRAMMED INSTRUCTION.

William P Lloyd Jr

Training in Business and Industry 10 (7): 26-28. July 1973.

NP1101.77 P6W

Cost effectiveness, Program design, Program evaluation, Program planning, Programmed instruction, Systems approach, Tape recordings, Training, Training techniques.

Abstract: Cassettes tape recordings allow training directors to devise programmed learning sequences that exactly fit a particular training need, however, certain steps should be taken to avoid cost problems. Running time must be calculated to fit either the C-30, C-60, or C-90 cassette. Estimates should be gotten for the following production costs: studio rental, narrator(s), tapes, tape editing, special effects, duplications, and packaging. Changes in the taped material become more costly at later stages of production, so it is wise to make alterations and corrections at the time of planning and script-writing.

3458-73

AN EVALUATION OF MANPOWER TRAINING NEEDS IN THE HOTEL-RESTAURANT INDUSTRY OF KAGAI, 1968, WITH RECOMMENDATIONS OF PROGRAMS, SOURCES OF STUDENTS, INSTRUCTORS, AND FUNDS.

Robert H Lloyd

U.S., Office of Education

PAGE 94

- Washington, D.C., Educational Resources Information Center 26 p. 1968.
TE911.5.L5 P58
Evaluation, Food service, Hawaii, Hotels, Job training, Manpower needs, Program planning, Restaurants, Training.
Available from: Lencoe Information Products, Inc., 4827 Hugh Avenue, Bethesda, Maryland 20014; EDRS price RP-30.74; NC-31.40; ERIC Report No. ED 025 239.
Abstract: This report investigates the recruiting, training, and employment of cooks, waitresses, aides, and small business managers needed on the island of Hawaii through the year 1973. Projected increases in tourist and hotel construction indicate substantial need for well trained personnel. Courses are listed for 4-year and 2-year degree programs, plus 1-year certificate programs, job-entry training, and continuing education courses appropriate to the hotel and restaurant industry mode. Schemes are presented by which local industry, government, and other groups can become involved and motivated to promote acceptance of the courses offered at the Hawaii Community College. Sources of students to fill the demand are suggested, public relations and publicity ideas are outlined, specific facilities and equipment are recommended, and both general and specific sources of funding are suggested.
- 3459-73
LONG BEACH CITY COLLEGE COURSE OUTLINES FOR COURSES IN HOME ECONOMICS-RELATED OCCUPATIONS.
Long Beach City College
Washington, D.C., Educational Resources Information Center [27] p. 1965.
TE165.A316 P58
Adult education, Curriculum guides, Home economics education, Occupational home economics, Vocational education.
Available from: Lencoe Information Products, Inc., 4827 Hugh Avenue, Bethesda, Maryland 20014; EDRS price RP-30.25; NC-31.16; ERIC Report No. ED 019 448.
Abstract: Information on revised home economics related occupations is presented for (1) trade cooks, (2) kitchen helpers, (3) pastrycooks, (4) fry cooks, (5) dinner cooks, (6) bakers and pastrycooks, (7) meat cutters, (8) hotel, restaurant and institutional cooks, and (9) industrial sewing workers. The time required, prerequisites, purposes, descriptions, and content outlines are included for each course.
- 3460-73
A TOTAL TRAINING CONCEPT FOR MANAGEMENT AND TECHNICAL TRAINING AND DEVELOPMENT.
Leonard P. Luca
Training and Dev J 24 (8): 66-87. Aug 1970.
LC1061.27 P58
Career ladders, Educational planning, Job training, Management development, Management education, Training.
Abstract: A total training policy within an organization must include training for everyone, from those holding entry-level, mechanical jobs all the way to top management positions. South Radio Corporation initiated two types of training programs: one for hourly-wage employees and another for salaried employees. For the hourly-wage program, a series of lessons was developed to skill train every person until he is able to do a particular job with confidence. Each phase of training incorporates a higher skill and takes the employee from a non-skilled, manual handling job to a highly skilled technician. The same basic idea applies to the training of salaried employees, starting with basic supervisor training and going on up through in-house management development stages to specialized university-level courses.
- 3461-73
SIGNS AND SYMPTOMS; APPLIED PATHOLOGIC PHYSIOLOGY AND CLINICAL INTERPRETATION. 5th ed.
Cyril Mitchell MacBryde, Robert Stanley Blacklev
Philadelphia, J.B. Lippincott 1025 p. 1970.
RC69.R3 1970 P58
Deficiency diseases and disorders, Etiology, Malnutrition, Obesity, Starvation, Weight loss.
Includes bibliographies.
Abstract: A handbook for the medical student or practicing physician, with the signs and symptoms of many diseases seen in medical practice. The physician is given information on how best to study the patients' systems. The book is divided into forty sections, each section authored by a different doctor. There is a section on sore tongue and sore mouth brought on by nutritional deficiency and a section on obesity and also one on weight loss and undernutrition.
- 3462-73
EVALUATION IN THE TEACHING OF HOME ECONOMICS; A PROGRAMMED GUIDE TO DETERMINING THE EFFECTIVENESS OF TEACHING.
Leanne MacKenzie
Danville, Ill., Interstate Printers & Publishers 82 p. [1970].
TE165.R3 P58
Curriculum planning, Effective teaching, Evaluation, Home economics, Measurement, Objectives, Programmed instruction.
Abstract: This is a programmed guide to be used in determining the effectiveness of teaching home economics at the junior and senior high school level. It is designed for use by the student teacher but it could be useful for the experienced teacher as a workbook to review her methods and objectives. This booklet deals with ideas of how measurement and evaluation may be used properly. It helps the teacher to work out her program to the best advantage in her school situation.
- 3463-73
MEASURING INSTRUCTIONAL INTEREST OR NOT A MATCH?
Robert P. Rager
Belmont, Calif., Lear Siegler, Inc./Pears Publishers 159 p. 1973.
LB3031.R4 P58
Achievement tests, Educational objectives, Educational planning, Effective teaching, Evaluation, Food service training, Job training, Teaching methods.
Abstract: Too often in training programs students are asked to learn certain skills and then are not appropriately tested for these skills. An apprentice cook, who learns to bake a cake, will be dismayed if his trainer asks him to write an essay on cake baking. His training prepared him to bake, not to write essays on baking. The chances are great that a perfectly good cook will flunk such a test. Trainers must learn to devise tests that are valid and that accurately measure the achievement in skills actually taught and learned. This means knowing the objectives of what is taught and being able to watch the test situation to students' performance. This book helps teachers understand what makes a valid and reliable test.
- 3464-73
MANAGEMENT TRAINING MEET EVERY FOODSERVICE DIRECTOR AND DISTRICTER NEEDS.
Food Mgt 8 (11): 34-39. Nov 1973.
TE943.P6 P58
Career education, Dietetics, Educational programs, Food service management, Institutional feeding, Management development, Management education, Training.
Abstract: The institutional food service industry is changing rapidly. New foods, new preparation methods, new serving methods, new equipment and facilities, new employees with new skills and better training all add up to new problems and challenges for management. But improvements in management training for institutional food service has lagged far behind improvements and innovations in the rest of the business. This article presents the case for a thorough upgrading of management education in institutional food service.
- 3465-73
MANAGEMENT TRAINING INDEX; WHERE TO GO TO GET WHAT YOU NEED.
Food Mgt 8 (11): 40-41, 72, 84. Nov 1973.
TE943.P6 P58
Directories, Educational programs, Educational resources, Guides, Management development, Management education.
Abstract: For the individual or organization who wants to pursue management training, here is a simple listing of what is available and where to locate further information. Directories of university and college programs are included as well as some of the available progress themselves.
- 3466-73
WAYS TO ADD NUTRITION INFORMATION TO A BASIC FOODS COURSE.
Anne Sanna
Forecast Home Econ 19 (3): f26-f28. Rev 1973.
J21.H 8752
Basic nutrition facts, Food preparation, Foods instruction, Recipes, Secondary education.
Abstract: This article for the teacher of secondary students suggests how to introduce some basic nutrition information into a course in which students prepare food to eat. Among the concepts, for example, are how to make a dish of pasta provide complete protein inexpensively. Five main-dish recipes with other concepts for development are included.
- 3467-73
POTENTIAL USES OF MASS MEDIA IN NUTRITION PROGRAMS.
Richard K. Sasseff
J Nutr Educ 5 (2): 125-129. Apr/June 1973.
TE341.J6
Advertising, Change agents, Consumer education, Developing nations, Media selection, Professional education, Radio, Television.
Abstract: The author of this article, an advertising executive, describes some of the ways the mass media have already influenced and changed food habits, sanitary practices and farmers' growing and marketing practices, both here and in developing countries, and offers some suggestions for professional nutritionists about how to make better use of radio and television for effective nutrition education.
- 3468-73
TRY SOMETHING NEW.
Bartha Napora, Neil Neenan
Ithaca, New York State College of Home Ecology winter annual for leader, looseleaf. [1972].
TE355.H32 P58
Ascorbic acid, Calcium, Educational games, Food preparation, Iron, Milk, Nutrition, Vitamin A.
Abstract: The objective of this series of 22 lessons is to broaden the food acceptance of children 9-12 within selected nutrient groups. With a corresponding leader's guide, each lesson is designed to encourage the youth to "try something new" with W. CACAFE (calcium, vitamin C, vitamin A and iron). The many food experiences include cookies, tasting, and playing nutrition games.

3049-73

3049-73

AN INTEGRATED APPROACH TO SUPERVISORY TRAINING FOR HIRING THE HARD-CORE.
 Neeta Margolis
 Training and Dev J 24 (8): 82-88. Aug 1970.
 LC1041.77 P58
 Employment opportunities, Employment practices, Job placement, Occupational guidance, Supervision, Training, Unemployed.
 Abstract: Many companies are getting involved in programs for hiring the "hard-core" unemployed. Such programs are still in the experimental stages, being subject to change and development as experience is accumulated. In general, these hiring programs consist of two elements: (1) a process for hiring, training, and assimilating the potential employee; and (2) a training program for supervisors who must direct the work of people who are predisposed to dislike their jobs, who do not usually take an interest in their work, and who have a history of quitting at a moment's notice. This supervisory training is especially important, since it is the supervisor who must deal with the worker on a day-to-day basis. The quality of this daily contact and the skill with which the supervisor directs and motivates his subordinates will largely determine whether the newly employed worker will find satisfaction in his job and stay with it, or whether he will end up back on the unemployment rolls.

3070-73

THE CAREER DEVELOPMENT WORKSHOP.
 F J Hersh
 Training and Dev J 27 (7): 38-45. July 1973.
 LC1041.77 P58
 Career education, Career planning, Management development, Management education, Occupational guidance, Training, Workshops.
 Abstract: Management development should never be a force of coercion, no matter how benevolent, in which employees are forced to accept the goals of an enterprise; nor should it be a manipulation of employee behavior to suit organizational needs. Thoughtful people know when they are being coerced or manipulated, and will not stay around to tolerate it. An employee who does accept such coercion and manipulation, for whatever reason, is probably a docile peon who cares more about keeping his job than about contributing anything to the organization. In short, the man or woman who can be manipulated is not a person who should be allowed to take on substantial management responsibilities. Effective management development must create a relationship within which a man or woman can (1) take responsibility for developing his own potential, (2) plan for himself and his work without undue constraints from superiors, and (3) learn from putting his own plans into action.

3071-73

PREPARING THE MENTALLY RETARDED IN THE AREAS OF FOOD PREPARATION AND SERVICE.
 Bruce D Mattson
 Texas Tech University, Dept. of Special Education
 Washington, D.C., Educational Resources Information Center
 114 p. 1971.
 LC4032.74N3 P58
 Educational programs, Food service occupations, Food service training, Food service workers, Job training, Mental retardation, Mentally handicapped, Program planning, Vocational education.
 Available from: Leasco Information Products, Inc., 4827 Regby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.65, NC-86.58; ERIC Report No. ED 050 541.
 Abstract: This training program is designed for educable mentally retarded youth who could benefit from specific vocational education programs at the high school level. Aspects of the program which are discussed and for which recommendations are made include staffing needs, student selection criteria and procedures, the training setting and equipment needed, and areas of specialization to be emphasized. Behavioral objectives are outlined and curricula content recommendations are made, including suggested teaching aids, objectives, training activities and resources, and evaluation techniques for 10 specific curricular areas.

3072-73

USE OF ANCILLARY HEALTH PERSONNEL IN MATERNAL AND CHILD HEALTH PROJECTS.
 Shirley A Meyer, Catherine M Casey
 Community Health Newsletter p. 1-6. June 1973.
 HD5701.C6 P58
 Health personnel, Maternal and child health, Paraprofessional training, Professional education.
 Abstract: Professional nutritionists and health administrators will find this report of a survey of the use of paraprofessional personnel in maternal and infant care and children and youth projects of interest. The survey was made in the Northwest to determine the value of the use of such personnel in health care delivery systems. The report considers educational prerequisites, what kind of training programs these people undergo, and what problems arise from utilization of such personnel. Job satisfaction was widespread, and a number of these assistants have increased their educational level as a result of this utilization. Nutrition assistants were among the personnel surveyed.

3073-73

PROJECT VIGOR; VOCATIONAL CLUSTER EDUCATION, INTEGRATED AND ARTICULATED GRADES 1 THROUGH 10 WITH GUIDANCE SERVICES, OCCUPATIONAL REPLETION AND WORK EXPERIENCE RELEVANT TO GENERAL EDUCATION; PINS. INTERIM REPORT.
 Over McCaleb
 U.S., Office of Education
 Washington, D.C., Educational Resources Information Center 90 p. 1971.
 HP53H1.H3 P58
 Career education, Cluster grouping, Curricula planning, Educational programs, Occupational clusters, Occupational guidance, Program design, Secondary schools.
 Available from: Leasco Information Products, Inc., 4827 Regby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.65, NC-33.29; ERIC Report No. ED 050 418.
 Abstract: Project VIGOR has moved in the major directions: the first was the inclusion of cluster courses in food service, child service, industrial mechanics, and general business in most appropriate high school departments. The second aspect of the project was the orientation of school administration and staff to the career education goals. An awareness of career education as a part of the general curriculum is a major accomplishment, and this awareness has been stimulated through open release, advisory committee activities, and orientation of professional staff through workshops, meetings, special projects, and others, all of which are described in this report.

3070-73

SMILE, YOU'RE ON CLASSROOM CAMERA.
 Susan McGrady
 Hatlee's Schools 92 (4): 84-86. Oct 1973.
 L62804.H3 P58
 Inservice education, Instructional aids, Instructional innovation, Instructional media, Schools, Teachers, Teaching.
 Abstract: Teachers are learning to evaluate themselves and their effectiveness by the use of videotape recordings made in their regular classrooms. The videotape gives the teacher an opportunity to see himself as others see him, to study his own strengths and weaknesses, and to study the reactions of his students. With the use of videotape, school supervisors are lessor have to do all the teacher evaluations, but can depend more on teacher self-evaluation. The basic equipment consists of a small portable camera and videotape recorder which can cover a 30-minute lesson.

3075-73

TRAINING FOR SCHOOL FOOD SERVICE; SOME NEW CONCEPTS.
 Marjorie McKinley, Gertrude Gray, Grace Shegert
 In Proceedings of the National School Food Service Conference, Western Univ., 1972 p. 154-165. June 27-29, 1972.
 TE345.H3 1972 P58
 Food service management, Food service training, Instructional aids, Job training, Personnel management, Programmed instruction, Research, Teaching methods.
 Abstract: This article is a transcript of three talks given on the subject of training school food service personnel, both workers and managers, details of several experimental training programs are described and recommendations for application and further research are presented.

3076-73

SCHOOL LUNCH ROOM AS A LIVING LABORATORY.
 Beatrice McKinley
 In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p. 65-68. June 21/July 2, 1971.
 LB3479.U5U4 P58
 Day care services, Nutrition education, School lunch program.
 Abstract: This paper discusses nutrition education as taking place in a "living laboratory" which centers around the school lunch room and related activities. Topics included cover the allies of the lunchroom itself, educational approaches used for children of different levels, nutrition education in day care centers, various extracurricular approaches such as party food planning, the freedom of choice in lunches for senior high students, special programs for vocational students, the PRIST program for 11th and 12th graders interested in a food service career, environmental education such as camp cooking, the Dietetic Intern Program with the University of Washington, and scholarships provided by school lunchroom groups for deserving students.

3077-73

DEVELOPING A WORK-EXPERIENCE PROGRAM FOR SLOW LEARNING YOUTH: A REPORT OF A THREE YEAR EXTENSION AND IMPROVEMENT PROJECT.
 Hoyt McPherson, Thomas H Stephen
 U.S., Office of Education
 Washington, D.C., Educational Resources Information Center 49 p. 1964.
 LC4015.H3 P58
 Curricula planning, High school students, Mental retardation, Mentally handicapped, Ohio, Program planning, Special education, Vocational education, Work experience program.
 Available from: Leasco Information Products, Inc., 4827 Regby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.25, NC-32.55; ERIC Report No. ED 027 649.
 Abstract: A work experience program was designed for educable mentally handicapped youth--215 students, 138 of them in 11th grade and 77 in 12th grade. Their mean chronological age was 18 years and their mean IQ was 73, with a range of 52 to 82.

The program coordinator of the Ohio State Department of Special Education developed the work-study program; coordinated it with the Bureau of Vocational Rehabilitation, the Citizens' Advisory Committee, and the Technical Advisory Committee; obtained job placements; and shared supervisory responsibilities with the teacher-counselors who were assigned to participating schools. Of the unskilled job placements obtained, 50% were in food service areas and 30% in custodial areas. The gross annual earnings of students were \$118,000. Success was related to on-the-job supervision, and the teacher-counselor's interview with each student on pay day was important. In a follow-up study of 73 graduates of the special classes, 89% of the 44 who had participated in the program were working while only 35% of the 29 who had not participated were working.

3478-73

LIVE VS. TAPE: WHICH IS BETTER FOR INSTRUCTION?

Gene McWhorter
Training in Business and Industry 10 (7): 29. July 1973.
HF1101.T7 P8R

Audiovisual aids, Program evaluation, Televised instruction, Training, Training techniques, Video tapes.
Abstract: The use of videotape has become a popular training technique in recent years due to the media's economy--training costs people at some locations at some times at a lower overall cost. The Texas Instruments Corporation ran a study to find out what its employees thought of the videotaped courses. The results showed an overwhelming preference for these courses over the personal lecture method. As the company's TV manager states, "If your training videotapes aren't significantly more appealing than live presenters, you're dead, because people won't watch them or won't concentrate on them. After all, anyone would prefer a tightly organized, fast-moving, well-planned program--even if it's canned--to the run-of-the-mill personal lecture with all its digressions, casual pace, meandering, and hard-to-read visuals."

3479-73

AN EXPERIMENTAL STUDY OF TELEVISED FOOD DEMONSTRATIONS TO DETERMINE THE EFFECTIVENESS OF PRESENTATION METHODS.

Eva Redved, Joyce A Sallivan
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 3
p. 1966.
TX661.N4 P5R

Audiovisual aids, Food handling, Food preparation, Food service training, Instructional aids, Teaching techniques, Televised instruction, Television.

Available from: Leasco Information Products, Inc., 8827 Regby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.25, MF-30.20; ERIC Report No. ED 016 803.

Abstract: Direct classroom and commercial production approaches to televised food demonstrations were evaluated by pre- and post-tests on paper and in the laboratory, attitude rating scales, and subjective comments. Total number of student and educator participants is not given. Objective test gain scores for both approaches were statistically significant, but lab tests and student attitudes definitely favored the commercial production approach. This approach involved the use of hand models and other special commercial production techniques, and was taped in a series of short sequences rather than in one long, continuous demonstration.

3480-73

METRICS: YOUR SCHOOLS WILL BE TEACHING IT AND YOU'LL BE LIVING IT--VERY, VERY, VERY SOON.

Academy School Board J 160 (7): 21-25. July 1973.
LR2831.N4 P5R

Educational planning, History, Instructional materials, Measurement, Metric system, Physical measurements, School administration.

Abstract: School administrators will find themselves in the midst of great changes when their districts begin to convert to the metric system. Since school personnel will have to take the lead in investigating these changes, it behooves them to know something about the metric system itself, its advantages over the traditional English system, and how best to plan for conversion within individual school districts.

3481-73

MICHAEL GETS A LETTER (FILMSTRIP AND RECORD).

Washington, U.S. Dept. of Health, Education, and Welfare 1
filmstrip, 39 fr., 35 mm, col., 1 record: 45 rpa. 1970.
SK61.N5 P5R 1V

Dental health, Health education, Primary grades.

Abstract: Via verse and background music, the filmstrip promotes regular dental appointments and tries to prepare the child (target groups are preschool and early elementary) for experience of a routine appointment. Some dental procedures and equipment most often encountered are identified and explained, application of topical fluorides is also included.

3482-73

TEACHING AND TRAINING: A HANDBOOK FOR INSTRUCTORS. 2d ed.

Henry Robert Hills
New York, Wiley 264 p. illus. [1972].
T65.N5 1972 P8R

Educational planning, Teacher education, Teaching, Teaching guides, Teaching methods, Teaching techniques, Technology, Training, Vocational education.

1967 ed. Published under title: "Teaching and training: techniques for instructors"; It was a rev. version of the author's

"Techniques of Technical Training" (1953) bibliography: p. [254]-260.

Abstract: Education and training are prerequisites of manpower development and economic growth. Technical training is today a major concern of everyone involved in economic planning and development. In connection with the rapid expansion of training programs all over the world and the great demand for trained instructors, this book provides a source of basic instructional information and teaching guidelines for those who are caught up, without such warning, in the new training revolution.

3483-73

PROGRAM PLANNING FOR HOME ECONOMICS IN SECONDARY SCHOOLS IN MINNESOTA: A RESOURCE UNIT IN FOODS AND NUTRITION, GRADES 7-12.

Minnesota, Dept. of Education
St. Paul 154 l. 1966.
TX165.A3R5 P5R (Minnesota. Dept. of Education. Curriculum bulletin no. 12A)

Curriculum guides, Curriculum planning, Food instruction, Home economics education, Minnesota, Nutrition education, Program planning, Secondary schools.
Available from: Leasco Information Products, Inc., 8827 Regby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.75, MF-36.72; ERIC Report No. ED 020 321.

Abstract: Classroom teachers, supervisors, teacher educators, and curriculum development students contributed to this Minnesota curriculum project on foods and nutrition. Major concepts incorporated into the units include: (1) the influence of economic, cultural, physiological, and psychological factors upon family food patterns, (2) chemical and physical properties of foods and factors affecting their change, and (3) variety and availability of foods, consumer practices, and resource management. A scope and sequence chart outlines course content for grades 7-12. Each unit contains an introductory statement, objectives, generalizations and concepts, content, learning experiences, and evaluation ideas. The appendix contains references, audiovisual sources, bulletin board ideas, an equipment list, a safety checklist, a chart of four suggested levels of learning in food preparation, and forms for use in home experiences, laboratory and seal evaluation, and seal planning.

3484-73

MANAGEMENT OF TRAINING PROGRAMS.

Robert L Rinter
Training and Dev J 26 (7): 2-5. July 1972.
LC1041.T7 P5R

Administration, Management, Motivation, Program design, Program evaluation, Program planning, Training, Training techniques.

Abstract: The establishment of in-house company training departments and programs has occurred over the past 20 years. Despite good intentions, their installation has produced some problems. (1) The training evaluation function has been sorely neglected, especially evaluation of training needs. (2) Training programs are used for motivating an employee's potential for advancement. This is never publicized, but employees recognize it and so tend not to participate freely or tend to behave in training as they assume management expects them to behave. (3) Training is too often based on management-approved clichés or slogans rather than on substantial content or skills learning. (4) Training programs that send employees to faraway places are memorable for their sightseeing, exotic food, pool accommodations, and sightseeing events, but employees have difficulty remembering whether or not they learned anything. (5) Training departments elude or neglect to use local professional talent. (6) Training programs are often designed by folks with no background in educational principles and end up being a haphazard hodge-podge of ineffectual sessions.

3485-73

FOOD SERVICE: AN ADULT DISTRIBUTIVE EDUCATION PUBLICATION.

Mississippi State University, Curriculum Coordinating Unit for Vocational and Technical Education
State College, Miss. 32p. Jan 1969.
TX364.N5 P5R

Curriculum guides, Distributive education, Educational progress, Food service training, Instructional materials, Mississippi, Program planning, Vocational education, Writers and editors.

Abstract: Food Service is an adult refresher course reinforcing familiar, established principles and practices. It can also be used in basic training classes for service personnel. Its purposes are twofold: to make the participants aware of the importance of their jobs, and to provide specific information with which to improve their on-the-job performance. This guide is written in the sequence in which the editor or waitress performs his or her duties--preliminary material (grooming for the job, sanitation, etc.), opening duties, greeting the guests, seating them, presenting the case, taking the order, serving the order, completing the check, presenting the check, taking leave of the guests, and closing duties. Although this publication was written for use in food service training classes in Mississippi, it is applicable to similar classes in other states.

3486-73

YOU TOO CAN BE A CECIL R. DENILLE.

Art Mitchell
Training in Business and Industry 8 (7): 28-31. July 1971.

3487-73

HF1101.77

Audiovisual aids, Educational planning, Instructional materials, Slides.

Abstract: This article discusses the problems involved in presenting slide shows, and presents 6 basic steps to be followed in planning and giving this type of presentation.

3487-73

TEACHING MANAGERS TO MANAGE.

Howard H Mitchell

Training and Dev J 24 (8): 8-12. Aug 1970.

LC1041.77 P5W

Educational planning, Educational programs, Management development, Management education, Teaching, Training.

Abstract: Haphazard training programs can do more harm than good to an organization. Employees who are trained to perform jobs for which the organization has no openings; or employees who gain skills for which the company cannot provide an outlet--these situations make for employee frustration and eventual desertion. Organizations must organize their approach to management training and development. Such an approach should seek and provide answers to three basic questions: (1) What does a manager do when he manages? (2) What does a manager need to know to manage effectively? (3) What is the best way to teach the manager to manage effectively?

3488-73

SUPERVISORY TRAINING CAN BE MEASURED "OBJECTIVELY" ON THE JOB.

George L Morrissey, William R Bellstead

Training and Dev J 25 (6): 12-14. June 1971.

LC1041.77 P5W

Applied learning, Evaluation, Job training, Measurement, Performance criteria, Supervision, Supervisors, Training.

Abstract: The effectiveness of supervisory training can be measured by observing how a supervisor applies his or her new skills on the job. The question then becomes, how does a trainer know when new skills are being applied? This article describes a method wherein supervisors do not end their training at the conclusion of class sessions. Instead, supervisors commit themselves in writing to specific job performance objectives in which they state how they will apply particular skills they have learned. Sixty days later, supervisors submit progress reports which they discuss with their trainer. A supervisor does not complete the training course until he can report definite, measurable progress toward the objectives to which he has committed himself.

3489-73

PSYCHOLOGY FOR EFFECTIVE TEACHING. 3d. ed.

George J Hooley

New York, Holt, Rinehart and Winston 560 p. illus. [1973].

LW1051.87 1973 P5W

Behavior change, Child development, Educational psychology, Effective teaching, Learning behavior, Mental development, Motivation, Psychology, Teaching.

Bibliography: p. 517-566.

Abstract: Effective teaching and learning depends to a great extent on the instructor's understanding of learning behavior and the psychological factors that advance or thwart the learning process. This textbook is organized around the dynamics of human behavior--behavior as the outer manifestation of internal psychological forces. Its aim is not to present prescriptive rules for eliciting or dealing with specific behavior patterns; rather it offers a variety of psychological insights into the motivations and behavior of children with which teachers can better understand how children learn and why they behave as they do. With these understandings, teachers will, hopefully, become more flexible and ingenious in their methods of teaching and in their attitudes toward the children they teach.

3490-73

A QUESTION OF OPPORTUNITY: WOMEN AND CONTINUING EDUCATION.

National Advisory Council On Extension And Continuing Education

Kathryn L Hulligan

Washington, D.C. 30p. Mar 31, 1973.

LC1041.83 P5W

Adult education, Curricula planning, Educational planning, Educational programs, Federal aid, Females, Higher education, Post secondary education, Research.

Abstract: Continuing education programs for women have received some federal assistance. This research study reports the impact of that assistance. It was found that nationally, there is no consistent commitment to respond to, or even to consider, the unique needs of women who wish to return to higher education after time off for family responsibilities. Recommendations include (1) providing financial aid to part-time students; (2) providing day-care facilities; (3) providing skilled counseling services to part-time students; (4) providing more liberal standards of credit and CLEP transfer; and (5) establish inter-institutional educational arrangements and provide more information on education opportunities and requirements at individual schools.

3491-73

RESOURCES FOR CREATIVE TEACHING.

Charlotte Murphy

Forecast Home Econ 19 (1): f140-f141. Sept 1973.

J21.8 W52

Educational resources, Home economics education, Instructional aids, Resource guides, Resource materials.

Abstract: Here is a list of inexpensive resources for teachers who want new ideas and information for effective home economics instruction. Sources include guides to current educational materials, free magazines, government publications, and books featuring the new "back-to-actare" life styles.

3492-73

CAREER EXPLORATION VIA SLIDES.

Cheryl Nycha

Ill Teacher 17 (2): 108-115. Nov/Dec 1973.

LB1025.I4 P5W

Adolescents (12-19 years), Career planning, Food service occupations, Professional education.

Abstract: To help teachers of career guidance bring the working world into the junior high school teacher suggests preparing colored slides of people in actual work situations, with brief commentaries about each. A variety of occupations may be depicted, allowing students to pursue further those which appeal to him. Seventy-five suggested occupations with brief commentaries on each are offered in this article. Many of them deal with various food service activities at all levels, or with nutritious and health-related professions.

3493-73

DEVELOPING HUMAN RESOURCES.

Leonard Nadler

Houston, Gulf Pub. Co. 262 p. [c1970].

ND5707.H3 P5W

Administration policies, Communication (Thought transfer), History, Industrial relations, Management development, Personnel management, Training.

Bibliography: p. 248-259.

Abstract: Human resources development is a concept not merely of training a person to do a job, but of educating and motivating people to take initiative, learn from each other, and relate cooperatively together. It requires that management encourage the employees' best qualities and talents, and that administrators learn to delegate authority and pay serious attention to the needs, ideas, and suggestions of employees. This book brings together the full gamut of concepts and practices necessary to the successful development of personnel resources. It outlines specific action that should be taken with regard to training programs, and it supplies information on effective developmental methodologies and resources. Emphasis is placed on policy considerations for implementing and sustaining viable human development programs within organizations.

3494-73

AN EDUCATIONAL DEVELOPMENT PLAN FOR THE KAPIOLANI COMMUNITY

COLLEGE--JANUARY 1967.

Harriet Bakanoto

U.S. Office of Education

Washington, D.C., Educational Resources Information Center 94 p. 1967.

TE165.A3B3 P5W

Business education, Community colleges, Curricula planning, Educational programs, Facility requirements, Food service training, Health occupations education, Honolulu, Vocational education.

Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-\$0.50, NC-\$0.00; ERIC Report No. ED 014 301.

Abstract: This report of Kapiolani Community College's educational development plan committee covers in detail present curricula and facilities for courses in business education, dental assisting, hotel and restaurant service, language arts, and practical nursing, as well as proposed development of programs for general education, transfer, occupational and continuing education, and a course for meeting the needs of special students. The report describes the present status of the college (instructional and supportive staff, library service, student services, administrative staff, and physical facilities), lists its immediate needs, and makes major recommendations for long-range expansion of program and staff.

3495-73

MILK MADE THE DIFFERENCE (POSTER).

National Dairy Council

Chicago, National Dairy Council poster, col., 47" x 9 3/4".

1968.

TK379.W5 P5W AV

Animal nutrition, Demonstrations (Animal), Milk.

Bith 4 p. Teacher's guide.

Abstract: A series of 8 photographs showing the results of animal feeding demonstrations summarized in the captions. The pairs of animals shown are pigs, dogs, rats, and chickens. All animals had the same basic feed mix of oat, egg, fruit, vegetables and cereal but the larger ones had consumed milk as well. The teacher's guide gives experimental details, references, and activities suitable for presentation to primary, intermediate and secondary school levels.

3496-73

YOUR SNACKS--CHANCE OR CHOICE? (POSTER).

National Dairy Council

Chicago, National Dairy Council poster, 18" x 24", col. 1969.

TK368.Y62 P5W AV

Basic nutrition facts, Dental health, Food groups, Snacks.

Bith 4 p. Teacher's guide, miniature, 8 1/2" x 11".

Abstract: For teenagers and adults. Colored photograph of assorted foods attractively displayed on one side with a text

on the reverse side giving advice on how to choose snacks that come from the four food groups.

3497-73

EVALUATION OF SECONDARY SCHOOL PROGRAMS TO PREPARE STUDENTS FOR WAGE EARNING IN OCCUPATIONS RELATED TO HOME ECONOMICS: FINAL REPORT, VOL. II, APPENDIX.

Nelson Y Nelson, Gertrude F Jacoby
U.S., Office of Education
Washington, D.C., Educational Resources Information Center
184 p. 1967.

TI164.N4 P59

Audiovisual aids, Bibliographies, Evaluation, High school curricula, Occupational home economics, Questionnaires, Records (Forms), Statistical analysis, Tests.

Available from: Leasco Information Products, Inc., 4827 Regby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.75, HC-\$7.44; ERIC Report No. ED 022 030.

Abstract: This second volume is a compilation of materials and relevant information applicable to the surveys and research in occupational home economics described in Volume I. Section A contains the test battery used. Section B includes communications to students and employers and the student descriptive rating scales. Section C consists of teacher record forms. Section D is an 18-page bibliography of books, pamphlets, magazines, newspapers, and audiovisual materials classified for the fields of occupational home economics, child care, and food service. Section E contains guidance forms for gathering information about students' personal and academic qualifications. Section F lists data analysis information.

3498-73

EVALUATION OF SECONDARY SCHOOL PROGRAMS TO PREPARE STUDENTS FOR WAGE EARNING IN OCCUPATIONS RELATED TO HOME ECONOMICS: FINAL REPORT, VOLUME I.

Nelson Y Nelson, Gertrude F Jacoby
U.S., Office of Education
Washington, D.C., Educational Resources Information Center
169 p. 1967.

TI164.N42 P58

Child care, Food service, High school curricula, Home economics education, Occupational home economics, Pilot projects, Program evaluation, Secondary schools, Vocational education.

Available from: Leasco Information Products, Inc., 4827 Regby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.75, HC-\$6.84; ERIC Report No. ED 019 492.

Abstract: Twelve pilot programs for training food service workers and child care center aides for entry-level jobs were studied to evaluate student progress towards specific objectives related to knowledge, job competencies, and work attitudes; to determine the relationship of student success in the course and on the job to student characteristics; and to provide answers to questions of general interest to occupational education. The variables most often contributing to student success in occupational education were self-confidence, academic ability, and positive attitudes toward school and toward working with others. A successful program in home economics occupational education was characterized by provision of outside work experience, classes of reasonable size, potential dropouts staying in school, student acceptance of the course and the occupation for which it trained, a positive teacher, personal guidance, and an advisory committee which included outside employers.

3499-73

TEACHER'S GUIDE: FOOD SERVICE ORGANIZATION AND MANAGEMENT I; RESPONSIBILITIES OF THE MANAGER.

New Mexico, State Department of Education, School Food Service Division

Santa Fe, N.M. 27 p. [n.d.].

TI945.N43 P58

Communication skills, Food service management, Inservice education, Motivation, New Mexico, Planning, School food service, Supervision, Workshops.

Teaching manual for workshop held June 15-20, 1972.

Abstract: School food service programs comprise the second largest food service operation in the U.S. Food service research and technology have, in recent years, altered not only food preparation and serving methods but have also brought changes in management and employee relations. This manual for workshop directors and teachers outlines an inservice training course developed by the State of New Mexico to help school food service directors carry out their responsibilities more efficiently and to introduce them to new concepts in food service management. The workshop takes place over a 5-day period and includes the following subject matter: (1) creating (innovating, building, problem solving); (2) planning (personnel policies and practices); (3) organizing (time/work schedules, work simplification); (4) motivating (employee relations, training); (5) communicating (aspects of aids, personnel and community relations); (6) controlling (inventory, portions, record-keeping, cost analysis, purchasing, etc.).

3500-73

MANAGEMENT SERVICES: A TRAINING GUIDE FOR OUT-OF-SCHOOL YOUTH AND ADULTS.

New York (State), Education Dept., Bureau of Continuing Education Curriculum Development
Washington, D.C., Educational Resources Information Center 96
1. 1968.

BF5381.N4 P58

Adult education, Career education, Curricula guides, Curricula

planning, Job training, Management education, Program planning, Service industries, Vocational education. Available from: Leasco Information Products, Inc., 4827 Regby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.50, HC-\$5.25; ERIC Report No. ED 027 505.

Abstract: This guide is intended to aid adult education directors, school principals, supervisors of home economics, and area center program planners in organizing occupational programs for adults, and to help instructors train adults for employment in management services in public and private institutions and housing projects. Section I outlines suggested time allocations and other elements in organizing the training program. Section II presents a detailed outline for such family service occupations as companion, home health aide, housekeeper, visiting housekeeper, and au-pair. The last section outlines a seven unit program for each related managerial occupation as management aide, lodging facilities manager, housemother, cottage parent, and hotel and institution keeper. Human relations, adjustment to the world of work, managerial responsibilities, feeding the family, caring for the ill and convalescent, developing good staff members, aiding clients, and providing effective maintenance and food services are among the topics covered. A glossary, index, and bibliography of source materials are included.

3501-73

HEALTH CURRICULUM MATERIALS, GRADES 4, 5, 6; STRAND I, PHYSICAL HEALTH, NUTRITION.

New York (State), Education Dept.

Albany 57 p. 1970.

LD1587.N4842 P58

Basic nutrition facts, Curriculum guides, Elementary grades, Grade 4, Grade 5, Grade 6.

Bibliography: p. 53-56.

Abstract: This is a nutrition study guide developed in New York State for use in the health curriculum for grades 4-6. The material is presented under four columns headed: outline of content, major understandings, suggested teaching aids, supplementary information. The main theme is the relationship of food to health and growth. This leads to an in-depth study of tissue cells, need for energy and nutrients, digestion, factors in growth, factors in food selection. References and teaching aids are listed.

3502-73

HEALTH CURRICULUM MATERIALS, GRADES 7, 8, 9; STRAND I - PHYSICAL HEALTH, NUTRITION.

New York (State), Education Dept.

Albany 73 p. 1970.

LD1587.N4843 P58

Basic nutrition facts, Curriculum guides, Grade 7, Grade 8, Grade 9, Intermediate grades.

Bibliography: p. 69-73.

Abstract: This publication contains curriculum suggestions for teaching nutrition in grades 7, 8, 9. The format has four columns headed: content outline, major understandings, suggested teaching aids, supplementary information. The course content deals with nutritional status, adequacy of the diet, nutrition in growth and development of adolescents, weight control, and environmental factors such as technology, income, government action, advertising and propaganda. There is a list of multimedia resources and reading references for the teacher.

3503-73

HEALTH: STRAND I; PHYSICAL HEALTH, NUTRITION; GRADES K-3.

New York (State), Education Dept.

Albany 28 p. 1970.

LD1587.N4844 P58

Basic nutrition facts, Class activities, Curriculum guides, Grade 1, Grade 2, Grade 3, Kindergarten, Primary grades.

Bibliography: 25-28.

Abstract: This is a nutrition study guide developed in New York State for use in the health curriculum for grades K-3. The material is presented under four columns headed: references (meaning topic), major understandings, suggested teaching aids, supplementary information for the teacher. The main theme is food: what it is, how used (pleasure, energy, building), different kinds, multimedia resources and reading lists for the teacher are given.

3504-73

HEALTH CURRICULUM MATERIALS, GRADES 10, 11, 12; STRAND I -- PHYSICAL HEALTH, NUTRITION.

New York (State), Education Dept.

Albany, The University of the State of New York, The State Education Department 86 p. 1970.

LD1587.N4844 P58

Basic nutrition facts, Curriculum guides, Grade 10, Grade 11, Grade 12, Secondary grades.

Abstract: This publication was developed as part of the health curriculum materials for use in the schools of the state of New York. It contains suggestions for the curriculum in nutrition for grades 10, 11, 12. The format has four parts: (1) outline of content, (2) fundamental concepts, (3) teaching aids and learning activities, and (4) supplementary information for teachers. The topics considered are prenatal and infant nutrition, malnutrition in developing countries and the U.S., obesity, nutrition research, and responsibility for good nutrition. Multimedia resources used in the guide are listed.

3505-73

3505-73

TECHNIQUES FOR TEACHING NUTRITION TO CHILDREN.

Margie Nevas
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 88-89. June 21/July 2, 1971.
ED3479.0508 P5W
Nutrition education, Teaching techniques.
Abstract: This paper presents techniques for teaching nutrition to children used by the Salt Lake County Extension's Expanded Food and Nutrition Education Program.

3506-73

PEOPLE, EVALUATION AND ACHIEVEMENT.

George Nixon
Houston, Salt Pub. Co. 187 p. [1973].
ED5707.W5 P5W (The Building blocks of human potential series)
Behavior change, Evaluation, Evaluation methods, Industrial relations, Management development, Performance, Performance criteria, Personnel management, Training.
Bibliography: p. 171-181.
Abstract: Good personnel training means making the best use of employee ideas and talents. It also means establishing within the organization an on-going program of human resource development to bring out and enlarge those talents and potential contributions. Many training programs exist, both good ones and bad ones; but the biggest stumbling block is devising an adequate and reliable evaluation system for those programs. Most training personnel see the problem of evaluation as one of methodology rather than of people. But it is people who command the resources, make the decisions, and ultimately determine what is valued and what is not. Good evaluation does never exclude consideration of organizational politics, interpersonal relationships, and human needs on the job. This book deals with both methodological and human aspects of evaluation. Among the topics discussed are: (1) What is good and how do you know? (2) Organizational politics and how it hinders and helps evaluation. (3) Individual behavior change and how it relates to organizational change. (4) Formal versus informal evaluation methods.

3507-73

P.O.O.D.: FOCUS ON OPTIMUM DEVELOPMENT; A FINAL PROPOSAL.

North Carolina, Durham City Schools
Durham, N.C. 173 p. illus. 1971.
TD361.0586 P5W
Disadvantaged youth, Federal programs, Food service, Low income groups, North Carolina, Nutrition education, School breakfast program.
Office of Education no. ED. 066 543; ERIC Clearinghouse no. ED 012 900.
Abstract: This publication concerns a proposal for a special Nutrition Education project which was conducted by the Durham City Schools in Durham, N.C. It tells how the local school, community and social service groups propose to coordinate their efforts in attempting the improvement of the physical and intellectual capabilities of deprived children from low-income families. This was to be done by corrective measures consisting of breakfast, hot lunch, physical, dental and visual examinations. Also in educating the parents to an appreciation of the value of good nutrition and the effect change in the educational achievement of their children. A local university indicated a willingness to cooperate in offering a proposal for a workshop in Nutrition Education and other in-service training of para-professionals in home-school coordinators.

3508-73

TRAINING BY OBJECTIVES: AN ECONOMIC APPROACH TO MANAGEMENT TRAINING.

George S Odiorne
[New York] Macmillan 354 p. illus. [1970].
NP5549.5.T703 P5W
Cost effectiveness, Learning theories, Management development, Management education, Productivity, Systems approach, Training.
Includes bibliographical references.
Abstract: In the 1960's it became apparent that unemployment could be a socially explosive issue. Unemployment grew up in direct proportion to increases in automation, early retirements, and the need for more highly skilled personnel. The solution adopted for decreasing unemployment was technical training. This conclusion produced a drastic change in training objectives. In management development and training, learning theory became the slave and instrument of economics. This book examines first the economics of training and then examines applied learning theory, combining these two influences into an integrated approach to management training.

3509-73

MANUAL OF OPERATION FOR VOCATIONAL HOME ECONOMICS PROGRAMS IN JOB TRAINING IN HIGH SCHOOLS.

Ohio, Dept. of Education
Washington, D.C., Educational Resources Information Center 33 p. 1965.
TI165.A303 P5W
High school curriculum, Job training, Manual, Occupational home economics, Ohio, Program administration, Program guides, Vocational education, Work experience program.
Available from: Lemco Information Products, Inc., 4827 Regby Avenue, Bethesda, Maryland 20814; EDRS price MF-30.25, NC-81.32; ERIC Report No. ED 012 750.
Extract: As required by the Vocational Educational Act of

1963, part of the home economics program includes classes for high school girls and boys who wish to prepare for gainful employment utilizing home economics knowledge and skills. Ohio offers the cooperative 2-year program, and the occupational work-experience which is designed primarily for the 11th- and 12th-grade students of limited ability in a single area. This manual gives state requirements for student eligibility, teacher qualifications, space, and equipment and procedures for establishing and administering job training programs. The appendix contains program outlines, job descriptions, job opportunities, and characteristics of trainees for (1) child care workers, (2) homemaker's assistants, (3) sewing aides, (4) food service workers, and (5) clothing service workers. The criteria for vocational approval and application forms for job training programs are also included.

3510-73

TRAINING AMERICAN INDIAN HEALTH AIDES FOR NUTRITION EDUCATION.

Christine H Olson, Dorothy J Pringle
J Nutr Educ 5 (4): 242-245. Oct/Dec 1973.
TK341.J6
Adult nutrition education, American Indians, Diabetes mellitus, Health personnel, Nutrition aides, Obesity, Paraprofessional training.
Abstract: Recognizing from preliminary surveys that diabetes and obesity were paramount problems in the American Indian group, university nutritionists were able to train paraprofessional community health representatives in a short time to give effective nutrition education to their community on dietary control of these conditions. This article should be of interest to professional nutritionists as well as to other paraprofessionals who give health information to other members of their community.

3511-73

PARTICIPATION--PROVE IT WORKS.

James Oese
Training in Business and Industry 10 (2): 56-59. Feb 1973.
NP1101.T7
Decision making, Group dynamics, Management education, Management systems, Simulation, Training.
Abstract: This article discusses the synergistic effect of group decision-making, and the value of participative management as a tool for decision-making. Featured is a training exercise in group decision-making which utilizes an exhibit called the Waco Moose-Crew Simulation. Based upon a given set of emergency circumstances in space, trainees are asked to rank the importance of 15 items used by the space crew in solving the problem. Individual rankings are followed by group ranking, and the latter always proves superior.

3512-73

CLASSROOM COOKING.

Mary Oxley
Instructor 83 (2): 170. Oct 1973.
L11.I5 P5W
Class activities, Cooking, Instructional materials, Preschool children (2-5 years), Safety education, Teachers.
Abstract: Following a recipe is good practice for reading, and even preschool children can participate if the recipe is rewritten in rebus form on chart, according to this kindergarten teacher. Fractions, safety rules and laws of liquids, solids and gases can be learned while cooking. The author recommends a corn popper for the stove, and suggests some recipes to see in it, along with certain safety precautions (keeping the children at safe distance while boiling and stirring goes on). Other teachers of small children may be able to hold on these suggestions.

3513-73

THE NAME OF THE GAME... IS SIMULATION.

Scott B Parry
Training and Dev J 25 (2): 28-32. Feb 1971.
LC1041.T7 P5W
Behavior change, Management games, Psychological aspects, Role playing, Simulation, Teaching techniques, Training.
Abstract: People learn not by being told what they should do, but by experiencing the consequences of their own actions. This perspective on learning changes the instructor's job from one of "dispenser of information" to the more difficult one of "arranger of experience." His new role is to make use of those activities and exercises that will give trainees the best opportunity to experience the consequences of their own actions. Game-playing is one of the best ways to simulate actual experience and to learn from the results through directed discussion and analysis.

3514-73

LEADERSHIP DEVELOPMENT FOR PUBLIC SERVICE.

Harry A Paeett
Houston, Gulf Pub. Co. 135 p. [c1971].
JK691.P3 P5W
Career education, Government role, Inservice education, Leadership, Management development, Management education, Public service, Training, Universities.
Bibliography: p. [119]-128.
Abstract: This book deals with leadership development for public service--improving the management capability of people in all aspects of government. The many failures of well-intended government programs at local, state, and federal levels can be traced to chaotic, inept, "backspaceing" management that offered no leadership or direction. Management in public serv-

- ica organizations differ in subtle ways from management within private industry. For the most part, public service managers must perform their duties without the anticipated rewards of bonuses, profit-sharing, and the like that are so common in the private sector. Government managers must also coordinate smooth programs for which they are paid drastically less than comparable jobs in private industry. Since their incentives are less, and since few people in public jobs are altruistic enough to work simply for the satisfaction of a job well done, government management must be approached from a new direction.
- 3515-73**
PERSONNEL TRAINING AND EMPLOYMENT NEEDS OF HOSPITAL FOOD SERVICES IN TENNESSEE.
 Moiselle Peay
 Washington, D.C., Education Resources Information Center 101
 1. Dec 1969.
 TA975.5.D5P4 P5H
 Educational planning, Food service training, Food service workers, Hospital food service, Manpower needs, Occupational home economics, Personnel management, Tennessee, Theses and dissertations.
 Thesis (M.S.) - University of Tennessee, bibliography: leaves: 72-75.
 Abstract: Personnel training and employment needs in connection with food service were studied through interviews with hospital administrators and food service managers in 25 selected Tennessee hospitals. Mentioned most often by managers as important were the areas of communications and human relations for all job classifications except food preparation, food serving, and food sanitation workers; for these workers, the area of sanitation and personal hygiene was considered more important. Other high-ranking areas were: management principles: principles of quantity food preparation and service; general principles of food inventory control, food issues, and stock room operation; food preparation and special diets, use of standardized recipes, and principles of quantity food preparation and service; human relations and communications; and use and care of equipment and safety. Positions considered to be most difficult to fill were those of food preparation and food sanitation workers.
- 3516-73**
PEDRO Y EL DENTISTA PEDRO APENDE A LAVARSE LOS DIENTES. (SPA)
 Washington, Division of Dental Health 2 filestrips, 23 and 29 fr., col. 1 record, 33 1/3 rps. [n.d.].
 BK61.P4 P5H AV
 Dental health, Preschool children, Primary grades, Spanish Americans, Teeth.
 Title of Original: Pedro and the dentist (Filestrip/Record): Pedro learns to brush his teeth available in Spanish.
 Abstract: Two filestrips to be used with primary school and preschool children. Spanish American characters go to the dentist and learn about the sounds and sight of the dental office, and learn to brush their teeth in class. Mexican music provides the background. Supplementary activities are suggested to re-inforce the learning.
- 3517-73**
PEER INSTRUCTION.
 Training in Business and Industry 9 (3): 38-42. Mar 1972.
 NP1101.T7 P5H
 Aptitudes, Instructional innovation, Instructional staff, Morale, Training, U.S. Army.
 Abstract: This article discusses a peer instruction system developed by the Human Resources Research Organization in Alexandria, Virginia, for the Army. The system, known as APST-RAT, short for aptitude strategies, involves a training cycle in which each trainee has an observation day(s) and a learning day(s) under the guidance of a peer instructor after which the trainee becomes the peer instructor for a new trainee. The program seems to promote: good morale, allow people with varying abilities to proceed at different rates, and free the staff to supervise rather than instruct.
- 3518-73**
PICTURES IN TRAINING.
 Training in Business and Industry 10 (10): 29-32. Oct 1973.
 NP1101.T7 P5H
 Audiovisual aids, Effective teaching, Research, Textbooks, Training, Training techniques, U.S. Army.
 This article was prepared from the Research Technical Report 71-12, "Comparison of Pictorial Techniques for Guiding Performance During Training," by Elmo E. Miller.
 Abstract: A study was done for the U.S. Army to establish some effective methods for developing and using demonstration materials. The results indicate that (1) the reliability of a film's communication can be increased appreciably by careful tryouts with novices and subsequent file revisions; (2) when trainees see a film one step at a time as they perform a task, they require fewer assists on the first trial than do students who see the film without interruption; (3) when step-by-step viewing cannot be done, it is best to show the film 2 times uninterruptedly; (4) heavily illustrated training books do a very creditable job of teaching, despite their lack of audio and inability to show action, and are comparable to films in time required to learn the material.
- 3519-73**
METRIC CONVERSION: THE TRAINING COLOSSUS OF THE SEVENTIES.
 Joseph L Pokorney
 Training and Dev J 27 (6): 3-8. June 1973.
 LC1041.T7 P5H
 Conversion, Instructional materials, Management education, Measurement, Metric system, On the job training, Physical measurements, Teaching methods, Training.
 Abstract: U.S. conversion to the metric system presents a challenge to training and development people. The entire U.S. work force must be instructed in the understanding and use of a whole new measurement language. Although the conversion process will cover a period of ten years, it represents a major change in basic concepts and behavior that people learned in childhood and have been using every day since. The resistance to this change will be substantial. The timing and extent of metric changeover will differ from one organization to another, depending on the type of work performed. But is a certainty that for conversion to be effective a metric training program must have a firm commitment from top management and must be "sold" in a very positive manner to overcome the great load of anticipated resistance.
- 3520-73**
TRAINING: KEY TO REALISTIC PERFORMANCE APPRAISALS.
 Richard Prather
 Training and Dev J 24 (12): 4-7. Dec 1971.
 LC1041.T7 P5H
 Evaluation, Management development, Management education, Performance, Performance criteria, Personnel management, Productivity, Training.
 Abstract: A supervisor who wants to do a complete and equitable appraisal of his subordinates' performance is faced with questions such as: What parts of the job should be appraised? What standards should I use? Am I interpreting the standards fairly? How can I explain my appraisal to the employee whom I evaluated? The U.S. Forest Service has a new work evaluation system that places considerable emphasis on training. Supervisors are taught to recognize standards applicable to particular jobs and to interpret standards uniformly so the appraisal system will be fairly administered throughout the organization. Supervisors are also trained in the use of the performance discussion wherein the supervisor and subordinate talk over the work appraisal and make plans for future performance improvement or job changes that will result in better quality work and enhanced job satisfaction.
- 3521-73**
PROJECT REVIEW.
 In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 186-20022 June/3 July, 1970.
 LB3479.05039 P5H
 Projects.
 Abstract: This section of the proceedings covers resumes of 34 submitted projects developed by seminar participants.
- 3522-73**
RELATIONSHIP OF AGE AND PERFORMANCE OF FOOD SERVICE PERSONNEL PARTICIPATING IN A TRAINING EXPERIMENT.
 Georgia Ann Pryse
 M.p. 163 p. 1971.
 TX943.5.5777 P5H
 Adult education, Age groups, Evaluation, Food service training, Learning, Research, Testing, Vocational education.
 Thesis (M.S.) - Iowa State University, facsimile by the University, Ames, Iowa.
 Abstract: This masters thesis purports to study the affect age has on performance among food personnel in an experimental training program. Specific objectives were to determine the influence of age on (1) pre-training job knowledge, (2) gain in job knowledge, (3) retention of learning over one and three year periods, (4) and the scores made on intelligence tests.
- 3523-73**
THE SECRET IS ON-GOING TRAINING.
 Ruby Packet
 Food Mgt 8 (11): 46-49. Nov 1973.
 TX943.P6 P5H
 Food service management, Food service training, Hospital food service, Industrial relations, Inservice education, Job satisfaction, On the job training, Performance criteria, Productivity.
 Abstract: Employees are happier, more productive, and the food service improves when a thoroughgoing and on-going program of training is established. This article details the operation of such a successful program in a teaching hospital in Florida. The training has improved the quality and quantity of work performed and has drastically reduced employee turnover.
- 3524-73**
WHAT'S A NICE TRAINING DIRECTOR LIKE YOU DOING IN TELEVISION?
 John Quick, Herbert Wolff
 Training in Business and Industry 10 (3): 42-45. Mar 1973.
 NP1101.T7
 Evaluation, Televised instruction, Training.
 Abstract: This article discusses the considerations to be made before selecting television as a communications tool for employee training.

3525-73

3525-73

A SURVEY INSTRUMENT FOR IDENTIFYING CLUSTERS OF KNOWLEDGE AND COMPETENCIES ASSOCIATED WITH PERFORMANCE OF FOOD SERVICE WORK.
Harold P. Rahaloo
Washington, D.C., Educational Resources Information Center 12
1. Dec 1966.
TK368.R3 P81
Curriculum planning, Food service occupations, Job analysis,
Job training, Performance criteria, Research, Surveys, Vocational
education.
Available from: Leasco Information Products, Inc., 4827 Regby
Avenue, Bethesda, Maryland 20014; EDRS price MF-30.09, NC-
30.00; ERIC Report No. ED 010 660.
Abstract: A special research team developed and field tested a
survey instrument for obtaining up-to-date information about
major types and combinations of tasks performed by food service
workers. The instrument covered the following basic tasks
of food servicing--(1) food preparation, (2) assessment and
supervision of coarsal and institutional food service establish-
ments, (3) miscellaneous tasks of food service establish-
ments, (4) food purchasing, and (5) food serving and area
planning. Field testing was done with food service employees
of a sodas hospital and hotel, university dining halls, and
three highway restaurants.

3526-73

HANPOVER RESEARCH VISIBILITY.
Donald J. Rathbun, Anne Barsall
American Vocational Association
Washington, D.C., Educational Resources Information Center 16
p. 1971.
HD57079R3 P81
Career education, Career ladders, Hanpover needs, Program
design, Program planning, Research, Training, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Regby
Avenue, Bethesda, Maryland 20014; EDRS price MF-30.65, NC-
3.29; ERIC Report No. ED 061 414.
Abstract: These four research reviews should be useful to educators
concerned with developing and improving vocational educational
programs. Reviews include: (1) "Occupational Training
Information System" (OTIS), which is concerned with a decision-
making model for state and local programs and with responsive
vocational and technical education; (2) "Career Ladders
in the Foodservice Industry," including what one industry can
do to cut down on excessive and costly turnover, provide better
service, and more fully hold and utilize its personnel; (3)
"The HEART Report--A Household Employment Training, Counseling,
Job Development and Placement Program"; and (4) "A National
Study of Assisting Hanpover in Optometry," including an
investigation of job availability, duties, education, and
training of ancillary optometric personnel and the forecasting
of the demand for each employee. A bibliography of additional
studies is included.

3527-73

SALTER: ENERGY FOR LIFE.
Isaias Rav, Gerald S. Holloman
Chemistry (Hastot, Pa) 46 (5): 6-11. May 1973.
3R1 JR264
Adolescents (12-19 years), Chemistry, Curriculum, Education,
Energy metabolism, Water.
Abstract: This article by a biochemist and a teacher of chemistry
describes for high school students the role of water in
the body's energy chemistry. Only an elementary knowledge of
chemistry needed for comprehension.

3528-73

HEAL STRALS.
Louise Rhees, Karen Dean, Mary Yeager
Washington, American Home Economics Association 1R p. Aug
1970.
TK355.R4 P81 (HELPS, Home Economics Learning Packages. No.
1012)
Consumer education, Convenience foods, Food groups, Food purchasing,
Fruits, Home economics, Individualized instruction,
Meal planning, Vegetables.
Abstract: A teaching aid for use with high school students,
this pamphlet is concerned with nutritional requirements, food
costs, time and energy use, aesthetics and personal factors.
It has stated instructional objectives and ways for attaining
them through individual observations and projects. Reading
material, films and tapes are listed. There are pre- and
post-tests for evaluating extent of learning.

3529-73

THE COMMUNICATION INVENTORY: A DEVICE FOR TRAINING AND DEVELOPMENT.
Joseph A. Robinson
Training and Dev J 24 (7): 49-51. July 1970.
LC1041.T7 P81
Communication (Thought transfer), Communication skills, Management
development, Management education, Teaching techniques,
Training.
Abstract: The "communication inventory" is a teaching device
designed to influence attitudes and change the behavior of
students taking training in communication skills. It consists
of a list of statements about basic communication principles.
The student marks whether he agrees or disagrees with each
statement. The inventory is quite effective on a pre-course/post-
course test, in which students compare differences in
their own responses before and after training.

3530-73

EVALUATING COLLEGE CLASSROOM TEACHING EFFECTIVENESS.
S. S. Ross
National Center for Educational Communication
Washington, GPO 30 p. 1972.
LB177R.R6 P81 (Putting research into educational practice;
REP report no. 34)
College students, Evaluation, Professional education, Teaching.
Adapted from the final report "Development of an instrument
to evaluate college classroom teaching effectiveness." ERIC
no. ED 056 647. Bibliography: p. 27-29.
Abstract: This publication for professional educators reports
a study which analyzed the reasons why college students thought
their teachers were effective or not. Effective and ineffective
teaching behaviors were identified. From these, a set
of yes-no evaluative questions for assessing teaching performance
included in the report has been developed. With a bibliography
of similar studies.

3531-73

PRACTICAL TIPS ON TRAINING WITH CAI.
E. A. Ross
Training in Business and Industry 10 (6): 34,47. June 1973.
NP1101.T7 P81
Computer applications, Computer assisted instruction, Cost
effectiveness, Educational planning, Educational progress,
Instructional aids, Instructional aids, Training.
Abstract: Computer assisted instruction is becoming an ever
more valuable training tool. But 2 facts should be kept in
mind when considering the adoption of CAI company training
programs. First, a computer must be available which is so
small as to be portable. Secondly, course development expenses are large.
Conventional course development time runs from 10 to 15 hours
per one hour of classroom time. CAI development time runs 75
to 100 hours per one hour of classroom time. For a company
that has computer access and can absorb development expenses,
CAI can be its potentially most valuable and effective training
method.

3532-73

EDUCATION -- A DIMENSION OF MANAGEMENT.
Crista Sakine
In Proceedings of the Southeastern Regional Seminar for School
Food Service Admin., Okla. State Univ., 1970 p. 146-15322
June/3 July, 1970.
LB3479.U5039 P81
Management education, Personnel management.
Abstract: This paper discusses education as a dimension of
management. Upgrading of employees, skills and encouraging
them to become part of an essential management team is stressed.
A quiz which appraises the education, personal development
and growth of managers and information on the PPBS structural
process for management are included.

3533-73

CORRESPONDENCE STUDY: A REVIEWS FOR TRAINERS.
Ruth D. Sallinger
Training in Business and Industry 10 (6): 18-25. June 1973.
NP1101.T7 P81
Communications, Correspondence study, Cost effectiveness,
Education, Mass media, Motivation, Program instruction,
Teaching techniques, Training.
Abstract: In 1970, over 5 million Americans were studying by
correspondence. This type of instruction can be flexible,
economical, and efficient; but it also has drawbacks in the
form of delayed feedback to the student, no personal contact
between instructor and student to enhance motivation or broaden
goals and horizons, no group study for the sharing and
investigation of ideas, and perhaps most important, a complete
dependence on the skill of writing. The decision to use
correspondence study as part of a company training program should
be carefully considered in terms of total educational problems
and needs as compared with the best techniques for meeting
those needs. In short, no training program is effective that
depends on correspondence study alone. Home study should be
part of a total training package that includes a variety of
instructional methods.

3534-73

TEACHING DENTAL HEALTH. Rev. ed.
Perry Sandell
Washington, American Association for Health, Physical Education,
and Recreation 32 p. 1967.
RK61.S2
Calcium, Carbohydrates, Dental health, Educational programs,
Fluoride, Food habits, Resource materials.
Abstract: This pamphlet is divided into 3 parts: (1) what
teachers should know about dental health, (2) teaching dental
health and (3) resource material. Part 1 explains the structure
and functions of teeth, types of teeth, diseases of teeth,
and diet and dental health. Part 2 recapitulates some lessons
considered desirable for teaching dental health. It includes
experiences, activities, attitudes behavior and evaluations
according to grades 1, 2, 3 and grades 4, 5, 6. Part 3 consists
of publications and sources of visual aids for teaching
dental health.

3535-73

A SCHOOL WHERE CASDY BARS ARE WELCOME.
Vend 30 (9): 32. Dec 1973.
NP54R3.V4 P81

- Candy, Learning behavior, Motivation, School children (6-11 years), Spanish Americans, Teaching techniques.
Abstract: Candy wrappers are being used at a San Francisco grade school to help Spanish speaking children learn the English alphabet. An alphabet chart has been created with a candy bar next to each letter--everything from Almond Joy to Tazman. Children also use jelly beans for learning color names and reading sentences using color words. If they identify letters and words and read sentences correctly, the children get to eat the jelly beans. Children easily identify with candy, so they are highly motivated to learn.
- 3536-73**
BASIC EDUCATION--WHAT ARE THE REALISTIC POSSIBILITIES?
Robert Schrank, Susan Stein
Training in Business and Industry 7 (6): 40-43. June 1970.
NF1101.77
Adult education, Compensatory education, General Educational Development, Reading, Testing.
Abstract: This article discusses the realistic possibilities of basic education. Featured is a chart showing the results from a sampling of adult remedial reading studies. Data presented includes average age, average hours in class, average grade gain in reading and math, average entry grade, average exit grade, type of testing used, and other related information.
- 3537-73**
A PHILOSOPHY OF TRAINING...REVISITED.
Rex P. Sheets
Training and Dev J 27 (6): 24-26. June 1973.
LC1041.77 P5W
Educational planning, Management development, Management education, Management philosophies, Organization, Training.
Abstract: The entire training processes, as it has been understood in the past, has changed. The whole attitude toward and for training has gained in importance and need. New approaches have been developed, emphasizing the need for openness and trust, and placing importance on the individual as opposed to the "human relations approach" so popular during the 1950s. The overall managing job is becoming a more participatory endeavor, creating a development need for decision-making and feedback from all employees. Today, the training and development field is fast becoming a profession. Those who perform best in this profession see themselves as agents for change in our organizational way of life and as agents for the fulfillment of the organization's responsibility to society.
- 3538-73**
NUTRITION SELF-EXPERIMENTS WITH LIPIDS, CARBOHYDRATES AND PROTEINS.
Nathan W. Shier, Laura S. Sias, Dorice Marins
J Nutr Educ 5 (4): 237-242. Oct/dec 1973.
TX341.J6
Adolescents (12-19 years), Carbohydrates, College students, Experiments, Lipids, Proteins, Self instruction.
Abstract: When students themselves are subjects of nutrition experiments they become impressed with the importance of human nutrition, and gain insight into problems associated with altered dietary patterns, this article for professional nutrition educators describes some such experiments involving lipids, carbohydrates, protein and water that students can perform on themselves, while the course was designed for college students, they could be used with few alterations for high school biology projects.
- 3539-73**
OCCUPATIONAL LICENSING: HELP OR HINDERANCE?
Benjamin Shisberg, Barbara F. Esser, Daniel R. Kruger
Occup Outlook Quarterly 17 (2): 32-35. Summer 1973.
NF5381.025 P5W
Certification, Food service management, Food service occupations, Laws, Public health, Tests.
Abstract: The purpose of occupational licensing is to insure that only qualified persons perform tasks that bear on public health and safety. A study of occupational licensing completed by the Educational Testing Service has found that licensing practices are often slipshod or discriminatory. Many states have licensing laws that do not require re-examination or evidence of continued competency, and licensing tests are often substandard. Some licensing laws exclude qualified practitioners and variations among state and local licensing laws hamper mobility of workers within an occupation. Licensing, in fact, is often used to gain economic benefits and status for workers within an occupational group, while licensing requirements serve to maintain the status quo in occupational training programs. The licensing study presents recommendations and suggests steps to effect change in occupational licensing policy.
- 3540-73**
SHOPPING WITH CARRHEN FOR THE FRUIT-VEGETABLE GROUP (SLIDES).
Richmond, Calif., University of California Agriculture Extension Service 20 slides, 2" x 2", col., narrative. 1971.
TX391.55 P5W AV
Adolescents (12-19 years), Ethnic groups, Food purchasing, Fruits, Spanish Americans, Vegetables.
Abstract: These slides impart to teenage audiences some principles of buying foods. Carreen is a Spanish-American teenage girl. She is shown in the real life situation of choosing foods for her family at the market. The narrative emphasizes practical information on food budgeting.
- 3541-73**
SHOPPING WITH CARRHEN FOR THE MEAT GROUP (SLIDES).
Richmond, Calif., University of California Agriculture Extension Service 25 slides, 2" x 2", col., narrative. 1971.
TX371.55 P5B AV
Adolescents (12-19 years), Ethnic groups, Food purchasing, Meat, Spanish Americans.
Abstract: These slides impart to teenage audiences some principles of buying foods. Carreen is a Spanish-American teenage girl. She is shown in the real life situation of choosing meat for her family at the market. The narrative emphasizes practical information on food budgeting.
- 3542-73**
INNOVATIONS IN NUTRITION EDUCATION.
Sarah Short
Audiovisual Instruction 16 (8): 19-21. Oct 1971.
L91043.A9 P5W
Instructional innovation, Laboratories, Nutrition education, Self instruction.
Abstract: This article discusses a "self-instruction" laboratory designed and tested by Syracuse University to provide an innovative approach to nutrition education.
- 3543-73**
SYSTEMS ENGINEERING APPLIED TO TRAINING.
Leonard C. Silvers
Houston, Gulf Pub. Co. 170 p. illus. [c1972].
L92801.A155 P5W
Performance, Performance criteria, Productivity, Program design, Simulation, Systems approach, Systems development, Training, Training techniques.
Bibliography: p. 163-165.
Extract: This book is written for training directors and personnel specialists who realize that the key to success is organizing and managing properly. It approaches solutions systematically by using systems engineering techniques. One need not be an engineer to understand and apply engineering concepts. This text strives to interpret such concepts and describe applications in the typical training setting by using an elementary, step-by-step format. It is designed so that the concepts can easily be generalized to cover any different operational environments. A way of thinking about human learning is presented here. The training director will find concepts taken from a part of electrical engineering known as control systems. Also, technical concepts from the fields of information theory, coding, computing and from a growing body of knowledge called general systems theory have been blended with earlier ideas to form the foundation for this book. Sophisticated human resources developers must learn this new language of systems engineering in order to apply the concepts in their work.
- 3544-73**
ON-THE-JOB PERFORMANCE FOLLOWING AN EXPERIMENTAL TRAINING PROGRAM FOR FOOD SERVICE PERSONNEL.
Jean Harris Sissons
W.P. 89 p. 1969.
TX943.5.T755 P5W
Evaluation, Food service training, Inservice education, Measurement, Research methodology, School food service supervisors, Testing.
Thesis (M.S.) - Iowa State University, facsimile by the University, Ames, Iowa.
Abstract: This masters thesis describes a study of the effectiveness of an experimental training program in terms of subsequent on-the-job performance. Such performance was evaluated according to performance of trained control groups, individual aptitudes, retention of learning in trained control groups, and post-test scores.
- 3545-73**
HOME ECONOMICS EDUCATION AT THE SECONDARY LEVEL: A CURRICULUM MODEL (WITH EMPHASIS ON THE OCCUPATIONAL ASPECT).
Elizabeth Jane Slapson
Illinois, University, College of Education
Washington, D.C., Educational Resources Information Center 270 p. 1969.
TX165.A355 P5W
Curriculum guides, Curriculum planning, High school curriculum, Home economics education, Occupational home economics, Secondary schools, Vocational education, Work experience programs.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20814; EDRS price MF-\$1.25, HC-\$13.60, ERIC report No. ED 039 339.
Extract: A curriculum model consisting of education for home-making and family life, education for employment utilizing home economics knowledge and skills, and preprofessional education was developed. A scope and sequence chart and course outline for grades 7-12 are given for all three aspects of the curriculum model. Detailed plans for a sequence of prevocational units, which were field tested at the 7th, 8th, and 10th-grade levels and revised, contain objectives, generalizations, content, learning experiences, teaching aids, means of evaluation, and references. Also included are curricular guides for 11th and 12th grade occupationally oriented classes.
- 3546-73**
HOW TO BRING ALL THE GOOD OUT OF A SEMINAR.
Rudolf P. Siray
Training in Business and Industry 10 (3): 49-51. Mar 1973.

3547-73

BF1101.T7

Learning, Seminars, Training.

Abstract: This article presents a group of precepts one can follow to optimize his/her participation in a seminar.

3547-73

A CASE FOR CONTRACT TRAINING.

John R Sniagler

Training in Business and Industry 7 (5): 48-50, 52. May 1970.

BF1101.T7

Contracts, Skills, Training.

Abstract: This article discusses the various aspects of contract training. Featured is the Education and Training Group of the Singer Company, one of more than 100 organizations in the country offering contract training services.

3548-73

PUBLIC TELEVISION AND INDUSTRIAL TRAINING.

Richard W Smith

Training and Dev J 27 (5): 34-36. May 1973.

LC1041.T7

Televised instruction, Training.

Abstract: This article describes the barriers to more extensive use of public television in industrial training, and suggests ways to overcome these barriers.

3549-73

RESTAURANT TRAINING PROGRAM PRODUCES RESULTS THAT JUSTIFY ITS COST; CONCERN FOR THE INDIVIDUAL IS VITAL FACTOR IN DEVELOPING EMPLOYEES.

Ted J Smith

Proc Soc Adv Food Serv Res 76-81. Apr 1972.

TX943.P7 P6W

Cost effectiveness, Food service training, Food service workers, Restaurants.

Abstract: This speaker emphasizes that any training program must be consistent with the individual food service's management philosophy and the development of the individual employee within that food service.

3550-73

IN-SERVICE NUTRITION EDUCATION FOR ELEMENTARY TEACHERS.

Juanita Deffner Sodosvsky

J Nutr Educ 5 (2): 139-142. Apr/June 1973.

TX341.J6

Adult nutrition education, Elementary schools, Inservice education, Professional education, Teacher education.

Abstract: This article for nutritionists and school administrators describes how the home economics teacher can serve as a nutrition education resource for the school system. A workshop for elementary teachers, which resulted in greater integration of nutrition into the school curriculum and more enthusiasm about food choices in the children is detailed.

3551-73

INNOVATIVE IDEAS IN ACTION.

Merigay Sotomayor

Forecast Home Econ 19 (3): f30, f56. Nov 1973.

321.B H752

Consumer education, Food service training, Home economics education, Secondary education.

Abstract: Young men are entering home economics classes in one Los Angeles high school, learning to be food service employees, better informed consumers, and potential food industry managers. This article for home economics teachers describes the program, and some of the subjects these students learn, including cooking, food preparation and nutrition.

3552-73

TELELECTURES VS. WORKSHOPS IN CONTINUING PROFESSIONAL EDUCATION. I. RESEARCH PROCEDURES AND DESIGN OF LECTURES AND WORKSHOPS.

Bariaa C Spears, Aisee W Moore, Byrdine B Tuthill

J As Diet Assoc 63 (3): 239-242. Sept 1973.

389.B AN34

Professional education, Telelectures, Workshops.

Abstract: This research project was developed to compare actual learning by participants in the currently popular telelecture method of instruction with the older, tried-and-true workshop approach. The subjects of this study were two groups of consultant dietitians. Objectives of the study were formulated as sixteen identical lectures, including visuals, were prepared for presentation to both groups. Planning for the program is described.

3553-73

TELELECTURES VS. WORKSHOPS IN CONTINUING PROFESSIONAL EDUCATION. II. STATISTICAL COMPARISON OF LEARNING.

Bariaa C Spears, Aisee W Moore, Byrdine B Tuthill

J As Diet Assoc 63 (3): 243-247. Sept 1973.

389.B AN34

Audiovisual instruction, Dietitians, Inservice education, Teaching methods, Televised instruction, Workshops.

Abstract: The effectiveness of telelectures versus workshops as a method of instruction was tested using two groups of dietitians as subjects. Sixty-four dietitians heard 16 telelectures over a nine-week period. Seventy-seven dietitians heard the identical 16 lectures presented in person at a two-day workshop. Subjects participated in tests given before and after the lectures. Test scores revealed that the telelecture technique is as effective as the workshop method in bringing participants to a common level of educational achievement.

3554-73

LET'S SEE WHAT WE KNOW ABOUT NUTRITION.

Bazel Taylor Spitzke

Ill Teacher 14 (1): 6-16. Sept/Oct 1970.

LB1025.Y4 P6W

Adolescents' (12-19 years), Basic nutrition facts, Instructional aids.

Abstract: This article consists chiefly of a list of 160 statements about nutrition with a key to which are true and which are false. They are designed for use with high school classes, but could be adapted to lower grades, or even used in college courses for non-majors. Most of the answers are deliberately true, to emphasize correct information. Page numbers from a standard text are given as references. The student is also asked to indicate whether he is reasonably sure about a particular judgment, or not.

3555-73

TRAINING: PLAIN AND SIMPLE.

Harvin Spitzler

Voc 25 (12): 56. Dec 1971.

HF5483.V4 P6W

Food service training, Food service workers, Morale, On the job training, Supervisors.

Abstract: This article discusses the advantages and disadvantages of training via a "buddy system" that is, letting a new employee be sponsored for a period by an experienced staff member, working alongside the sponsor at all times and having the case schedule and days off.

3556-73

CAREER PLANNING FOR HIGH SCHOOL GIRLS.

Gloria Stevenson

Occas Outlook Quarterly 17 (2): 22-31. Summer 1973.

HF5381.O25 P6W

Career choice, Career education, Career ladders, Careers, Peesales, High school students, Occupational choice, Occupational guidance.

Abstract: High school girls generally believe that they are not destined for paid employment except as a brief prelude to marriage and child-raising. Labor statistics, however, indicate the contrary. This article suggests how girls should begin planning for a career, taking into consideration the realities of marriage and child-raising. Girls should consider careers in relation to their interests, their aptitudes and abilities, and to the amount of effort and time they are willing to give to higher education of career training beyond high school. Girls need not hesitate to pursue careers in fields traditionally for "men only," because the job market becomes more and more competitive every day, girls must seek sound vocational advice and guidance in order to make realistic career choices founded on solid self-evaluation and commitment.

3557-73

DETERMINING FIRST-LINE SUPERVISORY TRAINING NEEDS.

Billias J Stewart

Training and Dev J 24 (4): 12-19. Apr 1970.

LC1041.T7 P6W

Analytical data, Data analysis, Industrial relations, Job analysis, Job training, Ohio, Research, Supervisors, Training. Abstract: This is a report of research done to determine the job tasks performed by industrial supervisors in various Ohio plants and factories. Analysis of the data shows that tasks concerned with human involvement and understanding are extremely important to the work of firstline supervisors. The number of high priority tasks related to personnel aspects of problem solving are substantial. These two facts, plus the higher level of education of today's line supervisors, indicates that the nature of supervisory work and of the supervisor himself has changed drastically from that of past generations. Training must be updated to meet these changes, especially in terms of human relations content and also in terms of the higher educational level and increased mental skills of supervisors.

3558-73

NUTRITION FOR A NATION (FILMSTRIP /CASSETTE TAPE).

Virginia Thomas Stecky

Richita, Dist Teaching Program 1 filmstrip, 51 fr., col., 1 cassette tape, 12 son., s/a. 1973.

TX353.H82 P6W AV

Adult nutrition education, Adults, Basic nutrition facts, Instructional aids.

With 44 p. Bookhook, copyright 1972.

Abstract: Nutrition takes on a patriotic tone in this kit designed for self-teaching purposes for adults, in which red, white and blue represent proteins, carbohydrate and fat. Other nutrients are represented by symbols such as circles and squares. Some of the generalizations may be misleading. The teacher using it should review its suitability for the specific audience.

3559-73

ATTITUDE VS BEHAVIOR.

Patrick Snessuth, Harit Stengels

Training in Business and Industry 10 (3): 38-39. Mar 1973.

BF1101.T7

Attitudes, Behavior, Management education, Supervisors, Training.

Abstract: This article presents two short quizzes based upon McGregor's Theory X and Y, and discusses their use in supervisory training sessions. These exercises are always thought-

PAGE 104

- provoking as they allow trainees to note the difference between their attitude and their behavior.
- 3560-73**
THE COMMUNICATIONS GAME.
 Patrick Suesseuth, Harit Stengale
 Training in Business and Industry 10 (2): 60-61, 65. Feb 1973.
 NP1101.77
 Communication skills, Educational games, Management, Organization, Simulation, Training, Writing.
 Abstract: This article involves a training game which illustrates the problem of communication through a six-level organizational hierarchy. The game involves written communication only and points out the limitations of this communication method and the specific actions which may be taken to overcome these limitations.
- 3561-73**
GOAL SETTING AND FEEDBACK.
 Patrick Suesseuth, Harit Stengale
 Training in Business and Industry 10 (5): 48-49. May 1973.
 NP1101.77 P5N
 Behavior, Evaluation, Feedback, Job training, Objectives, Performance, Productivity, Teaching techniques, Training.
 Abstract: Here is a training technique for helping employees (1) gain insight into themselves and their behavior, (2) learn to set realistic objectives for themselves and others, and (3) learn to use feedback and evaluation as a means of improving performance. The trainees play a ring-toss game in which they score closer to or further from the peg to score with one of the 3 rings available. The game is then repeated in groups, the members of each group using feedback data from their individual plays to calculate optimum distances from the peg at which they are likely to score. Then, individual and group scores are classed according to their distance from the peg and whether or not they changed distance during the course of their turn. Game scores become a vehicle for discussion of goal-setting and the importance of feedback.
- 3562-73**
CAN YOU TROUBLE-SHOOT THIS LESSON PLAN?
 Patrick Suesseuth
 Training in Business and Industry 10 (10): 42-45. Oct 1973.
 NP1101.77 P5N
 Class activities, Communication skills, Educational objectives, Management education, Performance, Program planning, Training, Training techniques.
 Abstract: Here is a "clever" article, in the form of a test, for training directors and instructors. Twelve questions are asked about training program design--objectives, trainee participation, training techniques, cost effectiveness, and so on. The reader answers the questions and then matches with the opinions of experts as related to the subject of each question. The idea is to get the reader to think deeply and score concordantly about the kinds of training programs he conducts.
- 3563-73**
THE WINNING COMBINATION.
 Swift and Company
 Chicago, Swift and Company 16 p. 1968.
 TX355.W5 P5N
 Basic Four, Basic nutrition facts, Comic books, Food groups, Meal planning, Snacks.
 Abstract: The story centers about a basketball player who was too tired to finish the game. His studies and daily activities were suffering, too, because of his being tired in spite of plenty of sleep. A teacher recommends a visit to a food science museum to impress him with the need for a balanced diet. He changes his food habits of irregular meals and poor food choices and regains his snappy and basketball status.
- 3564-73**
MARGINAL HANDOVER: JOB CAPABILITY AS A JOINT FUNCTION OF APTITUDE AND EXPERIENCE.
 Elaine H Taylor, Robert Viseberg
 Human Resources Research Organization
 Washington, D.C., Educational Resources Information Center 24 p. 1971.
 T58.T3 P5N
 Aptitudes, Job analysis, Occupational guidance, Performance, Performance criteria, Personnel, Statistical analysis, U.S. Army, Work experience.
 Available from: Lemco Information Products, Inc., 4827 Regby Avenue, Bethesda, Maryland 20814; EDRS price MF-80.65, MD-B3.29; ERIC Report No. ED 057 333.
 Abstract: The job performance of men is four different occupational specialties (vehicle repairman, supply clerk, armor crewman, and cook) was measured by intensive job sample tests of 4 to 5 hours in length and by more conventional job knowledge tests. Carves were then derived that provided estimates of how job performances can be expected to vary as a function of an incumbent's aptitude level and amount of job experience. As measured by job sample tests, the performance of men at all levels of aptitude increases with job experience out to approximately five years on the job. During this time, separate between different aptitude groups is generally maintained. Beyond five years, performance of the different groups tends to converge. Scatter plots of these data were used to identify an empirically based, operational definition of job proficiency.
- 3565-73**
FOOD SERVICE EMPLOYEE.
 Texas Technical University, School of Home Economics
 Washington, D.C., Educational Resources Information Center 3 v. Sept 1969.
 TX364.T4 P5N
 Curriculae guides, Curriculum planning, Food service occupations, Food service training, Grade 11, Grade 12, High school curriculae, Instructional materials, Vocational education.
 Available from: Lemco Information Products, Inc., 4827 Regby Avenue, Bethesda, Maryland 20814; EDRS price MF-81.50, MC-820.15; ERIC Report No. ED 037 530.
 Abstract: This course of study for potential food service employees is one of a series available for use by teacher-coordinators and students in grades 11 and 12 whose economics cooperative education programs. Based on job analysis interviews with food service personnel, it was prepared by teachers, field-tested, and revised prior to publication. Designed for use by teachers in course planning or for independent study by students, the course outlines related tasks to general objectives and competencies needed to perform effectively on the job. The content contains four main sections: instructional materials for students, answer sheets for instructional materials study questions, unit tests, and answer keys for unit tests, unit topics are: (1) what is a food service employee? (2) sanitation, (3) safety precautions, (4) commercial kitchen equipment, (5) techniques of food preparation, (6) food production, (7) fundamentals of bus service, (8) table service techniques, and (9) procedures for receiving and storing foods.
- 3566-73**
RESULTS-ORIENTED TRAINING DESIGNS.
 Leslie This
 Training and Dev J 25 (4): 8-14. Apr 1971.
 LC1041.77 P5N
 Curriculae planning, Educational objectives, Educational programs, Instructional materials, Management development, Program design, Program planning, Training, Training techniques.
 Abstract: The structure and content of a training program should be based on the latest, most precise information to be gained about employees and their needs. Programs usually fail because (1) training is not needed; (2) training is needed but employees do not know it or won't admit it; (3) training is not relevant to particular problems; (4) trainers are inept; (5) training is too abstract or too difficult to transfer to job situations; (6) superiors do not reinforce or accept their subordinates' new skills learned through training; and (7) employees resist training for a variety of reasons. To design a useful program, jobs must be analyzed to determine training objectives. Human needs must be considered. Curriculae models should then be outlined, each component being geared to the accomplishment of specific training objectives. Training directors must also visualize the extent of the training program over time and plan it in such a way as to offer continuous employee development.
- 3567-73**
THE SMALL MEETING PLANNER.
 Leelis H This
 Houston, Gulf Pub. Co. 234 p. [c1972].
 AS6.T4 P5N
 Discussion (Teaching technique), Evaluation, Facility requirements, Group dynamics, Groups, Guides, Leadership, Meetings, Program planning.
 Bibliography: p. 229-234.
 Abstract: Effective meetings require careful planning. Just calling a meeting out-of-the-blue will produce a group of bugged people all situated in one place, but certainly nothing productive will happen. Participants will consider it a waste of their time (which it will be), and whatever communication was intended by calling the meeting will be lost. Just listening to people's gripes about meetings indicates the basic problems: too many meetings too lengthy; conflicts with other meetings; inept people presiding; those who should attend are not there; inadequate advance information or publicity; limited, biased, thoughtless planning--or no planning at all; ineffectual physical arrangements; and holding meetings merely because they are scheduled, irregardless of whether there is anything worthwhile to discuss. This book gives practical advice on just about everything having to do with meetings: planning, agenda, physical arrangements, communication skills, group dynamics, leadership roles, and methods for evaluating the success of a meeting.
- 3568-73**
THE EMPLOYEE'S CLOTHES.
 Training Research Forum at Harrison House
 Training and Dev J 24 (7): 2-9. July 1970.
 LC1041.77 P5N
 Behavior, Behavior change, Group dynamics, Human relations, Management development, Management education, Motivation, Personnel assessment, Psychological aspects.
 Abstract: Perhaps the primary job of a manager is to encourage occupational behavior that coincides with both company and employee goals. This presupposes that a manager is able to counsel workers and also able to alter company policy when it is no longer relevant or productive. Management training programs are many and varied; but unless a training program instructs not only in the management of people but also in the manipulation of organizational structure and policy, it can never be successful.

3569-73

3569-73

HOW TO USE THE COMPARISON CARDS TO LEARN WHICH FOODS ARE BEST.
Janice K. Trease, Judy Oppert
Urbana, Ill., University of Illinois 17 p. (n.d.).
TX355.77 P8R
Audiovisual aids, Basic nutrition facts, Classroom games, Recommended dietary allowances, School children (6-11 years).
With 1 p. Teacher's guide, with introduction, What does RDA mean? by Hazel Taylor Spitzra.
Abstract: This self-teaching kit for the slower learner has been designed to help him understand and use the Comparison Cards (bar graphs of nutrient values of foods) of the National Dairy Council, and to help him understand the Recommended Dietary Allowances. The cards are not included in the kit.

3570-73

NUTRITION RESOURCE UNIT, PRIMARY GRADES.
American Association for Health, Physical Education and R
Miriam Tack, Charles Wilson, Elizabeth A. Wilson
Washington, American Association for Health, Physical Education,
and Recreation 15 p. 1967.
TX353.1a P8R
Audiovisual aids, Class activities, Nutrition concepts, Primary
grades, Resource guides, Resource materials.
Abstract: This is a resource unit designed to give teachers
of the lower grades direction in classroom activities in nutri-
tion. It is not a lesson plan or curriculum guide. It is
actioned into: concepts, suggested activities, films and
filmstrips, student references and teacher references, there
is a list of free and inexpensive materials.

3571-73

BAITERS--BAITERS; A SUGGESTED GUIDE FOR A TRAINING COURSE.
U.S., Dept. of Health Education and Welfare, Bureau of Adult,
Vocational, and Library Programs, Manpower Development and
Training Program
Washington, D.C. 52 p. illus. [1969].
TX911.5.U52 P8R
Curriculum guides, Food service industry, Food service occupa-
tions, Occupational home economics, Resource guides.
Office of Education no. ED 035 755; ERIC Clearinghouse no.
VI 010 162.
Abstract: This guide was developed to serve as a reference
for school administrators and teachers in preparing trainees
for employment in the food service industry. Contents include:
(1) brief background information, (2) nine course units, (3)
material on teaching the course, (4) bibliography, (5) visual
aids, and (6) appendices. Course units covering 120 hours of
instruction are provided for: (1) Orientation, (2) Basics of
Service, (3) Table Clearing Services, (4) Menu and Ordering
Service, (5) Preparation and Presentation of Guest Check, (6)
Basic English, (7) Business Arithmetic, (8) Safety and Sanita-
tion, and (9) Duties and Behavior. Each unit gives training
time, course objectives, and course outline, with some also
providing supplemental training materials, references, visual
aids, and suggested activities. The training guide is illustrat-
ed with photographs, diagrams, and drawings.

3572-73

THE SCHOOL LUNCH BURCH (FILMSTRIP); NUTRITION IN TODAY'S SCHOOLS.
U.S., Food and Nutrition Service
Washington, U.S. Dept. of Agriculture filmstrip, 47 fr., si,
35 as, col. 1971.
TX361.C5S3 P8W
Audiovisual aids, Child nutrition programs, Parent education,
school lunch.
With narrative guide, record available.
Abstract: For school personnel. Depicts some demands in child
energy at school and scenes at lunch time - school lunch cafe-
teria and lunches from home. The purpose of the presentation
is to alert the school to the school lunch program of the
USDA.

3573-73

THE SCHOOL LUNCH BURCH (SLIDES).
U.S., Food and Nutrition Service
Washington, U.S. Dept. of Agriculture 47 slides, 2"x2", col.
1971.
TX361.C5S3 P8R AV
Audiovisual aids, Child nutrition programs, Parent education,
school lunch.
With narrative guide, record available.
Abstract: For school personnel. Depicts some demands in child-
d's energy at school and scenes at lunch time - school lunch
cafeteria and lunches from home. The purpose of the presenta-
tion is to alert the school to the school lunch program of the
USDA.

3574-73

HEALTH CAREERS GUIDEBOOK. 3d ed.
U.S., Manpower Administration
Washington, U.S. Govt. Print. Off. 166 p. illus. 1972.
RA40.9.U5 1972 P8R
Career education, Career ladders, Educational planning, Health
occupations, Occupational home economics, Paraprofessional
training, Professional education, Vocational education, Nurses.
Abstract: Exploration of various careers in the health fields
is offered. High school juniors and seniors can use the book
as a guide to help prepare them for work or further education.
Thirty-four broad areas of health work are given, and each
area is broken down listing various jobs in the field. For

example, the entry "Dietetics" encompasses the training and
qualifications needed to be such of the following: Dietitian,
Nutritionist, Dietetic Technician, Dietetic Assistant, Diete-
tic Clerical Worker, or Dietetic Worker, for each particular
type of work helpful personal qualifications are listed. Educa-
tion and licensing as well as specializations and prospects for
the future are summarized. Help in how to seek financial
aid is discussed, and addresses of where to write for further
information in each field is given.

3575-73

COOK (HOTEL & REST.) 313.3B1--TECHNICAL REPORT ON DEVELOPMENT
OF USAS APTITUDE TEST BATTERY.
U.S., Manpower Administration
Washington, D.C., Educational Resources Information Center 11
p. 1970.
TX911.5.U54 P8R
Aptitude tests, Aptitudes, Cooks, Evaluation methods, Food
service occupations, Testing, Tests.
Available from: Leasco Information Products, Inc., 4827 Regby
Avenue, Bethesda, Maryland 20014; DRS price SP-80.65, NC-
83.29; ERIC Report No. ED 065 562.
Abstract: The United States Training and Employment Service
General Aptitude Test Battery (GATB), first published in 1947,
has been included in a continuing program of research to vali-
date the tests against success in many different occupations.
The GATB consists of 12 tests which measure nine aptitudes.
The aptitude scores are standard, with 100 as average for the
general working population, and a standard deviation of 20.
Occupational norms are established in terms of minimum qualif-
ying scores for each of the significant aptitude measures
which, when combined, predict job performance. Cutting scores
are set only for those aptitudes which aid in predicting the
performance of the job duties of the experimental sample. The
GATB norms described are appropriate only for jobs with con-
tent similar to that shown in the job descriptions presented in
this report.

3576-73

NUTRITION KIT.
U.S., Office of Child Development, Project Head Start
Washington, D.C., Office of Child Devel. Teaching kit, 7 PSP-
blasts, file guide. 1969.
TX364.U53 P8R
Child development, Day care programs, Federal programs, Head
Start.
Abstract: This kit is intended for persons concerned with
child development programs. The main purpose of the kit is
to serve as a reference for training professional, paraprofes-
sional and volunteer personnel. The kit includes seven pamphlets
covering various aspects of the program and some additional
materials. Some of the materials are available in Spanish.

3577-73

FOOD SERVICE WORKER II (HOTEL & REST.) 317.884; FOOD SERVICE
WORKER (MEDICAL SER.) 2-29.16--TECHNICAL REPORT ON STANDARDIS-
ATION OF THE GENERAL APTITUDE TEST BATTERY.
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 8
p. 1963.
TX911.5.U53 P8R
Aptitude tests, Aptitudes, Evaluation methods, Food service
occupations, Food service workers, Testing, Tests.
Available from: Leasco Information Products, Inc., 4827 Regby
Avenue, Bethesda, Maryland 20014; DRS price SP-80.65, NC-
83.29; ERIC Report No. ED 065 620.
Abstract: The United States Training and Employment Service
General Aptitude Test Battery (GATB), first published in 1947,
has been included in a continuing program of research to vali-
date the tests against success in many different occupations.
The GATB consists of 12 tests which measure nine aptitudes.
The aptitude scores are standard, with 100 as average for the
general working population, and standard deviation of 20.
Occupational norms are established in terms of minimum qualif-
ying scores for each of the significant aptitude measures
which, when combined, predict job performance, cutting scores
are set only for those aptitudes which aid in predicting the
performance of the job duties of the experimental sample. The
GATB norms described are appropriate only for jobs with con-
tent similar to that shown in the job descriptions presented in
this report.

3578-73

SUPERVISED FOOD SERVICE WORKERS, A SUGGESTED TRAINING PROGRAM.
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 20
p. 1966.
TX364.U56 P8R
Food service occupations, Food service training, Food service
workers, Program planning, Teaching guides, Training techniq-
ues.
Available from: Leasco Information Products, Inc., 4827 Regby
Avenue, Bethesda, Maryland 20014; DRS price SP-80.25, NC-
80.80; ERIC Report No. ED 013 311.
Abstract: The supervised food service worker prepares and ser-
ves food, under the direction of the food service supervisor
in institutions such as hospitals, nursing homes, homes for
the aged, and child care centers. Some purposes of this train-
ing program are to prepare the trainee to (1) assist the head
cook in institutions, (2) learn to prepare correctly all types
of food for institutions, (3) follow good management practices
in all phases of food work, (4) learn specific institutional

- food skills, and (5) learn sanitary practices. Criteria are given for judging trainee readiness for employment.
- 3579-73**
CAREERS FOR WOMEN IN THE 70'S.
 U.S., Women's Bureau
 Washington, D.C. 19p. 1973.
 RP5381.V5 P5H
 Career opportunities, Careers, Females, Occupational guidance, Prediction, Statistical data, Working women.
 Abstract: In the 1970s, women's opportunities for rewarding employment will be directly related to their level of skill and experience and to market demands through the remainder of the decade. Dynamic changes which significantly affect employment needs are continually taking place in the economy. New ways of making goods, new products, and changes in life styles all exert an influence on the types of jobs that become available. Some of these changes will have short term effects on the labor market; others will be long range. Based on the most recent forecasts by the Bureau of Labor Statistics, some projections can be made to help women make realistic plans for careers in which openings will be available, in which they can more fully utilize their skills, and in which they can earn better wages. In order to become competitive for the more challenging jobs with advancement possibilities, women and girls should plan to train for nontraditional as well as traditional occupations.
- 3580-73**
THE MOST FREQUENTLY-USED TRAINING TECHNIQUES.
 Stuart B Utgaard, Rene V Davis
 Training and Dev J 28 (2): 40-43. Feb 1970.
 LC1041.T7 P5H
 Analytical data, Programmed instruction, Statistical analysis, Survays, Training, Training techniques.
 Abstract: Manufacturing and non-manufacturing firms in the Minneapolis-St. Paul area were surveyed to find out how frequently they used various training techniques. The most frequently used techniques were job instruction and conference or discussion methods. With the exception of apprenticeship training in manufacturing firms, all other techniques were used infrequently. There is very little difference between the 2 types of firms in the frequency with which they use training techniques. Operations performed on the data disclosed differences in the frequency and use of various training techniques with respect to net revenue of the firm, number of employees, and age of the firm, results imply that trainers must have full mastery of the frequently used techniques, funds can be allocated more appropriately to training departments, and the proper "mix" of training personnel can be hired.
- 3581-73**
EDUCATIONAL PARTICIPATION AND DIETARY CHANGES OF EPNEP WORKERS IN LOUISIANA.
 Seth Verna, J W Jones Jr
 Home Econ Res J 2 (2): 94-104. Dec 1973.
 TX1.B6
 Behavior change, Consumer education, Diet improvement, Expanded Food and Nutrition Education Program, Louisiana, Nutrient intake, Nutrition education, Program evaluation, Research.
 Abstract: Are dietary levels of housewives participating in a nutrition education program influenced by length of participation? by the kind of learning experience they are involved in? by the intensity of the learning exposure? these questions were examined in the Expanded Food and Nutrition Education Program (EPNEP) in Louisiana to see how diets changed over a 12-month period. Housewives were instructed through personal visits and meetings. Consumption of the basic four food groups was found to increase in the first 2 to 4 months, then reach a plateau. Other studies in Louisiana indicated a drop, either to former or slightly higher than former levels, when the educational effort was discontinued. The findings suggested the need for a continuing education program using a variety of teaching procedures, combined with better tools for evaluating effectiveness of the educational effort.
- 3582-73**
COMPUTER ASSISTED INSTRUCTION IN A COLLEGE NUTRITION COURSE.
 Cheryl Hinters Wade, Victoria F Theile
 J Nutr Educ 5 (4): 246-248. Oct/Dec 1973.
 TE341.J6
 College students, Computer assisted instruction, Evaluation, Nutrition education, Self instruction.
 Abstract: Computer assisted instruction proved to be an effective teaching supplement in a college nutrition course. It also proved itself to be a means of freeing more time for student-faculty contact. This article describes procedures and evaluates results. College teachers of nutrition should find the idea of interest.
- 3583-73**
NUTRITION COURSE FOR ELEMENTARY TEACHERS BY TELEPHONE (TELENET).
 Lucille H Wakefield, Allene G Vaden
 J Nutr Educ 5 (3): 190-192. July/Sept 1973.
 TE341.J6
 Adult nutrition education, Elementary schools, Evaluation, Professional education, Teacher education, Telelectures, Telephone instruction.
 Abstract: One state university has utilized a statewide telephone circuit designed for high quality transmittance to give nutrition education courses to elementary teachers unable to attend campus classes, with good results. The technique offers possibilities for other, similar uses in regions of sparse population far from most academic centers. For professional educators and nutritionists.
- 3584-73**
FOOD-O (GARE).
 Washington (State), Cooperative Extension Service
 Pullman, Wash., Cooperative Extension Service, Washington State University gene, various pieces. Sept 1970.
 TE551.F62 P5H AV
 Educational games, Food groups.
 Abstract: This is a bingo game. It was developed primarily for grades 3 through 6. However, adults have found it interesting and educational. The squares are colored for the four food groups. When a number is called out, a food from the proper food grouping by color is written in that square on the card. The foods have been listed according to the four food groups by the individual before the game starts.
- 3585-73**
NUTRITION EDUCATION MATERIALS FOR TEACHERS.
 Washington (State), Dept. of Social and Health Services, Health Services Division
 [Olympia] 11 p. 1972.
 I5776.WB3 P5H
 Audiovisual aids, Bibliographies, Class activities, Curricula guides, Dental health, Nutrition education, Resource materials, School lunch.
 Abstract: The four sections of the annotated bibliography consist of a) nutrition references (30 items), b) guides for curricula (34 items), c) commercial films (1 item), and d) films and filmstrips (18 items.).
- 3586-73**
ELEMENTARY NUTRITION EDUCATION CURRICULUM GUIDE.
 Washington (State), Dept. of Social and Health Services
 Olympia, Wash., Washington State Dept. of Social and Health Services 11 p. [n.d.].
 TE364.W3 P5H
 Curricula guides, Nutrition education, School children (6-11 years).
 Abstract: Variety in food selection, evaluating food choices and the relationship of food to growth and health are the competencies upon which this guide is based. Concepts and sample learning experiences are outlined for each competency for both the primary and intermediate grade levels.
- 3587-73**
SECONDARY NUTRITION EDUCATION CURRICULUM GUIDE.
 Washington (State), Dept. of Social and Health Services, Division of Health
 Olympia, Wash., Wash. State Dept. of Social & Health Serv. 11 p., resource list. [n.d.].
 TE364.W32 P5H
 Curricula guides, Nutrition education, Secondary education, Secondary grades, State curricula guides.
 Abstract: The competencies which are the basis of this educational guide are enjoyment of food, variety, critical evaluation of food selection, and knowing the relationship of food to growth and health. The guide framework gives concepts and sample learning experiences for Junior and Senior High levels.
- 3588-73**
APPLE DATA FOR STUDENTS.
 Washington State Apple Commission
 Seattle poster, sep, folders, recipe sheets. 1969.
 SB363.2.U5N3 P5H
 Apples, Food composition, Food preparation, Food production, Food purchasing, Recipes.
 Abstract: This packet contains nine different materials about apples grown in Washington State and available nationally. It is intended for use with junior and senior high school home economics classes. A colorful sep shows Washington apple regions. There are different leaflets containing information such as the nutritive value of apples, the uses of different varieties, recipes, and the purchasing and care of apples. An apple slicer is also included in the packet.
- 3589-73**
A TASK UNIT CONCEPT FOR ON-THE-JOB TRAINING IN FOOD SERVICE.
 John Welch
 D.S., Office of Education
 Washington, D.C., Educational Resources Information Center 118 p. 1966.
 TE364.W46 P5H
 Educational objectives, Food service management, Food service occupations, Food service training, Job analysis, On the job training, Service industries, Systems approach, Teaching methods.
 Available from: Lemco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20814; EDRS price RP-80.18, NC-84.84; ERIC Report No. ED 011 100.
 Abstract: In this study, industrial training procedures were compared with those of food and other service industries to ascertain relevant training methods. Each employee's job was described by listing his tasks and breaking down each task into its separate operations. Then the best method of training for each task was determined. For this study, jobs at all levels were analyzed--management, supervision, preprocessing, food processing, assembly, food production, packaging, delivery, service, billing, sanitation, communication, and maintenance.

3590-73

ance, the method of developing a task breakdown is presented, examples are given, and types of adult instruction are suggested. Appendices include job description samples, training schedules, a restaurant cleaning schedule, and a task analysis form.

3590-73

BASIC HEALTH SCIENCE D'AGOSTINO, MURIEL MCKINLOCK; A, R. C. Teacher's edition.
Russell P. Whaley, Stratten P. Caldwell, Louise Bates and Philadelphia, J.H. Lippincott 3 books, 3 sets of duplicating masters. 1971.
R4880.N4 P68

Dental health, Elementary education, Growth, Health, Health education, Nutrition education, Safety education.
Abstract: A program of teaching good health practices to children in the early grades, by the use of short stories. The child studies the areas of safety, parts of the body and the function of the parts, and correct food for growth.

3591-73

FOOD PREPARATION AND SERVICE, COURSE DESCRIPTION.

Thomas C. White, Floyd I. Anderson
U. S., Office of Education
Washington, D.C., Educational Resources Information Center
various pagination. 1969.
TX36a.N4 P68
Curriculum guides, Curriculum planning, Disadvantaged youth, Food preparation, Food service occupations, Food service training, Job training, Unemployed, Work experience programs.
Available from: Linnco Information Products, Inc., 227 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.25, NC-31.95; ERIC Report No. ED 041 160.

Abstract: This course is designed to help dropout and/or hard-core unemployed youth develop knowledge and skills needed for school food service occupations. A program was developed for full-time students which includes classroom instruction and kitchen experience. In the kitchen, the student begins at the entry level and gradually progresses through a series of tasks until he becomes the supervisor for a week. The program qualifies students for the positions of salad worker, short order cook, cook's helper, kitchen worker, baker's helper, and waitress or waiter. An annotated bibliography is included, and brief descriptions of the instructional areas, a listing of teaching techniques and motivation devices, and case studies are appended.

3592-73

A COMPOSITE OF FOOD SERVICE CURRICULUM INFORMATION FOR USE IN VOCATIONAL PROGRAMS.

Patricia Cowley Nickson
N.p., 1970.
TX911.5.N5 P68
Curriculum guides, Curriculum planning, Food service occupations, Food service training, Vocational education.
Thesis (M.S.) - Oregon State University original manuscript.
Abstract: The purpose of this study was to analyze existing vocational education curricula at the high school and community college level and develop a composite of curricula information that can be used by creators of food service education programs. The author has devised three composite food service curricula, one each for use in high school, community college, and vocational school food service education programs.

3593-73

MARKETING, BUSINESS, AND OFFICE SPECIALISTS.

Garland D. and Nigg
Chicago, J.G. Ferguson Pub. Co. 393 p. illus. [1970].
BF53B2.5.U5N3 P68 (Career opportunities for technicians and specialists)
Accounting, Administration, Career opportunities, Career planning, Clerical occupations, Data processing, Food service occupations, Marketing.
Abstract: Designed for the young person choosing a career. This book presents factual information on job opportunities available in the following fields: accounting; data processing; business administration; food services; marketing; graphic communications; management; office work; secretarial positions (legal, medical, technical); and personnel work. Each of these fields are evaluated in terms of the employment outlook, training opportunities and facilities, income and security, work environment, opportunities for advancement, and geographic mobility.

3594-73

ONE-TO-ONE TRAINING OF TOP MANAGEMENT.

Carl R. Williams
Training and Dev J 24 (8): 80-81. Aug 1970.
LC1041.T7 P68
Learning behavior, Learning theories, Management development, Management education, Teaching methods, Training.
Abstract: One of the most difficult training problems is getting the trainee to apply what he has learned in the classroom to the situations he faces on the job. The theory of learning transfer holds that transfer increases the more the training situation approximates the environment in which learning will be applied. The best solution, therefore, is to train people right in the work environment on a one-to-one basis. Trainers must combine theoretical concepts with practical applications to the work at hand. Gradually the trainee takes over more and more of the work and reduces the trainer's role to that of a part-time consultant.

3595-73

TRAINING THE SCHOOL LUNCH WORKER FOR PROMOTION.

S. Frances Williams
Sch Lunch J 23 (1): 68-75. Jan 1969.
3e9.B 3CN6
California, Career planning, Food service management, Food service training, Food service workers, Job training, Program design, School food service, Training techniques.
Abstract: This article describes the planning and development of a training program for school food service workers in Long Beach, California. That school district is on the merit system, and so it is to everyone's advantage to prepare food service workers for the professional areas they must take to advance to a higher classification. The training program here described is a combination of job training, self-instructional techniques, and classroom sessions.

3596-73

ACADEMIC CREDENTIALS: A CHALLENGE TO TRAINING.

Jesse R. Wilcox
Training and Dev J 26 (9): 12-15. Sept 1972.
LC1041.T7 P68
Academic achievement, Academic development, Educational programs, Educational resources, Employment practices, Higher education, Job placement, Performance criteria, Training.
Abstract: The ranks of people holding academic credentials is burgeoning. "Professionalism" has become falsely equated with ownership of a degree of some kind. Despite the fact that all professions pass about through the apprenticeship system, it is now virtually impossible to enter a profession without academic credentials. Conversely, the idea of job training developed from the fact that a person can learn skills and effective performance through education and practice on the job. It is ludicrous, then, that organizations have established great training programs for all personnel, and at the same time have adopted personnel policy requirements of academic achievement which have nothing to do with job performance criteria. Education in all respects is valuable, but its value lies not in predicting job performance. Companies must change their hiring practices to reflect their commitment to job performance and in-house training. Otherwise, they will find themselves with a load of academic achievers who have all the credentials but can't do the jobs they are hired for.

3597-73

RUNN BY RUNN UP THE HEALTH CAREER LADDER.

Rachel K. Winer
Am Vocational J 88 (7): 87-89. Oct 1973.
BF53B1.5.V6 P68
Career education, Career leaders, Core curriculum, Distinction, Health occupations, Secondary education.
Abstract: Rachel Winer of the Massachusetts State Department describes a core and continuous health curriculum that equips the student with a employable skill at the end of tenth grade and permits him to build on that skill through grade 12. A socially oriented approach, it offers many options to students of differing backgrounds. For students and motivational power, it's his improvement over the general studies program in most high schools, the author claims.

3598-73

WISCONSIN HOME ECONOMICS CONCEPTUAL STRUCTURE AND PLANNING GUIDE FOR SECONDARY SCHOOLS.

Wisconsin, Dept. of Public Instruction
Madison, Wisc. 57 p. [s.d.].
TE165.L3N5 P68 (Wisconsin Department of Public Instruction.
Bulletin no. 266)
Curriculum guides, Curriculum planning, Educational objectives, Educational programs, Home economics education, Program design, Progress planning, Secondary education, Wisconsin.
Abstract: Recent technological, sociological, and legislative changes within the U.S. have required a fresh examination and reworking of traditional home economics curricula as taught in the secondary schools. This guidebook is the result of such an examination done by Wisconsin home economics educators. Instead of providing the customary teaching "units," ideas are given for organizing the study of home economics to meet the needs of students in particular classrooms. The introductory material presents a philosophy and states the objectives of home economics instruction. The planning guide describes a variety of course structures for the broad areas of human growth and development, personal and family relationships, and management of personal and family resources.

3599-73

ENGLISH AS A SECOND LANGUAGE--A TEACHER'S VIEW.

Jay Wiser
Training in Business and Industry 7 (11): 86-87. Nov 1970.
BF1101.T7
Educational planning, English (Second language), English instruction, Evaluation, Management, On the job training.
Abstract: This article discusses the considerations to be made by industry management in setting up "English-as-a-Second-Language" programs. A number of suggestions for the actual handling of the classes are also included.

3600-73

STRUCTURED AND SPONTANEOUS ROLE PLAYING: CONTRAST AND COMPARISON.

Wallace Wohlking, Hannah Wiser
Training and Dev J 25 (1): 9-12. Jan 1971.
LC1041.T7 P68

- Evaluation, Role playing, Simulation, Training, Training techniques.
 Extract: Both spontaneous role playing and structured role playing represent efforts to make the individual more effective in dealing with some problem or challenge in his life. Traditionally, spontaneous role playing placed considerable emphasis on achieving this objective through attempting to give an individual greater insight into his own behavior and his ego state (as well as insight into the behavior of others), structured role playing, in contrast, has placed greater emphasis on developing the individual's specific skills to deal with concerns relating to problem solving and communication. If instructors can develop a greater synthesis of the two forms of role playing in their own teaching, they will then be able to assist those they work with to achieve an objective important to all human beings, the ability to cope successfully with the challenge of the human environment.
- 3601-73**
EVALUATING THE TRAINING EFFORT.
 Joseph Wolfe
 Training and Dev J 27 (5): 20-27. May 1973.
 LC1041.77
 Evaluation methods, Training.
 Abstract: This article discusses the technique known as experimental program evaluation which can greatly enhance the effectiveness of training directors and the training function.
- 3602-73**
INTRODUCTION OF ON-THE-JOB MANAGEMENT DEVELOPMENT.
 Yoram Zeire
 Personnel J 52 (12): 1049-1055. Dec 1973.
 280.8 J824
 Management development, Management education, On the job training, Personnel management.
 Abstract: There is a tendency on the part of management, particularly among larger organizations to favor on-the-job management development as opposed to off-the-job training. One reason for this change is the fact that effective training on the job fits each trainee's background, attitudes, needs, goals, expectations, etc. Involved in on-the-job development is the coaching technique. In order to apply the coaching method, the participants need an intensive training program.
- 3603-73**
A COMPARISON OF HUMAN DEVELOPMENT WITH PSYCHOLOGICAL DEVELOPMENT IN T-GROUPS.
 John M Zengar
 Training and Dev J 24 (7): 16-20. July 1970.
 LC1041.77 P68
 Behavior, Communication (Thought transfer), Emotional development, Group dynamics, Human relations, Intellectual growth, Maturation, Psychological aspects.
 Abstract: Maturation, a concept in developmental psychology, describes the process that transforms the infant into an adult. This process seems to be analogous to the development of groups. While individuals go through the phases called infancy, childhood, adolescence, young adulthood, and adulthood, remarkably parallel patterns occur in the development of groups. People who have participated in sensitivity training groups have experienced these similarities in development. Human maturation is used here as an explanatory model for describing group development.
- 3604-73**
THE CAMP SYSTEM FOR COMPUTERIZED MENU PLANS.
 Joseph L Balintfy
 Hospitals 45: 92-93. May 16, 1971.
 RA960.86 P58
 Computers, Menu planning.
 Abstract: Description of the new computer-assisted menu planning (CAMP). Information is available through the computer to control food costs, palatability and nutrition in planning menus for hospitals and other large institutions. CAMP users can anticipate saving of up to 34% in raw food costs when the programs are implemented and utilized to their full extent.
- 3605-73**
CAN YOU BEAT THE HIGH COST OF MEAT?
 Cooking for Profit 42 (269): 56-57. May 1973.
 TX901.C6 P58
 Budgeting, Financial management, Food cost, Food service management, Meat, Operating expenses, Protein foods.
 Abstract: Meat will never be as cheap as it used to be, and with population growth, it will be scarcer than ever before. Food service operators and homemakers alike are going to have to find alternative sources of protein to replace meat. Presently, viable alternatives for food service managers are few and still expensive, but there is hope. Fish prices have risen, but probably will not reach the extremes of meat prices. Textured vegetable proteins will have to be used more and more, although sensitive palates can detect these extenders, and people will often refuse to eat meat dishes that have been "extended." Food service operators will have to depend to a great extent on plant sources of protein such as cereals and pasta, both of which are generally acceptable to the North American palate.
- 3606-73**
TWO OFF-LINE COMPUTER ASSISTED NUTRIENT STANDARD MENU PLANNING TECHNIQUES.
 Colorado State University, Dept. of Food Science and Nutrition
 Fort Collins, Colo. 1 v. 1972.
 TX551.C621 P58
 Computer applications, Meal planning, Menu planning, Nutrient intake, Nutrient standards, Recommended Dietary Allowances, School lunch, Type A lunch.
 Abstract: These computer applications to school lunch menu planning can simplify the job of projecting meal cycles and at the same time insure proper nutrient intake. All meal components are based on the RDA values of nutritionally analyzed recipes. The recipes themselves are not included in this volume, but the book does include a color-coded analysis of the nutrients found in each meal component as one method for planning menus. In another method, recipes for meal components are grouped together by food category (e.g., Meat-Beef, Lamb). In all cases, recipes, buying suggestions, food groups, etc. are coded by number for easy computer access.
- 3607-73**
MENU PLANNING.
 Eleanor P Eckstein
 Westport, Conn., The AVI Publishing Co., Inc. 318p. 1973.
 TX728.E2 P68
 Computer applications, Cookery, Dietitians, Food service management, Foodways, Institutional feeding, Meal patterns, Menu planning, Special groups, Diets.
 Abstract: Menu planning has become a complex skill which can no longer be learned simply by trial and error. Institutional food services have become large operations; labor costs have risen as have food costs; and food preparation methods have changed drastically in the last 40 to 50 years. Institutional food services now cater to people of all ages, ethnic backgrounds, and states of health. This book provides a thorough grounding in all aspects of modern-day menu planning—operational considerations (labor, equipment, etc.); diets for special groups (elderly, adolescents, hospital patients, etc.); computer techniques for food selection and combination; and foodways of vegetarians and U.S. ethnic groups.
- 3608-73**
MENU PLANNING BY COMPUTER: THE RANDOM APPROACH.
 Eleanor Poley Eckstein
 J Am Diet Assoc 51 (6): 529-533. Dec 1967.
 389.8 AH34
 Computer applications, Evaluation methods, Feasibility studies, Food dislikes, Institutional feeding, Menu planning, Simulation.
 Reprint.
 Abstract: This article describes a study undertaken to design a computer program to simulate judgment processes of the dietitian in planning dinner menus. Numerous interrelated factors such as raw food costs, etc. are involved, and a method of selecting menu items in a random manner was devised. A secondary purpose of the study was to explore the feasibility of using acceptability ratings to control repetition intervals for individual items and categories of items such as starches or meats.
- 3609-73**
MENU PLANNING BY COMPUTER: THE RANDOM APPROACH.
 Eleanor Poley Eckstein
 J Am Diet Assoc 51 (6): 529-533. Dec 1967.
 389.8 AH34
 Computer applications, Food service supervisors, Institutional feeding, Menu planning, Professional education.
 Abstract: A properly programmed computer, using the random approach, can plan menus based on simulation of the processes followed by the dietitian in making routine menu decisions. Factors included in this study as bases for selection criteria were: raw food cost, color, texture, shape, calories, variety and acceptability. Items for each meal component (meat, starchy food, vegetable, salad, dessert, and bread) were selected randomly and tested by program controls. Failure to pass a test eliminated the item from consideration at that time. Acceptance of an item initiated selection of the next component of the meal. For dietitians and food service supervisors.
- 3610-73**
YOU CAN DO SOMETHING ABOUT RISING FOOD COSTS.
 Janice Garr
 Past Food 72 (5): 183-190. May 1973.
 389.2538 P82
 Cheese, Costs, Ethnic foods, Food service management, Marketing, Sandwiches.
 Abstract: This article discusses ways in which foodservice operators can build sales without increasing prices. Suggestions include ethnic specialties, new sandwich ideas, and an exotic cheese board.

Menu Planning

3611-73

3611-73

THREE'S NONE TO PROPER FOODS THAN MEETS THE EYE.
Janice Garr
Fast Food 72 (11): 57-66. Nov 1973.
JN9.253N P82 P8H
Commercial food services, Convenience foods, Cost effectiveness, Food preservation, Frozen foods, Menu planning, Purchasing, Portion control.
Abstract: Frozen foods are gaining ever wider acceptance among food service managers. As stated in this article, the reasons are: (1) frozen foods have less appeal and can be well merchandised; (2) they save on labor costs; (3) they are uniformly formulated for even quality; (4) specialty items are available; (5) frozen foods are portion controlled; (6) they are available continuously; (7) the wide variety of frozen foods makes for ease of menu planning; and (8) frozen products are easy to store and can be prepared with a minimum of equipment.

3612-73

CONTROL YOUR MENU PRICES WITH PORTION-CONTROLLED MEATS.
Janice Garr
Fast Food 72 (9): 113-117. Sept 1973.
JN9.253N P82 P8H
Costs, Food preparation, Main dishes, Meat, Menu planning, Portion control.
Abstract: Illustrated with photographs of meat-cutting systems, this article describes the convenience and reduced expenses of portion-controlled meats of good quality and presents menu ideas for restaurants.

3613-73

TAKE-OUT: ANYTHING BOYS.
Janice Garr
Fast Food 72 (6): 97-102. June 1973.
JN9.253N P82 P8H
Equipment, Facilities planning and layout, Food service training, Menu planning, Take-out foods, Take-out services.
Abstract: Take-out food service is helping many restaurants build new businesses. This article explains how a restaurant can, by adding a take-out service, increase volume without excessive capital outlay or expensive physical expansion.

3614-73

YOUR DAILY FOOD: RECIPE FOR SURVIVAL.
Beria Grant
London, Faber and Faber 207 p. [1973].
TR253.G7
Food additives, Foods, Health foods, Nutrition, Organic foods. Available from HAL. Bibliis.

3615-73

NUTRITION STANDARD MENUS.
Judson H Harper, & Richard Janssen
Food Technol 27 (6): 48-49, 52. June 1973.
JN9.6 r739H
Diet planning, Menu planning, Nutrition standards, Nutrition education, Nutritional labeling.
Abstract: This article discusses an approach to menu planning based on setting specific nutrition requirements. Various nutrition standard menu techniques, their advantages, and their applications are described.

3616-73

90-DAY NONSELECTIVE MENUS BY COMPUTER.
Nestice E McHabb
Hospitals 45 (May 1971): 88-91. May 1971.
H19H.O.86 P8H
Computer applications, Food cost, Georgia, Hospital food services, Menu planning, Professional education.
Abstract: In a 6,000-bed hospital in Georgia menu costs are used as a computer to assist in menu planning, and reduced its annual food budget as a result by about 5 per cent. This article for food service supervisors and other dietary professionals describes how the information is stored and used, and the kind of information that is supplied to the kitchen. Other hospitals able to rent computer services could apply this program to assist their own needs.

3617-73

MEALS AND MENU PLANNING.
Cooking for Profit 39 (234): 48, 50. June 1970.
TR901.C6
Food services, Menu planning, Nursing homes, Therapeutic and special diets.
Abstract: This article discusses the importance of proper menu planning in nursing homes. A standard menu plan form, a menu check sheet, and procedures involved in planning a therapeutic diet are featured.

3618-73

MENU CHARTS FOOD SALABILITY.
Inst/col Feeding 70 (8): 67-97. Apr 15, 1972.
TR620.I5
Food service industry, Menu planning, Surveys.
Abstract: This article presents an overview of the statistics collected in I/VPH'S Foodservice Industry Menu Census. Food service professionals in a variety of markets were asked to assess the popularity of 270 menu items. Markets involved included restaurants, hotels, hospitals, colleges, and school lunch programs.

3619-73

THE NEW FOODS.
Inst/col Feeding 68 (17): 31-46. Sept 1, 1971.
TR20.I5
Convenience foods, Food service industry, Menu planning, Prepared foods, Surveys.
Abstract: This article presents I/VPH'S convenience components survey, a selection of menu items and ideas, and the results of the 1971 I/VPH Convenience Components Study which reveals the industry's reasons, problems, and use of convenience foods, and an emerging trend is the approach to "convenience."

3620-73

NEW CONCEPTS IN CHILD NUTRITION PROGRAMS: NUTRITION STANDARD FOR SCHOOL FEEDING, COMPUTER-ASSISTED-MENU PLANNING.
Erace Osteson
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 45-52. June 27-29, 1972.
TR345.H3 1972 P8H
Child nutrition programs, Computer applications, Food standards and legislation, Menu planning, Nutrition requirements, Nutrition standards, Recommended Dietary Allowances, School lunch programs, Type 1 lunch.
Abstract: This article discusses the use of a nutrition standard as the basis for menu planning in child nutrition programs. Regulations currently require that menus be planned according to the Type 1 meal pattern. If the nutrition standard proves to be a viable technique for menu planning, it would give school lunch directors a second option when planning children's meals. The term "nutrition standard" refers to a predetermined nutrition goal based on the RDI as a standard of comparison for monitoring the nutrient level of the meals served. The Type 1 pattern incorporates the 4 basic food groups and specifies the minimum quantity of food required in each group. The nutrition standard technique is more flexible than the Type 1 pattern; it allows for greater use of new foods and can be more easily adapted to computer menu planning operations.

3621-73

SCHOOL LUNCH MENUS FOR SHIT STUDENT TASTES.
Sch Lunch J 20 (8): 12-13. Sept 1970.
JN9.8 SC8M
Elementary schools, Food preferences, Food service management, Menu planning, Milwaukee, School food service, School lunch programs, Secondary schools, Student participation.
Abstract: In Milwaukee, Wisconsin, the public schools established a School Lunch Committee made up of selected students who meet with the School Food Service Department on a regular and continuing basis. The work of the student committee has provided (1) a direct means of communication with students, and (2) a means of tapping student ideas for menu improvement, updating of student food preferences, and generally bettering the service of meals. The work of the student committee and the Food Service Department is truly a cooperative effort, with both groups open to the ideas and viewpoints of the other.

3622-73

MENU PLANNING--ELEMENTARY STYLE.
Leta S Seal
Natr News 36 (4): 10. Dec 1973.
JN9.8 H957
Food groups, Menu planning, Nutrition education, School children (6-11 years), School food service supervisors, School lunch.
Abstract: Elementary school children, as part of a study of foods and nutrition integrated into the curriculum, plan some of the lunches served in the lunchroom, with every student in the planning class allowed to vote on a menu from each of the four food groups. The majority wins. Nutritive values of the student-planned lunch are published in local newspapers with the menu for the coming week, so parents may see what it contributes to the children's daily nutrition. Parents, teachers and school lunch managers should all find this approach of interest.

3623-73

MENU PLANNING FOR CHILD CARE PROGRAMS (SLIDES).
Dana D Treadwell
Ithaca, NY, Cornell University, Dept. of Human Nutrition and Food 2 sets of 36 slides, 2 1/2", color. Feb 1973.
TR739.H8 P 8 H AV
Adults, Day care services, In-services education, Menu planning, School breakfast, School lunch, Snacks.
For simultaneous presentation with two projectors with 10 p. Script, illus.
Abstract: These two sets of colored slides are intended to be shown simultaneously, using two projectors, to cooks and directors in child care programs where the child is fed one or more meals in the center, and to nutrition consultants, extension agents, and other nutritionists. The script includes a menu planning form, and suggestions for teaching a class.

Food Preparation and Production

3624-73

QUANTITY FOOD PREPARATION.
Alabama, University, Dept. of Trade and Industrial Education
University, Ala. 116 p. 1972.

TX946.A6 F5H

Alabama, Food preparation, Food preparation, quantity, Food safety, Food service training, Job training, Retirees, Study guides, Volunteering.

Abstract: The State of Alabama has produced this job training guide for use by workers learning on the job. A four-step, task-oriented technique is used. First, the trainee simply watches a particular task being done. Then the trainee assists someone in performing the task. Next, the trainee performs the task himself under supervision. And finally, the trainee performs the task at a satisfactory level of accomplishment without supervision. Along with the performance of tasks, the trainee is provided with textual material to read and digest. This material is coordinated with the applied training, and students are required to keep a record of their reading and performance status and the dates on which they have reached various levels of performance or completed particular readings.

3625-73

HEAT: PUSH-BUTTON MEAL ASSEMBLY.

Fred Hanna

Food 24 (5): 45. Mar 1, 1973.

HF5483.V4 F5H

Automated food service, Food storage, School food service.
Abstract: This article discusses the automatic lunch assembly operation of Hess Feeding Corporation, Elk Grove Village, Illinois.

3626-73

SPICE CHART FOR CONVENIENCE FOODS.

American Spice Trade Association
Food 24 (12): 27-28. June 15, 1970.

HF5483.V4 F5H

Convenience foods, Spices.
Abstract: This article provides a spice chart for use with a number of convenience foods. Food areas covered include appetizers, soups, meats, desserts, vegetables, fruits, seafoods and breads.

3627-73

AMERICAN'S LOVE AFFAIR WITH FRIED FOODS.

Instit/vol Feeding 73 (10): 51-53. Nov 15, 1973.

TX820.I5 F5H

Commercial food service, Cooking equipment (Large), Cooking methods, Cooking techniques, Food preparation, quantity, French fried potatoes, Frying, deep fat.

Abstract: Fried foods are perhaps the most popular cooked items in the U.S. today. Deep-fat frying is fast, fried foods are easy to serve, and they taste good, which means that commercial food services depend heavily on these items for sales and increasing sales volume. This article provides tips on successful deep-fat frying techniques with charts showing recommended temperatures, kettle sizes, and cooking times for a number of popular items.

3628-73

CANS GO CLASS A.

Mary Jean Anderson

Food 25 (8): 28-30. Aug 1971.

HF5483.V4 F5H

Canned foods, Cost effectiveness, Cap-cans, Main dishes, Menu planning, Prepackaged portables, School lunch program, Serving equipment, U.S. Dept. of Agriculture.

Abstract: This article discusses the use of individual portion canned foods for hot lunches in a new USDA-APPROVED program called ECONO-SLUSCH. The implementation of this program, the heating-dispensing units for serving the cans, and a menu of canned entrees are included.

3629-73

HOW SHALL WE COOK IT?

Arthur Avery

Food Mgt N (12): 42-45, 60. Dec 1973.

TX943.F6 F5H

Automation, Convenience foods, Cooking methods, Cost effectiveness, Costs, Equipment, Food service.

Abstract: Today, though, an increasing number of foodservice directors are considering whether convenience food systems are "to be or not to be" in their kitchens. Convenience or pre-prepared foods enable the foodservice director to reduce his kitchen crew and facilities. And, according to convenience food purveyors, to speed service, reduce staff and lower overall cost. Many foodservice departments have renovated and

reduced their kitchen facilities, asking why for the new systems. Yet after doing so some have often found that the convenience food system was not for them. This article examines what convenience foods are all about, to see if they really make sense for particular foodservice operations.

3630-73

HOSPITAL TAKES OFF ON AIRLINE SYSTEM.

Edward W Ball

Instit/vol Feeding 71 (6): 65-66. Sept 15, 1972.

TX820.I5

Airline catering, Food preparation and distribution systems, Hospital food service.

Abstract: This article discusses factors involved in adapting the airline galley-type food preparation system for a hospital foodservice.

3631-73

MERCHANDISE FOR PROFIT.

Anthony C Martolotto

Food 24 (12): 23-24. June 15, 1970.

HF5483.V4 F5H

Convenience foods, Food purchasing, Food service, Garnishes, Profit.

Abstract: This article discusses ways to increase profit in foodservice operations. Use of convenience foods, particularly canned items, garnishing of serving plates, and tips on proper purchasing are featured.

3632-73

THE BEST FRENCH FRIES IN TOWN.

Cooking for Profit 42 (273): 80, 82-83. Sept 1973.

TX941.C6 F5H

Cooking methods, Food preparation, Frying, deep fat, Hercheading, Potatoes, Root, tuber and bulb vegetables, Vegetables.

Abstract: French fried potatoes are a highly popular and profitable item on any food service menu. Not because fries are so popular, customers take notice when they are not well made. This article offers the food service manager valuable tips on how to make "the best French fries in town."

3633-73

THE TASTE OF CURRY.

Eulalia C Blair

Instit/vol Feeding 73 (12): 29-32. Dec 15, 1973.

TX820.I5 F5H

Cookery, Cooking methods, Cooking techniques, Curry, Food preparation, quantity, Menu planning, Recipes, Seasonings.

Abstract: Curry, a traditional spice for East Indian dishes, has found growing appreciation among U.S. diners. This article presents a wealth of ideas for curry dishes-appetizers, soups, meat and poultry dishes, seafood dishes, egg and cheese dishes, salads, relishes, snacks, and vegetable dishes. Recipes are included for the food service cook to try.

3634-73

GLOSSIOUS GARNISHES.

Eulalia C Blair

Instit/vol Feeding 68 (15): 47-49. Aug 1, 1973.

TX820.I5

Food preparation, Garnishes.

Abstract: This article presents factors to be considered in garnishing foods. These include: color, flavor, texture, shape, size, temperature, spontaneity, and placement of the garnishes.

3635-73

SUCCESSFUL MASS COOKERY AND VOLUME FEEDING.

Nette Casola

New York, Abrams Pub. Co. 308 p. [1969].

TX820.C32 F5H

Cookery, Cooking methods, Food preparation, quantity, Food service management, Food service training, Recipes.

Abstract: For those food service personnel responsible for planning, preparing, and serving food in quantity, this book is intended to serve as an aid. It gives concise information on buying food, organizing a kitchen, etc., but its main purpose is to provide a wide variety of tested recipes for the food service cook to try.

3636-73

CENTRAL COMMISSARIES: THREE EXAMPLES OF AN EVOLVING FOOD SERVICE CONCEPT.

J 8s Diet Assoc 63 (4): 422-426. Oct 1973.

389.8 AH34

Central Kitchens, College food service, Commissaries, Food preparation and distribution systems, Food service management, Industrial food service, School lunch program.

Abstract: The central commissary system is becoming more and more common in industrial, university, and school food service operations. The commissary is a central food storage facility and food manufacturing plant which provides food in various stages of preparation for service at satellite locations. Three examples of central commissaries are described: an airline catering company; a university food service; and a school lunch program.

3637-73

CUTTING THE COST OF MEAT: THE OLD WAYS STILL WORK...

Instit/vol Feeding 73 (6): 13. Sept 15, 1973.

TX820.I5 F5H

Cooking methods, Food cost, Food prices, Meat, Roasting.

3630-73

Abstract: This editorial describes a way in which food service operators can cut down on seat costs by using certain cooking methods. Seat shrinkage can be virtually eliminated by cooking seat longer at lower temperatures and by reducing the "degree of doneness" to which the seat is cooked. The less the shrinkage during roasting, the the greater the number of servings available and the less the cost per serving of seat.

3630-73

DECORATIONS FLAG FOOD AS SPECIAL.
Instit/vol Feeding 71 (1): 48-51. July 1, 1973.
TES20.15

Food decorative, Food serving methods, Garnishes.
Abstract: This article presents photos and techniques from the Culinary Institute of America which can be used to give added decorative touches to banquet, buffet or featured events.

3639-73

FOIL-COVERED VERSUS OPEN-PAN PROCEDURES FOR ROASTING TURKEY.
Dorothy Dehardt, Lida H Barrill, Kenneth Schaeider
J Food Sci 36 (4): 624-625. May/June 1971.
389.8 P7322

Cooking methods, Roasting, Turkey.
Abstract: This study discusses three procedures for the roasting of turkey: open-pan, low-temperature oven, loose foil wrap, low temperature oven and tight foil wrap, high temperature oven. The results show that the open-pan, low temperature method produces the best flavor and tenderness and involves the shortest cooking time. Foil wrapping was found to adversely affect the juiciness of the meat.

3640-73

DOBT LET YOUR FRY KETTLE IDLE!
Cooking for Profit 39 (232): 32-33. Apr 1970.
TE901.C6

Food preparation, Frying, deep fat, Onion rings, Profit, Recipes.

Abstract: This article discusses the added profits which can be obtained by offering French-fried specialties such as onion rings. A recipe for French-fried onion rings and guidelines for their preparation are included.

3641-73

BAKING THE SCHOOL LUNCH WAY.

Edmonds School District 1
Lynnwood, Wash. 31 p. [a.d.].
TI763.B3 P5H

Baking, Cooking methods, Cooking techniques, Food preparation, quantity, Ingredients, Parent participation, Recipes, School lunch programs, Washington (State).

Abstract: Baking for the school lunch program can provide new experiences for both the food service employees, the students, and even for parents and grandparents who can become involved on a part-time basis. This booklet provides quantity recipes for baked goods that make the best use of USDA donated commodities, which in turn eases the strain of a tight food service budget.

3642-73

BOOSTING PRODUCTIVITY FRONT OF THE HOUSE--PART 3: SUB-SYSTEM 6: SERVING.

Evelyn Evans
Food Serv 35 (9): 12-13, 16, 52, 54, 56, 58. Sept 1973.
389.2538 P732

Commercial food service, Food preparation, quantity, Food serving methods, Merchandise information, Productivity, Serving equipment, Systems approach, Tables.

Abstract: The methods and equipment used in serving food to customers determine to a great extent whether the customer returns. The serving function is the one they can see and judge as it is in process. This article describes a system of serving equipment that will hold foods at their proper temperatures and that have eye appeal for customers. Some items are intended for self-service establishments and others for sit-down dining rooms and restaurants. All are designed to increase productivity and satisfy customers.

3643-73

MERCHANDISING IN SCHOOL FOOD SERVICE.

Paul Fairbrook
Sch Lunch J 22 (7): 86-90. July/Aug 1968.
389.8 S6H6

Food preferences, Menu planning, Merchandising, Public relations, School food service, Student participation.

Abstract: Merchandising in school food service involves knowing what foods students like and dislike, and accentuating the positive whenever possible. It includes achieving a warm personal relationship with students; creating a good atmosphere in which they can eat and--most important--giving them excitement and appetizing food they will eat in ways that are exciting and will give them enjoyment. Some people think merchandising is merely a form of advertising, a superficial or even phony way of making people like something that they otherwise would not. Real merchandising involves all these activities which enhance and increase the desirability of the food and, if it is carried on consciously and continuously, will surely lead to a successful food service program.

3644-73

KITCHEN PROCEDURES MANUAL. 2 ed.
New York (State), Board of Social Welfare
Mary Alice Ferrera

Albany, NY, New York State Board of Social Welfare 64 p. Apr 1973.

TES20.84 P5R

Elderly (65 + years), Food preparation, Food preparation, quantity, Food sanitation, Food service workers, Hygiene, Kitchens, Menu planning, Safety.

Abstract: This manual was prepared as a guide for cooks and other food service workers in homes for the aged, but the information it contains is applicable to any feeding program. Key points covered are selection and training employees, menu planning, food preparation, sanitation, and safety. Chart on kitchen cleaning included.

3645-73

BUFFET CATERING.

Charles Pience
New York, Athene Pub. Co. 256 p. illus. [1958].
TE911.P5 P5R

Buffets, Catering, Recipes.

Abstract: This book is on the art of preparing cold cuisine. It has chapters on: (1) the set-up of a cold buffet, (2) organization of the cold section in the kitchen, (3) decorating material, (4) selection and preparation of raw material, (5) hot hors d'oeuvre selections for cocktail buffets, (6) cold hors d'oeuvre for the buffet, (7) cold sauces and dressings, (8) preparation of fish, Crustaceans, and mollusks, (9) eggs, (10) soup, (11) the galathea-pate-terrine-souffle, (12) cold hae, (13) poultry on the cold buffet, (14) roasts on the cold buffet, (15) game, (16) various buffet styles, (17) salads, (18) suggestions for hot buffet dishes, and (19) ice carving for the buffet.

3646-73

AMERICAN'S SKY CHEF'S GO BACK TO BASICS.

Tom Finnegan
Quick Frozen Foods 35 (11): 40-43. June 1973.
389.8 Q4

Airline catering, Catering, Commercial food service, Food preparation, Frozen foods, Menu planning.

Abstract: American Airlines has revamped its in-flight food service program on transcontinental flights. Previously, gourmet entrees were conventionally prepared from raw products in ground-level kitchens, flash-frozen in containers, and then placed in serving cabinets until served. American Airlines' new modifications depend heavily on frozen foods, with which passengers can be offered a choice of basic entrees consisting of beef, chicken, fish and seafood, and some pork items. The former plan featured exotic foods; the new plan features "basic" popular foods as revealed by a survey of airline passengers. All entrees, and the side dishes that accompany them, are purchased as frozen foods. Some beginning preparations are done in airport commissaries; but for the rest part, these items are brought to the chill state and then finished in high temperature convection ovens aboard the aircraft.

3647-73

PUR & PROFIT IN BOILING.

Instit/vol Feeding 72 (12): 47, 49. June 15, 1973.

TES20.15 P5H

Boiling, Cooking equipment (Seal), Cooking methods, Food service management.

Abstract: This article discusses the art of boiling foods, and contains tips from food service managers about successful boiling techniques they have used.

3648-73

A GUIDE TO BUFFET SERVICE.

Cooking for Profit 42 (270): 21-24. June 1973.

TE901.C6 P5R

Buffets, Cost effectiveness, Menu planning, Serving equipment.

Abstract: Buffet service reduces labor costs. Patrons can select the food they want as they see it, which eases the chef's put greater emphasis on the eye-appeal of dishes and serving equipment. Labor costs are cut by the reduced need for waiters and waitresses. This article lists a number of buffet menu plans and provides helpful suggestions for making the buffet a success with patrons.

3649-73

PLANNING THE CHANGE TO CONVENIENCE FOODS FOR A HOSPITAL.

Delores A Hancock
J Am Diet Assoc 63 (4): 418-422. Oct 1973.
389.8 H3H4

Convenience foods, Cost effectiveness, Food preparation and distribution systems, Food selection, Food service management, Hospital food service, Institutional feeding, Prepared foods.

Abstract: In 1971, the Ohio State University Hospital began testing a program to select appropriate convenience foods for use in a new food service system. Convenience to convenience foods was planned to alleviate the problems of rising labor costs, diminishing supply of skilled labor, and quality control of food produced. Plans included central tray assembly using chilled foods, refrigerated holding of trays, and reheating of food in microwave ovens near patients' rooms. Factors considered in the test program were product acceptability, nutritional values, production and service feasibility, and cost.

- 3650-73
EATING QUALITY OF HALF TURKEY BENS COOKED BY FOUR METHODS.
Macy Meine, Jane A Bovee, Pamela G Johnson
Home Econ Res J 1 (3): 210-214. Mar 1973.
TX1.H6
Cooking methods, Sensory appraisal, Turkey.
Abstract: Turkeys cooked by four methods (open pan, ovenproof
flap bag, paper bag, and foil wrap) were evaluated by a sensory
panel and by selected physical measurements. Differences
in cooking times, cooking losses, percentages moisture, and
color-difference values attributable in cooking method were
found. Few flavor differences were noted; however, differences
in the appearance of the skin were evident. Juiciness and
tenderness of dark muscle were affected by cooking method.
- 3651-73
HOW TO FEED WITHOUT A KITCHEN.
Food Mgt 8 (9): 79. Sept 1973.
TX983.P6 P5W
College food service, Convenience foods, Cost effectiveness,
Food preparation, Food service management, Prepared foods.
Abstract: The service at California State University feeds
900 students per day on pre-prepared entrees and 25,000 students
on a variety of sandwiches vended in "snack huts" strewn
around the campus. The university food service has no kitchen.
It is in the midst of a hiatus between the tearing down of an
old cafeteria and the building of another. The temporary facilities
are doing well monetarily, food preparation time has
been cut to practically zero, and labor costs have been substantially
reduced.
- 3652-73
HOW TO KEEP MEALS-ON-WHEELS FOOD HOT.
Food Mgt 8 (5): 65-66. May 1973.
TX983.P6 P5W
Food delivery systems, Food packaging, Food serving methods,
Meals on wheels, Microwave ovens, Serving equipment.
Abstract: Meals on wheels deliveries can take several hours
to complete, and hot food can become cold if no heated van
is available. The problem can be solved by the use of aluminum
packaging, microwave ovens (for quick warm-ups just before
delivery), and styrofoam insulated containers. With this method,
meals come to the recipients piping hot and ready to eat.
- 3653-73
HOW TO UP TASTE APPEAL.
Food Mgt 8 (10): 75. Oct 1973.
TX983.P6 P5W
Catering, Food preferences, Food preparation and distribution
systems, Menu planning, Parochial schools, Philadelphia, School
food service, School lunch programs.
Abstract: This article describes how the Catholic schools of
the Archdiocese of Philadelphia solved the problem of food
acceptability and lack of school lunch volunteer helpers. The
schools hired a commercial catering firm that added the taste
appeal of the food, retained the nutritional value, and took
over most of the distribution chores--all for only 42¢ per
meal.
- 3654-73
INPUT-OUTPUT: THE COMMISSARY SYSTEM.
Instit/vol Feeding 69 (1): 31-38. July 1, 1971.
TX820.I5 P5W
Airline catering, Commissaries, Equipment, Food delivery, Food
purchasing, Food sanitation, Food service workers, School
lunch programs, Vending machines.
Abstract: This article discusses the commissary as a carefully
engineered unit, tailored to a specific set of circumstances
and designed to satisfy specific needs. Featured are Mass
Feeding Corp., Elk Grove Village, Illinois, Ruth Richard Food
Center, West Covina, California, and the Pan Am commissary in
San Francisco.
- 3655-73
MEASURING AND TERMS--COOKING (FILM LOOP); PRODUCED BY MCGRAW-
HILL FILMS, INC AND RAYBAR TECHNICAL FILMS, INC.
Kavic House
Hellewell, Mass., Kavic House 1 cassette, paper, sep, ei, col,
5 min, no captions. [n.d.].
TX652.P7 P5W AV (Vocational Library: food management--preparing
to cook series)
Cooking equipment (Small), Cooking techniques, Food preparation,
Ingredients, Measurement, Recipes, Vocabulary.
For use in a Technicolor cassette projector.
Abstract: This cassette movie (without sound track) demonstrates
techniques for measuring both wet and dry ingredients
using various types of equipment (measuring spoons and cups,
sifters, spatulas, and knives). Videos are shown how to prep-
are level, rounded, and heaping measures, as well as how to
use the water-displacement measuring technique. Methods are
demonstrated for adding ingredients to a mixture--folding,
cutting, stirring, and so on. Emphasis is placed on accurate
reading of recipes.
- 3656-73
QUALITY CONTROL FOR THE FOOD INDUSTRY. 3d ed.
Ashud Krauer, Bernard A Twig
Westport, Conn., AVI Pub. Co. 2 v. illus. 1973.
TF372.5.K7 P5W
Food analysis, Food industry, Food quality, Food sanitation,
Food standards and legislation, Food technology, Food waste
measures, Nutrient content determination, Quality control.
- First-2d ed published under title: Fundamentals of quality
control for the food industry. Includes bibliographies. Contents:
v.1. Fundamentals--v.2. Applications.
Abstract: This two-volume work is useful to the food technologist
responsible for quality control. Volume One deals with the
fundamentals of testing for quality, the recording and
reporting of quality control findings, and the application of
government and trade standards of food quality. Volume Two
contains a series of articles detailing the various ways in
which quality control methods can be applied to specific food
products: meat; poultry and eggs; dairy products; fruits and
vegetables; citrus products; cereals and grain products; fats
and oils; and spices. Three separate chapters discuss applied
methods of sanitation, water and waste control, and methods of
nutrient analysis.
- 3657-73
BAKING WITH MICROWAVE ENERGY.
K Lorenz, E Charosa, F Dilavner
Food Technol 27 (12): 28-30,32,34,36. Dec 1973.
389.B 7739B
Baking, Breads, Microwave cooking.
Abstract: This study shows that microwave baking of relatively
dark breads which require very little, if any, additional
heating in a convection oven and microwave processing of brown-
and-serve rolls which are not supposed to show any crust
color after pre-baking are feasible, using specially designed
Flexiglas pans.
- 3658-73
BAKING THE MOST OF AVOCADOS THIS SUMMER.
Indiana Welfare Catering 4 (9): 13. July 1973.
TX986.5.I5 P5W
Food preparation, Food storage, Fruits, Purchasing, Recipes,
Tropical fruits.
Abstract: The avocado, a favorite summer food, can be profitably
added to food and catering service menus. This article
provides tips for buying and preparing avocados and tells how
to obtain free catering recipes.
- 3659-73
UPDATING A CENTURIES-OLD COOKING TECHNIQUE.
Anne Manso
Forecast Home Econ 19 (1): f124-f126,f230-f231. Sept 1973.
321.B H752
Cooking techniques, Food preparation, Food wrappings, Oven
cookery, Recipes.
Abstract: This article describes various ways to cook food
by first wrapping it in a transparent oven bag or wrap. Recipes
featuring this cooking technique are also provided.
- 3660-73
WHAT'S ON THE MENU? (MOTION PICTURE).
Market Forge
Boston, Beacon Features 1 reel, 16mm, ed, col, 26 min. [n.d.].
TX945.H4B P5W AV
Commercial food service, Cooking equipment (Large), Cooking
methods, Facility requirements, Food preparation, quantity,
Institutional feeding, Kitchens, School food service.
Abstract: Good food service operations have varied menus and
high preparation and service standards. These characteristics
are possible only with talented and conscientious personnel
who use high-grade, dependable cooking equipment. This motion
picture shows test kitchen demonstrations of a brand of commercial
cooking equipment used for quantity food preparation.
Steam cookers, microwaves and convection ovens, deep-fat fry-
ers, steam kettles, tilting skillets, and pressure cookers are
all shown in actual use. Dialogue emphasis is on speed of
cooking, convenience and ease of use, adaptability of equip-
ment, and preservation of food texture, flavor, and nutrients.
- 3661-73
MASS CONVERSIONS.
As Metric J 1 (2): 52-54. Nov 1973.
QC91.A1148 P5W
Conversion factors, Measurement, Metric system, Secondary
education, Weight.
Abstract: These tables which convert pounds and ounces to
kilograms, and cubic inches, fluid ounces and gallons to cubic
decimeters or liters should be useful in classrooms and labora-
tories for science and home economics courses at secondary
and introductory college levels. Both pupils and teachers will
find them helpful.
- 3662-73
MASS MEASUREMENT.
As Metric J 1 (2): 50-51. Nov 1973.
QC91.A1148 P5W
Conversion factors, Measurement, Metric system, Secondary
education, Weight.
Abstract: High school students in science and home economics,
and their teachers, will find these tables of conversion of
ounces to milligrams of great use. The article also includes
a description of the standard of mass, the kilogram, and a
discussion of the concept of force.
- 3663-73
STONE SOUP (AUDIOTAPE).
Ann McGovern
New York, Scholastic Book Services 1 audiocassette, 12 min.
1970.

3664-73

TX1757.37 P6N AV

Children's stories, Preschool children (2-5 years), School children (6-11 years), Soups.
With accompanying illustrated children's storybook.
Abstract: Here is a delightful children's story about a hungry young man who persuades a little old lady that he can make soup from a stone. He pops the stone in a pot of boiling-water. By degrees, he dupes the little old lady into adding onions, carrots, barley, butter, salt and pepper, chicken, and beef bones to improve the soup's flavor. The little old lady brings out her best dishes, and the two of them eat the soup, which the little old lady is convinced was made from a stone.

3664-73

FOOD FUNDAMENTALS.

Margaret McWilliams

New York, Wiley 379 p. illus. [1966].

TX1354.H32 P6N

Cooking methods, Food preparation, Meal planning, Nutrients, Sanitation, Textbooks.
Includes bibliographies.

Abstract: This book is designed for use as a college-level text in beginning food preparation courses. The contents are divided into three sections: (1) food preparation--covering the methods for working with and cooking foods of all types; (2) food science--covering the properties of carbohydrates, fats, and proteins; and (3) food management--covering the principles of sanitation and meal planning. Appendices include an equivalency table for metric and avoirdupois units, instructions on the use of electronic ovens, and a glossary of food terms.

3664-73

THE UTILISATION OF THE COOK-FREEZE CATERING SYSTEM FOR SCHOOL MEALS: A REPORT OF AN EXPERIMENT CONDUCTED IN THE CITY OF LEEDS.

Janice Millrose

Leeds, Eng., University of Leeds 216 p. 1973.

TX1828.H5 P6N

Food preparation and distribution systems, Food technology, Frozen foods, Great Britain, Prepared foods, Program evaluation, Program planning, Research, School food service.

Abstract: The cook-freeze process involves the centralized production of pre-cooked frozen food followed by its distribution and reheating at the point of service. The advantages which accrue from the use of the catering system arise mainly as a result of the divorce of food production from food consumption both in terms of time and of place. From the results of the research project conducted by the University of Leeds, it appears that cook-freeze catering systems can be operated by local authorities to provide palatable and nutritious meals for schoolchildren. If the system is adequately planned and efficiently operated overall costs are unlikely to be higher and, depending on the scale of production, may well be lower than those existing in traditional catering systems.

3666-73

PRACTICAL SALAD AND DESSERT ART: A PICTORIAL PRESENTATION OF FOODSERVICE SPECIALTIES.

Charles Hok, Julie Milkineon

Boston, Mass., Institutions/Volunt. Feeding Magazine 39 p.

illus. 1973.

TX1740.H6 P6N

Cooking methods, Cooking techniques, Desserts, Food preparation, quantity, Menu planning, Recipes, Salads.

Abstract: For the food service director who is planning the menu cycle and the cook who is preparing the food, this book is a goldmine of useful information on salads and light desserts. Easy-to-follow recipes are presented with color photographs showing exactly how each completed item should look. The salads are intended to insure eye-appeal, acceptable costs, portion control, and preparation techniques "feasible for employees with lesser skills." Employees simply catch their production with the appropriate illustration.

3667-73

FOOD SERVICE APPROACHES IN SCHOOLS WITHOUT FULL FACILITIES.

Ruth S Roskowitz

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 90-98. June 27-29, 1972.

TX1345.H3 1972 P6N

Child nutrition programs, Engineered foods, Facility requirements, Food preferences, Food preparation and distribution systems, Menu planning, Program evaluation, School children (6-11 years), School lunch programs.

Abstract: The introduction of engineered foods into the menu pattern of an elementary school lunch program will not create any problems for children, teachers, schools, or district school food service personnel. This conclusion was reached after studying children's acceptance scores and plate waste in test schools having no dining or kitchen facilities. Children were fed in their classrooms, and food was delivered to and distributed from basement storage areas. Menu planning was possible using the FDA as a nutrient standard, and food proved to be highly acceptable when planned around foods, such as hamburger, pizza, and frankfurters. There exist several types of food delivery systems that require no kitchen, no food service staff within the school, and no separate lunchrooms. Each of these systems are discussed, listing their merits and demerits.

3668-73

MISSION IMPOSSIBLE.

Ruth S Roskowitz

Sch Foodserv J 27 (10): 28-33,36-37. Nov./Dec. 1973.

389.8 S86

Facility requirements, Food preparation and distribution systems, New Jersey, Parent participation, School food service, School lunch programs, Transportation, Volunteers.

Abstract: By using parent volunteers, prepacked hot lunches, and classroom dining, one New Jersey school district has managed to establish an effective hot lunch program for schools with limited or non-existent dining and kitchen facilities. The district has experimented with a number of food preparation and delivery methods. The advantages and disadvantages of the central kitchen/cookery, the infrared hot sandwich, the hot preplated meals in insulated trays, the cup-can system, the freeze-dried casseroles, the hot bulk-paste in insulated pan carriers, the frozen/refrigerated preplated entrees with cold-pack section, are all discussed.

3669-73

A COOL HEAD FOR SALADS (MOTION PICTURE).

National Education Media, Inc

Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. 1967.

TX1807.C62 P6N AV

Leafy green vegetables, Lettuce, Salads.

With study guide. Also available in film loop cassette (TX1807-C6 2FA av).

Abstract: Explains principles and procedures essential for preparing green salads. Demonstrates techniques for cleaning, storing and cutting iceberg lettuce. Preparation of a wide range of other lettuces, vegetables, fruits and garnishes are illustrated. Demonstrates importance of proper salad presentation, including color and design; emphasizes imaginative use of garnishes in final preparation of salads.

3670-73

VEGETABLE PREPARATION (MOTION PICTURE).

National Educational Media, Inc

Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. [n.d.].

TX1801.V43 P6N AV

Cooking methods, Food preparation, Vegetables.

With study guide. Also available in film loop (TX1801.V4).

Abstract: The essentials of vegetable preparation showing how to maintain color, taste, texture, and nutrition. Shows proper procedures for boiling and other cooking methods including steaming, sautéing, deep fat frying. Exposes errors of overcooking, use of excessive water, delays, bad planning, and harmful additives. Detailed sequence shows acceptable ways of preserving or heightening color. Creativity encouraged in sauce presentation. Fresh and frozen vegetables used.

3671-73

PAST SANDWICH MAKING (MOTION PICTURE).

National Educational Media, Inc.

Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. 1970.

TX1818.P32 P6N AV

Sandwich-making, Sandwiches.

With study guide. Also available in film loop cassette (TX1818-P32 P6N AV).

Abstract: Shows importance of planning and how to organize for fast action in cold sandwich production. Stresses time and labor saving approaches and teamwork. Demonstrates, step by step, efficient sandwich-making methods that do not sacrifice quality for quantity. Includes proper techniques of using sandwich-making tools.

3672-73

COOKING WITH YOGURT, CULTURED CREAM AND SOFT CHEESE.

See Nileon

New York, Hippocrene Books 195 p. [1973].

TX1759.H55 1973

Cookery, Cooking methods, Dairy foods, Food preparation, Yoghurt.

Available from NAL.

3673-73

THINK METRIC: IT'S SIMPLE.

Frances J Parker

Am Vocational J 48 (6): 35-37. Sept 1973.

RP5381.5.V6 P6N

Measurement, Metric system, Physical measurements, Height.

Abstract: During the next decade, the United States will be converting gradually to the metric system, a simple and logical method of coordinating measurements of length, area, volume, and mass into one decimalized system. For years, metric measurements have been used by ordinary people in Europe and other countries around the world. Conversion to the metric system is being facilitated by the efforts of the Center for Metric Education at Western Michigan University. The Center is developing and disseminating instructional materials on metrication, and offering inservice seminars for teachers.

3674-73

INCREASING PRODUCTIVITY IN FOODSERVICE.

Raymond S Pedersen, Arthur C Avery, Ruth D Richard

Chicago, Institutions/Volunt. Feeding Magazine 206 p. illus.

[1973].

TX1911.2.P4 P6N

PAGE 114

Automation, Convenience foods, Facilities planning and layout, Food service management, Industrial relations, Motivation, Productivity, Training, Work simplification.

Bibliography: p. [196] - 201.

Abstract: "Productivity in the food service industry is the measure or level of work as indicated by the relative output or value obtained from combining and using available resources in fulfillment of a feeding function." This book brings together the productivity know-how of 5 food service industry leaders in the areas of (1) worker training motivation, and general employee relations; (2) equipment design, selection, arrangement, and use; (3) task planning, work flow, and work simplification; and (4) convenience foods, disposables, and automation. Throughout the text there are comprehensive illustrations, forms, charts, graphs, and guides to clarify the text. Many of the charts and forms could be duplicated for actual use by food service managers in their day-to-day operations.

3675-73

PROBLEMS IN FRYING OCCUR WHEN CARELESS FRYING PROCEDURES ARE FOLLOWED.

Cooking for Profit 42 (274): 50. Oct 1973.

TX901.C6 P5W

Cleaning, Cooking equipment (Large), Cooking methods, Equipment maintenance, Food preparation, quantity, Frying, deep fat, Guides.

Abstract: Here is a handy chart for cooks who want good results from their deep-fat fryers. The chart provides remedies for problems of foaming, gassing, grease-soaked foods, fat smoking, and darkening of the fat.

3676-73

PUFF PASTRY: JUST SHAPE AND BAKE.

Cooking for Profit 42 (276): 16-20. Dec 1973.

TX901.C6 P5W

Baking, Batters and doughs, Cooking techniques, Food preparation, Frozen foods.

Abstract: Puff pastry is the most elegant and also the most difficult of all pastries to make. Frozen food manufacturers now have puff pastry dough available in bulk form. Food preparation amounts to cutting the dough to the desired shapes, inserting fillings if desired, wrapping the dough, and baking. This article describes in words and pictures various puff pastry creations that can be made from frozen pre-packaged dough.

3677-73

READY-PREPARED VS. CONVENTIONALLY PREPARED FOODS.

Mary E Quam, Cleo Fitzsimmons, Ruth L Godfrey

J Am Diet Assoc 50 (3): 196-200. Mar 1967.

389.8 AM34

Convenience foods, Food preparation, Professional education, School food service supervisors.

Abstract: The use of ready-prepared items can reduce the average distance traveled by food preparation employees--in this instance from 45 per cent when fried chicken was served to 62 per cent for beef stew. The authors feel that a layout designed specifically for handling pre-prepared foods could produce even greater savings in travel distance and labor time. They describe a system of evaluating the usefulness of ready-prepared foods for quantity food systems. For dietitians and food service supervisors.

3678-73

PRODUCTIVITY IN COLLEGE FEEDING IS TO GET THREE MEALS OUT EACH DAY; BUT THERE ARE MANY VARIATIONS IN FEEDING STUDENTS.

Gerald G Ransay

Proc Soc Adv Food Serv Res 34-86. Apr 1972.

TX943.P7 P5W

Buffets, Cafeterias, College food service, College students, Food preparation and distribution systems.

Abstract: This speaker describes ways to improve college food service facilities and service so as to appeal to the food needs and desires of students and at the same time run an efficient operation.

3679-73

RICE IN FOOD SERVICE (FILMSTRIP).

Rice Council of America

Houston, Tex. 1 filmstrip, 56 fr, si, 35mm, col. [n.d.].

TX558.R5R5 P5W AV

Cooking techniques, Food purchasing, Food selection, Food serving methods, Main dishes, Menu planning, Rice, Side dishes.

With accompanying instructional booklet and a second informational pamphlet entitled, "Rice on the Hotel/Hotel Food Service Menu".

Abstract: The filmstrip and its two accompanying booklets are intended to convey to food service personnel the many advantages and uses of rice. Basic advantages of rice include versatility, low cost, good nutritional value, and ease of storage. The various types of rice and their preparation are described. Examples from every part of the food service menu show how rice can be used to add variety to meals and simultaneously create extra sales appeal.

3680-73

ROASTING FILM GETS HOSPITAL'S OK.

Cooking for Profit 42 (272): 40-41. Aug 1973.

TX901.C6 P5W

Cooking techniques, Food preparation, Food wrappings, Roasting.

Abstract: A new baking and roasting technique has been developed in which the meat to be cooked is wrapped in a transparent "oven film" that looks like the heavy-duty plastic bags used for food storage. Use of roasting film permits several types of meat to cook in the same oven at the same time. There is no odor transfer. It is sanitary and saves on pan washing. After roasting, food can be immediately refrigerated without removing the wrap. Cooking time is reduced and meat shrinkage is held to a minimum.

3681-73

CONVENTIONAL AND MICROWAVE HEATING OF BEEF: USE OF PLASTIC WRAP.

Diane Perger Ruyack, Pauline C Paul

Home Econ Res J 1 (2): 98-103. Dec 1972.

TX1.H6

Microwave cooking, Oven cookery, Plastic wrap.

Abstract: The development of plastic wraps that can be used in oven cookery led to a study of the effects of these on cooking losses and other characteristics of beef roasts cooked by microwave and by heat energy. Cooking times were significantly less and cooking losses greater for roasts cooked by microwave than by conventional heating. Use of polyester wrap increased the cooking losses for both heating methods. The change in percent total solids with cooking was greater for roasts cooked conventionally. Shear force was not affected by any of the four cooking methods. Penetration readings ranged from highest for uncovered roasts to lowest for covered roasts in the conventional oven. Of taste panel scores, only the scores for external color differed significantly.

3682-73

MORE SANDWICHES PER HOUR? NOW?

Helen Sanstadt

Cooking for Profit 39 (234): 27-31, 56. June 1970.

TX901.C6

Food preparation, quantity, Recipes, Sandwich-making, Sandwiches.

Abstract: This article presents information on procedures for the mass production of sandwiches. Ideas and recipes for a number of types of sandwiches are included.

3683-73

THE ABC'S OF PORTIONED MEATS.

Helen Sanstadt

Cooking for Profit 42 (27): 21-25, 27. Aug 1973.

TX901.C6 P5W

Food cost, Food preparation, Food processing, Food purchasing, Food service management, Meat, Menu planning, Portion control.

Abstract: Although the cost of meat has skyrocketed, it is still possible for a food service to offer meats and meat-based meals without raising the menu price drastically. Portion controlled meats make it easier to price the menu because their costs are known, and thus they provide better inventory control. They offer menu flexibility and choice of meats without waste. The more fabricating and freezing a packer or purveyor can do, the greater the opportunity to keep prices on a more even keel, and the less chance for waste and inefficiency. Included with this article is a list of manufacturers that make portion-controlled meats.

3684-73

SHORT ORDER COOKERY (FILM LOOP).

Sherean Oaks, Cal., National Educational Media, Inc. 1 cassette, super 8mm, sd, col, 15 min., 1973.

TX652.S5 P5W AV

Cooking methods, Cooks, Food preparation, quantity, Food service occupations, Food service workers, Grilling, Productivity, Short-order cooking.

For use in Fairchild cassette projector. Also available in 16mm motion picture film.

Abstract: This movie describes the job of a short-order cook, the equipment he uses, how he handles the equipment, and how he takes care of it. Short-order cooking requires accurate timing, teamwork, and coordination to make sure all items in the same order are finished and ready to serve at the same time. To demonstrate how important timing, teamwork, and cooperation are, a complex table order consisting of a steak sandwich and French fries, bacon and eggs, pancakes, a grilled cheese-and-tomato sandwich, and salads are followed from start to finish.

3685-73

SHORT ORDER COOKERY (MOTION PICTURE).

Sherean Oaks, Cal., National Educational Media, Inc. 1 reel, 16mm, sd, col, 15 min. 1973.

TX652.S5 P5W AV

Cooking methods, Cooks, Food preparation, quantity, Food service occupations, Food service workers, Grilling, Productivity, Short-order cooking.

Film no. 137, print 79.

Abstract: This movie describes the job of a short-order cook, the equipment he uses, how he handles the equipment, and how he takes care of it. Short-order cooking requires accurate timing, teamwork, and coordination to make sure all items in the same order are finished and ready to serve at the same time. To demonstrate how important timing, teamwork, and cooperation are, a complex table order consisting of a steak sandwich and French fries, bacon and eggs, pancakes, a grilled cheese-and-tomato sandwich, and salads are followed from start to finish.

BIBLIOGRAPHY

3686-73

3686-73

SIZZERING AND POACHING (MOTION PICTURE).
 Shereen Oaks, Cal., National Educational Media, Inc. 1 reel,
 16mm, ad, col, 15 min. 1973.
 TX685.55 P58 AV
 Cooking methods, Cooking techniques, Cooks, Food preparation,
 quantity, Food service workers, Poaching, Sizzling, Steaming.
 Film no. 136, print 28.
 Abstract: A sizzler is a slow boil with bubbles only occasionally
 coming to the surface. Poaching is similar to sizzling,
 except that less liquid and a flatter pan is used. In poach-
 ing, only enough liquid is poured in to just cover the items
 being cooked; while in sizzling, items are immersed in the
 bottom of a deep pot filled almost to the brim with liquid.
 Poaching is best for delicate food items such as fish, shell-
 fish, eggs, and the like. This movie demonstrates the basic
 techniques of poaching and sizzling.

3687-73

SAN FRANCISCO: A CELEBRATION OF EXCELLENCE.
 Bruce Smith
 Food Serv 35 (6): 25-30,32,36. June 1973.
 389.2538 P732
 Commercial food service, Convenience foods, Food service indus-
 try, Hotels, Innovations, Merchandising, Restaurants, Sea
 Foodservice.
 Abstract: San Francisco has long been noted for its style and
 excellence of cuisine. San Francisco's food service industry
 has always been a leader in merchandising, food preparation,
 and table service. This article presents some recent San Fran-
 cisco innovations in the use of convenience foods.

3688-73

FRUITS & HEATS: A VERY CIVILIZED COMBINATION.
 Nancy Snider
 Inetit/vol Feeding 71 (7): 105-108,110,114,116. Oct 1, 1973.
 TX920.15 P58
 Fruits, Heat, Menu planning, Recipes.
 Abstract: This article discusses a variety of meat and fruit
 combinations for added menu interest. Included are a listing
 of 76 winning combinations and nine recipes.

3689-73

MAKE THAT QUARTER-POUNDER A 0.11325 KILOGRAMER.
 James Snyder
 Food Serv 72 (5): 44,48,52. May 1973.
 389.2538 P82
 Food industry, Food service industry, Measurement, Metric
 system, United States.
 Abstract: This article discusses the proposed conversion of
 the U.S. to the metric system, and notes the kinds of impact
 this change could have on the food and foodservice industries.

3690-73

THE PROFESSIONAL CHEF'S ART OF GARDY FANGER.
 Frederic H Sonnenschildt, Jean Nicolson
 Boston, Institutions/Volens Feeding Magazine 208 p. illus.
 [c1973].
 TX820.564 P58
 Buffets, Cookery, Cooking methods, Food decoration, Food prepa-
 ration, quantity, Garde manger, Gourmet cooking, Recipes.
 Abstract: Grade asser is the art of food decoration and buffet
 work--a combination of gourmet cookery in an artistic
 display. Intended for the professional chef, this book gives
 recipes and step-by-step directions for such buffet delicacies
 as chaud froid, foie gras, terrines, forcemeat, terrine, sauce,
 and marinades, plus instructions on cold food presentation,
 non-edible displays, food decoration, cold sauces, sal-
 ade, cheeses, and low-calorie buffets.

3691-73

SHAPING UP THE MANUAL.
 Marvin Spritzler
 What's New Home Econ 25 (8): 63. Aug 1971.
 HF5483.V4
 Attitudes, Cafeterias, Cycle menu, Food preparation, Food
 service workers, Interior design, Menu planning.
 Abstract: This article discusses methods for making the manual
 food lines more appealing. Topics include length of the menu
 cycle, dressing up basic items in various ways, making the
 food look appetizing, keeping hot foods hot, dressing up the
 serving line, and staffing the serving line with people who
 enjoy their work.

3692-73

TAKE A NEW LOOK AT CHICKEN.
 Vend 25 (4): 32-33. Apr 1971.
 HF5483.V4 P58
 Chicken, Cooking techniques, Food preparation, Food storage,
 Poultry.
 Abstract: This article discusses the buying, storage and prepa-
 ration of chicken. An "operators guide to chicken items" is
 included.

3693-73

**TRUCK AND ROUTING OPTION (A MODEL BASED ON THE DISTRIBUTION
 OF DONATED COMMODITIES).**
 Dayan Thatch
 In Proceedings of the National School Food Service Conference,
 Rutgers Univ., 1972 p. 99-100. June 27-29, 1972.
 TX345.W3 1972 P58
 Child nutrition progress, Computer applications, Donated fo-

ods, Food delivery systems, Food preparation and distribution
 systems, New Jersey, School lunch program, Transportation.
 Abstract: Without adequate food transport to schools, the
 value of any child nutrition program is greatly reduced. Using
 a computer, a general transportation model has been devised to
 solve a wide range of school food distribution problems. The
 model was designed to (1) find the least-cost delivery/routing
 systems between elementary school districts and distribution
 warehouses in New Jersey; (2) determine an optimum location for
 one, two, or several distribution points throughout the
 state; and (3) evaluate cost possibilities of transportation
 options--whether to hire carriers, set up a trucking firm
 with the school system, or use a leasing operation. The
 model is specifically designed to deliver a percentage of the
 RDA to school districts within the state. The 515 New Jersey
 districts require 109 truck routes and about 3,055,000 lbs. of
 food delivered each day. The food delivery system, by using the
 devised route allocation plan, could be accomplished with 5
 trucks working 8 hours a day 20 days a month. Warehouses in
 New Jersey are not now optimally located.

3694-73

THE TYPE A SPICE CHART.
 Vend 25 (1): 57. Jan 1971.
 HF5483.V4 P58
 Seasonings, Type A lunch.
 Abstract: This spice chart was developed by the American Spice
 Trade Association for use with Type A lunches.

3695-73

GLAMORIZING VEGETABLES (SLIDES).
 U.S., Agricultural Marketing Service
 Washington, U.S.D.A. 24 slides, 2"x2", color. [n.d.].
 TX801.655 P58 AV
 Food preparation, Vegetables.
 Kit includes: 24 slides and narration.
 Abstract: These slides were made to encourage children to eat
 vegetables and like them. Nature has endowed fresh vegetables
 with glowing color, built in beauty as well as nutritional
 value. The appearance of vegetables on the plate often deter-
 mines the acceptability of a lunch. Vegetables that look good
 and taste good require tender care. Therefore, these slides
 have been prepared to encourage some imagination in the prepa-
 ration and serving of vegetables.

3696-73

PORK IN FAMILY MEALS; A GUIDE FOR CONSUMERS.
 U.S., Agricultural Research Service, Human Nutrition Research
 Division
 [Washington: GPO] 28 p. illus. [1969].
 TX749.05 P58 (U.S. Dept. of Agriculture. Home and garden
 bulletin no. 160)
 Consumer education, Cooking methods, Meal planning, Meat,
 Pork, Purchasing, Recipes.
 Abstract: This bulletin is intended to help the consumer iden-
 tify fresh and cured pork cuts in retail markets. It gives
 tips on how to select good-quality pork, how to estimate the
 quantity to buy, and how to store pork properly. Directions
 and timetables for cooking pork and a selection of recipes
 featuring pork are also included.

3697-73

ENGLISH-METRIC CONVERSION CALCULATOR.
 Union Carbide Corporation, Educational Aids Department
 Wheaton, Ill., American Slide-Chert Corp. 2 sided cardboard
 sliding converter, 4" x 10". 1972.
 QC94.E5 P58 AV
 Calculators, Conversion, Instructional aids, Liquids, Measure-
 ment, Metric system, Temperature, Weights.
 Liquid, weight, temperature, linear, square and cubic measu-
 res.
 Abstract: When the metric system becomes adopted in the United
 States, adults as well as school children will be aided by a
 device such as this, which converts grams, pounds, yards and
 feet to liters, kilograms and meters, and degrees Fahrenheit
 to Centigrade temperatures, using a sliding scale inserted
 into a suitably windowed cardboard pocket.

3698-73

VEGETABLE VARIETY: PRESERVED AT THE PEAK OF QUALITY.
 Food Serv 35 (8): 34,36,39-41. Aug 1973.
 389.2538 P732
 Canned foods, Convenience foods, Food preparation, quantity,
 Food service, Food storage, Frozen foods, Menu planning, Mer-
 chandising, Vegetables.
 Abstract: Frozen or canned vegetables can be combined in hun-
 dreds of ways to produce delicious main courses and side dis-
 hes. Here is a merchandising guide that gives a wealth of
 suggestions about vegetables of all kinds and how they can
 be attractively prepared and served.

3699-73

BLUEPRINTS FOR RESTAURANT SUCCESS.
 George L Wenzel
 [Austria, Tex.] 280 p. illus. [1970].
 TX945.W4 P58
 Commercial food service, Cooking methods, Food preparation,
 Menu planning, Productivity, Profit, Recipes.
 Abstract: The Blueprints for Restaurant Success have only one
 purpose and that is to provide a busy restaurant manager with
 every restaurant plan or idea that has been proved successful
 in building volume or increasing net profit. The Blueprints

PAGE 116

take up where the Masa Baker (another book by this author) leaves off. For example, the recipe for sour-dough bread is in the Menu Maker, but a small operator may find that it takes him too long to bake 50 loaves of bread every day. So we prepare a Blueprint showing him how to organize the baking of individual loaves of bread so that he can get a young kitchen helper to bake the 50 loaves in about 2 hours time. He prepares similar Blueprints for all similar important items, so that the manager can get more work done in less time with fewer employees.

here is a selection of standard catalog items. Several types of food service facilities are described, including a bank cafeteria, a college dining room, and a single entree commercial operation. In each, selection of standard equipment is most successful. Replacement parts are duplicated quickly, and operations can be expanded easily.

Equipment

3700-73

ART SHOWS BRIGHTEN AIR FORCE HOSPITAL DINING.
Cooking for Profit 42 (271): 42. July 1973.
TX901.C6 P&R

Dining rooms, Food service management, Hospital food service, Interior design, Military food service.
Abstract: It is a fact that people enjoy their food more when eating in pleasant, cheerful, or interesting surroundings. This fact has been acted upon by the manager of a U.S. Air Force hospital food service who has turned the hospital dining room into an art exhibition area. Different one-man exhibits of works by local artists are hung once a month, and they add an interesting new decor to the dining room as well as promote a happy relationship between hospital and community.

3701-73

FOODSERVICE EQUIPMENT: YESTERDAY. TODAY. TOMORROW.
Arthur Avery
Food Mgt 8 (9): 34-41, 74, 82, 88. Sept 1973.
TX943.F6 P&R

Cooking equipment (Large), Cost effectiveness, Equipment, Food service, Food service management, History, Prediction, Productivity, Technology.
Abstract: Food service equipment has benefitted greatly from technological innovation in the past. Labor was cheap and institutional food services could afford to hire a large number of workers to process and prepare the food. Today, labor costs are expensive and too slow operationally to meet customer demands. Machines have largely taken over menial jobs that used to be done by hand, and convenience foods have almost completely replaced the "scratch" method of preparation. Future technology will produce equipment that is more highly automated, more versatile, more sanitary, easier to maintain, and less costly, use of computerized methods will further reduce labor costs and hopefully improve product quality.

3702-73

HOW TO BUY EQUIPMENT...WITHOUT GETTING HURT.
Jerome Berkman
Food Mgt 8 (9): 56-57, 64-65. Sept 1973.
TX943.F6 P&R

Cooking equipment (Large), Equipment, Facilities planning and layout, Facility requirements, Purchasing.
Abstract: It is easy to get so taken in by a good sales pitch that you end up with a large piece of equipment that does not suite your particular food service operation. Food service managers should study their facilities and sales volume asking themselves what they need and what they do not need. They should make a systematic attempt to define the problems of their particular operation, estimate their facility requirements, and then find the equipment that meets their needs at a justifiable cost.

3703-73

CAN A DISHROOM BE A PLEASANT PLACE TO WORK?
Commercial Kitchen & Dining Room 13 (1): 10-12. Spring/Summer 1973.
TX944.C6 P&R

Dishwashers, Dishwashing, Equipment, Facilities planning and layout, Food service management, Hospital food service, Merchandising, Work simplification.
Abstract: By using modern equipment, dishwashing chores can be lightened considerably. Mobile racks eliminate such of the heavy lifting that causes fatigue in food service workers. Two hospitals modernized their dishrooms, using the latest equipment designs and layouts. Both showed high reduction in personnel turnover and large cost savings.

3704-73

COMMON SENSE SPECIFICATIONS PRODUCE QUALITY EQUIPMENT.
Commercial Kitchen & Dining Room 12 (1): 9-11. Spring/Summer 1972.
TX946.C6 P&R

Commercial food service, Design needs, Equipment, Facilities planning and layout, Facility requirements, Food service management, Kitchens, Purchasing.
Abstract: The key to attractive and functional design of kitchen

3705-73

COMPACTOR PUTS THE SQUEEZE ON TRASH HANDLING COSTS.
Commercial Kitchen & Dining Room 13 (1): 21-23. Spring/Summer 1973.
TX946.C6 P&R

Cleaning, Compactors, Equipment, Hospital food service, Sanitation, Waste disposal.
Abstract: At Mount Sinai Hospital in New York City, two horizontal ram compactors are used in helping dispose of 200 cubic yards of trash a day. The hospital staff estimates savings of over \$50,000 per year through use of the compactors. The equipment reduces the volume of the trash to about one fifth of its original size. Since there is no loose trash, incineration is not required and the disposal area is much cleaner.

3706-73

CLEARING AND ASSEMBLING THE TAYLOR SHAKE FREEZER (FILMSTRIP/CASSETTE TAPE).
Continental Film Production Corporation

Chattanooga, Tenn., Continental Film Productions Corp. 1 filmstrip, 78 fr., 35mm, col., cassette tape. [n.d.].
TX656.C55 P&R AV
Equipment, Freezers, Sanitation, Taylor freezer.
Includes cassette tape. For use in DuKane filmstrip projector.
Abstract: This is a training film for food service employees that shows how to clean and assemble the Taylor Shake Freezer.

3707-73

THE MICROWAVE OVER SAFETY DEBATE.
Robert T De Vore, Albert Van de Briel
FDA Consumer 7 (3): 25-26. Apr 1973.
TX335.F6 P&R

Cooking equipment (Large), Equipment standards, Food and Drug Administration, Food service supervisors, Microwave cooking, Radiation biology, Safety.
Available as a reprint from the SFO.
Abstract: Food service supervisors and homewives alike should find this study of safety of microwave ovens of interest. The report concludes that present equipment emits radiation at a level well below that which could cause bodily harm, providing manufacturer's directions are observed.

3708-73

TEACHING BASIC EQUIPMENT IN JUNIOR HIGH.

Ruth I Dieffenderfer
Forecast Home Econ 19 (2): 176-177, 190-191. Oct 1973.
321.8 R752

Appliances, Cooking equipment (Small), Cutlery, Equipment, Household, Home economics education, Junior high school students, Teaching techniques, Utensils.
Abstract: Students must have some knowledge of household equipment in order to work efficiently and safely in a home economics class. This article suggests effective and easy ways to acquaint students with the uses, limitations, and proper handling of home cleaning appliances, cooking utensils, cutlery, pots and pans, ovens and ranges, refrigerators and freezers, washers and driers, dishwashers, and also the power sources by which all these operate.

3709-73

DO A BETTER CLEANING JOB AND CONTROL PRODUCT CONSUMPTION.
Commercial Kitchen & Dining Room 12 (1): 12-13. Spring/Summer 1972.
TX946.C6 P&R

Automation, Cleaning equipment, Commercial food service, Detergents, Food service management, Sanitation, Water.
Abstract: Better employee training, more direct supervision, and automatic dispensing systems result savings in cleaning product cost. Operating charts, procedures manuals, and automatic dispensing systems are available, and can control expensive human error. Several appliances that control proportioning of water and cleaning materials are described.

3710-73

THE ECONOMICS OF FOODSERVICE SHELVING.
Cooking for Profit 42 (270): 36, 38, 40. June 1973.
TX901.C6 P&R

Equipment, Facilities planning and layout, Food storage, Purchasing, Shelving, Space utilization, Storage.
Abstract: There are all kinds of shelving, mobile and stationary. For use in food service establishments, a manager who buys shelving must calculate carefully the needs of his operation and then consider other factors related to shelves, such as (1) durability, (2) space utilization, (3) installation, (4) versatility, (5) personnel use, (6) sanitation, (7) safety and strength, and (8) appearance. All kinds of suggestions are here presented to help the manager pick the size and type of shelving best suited to his food service operation.

3711-73

SUB-SYSTEM 9: CLEAN-UP; EQUIPMENT PROCUREMENT: SUB-SYSTEM CAPABILITY.

Evelyn Evans
Food Serv 35 (10): 14-15, 19, 58, 62, 64, 66, 70. Oct 1973.
389.2538 P732

Cleaning equipment, Dishwashers, Dishwashing, Facilities planning and layout, Food service, Systems approach, Merchandising equipment, Waste disposal.

Abstract: This article describes an integrated system of warehousing, warewashing, and waste disposal equipment. It shows how items such as stacking racks, scraping tables, dishwashing machines, dish holding racks, and waste removal equipment can be combined to form an efficient, productive operation.

3712-73

BOOSTING PRODUCTIVITY FRONT OF THE HOUSE: SUB-SYSTEMS 6, 7, 8 (PART 1).

Evelyn Evans

Food Serv 35 (6): 14-15, 18, 60, 62. June 1973.

389.253E P732

Equipment, Facilities planning and layout, Facility requirements, Food service, Productivity, Systems development.

Abstract: Upgraded efficiency through proper equipment use increases total productivity. This article is the first of a three-part series discussing efficient methods of running the food assembly, holding and serving operations. Special emphasis is placed on the basic requirements of these operations as related to the food service customer.

3713-73

BOOSTING PRODUCTIVITY FRONT OF THE HOUSE--PART 2: SUB-SYSTEM 7: HOLDING.

Evelyn Evans

Food Serv 35 (8): 13, 15, 18. Aug 1973.

389.253E P732

Commercial food service, Food preparation, quantity, Food serving methods, Food storage, Ovens, Refrigeration, Serving equipment, Systems approach, Temperature.

Abstract: Food service customers like hot food hot and cold food cold. This requires a means of preparing and then holding food so that it stays at just the right temperature. This article describes a system of holding/serving equipment that will insure proper temperatures for various types of dishes.

3714-73

DESIGN CRITERIA: SCHOOL FOOD SERVICE FACILITIES.

Florida, Dept. of Education

Tallahassee, Fla. 73p. (illus.). [n.d.].

TX945.P5 P58

Design needs, Dining rooms, Equipment, Facilities planning and layout, Facility requirements, Food preparation and distribution systems, Food storage, School food service, Serving equipment.

Abstract: This bulletin is intended as a guide to architects, district superintendents, and food service directors whose responsibility it is to plan food service facilities. It lists all kinds of equipment and building specifications for various types of school food service operations. Beginning with the planning stage, the guide goes on to details about selecting, buying, and installing equipment, and about arranging the dining, serving, food preparation, warewashing, storage, and food service support areas.

3715-73

SMALL WARES.

Florida, Dept. of Education

Tallahassee 27 p. illus. May 1973.

TX656.P5 P58

Cleaning equipment, Cooking equipment (Small), Cutlery, Equipment, Facility requirements, Purchasing, School food service, Serving equipment, Tableware.

Abstract: The purpose of the manual is to provide schools and child care centers with a guide to small wares equipment needed to equip a food service preparation and service area. The manual can be effectively used for (1) selection of small wares for new self-contained food preparation and serving facilities; (2) selection of small wares for satellite or receiving facilities; (3) budgeting for new food service facilities; (4) budgeting for annual replacement of small wares; (5) adequate annual inventory control; and (6) regular purchasing schedules of small wares. This publication combines in one manual materials that can be used in cataloging, ordering and inventory control. It may also serve as a permanent purchasing record. No attempt has been made to specify any particular brand or manufacturer. This allows the individual purchaser to write his own detailed specifications and assign code numbers.

3716-73

1974 FOODSERVICE EQUIPMENT PRODUCT DIRECTORY.

Foodservice Equipment Dealer Magazine

Chicago, Cahners Pub. Co. 164 p. illus. [1973].

TX912.P6 P58

Directories, Equipment, Food service, Merchandise information, Purchasing.

Abstract: For the use of those who purchase and specify food service equipment and supplies, this directory contains more than 8,000 product listings of more than 1,000 manufacturers and brand names. Complete addresses are given.

3717-73

EVALUATION OF DISHWASHING SYSTEMS IN FOOD SERVICE ESTABLISHMENTS.

John F. Freshwater

[Washington, GPO] 36 p. illus. [1973].

1974NR NO. 1003 (U.S. Dept. of Agriculture. Marketing research report no. 1003)

Cleaning equipment, Cost effectiveness, Dishwashers, Dishwashing, Equipment, Equipment maintenance, Facilities planning and layout, Facility requirements, Purchasing.

Includes bibliographical footnotes.

Abstract: This booklet presents the results of a 1973 Agricultural Research Service study of dishwashing systems used in food service establishments. The data indicates that the average dishwashing system is operating at less than two-thirds of peak efficiency. A model dishwashing system has a potential savings of nearly \$21,000 per year and the advantage of increasing dish machine capacity by 15%. Redesigns of work tables and the introduction of proper layouts would reduce handling costs and improve efficiency. Innovative equipment (such as collapsible dishracks and special dining room stations for scraping, sorting, and racking dishes as they are removed from tables) should be developed for further efficiency of the dishwashing system.

3718-73

EQUIPPING THE MODERN SCHOOL FOOD SERVICE FACILITY.

Louise A K. Prelich

Sch Lunch J 23 (2): 67-70. Feb 1969.

389.E 586

Equipment, Equipment standards, Facilities planning and layout, Facility requirements, Guidelines, Merchandise information, Purchasing, School food service.

Abstract: This chart lists suggested equipment for school food service facilities. The list contains only basic equipment and does not endeavor to include the many labor saving items available to the school food service market. Items are listed alphabetically. A brief description indicates the appropriate size of the equipment for specific number of lunches served. Areas where this equipment may be installed, depending again upon the size of the operation, include: receiving, preparation, cook's area, bake area, and salad area. The number and size of each piece of equipment needed will depend upon the number of meals served and maximum utilization of the equipment. On this chart, the breakdown is based on 100, 250, 500, 750, 1000 and 1500 meals served.

3719-73

STANDARDS FOR PUBLIC SCHOOLS OF GEORGIA.

Georgia, Dept. of Education

Washington, D.C., Educational Resources Information Center 57

p. 1968.

L82806.E3 P58

Facility requirements, Georgia, Maintenance, Public schools, School administration, School food service, Specifications, Standards, Transportation.

Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20814; EDES price MF-80.25, HC-\$2.95; ERIC Report No. ED 023 280.

Abstract: Standards for school maintenance, pupil transportation, and food service are here discussed within the larger scope of standards for Georgia school systems. Eight to ten criteria are listed for each category with either an R, E, or D to designate required, essential, or desirable standards. A table of minimum planning fixture requirements is included.

3720-73

INSURANCE FOR "OVEN FRESHNESS".

Frank B. Giampietro

Fast Food 72 (5): 194, 198, 200, 202, 204, 206. May 1973.

389.253E P82

Evaluation, Guides, Ovens, Purchasing, Standards.

Abstract: This article presents a check-list of salient points to consider in assessing whether an oven is obsolete. Included is a buyer's guide to ovens.

3721-73

SMALLWARES, SLICERS, FOOD CHOPPERS: PREDETERMINED SOUNDING BUT VITALLY IMPORTANT.

Frank B. Giampietro

Fast Food 72 (9): 98, 102. Sept 1973.

389.253E P82 P58

Cooking equipment (Small), Equipment standards, Kitchens, Purchasing.

Abstract: Food service facilities, however large or small, cannot function without smallwares, slicers, and food choppers. This article serves as a guide for food service managers, helping them to make proper selections so that optimum use and greatest value will be obtained from these kitchenwares.

3722-73

THE CASE FOR SPECIALTY OVENS.

Frank B. Giampietro

Fast Food 72 (7): 104, 106, 110, 112, 114-115, 120. July 1973.

389.253E P82 P58

Convection ovens, Cooking equipment (Large), Cooking methods, Equipment maintenance, Kitchens, Microwave ovens, Ovens.

Abstract: Microwave and convection ovens, although both prepare foods rapidly, are very different in their basic methods of operation. Both types of ovens are described in this article, explaining how each produces heat and how the heat cooks food. Other oven types discussed include quartz ovens and revolving ovens of various sorts. A "shoppers guide" lists oven units available from different manufacturers.

3723-73

IS YOUR KITCHEN OBSOLETE?--TOASTERS AND BUN WARMERS.

Frank B. Giampietro

Fast Food 72 (6): 84, 86, 88, 90, 93, 94, 138. June 1973.

- 389.2538 P82 P8V
Cooking equipment (Small), Equipment maintenance, Food ware-
ware, Kitchens, Toasters.
Abstract: Bus servers and toasters are two items of equipment
that every food service kitchen depends on day in and day out.
If their performance is not effective, kitchen operations
become much less efficient. This article provides food service
operators with handy tips for the proper use and maintenance
of toasters and bus warmers. A separate section lists new
types of toasting and warming equipment, detailing the special
features and limitations of each type.
- 3724-73
THE COLD FACTS ABOUT COLD BEVERAGE DISPENSERS.
Frank W Giampietro
Food Food 72 (10): 112,114,116. Oct 1973.
389.2538 P82 P8V
Beverage dispensers, Beverages, Equipment, Food service, Gui-
des, Purchasing, Refrigeration, Serving equipment.
Abstract: Cold beverage servers fall into different categories,
ones of which overlap: (1) mechanically refrigerated,
(2) ice cooled, (3) positive (gravity and pressure type), (4)
carbonated, (5) soured-carbonated, (6) recirculating carbonated
water, and (7) beer taps (racks and direct draw). This article
describes the characteristics of each piece of equipment
and lists manufacturers that supply them.
- 3725-73
COUNTER-TOP COOKING CAN BE THE BACKBONE OF ANY FOODSERVICE
OPERATION.
Frank W Giampietro
Food Food 72 (11): 94,96. Nov 1973.
389.2538 P82 P8V
Cooking equipment (Large), Food service, Guides, Kitchens,
Merchandise information, Purchasing.
Abstract: Counter-top cooking equipment, when properly selected
and placed, fills essential food service functions although
narrow spaces. This article describes the essential character-
istics of good counter-top equipment--deep fat fryers, griddle-
less, steam cookers, tilting kettles, hot plates, broilers,
ovens, andaffle irons--and lists manufacturers who supply
such items.
- 3726-73
GUIDES FOR FOOD SERVICE AND KITCHEN PLANNING IN HOMES FOR THE
AGED.
Toronto, Home for the Aged, Office on Aging Branch 21 p. Apr
1, 1972.
TK361.13G8 P8V
Cooking equipment (Large), Cooking equipment (Small), Elderly
(65 + years), Food service supervisors, Kitchens.
Abstract: This planning guide presents guidelines for the food
service administrator in a home for the aged. It is primarily
concerned with good use of kitchen space and equipment. Recom-
mendations for best use of frequently used equipment are tabu-
lated.
- 3727-73
WAKE-UP AIR SYSTEM PRACTICAL FOR BUSY RESTAURANTS.
Margaret H Hoff
Cooking for Profit 39 (231): 44,46,48. Mar 1970.
TX901.C6
Air, Air conditioning, Engineering, Environmental factors,
Restaurants, Ventilation.
Abstract: This article discusses an engineered make-up air
system to replace air exhausted by ventilation systems and
exhaust fans in restaurants.
- 3728-73
CLEANLINESS--KEY TO OVEN SAFETY.
S E Hopper, W E Gundaker
Food 24 (10): 43. Dec 1970.
HF5883.V4 P8V
Equipment maintenance, Microwave cooking, Ovens, Safety.
Abstract: This article reviews microwave oven safety and gives
suggestions for proper maintenance.
- 3729-73
HOT WATER, WATER EFFICIENCY.
Commercial Kitchens & Dining Room 12 (3): 18-19. Fall/Winter
1972.
TX946.C6 P8V
Cleaning, Facility requirements, Food service, Merchandise
information, Water, Water heaters.
Abstract: With the emphasis on high volume and strict sanitation
in food service operations, today's restaurants must have
multiple water outlets and maximum water heater recovery capa-
city to keep hot water available at all outlets at all times.
This article describes an efficient hot water producing system
in use at a commercial food service.
- 3730-73
HOW SAFE IS MICROWAVE ENERGY?
What's New News Econ 37 (6): 48-50. Sept 1973.
J21.8 W55
Cooking equipment (Large), Energy, Microwave ovens, Ovens,
Safety.
Abstract: Many people are still uncertain about the safety
of microwave energy--especially its use in cooking. Microwave
energy in the same way as radar. It emits rays from transmitting
signals in space to warming human blood for transfusions. This
article explains how radiation energy works, how it heats, why
scientists have pronounced microwave energy to be safe, and
what the safety regulations are for radiation emission on all
consumer products.
- 3731-73
HOW TO "DEINSTITUTIONALIZE" A SCHOOL CAFETERIA.
Sch Bus Affairs 39 (8): 186-188. Aug 1973.
L11.33 P8V
Cafeteria, Design needs, Dining rooms, Facilities planning
and layout, Parasitars, Psychological aspects, School food
service, Space utilization.
Abstract: It is an established fact that the atmosphere in
which one eats determines to a large extent not only one's
eating habits but also one's digestion and absorption of nutri-
ents. This article describes some comfortable, congenial,
forward-looking school cafeteria designs produced by SICO Inc.
Tables are of varying sizes so students can choose their own
dining partners in groups of whatever size they want. The
floors are carpeted to cut noise and so eliminate the usual
cafeteria pandemonium. Decorating colors and textures are
chosen to reduce anxiety and relieve school dining areas of
the gray-wall syndrome. As one superintendent put it, "You
'feed' animals. Feed them in, shovel in the feed, push them
out.... people ought to be allowed to 'dine,' unhurriedly, in a
situation with some personal choice."
- 3732-73
HOW TO ASSURE HIGH QUALITY FRIED FOODS.
Cooking for Profit 42 (27): 28-30. Aug 1973.
TX901.C6 P8V
Cooking methods, Fats and oils, Food cost, Food preparation,
Food service management, Frozen foods, Frying, Deep fat, Menu
planning.
Abstract: Fried foods, especially those fried by the deep-fat
method, are the most popular with Americans and the most in-
structive items on a food service menu. All sorts of foods are
available in frozen ready-to-ry forms. Good management prac-
tices are necessary, however, to insure that the life of the fat
will be extended. Included with this article is a list of
manufacturers that sell high quality frying compounds.
- 3733-73
HOW TO CHOOSE THE RIGHT CLEANING BRUSHES.
Cooking for Profit 42 (276): 22-25. Dec 1973.
TX901.C6 P8V
Brushes, Cleaning equipment, Equipment maintenance, Purchas-
ing.
Abstract: When selecting and buying brushes, a manager should
consider the busy shapes and kinds which will best serve the
needs of his operation. Bristle material, shape, and design
are important factors in choice. Brushes used in food prepara-
tion must be made of materials that can be sterilized.
- 3734-73
HOW TO CLEAN A FRY KETTLE.
Cooking for Profit 42 (276): 36. Dec 1973.
TX901.C6 P8V
Cleaning, Cooking equipment (Large), Equipment maintenance.
Abstract: Cleaning fry kettles is an important task that should
be scheduled at regular intervals and a special employee
assigned to the job. Here are step-by-step directions to assure
through kettle cleaning.
- 3735-73
HOW TO GET PERFECT FRIS EVERY TIME!
Cooking for Profit 42 (269): 60,62,66. May 1973.
TX901.C6 P8V
Computer applications, Cooking methods, Cost effectiveness,
Fast-food chains, French fried potatoes, Frying, Deep fat,
Potatoes.
Abstract: Fast-food establishments (most of which are carry-
out operations) depend heavily on French fries as a staple
menu item. When the fries are not good, customers will not
come back. A new deep-fat frying device for insuring well-
cooked fries is now on the market. Functioning like a computer,
the device senses fat absorption, measures heat, checks
doneness, and shuts itself off. In other words, it takes all
the guesswork out of frying and can be operated by an unskil-
led worker.
- 3736-73
HOW TO SPEED MEAL SELECTIONS.
Food Wgt 8 (5): 69-70. May 1973.
TX943.P6 P8V
Cafeterias, Carousels, serving, Facilities planning and lay-
out, Food service, Food serving methods, Serving equipment.
Abstract: Meal selection and service in a cafeteria line is
often a time-consuming process. A solution to the problem,
is the form of revolving carousels, has been devised by the
Selective Vending Service. The food moves, and the customers
no longer wait in line. It takes less than one minute for a
customer to approach the carousel, pick up the item he wants,
and leave the serving area. Everything is displayed in single
portions, the food is fresh and appetizing, and the need for
traditional menu tables is eliminated. This speed-up in food
service can cut a half hour off the lunch period.
- 3737-73
HOW TO STRAIN AND FILTER FRYING FATS.
Cooking for Profit 42 (270): 46-47. Jan 1973.
TX901.C6 P8V
Cooking equipment (Large), Cooking methods, Cooking techniq-

BIBLIOGRAPHY

3738-73

was, Fats and oils, Frying, deep fat.
 Abstract: Fat used for frying must be filtered at regular intervals for the fried foods to taste right. Once fat begins to break down, it must be discarded and fresh fat used. That is expensive. Many manufacturers of frying machines offer filtering assemblies. Some of the newest kettles have automatic filters. Mechanical filtering devices come in a variety of sizes. Choice of equipment depends entirely on the amount of fat that needs to be filtered.

3738-73

THE KITCHEN OF THE FUTURE - NOW!
 Food Sgt B (5): 36-a2, BC. May 1973.
 TX943.P6 P5B
 Boston, Central Kitchen, Facilities planning and layout, Food preparation and distribution systems, Food service management, Kitchens, School food service.
 Abstract: The centralized kitchen is certain to drastically alter present-day institutional food service. This article describes the operation of a "super kitchen" located in Boston, Massachusetts. It is a 26,000 square foot production, packaging, and distributing facility that cost two-and-a-half million dollars to build and equip. It is designed for immediate output of 40,000 meals per day, and an ultimate output of 200,000 meals per day.

3739-73

EVOLUTION IN EDUCATIONAL FACILITIES REQUIRES INNOVATIONS IN SCHOOL FOOD SERVICE.
 Stephen A. Kliesat
 Sch Leach J 23 (8): 70-76. Sept 1969.
 389.6 SC86
 Alabama, Central Kitchen, Design needs, Educational programs, Facilities planning and layout, Facility requirements, Food delivery systems, Food preparation, quantity, School food service.
 Abstract: The proposed educational park in Anniston, Alabama, constitutes a whole new approach to education. The park institution is designed and organized around the individual with the philosophy that learning occurs not just in a classroom, but everywhere, even in the school food service. This article describes one of the most flexible and most innovative approaches to school feeding, planned around quick frozen foods dispensed from carts and reconstituted at ovens almost everywhere--even along the streets and pathways of the park complex.

3740-73

A USER'S LOOK AT THE AUDIO-VISUAL WORLD: A-V BUYER'S GUIDE.
 Dugas Laird
 National Audio-Visual Association
 Fairfax, Va., National Audio-Visual Assoc. 38 p. illus. [c1973].
 LB10a3.L3 P5B
 Audiovisual aids, Audiovisual equipment, Guides.
 Bibliography: p. 37-38.
 Abstract: This booklet is intended for the A-V user. It is intended to teach him what he needs to know about audio-visual equipment...to select the proper media for his message, to buy the appropriate equipment, and to take proper care of it once he buys it.

3741-73

NEW MODULAR EQUIPMENT PROVES EFFECTIVE FOR NURSING HOME KITCHENS.
 Mary Margaret Lane
 Nurs Homes 22 (7): 21, 2a. July 1973.
 HV151.88 P5B
 Cooking equipment (Large), Food preparation, quantity, School food service supervisors.
 Abstract: Quantity cooking equipment which comes in modules or segments that are smaller than built-ins and can be moved about to fit into small or awkward spaces is described in this article. While evaluated for nursing homes, food service supervisors of schools that have limited kitchen space say find these items designed to do several jobs of interest. They include, among others, a tilting skillet that can braise, boil, stew or pan fry, a tilting kettle that comes in a variety of sizes, and a convection oven that can hold 268 hamburgers at once.

3742-73

LIGHTING BREAKTHROUGH CONSERVES ELECTRICAL ENERGY.
 Commercial Kitchen & Dining Room 13 (2): 24-25. Summer/Fall 1973.
 TX946.C6 P5B
 Commercial food service, Dining rooms, Energy crisis, Equipment, Facility requirements, Kitchens, Lighting, Working conditions.
 Abstract: New incandescent light bulbs, which use ten per cent less energy than regular bulbs, are described. The light output and life of the new bulbs are the same as the old type. This results in large savings in energy and money. Charts show how lighting costs can be reduced. Three different sizes of the new bulb (54, 90, and 135 watts) are plotted against the number of bulbs used to show actual dollar savings.

3743-73

CLEANING AND MAINTENANCE SLIDE PRESENTATION FOR ALL MARKET FORGE COOKING EQUIPMENT (SLIDES).
 Market Forge
 Everett, Mass. 60 slides, 2" x 2", col. [n.d.].
 TX656.H3 P5B AV

Audiovisual aids, Cooking equipment (Large), Equipment, Equipment maintenance, Facility requirements, Kitchens, Merchandise information.
 With booklet describing slide presentation plus a kit of bulletins illustrating operation and maintenance of various pieces of equipment.
 Abstract: This set of slides illustrates the proper methods for operating and maintaining cooking and kitchen equipment manufactured by Market Forge.

3744-73

PLANNING FOR EFFICIENCY (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND HAYBARN TECHNICAL FILMS, INC.
 McGraw-Hill Films, Inc.
 Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 in. [n.d.].
 TX912.P55 P5B AV (Vocational Library: food management--kitchen management principles series.)
 Equipment, Facilities planning and layout, Kitchens, Safety, Work simplification.
 For use in a Technicolor cassette projector.
 Abstract: This film shows the best ways to make use of kitchen equipment to keep food safe and sanitary and to avoid accidents.

3745-73

NEW SAW BLADE SYSTEM ASSURES PORTION CONTROL.
 Commercial Kitchen & Dining Room 13 (2): 10-11. Summer/Fall 1973.
 TX946.C6 P5B
 Commercial food service, Cutlery, Equipment, Heat cuts, Portion control.
 Abstract: The significant reduction in costs which result from use of high-quality power saws are described. Precision blades are a major factor in the saw system. Fresh factory blades assure greater uniformity of portion size and reduce operator fatigue. Bone dust is greatly reduced since the cutting edge is keener.

3746-73

PLANNING AND EQUIPPING THE SCHOOL LUNCHROOM.
 New York (State), Education Dept., Division of School Buildings and Grounds
 Albany, N.Y. 35 p. illus. 1963.
 TX945.5.S35M P5B
 Cooking equipment (Large), Equipment, School food service, Office of Education no. ED 036 987; ERIC Clearinghouse no. EF 000 546.
 Abstract: This is a pamphlet for the use of architects, school administrators, school lunch directors, and managers which discusses the preparation of plans for new or remodeled buildings and the improvement of existing school lunch facilities. Included are sections on storage areas, kitchen areas, serving areas, dishwashing areas, dining rooms, central kitchens, classroom feeding, various equipment requirements for school kitchens, and schematic drawings of school lunchroom kitchens.

3747-73

A GUIDE TO FOOD SERVICE OPERATION PLANNING WITH INFORMATION ON PREPARING AND SUBMITTING PLANS AND SPECIFICATIONS.
 Ohio, Dept. of Health
 Washington, D.C., Educational Resources Information Center 31 p. 1968.
 TX912.03 P5B
 Design needs, Equipment, Facilities planning and layout, Facility requirements, Food service management, Legal problems, Ohio, Specifications.
 Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.25, HC-\$1.65; ERIC Report No. ED 031 053.
 Abstract: Guidelines are presented for planning a food service operation, which is defined as any place kept or maintained for the purpose of preparing or serving meals or lunches. Brief discussions are presented pertaining to the value of planning and the preparation and use of plans and specifications. Recommendations and specifications pertaining to design, structural, and functional features of the food service operation, such as food storage facilities, cleaning facilities, and lighting are also included. Illustrations supplement the discussions.

3748-73

A BRIEF STUDY OF CAFETERIA FACILITIES AND OPERATIONS, WITH RECOMMENDATIONS FOR IMPLEMENTATION.
 James T. Okamura
 Educational Facilities Laboratories, Inc.
 Washington, D.C., Educational Resources Information Center 25 p. 1961.
 TX912.08 P5B
 Cafeterias, Facility requirements, Food preparation and distribution systems, Food safety, Food service management, Hawaii, Sanitation, School food service, School lunch programs.
 Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-30.25, HC-\$1.35; ERIC Report No. ED 036 991.
 Abstract: The facilities and operations of the school lunch program in the public schools of Hawaii are reviewed. Several types of school lunch programs are described, including (1) traditional school lunch programs, (2) kitchen and classroom dining, (3) central and decentralized dining, (4) home school-feeder school system, (5) central kitchen, and (6) the Waikae plan. Consideration is given to the problem of food poisoning,

PAGE 120

- the portable electric food cart, and trends in school lunch programs. A list of recommendations is presented along with a suggested modernization program for six public schools.
- 3749-73**
THE PRESSURE FRYER.
 Cooking for Profit 42 (271): 44. July 1973.
 TX901.C6 P6N
 Cooking equipment (Large), Cooking methods, Frying, deep fat, Pressure cooking.
 Abstract: Automatic pressure frying can produce up to 15 pounds of chicken, raw to done, in 7 to 9 minutes. This means greater food production in less time with less space than conventional frying methods. This article describes three sizes of automatic pressure fryers.
- 3750-73**
PRODUCTION COSTS: LABOR-SAVING EQUIPMENT VS. NON-MACHINE METHODS.
 J Am Diet Assoc 51 (4): 324-331. Oct 1967.
 389.8 AH3a
 Cooking equipment (Small), Cost effectiveness, Food preparation, Man-machine relationships, Operating expenses, Wages.
 Reprint.
 Abstract: This article discusses a study in which the authors compared the costs of operating eight machines with hand methods of food production to determine at what volumes and wage rates machines do and do not have cost advantages. Their study method and the findings for each machine are described in detail.
- 3751-73**
THE PRODUCTIVITY FACTOR IN REFRIGERATION.
 Cooking for Profit 39 (232): 52,54,57-58. Apr 1970.
 TX901.C6
 Equipment, Food service, Productivity, Refrigeration.
 Abstract: This article discusses the increase in foodservice productivity which can occur due to the time-saving offered by refrigeration. A number of types of refrigeration units and their usefulness in saving time and space are presented.
- 3752-73**
QUALITY FIRE PROTECTION FOR THE RAUPE HOUSE.
 Commercial Kitchen & Dining Room 11 (4): 13-15. Winter/Spring 1972.
 TX946.C6 P6N
 Commercial food service, Equipment, Fire extinction, Food service management, Hotels, Safety.
 Abstract: The Hotel Pierre in New York City has installed a new carbon dioxide fire protection system in its kitchens. Fires from the system are directed at potential danger areas such as the deep fat fryer. The system is automatic and activates at 325 degrees F. It also controls exhaust fans and dampers, shutting both when fire is detected. A manual switch is supplied which can activate the system before the heat reaches the critical point.
- 3753-73**
RECOMMENDED? NOT RECOMMENDED? AN UPDATE ON MICROWAVE OVENS.
 Forecast Home Econ 19 (1): F135, F214, F216. Sept 1973.
 321.8 H752
 Cooking equipment (Large), Energy, Microwaves ovens, Ovens, Safety.
 Abstract: A national consumer testing organization tested 15 microwave ovens and designated all 15 as not recommended for safe use in the home. Manufacturers immediately went into print with refutations, describing the safeguards built into their ovens and trying to reassure the public of their complete safety. Strict safety standards must be adhered to in the manufacture of microwave ovens, and for all intents and purposes they are safe for home use. However, owners of microwave ovens should take precautions. They should use and clean the oven only as directed, and all microwave ovens should be checked for leakage.
- 3754-73**
A REVOLUTION IN DISHWASHING.
 Commercial Kitchen & Dining Room 12 (2): 6-8. Summer/Fall 1972.
 TX946.C6 P6N
 Cost effectiveness, Dishwashers, Dishwashing, Equipment, Food service workers, Purchasing, Work flow, Work simplification.
 Abstract: Flow patterns and efficient equipment get rid of many of the problems of dishwashing. Any operation takes time and if one can be eliminated, the whole process speeds up. Scrapping takes up a great deal of time, but new equipment has wiped away this operation entirely. Breakage is a major cost in dishwashing, averaging about ten per cent of the total cost. Wise selection of equipment can reduce this factor sharply.
- 3755-73**
A "COOKING STREET"--IS IT A POSSIBLE FOOD PREPARATION SYSTEM?
 Betty Rosen
 J Am Diet Assoc 63 (4): 417-418. Oct 1973.
 389.8 AH3a
 Cooking equipment (Large), Cooking methods, Facilities planning and layout, Facility requirements, Food preparation, quantity, Food service management, Germany, Volume feeding.
 Abstract: There seem to be some large volume feeding installations in West Germany that in the United States. Many German food service operations make use of what is called a "cooking street," which consists of a line-up of high-volume cooking equipment offering the advantages of automation and efficient use of personnel. The "street" is part of a complete food system providing a smooth and efficient flow of food from receiving, to pre-preparation, to cooking, to service; and it can be designed to obtain the best spatial relationship between four types of cooking equipment: high volume, continuous, deep-fat fryer; continuous broiler; tunnel steam cooker; and continuous water cooker.
- 3756-73**
DESIGN CONSIDERATIONS IN COISSIARY PLANNING.
 Joseph Ryan
 Food 24 (4): 22-26. Feb 15, 1973.
 HF5483.V4 P6N
 Design needs, Facilities planning and layout, Food storage, Kitchens.
 Abstract: This article discusses the aspects involved in the designing of a coissary. Topics considered include cost/benefit analysis, site considerations, space/functional planning, coissary essentials, basic design considerations, future expansion by modular design, and the central core: the kitchen. Illustrations of several types of coissary design are included.
- 3757-73**
AMERICAN DESIGN: DRAMATIC SETTINGS SPELL SUCCESS.
 David Salyers
 Inst/Int/Vol Feeding 70 (5): 59-62. Mar 1972.
 TX820.I5
 Interior design, Restaurants, United States.
 Abstract: This article focuses upon American design and decorative restaurants. Featured are the Nantucket Cove Restaurant, Chicago, the Bayshore Boston Store's Country Store Pizzeria, the Hills Hyatt House, Charleston, S.C., and the Milk Pail Bar and Lounge, Duane, Illinois.
- 3758-73**
SCHOOLS ADOPT CENTRALIZED FEEDING SYSTEMS.
 Commercial Kitchen & Dining Room 12 (3): 20-21. Fall/Winter 1972.
 TX946.C6 P6N
 Central Kitchen, Equipment, Facilities planning and layout, Facility requirements, Food handling, Food preparation and distribution systems, Food service management, School food service.
 Abstract: Centralizing the feeding operation of a school district can cut costs. Equipment must be mobile and carefully selected to perform just the right job without waste of time or space. This article describes the facilities and operation of one such centralized school food service in Illinois.
- 3759-73**
NEW EQUIPMENT AND SYSTEMS IN MASS FEEDING.
 Warner Sell
 J Am Diet Assoc 63 (4): 413-416. Oct 1973.
 389.8 AH3a
 Automation, Cooking equipment (Large), Dishwashing, Facility requirements, Food preparation, Food storage, Volume feeding.
 Abstract: Advances in the technology of mass feeding have been made possible by the design of new, more efficient and reliable preparation, storage, and cleaning equipment. Examples of such efficient machines include automated frying devices, conveyor-type steam pressure cookers, convection ovens, chillers for holding or storing food, and automated dishwashing machines.
- 3760-73**
GET THE MOST OUT OF YOUR STEAMERS.
 Nancy Snider
 Inst/Int/Vol Feeding 73 (6): 82-84. Sept 15, 1973.
 TX820.I5 P6N
 Commercial food service, Cooking equipment (Large), Cooking methods, Food preparation, Pressure cookers, Steaming.
 Abstract: A reliable steamer is a necessity for most commercial food service operations. It should be selected with an eye to value, options, and the use to be made of it. This article provides tips on buying a steamer and the options offered. Tips on steaming techniques are also offered, as well as four convenient charts showing pan size and optimal cooking times for various kinds of food.
- 3761-73**
AMERICAN '73: A PROFITABLE RETURN TO NOSTALGIA.
 Nancy Snider
 Inst/Int/Vol Feeding 70 (5): 39-46. Mar 1972.
 TX820.I5
 Cookery, American, Interior design, Restaurants, United States.
 Abstract: This article discusses restaurants in the U.S. which specialize in American decor and foods. Included are the Barn of Harrington in Illinois, the Parer's Daughter Restaurant, Orland Park, Illinois, the Golden Laab, Lebanon, Ohio, the Boone Tavern Hotel, Nerea, Kentucky, the Sacoa Cookhouse, Eureka, California, the Columbia House Restaurant, Columbia, California, American "theme seats" at the Tehee Instant Cafeteria in North Texas, and Grandee's Receipts in Chicago.
- 3762-73**
SCHOOL LUNCH: SUGGESTED GUIDES FOR SELECTING LARGE EQUIPMENT.
 Rev. ed.
 South Carolina, Dept. of Education

- 3763-73
Columbia, S.C. 7 1. May 1963.
TX912.36 1963 P6V
Cooking equipment (Large), Facilities planning and layout, Facility requirements, Guides, Kitchens, Purchasing, School food service, School lunch program, South Carolina.
Abstract: School food services must select their equipment on the basis of the number of meals served per day and the type of food preparation system in use. This booklet lists all the large items needed to equip full food service kitchens that will serve up to 300 meals, 300-500 meals, 500-750 meals, or 750-1,000 meals a day. Equipment items are divided into the following categories: (1) ranges; (2) sinks; (3) electric heating; (4) gas heating; (5) refrigeration; (6) tables; (7) kitchen machines (electric food preparation appliances); (8) utility tracks, storage areas, waste removal devices, dining room facilities, safety apparatus, etc.
- 3763-73
SPACE AGE COMPACTOR KEEPS KITCHENS CLEAN.
Commercial Kitchen & Dining Room 12 (3): 6-N. Fall/Winter 1972.
TX946.C6 P6H
Compactors, Equipment, Food service, Merchandise information, Waste disposal.
Abstract: Compactors, the newest wrinkle in garbage, trash, and general waste removal, are especially handy for food service operations. This article describes a late-model compactor designed for large loads and heavy-duty work. With this machine, up to 75 lbs. of waste/refuse can be compacted into a sturdy box which an employee can carry through the main dining room without disturbing the most fastidious of diners. The compactor also bales paper trash for recycling.
- 3764-73
HOW TO BUY AND PLACE EQUIPMENT.
Harvie Spritzler
Vend 25 (10): 105-108. Oct 1971.
HF5483.74 P6H
Commissaries, Equipment, Facilities planning and layout, Food preparation, quantity, Food storage, Ovens, Refrigerators, Space utilization.
Abstract: This article presents a round-up of tips and techniques for organizing a food preparation system to fit volume and space requirements. A directory of the Hacks commissary, and pointers on selection of equipment are included.
- 3765-73
COMMISSARY GUIDELINES: THE PROBLEM AREAS.
Harvie Spritzler
Vend 25 (11): 57-60. Nov 1971.
HF5483.94 P6H
Commissaries, Equipment, Evaluation, Facilities planning and layout, Purchasing, Refrigeration, Space utilization, Work flow.
Abstract: This article discusses ways to avoid some of the major pitfalls in commissary planning. Featured topics include refrigeration requirements, selecting and purchasing of equipment, a work flow system, and space allocation.
- 3766-73
DESIGNING FOR CONVENIENCE.
Harvie Spritzler
Vend 27 (3): 43-46. Mar 1973.
HF5483.94 P6H
Commissaries, Convenience foods, Equipment, Facilities planning and layout, Food preparation, Glossaries, Merchandise information.
Abstract: This article discusses the total system commissary and focuses on the considerations which must be made in converting from a premise-prepared to a total convenience food system. A convenience system glossary is included.
- 3767-73
STANDARDIZED EQUIPMENT HELPS LAUNCH NEW 1400 FT. FLAGSHIP.
Commercial Kitchen & Dining Room 12 (3): 15-17. Fall/Winter 1972.
TX946.C6 P6H
Commercial food service, Custom-made equipment, District of Columbia, Equipment, Facilities planning and layout, Facility requirements, Kitchens, Restaurants.
Abstract: A large restaurant in Washington, D.C., has completely new quarters and facilities. This article describes the planning that went into designing the kitchen, using mostly custom-built equipment.
- 3768-73
THE SYSTEMS APPROACH TO DISHWASHING.
Commercial Kitchen & Dining Room 13 (1): 6-7. Spring/Summer 1973.
TX946.C6 P6H
Detergents, Dishwashers, Dishwashing, Equipment, Food service management, Food service training, Purchasing, Warehousing.
Abstract: A successful warewashing operation depends on a number of many factors. Labor is the most expensive item, so effective and continuous training aimed at producing skilled employees is necessary. Also important is the selection of correct types of equipment such as racks and ware handling equipment, and cleaning products: detergents and rinse additives. Some types of equipment and supplies are described and their features noted.
- 3769-73
SMALL CANNING FACILITIES; AN OPERATION MANUAL FOR COOPERATIVE PROGRAM USE.
U.S., Agency for International Development
Washington, D.C. 263 p. [n.d.].
TX603.052 P6H
Canning, Cooking methods, Equipment, Facilities planning and layout, Facility requirements, Food preservation, Food processing, Maintenance, Personnel.
Abstract: This manual described the equipment and materials required to establish small canning facilities. Information on plant layouts is provided, and operation procedures and processing data are presented. Three types of plants or centers are discussed: small facility utilizing elementary stainless, an intermediate size plant utilizing commercial equipment, and a larger plant with centralized steam-generating equipment. Instructions are included for canning specific foods--fruits, vegetables, juices, meat, fish, and poultry. The appendix section contains a glossary of terms and a list of equipment suppliers.
- 3770-73
IMPROVED METHODS AND EQUIPMENT FOR BAKING TURKEYS.
U.S., Agricultural Research Service
Washington, D.C. 10 p. 1973.
TX375.05 P6H
Baking, Equipment, Evaluation, Food preparation, Food processing, Research, Turkey, Work flow.
Abstract: This report described research that has been done on improving work methods and equipment for baking turkeys in commercial facilities.
- 3771-73
WE WANT YOU TO KNOW WHAT WE KNOW ABOUT COOKING UTENSILS.
U.S., Food and Drug Administration
Washington, GPO 1 p. 1973.
TX656.052 P6H
Adults, Consumer education, Cooking equipment (Small).
Abstract: This folder for the consumer discusses safety of cooking utensils made of aluminum, iron, steel, stainless steel, tin, nickel, silver, glass, teflon and plastic. Containers galvanized with zinc should not be used for cooking acidic foods. Only plastic bags designed for cooking should be so used. All the other cooking equipment is safe.
- 3772-73
ULTIMATE IN DISHWASH ECONOMY.
Commercial Kitchen & Dining Room 12 (4): 20-21. Winter/Spring 1973.
TX946.C6 P6H
College food service, Colorado, Cost effectiveness, Dishwashing, Food service management, Student involvement, Warehousing equipment, Waste disposal.
Abstract: Students at the University of Northern Colorado are cheerfully depositing their soiled trays and dishes into a direct load warehousing system. Some students even scrape their own dishes. Breakage is greatly reduced because of the system, and cash savings are noted to improve meals. As a result food waste is greatly lessened.
- 3773-73
PLANNING THE SCHOOL FOOD SERVICE FACILITIES. Rev. [ed.].
Utah, Board of Education, Division of School Food Service
Salt Lake City 8H, [5] l. illus. 1967.
TX945.0H 1967 P6H (School plant planning series)
Design needs, Equipment, Evaluation, Facilities planning and layout, Facility requirements, Guides, Purchasing, School food service, Space utilization.
Available from: Lennox Information Products, Inc., 4827 Nagley Avenue, Bethesda, Maryland 20014; EDUS price MF-80.50, HC-\$3.00; ERIC Report No. ED 022 337 bibliography: leaf [73].
Abstract: Evaluation of food service equipment, kitchen design, and food service facilities are comprehensively reviewed for those concerned with the planning and equipping of new school lunchrooms or the remodeling of existing facilities. Information is presented in the form of general guides adaptable to specific local situations and needs, and suggestions are provided for location, space utilization, construction features, and equipment. For each food service area, equipment needs are listed for serving a range of 100 to 750 diners per meal. Included is a glossary of engineering and architectural symbols and abbreviations, scaled templates of equipment for food service area layouts, and a bibliography of useful handbooks and materials.
- 3774-73
THE MICROWAVE OVEN.
Helen J van Kante
Boston, Houghton Mifflin 198 p. 1973.
TXH32.93 P6H
Cooking equipment (Large), Food service supervisors, Microwave cooking, Recipes.
Abstract: Food service supervisors, and homeowners who own one, will find this book on the operation and use of microwave ovens of interest. Among points considered are consumer seal management, reconstituting frozen convenience foods, and microwave ovens in various settings, such as households and institutions. An appendix gives technical character of a variety of manufactured ovens.

- 3775-73**
WAREHOUSING SYSTEMS SPEED SERVICE.
 Commercial Kitchens & Dining Rooms 12 (3): 10-11. Fall/Winter 1972.
 TX986.C6 P5H
 Design needs, Dishwashing, Facilities planning and layout, Food service, Merchandise information, Systems approach, Warehouse, Warehousing, Warehousing equipment.
 Abstract: Here are pictured and described pieces of warehousing equipment that, when combined, operate as a total system from the stacking of dirty dishes through washing to rack placement and storage.
- 3776-73**
WAREHOUSING: THE SECOND TIME AROUND.
 Commercial Kitchens & Dining Rooms 12 (3): 22-24. Fall/Winter 1972.
 TX986.C6 P5H
 Cleaning, Cleaning equipment, Dishwashers, Dishwashing, Food service, Merchandise information, Performance, Sanitation.
 Abstract: This article describes a food service dishwashing machine developed to out-perform the conventional food service dishwashing machines. Loading time is cut to a minimum by elimination of the scraping and segregating operations. Dishes are loaded directly onto the racks and excess food falls down to a conveyor table. The remaining "sticky" food is removed by a high-pressure pre-wash.
- 3777-73**
SPECIAL ATMOSPHERES TRENDS FOR FOOD SERVICES.
 Jule Wilkinson
 Chicago, Institutions/Volume Feeding Magazine 238 p. illus. [1972].
 TX983.V5 P5H
 Advertising, Dining rooms, Food service, Interior design, Menu design, Menu planning, Merchandising, Public relations, Recipes.
 Bibliography: p. 235-236.
 Abstract: People eating out go in search of something new--something they cannot get by eating at home. Creating a theme or atmosphere for a food service establishment helps attract customers. This book tells in detail how food service operators have made effective and successful use of four special themes: Latin American; nautical (seafood); country or farm style; and colonial American. Directions include ideas for interior decoration, menu planning and design, advertising and merchandising, and specific foods and recipes.
- 3778-73**
SAFETY GUIDE FOR HEALTH CARE INSTITUTIONS.
 American Hospital Association
 Chicago 238 p. illus. [1972].
 RA969.9.A83 P5H
 Accident prevention, Health care, Health services, Hospitals, Hygiene, Safety.
 Includes bibliography.
 Abstract: Where good safety standards exist in health care institutions, they should be followed and practiced. Where they do not exist, this guidebook is intended to fill the gap. It teaches hospital administrators to recognize and identify hazards in health care facilities. To eliminate those hazards, lead to stimulate hospital personnel to improve the safety program.
- 3779-73**
SAFETY--IT'S NOW THE LAW.
 Jerome Berkman
 Food Mgt 8 (12): 25-26. Dec 1973.
 TX983.P6 P5H
 Cleaning, Food safety, Food service, Food service occupations, Food service workers, Laws, Safety, Sanitation.
 Abstract: Safety in food service is now a legally binding matter. The law reads: "All employee food service facilities and operations shall meet the requirements of the Foodservice Sanitation Ordinance and Code Part V, Foodservice Sanitation Manual USFHS Publication No. 934 (1965)." The article goes on to explain the details of the law.
- 3780-73**
HEALTH AND FOOD.
 G G Birch, L P Green, L G Fleakett
 New York, John Wiley and Sons 236 p. 1972.
 TX365.H4 P5H
 Additives and adulterants, Bacteria, Food additives, Food contaminants, Legislation, Pesticides, Professional education, Toxicity.
 A Related P 2s book. An industry-university co-operation symposium organized under the auspices of the National College
- of Food Technology, University of Reading, on March 27-28, 1972.
 Abstract: This book presents 16 papers given at an industry-university symposium at the University of Reading. The subject matter deals with the hazards of food--naturally occurring toxins, microbial contamination, noxious food additives and pesticide residues--and with recent technological advances of the food industry. Legislation on food safety, methodology of monitoring food contamination and case papers on the implications of our changing diet patterns are also included.
- 3781-73**
FOOD HYGIENE AND FOOD HAZARDS FOR ALL WHO HANDLE FOOD.
 A S Christie, Mary C Christie
 London, Faber and Faber 216 p. 1971.
 RA601.C86 P5H
 Botulism, Food poisoning, Food preservation, Food service workers, Food-induced disorders, Food-related disorders, Food-borne diseases, Hygiene, Sanitation.
 Abstract: The first part of this book deals with the various germs that can cause food poisoning, acting how, why, and where infection is likely to occur. The travel of food from farm to dinner table is described. The second part of the book explains a menu and shows which dishes are safe and which are likely to carry infection. The final section of the book describes hygienic lapses and resultant outbreaks of food poisoning.
- 3782-73**
LIFT WITH YOUR HEAD (FILMSTRIP/CASSETTE TAPE).
 Close Productions, Inc.
 Fort Myers Beach, Fla. 1 filmstrip, 72 ft, 35mm, col, 8 cassette tape recording. [n.d.].
 T55.3.L5C5 P5H AV
 Job training, Physical activity, Safety, Training.
 Abstract: This filmstrip illustrates the best way to lift heavy objects or do any kind of manual work--think first; don't injure your back.
- 3783-73**
DISHROOM MAINTENANCE AND CLEANING (FILMSTRIP/CASSETTE TAPE).
 Continental Film Production Corporation
 Chattanooga, Tenn., Continental Film Productions Corp. 1 filmstrip, 73 ft., 35mm, col and cassette tape. [n.d.].
 RA565.D54 P5H AV
 Dishwashing, Hygiene, Sanitation.
 Includes cassette tape. For use in DuKee filmstrip projector.
 Abstract: This is a training film for food service employee teaching proper techniques for cleaning and maintenance of the dishroom.
- 3784-73**
SANITATION NOW.
 John Correll
 Ypsilanti, Mich., J. Correll Co. 85 p. illus. [1972].
 RA566.C6 P5H
 Cleaning, Food contaminants, Food sanitation, Food service training, Food service workers, Foodborne diseases, Hygiene, Laws, Sanitation.
 Abstract: This book explains how to design and implement a sanitation program. The first chapter discusses the causes and results of foodborne illness. The second chapter outlines the government's sanitation standards. The third chapter shows how to design a program to meet these standards. Practical procedures and proven examples back up the basic sanitation facts.
- 3785-73**
WHEN THE SANITATION INSPECTOR CALLS.
 John D Correll
 Food Mgt 72 (5): 162,164,166,168,170,172. May 1973.
 389.2538 P82
 Food service management, Ordinances, Program design, Sanitation, Sanitation inspections, U.S. Public Health Service.
 Abstract: This article discusses the U.S. Public Health Service's Foodservice Sanitation Ordinance, and sample 'inspection report' is included. The author also suggests a way for foodservice managers to begin development of an effective sanitation program.
- 3786-73**
DISHWASHING.
 India & Welfare Catering 4 (6): 3,5. Apr 1973.
 TX986.5.I5 P5H
 Cleaning equipment, Cost effectiveness, Detergents, Dishwashing, Equipment maintenance, Food service management, Purchasing, Washing machines.
 Abstract: The food service dishwasher is a job of the past. Most establishments have switched to washing machines, because labor for this kind of job is scarce, hard to retain, and expensive. Washing machines are cheaper, more dependable, and provide higher standards of sanitation and general cleanliness. Machine washing is also faster. Manufacturers supply a wide range of dishwasher cleaning equipment and detergents. It is up to the food service manager to determine the right equipment for his particular operation.
- 3787-73**
SUN-SYSTEM 10: SANITATION.
 Evelyn Evans
 Food Serv 35 (11): 15,18,62,64. Nov 1973.
 389.2538 P732

3788-73

Cleaning equipment, Facilities planning and layout, Food service management, Hygiene, Purchasing, Sanitation, Systems approach.

Abstract: This article presents a coordinated plan for purchasing, installing, and operating food service sanitation equipment. It is emphasized that all items of equipment should have passed the National Sanitation Foundation's rigid product compliance standards and so bear the NSF seal.

3788-73

SANITATION & SAFETY FOR CHILD FEEDING PROGRAMS. Rev. Florida, Dept. of Education Tallahassee, Fla. 38 p. 1972.

TX537.P5 F5N (Florida Dept. Of Education. Bulletin 33-P) Equipment maintenance, Food handling, Food poisoning, Food storage, Pest control, Safety, Sanitation, School lunch programs, Waste disposal.

Abstract: Within this handbook are compiled all the essential practices necessary to maintaining a clean, safe school food service operation. Detailed instructions are provided for the personal hygiene of school food service workers, for the care and handling of equipment and food, for the cleaning and sanitation of equipment and premises, for disposal of waste and control of pests, and for maintaining the general safety of the kitchen and the serving/eating areas.

3789-73

FOOD POISONING.

Indus & Welfare Catering 5 (1): 11,15. Nov 1973.

TX946.5.L5 P4B

Food contaminants, Food handling, Food poisoning, Food service, Food storage, Hygiene, Salmonellosis, Sanitation, Staphylococcal food poisoning.

Abstract: This is the first article of a two-part series on the causes, effects, and cures of food poisoning. In this segment, a local health inspector discusses the various types of food poisoning, how they occur, and what should be done to prevent outbreaks in food service and catering establishments.

3790-73

UNIFORMITY - A MUST FOR EFFECTIVE MICROBIAL CONTROLS.

E H Foster

Food Prod Dev 7 (4): 34,36-37. May 1973.

ND9000.1.P6a

Food adulterants, Food contaminants, Food processing, Foodborne diseases, Microorganisms, Quality control, Sanitation.

Abstract: Food microbiology methods are not really adequate for routine quality control purposes. They are slow and costly and require well-trained analysts who have the expertise to interpret the results. The food industry badly needs more reliable, faster, and less costly tests that can be used by both the manufacturer and the regulatory agent. Until such tests are available, food manufacturers should subject their products to rigorous analysis and identify any microbial hazards that might arise. The key is that all tests used be uniform so that results from product to product and company to company are comparable.

3791-73

PESTICIDE RESIDUE LEVELS IN COOKED RICE AND NOODLES.

Kaye Pank, Mary E Sabik, Valdina Smith

Home Econ Res J 1 (1): 44-48. Sept 1972.

TX1.H6

Cooking, Weedles, Pesticide residues, Rice.

Abstract: This study was conducted to determine whether or not fat-soluble chlorinated hydrocarbon pesticide residues were transferred from cooking media to the food cooked. Egg noodles and rice were cooked in chicken broth contaminated with lindane, dieldrin, and DDT compounds. The data showed small amounts of each pesticide were transferred to the noodles and rice during cooking; however, some of each pesticide remained in the broth drained from the cooked noodles. Conversion of DDT to its isomers occurred during cooking, losses of pesticides occurred during cooking, probably because of codistillation, heat destruction, or both.

3792-73

A LOOK AT THE MOST CRUCIAL TOOLS OF SANITATION.

Frank B Wispietro

Food Prod 72 (12): 52,54,56,58. Dec 1973.

389.2538 P82 F5N

Cleaning equipment, Detergents, Dishwashers, Facility requirements, Food service management, Kitchens, Purchasing, Sanitation, Waste disposal.

Abstract: Proper management can control or improve the sanitation and hygienic practices of food service personnel; but unless workers have good, reliable equipment with which to work, sanitation will still fall far short of health standards. This article describes various kinds of sanitation equipment--dishwashing machines, hot water heaters, final rinse boosters, detergents, exhaust systems, preparation and serving units, and waste disposal systems--and tells where and how these can be purchased.

3793-73

HOW TO CUT DISH BREAKAGE IN HALF.

Leurie A Gordon

Cooking for Profit 42 (272): 36-38. Aug 1973.

TX901.C6 P5N

Breakage, Dinnereare, Dishwashing, Equipment maintenance, Food service management, Operating expenses, Serving equipment, Tableware.

Abstract: Analysis of food service operating expenses shows a 1% to 2% cost for dish and glass replacements. Fortunately, breakage and replacement costs respond well to management control. Systematic approaches to both the wash and serving cycles will protect investment made in tableware. Concrete steps to cut dish breakage include: (1) train all employees in the proper handling of dishes; (2) keep up-to-date records of breakage; (3) make the dish machine operators feel important and responsible; (4) select equipment that serves the special needs of your particular operation; (5) train employees carefully in dishwashing procedures; (6) plan a system that entails as little handling of dishes as possible; (7) post charts throughout the dish handling system to encourage care and thoroughness; and (8) make spot checks of employee dish handling habits.

3794-73

PICA AND LEAD POISONING.

Vincent P Galase

Nutr Rev 29 (12): 267-269. Dec 1971.

389.8 H953

Lead poisoning, Low income groups, Pica, Preschool children (2-5 years), Professional education, Programs.

Abstract: In low income areas of cities where elder housing is still in use lead poisoning affects toddler children who eat lead-containing paints as one aspect of pica (appetite for non-food items). This article for the professional nutritionist describes a program of the New York City Health Department to detect and help prevent the condition through educational work with the mothers.

3795-73

TOXIC SUBSTANCES NATURALLY PRESENT IN FOOD.

Richard L Hall

Food Prod Dev 4 (5): 66,69-71. Aug/Sept 1970.

ND9000.1.P6a

Food adulterants, Foods, Testing, Toxicants.

Abstract: This article discusses the toxicologic examination of foods, via both human experience and animal studies, and gives information on a number of toxic substances which naturally occur in foods.

3796-73

FOOD POISONING AND FOOD HYGIENE. 2d ed.

Betty C Nabbs

London, Edward Arnold Ltd. 252 p. 1968.

TX945.H6 P5N

Bacteriology, Facilities planning and layout, Food poisoning, Food standards and legislation, Foodborne diseases, Hygiene, Sanitation.

Abstract: Intended for the kitchen or food service worker, this book presents facts about food poisoning and its prevention. Beginning with a section on bacteria and how it can contaminate food, the author goes on to describe the spread of infection and resultant outbreaks of food poisoning. A second section deals with prevention of food poisoning in terms of personal hygiene, food storage and preparation, cleaning methods, kitchen design, and so on.

3797-73

SAFETY AND SANITATION IN SCHOOL FOOD SERVICE.

In-Sink-Erator Manufacturing Company

Racine, Wisc. unsp. 1968.

RA601.aa

Cleaning, Disease prevention, Dishwashing, Food handling, Hygiene, Personnel management, Safety, Sanitation, School food service.

Abstract: This booklet contains a test for school food service managers. It presents 10 sanitation and safety problems and suggested solutions. The manager must decide whether the suggested solutions are correct or not. Answers and explanations are given on the last 2 pages.

3798-73

INDUSTRIAL CLEANING & HYGIENE.

Indus & Welfare Catering 5 (1): 18,21. Nov 1973.

TX946.5.L5 P5N

Cleaning, Cleaning equipment, Disease prevention, Food safety, Food service industry, Hygiene, Sanitation.

Abstract: This article presents the argument for a planned approach to hygiene and sanitation within the food service industry. A regular cleaning regimen should be established in all factories, food service establishments, and institutions dealing in food for human consumption. The author discusses the newest cleaning aids and the proper use of sanitation equipment.

3799-73

BOTULISM.

D A Kauter, E R Jr Lyat

Nutr Rev 31 (9): 265-271. Sept 1973.

389.8 H953

Bacteria, Botulism, Food poisoning, Food safety, Professional education, Spoilage, Toxins.

Abstract: Botulism is a form of food poisoning that affects the nervous system rather than the digestive tract alone. This article for professional nutritionists describes the organism which causes it, the illness, the toxin, and the distribution of the bacterium in nature. It also discusses procedures to follow to keep food safe from the toxin, and methods which are used commercially to prevent its occurrence in foods. Food service personnel should also find the article of interest.

3808-73

FOOD A CLEAN RESTAURANT...LOOK THIS CLOSE.

Stephen Kech
 Food Food 72 (12): 45. Dec 1973.
 389.2538 P82 P8W

Cleaning, Equipment maintenance, Food and Drug Administration, Insect control, Laws, Rodent control, Safety, Sanitation.
 Abstract: Enforcement of sanitation laws is often a matter of subjective judgement on the part of food service managers, workers, and sanitation inspectors. Thus it is up to the manager to make sure that nothing in his restaurant could possibly be construed as unsanitary. Areas often overlooked by managers include ice handling procedures, food temperature in storage and display cases, rodent and insect infestation, and the cleaning of hoods and ducts.

3801-73

PREVENTING LEAD POISONING IN CHILDREN.

Jane S Lin-Fu
 Children Today 2 (1): 2-6, 36. Jan/Feb 1973.
 HQ781.C45 P8B

Blood analysis, Brain diseases, Children, Environmental factors, Food habits, Safety education.
 Abstract: There is still a problem in the U.S. because of the high incidence of lead poisoning. Although lead based paint is outlawed, in an older home, where the paint and plaster is peeling, and a child might ingest some of the peeling and the problem arises. The author discusses other sources of lead exposure.

3802-73

THE FOOD WE EAT: IS IT SAFE? (AUDIOTAPE).

Manufacturing Chemists Assn.
 Washington, DC, Manufacturing Chemists Assn. radiotape 1/4", full track 7 1/2 ips, 11:45 min. Oct 1971.
 TX553.A3F6 P8B AV

Adults, Food additives, Toxicants.
 Also available on TV file, 16 in, col., sound, 10:40 min.
 Abstract: This tape is a discussion among three experts on the question of food additives and their safety. A case is made for the rational use of food additives. It is useful as a public service announcement as part of a special program, such as Nutrition Week, or in reply to a program that has featured a health foods advocate.

3803-73

BUGS BEWARE (FILM LOOP).

Harrriott Training Consultants
 Washington, Harrriott Training Consultants 1 cassette, 35mm, sd, col, 8 min. [n.d.].
 TX639.88 P8B AV

Cleaning, Food handling, Food preparation, Food preservation, Food service management, Food service workers, Food storage, Hygiene, Sanitation.
 For use in Hestareatic projector.
 Abstract: This Hestareatic film cartridge is designed as a training film for food service managers. It teaches how food should be handled to keep it sanitary, how food should be stored to prevent spoilage, and how to keep storage areas clean. The general principles of preparing food for cooking and eating are explained in careful detail.

3804-73

A COMPARATIVE QUALITY SURVEY OF FIVE COMMON MARKET FOODS IN LOW AND HIGH INCOME ECONOMIC AREAS.

Jeanne W Hesser, Jeanne P Laellie, David F Brown
 Am J Public Health 63 (12): 1074-1079. Dec 1973.
 449.9 AH3J

Bacteria, Food contaminants, Food safety, Food sanitation, Food service supervisors, Socioeconomic status.
 Abstract: Because earlier studies indicate a one-grade difference may exist in food quality between lower and higher income markets, several usual foods were obtained from retail stores in two communities for a 3-month period and analyzed for bacterial content. The level of disease-and illness-producing bacteria was approximately the same in foods from both the low and higher income markets. While the microbes did not exist in enough numbers to cause illness, their presence indicates a potential hazard to all consumers. For food service supervisors and others who supervise food purchasing and handling.

3805-73

SANITATION AND DISHES--ASPECTS OLD AND NEW: PART I.

Seussal J Biller
 J Am Diet Assoc 43 (1): 23-33. July 1963.
 389.8 AH3J

Cooking equipment (Small), Detergents, Dishracks, Dishwashers, Dishwashing, Sanitation, Water conditioning.
 Reprint.
 Abstract: This article, divided into two parts, discusses the many aspects of dishwashing. Part I focuses upon the various steps in the dishwashing operation and the types of cooking and serving ware while part II discusses the types of dishwashing chemicals and the conditioning of dishwashing water.

3806-73

SANITATION IN FOOD HANDLING (FILMSTRIPS/TAPES).

J L Morris
 Occupational Health Institute, Inc.
 Chicago, Occupational Health Institute 3 filmstrips, 67, 74, 73 Fr., col, 35mm and reel tapes. [n.d.].
 RA642.53 P8W AV

Audiovisual aids, Food handling, Food service management, Hygiene, Instructional materials, Sanitation, Training.
 Set includes 3 filmstrips, 3 audiotapes (7 1/2 ips), 3 pamphlets and a medical director's checklist.
 Abstract: This audiovisual training package on sanitation consists of three filmstrips and a tape-recorded sound track. The kit is designed to instruct food service managers on the problems and responsibilities they have for maintaining a sanitary kitchen and eating establishment. Topics covered include (1) the proper handling of food; (2) causes, results, and prevention of food poisoning and foodborne diseases; (3) proper food storage; (4) proper food preparation and cooking methods; (5) proper cleaning, sterilization, and handling of kitchen and dining room equipment; (6) tips on inspection and purchasing of food products; (7) proper waste disposal; (8) proper personal hygiene among food service workers; and (9) tips for seeing that workers adhere to the rules of sanitation and hygiene.

3807-73

OKLAHOMA SCHOOL LUNCH SANITATION & SAFETY; A GUIDE.

Oklahoma, Dept. of Health
 Oklahoma City, Okla. 40p. [n.d.].
 TX945.05 P8B

Cleaning, Equipment maintenance, Food service management, Hygiene, Oklahoma, Safety, Sanitation, School food service, School lunch program.
 Abstract: The principles and directions contained in this manual will serve as a guide in the operation of school feeding programs. The information is excellent for training programs as well as increasing the effectiveness of each person and department. Topics cover all aspects of sanitary food service from personal hygiene to pest control.

3808-73

DYNAMIC SANITATION IN THE FISH AND SEAFOOD INDUSTRY.

Rafael R Pedraja
 Food Technol 27 (10): 42,44,72. Oct 1973.
 389.8 P7398

Food production, Food sanitation, Sanitation.
 Abstract: The author discusses the need for and attainment of a sound sanitation and quality assurance program, emphasizing that the cooperation and understanding of all concerned with food production--from top management to every plant employee--is necessary for the success of a dynamic sanitation program.

3809-73

QUALITY CONTROL? CONSIDER TEMPERATURE SENSORS.

Cooking for Profit 42 (27): 32,35,39. Aug 1973.
 TX901.C6 P8B

Cooking methods, Cooking techniques, Heat, Quality control, Temperature, Thermostats (Heat).
 Abstract: Because internal temperature control is the key to safe cookery, food service managers should carefully monitor temperatures while food is cooking. Cold foods require temperature checks too, in order to remain fresh and not spoil. Constant temperature surveillance keeps food fresher, cooks food better, and improves food taste, such to the satisfaction of the customer.

3810-73

THIS IS THE WAY WE CLEAN OUR KITCHEN.

Alan Reusch
 Cooking for Profit 39 (231): 29-32. Mar 1970.
 TX901.C6

Cleaning, Food service, Food service workers, Kitchens, Sanitation, Wisconsin.
 Abstract: This article discusses the reasons why an immaculate foodservice kitchen is important, and the ways in which kitchen cleanliness is maintained by the foodservice staff of the First Wisconsin National Bank.

3811-73

STRICTLY PERSONNEL: A PRIMER ON SANITATION.

Wilbert E Scheer
 Food Food 72 (12): 63-65,86,88,92. Dec 1973.
 389.2538 P82 P8B

Food contaminants, Food handling, Food serving methods, Food storage, Foodborne diseases, Hygiene, Microbial contaminants, Personnel management, Sanitation.
 Abstract: Because of the cosmopolitan nature of food and food preparation equipment, sanitary food handling practices can easily be overlooked. Yet food is one of the most easily contaminated substances, and the effects of contamination and foodborne disease can be wide-ranging indeed. For this reason, strict rules of sanitation should be established in every food service operation. This article suggests precautions and rules to be enforced with regard to dishwashing, food storage, food preparation, food serving, and the personal hygiene of employees.

3812-73

IT'S GOOD FOOD, KEEP IT SAFE (FILMSTRIP).

Evelyn S Spindler
 U.S. Extension Service
 Wheaton, Ill., Double Sixteen Co. 1 filmstrip, 60 fr., col., 14 min. tape cassette. [n.d.].
 RA601.18 P8B AV
 Adults, Bacteria, Food spoilage, Foodborne diseases, Salmonellosis, Sanitation, Staphylococcal food poisoning.
 With discussion guide folder.

3B13-73

Abstract: This filmstrip points out to the viewer the importance of keeping bacteria out of food to avoid illness, and shows through cartoon characters depicting them how staphylococcus and salmonella can invade food and produce disease. Cleanliness and preventive measures are stressed, such as keeping food away from temperatures bacteria like best, cooking thoroughly, refrigerating perishable foods as soon as possible. The film could be viewed to their benefit by high school students, as well as adults, and would be particularly pertinent for all who prepare and serve foods.

3B13-73

SYNOPSIS ON ENVIRONMENTAL QUALITY AND FOOD SUPPLY, 1972, WASHINGTON, DC.
Washington, American Medical Association 1 cassette tape, 90 min. 1973.
NA601.59 P6B AV
Additives and adulterants, Chemicals, Environmental factors, Food information, Food processing, Food supply, Professional education, Toxicity.
Abstract: This tape presents highlights in their own voices of the points of view of 14 scientists on problems of environmental pollution as related to food production and processing, and of natural and humanly introduced toxicants in foods as they affect man's health. This material should be useful to teachers whose course work is concerned with ecology and food safety.

3B14-73

THE MODERN HANDBOOK OF GARBAGE. 2d ed.
The Tony Teas, Inc.
Minneapolis, Minn. 48 p. (illus.). 1973.
TD801.T6 P6B
Equipment, Food service, Food waste measures, Hospitals, Laws, Recycling, Sanitation, Schools, Waste disposal.
Abstract: Considering the easy disposable products sold today and the amount of just plain waste produced, someone is likely to conclude that "garbage is our most important product." Indeed, it is one of our most important problems. This booklet is about the management and disposal of waste--the laws governing it, the equipment available to manage it, and the methods used to get rid of it. Special emphasis is placed on waste removal problems in schools, hospitals, food service establishments, stores, factories, apartments, and office complexes. Suggestions are given for planning an efficient waste removal system, and various types of refuse equipment (manufactured and sold by the producers of this booklet) are recommended.

3B15-73

TODAY'S DISHWASHING MACHINE OPERATOR: A SELF-INSTRUCTIONAL TRAINING PROGRAM.
New York, N.Y., Chain Store Publishing Corp. 170 p. 1971.
TK657.D6T6 P6B AV
Cleaning, Detergents, Dishwashers, Dishwashing, Food service workers, Progressed instruction, Sanitation, Self instruction, Training.
Student tests and teachers guide included.
Abstract: Training food service workers on the job is a time consuming affair. To help cut down on training time, this progressed course in dishwashing principles and techniques is designed so that trainees can learn the essentials of the job on their own. Questions and answers are presented in a program format developed by B.F. Skinner wherein the student responds to a question on one page and receives immediate feedback (the answer) on the following page. Pre- and post-tests are available for administration so trainees can readily see the progress they have made after taking the course.

3B16-73

TRAINING PROGRAMS IN SANITATION: TELLING IT LIKE IT IS.
Food Food 72 (12): 48-49. Dec 1973.
J89.253B P62 P6B
Educational progress, Educational resources, Food service management, Management development, Management education, Sanitation, Training.
Abstract: In the past, food service training programs in sanitation have too often stressed technical, microbiological information without explaining how this information is related to daily food service operations. The National Institute for the Foodservice Industry, the Ohio State Department of Health, and the New York City Health Department all offer courses in practical sanitation for food service personnel, which lead to certification for graduates. Two other organizations (specifically the International Sanitary Supply Association and the National Restaurant Association) offer materials and instruction on sanitation.

3B17-73

KEEPING FOOD SAFE TO EAT; A GUIDE FOR HOMEOWNERS. Rev.
U.S., Agricultural Research Service, Consumer and Food Economics Institute
Washington, D.C. 12 p. 1971.
NA601.052 P6B (U.S. Agricultural Research Service. Home and garden bulletin no. 162)
Bacteria, Canning, Food handling, Food preparation, Food safety, Food storage, Freezing, Hygiene, Sanitation.
Abstract: This bulletin contains information for homeowners on how to protect their families from illness caused by harmful bacteria in food. Topics covered include food handling practices, sanitation, personal hygiene, food preparation methods, and food storage.

3B18-73

IT'S GOOD FOOD, KEEP IT SAFE--PART III, WATCH THE TEMPERATURE; PART IV, EVERY MINUTE COUNTS (SHOW 'B TELL).
U.S., Extension Service
Washington, D.C. 2 filmstrip keys, 15 fr., col, 16mm, and record 33 1/3 rpm. [(d.).
NA601.1B PT. 3-4 P6B AV
Audiovisual aids, Bacteria, Cooking methods, Food handling, Food poisoning, Food safety, Food storage, Foodborne diseases, Temperature.
Distributed by Double Sixteen Co., Wheaton, Ill.; for use with General Electric Show 'B Tell phonoviewer.
Abstract: This Show 'B Tell kit presents the last two parts of a four-part series on food safety. Part III illustrates what happens to harmful bacteria in early cold or very hot temperatures. It emphasizes that perishable food must be kept frozen or under refrigeration when not in use. Part IV describes how bacteria multiply at room temperatures, and how this increase is related to time.

3B19-73

IT'S GOOD FOOD, KEEP IT SAFE--PART I, THE INVADERS; PART II, KEEP IT CLEAN (SHOW 'B TELL).
U.S., Extension Service
Washington, D.C. 2 filmstrip keys, 15 fr., col, 16mm, and phonodisc 33 1/3 rpm. [a.d.].
NA601.1B PT. 1-2 P6B AV
Audiovisual aids, Bacteria, Cleaning, Cooking methods, Food safety, Food storage, Foodborne diseases, Hygiene, Sanitation. Distributed by Double Sixteen Co., Wheaton, Ill.; for use with General Electric Show 'B Tell phonoviewer.
Abstract: This Show 'B Tell kit presents the first two parts of a four-part series on food safety, part I discusses bacteria such as staph and salmonella--what they are, where they come from, and how they infect food. Part II discusses food storage and sanitation methods that will keep harmful bacteria from growing and spreading.

3B20-73

FOOD SERVICE SANITATION MANUAL.
U.S., Public Health Service
Washington, D.C. 90 p. 1962.
NA601.05 P6B (Public Health Service. Publication no. 938)
Cleaning, Disease prevention, Facility requirements, Food handling, Food service, Food storage, Hygiene, Legislation, Sanitation.
Abstract: This book is a result of the combined efforts of the USPHS and members of the food service industry to come up with a comprehensive manual on sanitation requirements for food service operations. Besides containing guidelines and specific practices for food service establishments, this manual also includes a recommended model food service sanitation ordinance and code.

3B21-73

FROM HAND TO MOUTH. Rev. [ed.].
U.S., Public Health Service
Washington, U.S. Gov't. Print. Off. 48 p. illus. 1966.
NA601.053 1961 P6B (U.S. Public Health Service, Publication 281 rev.)
Commercial food service, Food poisoning, Foodborne diseases, Pest control, Storage.
Reprint of the 1961 ed.
Abstract: The story of food, flies, fingers and each--a brief account of the things you can and can't do to prevent the spread of disease. It tells you about the serving of clean food, which is really a matter of good business.

3B22-73

GALLEY SANITATION (MOTION PICTURE): U.S. ARMY. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S. Army
Washington, National Audiovisual Center 1 reel, 16mm, ed, b&w, 17 min. 1948.
NA642.G3 P6B AV (Stowaway. Part II)
Disease prevention, Food service training, Foodborne diseases, Sanitation.
Abstract: This film for food service personnel is on two reels. Part I deals with disease and its spread due to poor standards of personal hygiene. This reel, Part II, continues the same subject by describing methods and procedures to keep food service establishments sanitary and thus prevent the spread of disease. The sanitary measures shown in the film are applicable to all types of food service organizations.

3B23-73

DISEASE AND PERSONAL HYGIENE (MOTION PICTURE): U.S. ARMY. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S. Army
Washington, National Audiovisual Center 1 reel, 16mm, ed, b&w, 17 min. 1948.
NA642.D5 P6B AV (Stowaway. Part I)
Disease prevention, Food service training, Foodborne diseases, Hygiene, Sanitation.
Abstract: This film for food service personnel is on two reels. Part I deals with disease and personal hygiene. People are usually unaware of the ease with which disease germs can spread, especially under conditions in which employees maintain poor standards of personal cleanliness and hygiene practice. The film elucidates some of the obvious and obscure ways in which disease is spread by food-handling personnel.

PAGE 126

- 3824-73**
AN OUTBREAK OF SALMONELLA INFECTION (MOTION PICTURE); DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 14 min. 1954.
PC143.09 F54 AV
*Food poisoning, Foodborne diseases, Salmonellosis.
Abstract: Presents a simulated typical outbreak of food-borne illness caused by organisms of the Salmonella group. Discusses source and means of contamination, factors contributing to the survival and transfer of the organism, important conditions of environment and general food handling practices, as well as the effects of the outbreak.
- 3825-73**
STAPHYLOCOCCUS AUREUS S-6: GROWTH AND ENTEROTOXIN PRODUCTION IN PAPAINE-TREATED BEEF AND HAM AND HAM GRAVY.
Sharon Zipperer Venn, Margy Woodburn, Toshiko Horita
Home Econ Res J 1 (3): 162-172. Mar 1973.
TX1.H6
Beef, Food preparation, Foodborne diseases, Gravies, Ham, Laboratory techniques, Staphylococcal food poisoning, Tenderizers.
Abstract: Changes in food preparation techniques may alter a food's potential as a cause of illness. The use of enzyme tenderizers may cause more rapid synthesis of staphylococcal enterotoxins. Hams, beef roasts, and beef gravies both treated and untreated with papain (a tenderizer preparation) were compared under laboratory conditions. The results show that enterotoxins were detectable after five hours on treated cooked meat, but not detectable on raw or untreated meat until after 24 hours. Gravies made from the treated beef drippings also showed rapid stimulation of enterotoxin growth. Implications are that any of the positive samples detected as early as five hours (as well as those which had enterotoxin concentrations below detectable limits) are capable of causing illness.
- 3826-73**
CONFERENCE ON SANITATION AND FOOD SAFETY: PROCEEDINGS SANITATION AND FOOD SAFETY CONFERENCE AUGUST 21, 22, AND 23, 1973.
Virginia Polytechnic Institute, Extension Division, Food Science and Technology Department
Blacksburg, Va. 75 p. [n.d.].
TX511.V5 1973 F5W
Cleaning, Conferences, Food safety, Food storage, Foodborne diseases, Hygiene, Pest control, Sanitation, School food service.
Abstract: In 1973, a conference on food safety and sanitation was held at Virginia Polytechnic Institute. Proceedings put special stress on practical matters of sanitation rather than theoretical discussion. Topics covered the role of school cafeteria managers and health department officials; investigation and reporting of foodborne illness; the use of cleaning compounds, sanitizers, dishwashing apparatus, food storage facilities, and pest control devices.
- 3827-73**
FOOD SAFETY IN 1973.
Virgil O Wodicka
Food Prod Dev 7 (6): 48,50-52. July-August 1973.
ND9000.1.P64
Food additives, Food poisoning, Food preparation and distribution systems, Food sanitation, Foodborne diseases, Labeling, Laws.
Abstract: Worldwide unease with science and technology has led to a general distrust of industry, and in particular, of the food processing industry. People need proof and assurance that modern food processing is free from hazard and that food products themselves are healthful and nutritious. This article discusses various real and imagined hazards connected with the processing of food and suggests various ways for the food industry to reduce them and regain the public's trust.
- 3828-73**
HEALTH HAZARDS OF THE HUMAN ENVIRONMENT.
World Health Organization
Geneva, World Health Organization 388 p. 1972.
QP82.H4 F5W
Basic health facts, Chemical contaminants, Environmental factors, Food spoilage, Pollution, Professional education, Radiation disorders.
Abstract: This book is an extensive survey of the complex inter-relationships between environmental factors and health, prepared by 100 specialists from 12 countries. Chapters of concern to nutritionists are those on indices of nutritional status and on possible food contaminants. Food preparation supervisors should be aware of the information in the latter chapter.
- 3829-73**
SAFE USE OF PESTICIDES; TWENTIETH REPORT OF THE COMMITTEE.
World Health Organization, WHO Expert Committee On Insecticides
Geneva, World Health Organization 54 p., illus., table. 1973.
SB951.W6 F5W (World Health Organization. Technical report series no. 513)
Chemicals, Environmental factors, Food safety, Pest control, Professional education, Public health, Toxicants, United Nations.
Abstract: This report reflects the increasing concern of the World Health Organization with safe use of pesticides in agriculture to control insects, molluscs and rodents. Various chemicals under test, and their effects, are described, as are treatment for and protection against poisoning.
- 3830-73**
12 SENSIBLE SOLUTIONS TO DISHWASHING DILEMMAS.
Cooking for Profit 39 (231): 38-40,42. Mar 1970.
TX901.C6
Automation, Cleaning, Costs, Dinnerware, Dishwashers, Dishwashing, Morale, Sanitation.
Abstract: This article discusses twelve solutions to various dishwashing problems. These solutions cover 4 major areas: getting the dishes really clean, the high cost of labor, dish breakage, and who wants to work in the dishroom.
- ## Food Technology
- 3831-73**
FOOD ADDITIVES: SOME ECONOMIC CONSIDERATIONS.
John F Angelina, Gregory F Leonardos
Food Technol 27 (4): 40,42,46,48,50. Apr 1973.
389.8 P7 V8
Economic influences, Food additives, Food preservation, Shelf life.
Abstract: Food additives are basically used for sound technical and economic reasons; additives help extend or improve shelf life as well as preserving many difficult-to-preserve foods. The authors discuss the estimated costs of removing additives from bread, margarine, specialty meats, and processed cheese. The impact on the consumer would be a nearly \$2 billion rise in net costs a year. And, the convenience factor (long storage life, etc.) imparted to many foods by virtue of additives, would be lost.
- 3832-73**
BAKER'S YEAST--WORLD'S OLDEST FOOD--IS NEWEST SOURCE OF PROTEIN AND OTHER INGREDIENTS.
Food Prod Dev 7 (6): 17-18,20. July-August 1973.
ND9000.1.P64
Chemical composition, Fabricated foods, Ingredients, Innovation, New products, Nutrient sources, Proteins, Yeast.
Abstract: A significant new ingredient development could change the entire spectrum of fabricated food and beverage products and how they are formulated. Researchers have taken apart baker's yeast and assembled the fractions into three classes--baker's yeast protein, baker's yeast glycan, and baker's yeast extract. Each of these contributes unique properties to different foods; but combined, they may provide very desirable attributes for new products. The article presents chemical analyses of the three fractions and describes their apparent applications.
- 3833-73**
THE SCIENCE OF FOOD PRESERVATION.
Bell Corporation
Muncie, Ind. [8] p. [n.d.].
TX601.B3 F5W
Bacteria, Enzymes, Food preservation, Food processing, Food storage, Microorganisms, Molds, Temperature.
Abstract: In simplified form with cartoon drawings. This booklet explains how food spoils and what processes must be followed in canning to insure that food is well preserved and stored.
- 3834-73**
NEW FOODS IN CHILD NUTRITION PROGRAMS: FWS "NEW FOOD" NOTICES.
Kermit Bird
In Proceedings of the National School Food Service Conference, Putnam Univ., 1972 p. 41-45. June 27-29, 1972.
TX345.W3 1972 F5W
Child nutrition programs, Convenience foods, Cup-ten, Engineered foods, Food technology, New foods, Processed foods, School lunch programs, Type A lunch.
Abstract: It is easier for companies to develop new food products than it is to get these new foods into the school food service system. Food habits are one of the hardest behavior patterns to change. The author here discusses a variety of new foods, describing their characteristics and explaining how they can fit into school food service programs.
- 3835-73**
FURTHER PRODUCT APPLICATIONS FOR TEXTURED VEGETABLE PROTEINS.
Gery T Blair
Food Prod Dev 7 (10): 60,62. Dec 1973.
ND9000.1.P64
Food technology, New foods, Product development, Protein foods, Proteins, Textured vegetable proteins.
Abstract: This article discusses some of the unique advantages textured vegetable products afford and what they can contribute when applied to new products, product improvements, and

BIBLIOGRAPHY

3836-73

line extensions.

3836-73

SYMPOSIUM ON NEW FOOD PROCESSING TECHNOLOGY: PROCEEDINGS OF A SYMPOSIUM ON NEWER FOOD PROCESSING TECHNOLOGY (SAFETY AND QUALITY ASSURANCE), AUGUST 14-16, 1972.

American Medical Association, Council on Foods and Nutrition
James L. Breeling, Margarita Nagy
St. Charles, Ill. 269 p. 1973.

FP370.44 1972 P5W

Chemistry, Food preservation, Food processing, Food safety, Food technology, Imitation foods, Quality control, Sanitation, Symposia.

Abstract: Sponsored by the AMA, this symposium presents papers dealing with quality control of processed foods. Maintaining high quality requires constant vigilance throughout the food production cycle. This includes attention to packing and preservation methods, sanitation, merchandising processes, food handling regulations, and chemical and microbiological aspects of foodstuffs and ingredients. The purpose of this symposium was to bring together current knowledge vis-a-vis food safety, to identify areas where improvement in quality control is needed, and to determine what should be done to insure a safe food supply.

3837-73

FOOD PRODUCT PACKAGING AND MARKETING: A CASE FOR INTERPROFESSIONAL ACTION.

Aaron L. Brody

Food Technol 26 (9): 34,41-42,44. Sept 1971.

389.8 P7398

Food packaging, Food technology, Marketing.

Based on a Scientific Lecture presented at various Regional Section meetings of the Institute of Food Technologists during 1973.

Abstract: The author takes issue with the concept that packaging is an art, not a science; presents arguments stressing the need for better interaction between food technology and packaging technology; and proposes the incorporation of packaging technology into food technology curricula and the IFT organization.

3838-73

ADDITIVES FOR EYE APPEAL.

G. Edward Damon, Wallace F. Janssen

FDA Consumer 7 (6): 15-18. July/Aug 1973.

TX335.P6 P5W

Additives and adulterants, Adults, Color in foods, Food and Drug Administration, Food technology.

Abstract: The authors trace the history of addition of artificial coloring agents to foods, and subsequent regulation of these additives. Regulation was intended to keep poisons out of food and prevent deception of the buyer by the added color. Food preparation personnel may wish to learn what colors are accepted in today's foods and how the FDA determines their safety.

3839-73

SUGAR SUBSTITUTES AND ENHANCERS.

Roger Daniels

Park Ridge, N.J., Noyes Data Corp. 275 p. illus. 1973.

TX571.S9D3 (Food technology review no. 5)

Saccharin, Sugar substitutes, Sweeteners, non-nutritive. Available from NAL.

3840-73

EASY OPEN: TWO YEARS LATER.

Vend 27 (7): 35. July 1973.

HF5483.V4 P6W

Canned foods, Contract feeding, Convenience foods, Industrial food service, Main dishes, School food service, School lunch programs, Type A lunch, Vending firms.

Abstract: As of 1973, the use of individual portion, "easy-open" canned entrees in school lunch programs seems to be leveling off, as compared to industrial food service operations where sales of these entrees are rising. School food services tend to use them as a "stop-gap" measure for transition from no lunch program to complete food service using pre-packaged plate meals.

3841-73

CURRENT PRACTICE IN FURTHER PROCESSED EGGS.

Richard H. Forsythe

Food Prod Dev 4 (3): 28,30,32,36. May 1970.

HD9000.1.P64

Eggs, Food consumption, Food processing.

Abstract: This article discusses the consumption of eggs and egg products in the U.S., and the washing, breaking and separation, glucose removal, pasteurization, drying and heat treatment necessary in the processing of eggs for their use in prepared products.

3842-73

IMPROVE YOUNG PEOPLE'S DIETS--FORTIFY PUDDINGS EATEN FOR SNACKS AND DESSERTS.

John V. Gage

Food Prod Dev 7 (8): 85-86,88. Oct 1973.

HD9000.1.P64

Flavor, Fortification, Lunch, Nutritional labeling, Puddings, Snacks.

Abstract: Recognition of the fact that snacks constitute a large portion of young people's daily food intake leads to

the conclusion that pudding fortification can serve to raise the quality of nutrition. Survey results in tabulated form indicate attitudes of the public to vitamin addition and effects on food flavor, at ten per cent of the U.S. Recommended Daily Allowance. Another survey on the daily meal cost in need of nutritional improvement showed a strong response in the lunch area, possibly indicating that others preparing snack lunches for school children are concerned about nutritional values. A can of fortified pudding could allay these fears. Prominent labeling of nutrient content is suggested and typical labels for canned, single service puddings and dry mix puddings are presented.

3843-73

CONTRACT FOODSERVICE/VENDING.

Jerry G. Gardner

[Chicago] Institutions/Volune Feeding Magazine 157 p. [1973].

TX946.5.G3 P5W

Cafeterias, Catering, Commercial food service, Contract feeding, Cost effectiveness, Financial management, Food service management, Industrial food service, Vending machines.

Abstract: Written by an experienced executive of a successful vending and food service company, this book tackles the most prevalent questions asked about in-plant food service, and provides systematic guidelines for the use of plant managers who wish to set up a contract food service operation for their employees. The author's approach is wholly practical. The text is peppered with first-hand examples and specific recommendations on such things as fitting the company-operated cafeteria into the plant's organizational structure; advantages of hiring an outside contractor to handle the plant's food service operation; appropriate selling prices of food vis-a-vis the contractor's profit and loss statement; reducing labor costs; types of available vending services; types of food service contract arrangements; the history and development of the independent food service contract business; and future trends for in-plant vending services.

3844-73

FOOD PRESERVATION BY IRRADIATION: UPDATE.

Harry E. Goresline

League Int Food Educ p. 1-3. Dec 1973.

TX341.L4 P5W

Bacteria, Enzymes, Flavor, Food preservation, Food safety, Irradiated foods, Professional education.

Abstract: The limitations and advantages of using irradiation to preserve foods are reviewed for the professional nutritionist in this article. Enzymes naturally present in fresh foods are resistant to irradiation, and off-flavors may result in food subjected to such treatment. Microorganisms can be killed with minimal changes in texture and flavor, and insects may be destroyed without disturbing packaging. Useful applications of this method of food preservation to various kinds of foods are described, and its safety is discussed.

3845-73

WHAT IS THE NITRITE CONTROVERSY?

Richard A. Greenberg

What's New Home Econ 37 (7): 24,50. Oct 1973.

321.8 W55

Cured meat, Flavor, Food additives, Food preservation, Food processing, Food safety, Laws, Nitrites.

Abstract: Nitrite in some form has long been used for curing meat. In recent years, the absolute safety of nitrite has been questioned. This article addresses itself to the problem of nitrite use from the viewpoint of the meat processor. As yet there seems to be no safe substitute for nitrite that would provide the flavor of cured meat as well as extended shelf-life. Elimination of nitrite means rapid deterioration of meat and a resulting botulism hazard.

3846-73

TEXTURED FOODS AND ALLIED PRODUCTS.

R. Gutchio

Noyes Data Corporation

Park Ridge, N.J., Noyes Data Corporation 315 p. 1973.

TX357.G8 P6W (Food technology review, no. 1)

Engineered foods, Flavorings, Food processing, Food technology, Meat substitutes, Patents, Simulated foods, Soybean products, Textured vegetable proteins.

Abstract: This book supplies detailed technical information about textured food processing based on the U.S. patent literature in this field since 1960. As such, it can serve as a guide to patent literature on textured foods as well as a handbook of textured food processing practices. Many of the patents are in commercial use, but the processes described offer opportunities for technological transfer, a major purpose of this book is to identify these available technical possibilities that may open up profitable areas of research and development.

3847-73

SEARCH FOR NEW FOOD SOURCES.

Kevin J. Hannigan

Food Eng 43 (2): 74-75. Feb 1971.

389.8 E737

Food sources, Fortification, Research, Universities.

Abstract: This article briefly reviews food research being carried out at various U.S. Universities. Research emphasis is on fortification of foods, new sources of food, and the recycling of food materials which are presently inedible for man.

PAGE 128

- 3848-73**
NUTRITIONAL EVALUATION OF FOOD PROCESSING.
 Robert S Harris, Harry von Loewcke
 Westport, NY Pub. Co. 612 p. tables, graphs. [1971].
 TF370.N3 P5V
 Agricultural development, Canned foods, Dried foods, Food composition, Food preservation, Food processing, Frozen foods. Second printing of the 1960 ed. Includes bibliographies.
 Abstract: More than 95% of our food is processed in some way. The main purpose of the book is to evaluate the known effects of processing upon the nutritional values of foods, and to indicate how certain processing procedures may be altered to minimize losses in nutritional value. The book is composed of a number of papers each written by an expert in a particular field of food processing.
- 3849-73**
USDA CREATES NUTRITIVE FUNCTIONAL PRODUCTS.
 G R Hennessey, H F Stanbury, R H Farwell
 Food Eng 43 (4): 71-74. Apr 1971.
 389.8 F737
 Emulsifiers, Fats and oils, Flour, Formulated foods and specialized products, Peanuts, Proteins, U.S. Dept. of Agriculture.
 Abstract: This article discusses the production of and use for a number of nutritive functional products. Included are partially defatted peanuts, cocoa-butter-like fats, wycroweater emulsifier, high-protein products. Deep-silled rice flour, and extruded products.
- 3850-73**
FRUIT AND VEGETABLE PRODUCTS.
 J D Menshall
 Proc Nutr Soc 32: 17-22. 1973.
 389.9 M953
 Fruits, Nutrient values, Processed foods, Vegetables.
 Abstract: This paper deals with the use of fruit and vegetable products for the consumer. These foods are highly perishable, and must be preserved. More than 60% of the food products produced in under-developed countries is lost to human consumption by spoilage. How best to preserve the food without losing too many of the nutrients is a problem. Foods must be harvested, washed and in some cases blanched or peeled before they are ready for processing. Each of these steps entails the loss of certain nutrients. The food technologist must work to cut these losses, yet preserve the food.
- 3851-73**
BILL IMITATION CHEESE BE BETTER?
 Harold E Horn
 Food Prod Dev 4 (5): 74-75. Aug/Sept 1970.
 ND9000.1.P64
 Cheese, Food composition, Synthetic foods.
 Abstract: This article discusses the composition and favorable properties of imitation cheeses made from NOREX hydrolyzed cereal solids, protein, and vegetable fats.
- 3852-73**
HOW THEY USE SOY PROTEIN EXTENDERS.
 Cooking for Profit 42 (274): 34,36,38,40,52. Oct 1973.
 TX901.C6 P6N
 Cost effectiveness, Costs, Food additives, Food preferences, Food service, Menu planning, Protein foods, Soybean products, Textured vegetable proteins.
 Abstract: On-the-spot observations of food service operations at a major university, an important hospital, and a successful commercial restaurant indicate that each of these institutions are making greater use of vegetable (soy) protein extenders. As a result, their food costs are going down while the nutritional value of the food is increasing.
- 3853-73**
IMITATION MEATS AND MEAT FLAVORINGS: FOOD FOR THE FUTURE.
 Givaudan Flavor (2): 1-2,4-5. 1973.
 308.8 G4V
 Flavorings, Imitation foods, Meat, Meat alternatives, Meat substitutes, Protein foods, Research.
 Abstract: Gives the present and future protein shortage, research is being done on imitation meat and meat flavorings in order to find acceptable alternatives to today's heavy meat consumption. This article delivates the protein problem in terms of world food intake and describes the characteristics of proteins and their importance to human growth and health. The solution to the problem of reduced meat supply is the development of vegetable protein substitutes, many of which are already on the market. Test results seem to favor soybean "meats." These can be flavored to taste like meat and can be eaten in quantity without ill effects. Furthermore, these meat analogs can be produced with a higher proportion of protein than regular meat.
- 3854-73**
IRRADIATED FOODS--HOPEFUL TOXICITY, TASTE EVALUATIONS LEAD PROCESSORS TO ASK: WHAT WILL BE PUBLIC REACTION?
 Food Prod Dev 7 (7): 64. Sept 1973.
 ND9000.1.P64
 Food contaminants, Food preservation, Irradiated foods, Preservation, Radappertization, Radiation.
 Abstract: A summary of The Interdepartmental Committee on Radiation Preservation of Food; Minutes of the 21st Meeting is presented. Radappertization (radiation sterilization) of foods is a commercial possibility, if FDA and USDA approval can be obtained. Mac peckers showed interest in using this
- technique to reduce nitrite-nitrate preservatives while retaining shelf stability, good appearance, and protection from Clostridium botulinus. Addition of small quantities of sodium tripolyphosphate and sodium chloride has solved the dryness problem associated with irradiation. Other treated meat and fish products are described and international efforts are reviewed.
- 3855-73**
EFFECT OF HEATING METHODS ON THIAMINE RETENTION IN FRESH OR FROZEN PREPARED FOODS.
 Lewlie W Kahn, G E Livingston
 J Food Sci 35 (8): 349-351. July-August 1970.
 389.8 F7322
 Cooking methods, Food preparation, Fresh foods, Frozen foods, Nutrient retention, Prepared foods, Thiamin.
 Abstract: Thiamine retentions were determined in beef stew, chicken a la king, shrimp newburg and peas in cream sauce, which were 1) freshly prepared and held for 1, 2, or 3 hours at 180 degrees F or 2) freshly prepared, frozen at -10 degrees F and reheated to 194 degrees F using microwaves, infrared heating or boiling water immersion. Similar treatments had similar effects on the thiamine retention in the various products. The average thiamine retentions for the 4 products (based on 100% for the freshly prepared foods) were 93.5% in the frozen-microwave heated products, 90% in the frozen-infrared heated products, 86% in the frozen-immersion heated products versus 78% in the fresh hot products after 1 hr, 74% after 2 hr, and 67% after 3 hr.
- 3856-73**
PROGRESS NOT 'REVOLUTION,' IS WATCHWORD IN RETAIL FF PACKAGING.
 Arnie Katz
 Quick Frozen Foods 35 (12): 22-27. July 1973.
 389.8 Q4
 Food packaging, Frozen foods, Innovation, Marketing, Packaging, Retailing.
 Abstract: Sweeping new trends in frozen food packaging are rare nowadays. The frozen food industry is so large that only a giant innovation would convince packers to scrap their present plans. Furthermore, frozen food processors have too much riding on the success of their product lines to change things very much. Most packaging changes are now made in order to enhance a product's image in the public mind, to improve product display, or to improve the strength or convenience of the packaging itself.
- 3857-73**
SEEFISH AND HAMBURGER PATTIES RATE EQUALLY IN TASTE PREFERENCE TESTS.
 F J King, George Flick
 Food Prod Dev 17 (9): 100, 104. Nov 1973.
 ND9000.1.P64
 Fish, Food additives, Food preferences, Hamburgers, Plant protein concentrates.
 Abstract: When fish sticks are prepared by manufacturing companies, only the white flesh of the fish can be used. Much of the flesh around the bones, being reddish in color is discarded. A new process is being developed which will remove the fish from the bone. This red fish is then mixed with hamburger meat. Students were asked to judge the new mixtures, and results indicated that the mixture of beef, fish and hydrolyzed plant protein were accepted by college students.
- 3858-73**
COMPARISON OF THE PROTEIN NUTRITIONAL VALUE OF TVP, METHIONINE-ENRICHED TVP AND SEEF FOR ADOLESCENT BOYS.
 Mary Korwund, Constance Kiew, Hazel H Fox
 J Food Sci 38 (4): 637-638. May/June 1973.
 389.8 F7322
 Adolescents (12-19 years), Amino acids, Nutrient quality, Professional education, Protein-rich mixture, Soybean products, Textured vegetable proteins.
 Abstract: The effects of feeding a textured vegetable protein made from soybean with one supplemented with methionine and with beef on nitrogen balance of adolescent boys were compared. There was no significant difference between the methionine-enriched textured protein and the meat on the boys' nitrogen status, but the textured protein alone gave significantly lower results. The article discusses some other ways that the protein quality of the soybean product could be improved. They include combining the product with meat as a partial replacement of the latter. For professional nutritionists.
- 3859-73**
CHEMICAL FOODS.
 Manfred Kroger, Herbert Cole Jr.
 Food Prod Dev 7 (8): 30,32. Oct 1973.
 ND9000.1.P64
 Chemical contaminants, Food additives, Food standards and legislation, Natural foods, Preservatives.
 Abstract: Much concern has been expressed recently concerning chemical additives in food, and their possible harmful effects. However, exhaustive testing of preservatives, additives, and pesticides prevent the use of potentially harmful substances in foods. Government regulations control not only this aspect, but also standards for naturally occurring toxicants, as evidenced by rejection of the potato variety Lenape because of excess solanine content. Many other "natural" foods, i.e., those free of chemical additives, are not necessarily pure; they may contain trace amounts of substances deleterious to

3860-73

human health, including gold, silver, mercury, and lead. Toxic organic compounds are sometimes present in large enough quantities to affect a real hazard, chemical additives, therefore, should not cause any real concern; the United States produces and consumes the most wholesome and safest food supply in history.

3860-73

NEW SNACK IDEAS FROM EUROPE.

A Lachaux
Food Eng 43 (6): 111. June 1971.
389.8 P737

Candy, Fortified foods, Sausage, Snacks.
Abstract: This article describes a German-type sausage filled with various types of salads or cola slaw, and a special vitaminized candy, "Sise 2."

3861-73

ERIN CREATES--PEACHES-AND-CREAM CANDY.

Frank K Lavlak
Food Eng 43 (6): 57-59. June 1971.
389.8 P737

Candy, Food packaging, Food processing, Marketing.
Abstract: This article discusses the development, production, packaging, and future marketing plans for unique fruit-and-cream hard candies, Erin Geas, produced in Ireland for sale in the U.S.

3862-73

PRODUCTION OF BEET JUICE AS A POTENTIAL SOURCE OF VITAMINS AND MINERALS.

C Y Lee, D L Downie
Food Prod Dev 4 (4): 44-45. June/July 1970.
HD9000.1.P64

Beets, Food processing, Sensory appraisal, Taste panels, Vegetable juices.
Abstract: This article discusses the production and taste evaluation of beet juice prepared several different ways.

3863-73

PACKAGE DEVELOPMENT FOR THE FOODSERVICE INDUSTRY.

Burton R Lundquist
Food Prod Dev 7 (5): 76-77. June 1973.
HD9000.1.P64

Disposables, Food preparation, Food service industry, Packaging, Serving equipment.
Abstract: Different types of food service require different types of packaging. This article describes the Armour company's new plastic packaging, called "Hospital Parc," for a line of institutional, ready-to-serve meals.

3864-73

NUTRITIVE VALUE, BETTER FOODS, EDUCATIONAL ADVERTISING--ARE WE UP TO THE NEW FOOD PRODUCT CHALLENGE?

Richard K Hanoff
Food Prod Dev 7 (8): 48,50. Oct 1973.
HD9000.1.P64

Advertising, Consumer education, Nutrient content determination, Nutrient standards, Nutrient values, Nutritional labeling, Research needs.

Abstract: Basic research on nutrients is necessary in order to supply the consumer with real knowledge of food content. The responsibility for developing information on requirements, levels, and evaluation of new products rests with the industry and government. Guidelines resulting from such research will allow intelligent regulation of nutrients in new products, and prevent sensational advertising. Although educators teach the four food groups to children, fortification has taken the place of natural sources of nutrients as exemplified by noticeable declines in fruit and vegetable consumption. Present labeling of nutrient content of products is essentially meaningless without this basic knowledge of human nutrition.

3865-73

CONSIDERATIONS FOR CHOOSING THE RIGHT PLANT PROTEIN.

Karl P Matti
Food Prod Dev 7 (6): 40,42,44. July-August 1973.
HD9000.1.P64

New products, Nutrient content determination, Nutrient sources, Plant protein concentrates, Protein foods, Proteins, Plant.

Abstract: The properties of plant proteins obtained from different sources are quite diverse. Much work must yet be done to determine why these proteins differ and whether the differences can be modified and controlled. The article summarizes presently available and potentially available protein products from soybeans, peanuts, cottonseeds, coconuts, oilseeds (sunflower, rapeseed, sesame), and petroleum.

3866-73

GATOR GO--HIGH ENERGY DAIRY BEVERAGE STARTS WITH LOW FAT MILK.

R D McCoraick
Food Prod Dev 4 (3): 35-36. May 1970.
HD9000.1.P64

Food additives, Food composition, Food packaging, Fortified foods, Low fat foods, Marketing, Milk products.

Abstract: This article discusses the composition, marketing, and packaging of Gator Go, a high-energy dairy beverage made from low-fat milk, which was developed at the University of Florida.

3867-73

RESPONDING TO CONSUMER PRICE CONCERNS - THROUGH PACKAGING.

Richard D McCoraick
Food Prod Dev 7 (4): 17,20. May 1973.
HD9000.1.P64

Breads, Food cost, Food prices, Frozen foods, Merchandising, Packaging.

Abstract: Labor and material costs are forcing food prices ever higher, but the Sara Lee company is trying to hold retail prices firm for its line of frozen dinner rolls. Price control was possible partly by replacing the traditional foil tray with an oven file and partly by the company's investment in an ultra-modern production facility with a more efficient dinner roll line. The change provided several package advantages (one being greater moisture retention in the product resulting in fresher rolls) that demonstrate growing marketer concern over tangible values the consumer can readily recognize. Simultaneously, the package change has improved product quality and produced a more compact unit requiring less space in the retail case and the consumer's freezer.

3868-73

NOVEL GEL SYSTEM, CITRUS YIELD READY-TO-EAT PRODUCTS.

Richard D McCoraick
Food Prod Dev 7 (5): 17,20. June 1973.
HD9000.1.P64

Citrus fruits, Convenience foods, Food processing, Gelatin, Marketing, New products, Product development, Salads.

Abstract: A new jellied citrus fruit salad is ready for market. The concept for such a salad was first proposed in 1946; but at that time technological limitations prohibited its development. Today, the technical restrictions have been overcome. This article describes the research and development processes involved in creating this new product.

3869-73

WHAT'S BEHIND THOSE SUCCESSFUL NEW READY-TO-EAT PUDDINGS?

Jack McGowan
Food Prod Dev 4 (5): 16,18. Aug/Sept 1970.
HD9000.1.P64

Food composition, Food packaging, Food processing, Puddings.

Abstract: This article deals with the composition and production of ready-to-eat puddings. The article emphasizes the UHTS-T (ULTRA-HIGH temperature, short time cooking) process, the modified food starches used in the puddings, and the various packaging methods.

3870-73

FACTORS AFFECTING MEAT PURCHASES AND CONSUMER ACCEPTANCE OF GROUND BEEF AT THREE FAT LEVELS WITH AND WITHOUT SOYABITS.

Jessie J Hix
M.p. 38 p. 1972.
TX373.R5 P6N (Southern Cooperative Series. Bulletin 173)

Consumer economics, Fat levels, Food preference ratings, Food purchasing, Ground beef, Research, Soybean products, Textured vegetable proteins.

Appendices included.
Extract: A consumer panel of approximately 600 randomly selected urban households from five southern states were interviewed and provided with six different formulations of ground beef samples in a randomized sequence. The meat samples differed in respect to fat level--15, 25, and 35 per cent added fat--and in addition of 2% soybits to one half of the samples. The samples of ground beef with 15 per cent added fat, both with and without soybits, received higher mean scores for all palatability characteristics measured. The presence of soybits in all three levels of added fat--15 per cent, 25 per cent, and 35 per cent--generally increased the mean scores of the ground beef samples. One- and two-pound packages were preferred sizes by these urban housewives. The mean scores for flavor showed the products to be highly acceptable. For each of the three fat levels compared the addition of soybits resulted in a better marketable product from palatability evaluations by more than 500 housewives in five southern states. From the evidence of this study it appears that soybits could be added to increase palatability of ground beef products.

3871-73

KITCHEN MAKING SURGES AHEAD.

R H Mondavi, Carl R Ravighorst
Food Eng 43 (2): 59-62. Feb 1971.
389.8 P737

Cooking equipment (Large), Cooking techniques, Wine.

Abstract: This paper discusses the innovative techniques and advanced equipment used by the Robert Mondavi Winery in Oakville, California.

3872-73

A GUIDE TO MICROWAVE CATERING. Rev. ed.

Lewis A Napleton
London, Northwood Publications 107 p. illus. [1971].
TXR32.R3 1971 (A Catering Times book)

Cookery, Cooking methods, Food service, Microwave cooking. Available from NAL.

3873-73

TEXTURIZATION: VEGETABLE PROTEINS.

A D Odell
Fag Bull 3 (3): 19-21. Fall 1973.

QD431.A1P7 P6N
Beans, Engineered foods, Food technology, Legumes, Professional education, Proteins, Plant.

Abstract: This brief article reviews for food technologists and nutritionists some current processes for making spun proteins from vegetable sources, including beans other than soy, as well as wheat and some seed plants. The uses to which these textured proteins can be put, both as extenders and as foods in their own right, are also presented.

3874-73

OPERATION UPDATE: SCHOOL LUNCH REVIEWS SOY PROTEIN PROGRESS.
Food Serv 35 (7): 45-46. July 1973.
349.2538 F732

Cost effectiveness, Menu planning, Protein efficiency ratio, Proteins, plant, School food service, School lunch program, Textured vegetable proteins, Workshops.
Abstract: The Illinois Cook County School Foodservice Workshop set to exchange ideas and opinions on soy protein products in their school lunch program. The majority opinion based on experience was heavily in favor of the soy products. The greatest benefit accrues from reduction of cost while maintaining the high protein content required for school lunches.

3875-73

ASCORBIC ACID CONTENT OF ARTIFICIALLY RIPENED TOMATOES.
C R Paatos, P Markakis
J Food Sci 38 (3): 550. March/April 1973.
389.8 F7322

Ascorbic acid, Food harvesting, Food storage, Tomatoes.
Journal Article No. 6192 of the Michigan Agricultural Experiment Station.
Abstract: Tomatoes of two cultivars were either harvested mature-green and ripened at 55, 60, 65, and 70 degrees F. Or left to ripen on the vine. Artificially ripened tomatoes contained one-fourth to one-third less ascorbic acid than when ripened on the vine.

3876-73

PACKAGING AND MOISTURE--THEIR RELATION TO SHELF LIFE.
Richard R Perdue
Food Prod Dev 4 (5): 30,33,36. Oct 1970.
HD9000.1.F64

Food packaging, Shelf life.
Abstract: This article discusses flexible, semi-rigid, and rigid plastic packaging and its relationship with moisture to the shelf life of foods. Topics emphasized include meats, poultry, and seafoods; product temperatures, frozen food requirements, and prevention of fogging.

3877-73

CONVENIENCE DINNER WITH TEXTURED VEGETABLE PROTEIN AS A MEAT SUBSTITUTE GETS POSITIVE CONSUMER REACTION.
James W Peters
Food Prod Dev 7 (6): 54-55. July/August 1973.
HD9000.1.F64

Convenience foods, Meat substitutes, New products, Prepared foods, Textured vegetable proteins.
Abstract: The experience of Gooch Foods, Inc., indicates that the texture, flavor, and easy preparation of vegetable protein foods are important marketing assets.

3878-73

INTERMEDIATE MOISTURE FOODS: PRINCIPLES AND TECHNOLOGY.
Norman W Potter
Food Prod Dev 4 (7): 38,41,44-45,48. Nov 1970.
HD9000.1.F64

Food packaging, Food processing, Food technology, Moisture.
Abstract: This article deals with the principles upon which fabrication of intermediate moisture foods is based. Examples of representative products of current interest and the technology underlying their production, and a discussion of problems which will influence the rate at which intermediate moisture technology can be successfully applied to new product development are included.

3879-73

FOOD SCIENCE. 2d ed.
Norman W Potter
Westport, Conn., AVI Pub. Co. 706 p. illus. 1973.
TP370.P6 1973 P&N

Additives and adulterants, Food composition, Food contaminants, Food industry, Food preparation, Food preservation, Food processing, Food science.
Includes bibliographies.
Abstract: This introductory food science textbook surveys the complex interrelationships between the properties of raw food materials and their methods of handling and manufacture into a wide range of useful food products. Emphasis is given to applied food technology and the fundamental scientific principles on which it is based.

3880-73

USDA IS INTERESTED IN 'ENGINEERED FOODS' THAT CAN OFFER IMPROVED NUTRITION.
Herbert Rorer
Natl Provision 163 (18): 14-16. Oct 1970.
286.85 B21

Central Kitchen, Child nutrition programs, Diet improvement, Engineered foods, Federal aid, Legislation, Nutrient standards, Processed foods, U.S. Dept. of Agriculture.
Extract: The Department of Agriculture will use the following criteria when considering approval of new or modified foods for use toward meeting USDA seal requirements or inclusion in commodity distribution programs. (1) The food product must be

on the market or be intended for the commercial market in a form similar to traditional foods. (2) There must be adequate evidence that the new or modified foods contribute to improved nutrition. (3) The new or modified foods must be as acceptable and must cost the same as or less than traditional alternatives. The objective is to provide combinations of food that satisfy the nutritional needs of children and are appealing, yet can cost less and be more easily delivered and served.

3881-73

MICROWAVE PROOF DONUTS.
James R Russo
Food Eng 43 (4): 55-58. Apr 1971.
389.8 F737

Batters and doughs, Cooking equipment (Large), Doughnuts, Food processing, Microwave cooking.
Abstract: This article discusses the microwave proofing of donuts at the Valley Baking Co., Shippensburg, Pa. Details concerning the construction and operation of the proofers and the special donut mix used for these donuts are given.

3882-73

CAN NEW PROTEIN SOURCES AVERT WORLD SHORTAGE?
James R Russo
Food Eng 41 (6): 80-83. June 1969.
389.8 F737

Demography, Developing nations, Food supply, Food technology, New foods, Protein foods, Protein malnutrition, Proteins, world problems.
Abstract: This is the second part of a two-part article which discusses new sources of protein for human consumption. In producing protein from new sources. The overriding factor is cost. The cheapest, most promising new protein source is oilseed, and almost every developing country has a good supply of oilseeds--cotton, soybeans, sesame, sunflower, and peanuts. Several products have been developed using synthetic amino acids. Low-cost methods of producing lysine and methionine (the 2 amino acids most likely to be limited in the diets of developing countries) have been developed. Two other protein sources under consideration and experimentation are (1) upgrading meat by-products to make food and (2) converting to edible form various food processing by-products. It will be possible to technologically enhance and enlarge the world's protein supply, but the greatest hurdle is to get the people to eat the new products.

3883-73

LOSSES OF VITAMINS AND TRACE MINERALS RESULTING FROM PROCESSING AND PRESERVATION OF FOODS.
Henry A Schroeder
Amer J Clin Nutr 24 (5): 562-573. May 1971.
389.8 J824

Food preservation, Food processing, Fruits, Grain products, Nutrient content determination, Pantothenic acid, Pyridoxine, Trace elements, Vegetables.
Abstract: This article discusses the effects of various types of processing and preservation upon the vitamin and trace element content of foods. Vitamin B, pantothenic acid, and trace elements were studied in particular. Canning was found to cause higher losses than freezing and both processing methods caused considerable losses in comparison to the raw fruits and vegetables. Refining of grains caused considerable depletion in relation to the nutrient content of the whole grain.

3884-73

DEVELOPES MILK-ORANGE JUICE.
D R Shenkenberg, J C Chang, L F Edmondson
Food Eng 43 (4): 97-98,101. Apr 1971.
389.8 F737

Formulated foods and specialized products, Milk products, Orange juice, U.S. Dept. of Agriculture.
Abstract: This article discusses the ingredients and procedures for production of a new milk-orange juice beverage developed by USDA researchers.

3885-73

SOYBURGER: IT LOOKS LIKE A HAMBURGER, BUT...
Fast Food 72 (5): 105-106. May 1973.
389.2538 F82 P&N

Food additives, Meat substitutes, Nutrient values, Soybean products.
Abstract: This article discusses the use of soy additives as replacement for meat protein, and methods for stabilizing the nutrient levels of extruded foods by adding protein and other supplements.

3886-73

EGG SCIENCE AND TECHNOLOGY.
William J Stadelman, Owen J Cotterill
Westport, Conn., AVI Pub. Co. 314 p. illus. 1973.
SP490.S67 P&N

Animal sources of food, Eggs, Food chemistry, Food processing, Food technology, Merchandising, Nutrient values, Quality control.
Abstract: If any food item can be classified as a staple, eggs certainly belong in such a class. Eggs are consumed not only alone but also in combination with other foodstuffs as an ingredient in baked goods, pastas, sauces, batters, binders, and in many of the pre-prepared, quick-fix foods. This book describes the egg industry--everything from the effects of farm production on egg quality to pasteurization, desugaring, dehydration, and freezing of eggs--showing how science

3887-73

and technology have combined to provide better egg products for consumers.

3887-73

INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY.

George F Stewart, Maynard A Aseriae
New York, Academic Press 308 p., tables, illus. 1973.
TX358.S7 P5N (Food Science and Technology Series)
College students, Food processing, Food quality, Food science, Food technology, Textbooks.
Abstract: This book is suitable for students in foods, food service and nutrition. The topics follow from a discussion of food habits and sensory attributes through a brief introduction to human nutrition to a substantial consideration of the processing and preservation of food products.

3888-73

NEW FOODS FROM THE SEA.

Bruce R Stillinga
College Park, Md., National Marine Fisheries Service 30-38
1. illus. 1971.
TX385.S85

Fish protein concentrates (fpc), Food industry, Food processing, Marketing, Protein concentrates, Proteins.
Available from NAL.
Abstract: Information is given on Fish Protein Concentrate with indications that a PPC industry is emerging and that protein from fish will play a significant role as an ingredient in foods in the not too distant future. The information is concerned with processing of PPC, characteristics of solvent-extracted PPC, problems associated with the processing and utilization of PPC, and the availability and marketing of PPC.

3889-73

WHY BLAST FREEZE? PART 2.

D G Taylor
Iadas & Welfare Catering 4 (7): 11,13. May 1973.
TX946.S.15 P5N

Catering, Facilities planning and layout, Facility requirements, Food service, Food storage, Freezers, Freezing, Storage equipment.
Abstract: A new freeze production catering unit design has been devised, based on a simple batch equipment layout capable of producing the main menu components. An optimum sized working capacity was first calculated by considering types of cooking and storage equipment needed for the normal range of meals and recycle periods of meal types--amounting to some 70 main course entrees and 40 cooked sweet courses as well as the usual complement of side dishes. It was concluded that a freeze production catering unit should have a viable capacity to supply up to 1,400 lb. food service weight/day of which 70% is produced from the production unit, the only additions to this being back-up equipment for packaging, poufing, etc.

3890-73

BREADED PRECOOKED BEEF PATTIES.

Mary Sue Pyland Tettleton
Cooking for Profit 42 (271): 36,38,40. July 1973.
TX901.C6 P5N

Beef, Convenience foods, Evaluation, Flavor, Food storage, Ground beef, Hamburgers, Prepared foods, Shelf life.
Abstract: In a study of breaded, frozen, pre-cooked beef patties, it was found that these products will keep under refrigeration up to 14 days, as claimed by the manufacturers. Cooking losses are reduced and better flavor achieved when the patties are cooked directly from the frozen state in a conventional oven.

3891-73

TEXTURED VEGETABLE PROTEINS: UPDATE.

League Nat Food Educ pp 1-8. Aug 1973.
TX341.L4 P5N

Protein concentrates, Textured vegetable proteins.
Abstract: The current status and use of textured vegetable proteins (TVP) are evaluated in this article. Blends with meat are now offered by supermarket chains, and consumer acceptance has been satisfactory. The U.S. Department of Agriculture requirements for the school lunch program are discussed. Because absorption of minerals is usually more efficient when there is some animal protein present, it is recommended that small amounts should be included along with the textured vegetable protein.

3892-73

IMPROVING THE NUTRIENT QUALITY OF CEREALS: REPORT OF A WORKSHOP ON BREEDING AND FORTIFICATION, ANNAPOLIS, MARYLAND, DECEMBER 7-9, 1970.

U.S. Agency for International Development, Technical Assistance Bureau
Washington, D.C. 1 v. (various pagings) illus. 1971.
TX557.U5 P5N
Enrichment, Grain products, Nutrient values.
Available from NAL.

3893-73

QUALITY AND STABILITY OF FROZEN FOODS: TIME, TEMPERATURE TOLERANCE AND ITS SIGNIFICANCE.

Wallace B ed Van Arndel, Michael J ed Copley, Robert L eds
New York, Wiley-Interscience 308 p. illus. [1969].
TP493.S.03 P5N
Food preservation, Food production, Food standards, Food stor-

age, Food technology, Freezing, Frozen foods, Refrigeration, Spoilage.

Includes bibliographical references.

Abstract: This book is a collection of articles dealing with scientific, technological, and engineering problems and processes within the frozen food industry--specifically, investigations into the time/temperature tolerances of frozen foods. It traces some of the consequences of time/temperature tolerances in terms of both product quality and the stability of that quality. Chemical reactions and physical effects plus the presence and growth of microorganisms alter a product's initial quality over the course of time. Six chapters are devoted to detailed examination of various classes of perishable foods preserved by freezing. The final four chapters examine concepts and describe procedures for quality management and control in frozen food production.

3894-73

VITAMIN-ENRICHED USDA FOODS GET TENDER LOVING CARE.

John B Wegener
U.S. Consumer and Marketing Service
Agric Mark 18 (7): 7. July 1969.
A280.38 AG8

Ascorbic acid, Donated foods, Enrichment, Fortification, Minerals, Nutrient content determination, Quality control, USDA Consumer and Marketing Service, Vitamin A.
Abstract: This article describes the methods used by USDA inspectors to check the nutrient content of enriched and fortified donated foods. Specifically, the techniques for testing the amounts of vitamin C and vitamin A are described in detail, with assurances that testing for other nutrients is equally rigorous.

3895-73

PRODUCTS AND SYSTEMS EVALUATED AND INDUSTRY LIAISON.

Henry B Sivaner
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 86-90. June 27-29, 1972.
TX345.H3 1972 P5N

Child nutrition programs, Engineered foods, Evaluation, Food preparation and distribution systems, Food technology, New foods, Processed foods, Program design, Systems analysis.
Abstract: 400 engineered foods were evaluated for use in child nutrition programs. Fully 26% failed the initial test stage--being unacceptable either in terms of palatability or in terms of its possible use in schools without kitchen facilities. In fact, only 13% of the total reached the final stage of evaluation by elementary schools. At that point, only 2% failed, which indicates that the prescreening techniques were quite thorough. School food service people should provide food manufacturers with definite guidelines as to (1) product feasibility in terms of acceptance, nutritional value, and cost, (2) product suitability in terms of packaging, storage requirements, distribution, delivery, ease of preparation, and retention of nutrients.

3896-73

SARA LEE DOES IT AGAIN.

Sara Lee
John V Zieba
Food Eng 43 (2): 63-66. Feb 1971.
389.8 P737

Deserts, Food packaging, Food processing, Prepared foods.
Abstract: This article discusses the production and packaging of Sara Lee's diverse line of prepared desserts including sheet cakes, cream pies, cheesecakes, cream layer cakes and fruit pies.

3897-73

DEVELOPS UNIQUE CULTURED DAIRY PRODUCT.

John V Zieba
Food Eng 43 (4): 50-51. Apr 1971.
389.8 P737

Dairy foods, Food packaging, Food processing, Frozen desserts, Low fat foods.
Abstract: This article discusses the development, production, and packaging of Yogo, a low-fat, low-calorie, high-protein dairy product with a fruit-laden yogurt base and the appearance, texture and taste of ice cream. Yogo is a development of Gaymount Laboratories, Inc., Chicago.

Programs - General

3898-73

THE INSIDE STORY OF SCHOOL LUNCH PIZZA.

American School Food Service Association
Denver, American School Food Service Assn. leaflet, 6 panel foldout. [n.d.].
TX560.P548 P5N
Parent education, Programs, Recipes, School lunch, United States.

- Abstract: A discussion for parents about the nutritive value of school lunch. Requirements of the Type A lunch are detailed. Recipe for home pizza is provided.
- 3899-73
SAGA IN THE SPACE AGE.
Mary Jane Anderson
Vend 24 (16): 37-39. Oct 1970.
HF5483.V4 P5H
College food service, Commercial food service.
Abstract: This article describes the foodservice at Oral Roberts University in Tulsa, Oklahoma, which is handled by Saga Food Corporation of Menlo Park, California.
- 3900-73
SCHOOL LUNCH PROGRAMS RATE TOP PRIORITY.
Mary Jane Anderson
Vend 24 (3): 27-29. Feb 1, 1970.
HF5483.V4 P5H
Food delivery systems, School lunch programs.
Abstract: This article deals with the recommendations developed by panel V-4 of the White House Conference on Food, Nutrition and Health. A listing of panel members and their affiliations is included. Panel V-4 focused on large-scale meal delivery systems, and emphasis was placed on the school lunch program.
- 3901-73
INTERNATIONAL FESTIVITIES FLAVOR NUTRITION.
Mary Jane Anderson
Sch Foodserv J 27 (7): 87-88. July/Aug 1973.
389.8 SCH6
Food habits, Instructional media, Mass media, Nutrition education, School children (6-11 years), School lunch programs, Student involvement.
Abstract: In New Castle, Indiana, school children have taken nutrition education to the mass media. Each morning the children deliver radio broadcasts dealing with nutrition, and specifically with the school lunch menu. The local newspaper also carries the coming week's menu in its Friday editions. The idea is to make nutrition education part of everyday life, to get parents involved in good nutrition practices, and to emphasize the diversity of food choices and the interesting creative things that can be done with food.
- 3902-73
ACCEPTANCE OF THE SCHOOL LUNCH PROGRAM IN LOUISIANA HIGH SCHOOLS.
Dorothy S Bacheain
[Baton Rouge] 66 1. 1967.
LB3475.B3 P5H
Data analysis, High schools, Louisiana, Program evaluation, School food service, School lunch programs, Statistical data, Student participation.
Thesis (M.S.) - Louisiana State University. Bibliography: leaves 40-41.
Abstract: Factors affecting participation in the school food service program were explored by questionnaires administered to tenth grade students, their parents and administrators in 17 high schools in Louisiana. The sample represented urban and rural communities, large and small enrollments, public and parochial schools with three levels of participation. Participation in school food service was higher in schools with closed cupuses. Appearance and quality of prepared food, temperature of certain items and cheerful atmosphere in the room were factors associated with acceptance. Food was more important than other aspects of the program. Specific likes and dislikes were listed by the students and easy foods appeared on both lists. Price of the lunch seemed to have no effect on acceptance. This investigation is preliminary to other investigations in Louisiana and elsewhere which are aimed at improving the acceptability of the school food service programs in high schools.
- 3903-73
NOW ONE SCHOOL DISTRICT IS SERVED BY ARA.
Flora Baer
Vend 25 (1): 42-43. Jan 1971.
HF5483.V4 P5H
Commercial food service, Contract feeding, School lunch programs, Type A lunch.
Abstract: This article discusses a test program for providing school lunches to the Novato School District in California. Involved is the provision of a Type A lunch under the supervision of ARA Services. Development of the program, and food costs, preparation, and delivery are included. A unique aspect of this program is its utilization of a private foodservice company without violating a California statute which prohibits privately-owned food service companies from operating school cafeterias.
- 3904-73
MILK FLAVOR: THE TRUE TEST OF QUALITY.
D K Bandler
J Milk Food Tech 34 (7): 385-387. July 1971.
44.B J824
Flavor, Milk, New York (State), Programs.
Abstract: This paper discusses the New York State Milk Flavor Program which has identified off-flavor milk problem areas to the industry, particularly in regard to farm supply. Quality control staffs from within the milk industry and the extension staff of the Dept. of Food Science, Cornell University have cooperated to promote extra high quality dairy products with emphasis on use of techniques for the improvement of shelf life and retention of good flavor.
- 3905-73
THE BARRIERS HAVE BEEN REMOVED...THE JOB IS UP TO YOU.
Vend 25 (1): 39-40. Jan 1971.
HF5483.V4 P5H
Commercial food service, Financial support, Legislation, School food service, School lunch programs.
Abstract: This article traces the development of the School Lunch Program since its beginning in 1946. Included is information on recent Federal legislation pertaining to school lunches, standards for the provision of free and reduced price lunches, various aspects of school lunch funding, and the role private foodservice firms can play in school lunch programs.
- 3906-73
PRIORITY OF NUTRITION IN NATIONAL DEVELOPMENT.
Alan Berg
Nutr Rev 24 (8): 199-204. Aug 1970.
389.B N953
Developing nations, Economics, Family planning, International programs, Malnutrition, Planning, Professional education, Social planning.
Abstract: Nutrition today is beginning to be considered more seriously by government planners in most countries. This article for the professional nutritionist reviews the factors which these countries must take into account in budgeting for control of malnutrition. They include such economic considerations as productivity, both physical and mental, and income, relations of nutrition to population size, social and political factors, and quality of life. The author concludes that malnutrition is an obstacle to national development, requiring a bold approach to policy problems far more than marginal improvement.
- 3907-73
INTERNATIONAL CONFERENCE ON NUTRITION, NATIONAL DEVELOPMENT, AND PLANNING, MASSACHUSETTS INSTITUTE OF TECHNOLOGY, 1971; NUTRITION, NATIONAL DEVELOPMENT, AND PLANNING.
Alan D Berg, Nevin S Scribshaw, David L Call [Boston], Massachusetts Institute of Technology 415 p. 1973.
TK345.T5 P5H
Developing nations, Economic influences, Malnutrition, Planning, Professional education, Programs, Protein-rich mixture.
Abstract: This book is a report of an international conference on nutrition, national development and planning which was held at the Massachusetts Institute of Technology in 1971. Participants from many countries included nutritionists, economists, and development planners and administrators. The topics discussed were the effects of nutrition on the individual, the role of nutrition in national development, diagnosis of food and nutrition problems and establishment of priorities, determinants of malnutrition and alternative nutrition intervention programs, and a conceptual approach to nutrition program planning. The conference and the book conclude with some example case studies. Professional nutritionists in this country who are concerned with nutrition programs should find material of interest in the papers.
- 3908-73
COMPUTER-ASSISTED MENU PLANNING PROVIDES CONTROL OF FOOD SERVICE.
Jack L Novan, Edith H Brennan
Hospitals 43 (aug 1969): 107-B, 110-13. Aug 16, 1969.
RA960.H6 P5H
Computer applications, Cost effectiveness, Diet information, Hospital food service, Therapeutic and special diets.
Abstract: Discussion of the use of CAMP (Computer-Assisted Menu Planning) in the Research Hospital and Medical Center, Kansas City, Mo. Use of CAMP has reduced raw food cost, produced a savings in time of the diet department, allowed for new and better concepts in management control.
- 3909-73
TYPE A--THE ETHNIC WAY.
Elaine Brand
Food Nutr 3 (5): 14-15. Oct 1973.
ATX341.P615
Elementary schools, Ethnic foods, Ethnic groups, Menu planning, New foods, New York City, Parent participation, School breakfast programs, School lunch programs.
Abstract: Some 12,000 students from 20 elementary and junior high schools in the Lower East Side of New York City are participating in an ethnic lunch program, which reflects the composition of the group (73 per cent Puerto Rican, 15 per cent Black, 8 per cent Chinese, and a widely varied remaining 4 per cent). Parents assisted in developing menus, which met USDA requirements for Type A lunches. Preliminary descriptions of unfamiliar foods helped in gaining student acceptance, where problems surfaced (e.g. Bean sprouts). Menus were revised. The plan also extended to school breakfasts.
- 3910-73
KEEPING KOSHER WITH CHICKEN.
Elaine Brand
Food Nutr 3 (4): 8-9. Aug 1973.
ATX341.P615
Cookery, Jewish, Kosher foods, Private schools, Religious dietary laws, School children (6-11 years), School food service, School lunch programs, Type A lunch.

3911-73

Abstract: This article tells how the Yeshiva Dov Revel, a private Jewish school in Forest Hills, New York, was able to take on the Type A lunch and yet keep it kosher. Their secret is in their use of chicken.

3911-73

LUNCH-IS THE TEACHER.

Elaise Brand

Food Nutr 3 (3): 11-12. June 1973.

aT1341.P615

Equipment, Facilities planning and layout, Mentally handicapped, Parochial schools, Philadelphia, School lunch programs, Special education.

Abstract: In a parochial school for the mentally handicapped in Philadelphia, a new school lunch program is providing not only hot meals for the students, but also an educational and training experience for the boys and girls who help operate the lunchroom. The success of the program in both respects is described in this article.

3912-73

NEW DETROIT PROGRAM TAKING A GIANT STEP.

Charles Brooks

Vand 24 (H): 41-43. Apr 15, 1970.

HF54H3.V4 P58

Feasibility studies, Menu planning, School lunch programs.

Abstract: This article discusses the New Detroit Pilot Lunch Program, a 10-week feasibility study to ascertain the acceptance of "astrolanches" in elementary schools which have no kitchen facilities. Five sample menus are included as well as data on potential costs, funding and participation.

3913-73

BUFFALO BUILDS LUNCH PROGRAM.

Charles Brooks

Vand 24 (H): 25-27. May 15, 1970.

HF54H3.V4 P58

Commercial food service, Elementary schools, Low income groups, School lunch programs.

Abstract: This article discusses the lunch program built by Service Systems, Inc., a large foodservice operator in the Buffalo area, for 28 elementary schools in the city's depressed inner section.

3914-73

HOME DELIVERED MEALS FOR OLDER AMERICANS: A DEMONSTRATION.

Fredric Nachholts

U.S. Administration on Aging

[Washington] 197 p. [1973].

T1361.A3H8 P58 (U.S. Dept. of Health, Education and Welfare.

DHEW publication no. (OS) 73-2023a)

Aging, Elderly (65 + years), Evaluation, Meals on Wheels, Professional education.

Final report and guidelines, Sept. 1971. Supported in part by Demonstration grant no. 93-P-75023/4. Bibliography: p. 71.

Abstract: This report presents information on how a program to deliver meals to the homes of elderly people was planned and carried out. Details of equipment, selection of staff and participants, costs to recipients, how the food was handled and delivered and how the community was made aware of the program are included in the report. Volunteers proved to be effective and economical deliverers of the meals. Included in the appendices are staff job descriptions, sample application and other forms, sample menu cycles, comparative costs, and guidelines for implementing such a program. Of interest to nutritionists and others concerned with feeding programs for the elderly.

3915-73

UPDATE: ARA'S DETROIT SCHOOL SERVICE.

Ron Bytner

Vand 24 (16): 42-46. Oct 1970.

HF54H3.V4 P58

Cold Tray Pack, Elementary schools, Low income groups, Menu planning, Pilot projects, School lunch programs.

Abstract: This article provides commentaries from the Detroit School System, New Detroit, Inc., and ARA covering a 10-week cold lunch pilot program for 16 elementary schools in Detroit's poverty areas in spring 1970. Results of the spring trial and adjustments for the fall including a revised 16-day lunch menu are presented.

3916-73

CAFETERIA + COLOR = FUN!

Food Nutr 3 (8): 10-11. Aug 1973.

aT1341.P615

Cafeterias, Dining rooms, Facilities planning and layout, Interior design, School children (6-11 years), School food service, School lunch programs.

Abstract: Children react favorably to bright colors and cheerful surroundings. According to the experience in one elementary school, a big colorful wall mural depicting real and storybook animals has had great success. Not only has it brightened up a once dingy basement cafeteria, but it has also attracted the children's interest in the story book characters and thus given a spark to the school's reading program.

3917-73

THE NEAREST SCHOOL SUBJECT--BREAKFAST (FILMSTRIP/RECORD).

Cereal Institute, Inc

Chicago, Midwest Film Studios 1 filmstrip, 30 Pr., col, 35mm and phonodisc: 33 1/3 rpm. [n.d.].

LE3473.N4 P58 AV

Breakfast, Child nutrition programs, Nutrition, School breakfast, School breakfast programs.

Includes script with narration and scene description. Also contains phonodisc: 33 1/3 rpm n/a.

Abstract: This filmstrip explains the importance of an adequate breakfast for school children. Using cartoon-style figures, it also shows how state and city school lunch directors and other school and community leaders can organize their own School Breakfast Programs.

3918-73

CHILD NUTRITION PROGRAMS OF THE FOOD AND NUTRITION SERVICE, U. S. DEPARTMENT OF AGRICULTURE.

Natr Program News p. 1-4. May-June 1973.

1.982 128955

Child nutrition programs, Food distribution programs, Government role, Legislation, Milk programs, School breakfast programs, School lunch programs, USDA Feed and Nutrition Service.

Abstract: The National School Lunch Act was passed by Congress in 1946. The Child Nutrition Act of 1966 authorized a pilot breakfast program, a special milk program, and a nonfood (equipment) assistance program. In 1968, The Special Food Service Program for Children was established. From these beginnings, food assistance programs for children have expanded each year, reaching more schools and child-care centers across the U.S. Food is available to the needy as well as to those who can pay the full price for meals. Coordinated efforts are underway to bring the National School Lunch Program to these remaining institutions that do not yet have a lunch program. All students should have access to a nutritious midday meal, whether or not they can afford to pay for it.

3919-73

CHILD NUTRITION COUNCIL SUBMITS FIRST REPORT.

Sch Foodserv J 26 (4): 22. Apr 1972.

389.N 5C86

National Advisory Council on Child Nutrition.

Abstract: Recommendations of the National Advisory Council on Child Nutrition.

3920-73

A COORDINATED APPROACH TO CHILD NUTRITION.

Food Nutr 3 (6): 15. Dec 1973.

aT1341.P615

Child development, Child nutrition, Disadvantaged youth, Educational programs, Low income groups, Nutrition education, School children (6-11 years), School lunch programs.

Abstract: In Horry County, South Carolina, a child nutrition program has been established that coordinates existing community resources to help low-income school children. Child development specialists are stationed at participating schools to see that the students get regular physical exams and needed medical care. These specialists also work with teachers to create health and nutrition lessons, providing background information for teachers to use in their classrooms. The schools have begun serving breakfast each morning, and the school food service has become an integral part of the nutrition education program. Since the beginning of the project in 1971, improvement has been noticed in the children's overall health, their alertness, and their general level of energy.

3921-73

THE SCHOOL LUNCH.

Marion L Cronen

Peoria, Ill., Charles A. Bennett Co. 512 p. 1962.

LE3473.C7 P58

Child nutrition programs, Financial management, Food handling, Food preparation and distribution systems, Food purchasing, Food service management, Laws, School food service, School lunch programs.

Abstract: This is a basic college textbook for those interested in or planning to enter the field of school food service management. It covers all aspects of school lunch and child nutrition programs as they existed up to 1962. Topics discussed include financial management, child nutrition, food preparation standards, food distribution, food purchasing, and legislation bearing on school food operations.

3922-73

CROTTY'S SCHOOL SERVICE--A HIT IN HASTINGS.

Vand 25 (6): 32-34. June 1971.

HF54H3.V4 P58

Commercial food service, High school students, Junior high school students, School lunch programs.

Abstract: This article discusses the introduction of the Crotty Brothers food service into the junior and senior high schools of Hastings, Michigan.

3923-73

DOUBLE SHIFT AT HIGH SCHOOL OPENS DOOR TO VENDING.

Vand 25 (1): 48-49. Jan 1971.

HF54H3.V4 P58

Contract feeding, High school students, School food service, Snacks, Vending machines.

Abstract: This article describes vending foodservice at Buskirk High School in a suburb of Kansas City, Missouri. The school provides a double-shift eating schedule to provide snacks for juniors and seniors who attend in the morning, and sophomores who attend in the afternoon.

- 3924-73**
THE DYNAMICS OF COMMUNITY COMMITMENT.
 Food Serv 35 (7): 26-28, 32. July 1973.
 389.2538 F732
 Age groups, Food preferences, Food service training, Massachusetts, Menu planning, Nutrient requirements, Nutrition education, Nutrition programs, School food service.
 Abstract: This article describes the school food service and nutrition education programs of the Brookline, Massachusetts, school system. These programs owe their origin and pioneering leadership to Marion Croan, Brookline's internationally known food service director. When Brookline high school became an open campus, students stopped patronizing the school cafeteria. Ms. Croan redesigned the school menu in such a way as to bring the students back. She has also developed a program for feeding the elderly that has become a model for the nation. The program has not only provided adequate, inexpensive nutrition for elderly people, but has brought them a renewed social life as well.
- 3925-73**
GUIDELINES FOR HEALS-OF-WHEELS AND CONGREGATE HEALS FOR THE ELDERLY.
 Eleanor H Eccleston, Louise E Haulton
 Camp Hill, PA, Pennsylvania Dietetic Assn. 35 p. May 1973.
 Y1946.R25 P&N
 Basic nutrition facts, Bibliographies, Catering, Cook-helpers, Elderly (65 + years), Meals on wheels, Menu planning, Nutritional adequacy, Volunteers.
 Abstract: This reference on how to organize a feeding program to deliver meals to aged or otherwise handicapped people who cannot fix their own should be of value to nutritionists and other planners concerned with such problems. Factors considered include how to establish eligibility, plan meals and charge for them, organize governing body, recruit personnel, determine nutritional adequacy of meals, and provide educational opportunities for patrons.
- 3926-73**
CHILDREN NOW EAT MILK IN ZAMBIA--UNICEF HELPS DEVELOP A NOVEL, NUTRITIOUS BISCUIT.
 David Egli
 Nutrition 24 (4): 251-252. Winter 1970.
 389.8 H959
 Milk products, Nutrition, Supplemental feeding programs.
 Abstract: This paper concerns the introduction of the 'milk biscuit' in Zambian schools to use as a supplementary aid-nourishing snack. The Zambian National Food and Nutrition Commission found that the biscuit provides an effective daily supplement in combating serious child malnutrition. A brief resume of the nutrition program conducted by the Zambian government is included.
- 3927-73**
HUNGER IN AMERICA: ONE WOMAN'S POINT OF VIEW.
 Jean Fairfax
 Sch Lunch J 23 (3): 21-26. Mar 1969.
 389.8 SCH6
 Child nutrition programs, Disadvantaged youth, Free lunches, Government role, Hunger, Reduced price school lunches, School administration, School food service, United States.
 Abstract: In this speech before the Second Annual School Administrators' Seminar, Ms. Fairfax calls on school districts around the country to get busy and start establishing free and reduced-price meals for disadvantaged children. The USDA was supposed to produce guidelines for determining who and where the needy children are, but as of the date of this speech, the USDA had not done so. Therefore, it is up to individual school districts to take up the responsibility themselves. If more viable free lunch programs are not started soon, children's suffering from hunger and malnutrition in the U.S. will get worse.
- 3928-73**
FOR ARA DETROIT: THE FIRST SCHOOL DAY.
 Vend 24 (10): 31-32. May 15, 1970.
 MF5483.Va P&N
 Astro-paks, Cold Tray Pack, Commercial food service, Elementary schools, Low income groups, Pilot projects, Satellite, School lunch programs.
 Abstract: This article features a number of photographs taken the first day of a 10-week pilot lunch program to provide lunches for children in 16 of Detroit's inner city elementary schools. Lunches for this program, known as "astro-paks" are prepared by ARA Service of Detroit.
- 3929-73**
GAO SURVEY INDICATES ROOM FOR IMPROVEMENT.
 Sch Foodserv J 27 (9): 17. Oct 1973.
 389.8 SCH6
 Child nutrition programs, Federal aid, General Accounting Office, Government role, Legislation, Program evaluation, School lunch programs, Surveys, USDA Food and Nutrition Service.
 Abstract: The General Accounting Office has conducted a six-state survey to determine how well the USDA Food and Nutrition Service was carrying out the objectives of child feeding programs. GAO found lack of funds and interest to be the main reasons for the non-participation of most schools. Lack of interest stemmed from the requirements of the program to be nonprofit, to serve Type A lunches, and to provide free or reduced-price meals. Other schools reported lack of funds to
- provide facilities. Needy schools can get 75% of the cost of equipment through a non-food assistance program, but this excludes construction of facilities.
- 3930-73**
GHETTO KIDS TACKLE FROZEN TYPE A LUNCHEES WITH GUSTO.
 Quick Frozen Foods 36 (4): 32-33. Nov 1973.
 389.8 Q4
 Baltimore, Convenience foods, Disadvantaged youth, Frozen foods, School children (6-11 years), School lunch programs, Type A lunch.
 Abstract: Ghetto schools in Baltimore have taken up the use of frozen foods in the lunch program. A study of student behavior after institution of the hot lunches from frozen products has revealed an increase in children's energy and attention span. This article describes the operation of the program.
- 3931-73**
GOOD FOOD AND GOODWILL COME PACKAGED TOGETHER.
 Amer School Board J 158 (5): 48-50. Nov 1970.
 LB2831.A4 P&N
 Elementary schools, Food serving methods, Philadelphia, Satellite, School lunch programs, Type A lunch.
 Abstract: This article discusses a satellite school lunch program in Philadelphia's elementary schools, the second largest public school hot lunch program in the Nation.
- 3932-73**
EVALUATING NUTRITION INTERVENTION PROGRAMS.
 John E Gordon, Nevia S Scrimshaw
 Nutr Rev 30 (12): 263-265. Dec 1972.
 389.8 H953
 Evaluation, Evaluation methods, Nutrition programs, Professional education.
 Abstract: The authors of this article review the problems of evaluating nutrition intervention programs for the professional nutritionist. They consider the evaluation process, what techniques to use and how to use them, some evaluation problems in public health, criteria for program evaluation, and uses and applications of evaluation.
- 3933-73**
COMMENT ON THE ABOVE.
 Edward Hekman
 Nutr Rev 31 (12): 389-390. Dec 1973.
 389.8 H953
 Disadvantaged groups, Low income groups, National School Lunch Program, Professional education, School children (6-11 years).
 Comment on "The National School Lunch Program in 1973 some accomplishments and failures," Moses Lukacer, same issue, p. 385-388.
 Abstract: This article comments upon an accompanying review of current national and state policies affecting participation of needy children in the National School Lunch Program. The author states that all schools participating in the program must provide free meals to children whose family's income is at the minimum poverty level determined each year by the Department of Agriculture. States now must submit annual reports showing how they plan to extend lunch programs to schools hitherto without food service or lunch programs, and state revenues must now cover a portion of the matching funds. Data are now being collected on racial composition of groups eligible for and participating in the program. For nutritionists, school administrators and school food service managers.
- 3934-73**
A NEW DECADE FOR SCHOOL FOOD SERVICE.
 Edward J Hekman
 In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 11-18. 22 June/July 3, 1970.
 LB3479.U5039 P&N
 Federal programs, School food service.
 Abstract: This paper discusses the new decade for school food service. Topics included are the objectives of USDA Food and Nutrition Service, the size of current food assistance programs such as the Food Stamp Program, the Commodity Distribution Program and the School Lunch Program, the 1971 budget recommendations for the Food and Nutrition Service, a resume of the major provisions of Public Law 91-248, new directions for child nutrition programs, the improvement of communication, on-going research and evaluation studies, and questions for the future.
- 3935-73**
CONFERENCE SUMMARY AND CLOSING REMARKS.
 Edward J Hekman
 In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 174-175. June 27-29, 1972.
 TX345.N3 1972 P&N
 Child nutrition programs, Conferences, Food industry, Meetings, Proceedings, School food service, Yugoslavia.
 Abstract: This article is a transcript of the closing speech praising the work of this conference and thanking the participants for attending.
- 3936-73**
OTHER CURRENT PROJECTS.
 Stephen Hienstra
 In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 53-58. June 27-29, 1972.
 TX345.N3 1972 P&N

- 3937-73
Child nutrition programs, Economics, North Carolina, Program evaluation, Program planning, Research, School lunch programs, Washington (State).
Abstract: This article synthesizes various studies of child nutrition programs--their objectives, their modes of operation, and evaluation of their success.
- 3937-73
NO UNIVERSAL FREE LUNCH.
George Muckenberry
Food Nutr 8 (11): 17. Nov 1973.
TX943.P6 P5N
Costs, Federal aid, Free lunches, School lunch programs.
Abstract: This editorial argues that providing free lunches to all public school children will not solve the costs of record-keeping. Such a program would, in fact, be more expensive--costing the taxpayers upwards of \$10 to \$12 billion--and would not insure that all children get a good, nutritious diet.
- 3938-73
THE ADMINISTRATION OF "SELECTIVITY" IN THE BREAKFAST PROGRAM OF A PUBLIC ELEMENTARY SCHOOL.
George Moehne, Mary K Ruth
Child Welfare 50 (4): 201-207. Apr 1971.
HV701.C4 P5N
Low income groups, School breakfast programs.
Abstract: This article tackles the problem of how to make sure all the children who should have a free or reduced priced breakfast are given one. (The family may be economically deprived, or the mother may be too ill to provide breakfast, or there might be some other extenuating circumstance.)
- 3939-73
AN IDEA'S TIME COMES TO PHILADELPHIA.
Sch Lunch J 23 (6): 35-41. June 1969.
389.8 SC86
Cost effectiveness, Food preferences, Food preparation and distribution systems, Food service management, Philadelphia, Satellite, School children (6-11 years), School food service, School lunch programs.
Abstract: After years of suffering an outdated and inadequate school lunch program, the Philadelphia schools have settled on the idea of satellite feeding. It was found to be the most economical way of providing nourishing lunches for students of a large urban district, many of whom are too poor to be able to afford the price of a school lunch. This was made possible by the federal government subsidy of free or reduced-price lunches for schools in poverty areas. The satellite program has also solved the problem of Philadelphia's schools that had outdated or nonexistent food service facilities and that had too little money to finance expansion and improvement.
- 3940-73
INNOVATION WITHIN THE SEATTLE SCHOOL LUNCH SYSTEM.
Food Serv 35 (9): 40,42,80. Sept 1973.
389.2538 P732
Convenience foods, Cost effectiveness, Innovation, International foods, Menu planning, School food service, School lunch programs, Seattle, Student participation.
Abstract: The Seattle public school students are experiencing something new in school lunch programs. The city's school food service director has experimented with convenience foods and devised a menu based on international cuisines. It offers Chinese, Mexican, Italian, Black "soul" cooking, American Indian dishes, and multicultural menus on five successive days. The meals are as attractively merchandised as any to be found in commercial food establishments. The result has been enthusiastic student participation. Operations and food costs are strictly controlled.
- 3941-73
NUTRITIONAL EVALUATION OF SCHOOL LUNCH PROGRAMS IN TWO SELECTED VILLAGES.
Godavari Mahalanathan, S Premakumari, Rajasani P Devadas
Indian J Nutr Diet 6 (4): 308-315. Oct 1969.
QP141.A136
Applied nutrition, Child nutrition programs, India, Nutrient intake, Nutritional status, Research, Special groups, diets.
Abstract: This article describes a study of the nutritional value of school lunches provided in two villages of the Coimbatore District of India. This study was a basis for evaluating the impact of the nationwide Indian Applied Nutrition Program (ANP). In general, the ANP impact was favorable, although improvement was needed in organization and regularity of operation.
- 3942-73
KID SCRABLE TO LUNCH!
Food Nutr 3 (4): 12. Aug 1973.
TX381.F615
High school students, High schools, Menu planning, School food service, School lunch programs, Type A lunch.
Abstract: When students reach high school, they ought to be able to choose their own meal from a variety of dishes. The experience of one high school suggests that such a choice is possible, even when the school food service switched to the Type A lunch.
- 3443-73
NUTRITION IN SCHOOL FOOD SERVICE.
Paul A Lachance
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 101-103. June 27-29, 1972.
TX345.B3 1972 P6B
Bagger, Child nutrition programs, Nutrient intake, Nutrient requirements, Nutrient standards, Recommended Dietary Allowances, School children (6-11 years), School lunch programs, Type A lunch.
Abstract: There are several lunch alternatives available to the school child: eating at home, at a commercial food service, bringing lunch from home in a brown bag, school-provided meals, or no food at all. The brown-bag students leave very little food waste--they eat 92% of their food--but some of the bag lunches assure one-third of the RDA. Type-A-lunch students are not better off--these lunches cannot assure one-third of the RDA, either. They are shy of calories by 80% to 100%. This should not be a problem, however, because already there are too many obese children. Protein allotment in Type A lunches is usually above the RDA. This overload is unnecessary because the average American already consumes on the order of twice the RDA for protein. Iron is usually too low 99% of the time. Micronutrient values are anywhere from 39% to 49% below the RDA. Also, vitamin A is below the RDA 50% of the time. School food service directors should demand nutrient analysis information on Type A lunch foods.
- 3944-73
FOOD FOR ALL; A HANDBOOK.
League of Women Voters
Washington 29p. Mar 1972.
HV696.P6L4 P6B
Consumer education, Emergency food and Medical Service Program, Food distribution programs, Food stamp programs, Milk programs, National School Lunch Program, School breakfast programs, Supplemental feeding programs.
Abstract: This booklet gives detailed summaries of current government food programs. The responsibilities of local, state and federal authorities and the rights of participants are outlined. Topics covered include food stamp and distribution programs, school lunch and breakfast programs, and programs of supplementary feeding. Of interest to the consumer concerned, as well as to directors of school lunch and other feeding programs.
- 3945-73
SCHOOL LUNCH EXPANSION ROADBLOCKED.
Rodney Leonard
Vend 25 (2): 61-62. Mar 1971.
HF5483.V4 P6B
Federal aid, Free lunches, School lunch programs.
Abstract: The author presents his views as to why the Nixon Administration's proposed program for free or reduced-price lunches for school children has failed to date.
- 3946-73
LOG OF THE EXECUTIVE DIRECTOR: AN HISTORIC DOCUMENT.
Sch Lunch J 24 (1): 46-48. Jan 1970.
389.8 SC86
Food distribution programs, Food industry, Government role, Guidelines, Hunger, Industry role, Malnutrition, National School Lunch Program, White House Conference on Food, Nutrition and Health.
Abstract: The December, 1969, White House Conference on Food, Nutrition and Health produced one of the most remarkable statements ever drafted on the role of the National School Lunch Program in combatting hunger not only among school-age children, but among the hungry of all ages. This document was developed not only by representatives of ASPSA, but by panel members representing all areas of the food service industry. The final Conference statement is contained in this article along with observations by the Executive Director of the American School Food Service Association.
- 3947-73
A LOOK AT HIGH SCHOOLS: WHAT MAKES LUNCH SELL?
Food Nutr 3 (5): 5-7. Oct 1973.
TX381.F615
A-la-carte service, Attitudes, Box Lunch, Facilities planning and layout, High school students, Menu planning, School lunch programs, Student participation.
Abstract: A year-long study of twenty high schools in the United States turned up several factors which influence participation in the National School Lunch Program. Campus schools (students restricted to grounds) showed very low participation. A-la-carte service is related to low participation; administrator-faculty attitude is linked with low participation where indifferent or negative outlooks are in evidence. Students' attitudes are crucial; high-participation school students considered a nutritious lunch essential to health, low-participation school students did not. Length of lunch period, facility appearance, participation in menu planning, and attractive presentation of food are factors in gaining acceptance. Box Lunches proved to be particularly successful.
- 3948-73
THE NATIONAL SCHOOL LUNCH PROGRAM IN 1973: SOME ACCOMPLISHMENTS AND FAILURES.
Rosae Lukaczar
Nutr Rev 31 (12): 385-388. Dec 1973.
389.8 N953

- Disadvantaged groups, Low income groups, National School Lunch Program, Professional education, School children (6-11 years). Full document available from U.S. Commission on Civil Rights. Abstract: An economist of the Commission on Civil Rights analyzes the performance of the National School Lunch Program in relation to its stated goal of feeding all needy school children free or reduced-price lunches. In late 1972 more than 1.9 million such children were not receiving these benefits, in part because school districts may opt not to participate, in part because the definition of who is needy is also locally determined. State matching of funds often has been lacking. There is a dearth of information on how minority groups are faring in having their needs met. For nutritionists, school administrators and school food service professionals.
- 3949-73**
CONVENTION COMMITTEE: 'CHILD NUTRITION MUST LEAP FORWARD'.
 Richard Lyng
 Sch Lunch J 23 (8): 88-9a. Sept 1969.
 389.8 3C86
 Child nutrition programs, Food technology, Hunger, Innovation, Malnutrition, Prediction, Program design, School food service, Speeches.
 Abstract: Now is the time to bring some new thinking, new ideas, new procedures into the child feeding program. We have before us two critical objectives. First, we must provide some type of school food service to every child who needs it. Special emphasis must be applied to provide food service to children from low-income families; too often they are the ones in desperate need of more food and better nutrition. Our second major goal must be to take advantage of modern technology and new food preparation techniques, to streamline our overall operating and management procedures to meet the needs of a new generation and a new age. Doing things the way we have been doing them, however good that has been, can't be good enough. We must strive, imaginatively and creatively, for new and improved methods of bringing needed nutritious foods to this nation's children. Now is the time to rid America of hunger and malnutrition by ensuring that the newest generation of young Americans is healthy and well-nourished.
- 3950-73**
WHAT'S BEING DONE ABOUT MALNUTRITION AND HUNGER?
 Anne Yano
 Forecast Home Econ 18 (9): F36-F37, F56, F58, F60, F62. May/June 1973.
 321.8 B752
 Donated foods, Federal aid, Food stamp programs, Meals on wheels, Milk programs, Recipes, School lunch programs, U.S. Dept. of Agriculture.
 Abstract: This article discusses the new USDA food programs such as food stamps, school lunches, milk programs, Meals-on-wheels, etc. The Donated Food Program is featured and 17 recipes containing donated foods are included.
- 3951-73**
INITIATING AND IMPLEMENTING A NEW SCHOOL FOOD SERVICE IN SALT LAKE CITY ELEMENTARY SCHOOLS.
 D Dale Hare
 In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 39-42. June 21/July 2, 1971.
 L83879.0508 P88
 History, School children (6-11 years), School lunch programs.
 Abstract: This paper discusses the history of school lunch programs in elementary schools in Salt Lake City, and the planning and problems involved in implementing a new school lunch program in fall 1967.
- 3952-73**
MARKET CATEGORY: SCHOOL LUNCH.
 Food Serv 35 (7): 34, 53. July 1973.
 389.2538 F732
 Cost effectiveness, Food delivery systems, Food preparation and distribution systems, Food purchasing, Food serving methods, Nutrient requirements, Packed lunch, School food service, School lunch program.
 Abstract: Pre-packed lunch systems are answering the need for reasonably priced, nutritious, hot lunches for school children. They can be prepared and distributed by a central central or purchased totally pre-prepared from food processors. Both systems assure strict quality control, portion control, and efficient use of space and labor. The packaging materials are disposable which simplifies the clean-up process. At satellite schools, only a minimal labor force is needed to receive and serve the food.
- 3953-73**
WINNERS OR LOSERS?
 Josephine Hartin
 Food Mgt 8 (10): 27-28. Oct 1973.
 T1943.P6 P88
 Cost effectiveness, Food preparation and distribution systems, Menu planning, Nutrition education, School food service, School lunch programs, Student involvement, Student participation.
 Abstract: If students have a negative attitude toward the school food service and the meals it prepares, no amount of coercion can make them participate. The answer is to get students involved in the decision-making process via a student school's food program. Not only will student involvement improve the food service's "image," but it will also provide a sense of establishing interest in nutrition education and the workings of the food business.
- 3954-73**
THE REBIRTH OF SCHOOL LUNCH.
 Josephine Hartin
 Food Mgt 8 (6): 17-18. June 1973.
 T1943.P6 P88
 Educational influences, Food service management, Legislation, Planning, Psychological aspects, School administration, School food service, School lunch programs.
 Abstract: School food programs must emphasize service—the best utilization of human resources to serve pupils. This has become especially important since the advent of the Better Schools Act of 1973 (Educational Revenue Sharing). These funds are sent to the states to be spent according to the priorities of each state. School food service no longer receives separate funding. Its needs are included in a catch-all allotment entitled "other supporting services and materials." Funds for school food service will likely be reduced due to competition with textbooks, office equipment, teacher training programs, and other expenditures which eat into this common allotment of money. With such conflicts in sight, individual food service directors must work on their own to see that school meals remain an integral part of their school districts' commitment to child nutrition.
- 3955-73**
DOLLARS AND SENSE OF NUTRITION EDUCATION.
 Marann Mitchell
 In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 78-81. June 21/July 2, 1971.
 L83879.0508 P88
 Administrator role, Cost effectiveness, Food programs, Nutrition education, Planning, United States.
 Abstract: This paper discusses a proposed Universal Food and Nutrition Education Program for all children and the cost of such a program. Information on the proposed bill HR 5291, sponsored in Congress by the American School Food Service Association, is presented. HR 5291 could assure adequate nutrition offerings for the Nation's children, encourage the teaching of principles of good nutrition as an integral part of the total educational process, and strengthen state and local administration of food service programs for children.
- 3956-73**
SCHOOL FEEDING IN DEVELOPING COUNTRIES: AN OVERVIEW OF PROGRAM ACTIVITY AND PROBLEMS AS PERCEIVED BY CARE STAFF ABROAD.
 Joan Hentage
 J Sch Health 43 v (6): 350-356. June 1973.
 L83801.J6 P88
 CARE, Developing nations, Donated foods, Planning, Professional education, School lunch.
 Abstract: The report based on questionnaires submitted by CARE overseas employees working in 25 countries on assisted school feeding programs concludes these programs develop in three stages. After the first, in which all energies are devoted to getting conditions to the recipients, the host country role expands and the program begins to take root. Then for the third stage, a wholly national program, does not exist. The author postulates its development depends on coherent development of the whole society. The audience for this report should include planners of child feeding programs both here and abroad.
- 3957-73**
2 WAYS TO MAKE SCHOOL LUNCH FUN!
 Benedicto Rostoya
 Food Nutr 3 (5): 8-11. Oct 1973.
 NTJ381.P615
 Attitudes, Elementary schools, Food serving methods, High schools, School lunch programs, Student involvement.
 Abstract: Family type lunches are served at six elementary schools in Beaverton, Oregon. Students selected as hostesses and hosts arrive before the other children and pick up the main dishes. After setting the tables for small groups of six to eight students, they also go for seconds and clear the tables. Seating is considered an honor and the program is very successful. High school students in Beaverton are being served lunch in a way adapted from the most successful quick-service food chains. Selections are many and students react by trying new foods. Of great importance is food service personnel attitude, described as "a little love in the soup."
- 3958-73**
SCHOOL FOODSERVICE: NO KID STUFF!
 Jenee R Byers
 Cooking for Profit 39 (233): 29-41. May 1970.
 T1901.C6 P88
 Canned foods, Cooking equipment (Seall), Milwaukee, School food service supervisors, School lunch programs.
 Abstract: This article discusses the school lunch program of Milwaukee, Wisconsin, one of the largest in the U.S. The presentation consists of a number of quotes from Tom Farley, Director of School Food Services in Milwaukee.
- 3959-73**
FIRST ANNUAL REPORT OF THE NATIONAL ADVISORY COUNCIL ON CHILD NUTRITION: ANNUAL REPORT/1971.
 National Advisory Council on Child Nutrition
 Washington, D.C. 10 p. 1972.

3960-73

RJ206.1183 1971

Annual reports, Child nutrition programs, Federal aid, Food service workers, Legislation, National Advisory Council on Child Nutrition, Nutrient standards, Nutrition education, School food service.

Abstract: The annual reports of the National Advisory Council on Child Nutrition make recommendations to the President and the USDA for improvements in existing programs. This issue contains proposals for (1) implementing nutrition education curricula within the Child Nutrition Programs, (2) reaching schools without Child Nutrition Programs, (3) upgrading school food service personnel, (4) revising nutritional standards for Child Nutrition Programs, and (5) implementing of the advance funding authority for Child Nutrition Programs.

3960-73

SECOND ANNUAL REPORT OF THE NATIONAL ADVISORY COUNCIL ON CHILD NUTRITION; ANNUAL REPORT/1972.

National Advisory Council on Child Nutrition
Washington, D.C. 14 p. 1973.

RJ206.1183 1972

Annual reports, Federal aid, Food service workers, National Advisory Council on Child Nutrition, New foods, Nutrition education, School administration, Student participation, Sauser progress.

Abstract: The annual reports of the National Advisory Council on Child Nutrition make recommendations to the President and the USDA for improvements in existing programs. This issue contains proposals for (1) training teachers in nutrition and school food operations, (2) informing school administrators of the importance of nutrition education and school food service, (3) using school food service personnel as resource persons for teachers, (4) asking federal funds available for nutrition education efforts, (5) increasing student participation in Child Nutrition Programs, (6) involving schools in sausage feeding programs, and (7) monitoring the use of new foods and educating students, parents, and school personnel about them.

3961-73

PROCEDINGS.

National School Food Service Conference, Rutgers University, 1972

New Brunswick, N.J. 184 p. 1972.

TR345.83 1972 P81

Child nutrition programs, Conferences, Food standards and legislation, Food technology, Nutrient standards, Nutrition, Nutrition policy, Proceedings, School food service.

Abstract: U.S. Department of Agriculture and the office of Economic Opportunity jointly sponsored a two-year research program, funded by Rutgers University. The program had four objectives: (1) to design a more effective system of school feeding, especially in schools now without food service facilities; (2) to investigate means of improving the nutritive value and acceptability of school food through processing and fortification of donated commodities, and through the use of the technical and marketing ingenuity of the U.S. food industry; (3) to explore ways of using school programs to promote the commercial marketing of nutritionally improved foods; (4) and to gather basic data to improve the USDA feeding program. The purposes of this conference were: to provide and interchange among state school lunch directors, government officials, and cooperating food industry representatives; and to report on the findings of the Rutgers' USDA/OEO project.

3962-73

NATIONAL SCHOOL LUNCH WEEK: PROCLAMATION.

Richard Nilsons Nixon

Sch Lunch J 23 (9): 76. Oct 1969.

389.8 SC86

Advertising, Government role, National School Lunch Week, Presidential messages, School lunch programs.

Abstract: This is the presidential proclamation establishing the week beginning October 12, 1969 as National School Lunch Week.

3963-73

BREAKFAST BREAKTHROUGH (SLIDES).

North Carolina School Food Service Division
Raleigh, N.C., School Food Service Division 80 slides, 2" x 2", color. [1973].

LB3473.87 P88

Child nutrition programs, School breakfast, School breakfast programs.

Includes script with narration and scene description.
Abstract: This slide presentation about the school breakfast program was designed by the North Carolina School Food Service Division to introduce interest and initiate action for school breakfast programs. The slides show that by asking breakfast a part of the school's total program, children are able to get their proper nutrition, thereby asking it easier for them to concentrate on their studies.

3964-73

NEALS FOR THE SCHOOL MARKET.

Ira E Mann

Food 24 (16): 40-41. Oct 1970.

HF5483.V4 P88

Commercial food service, National School Lunch Program, School lunch programs.

Abstract: This article traces the formation and progress of the National School Lunch Program through April 1970, when regulations were changed to allow participation of foodservice

firms. The author discusses the significance of this change and the continuing drawbacks, and stresses 11 points that foodservice firms should consider in their programs for serving the Nation's school children.

3965-73

EXPLORING THE SCHOOL LUNCH MARKET.

Philip C Olsson, R E Ohlson

Food 24 (18): 40-41. Dec 1970.

HF5483.V4 P81

Chicago, Commercial food service, Federal programs, School food service.

Abstract: This article covers the closing session of the 1970 NANA meeting. Philip C. Olsson traced the growth of Federal assistance programs and challenged foodservice operators to find ways of helping schools across the country meet the needs of feeding youngsters. R. E. Ohlson discussed Chicago schools and indicated how the operator can "get involved."

3966-73

PRODUCT DEVELOPMENT OPPORTUNITIES WITHIN THE SCHOOL BREAKFAST PROGRAM.

Bonnie J Pahlman

Food Prod Dev 3 (1): 73,76. Feb/Mar 1969.

RD9000.1.P64

Innovative, New products, School breakfast, School breakfast programs, School food service.

Abstract: This article is a challenge to food manufacturers and processors to develop some new products for school breakfast programs. The need is for foods that can meet the nutrition, preparation, and serving requirements of school breakfast programs.

3967-73

LOSERS: THE FEEDING OF POOR KIDS.

Billies Patterson

Food Rgt B (6): 40-43. 62. Jan 1973.

TY943.P6 P81

Culturally disadvantaged, Disadvantaged youth, Environmental factors, Psychological aspects, School food service, School lunch programs, Socioeconomic influences, Special groups, diets.

Abstract: Poor school districts carry problems not encountered in more affluent communities. Money for school food is tight; budgets are stretched thin; and worst of all, students detest the food. When the school district is poor, the school food is poor, and students are given meals that are as bad or worse than what they get at home. This article presents the pressures and the problems suffered and borne by students and food service workers in a poor district of Delaware. Their story is not unique. It is shared by thousands of low-income school districts across the United States.

3968-73

PEANUTS JOIN DONATED FOODS LIST.

Sch Foodserv J 27 (9): 16. Oct 1973.

389.8 SC86

Commodities, Donated foods, Food preparation, quantity, Food purchasing, Peanut butter, Peanuts, Recipes, School food service.

Abstract: Peanut products have joined the group of donated foods, and schools are making wide use of them. These products are highly nutritious and exceedingly popular with children, this article describes some of the ways peanut products are being incorporated into the school lunch menu, and provides a quantity recipe for peanut butter pie.

3969-73

THERE WILL BE NO HUNGRY CHILDREN IN KENTUCKY.

Carl Perkins

Sch Lunch J 22 (9): 39-44. Oct 1968.

389.8 SC86

Child nutrition progress, Free lunches, Hunger, Malnutrition, Reduced price school lunches, School food service, School lunch programs, Speeches.

Abstract: This article consists of excerpts from a speech given by Congressman Carl Perkins of Kentucky before the 1968 convention of the American School Food Service Association. In it, he praises the work of school food service personnel and calls for an expanded program of free and reduced-price lunches for children.

3970-73

PITKES POINT ALASKA; A SETTLEMENT WHERE SCHOOL LUNCH IS NOT TAKEN FOR GRANTED.

Sch Lunch J 23 (8): 46-52. Sept 1969.

389.8 SC86

Alaska, Facility requirements, Food preparation, Rural areas, School food service, School lunch programs, Student involvement, Type B lunch.

Abstract: The village of Pitkes Point is a cluster of 13 dwellings huddled by the Yaken River 75 miles from the Bering Sea. The nearest sizable town is 150 air miles to the South. There are no roads. Everything east to the 60 inhabitants is brought by plane, dog sled, or snowmobile. Pitkes Point has a one-room school house, where, since 1968, the teacher and her 10 students together have developed a full-fledged Type B hot lunch program from scratch. The students do such of the baking after school and students also designed and built the tables and benches used for dining. The students deposited their work pay into a school lunch fund which is used for ordering local supplies to supplement donated commodities. The benefits of

- the student fund have encouraged many students to open their own savings accounts (at the bank 150 miles away). This amazing school lunch program has not only improved students' vitality and health, but has also raised the self-image of the entire village.
- 3971-73**
VITAMINS VS. VENDING MACHINES.
 Harry Peasoner
 Sch Foodserv J 27 (9): 70. Oct 1973.
 389.8 SCH6
 Food preferences, Junk food, Miscellaneous foods, Nutrient intake, Nutrition, Nutrition education, School children (6-11 years), School food service.
 Abstract: This is a reprint of an editorial TV broadcast given by Harry Peasoner of the ABC network. In it he argues against the installation of junk food vending machines in schools. He bases his opinion on his own observation that children do not select nutritious food over junk food if their preferences tend toward junk food such as soft drinks, candy bars, potato chips, and the like.
- 3972-73**
THE REMARKABLE MISS WALSH AND CINCINNATI'S PENNY LUNCH.
 Sch Lunch J 23 (7): 20-25. July/Aug 1969.
 389.8 SCH6
 Academic performance, Cincinnati, Ohio, Disadvantaged youth, Free lunches, History, Hunger, Nutrient intake, Program planning, School lunch program.
 Abstract: School food service in Cincinnati began in 1908 at Jackson Elementary School in the heart of the tenement district. One teacher, Ella Walsh, saw that hunger was making her students unteachable--they couldn't stay awake, such less concentrate. Through Ms. Walsh's efforts, a kitchen was installed in the school to prepare lunches for students who couldn't go home for a meal. The lunch cost exactly one penny. If a child had no penny, the school fed him anyway. The article goes on to describe the transition from the simpler days of localized Penny Lunch programs, run by each school in its own way, to Cincinnati's multi-million-dollar operation of today.
- 3973-73**
SCHOOL FEEDING: NEW ORLEANS STYLE.
 Ronald J Rhodes
 Food Nutr 3 (3): 6-7. June 1973.
 TX341.P615
 Food preparation and distribution systems, Menu planning, New Orleans, Parochial schools, School food service, School lunch programs.
 Abstract: The dishes served at a school food service can be made interesting and innovative, causing the students to become aware of new foods and acquainted with a wide variety of cuisine. This has been the experience of one parochial school food service in New Orleans, Louisiana, where students are encouraged to try new foods.
- 3974-73**
PHILOSOPHY & NEED FOR TECHNICAL INNOVATION IN CHILD NUTRITION PROGRAMS.
 Herbert Rorex
 In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 13-17. June 27-29, 1972.
 TX345.W3 1972 P6W
 Child nutrition programs, Food standards and legislation, Food technology, Innovation, Nutrient standards, Nutrition policy, Nutritional quality, Program evaluation, School food service.
 Abstract: Three basic technical innovations are needed to improve child nutrition programs: (1) improved food delivery systems, including simplified approaches for reaching schools with no food service programs; (2) foods in new, more convenient forms to increase menu variety, to have greater eye and taste appeal for students, and to hold down costs; (3) innovative approaches to nutrition education. All future technical innovations adopted by child nutrition programs should stress human values over technical artistry and/or cost considerations.
- 3975-73**
NEW POLICY HELPS FEED NEEDY CHILDREN.
 Herbert D Rorex
 U.S., Consumer and Marketing Service
 Agric Mark 14 (1): 3. Jan 1969.
 A280.38 AG8
 Disadvantaged youth, Eligibility, Free breakfast, Free lunches, Guidelines, Reduced price school lunches, School breakfast programs, School lunch program, U.S. Dept. of Agriculture.
 Abstract: The USDA issued national guidelines for judging students need and protecting the anonymity of children receiving free or reduced-price meals. USDA suggests that in general the free or reduced-price meals should be provided to children whose families take part in or are eligible for food stamps or commodity assistance, as well as those getting public assistance. School districts must give assurance that needy children are not identified to other children. The needy youngsters must not be asked to (1) use a separate lunchroom, serving line, or dining room entrance; (2) eat at a different time than paying children; (3) work for their meal; (4) use a different token or ticket for obtaining their meal; or (5) eat a different meal than paying children.
- 3976-73**
STATEMENT OF FNS POLICY ON NUTRITION EDUCATION & TRAINING.
 Daniel Rosenfield
 In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 146-153. June 27-29, 1972.
 TX345.W3 1972 P6W
 Child nutrition programs, Consumer education, Food standards and legislation, Government role, Nutrition education, Nutrition policy, Research, USDA Food and Nutrition Service.
 Abstract: The USDA Food and Nutrition Service has recently been expanding its efforts in nutrition education and training, thanks to the provisions of PL 91-248 enacted in 1970. This law created the FNS Technical Services Staff which overseas and provides nutrition training to personnel in a number of areas. Moreover, it makes available line items for funds for nutrition education purposes. This article purports to explain FNS policy with regard to nutrition education.
- 3977-73**
FEEDING CHILDREN THROUGH USDA PROGRAMS.
 Daniel Rosenfield
 Food Technol 27 (8): 36-38. Aug 1973.
 389.8 F7398
 Child nutrition programs, School breakfast programs, School food service, School lunch program, U.S. Dept. of Agriculture.
 Based on a paper presented at the 33rd Annual Meeting of the Institute of Food Technologists, Miami Beach, Fla., June 10-13, 1973.
 Abstract: The author describes the U.S. Department of Agriculture's School Lunch Program, School Breakfast Program, and Special Food Service Program and discusses the role of new foods and food service concepts in overcoming some of the problems involved in child feeding programs.
- 3978-73**
SANDWICH LINE CURES CAFETERIA BLANKS.
 Sch Foodserv J 27 (5): 33-35. May 1973.
 389.8 SCH6
 Sandwiches, School lunch program.
 Abstract: This article discusses the addition of a sandwich line in the foodservices of the St. Gerard-Sedeaportist Schools in Baton Rouge, Louisiana.
- 3979-73**
SCHOOL FOODSERVICE IN KNOXVILLE.
 Helen Sanstadt
 Cooking for Profit 42 (271): 24-29, 56. July 1973.
 TX901.C6 P6W
 Elementary schools, Food service management, Food service workers, High schools, Knoxville, Tennessee, School food service, School lunch program.
 Abstract: On the theory that one of the best ways to improve school food service is to learn how successful food services operate, this article describes the lunch program of the Knoxville, Tennessee school system. Through careful, future-oriented planning, dedicated, inventive workers, and a commitment to producing good food at the rate of about \$4,500,000 meals annually, the Knoxville system can be rightfully proud of its school food service achievements.
- 3980-73**
SCHOOL FOODSERVICE IN CHICAGO.
 Cooking for Profit 42 (274): 46-49. Oct 1973.
 TX901.C6 P6W
 Chicago, Food preparation and distribution systems, Food service management, Food serving methods, School food service, School lunch program, Transportation.
 Abstract: The school food service of the city of Chicago is a successful operation serving more than 70 million meals annually. The meals are prepared in over 350 individual kitchen units from raw materials. The provisions are enough to stock a small nation. Chicago has a number of poverty areas and thus a concomitant ratio of free meals--23,125,000 of them in 1970, representing \$10,406,250 in food and labor costs. This article goes on to quote statistics and describe food service operations that prove Chicago's program to be the largest Type A school meal program in the United States.
- 3981-73**
THE SCHOOL LUNCH SYSTEM MOVES UP THE "RAW-TO-READY" SCALE.
 Food Serv 35 (10): 54, 56. Oct 1973.
 389.2538 P732
 Boise, Idaho, Convenience foods, Cost effectiveness, Financial management, Food cost, Food preparation and distribution systems, Food preparation, quantity, School lunch program.
 Abstract: To combat rising food costs, the Boise, Idaho, public schools are moving to more use of convenience foods that require little preparation time and thus reduce the heavy investment in labor costs. Tight controls are kept on the new foods to make sure they are up to par nutritionally. Menus are planned around potatoes, for which Idaho is famous, and which, when properly prepared and eaten, have a high nutritive content.
- 3982-73**
BUILD, BUILD, BUILD.
 O L Searing
 Food Mgt 8 (12): 38-41, 66, 69. Dec 1973.
 TX943.P6 P6W
 Cost effectiveness, Costs, Facility requirements, Florida, Food preparation and distribution systems, Food service management.

- esent, Government role, Population growth, School food service.
Abstract: This is the story of Florida's population boom--its effects on new school construction, new food service planning and operations, and what it all costs.
- 3903-73**
ON-SITE PREPARATION PROVIDES SCHOOL FEEDING FLEXIBILITY.
O L Searing
Food Technol 27 (8):40,44-45. Aug 1973.
389.8 27398
On-site preparation, School food service, School lunch programs.
Based on a paper presented at the 33rd Annual Meeting of the Institute of Food Technologists, Miami Beach, Fla., June 10-13, 1973.
Abstract: The author explains why Broward County, Fla.'s School Food Service Department prefers on-site preparation of food rather than satelliting in bulk from a central kitchen. Included in the reasons are fewer problems with transportation, increased use of school facilities, and greater flexibility for future needs.
- 3904-73**
RELATED NUTRITION PROGRAMS.
Eva Simpson
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 82-87. June 21/July 2, 1971.
LB3a79.0508 P5W
Food programs, Nutrition education, Summer programs, Workshops.
Abstract: This paper discusses "related" nutrition programs. Included are the nutrition education roles of programs such as Head Start, Community Action Programs, Yista, the Model City Program, county Cooperative Extension Services, community nutrition councils, the vocational education program PEAST, the Utah State Department of Public Assistance, the Johnson-O'Malley workshops for Indian parents, summer programs for migrant children, and various committees interested in hunger. A brief review of some of the socio-economic and cultural factors which account for declining nutritional status in the U.S. is included.
- 3905-73**
THE ST. LOUIS STORY.
Sch Lunch J 22 (2): 32-33. Feb 1968.
389.8 SC86
Cost effectiveness, Elementary schools, Food service management, School food service, School lunch programs, St. Louis, Type A lunch.
Abstract: Fifty elementary schools in St. Louis, Missouri, are now serving cold lunches (Type A pattern) at reduced cost. This article relates how and why the St. Louis schools made the switch.
- 3906-73**
STUDENTS DECIDE FOOD PURCHASES.
Cooking for Profit 39 (233): 81. May 1970.
TX901.C6 P6N
Adolescents (12-19 years), Food preference measures, Food purchasing, Milwaukee, School food service supervisors, School lunch programs, Taste panels.
Abstract: This article describes a teenage advisory committee which taste-tests various types of ideas periodically to advise the Director of Food Service in the Milwaukee schools as to which ideas he should order from a variety available.
- 3907-73**
HISTORY AND GEOGRAPHY SERVED AT LUNCH.
B Taylor
Sch Foodserv J 26 (i.e.25, 8): 78,80-82. Oct 1971.
389.8 SC86
Education, Geography instruction, History instruction, Nutrition education, School lunch programs.
Abstract: Concept of total education used in DeKalb County (Ga.) schools, by combining study units in history and geography with lunches served at school. Parents and other interested persons, as well as teachers and food service personnel are involved.
- 3908-73**
WHY NEW JERSEY SCHOOLS DO OR DO NOT PARTICIPATE IN SCHOOL FEEDING PROGRAMS.
Dayson Thatch, Lewis B Straus
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 74-80. June 27-29, 1972.
TJ345.N3 1972 P6W
Child nutrition programs, Facility requirements, New Jersey, School administration, School lunch programs, School systems, Student participation, Surveys.
Abstract: A study, conducted to find out why New Jersey schools do not participate in school food programs, revealed the following facts. The major reason for non-participation was stated to be a lack of facilities, both of kitchens and storage areas. Many schools thought that the costs of initiating a program were extremely high. Some administrators felt the school lunch program was not consistent with the school's educational objectives, and there was community pressure not to join.
- 3909-73**
NEW CHILD NUTRITION PROGRAM OPENS.
U.S., Consumer and Marketing Service
Agric Mark 14 (1): 8-9. Jan 1969.
A280.38 AG8
Child nutrition programs, Disadvantaged youth, Federal aid, Food preparation and distribution systems, Government role, Institutional feeding, Preschool programs, Special Food Service Program for Children, USDA Consumer and Marketing Service.
Extract: The Special Food Service Program for Children is geared to reach those youngsters who cannot be helped through established school lunch and school breakfast programs. Those eligible are public and non-profit private institutions like day-care centers, settlement houses, and recreation centers that care for children from low-income areas, or from areas with easy working mothers. In-residence institutions are not eligible. Children who are able to pay for their meals are expected to do so. However, needy children will be served meals free or at a substantially reduced price. Institutions taking part in the program must: (1) make it available to children regardless of race, color, or national origin; (2) serve, on a non-profit basis, meals which meet minimum nutritional requirements; (3) supply free or reduced price meals to children unable to pay the full price, and (4) make no physical segregation of, nor discriminate against any child because of his inability to pay.
- 3990-73**
SCHOOL LUNCH PROGRAM BOOMS IN FULTON COUNTY, GA.
U.S., Consumer and Marketing Service
Agric Mark 13 (6): 4-5. Apr 1968.
A280.38 AG8
Donated foods, Elementary schools, Food preferences, Food service management, Georgia, High schools, School lunch programs, Student participation.
Abstract: The school lunch program in Fulton County, Georgia, is a great success due primarily to efficient use of USDA donated foods and careful attention to student food preferences--especially those of high school students who have special concerns with weight and complexion. The high school cafeteria uses the usual plate meal plus an express line serving a hamburger-based meal and a low-calorie salad plate meal. The result is enthusiastic patronage of the school food service.
- 3991-73**
RUN FOR YOUR BREAKFAST--TO SCHOOL!
U.S., Consumer and Marketing Service
Agric Mark 13 (6): 6-7. June 1968.
A280.38 AG8
Cleveland, Donated foods, Elementary schools, Pilot projects, School breakfast programs, School children (6-11 years), School food service, Student participation.
Abstract: In 1968, Cleveland, Ohio, started the nation's then largest pilot school breakfast program. While providing nourishment for children's bodies and minds, the program has had side benefits such as a 10% increase in daily school attendance figures and heightened attention span and energy on the part of students. Using USDA donated foods, the children receive a breakfast of orange juice, milk, and cereal, none of which requires school kitchen facilities for preparation.
- 3992-73**
SOUND BODIES, SOUND MINDS, CLEAN PLATES.
U.S., Consumer and Marketing Service
Agric Mark 13 (7): 4-5. July 1968.
A280.38 AG8
Cost effectiveness, Donated foods, Food preparation, Food service management, Menu planning, School food service, School lunch programs, Student participation.
Abstract: Stressing the importance of good eating habits in school is one thing. Getting students to eat properly when meal prices are high or the variety of food is limited is quite another. To provide low-cost, nutritious, well-planned meals with varied menus, the Acworth, Georgia, school food service makes abundant use of USDA donated foods. This article describes how these donated commodities are used in food preparation to create a diversified menu, to reduce the cost of student lunches, and to "aerchandise" the food in such a way as to increase student participation.
- 3993-73**
ISOLATED ISLAND GETS SCHOOL FEEDING PROGRAM.
U.S., Consumer and Marketing Service
Agric Mark 13 (7): 16. July 1968.
A280.38 AG8
Child nutrition programs, Cultural factors, Food habits, Nutrition education, Program planning, Rural areas, School food service, South Carolina, Student involvement.
Abstract: Daufuskie Island, a small area of land off the South Carolina coast, has 134 inhabitants (33 of which are school children), and all are poor. Thanks to donated foods and other USDA program assistance, Daufuskie's two-room school provides breakfast and lunch for the students. The food service has provided a basic education for children in nutrition, proper eating habits, and table manners. Some children didn't know how to use knives and forks before the food program began. The school food service is also used to teach older students some useful job skills. When they leave the island to attend high school, students have very little money. The food service director trains boys and girls to be waiters and kitchen helpers so they can get summer and part-time jobs on the island, earn some money, and keep themselves in school.

- 3994-73**
LOUISVILLE SCHOOLS ENCOURAGE PLATE LUNCHES.
 U.S., Consumer and Marketing Service
 Agric Mark 13 (11): 11. Nov 1968.
 A280.38 AG8
 A-la-carte service, Food habits, Free lunches, Louisville, Kentucky, Malnutrition, Nutrition education, Research, School lunch programs, Type A lunch.
 Abstract: The Louisville, Kentucky, school food service made a study to discover how it could best combat (1) the reluctance of poor children to accept free or reduced-price meals and (2) the tendency of all children to select non-nutritious food and thus perpetuate the malnutrition-without-hunger syndrome. First of all, the a-la-carte service that competed with the Type A lunches was eliminated in all schools. Then, the criteria by which children were judged eligible for free lunches were liberalized, and a new meal ticket system was established to insure the anonymity of free-lunch recipients.
- 3995-73**
BREAKFASTS BRIGHTEN SUMMER SCHOOL MORNINGS.
 U.S., Consumer and Marketing Service
 Agric Mark 13 (11): 13. Nov 1968.
 A280.38 AG8
 Child nutrition programs, Disadvantaged youth, Eligibility, Free breakfast, Parochial schools, School breakfast programs, Summer programs, Summer schools.
 Abstract: This article outlines the rationale and operation of a summer breakfast program in the Jersey City parochial school system. After the advent of this breakfast program, the children were noticeably improved in energy and mental alertness. Help in serving the meals came from Neighborhood Youth Corps workers and college students. The schools were eligible for this unusual summer breakfast program because they were providing instruction and were located in low-income areas.
- 3996-73**
1969 MARKED NEW ERA IN CHILD NUTRITION.
 U.S., Consumer and Marketing Service
 Agric Mark 15 (1): 3. Jan 1970.
 A280.38 AG8
 Child nutrition programs, Government role, Hunger, Malnutrition, Nutritional status, School children (6-11 years), Student participation, U.S. Dept. of Agriculture.
 Abstract: This article reviews the success of the USDA child nutrition programs during 1969 in terms of the number of children participating. Emphasis is placed on the role of USDA food programs in combating hunger and malnutrition in the United States.
- 3997-73**
TOOLS TO FIGHT MALNUTRITION.
 U.S., Consumer and Marketing Service
 Agric Mark 14 (6): 7-9. June 1969.
 A280.38 AG8
 Child nutrition programs, Food distribution programs, Food stamp programs, Government role, Malnutrition, National School Breakfast Program, National School Lunch Program, Special Food Service Program for Children, U.S. Dept. of Agriculture.
 Abstract: This article explains how the various food distribution programs of the USDA were designed to be effective tools for combating malnutrition in the United States.
- 3998-73**
HOLIDAY SCHOOL LUNCHES GET NUTRITIONAL TWIST.
 U.S., Consumer and Marketing Service
 Agric Mark 14 (12): 14-15. Dec 1969.
 A280.38 AG8
 District of Columbia, Holiday foods, Menu planning, Nutrient requirements, Nutrient standards, Nutritional adequacy, Research, School lunch programs, Type A lunch.
 Abstract: School lunches during the holiday season will have a slightly different twist this year in 16 greater Washington, D.C., metropolitan schools which are taking part in a menu planning test aimed at assuring a more nutritious meal in schools participating in the National School Lunch Program. These schools have been using a new concept for selecting some of the foods for school lunches during a three-month period which began in October and ends this month. The results of the menu planning test will serve as a basis for establishing new guides for planning lunches for use nationwide. The 16 schools have been revising their approach to planning Type A lunches by putting more emphasis on the selection of certain key foods that will supply nutrients such as vitamin A, iron, vitamin B6 and magnesium, that are sometimes short in lunches.
- 3999-73**
NOW CONSUMER FOOD PROGRAMS IMPROVE DIETS, FISCAL '67: AN ACTIVITY REPORT FOR THESE PROGRAMS WHICH ARE DESIGNED TO COMBAT HUNGER IN THIS COUNTRY.
 U.S., Consumer and Marketing Service
 Agric Mark 12 (12): 15. Dec 1967.
 A280.38 AG8
 Diet improvement, Donated foods, Food distribution programs, Food stamp programs, Milk programs, Plentiful Foods Program, School breakfast programs, School lunch programs, USDA Consumer and Marketing Service.
 Abstract: This article is a 1967 activity report of those programs under the aegis of the USDA Consumer Marketing Service that were designed to combat hunger in the United States. These programs are the School Breakfast and Lunch Programs,
- the Special Milk Program, the Food Stamp Program, the Donated Foods Program, and the Plentiful Foods Program.
- 4000-73**
FOOD FOR SUMMER CAMPS.
 U.S., Consumer and Marketing Service
 Agric Mark 14 (5): 11. May 1969.
 A280.38 AG8
 Commodities, Donated foods, Eligibility, Food distribution programs, Plentiful Foods Program, Summer camps, Summer programs, USDA Consumer and Marketing Service.
 Abstract: Through its Plentiful Foods Program, the USDA Consumer and Marketing Service makes commodity assistance available for the food services of non-profit summer camps for children. This article explains the eligibility requirements, the foods made available, and the legal compliances necessary for participation.
- 4001-73**
GETTING A PROGRAM STARTED.
 U.S., Consumer and Marketing Service
 Agric Mark 14 (6): 11-12. June 1969.
 A280.38 AG8
 Family food donation programs, Federal aid, Food distribution programs, Food stamp programs, National School Breakfast Program, National School Lunch Program, Program planning, Special Food Service Program for Children, Supplemental feeding programs.
 Abstract: For those people who want to establish food programs in their local communities, this article provides some basic information about USDA food distribution programs--how they work; who is responsible for what aspects of the operation; local, state, and federal contracts; and how to gain community support and help in setting up a new food program.
- 4002-73**
USDA FOOD MEANS HAPPY KIDS THIS SUMMER.
 U.S., Consumer and Marketing Service
 Agric Mark 14 (8): 5. Aug 1969.
 A280.38 AG8
 Food distribution programs, Institutional feeding, Special Food Service Program for Children, Summer programs, USDA Consumer and Marketing Service.
 Abstract: This article explains briefly the operation of the USDA Special Food Service Program for Children and describes some specific summer projects in various areas of the country where the Special Food Service Program is working.
- 4003-73**
A SCHOOL LUNCH FOR ALL SEASONS.
 U.S., Consumer and Marketing Service
 Agric Mark 14 (4): 8-9. Apr 1969.
 A280.38 AG8
 Dining rooms, Elementary schools, Menu planning, Merchandising, School food service, School lunch programs, Student involvement, Student participation.
 Abstract: A Springfield, Virginia, elementary school has created a special dining area called the "Three Seasons Cafe" in one section of the cafeteria. The children work to design the decorations and table setting to match each season of the year. The cafe's purpose is to improve student cafeteria behavior and increase interest in the school lunch program. As a reward, those boys and girls who display commendable table manners and general cafeteria behavior are selected to eat their lunch in the cafe.
- 4004-73**
NATIONAL SCHOOL LUNCH PROGRAM. Rev. ed.
 U.S., Consumer and Marketing Service
 Washington, D.C. GPO unpub. 1968.
 1AG84Pro PA-19
 Eligibility, Federal aid, Government role, History, Legislation, National School Lunch Program, Student participation, Type A lunch, USDA Food and Nutrition Service.
 Abstract: This pamphlet describes the origins and operations of the National School Lunch Program. It explains the food and cash assistance available to local school districts, the eligibility requirements, and the required Type A lunch pattern. Regional USDA offices where further information may be obtained are listed at the back of the pamphlet.
- 4005-73**
CLOSING THE NUTRITION GAP: THE CHILD NUTRITION ACT OF 1966.
 U.S., Consumer and Marketing Service
 Washington, D.C. unpub. 1967.
 1AG84Pro PA-812
 Child nutrition programs, Eligibility, Federal aid, Information sources, Legislation, Milk programs, National School Breakfast Program, Nonfood assistance program.
 Abstract: This little pamphlet explains the enabling legislation, operation, federal assistance, and eligibility requirements of the three main programs comprising the Child Nutrition Act of 1966--the Special Milk Program, the School Breakfast Program, and the nonfood assistance program. REGIONAL USDA offices where further information may be obtained are listed at the back of the pamphlet.
- 4006-73**
TRAINING MANUAL: SPECIAL SUMMER FOOD SERVICE PROGRAM.
 U.S., Dept. of Agriculture
 Washington, D.C. 22 p. [n.d.].
 1AG84Pro PA-1031

4007-73

Food service training, Food service workers, Instructional materials, Manuals, Special Food Service Program for Children, Summer programs, Training techniques.
 Abstract: For the use of sponsors of special summer food programs, this training manual provides all the necessary contact information and instructional guidelines for teaching on-site workers to properly manage and operate a successful summer food service for children.

4007-73

BBBY IS A GOOD THING (NOTION PICTURE); PROJECT HEAD START.
 DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER AND MODERN TALKING PICTURE SERVICE, INC.
 U.S., Dept. of Health, Education and Welfare, Office of Child Development, Project Head Start
 Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 18 min. 1969.
 LB1180.Ja P6B AV
 Adult education, Head Start, Integrated curricula, Nutrition education, Preschool children (2-5 years), School lunch program, Teacher education.
 With leader's discussion guide.
 Abstract: The Head Start program has determined to make the subject of food and nutrition one of the basic learnings for pre-school children. This film shows examples of Head Start's efforts to do so. It was shot at Head Start centers around the country, recording creative and wide-ranging nutrition-related activities for and with children. The film was developed primarily for staff training and discussion groups with parents.

4008-73

SITE HANDBOOK: SPECIAL SUMMER PROGRAM FOR CHILDREN.
 U.S., Food and Nutrition Service
 Washington, D.C. 10 p. 1973.
 1A684Pro PA-1041
 Food preparation and distribution systems, Food service management, Handbooks, Meal patterns, Program planning, Recordkeeping, Sanitation, Special Food Service Program for Children, Summer programs.
 Abstract: This handbook for site supervisors and managers of summer feeding programs provides all the necessary information for a successful food service operation. It tells how to plan and organize the food service; how to receive, hold, and serve the food; how to insure sanitary work habits; how to prepare children for meals; how to keep daily records; how to arrange meal patterns; and even what to do when visitors arrive.

4009-73

NATIONAL SCHOOL LUNCH PROGRAM: BACKGROUND AND DEVELOPMENT.
 U.S., Food and Nutrition Service
 (Washington, U.S. Gov't. Print. Off.] 30 p. [1971].
 LB3479.US052 P6B (U.S. Food and Nutrition Service. PHS no. 63)
 Facility requirements, Federal aid, Government role, History, Innovation, Legislation, Milk programs, National School Lunch Program, Nutrition education.
 Abstract: Beginning with the early European programs for child feeding, this booklet traces the origins and development of U.S. child nutrition efforts to the present. Special attention is given to events of the past 25 years--since the enactment in 1946 of the National School Lunch Act--when public concern over child nutrition became acute. This favor resulted in the establishment of the Child Nutrition Act of 1966 with its attendant authorization of the Special Milk Program, School Breakfast Program, non-food assistance funds, and centralized school food operations. Awareness of malnutrition and nutrient requirements have fostered public demand for nutrition education in connection with school lunch programs. New technical developments in foods and food service have considerably improved school lunch operations and extended them to schools in remote areas. The last section of the booklet deals with recent Congressional action and future school lunch plans.

4010-73

CHILD NUTRITION PROGRAMS.
 U.S., Food and Nutrition Service
 Washington, D.C. sep. Mar 1970.
 1H684Pro PA-948
 Child nutrition programs, Information sources, Milk programs, National School Breakfast Program, National School Lunch Program, Special Food Service Program for Children, USDA Food and Nutrition Service.
 Abstract: This little pamphlet sets out the basic information and goals of the child nutrition programs that are under the auspices of the USDA Food and Nutrition Service. These include the National School Lunch Program, School Breakfast Program, Special Milk Program, and the Special Food Service Program for Children. Regional USDA offices where further information may be obtained are listed at the end of the pamphlet.

4011-73

CINCINNATI SUMMER FOOD SERVICE DEMONSTRATION PROJECT: SPECIAL FOOD SERVICE PROGRAM FOR CHILDREN; CINCINNATI, OHIO, 1972.
 U.S., Food and Nutrition Service
 Washington, D.C. various pagination. 1972.
 LB3479.US P6B
 Cincinnati, Ohio, Donated foods, Food preparation and distribution systems, Food programs, Menu planning, New foods, Pilot projects, Special Food Service Program for Children, Summer programs.
 Abstract: The Cincinnati Summer Food Service Demonstration Project was a cooperative effort involving the U.S. Department

of Agriculture, Cincinnati Recreation Commission (Sponsor), Cincinnati Board of Education (Division of Food Services), and the Cincinnati Municipal Garage (Transportation). The primary objective of this project was to develop guidelines, suggestions, and tools designed to overcome problem areas encountered in Special Food Service Program summer operations in previous years and to be used for improved operations in the future. New approaches in terms of menu planning, new foods, new food service concepts and systems were tested and evaluated. This report provides detailed information on how the project was set up, operated, and evaluated. Twenty specific recommendations for effective summer food service programs are listed.

4012-73

SPECIAL FOOD SERVICE PROGRAM FOR CHILDREN; SUMMER PROGRAMS SPONSOR HANDBOOK.
 U.S., Food and Nutrition Service
 Washington, D.C. 24 p. [n.d.].
 LB3479.US05 P6B
 Facility requirements, Federal programs, Financial support, Food service management, Government role, Program planning, Special Food Service Program for Children, Summer programs.
 Abstract: This handbook is intended to give guidance to sponsors of summer programs wishing to participate in the Special Food Service Program for Children. With the passage in 1968 of Public Law 90-302, an amendment to the National School Lunch Act, Congress authorized the Special Food Service Program for Children. This program makes cash and food commodity assistance available for the feeding of children in service institutions. Reimbursement rates are assigned by the State Agency or Regional Office, and in especially needy situations up to 80 percent of operating costs may be paid. This booklet spells out the steps necessary for (1) developing a summer feeding program, (2) obtaining federal assistance and approval of food service sites, (3) assigning supervisory responsibility for the program, (4) contracting with food service management companies, (5) keeping required records and reporting data, (6) planning and preparing meals, and (7) training on-site personnel.

4013-73

PRIORITIES IN HIGHER EDUCATION; THE REPORT OF THE PRESIDENT'S TASK FORCE ON HIGHER EDUCATION.
 U.S., President's Task Force on Higher Education
 Washington, D.C. 31 p. 1970.
 LB2273.A27 P6B
 Administration policies, Educational planning, Federal government, Financial support, Higher education.
 Abstract: This report delineates the status of higher education in the United States and proposed recommendations in several areas: (1) immediate federal support to disadvantaged students, professional health care education, tax incentives to higher education, (2) continuing federal support for expansion of post-high school opportunities, graduate and professional education, (3) institutional priorities for clarification of institutional purposes, curricula and teaching improvements, efficient use of resources, clarification of institutional governance, (4) suggested national academy of higher education.

4014-73

CUP-CANS COME TO IDAHO.
 Ralph E. Viscant
 Food Betr. 3 (6): 2-5. Dec. 1973.
 BTX341.P615
 Child nutrition, Cup- cans, Food delivery systems, Idaho, School food service, School lunch programs, Transportation, Type A lunch.
 Abstract: In Idaho, nutritious food is being delivered to schools in isolated areas of the state by means of the cup-cans system--a 7 to 8 ounce canned entree that comprises a Type A lunch when supplemented with fruit and/or vegetables, bread, fortified margarine or butter, and milk. The canned entrees are heated in special, low-temperature ovens and can be eaten from the can. In Idaho, where the terrain is rugged, deliveries of food are made by donated vans, pick-ups, private cars, and mail trucks over steep mountain passes and narrow roads, made treacherous by heavy snows, rock slides, and swollen rivers. These perilous 100-mile journeys are made daily, but in the case of the smallest and most remote school--Atlanta--perched high in the mountains, classes are not being held during 1973. The teacher moved to Boise so her son could go to the high school, and a replacement could be found. But despite the rugged conditions under which these remote schools operate, the cup-can system has been working well.

4015-73

WASHINGTON REPORT (NOV. 1973).
 Near School Board J 160 (11): 11. Nov 1973.
 LB2831.A4 P6B
 Federal aid, Government role, School lunch programs, Student participation, Surveys, U.S. Dept. of Agriculture.
 Abstract: This article reports the results of a survey in which it was found that school districts not participating in the National School Lunch Program offer four main reasons for their abstention. (1) They don't like the mandatory Type A lunch menu set by government nutritionists. (2) Districts do not want to offer free or reduced-price lunches to poor children. (3) They refuse to operate their lunch programs on a non-profit basis, as required by law. (4) They lack the local funds necessary to acquire or expand facilities to prepare and serve food, and some districts do not get enough assi-

stance from state or federal governments.

4016-73

WASHINGTON WORKSHOP: MILESTONE IN SCHOOL LUNCH PLANNING.

Sch Foodserv J 22 (8): 17-18. Sept 1968.

389.8 SCR6

District of Columbia, Program planning, School food service supervisors, School lunch programs, State officials, U.S. Dept. of Agriculture, Workshops.

Abstract: In 1968 the school food service directors of the 50 states met in Washington, D.C., with representatives of the U.S. Department of Agriculture in an effort to hammer out guidelines for school food service in the next decade. During the four-day workshop the directors and USDA representatives split into work groups to discuss and make recommendations on (1) reaching needy children; (2) federal-state administration regulations and policies; (3) cooperative financing; and (4) nutrition education and training. This article summarizes the findings and recommendations of the workshop participants.

4017-73

WE'D DO THE SAME THING.

Sch Foodserv J 27 (5): 14. May 1973.

389.8 SCR6

Central Kitchen, Satellite, School lunch programs.

Abstract: This article discusses the implementation of a centralized kitchen and satellite feeding program in the elementary schools of Bridgeton, New Jersey, which previously had had no foodservice.

4018-73

COMMUNITY NUTRITION WORKERS--THEIR EFFECTIVENESS IN A NUTRITION DELIVERY SYSTEM.

Amie Yasochik, Carol Eichelberger, Karen Hebb

Publ Health Carr 13 (5): 1-4. Sept/Oct 1973.

RS21.P8 P68

Adult nutrition education, Community programs, Consumer education, Laboratory techniques, Low income groups, Nutrition aides, Paraprofessional training, Professional education.

Abstract: The Arizona State Department of Health has developed a nutrition delivery system which makes use of community nutrition aides who work directly with a large number of families, freeing professional nutritionists for supervisory roles. These aides are taught simple laboratory tests, how to measure heights, weights and temperatures, how to identify problems, and what are sound food practices. They learn about health resources available, and facts for consumers. This article for professional nutritionists and other health workers describes how the aides are trained and carry out their duties.

4019-73

NOR CAN BE STRENGTHEN SCHOOL FOOD SERVICE.

Clayton Yeatter

Food Nutr J 3 (5): 2-4. Oct 1973.

RTJ341.F615

Attitudes, Disadvantaged youth, Engineered foods, Fortified foods, Menu planning, Nutrient standards, School breakfast programs, School lunch programs, Student involvement.

Abstract: Food programs now provide lunches for over 25 million children in more than 86,000 schools. Breakfast and non-school situation programs are providing nutrition for additional thousands of needy children. Tests are being conducted to establish a nutrient basis for menu planning, which might act as an alternative to the Type A lunch pattern, resulting from need for greater flexibility in meal standards. Fortified and engineered foods are being developed and tested. Reaching groups outside the child nutrition programs should receive high priority. Attitude, "merchandising," and student involvement in planning are emphasized as major factors in high participation in school lunch programs.

4020-73

STUDENTS COME FIRST AT ST. OLAF.

Jedy Zahlke

Sch Foodserv J 27 (5): 54-56. May 1973.

389.8 SCR6

College food service, Health foods, Vegetarian diets, Weight control.

Abstract: This article discusses the foodservice at St. Olaf's College in Northfield, Minnesota. An Advisory Food Service Committee of students meets frequently with the foodservice director. Special features of the foodservice program include natural foods, a vegetarian menu, and a weight control program.

Recipes

4021-73

AMERICAN RECIPES.

Instit/vol Feeding 70 (5): 57,72-73. Mar 1972.

TK20.I5

Cookery, American, Recipes.

Abstract: This article presents twelve American recipes.

4022-73

APPLESAUCE ACCENTS SCHOOL MENU.

New Foodserv J 27 (7): 108-109. July/August 1973.

389.8 SCR6

Applesauce, Food selection, Menu planning, Recipes, School lunch, Side dishes.

Abstract: Applesauce is a favorite food item that can be served by itself or in combination with other ingredients. Here are listed some of the most popular combinations that add nutritious variety to school lunch menus. A recipe for applesauce peanut butter cake is also included.

4023-73

BETTER HOMES AND GARDENS CALORIE COUNTER'S COOK BOOK.

New York, Meredith 96 p. illus. 1970.

TX715.B4 P58

Adults, Caloric modifications, Cookbooks, Menu planning, Recipes, Weight control.

With a foreword by Phillip L. White, Secretary, Council of Foods and Nutrition, American Medical Assn.
Abstract: This cook book contains about 170 calorie-trimmed recipes for the sorely healthy adult who wishes to control or lower his body weight. Sample menus for several daily total calorie levels are included, as are other suggestions for maintaining a satisfactory weight, and charts of calories and cholesterol in common foods.

4024-73

ONE-DISH MEALS: MULTI-PROFIT POTENTIAL.

Elalita Blair

Instit/vol Feeding 71 (9): 71-73. Nov 1, 1972.

TK20.I5

Cookery, Food serving methods, Garnishes.

Abstract: This article focuses on one-dish meals and casseroles. Suggestions for one-dish entrees and a variety of ways to garnish one-dish items are included.

4025-73

RECIPES FOR IMAGINATIVE LOW-COST MEALS.

Elalita Blair

Instit/vol Feeding 72 (11): 60-62,64-65,82. June 1, 1973.

TK20.I5 P58

Commercial food service, Cost effectiveness, Institutional feeding, Menu planning, Merchandising, Recipes.

Abstract: Attractive, good-tasting dishes need not be expensive. Thrift can be maintained by combining inexpensive ingredients with imagination and style to produce even gourmet fare. Large-volume recipes are provided for a wide variety of meals to fit restricted budgets.

4026-73

IF IT'S GERMAN, IT SELLS.

Elalita Blair

Instit/vol Feeding 70 (12): 39-45,51,54,58,64,66. June 15, 1972.

TK20.I5

Cookery, German, Recipes, Restaurants.

Abstract: This article features restaurants throughout the S. a. which specialize in German cuisine and decor. Fourteen recipes for German dishes are included.

4027-73

THE CUISINES OF SOUTH AMERICA.

Elalita C Blair

Instit/vol Feeding 73 (8): 103-106. Oct 15, 1973.

TK20.I5 P58

Cookery, Cookery, South American, Cooking methods, Cooking techniques, Recipes.

Abstract: South American cookery is varied and "different," and can make a unique contribution to a restaurant menu. The dishes from each country are distinctive not because they incorporate rare or unusual ingredients, but rather because of the exceptional combinations of food which comprise them. This article describes the distinctive features of South American cuisine, and provides recipes for several typical South American dishes.

4028-73

ENTREE LOAVES: FOR PROFIT-BUILDING SPECIALTIES WITH MEAT, FISH & PASTA.

Elalita C Blair

- 4029-73
 Instit/vol Feeding 73 (1): 29-33. July 1, 1973.
 TX820.15 P5W
 Alimentary pastes, Chicken, Fish, Food preparation, Main dishes, Meat, Meat loaves, Menu planning, Turkey.
 Abstract: Meat and fish can be combined with pastas to create a wide variety of loaf entrees. The basic preparations for all loaf dishes are similar, but one can be very creative in combining ingredients, selecting seasonings, and inventing toppings. This article describes and lavishly illustrates several original ideas for loaf entrees.
- 4029-73
 DESSERTS WITH LIQUEUR: POTENT SALES POTENTIAL.
 Eulalia C Blair
 Instit/vol Feeding 73 (11): 43-45. Dec 1, 1973.
 TX820.15 P5W
 Alcoholic beverages, Desserts, Food preparation, quantity, Food service, Liqueur, Menu planning, Merchandising, Recipes.
 Abstract: Liqueurs are usually considered an after-dinner drink, but they can be combined with fruits, cakes, ice cream, and other bases to create delicious desserts of all kinds. Here is a wealth of merchandising ideas for liqueur desserts. Recipes are included.
- 4030-73
 CREATIVE CUSTARDS.
 Eulalia C Blair
 Instit/vol Feeding 68 (18): 53-55. Sept 15, 1971.
 TX820.15 P5W
 Custard, Food preparation, Recipes.
 Abstract: This article discusses the properties and preparation of various types of custards and includes three custard recipes.
- 4031-73
 SEAFOOD: CHOICE HORSELS WITH A LOYAL FOLLOWING.
 Eulalia C Blair
 Instit/vol Feeding 69 (1): 48-50, 52, 54, 57. July 1, 1971.
 TX820.15
 Recipes, Seafood.
 Abstract: This article discusses a variety of ways to use seafoods and includes twelve recipes for seafood dishes.
- 4032-73
 LUNCHEON AND SUPPER DISHES; FOR FOODSERVICE MENU PLANNING.
 Eulalia C Blair
 Boston, Institutions/volume Feeding Magazine 217 p., illus. 1973.
 TX715.855 P5W
 Cooks, Food preparation, quantity, Food service workers, Menu planning, Recipes.
 Abstract: Recipes for quantity preparation of over 200 luncheon and supper entrees are compiled in this book for food service menu planners and cooks, dietitians, and others involved in institutional feeding. Menu suggestions are offered. Many of the recipes could be used in school feeding programs.
- 4033-73
 ALL-AMERICAN FOOD: A WEALTH OF REGIONAL SPECIALTIES.
 Eulalia C Blair
 Instit/vol Feeding 70 (5): 51-55. Mar 1972.
 TX820.15
 Cookery, American, Cookery, Creole, Cookery, Mexican, Cookery, New England.
 Abstract: This article presents American foods from New England, the Midwest, Southern Louisiana, the California Coast, and the Southwest.
- 4034-73
 THE DOWN TO EARTH COOKBOOK.
 Anita Borghese
 New York, Charles Scribner's Sons 128 p., illus. 1973.
 TX715.86 P5W
 Cookbooks, Organic foods, Recipes, School children (6-11 years).
 Foreword by Mary T. Goodwin, Public Health nutritionist.
 Abstract: The intent of this illustrated cookbook for school children is to make cooking and eating healthy foods fun, and thus to help establish good eating habits. The emphasis is on use of natural foods that are unrefined, or contain no added preservatives.
- 4035-73
 BREAKFASTS FOR EVERY LIFE STYLE (POSTER).
 Fam Health 5 (9): 28-29. Sept 1973.
 RA773.F3 P5W
 Adults, Breakfast, Proteins, Recipes, Weight control.
 Abstract: Homemakers and those who plan breakfasts for child feeding programs should find some suggestions for interesting breakfasts in these 28 menus with recipes, which are planned to provide adequate calories and proteins, as well as essential vitamins and minerals.
- 4036-73
 CASSEROLES AND ONE-DISH MEALS.
 Cooking for Profit 42 (271): 30-32, 34-35. July 1973.
 TX901.C6 P5W
 Casseroles, Cooking methods, Cooking techniques, Menu planning, Recipes.
 Abstract: Casseroles can keep food service labor and material costs to a minimum. They permit use of ingredients that act as extenders for seats and other expensive items. This article
- presents a number of different casserole recipes that will fit a variety of food service menus.
- 4037-73
 1 PINCH OF SUNSHINE, 1/2 CUP OF RAIN; NATURAL FOOD RECIPES FOR YOUNG PEOPLE.
 Ruth Cavin, Frances Gruse Scott
 New York, Atheneum 95 p., illus. 1973.
 TX715.C32 P5W
 Cookbooks, Natural foods, Recipes, School children (6-11 years).
 Abstract: This book of recipes has been designed for children of school age to help them make some of the things they like to eat. The emphasis is on natural foods, and there are instructions on care and safety in food preparation and cooking. Some of the nutritional statements suggest functions other than known ones for certain nutrients, like vitamin C.
- 4038-73
 COLD DESSERTS FOR HOT WEATHER MENUS.
 Vend 25 (4): 26-29. Apr 1971.
 HF5483.V4 P5W
 Desserts, Recipes.
 Abstract: This article discusses summer desserts including tarts, pudding, and cheesecake. A discussion of strawberries, several recipes, and a number of suggestions for the use of tart shells are included.
- 4039-73
 PRACTICAL PROFESSIONAL COOKERY.
 M L Cracknell, R J Kaufmann
 [London] Macmillan 536 p. [1972].
 TX725.11C68 P5W
 Cookery, Cookery, international, Metric system, Recipes.
 Abstract: This new cookery book covers the whole range of the culinary arts and is designed for students of catering and others involved in food service. It lists abbreviations and conversion tables, has a section on kitchen organization, principles of cookery, and a glossary of technical terms. One feature of the book is that metric quantities are used throughout.
- 4040-73
 LET'S COOK IT RIGHT. Rev ed.
 Adelle Davis
 New York, Harcourt, Brace & World 597 p. illus. [1970].
 TX715.D3 1970 P5W
 Applied nutrition, Cookbooks, Cookery, Cooking methods, Nutritional values, Nutritional quality, Recipes.
 Abstract: The application of nutritional knowledge in the kitchen has not kept up with the findings in nutritional research. If good health is to be maintained, nutritional knowledge must be applied every day in planning and preparing meals. The recipes and cooking techniques presented in this book are designed to show the homemaker how to cook food so that the greatest number of nutrients are retained.
- 4041-73
 THE LOW BLOOD SUGAR COOKBOOK.
 Francyne Davis
 New York, Grosset & Dunlap 199 p. [1973].
 RM237.9.D3B
 Carbohydrate modifications, Cookbooks, Cookery, Hypoglycemia, Recipes, Sauces.
 Available from NAL.
- 4042-73
 DICED APPLES: VERSATILITY PLUS.
 Vend 24 (7): 65-66. Apr 1, 1970.
 HF5483.V4 P5W
 Apples, Recipes.
 Abstract: This article presents five recipes for utilizing diced apples in various ways.
- 4043-73
 EQUALLY NUTRITIOUS...BUT LOWER IN CALORIES.
 Food Mgt 8 (9): 58-61, 65, 71, 73. Sept 1973.
 TX943.F6 P5W
 Caloric intake, Caloric modifications, Caloric values, Calorie-restricted diets, Menu planning, Recipes, Weight control.
 Abstract: For the food service manager who wants to include low-calorie items on his menu, here are some suggestions for tasty dishes and recipes for making them.
- 4044-73
 THE AMERICAN HEART ASSOCIATION COOKBOOK.
 Ruth Eshleman, Mary Winston
 American Heart Association
 New York, David McKay Co. 446 p. 1973.
 RM221.C3E8 P5W
 Adults, Cardiovascular disorders, Cholesterol-low diets, Cookbooks, Fat-controlled diets.
 Foreword by Campbell Moses, Medical Director, American Heart Association.
 Abstract: This cookbook of over 400 kitchen-tested recipes has been compiled to help the individual who wishes to reduce the risk of heart attack and stroke through diet. Both saturated fat and cholesterol are controlled in these recipes. The book can also be used by physicians and dietitians in counseling patients. Suggested menus and shopping and cooking tips are given, and a chart of fatty acids and cholesterol in usual foods is included.

- 4045-73
FISHING AROUND FOR VARIETY.
What's New Home Econ 37 (6): 51-53. Sept 1973.
J21.8 H55
Animal sources of food, Cooking methods, Fish, Food preparation, Nutrient values, Purchasing, Seafood.
Abstract: Americans are eating more fish than ever before. This article explains why the new demand for fish has arisen and describes three lesser-known species of fish that are likely to be good buys. Fish have a high nutritional value and are easy to cook. Selecting fish, either frozen or fresh, is largely a matter of personal taste, but there are certain things the consumer should watch for. Two charts are included with this article. One lists the varieties of food fish, their species and common names and in what forms they are sold; the other chart explains how to buy and prepare the various forms of fish.
- 4046-73
FLAVOR SECRETS FROM FOREIGN LANDS: ALSACE-LORRAINE.
Food Prod Dev 7 (9): 88. Nov 1973.
HD9000.1.F64
Cookery, French, Cookery, German, Cooking methods, Cooking techniques, Food preparation, Recipes.
Abstract: This article describes the essentials of Alsace-Lorraine cooking, which is more like German than French. A recipe for Choucroute (a casserole of sausage, pork chops, and sauerkraut) is included.
- 4047-73
FLAVOR SECRETS FROM FOREIGN LANDS: ISRAEL.
Food Prod Dev 7 (6): 70. July/August 1973.
HD9000.1.F64
Cookery, Cookery, Jewish, Israel, Recipes.
Abstract: This article describes the basic style of Israeli cuisine and provides a recipe for Hatok V'Haatz Tarnegol--an Israeli-style dish made with stewed chicken and meatballs.
- 4048-73
FLAVOR SECRETS FROM FOREIGN LANDS: NORTHERN INDIA.
Food Prod Dev 7 (5): 66. June 1973.
HD9000.1.F64
Cookery, Cookery, Northern Indian, Cooking techniques, Food preparation, Recipes.
Abstract: This article describes the characteristics of Northern Indian cuisine and offers a recipe for Shahi Kofta (ground lamb kebabs).
- 4049-73
FLAVOR SECRETS FROM FOREIGN LANDS: HUNGARY.
Food Prod Dev 7 (7): 8. Sept 1973.
HD9000.1.F64
Cookery, Cookery, Hungarian, Cooking methods, Flavor, Food preparation, Herbs, Recipes, Soups.
Abstract: An adaptation of the recipe for Clorba Cu Parioacare, a typical Hungarian tart soup based on pork, chicken broth, rice, and vegetables is presented. Garlic is a popular flavoring agent as are various peppers. Herbs in general use include parsley, dill, thyme, chervil, and bay leaves; fennel and cumin are also in wide use. Yogurt, buttermilk, cards, and whey contribute flavors to various dishes.
- 4050-73
FLAVOR SECRETS FROM FOREIGN LANDS: SOUTHERN ITALY.
Food Prod Dev 7 (4): 16. May 1973.
HD9000.1.F64
Cookery, Cookery, Italian, Cooking techniques, Food preparation, Recipes.
Abstract: This article describes the characteristics of Southern Italian cuisine and offers a recipe for Calzone (meat and cheese turnovers).
- 4051-73
FLAVOR SECRETS FROM FOREIGN LANDS: WEST AFRICA.
Food Prod Dev 7 (8): 16. Oct 1973.
HD9000.1.F64
Africa, Chickens, Cookery, West Africa, Marination, Peanut oil, Peanuts, Recipes, Shrimp, Spice.
Abstract: An adaptation of a traditional West African recipe for "ground nut stew" is presented. Basic ingredients include chicken and shrimp, eggplant and okra. The dish illustrates West African use of pepper, peanuts, and various spices. Peanuts (groundnuts in Africa) are standard ingredients in sauces, soups, with vegetables or meat, and in salad dressing. Spices in general use include ginger, garlic, thyme, cinnamon, nutmeg, and others. Palm oil vine with peanut oil for cooking meat, and marination is an important flavor contributor.
- 4052-73
[CITRUS FRUIT RECIPES].
Florida, Citrus Commission
Lakeland 1 piece. [s.d.].
TX113.C5P5 P5H
Citrus fruits, Cookery, Cooking techniques, Desserts, Food preparation, quantity, Fruits, Main dishes, Recipes, Salads.
Abstract: This brochure consists of five recipes for citrus fruit dishes plus some suggested salad ideas featuring grapefruit.
- 4053-73
SUNSHINE MEALS: USING YOUR FOOD PLAN FOR DIABETES.
Florida, Dept. of Health and Rehabilitative Services, Division of Health
Jacksonville, Fla., Nutrition Section, Dept. of Health and Rehabilitative Services, Florida 70 p. May 1972.
TX361.D52 P5 P5H
Adults, Diabetic diets, Food exchanges, Menu planning, Recipes.
Abstract: This cookbook has been compiled to help the diabetic plan meals using dietetic and convenience foods, with the help of exchange lists. Tips are included for dining out, shopping, and foods that are "free."
- 4054-73
THE CREP'S COMPENDIUM OF PROFESSIONAL RECIPES. 2d ed.
John Peller, Edward Renold
London, Heinemann 340 p. 1972.
TX820.P84 1972
Cookbooks, Cookery, Recipes.
Available from NAL.
- 4055-73
RECIPES FOR QUANTITY SERVICE. Rev. [ed.].
Lois H Fulton, Gladys L Gilpin, Elsie H Dawson
Washington 1 piece. 1972.
TX820.P8 1972 P5H (U.S. Agricultural Research Service. Home economics report no. 5)
Cooking methods, Cooking techniques, Food preparation, quantity, Menu planning, Recipes, Standardized recipes.
Abstract: The standardized recipes and information in this file should be helpful to persons serving food in quantity. Standardized recipes are necessary in all quantity-food preparation to assure that food rations are obtained each time a recipe is prepared. The file consists of a general information section and eight sections of recipes for beverages, breads and cereals, desserts, main dishes, salads and salad dressings, sandwiches, sauces, and vegetables.
- 4056-73
FLUCKY POULTRY IDEAS.
Janice Garr
Fast Food 72 (12): 73-78. Dec 1973.
389.2538 P82 P5H
Chicken, Cooking techniques, Menu planning, Poultry, Turkey.
Abstract: Poultry dishes are a favorite with the American public, and a food service that makes poultry one of its regular menu items can be assured of steady sales. Here are helpful suggestions for properly cooking chicken, turkey, and duck.
- 4057-73
21 SUMMER FOODS THAT SELL.
Janice Garr
Fast Food 72 (7): 93-98. July 1973.
389.2538 P82 P5H
Commercial food service, Food preparation, Menu planning, Merchandising, On-site preparation, Recipes.
Abstract: This article provides menu ideas for restaurant fare during the summer months. Recipes and preparation instructions are given for unusual cold hors d'oeuvres, sandwiches, salads, soups, and desserts. Special attention is given to the care and handling of fresh vegetables.
- 4058-73
GRAPES WITH THE MAGIC OF MARASCHINO.
Food Serv 35 (11): 46,48. Nov 1973.
389.2538 P732
Canned foods, Cooking methods, Food preparation, quantity, Fruits, Grapes, Menu planning, Merchandising, Recipes.
Abstract: Here are a number of food preparation and merchandising suggestions for canned Thompson seedless grapes packed in maraschino syrup. A recipe is provided using this product. The recipe can be made as a fruit salad, an appetizer, or a molded gelatin salad.
- 4059-73
THE CLASSIC ITALIAN COOK BOOK; THE ART OF ITALIAN COOKING AND THE ITALIAN ART OF EATING.
Marcelle Hazan
New York, Harper's Magazine Press 483 p. illus. [1973].
TX723.H34 1973
Cookbooks, Cookery, Cookery, Italian, Recipes.
Available from NAL.
- 4060-73
QUICK PICKLING...THE NATURAL, EASY WAY TO PRESERVING.
Heinz US
Pittsburgh, N.J. Heinz Co. 31 p. 1972.
TX608.V5H4 P5H
Adults, Canning, Food preparation, Pickled foods, Recipes.
Abstract: Instructions and precautions for making and canning pickles at home. Approximately 40 recipes for fruits and vegetables for the homemaker who wishes to make her own pickles and relishes.
- 4061-73
THE INTERNATIONAL WINE AND FOOD SOCIETY'S GUIDE TO REGIONAL ITALIAN COOKERY.
Robia Nova
New York, Drake Publishers 200 p. illus. [1972].
TX723.H63

BIBLIOGRAPHY

4062-73

Cookbooks, Cookery, Cookery, Italian, Recipes.
Bibliography: p. 191. Available from NAL .

4062-73

THE PROFESSIONAL CHEF'S BAKING RECIPES.
Institution Magazine/Voluse Feeding Management
Chicago, Ill. 80 p. 1970.
TX765.15 P5H
Baking, Batters and doughs, Breads, Cakes, Recipes.
Abstract: "this is a book of recipes for baked goods."

4063-73

THE ALPHA AND OMEGA OF GREEK COOKING.
Saul Krieg
New York, Macmillan 266 p. illus. [1973].
TX723.5.G8K66
Cookery, Cookery, Greek, Recipes.
Available from NAL.
Abstract: This recipe book on Greek foods contains the following sections: (1) an appreciation of Greek cuisine, (2) the wines of Achaia-Clausa, (3) cocktails, (4) appetizers, (5) soups, (6) salads, (7) sauces and salad dressings, (8) meats, (9) poultry and game birds, (10) Greek seafood specialties, (11) vegetables, (12) Greek pasta, rice, and egg specialties and (13) desserts.

4064-73

WHAT YOU NEED TO KNOW ABOUT FOOD & COOKING FOR HEALTH.
Lawrence E. Laab
New York, Viking Press 412 p. [1973].
TX715.L3 P5W
Cholesterol-low diets, Cookery, Food composition, Nutrition, Recipes.
Abstract: The expressed purpose of this book of over 300 recipes is to train adults to alter their food habits in order to lower their intake of fat, especially saturated fat, and thus decrease their blood cholesterol level, as well as their body fat deposits, the doctor-author has worked out formulas below each recipe for total calories, protein, carbohydrate, and fat in calories, saturated, monounsaturated and polyunsaturated fat in calories, and cholesterol in milligrams. The key to his diet is that it should contain no more than 35% of total calories as fat. With tables of fats in food.

4065-73

THE DOWN-TO-EARTH NATURAL FOOD COOKBOOK.
Lillian Langseth-Christensen
New York, Grosset & Dunlap 262 p. illus. [1973].
TX715.L27759
Cookbooks, Cookery, Natural foods, Nutrition, Recipes.
Available from NAL .

4066-73

YAS FLAVOR AND COLOR FALL MENUS.
Brandt Lashbrook
Sch Foodserv J 27 (9): 64,66-67. Oct 1973.
389.8 SCH6
Desserts, Food preparation, quantity, Main dishes, Potatoes, Recipes, School food service, Side dishes, Yams.
Abstract: As a main dish, side dish, or dessert, yams can provide variety and nutrients to a school food service menu. Here are seven recipes for yam dishes that should please both palate and eye.

4067-73

MAKING THE MOST OF MUSHROOMS.
Indus & Welfare Catering 4 (7): 3,5,7,9. May 1973.
TX946.5.15 P5H
Cooking techniques, Food preparation, Mushrooms, Plant sources of foods, Recipes.
Abstract: Mushrooms can be prepared and enjoyed in several different ways. They are convenient to use, simply requiring washing, but no peeling. Mushrooms are delicious raw, as an hors d'oeuvre or as a component in salads, and cooked in various ways to combine with meats and vegetable dishes. This article presents 7 recipes featuring mushrooms as the main ingredient.

4068-73

FOODS OF THE AMERICAN INDIAN.
Anne Hanno
Forecast Home Econ 19 (2): f66-f68. Oct 1973.
321.8 H752
Cookery, Cookery, American Indian, Cooking methods, Cooking techniques, Cultural factors, Food preparation, Foodways, Recipes.
Abstract: At the present time there are approximately 800,000 American Indians living in various sections of the United States. The cultures of individual Indian tribes and nations have tenaciously remained intact, despite the brutal treatment and, in some cases, total extinction suffered by the Indian at the hands of the white man. This article describes the life styles and food sources of various Indian groups--the fishermen of the Northwest, the hunters of the Plains, the planters of the Southeast, the farmers of the Eastern Woodlands, and the gardeners of the Southwest. Four authentic American Indian recipes are included.

4069-73

MANY-SPLENDERED CAKES.
Instit/vol Feeding 73 (7): 45-48,54-60. Oct 1, 1973.
TX820.15 P5H

Cakes, Cooking methods, Cooking techniques, Desserts, Food preparation, quantity, Menu planning, Recipes.
Abstract: Angel food and sponge cakes are the subject of this article. It explains how to flavor batters; how to prepare batters by using certain shortcuts; how to select pan size; and how to add fillings and icings. Eleven recipes are included.

4070-73

DEEP FREEZE COOKERY.
Morea McCulloch
Sydney, Hamlyn 120 p. illus. [1971].
TX610.H33
Cookery, Frozen foods, Recipes.
Available from NAL .

4071-73

AUTUMN LEAVES--POMEGRANATES & CRANBERRIES--APPLES&PUMPKINS MEAN HOLIDAYS AHEAD.
Trudy Heehan
Food Mgt 8 (10): 62-65. Oct 1973.
TX943.P6 P5H
Food decoration, Food preparation, quantity, Holiday foods, Menu planning, Merchandising, Recipes.
Abstract: The coming of autumn and winter brings a string of special holidays--Halloween, Thanksgiving, Christmas, Hanukkah, and New Years--times for special foods, special decorations, and a special atmosphere. This article provides some helpful hints on how to "dress up" these meals appropriately and set them apart from the ordinary dietary fare.

4072-73

SNACK TIME IS TASTE TIME.
Trudy Heehan
Food Mgt 8 (8): 68-70,72-80. Aug 1973.
TX943.P6 P5H
Appetizers, Cooking methods, Desserts, Food preparation, Miscellaneous foods, Recipes, Salads, Sandwiches, Snacks.
Abstract: This article presents ideas for snacks--desserts, hors d'oeuvres, sandwiches, salads--and recipes for preparing them.

4073-73

DESSERTS! AS ELABORATE AS A CANDY CASTLE OR SIMPLE AS A CHUNK OF CHEESE.
Trudy Heehan
Food Mgt 8 (11): 59-61,65,76-82. Nov 1973.
TX943.P6 P5H
Cooking methods, Cooking techniques, Desserts, Food decoration, Food preparation, quantity, Menu planning, Merchandising, Recipes.
Abstract: The kinds of desserts to serve depend on the components of the whole meal and the particular taste preferences of individuals. This article presents a wide variety of dessert ideas from an elaborate candy castle (for which the recipe is included) to a simple hunk of cheese.

4074-73

HEY! MAYBE IT'S TIME YOU TRIED HEATLESS DISHES.
Trudy Heehan
Food Mgt 8 (12): 52-55,75-83. Dec 1973.
TX943.P6 P5H
Cookery, vegetarian, Cooking methods, Cooking techniques, Food preparation, quantity, Food service, Meat substitutes, Menu planning, Merchandising, Recipes.
Abstract: Soaring meat prices are creating cost problems for food services. One way out is to emphasize heatless cookery. This article describes in words and pictures some tantalizing menu and merchandising ideas for vegetarian dishes. Recipes are included.

4075-73

EAT HEALTHY!
Trudy Heehan
Food Mgt 8 (7): 54-57. July 1973.
TX943.P6
Cookery, Health foods.
Abstract: This article discusses a variety of health foods and ways in which they can be combined.

4076-73

THE AFRICAN HERITAGE COOKBOOK.
Helen Mendes
New York, Macmillan 247 p. illus. [1971].
TX715.H55
Cookery, Negroes.
Available from NAL. Bibliography: p. 233-237.

4077-73

MEXICAN FOODS: NEW MENU FAVORITES.
Cooking for Profit 42 (275): 19-22. Nov 1973.
TX901.C6 P5H
Cookery, Mexican, Cooking methods, Cooking techniques, Food preparation, quantity, Merchandising, Recipes.
Abstract: Mexican cuisine is not all tamales and tacos. This article describes in words and pictures the elements of Mexican cookery, provides a recipe for "Red Snapper Veracruz Style," and gives handy tips for preparing tacos.

PAGE 146

- 4078-73**
CATCHING THE ETHNIC FLAVOR.
 Benedicto Montoya
 Food Nutr 3 (3): 12-15. June 1973.
 TX341.F615
 Agricultural Research Service, Cookery, Cookery, American Indian, Cookery, Mexican American, Ethnic groups, Food programs, Mexican Americans, Navahos, USDA Food and Nutrition Service.
 Abstract: The USDA Food and Nutrition Service with the assistance of the Agricultural Research Service designed a pilot project to involve Mexican Americans and Navaho Indians in the development of authentic recipes to be used by families in those groups who participate in food assistance programs and by students in schools participating in child nutrition programs. This is a report on the success of that project.
- 4079-73**
COOKING WITH UNDERSTANDING.
 Harbert Lownds Nichols
 Greenwich, Conn., North Castle Books 826 p. illus. [1971].
 TX651.N5 F5N
 Cookbooks, Cookery, Cooking methods, Cooking techniques, Food preparation, Meal planning, Nutrition, Recipes.
 Bibliography: p. ix-xiii.
 Abstract: Good cooking is both a science and an art; it entails a knowledge of foods and the proper methods of preparing and combining them for the greatest nutritional and aesthetic benefit. This book provides extensive coverage of the field of cooking--simple enough to serve the needs of students and beginners, yet thorough enough to be useful for the experienced cook. The text is divided into five main sections. The first section is concerned with methods of food handling, preparation, and cooking. The second section discusses characteristics of the basic food types (meat, fish, poultry, dairy products, vegetables, etc.); and the third section explains how these are combined to form more complex dishes. The fourth section deals with food preservation, food spoilage, and the relationship between food, nutrition, and good health. The final section of the book is concerned with the kitchen itself: the nature of kitchen equipment and appliances, and the best ways to keep a kitchen clean and orderly.
- 4080-73**
THE COMPLETE BOOK OF CARIBBEAN COOKING.
 Elisabeth Laabert Ortiz
 New York, N. Evans 45 p. illus. [1973].
 TX716.A1078
 Cookbooks, Cookery, Cookery, Caribbean, Recipes.
 Available from NAL.
- 4081-73**
THE OUTDOOR KITCHEN PRIMER.
 What's New Home Econ 37 (5): 36-41. May/June 1973.
 321.8 W55
 Cooking equipment (Small), Cooking fuels, Cooking methods, Equipment maintenance, Food preparation, Food storage, Outdoor cooking, Recipes, Sandwiches.
 Abstract: Outdoor cooking requires special equipment and food preparation. This article gives advice on the necessary types of cooking, dining, and cleaning equipment and the best outdoor cooking methods for various foods. Instructions are provided for keeping food fresh and safe from contamination. The process of building a fire is explained, along with various methods for controlling the heat. A special section on sandwiches is included, as well as a number of quick and easy recipes suitable for outdoor cooking.
- 4082-73**
PEAR SALADS SWING INTO SPRING.
 Jch Foodserv J 27 (5): 19-20. May 1973.
 389.8 SCM6
 Pears, Recipes, Salads.
 Abstract: This article presents the history, quality and grading, pear count, and five recipes for salads made with pears.
- 4083-73**
REWARDS RUN HIGH FROM DESSERTS.
 Instit/vol Feeding 71 (1): 54-58. July 1, 1973.
 TX820.I5
 Desserts, Liqueur.
 Abstract: This article presents a number of imaginative dessert ideas. Six dessert recipes as well as 16 recipes for dessert drinks are included.
- 4084-73**
RIPE OLIVES AS GARNISH AND INGREDIENT.
 Food Serv 35 (12): 35-36. Dec 1973.
 389.2538 F732
 Cookery, Cooking techniques, Food preparation, quantity, Garnishes, Ingredients, Menu planning, Merchandising, Olives, Recipes.
 Abstract: As a garnish or ingredient, ripe olives add a distinctive flavor and appearance to many types of dishes. This article presents a number of menu and merchandising ideas using ripe olives. An olive recipe file can be ordered from this magazine's publisher.
- 4085-73**
LIVE HIGH ON LOW FAT. Rev. ed.
 Sylvia Rosenthal
 Philadelphia, Lippincott 328 p. [1968].
- RN237.9.R6 F5N**
 Cholesterol-low diets, Cookbooks, Cookery, Fat modifications, Fat-controlled diets, Fat-restricted diets, Food selection, Low fat foods, Recipes.
 Bibliography: p. 317-318.
 Abstract: The incidence of heart disease has risen dramatically as lives have become less active and more sedentary. To compensate, many people must carefully monitor their intake of high-cholesterol foods. This cookbook is written especially for those people. Recipes are provided for all kinds of dishes, and chapters are devoted to suggestions for overall diet patterns, for controlling weight, for company menus, and so on. Tables of weights and measures, caloric content of foods, cholesterol content of foods, and a glossary of cooking terms are all included.
- 4086-73**
RECIPE AND INGREDIENT CONTROL BY COMPUTER.
 Jane F Sager
 Hospitals 43: 87-90. Sept 1969.
 RA960.H6 F5N
 Computer applications, Ingredients, Recipe writing.
 Abstract: This article describes just how the computer is set up to handle different recipes. The recipe may be printed in percentages or in pounds and ounces, and it is the job of the dietitian to get the computer to print the recipes so that they can be easily read by the cooks and the people in the storeroom. If the person in the storeroom cannot easily convert the amount of food needed into the cans of food necessary, or if the cook is not able to convert the amount of food necessary into a measurable quantity, the savings that could be attained from the use of a computer are lost.
- 4087-73**
SANDWICHES WITH A DIFFERENCE.
 Instit/vol Feeding 73 (4): 43-45, 47. Aug 15, 1973.
 TX820.I5 F5N
 Breads, Cooking methods, Food preparation, quantity, Merchandising, Recipes, Sandwiches.
 Abstract: Sandwiches are a typically American dish, and customers will order them as a main course for both lunch and dinner. Here are a variety of suggestions and recipes for creating delicious sandwiches--open-face and otherwise--using unusual breads and fillings.
- 4088-73**
ALMONDS ARE THE CHEF'S BEST FRIEND.
 Helen Sanstadt
 Cooking for Profit 42 (270): 32-34, 41. June 1973.
 TX901.C6 F5N
 Almonds, Food preparation, Nuts, Plant sources of foods, Recipes.
 Abstract: Almonds are available in any form--whole, sliced, diced, sliced, ground, roasted, salted, blanched, natural, shelled, unshelled, and even in liquid extract form. Almonds can be eaten alone, just as they come from the shell, but they also add flavor, texture, and eye-appeal to a wide variety of dishes from salads and sauces to baked goods. Here are several ideas and recipes featuring almonds.
- 4089-73**
NEW SERVING IDEAS FOR SOY PROTEIN PRODUCTS.
 Helen Sanstadt
 Cooking for Profit 42 (274): 32-34. Oct 1973.
 TX901.C6 F5N
 Food additives, Food preparation, quantity, Food service, Menu planning, Protein foods, Recipes, Soybean products, Textured vegetable proteins.
 Abstract: Here are four new entree recipes using soy protein products. They have a gourmet flavor and look, but are made from processed, easy-to-use extenders in frozen, canned, and dehydrated form.
- 4090-73**
LOW-COST SEAFOOD DISHES.
 Helen Sanstadt
 Cooking for Profit 39 (230): 41-43, 73-75. Feb 1970.
 TX901.C6
 Recipes, Seafood.
 Abstract: This article discusses a number of low-cost seafood dishes. A number of serving suggestions and thirteen recipes are included.
- 4091-73**
MOUNTAIN COOKBOOK (SOUTHERN APPALACHIAN): RARE TIME-TESTED RECIPES FROM THE BLUE RIDGE AND GREAT SMOKY MOUNTAINS.
 Fernie Shelton
 High Point, N. C., Nutcraft 32 p. illus. [c1964].
 TX703.S47 F5N
 Cookbooks, Cookery, American, Recipes.
 Abstract: This booklet contains over 175 old-time highland recipes and remedies from the Blue Ridge and Great Smoky Mountains.
- 4092-73**
PIONEER COOKBOOK: FAVORITE CAMPFIRE AND KITCHEN RECIPES FROM EARLY AMERICA.
 Fernie ed Shelton
 High Point, N.C., Nutcraft 32 p. illus. [c1971].
 TX703.S47 F5N
 Cookbooks, Cookery, American, Outdoor cooking, Recipes.
 Abstract: Old records show that the food eaten by the early

4093-73

American pioneers were mainly one-pot meals using wild game, vegetables, and fruits. Cooking utensils were few, but inventiva cooks with two or three pots created flavors which began the tradition of American "plain cooking." This book is a collection of favorite early pioneer recipes for beverages, breads, confections and desserts, meats, pastries, soups and stews, vegetables, pickles, preserves, relishes, and a sampling of unusual foods.

4093-73

SEATTLE: A SEAFOOD SCENARIO.

Bruce Seith
Food Serv 35 (9): 25-29, 31. Sept 1973.
389.2538 P732

Commercial food service, Convenience foods, Cookery, Cooking techniques, Food preparation, quantity, Menu planning, Recipes, Seafood, Seattle.

Abstract: Seafood from the Pacific waters constitutes a large portion of the Seattle cuisine. Here are some food service menu ideas incorporating seafood in convenience form. Recipes are included.

4094-73

THE BEST OF BOSTON.

Bruce Seith
Food Serv 35 (7): 19-22, 25. July 1973.
389.2538 P732

Boston, Convenience foods, Cookery, Food preparation, quantity, Menu planning, Potatoes, seafood.

Abstract: This article describes in words and pictures the traditional cuisine of Boston, how it has been duplicated in convenience food form, and how these convenience dishes can be incorporated into a food service menu. Special emphasis is given to seafood and potato dishes, a legacy from New England's seafaring sea and Boston's Irish constituency.

4095-73

THE KINETIC CUISINE OF KANSAS CITY.

Bruce Seith
Food Serv 35 (8): 25-29, 31. Aug 1973.
389.2538 P732

Convenience foods, Cookery, Cooking techniques, Food preparation, quantity, Food service, Kansas City, Menu planning, Recipes.

Abstract: From mid-American come many of the favorite dishes enjoyed by everyone—broiled steak, strawberry shortcake, fruit cocktail, mashed potatoes, and the like. Here is a description in words and pictures of the cuisine typical of Kansas City. All dishes described are based on convenience foods and constitute good merchandising ideas for food service managers.

4096-73

MEAT AND POTATOES AND MORE IN MINNEAPOLIS.

Bruce Seith
Food Serv 35 (12): 23-27. Dec 1973.
389.2538 P732

Commercial food service, Convenience foods, Cookery, Cooking methods, Food preparation, quantity, Menu planning, Merchandising, Minneapolis, Recipes.

Abstract: Here are a wealth of menu planning and merchandising ideas based on the cuisine of Minneapolis and all prepared with convenience foods. Quantity recipes are included for all items pictured.

4097-73

DENVER: FROM HIGH TEA TO AFTER SKI.

Bruce Seith
Food Serv 35 (11): 27-31. Nov 1973.
389.2538 P732

Convenience foods, Cookery, Cooking methods, Cooking techniques, Denver, Fish, Food preparation, quantity, Menu planning, Merchandising.

Abstract: This article contains menu and merchandising ideas from Denver, all of which utilize convenience foods. A special section is devoted to trout cookery.

4098-73

SOISE: THE POTATO PLACE TO BE.

Bruce Seith
Food Serv 35 (10): 31-35, 38-39, 41, 48-52. Oct 1973.
389.2538 P732

Commercial food service, Convenience foods, Cookery, Cooking methods, Food preparation, Idaho, Menu planning, Potatoes, Recipes.

Abstract: The state of Idaho is world famous for its potatoes, and naturally potatoes are an important part of Idaho cuisine. This article presents a number of menu ideas based on Idaho foods and prepared with convenience products. Recipes for all dishes are included.

4099-73

VEGETABLES ADD THAT TOUCH OF GREEN TO PROFITS.

Nancy Seider
Instit/vol Feeding 71 (6): 97-100, 105, 110. Sept 15, 1972.
TX20.15 P58

Recipes, Vegetables.

Abstract: This article discusses a number of ways to serve a variety of vegetables and includes four recipes for vegetable dishes.

4100-73

THE STORY BEHIND ORVILLE'S FAMOUS HAIRCOURSE COOKBOOK.

Food Mgt 8 (11): 52-55. Nov 1973.
TX93.P6 P58

Applied learning, Cookbooks, Cookery, vegetarian, Food instruction, Junior high school students, Los Angeles, Main dishes, Meat substitutes, Student involvement.

Abstract: This article describes a unique food instruction class at Orville Wright Junior High in Los Angeles. The program is titled "preparation of Orville's Hair Course Cook Book." What the students do is create their own recipes, and the recipe are, for the most part, meatless. After hearing their parents' constant grumbling over high meat prices, the students decided to try their hand at concocting high-nutrition, high-appeal, meatless dishes. The cookbook contains 25 recipes and has been printed at the school's own print shop. Copies may be obtained from the school for 50¢ each.

4101-73

LUNCH AT SCHOOL.

Loisette Sablette, Ruth Shephard
Martin, Tenn., S & S Book Co. 132 p. 1963.
LB3475.58 P58

Child nutrition programs, Food preparation, quantity, Menu planning, Recipes, School food service, School lunch program.

Abstract: Here is a handy menu planning guide and collection of recipes for the use of school food managers who are interested in offering variety as well as providing solid nutritional benefits for children in the school lunch program.

4102-73

SWISS CUISINE.

Instit/vol Feeding 73 (3): 34-36, 38, 40-41. Aug 1, 1973.
TX20.15 P58

Cookery, Cookery, Swiss, Cooking methods, Food preparation, Menu planning, Merchandising, Recipes.

Abstract: Food service managers might consider Swiss cuisine when planning their menu. Swiss cookery is influenced by the cuisines of Germany, France, and Italy. Cheese, of course, plays an important part in Swiss dishes, which makes them easy to merchandise since Americans are partial to cheese as an ingredient. This article discusses the advantages of Swiss cuisine and provides recipes for entrees and dessert items.

4103-73

THOROUGHLY MODERN CELERY.

Vend 24 (6): 36-37. Mar 15, 1970.
BF5483.V4 P58

Celery, Food handling, Recipes.

Abstract: This article discusses the buying of celery and methods for preserving crispness, and includes eleven recipes for salads made with celery.

4104-73

QUANTITY RECIPES FOR CHILD CARE CENTERS.

U.S., Food and Nutrition Service
Washington, D.C. unpub. [1973].
LB3475.053 P58

Child care centers, Child nutrition programs, Food preparation, quantity, Food service management, Institutional feeding, Menu planning, Menu planning, Preschool children (2-5 years), Recipes.

Abstract: For the use of food service workers at child care centers, this recipe file provides instructions for preparing cereals, breads, desserts, main dishes, salads, sandwiches, soups, and vegetables. A special section gives tips on menu planning, nutrient requirements, calculation of food quantity, converting the size of a quantity recipe, weights and measures, ingredient substitution, and finger foods.

4105-73

VARIETY MEATS.

Chicago, Ill., National Live Stock and Meat Board 11p. [n.d.].

TX749.V3 P58

Cooking techniques, Food preparation, Main dishes, Meat, Organ meats, Recipes.

Abstract: This brochure provides recipes featuring liver, heart, sweetbreads, kidney, tongue, tripe, and brains from beef, veal, pork, and lamb.

4106-73

VEGETABLES ONLY...

Food Mgt 8 (5): 54-57, 71, 73, 75, 77, 79. May 1973.
TX93.P6 P58

Cooking methods, Flower, fruit vegetables, Leafy green vegetables, Plant sources of foods, Pod vegetables, Recipes, Root, tuber and bulb vegetables, Stalk vegetables, Vegetables.

Abstract: This article suggests various clever and unusual ways to prepare and serve vegetables of all kinds. Specific instructions are provided in a series of recipes.

4107-73

MANUAL OF LIQUID SUPPLEMENTAL FEEDINGS.

Visiting Nurse Association of Boston
Boston, Visiting Nurse Assn. 37 p. 1973.
TX740.V5 P58

Liquid diets, Professional education, Recipes, Supplementary feedings.

Abstract: This little book of recipes was compiled for the use of nurses and dietitians to furnish liquid foods of high nutritional content for homebound patients. Calorie, protein,

carbohydrate, fat and sodium contents of one serving, and of milk products and commercial liquid foods, are included. The foods are cereals, fruit cocktails, fruit and milk drinks, eggs and soups. Many of the recipes could be used in school breakfast or other feeding programs, especially for malnourished children.

4108-73

NINE WEEK MENU COOK BOOK.
Dorothy Wagner
Missouri, University, Cooperative Extension Service
#1, Columbia, Portageville, MO, Extension Division, University
of Missouri 127 p. Apr 1973.
TX715.W3 P&N

Cookbooks, Donated foods, Food service workers, Head Start, Menu planning, Preschool children (2-5 years).
Abstract: A nine-week menu with recipes designed to serve 50 people, and utilizing donated foods, has been developed from the experiences of a Head Start program in Missouri. The entire food service operation can be done by two cooks. Instructions for cooks and food service administrators include amounts of food required per day. Appendices present nutrient analyses of the menus, and some ways to increase iron intake.

4109-73

MENU MAKER.
George L. Wenzel
{Austin, Tex.} 149# p. illus. 1972.
TX820.W# P&N
Food service management, Institutional feeding, Menu planning, Purchasing.

Abstract: This book is a practical guide to menu making for large groups. It deals with management and purchasing as well as the many different types of food preparations.

4110-73

WILD RICE IS "IN" THIS YEAR.
Cooking for Profit 39 (231): 34-35, 50. Mar 1970.
TX901.C6
Cooking methods, Recipes, Rice.

Abstract: This article presents several recipes and a number of serving suggestions for wild rice.

4111-73

EAT AND GET SLIM COOKBOOK.
Ann Williams-Neller
Greenwich, CO, Fawcett 208 p. 1973.
TX715.W5 P&N

Adults, Caloric values, Calorie-restricted diets, Cookbooks, Food purchasing, Menu planning, Recipes, Weight control.
Abstract: This paperback cookbook has been designed for the overweight person who prepares her own food. It includes menus and recipes for regular meals and holidays, lists sizes of recommended servings, and how to minimize the amount of fat in food served.

4112-73

WHAT IS GOURMET?
Larry Wilson
What's New News Econ 37 (5): 15-16. May/June 1973.
J21.8 W55

Cookery, Food preparation, Gourmet cooking, Recipes, Taste sensitivity.
Abstract: Gourmet cooking is generally thought of as expensive, rich, and elaborate, using unusual or rare ingredients. What actually distinguishes gourmet cooking is its individualistic taste, its attractiveness to the eye, and its accompaniment of foods complementary in flavor, color, and texture. The main ingredients of any gourmet dish are care and imagination. Several recipes, included with this article, provide a variety of accepted gourmet dishes for the reader to try.

4113-73

THE WONDERFUL WORLD OF SIXES.
Cooking for Profit 39 (233): 46-49, 74. May 1970.
TX901.C6
Alcoholic beverages, Breads (Quick), Desserts, Gravies, Pancakes, Prepared foods, Recipes, Salad dressings, Soups.
Abstract: This article discusses the great variety of sixes now available for desserts, soups, gravies, breads, sixed drinks, etc. Three recipes based on sixes are included.

4114-73

THE JACK SPRAWL COOKBOOK: OR GOOD EATING ON A LOW-CHOLESTEROL DIET.
Folly Zana
New York, Harper and Row 497 p. 1973.
TX715.Z3 P&N
Adults, Cholesterol-low diets, Cookbooks, Cookery, Coronary heart disease.

Diet and Heart Disease by Dr Daniel Steinberg, p. 6-13.
Abstract: Persons who must limit their intake of cholesterol and saturated fats will find this a helpful cookbook. Included are some 600 recipes, tables of unsaturated fat and cholesterol content of a variety of usual foods, and cooking and shopping suggestions.

Reference Materials

4115-73

THE ALMANAC OF THE CANNING, FREEZING, PRESERVING INDUSTRIES.
58th ed.
Westminster, Md., Edward E. Judge & Son, Inc. 586p. 1973.
TX599.A# 1973 P&N

Canning, Food grades, Food packaging, Food preservation, Food prices, Food standards and legislation, Freezing, Quality control, Reference books.

Abstract: This almanac provides vital statistics on the food canning, freezing, and preserving industries. It is the basic reference work for people within and outside the industry. The contents include: (1) a list of association officers and U.S. inspectors; (2) food laws and regulations; (3) labeling and packaging requirements; (4) FDA standards of identity, quantity, and fill; (5) quality grade standards; (6) raw products and their handling; (7) U.S. pack statistics; (8) canned food prices; (9) international trade and world packs; (10) an appendix of weight and conversion tables; (11) a buyers guide to machinery, supplies, and services and an index to the book contents and advertisers.

4116-73

QUANTITY FOOD PURCHASING--SELECTED REFERENCES.
American Dietetic Association
Chicago 12 p. [1971].
Z716#.B95A#9 P&N

Bibliographies, Food purchasing.
Abstract: This list of nearly 100 selected, annotated references covers the many aspects of quantity food purchasing.

4117-73

TITLES OF DISSERTATIONS AND THESES COMPLETED IN HOME ECONOMICS 1969-70.
American Home Economics Association
Washington, D.C. 48p. 1971.
Z5775.A# P&N

Bibliographies, Home economics, Research, Theses and dissertations.

Abstract: This bibliography lists 977 titles of theses dissertations completed in the years 1969-70. Titles are listed alphabetically by the author's last name, doctoral recipients first, and are categorized by home economics subject-matter areas. Each entry lists the title of the doctoral dissertation or master's thesis, investigator, institution granting the degree, date the degree was granted, where the research is filed and its availability, number of pages, and degree granted.

4118-73

MEATFACTS 73: A STATISTICAL SUMMARY ABOUT AMERICA'S LARGEST FOOD INDUSTRY.
American Meat Institute
Chicago, Ill. 22p. [n.d.].
HD9410.A# P&N

Animal sources of food, Beef, Food industry, Food prices, Lamb, Meat, Pork, Statistical data, Veal.
Abstract: This booklet supplies statistics on several aspects of the meat industry to show the consumer why meat prices rose so high in 1973.

4119-73

MODEL FOR A NUTRITION PROGRAM FOR THE ELDERLY.
Arizona, Dept. of Health, Nutrition Section
Phoenix, Arizona 83 l. Oct 3, 1972.
TX361.A3A1 P&N

Arizona, Demography, Elderly (65 + years), Food delivery systems, Food preparation and distribution systems, Low income groups, Nutrition programs, Program design, Research.
Abstract: This publication details a model nutrition program for reaching the elderly poor in rural areas. The program includes delivery of meals to those who cannot prepare their own, use of other existing food delivery systems, assessment of nutritional status of participants, development of supportive community services, and a series of classes in nutrition education for the participants. Nutritionists and other health professionals concerned with feeding programs for the elderly should find the publication of interest.

4120-73

BIBLIOGRAPHY.
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 166-17322
June/3 July, 1970.
LB3479.U5039 P&N

Bibliographies, Nutrition education.
Abstract: This section of the proceedings contains a bibliography of 103 references which relate to subject content of the seminar.

4121-73

4121-73

HEMING'S DICTIONARY OF CLASSICAL AND MODERN COOKERY AND PRACTICAL REFERENCE MANUAL FOR THE HOTEL, RESTAURANT AND CATERING TRADE. Revised.
Walter Sichel
New York, Radio City Book Store 852 p. 1972.
TX349.H4 P58
Cookery, Dictionaries, Food preparation, Menu planning, Recipes, Vocabulary.
Abstract: This is not a cookery book in the usual sense, but a gastronomic encyclopedia and reference work for employers and employees in the catering trade. For chefs, hoteliers, restaurateurs, and waiting personnel, this is a guide to all the classical, modern, international, and regional dishes occurring in finer hotels and restaurant kitchens. Articles on service, wine, menu-making, carving, and a glossary of kitchen terms and expressions are included. The collected recipes in this book cover everything in cookery and are based on original recipes of master chefs from all over the world.

4122-73

THE DICTIONARY OF HEALTH FOODS.
Jeffrey Blush
Los Angeles, Nash Pub. 124 p. [1972].
TX551.B55
Dictionaries, Food composition, Health foods, Vocabulary.
Available from NAL.

4123-73

A BOOKSHELF ON FOODS AND NUTRITION.
Nath I Brennan
Am J Public Health 58 (4): 621-637. Apr 1968.
449.9 AN3J
Bibliographies, Food science, Food supply, Information sources, Medical factors, Nutrition, Nutrition education, Public health, World problems.
Abstract: Here is a bibliography of books dealing with various aspects of food and nutrition. Titles are classified by category: (1) general reference; (2) nutrition and public health; (3) maternal and child health; (4) nutrition education; (5) nutrition in preventive medicine; (6) chronic diseases and institutional consultation; (7) food science and public health; and (8) world food problems.

4124-73

GLOSSARY OF EDP TERMS.
Charles Brooks
Vend 24 (6): 31-32. Mar 15, 1973.
HF5483.V4 P68
Data processing, Vocabulary.
Abstract: This two-page segment presents a glossary of 50 commonly used EDP (electronic data processing) terms.

4125-73

SELECTED FOOD AND AGRICULTURE DATA BASES IN THE U.S.A.
Joseph P Caponio, Merilya C Brecken
National Agricultural Library
[Washington] 81 p. 1973.
Z699.S.55C3 P58
Agriculture, Data processing, Food industry, Information centers, Information dissemination, Information services, Information sources, Information systems, U.S. Dept. of Agriculture.
Abstract: The purpose of this booklet is to help researchers and librarians identify and locate food and agricultural information in little-known U.S. data bases under the auspices of individuals, laboratorians, scientific societies, and foundations. It is a narrative catalog detailing the characteristics of each data base. Such descriptions should be helpful to users in deciding which of these bases would best serve their information needs.

4126-73

FOOD VALUE TABLES EXPRESSED IN CIRCLE GRAPHS.
Eula Bee Corbae
Little Neck, N.Y., Eula Bee Corbae 77 p. 1972.
TX353.C6 P68
Food composition tables, Graphs, Nutrient values.
Abstract: The rationale for showing the nutrient content of average size servings of foods in the form of circle graphs is explained. The baseline for these graphs is the RDA values for the reference man. The RDA for the other population groups are expressed as percent of the values for the reference man. Instructions for using the table and examples of its applicability to different types of problems are given.

4127-73

FREEZE-DRYING OF FOODS, A LIST OF SELECTED REFERENCES.
Geraldine Antoinette Corridon
Washington, National Agricultural Library 79 p. 1963.
Z881.U4L5 no. 77 P68 (U.S. National Agricultural Library. Library list no. 77)
Bibliographies, Food preservation, Food processing, Freeze-dried foods, U.S. Dept. of Agriculture.
"Covers the period from 1954 through August 1962, with a few earlier citations."
Abstract: This National Agricultural Library reference list for freeze-drying of foods covers the period from January, 1954 through August, 1962, with some earlier citations and some representative current references. Almost all entries are available in published form. Emphasis throughout is on the freeze-drying of food, but some material on the history and basic principles of food preservation and processing are

necessarily included.

4128-73

THE DIETETIC PROFESSION--A MANPOWER SURVEY.
J Am Diet Assoc 63 (4): 430-433. Oct 1973.
389.8 AN34
American Dietetic Association, Dietitians, Health personnel, Manpower needs, Surveys.
Abstract: Since 1970, a survey has been made of the members of the American Dietetic Association to determine facts such as the types of positions and responsibilities held by dietitians, length of service in any one position, areas of the country and size of communities where employed, educational level of ADA members, age spread among membership, and salary levels demanded by dietitians. This article presents the compiled data on ADA members.

4129-73

DIRECTORY OF FOOD SERVICE SCHOOLS.
What's New Home Econ 25 (2): 19-36. Feb 1971.
HF5483.V4
Directories, Educational progress, Food service.
Abstract: This article presents the second edition of the Directory of Food Service Schools. The Directory is broken into two sections: food service schools with four-year and graduate programs, and food service schools with less than four-year progress.

4130-73

DIRECTORY OF SYSTEMS CAPABILITY: THE SECOND YEAR.
Food Serv 35 (5): 27-36,38-80. May 1973.
389.2538 P732
Equipment, Facilities planning and layout, Facility requirements, Food preparation and distribution systems, Food service management, Processed foods, Purchasing, Systems development.
Abstract: This is a directory of food service supply firms. It is for the use of food service managers who need to know what products are available and where they can be bought. The companies listed are food processors and food service equipment suppliers. Emphasis is on linked and total systems capability.

4131-73

EDUCATORS GUIDE TO FREE HEALTH, PHYSICAL EDUCATION AND RECREATION MATERIALS; A MULTIMEDIA GUIDE. 6th ed.
Educators Progress Service
Rendolph, Wis., Educators Progress Service 622 p. 1973.
Z6121.E3 1973 P68
Bibliographies, Professional education, Resource guides, Teachers.
Abstract: Teachers from kindergarten to high school and beyond should find this list of materials (which are obtainable free) useful. Included are films, filmstrips, slides, tapes, scripts and printed materials. The guide is color-coded as to kinds of materials, and there are a number of entries dealing directly with food and nutrition. The entries are annotated.

4132-73

A GUIDE TO FEDERAL ASSISTANCE PROGRAMS FOR LOCAL SCHOOL SYSTEMS.
Richard L Peirley, Gerald Kruebeis
[Palo Alto] Calif., Stanford Univ. 125 p. 1969.
L82825.P3 P68
Adult education, Curricula, Disadvantaged youth, Federal aid, Food service, Guidance, School systems, Vocational education.
Office of Education no. ED 034 284; ERIC Clearinghouse no. EA 002 574.
Abstract: This manual is to provide an overview of the Federal programs which are available at the local level and to aid school administrators in locating particular Federal programs that will fulfill specific educational needs. The guide is designed for use as a tool in planning and progressing a comprehensive educational program, rather than as a key to the selection of specific programs. The manual is organized according to the following categories: adult education, community services, construction, curriculum and instruction, educationally disadvantaged students, food services, guidance and counseling, handicapped children, health services, library resources, research and development, staff training, student aid, and vocational education. Each program listed contains the program title, purpose, eligibility and procedure, information source, printed information available, authorizing legislation, and administering agency.

4133-73

FARE-FOOD MARKET BASKET STATISTICS (AUG. 1973).
Mark Traapp Situation sta-190: 8-12. Aug 1973.
1.941 H8H34
Consumer economics, Economic influences, Farm prices, Food prices, Food supply, Government role, Marketing, Prediction, Statistical analysis.
Abstract: Retail food prices are expected to keep rising during the last half of 1973 and on into 1974, with especially sharp price increases anticipated for raw agricultural products and accompanying marketing costs. Marketing margins will widen in the fourth quarter of 1973 as food marketing firms pass through cost increases incurred during and since the government-imposed price freeze and Phase IV market controls. Rising consumer incomes and limited food supplies will raise overall retail food prices by 18% to 22% over 1972 figures. Gross returns to farmers for market basket goods was up 30% from the 1972 level with price increases sharpest for wheat,

- poultry, soybeans, fresh fruits and vegetables, and meat animals. Although food supplies are expected to rise somewhat, the increase will not relieve the tight situation resulting from extremely strong domestic and foreign demand.
- 4134-73**
FOOD PRICES (AUG. 1973).
 Natl Food Situation nfa-145: 4-7. Aug 1973.
 1.941 52P73
 Consumer economics, Economic influences, Food consumption, Food prices, Food supply, Marketing, Prediction, Statistical analysis.
 Abstract: Retail food prices are expected to advance sharply during the second half of 1973 and on into 1974 despite indications of a larger crop production. Upward pressure on food prices will be maintained by reduced stock levels of major crop products, recent supply disruptions, continued uncertainty over supplies of livestock-related products, and continuing heavy demand from domestic and export markets. For 1973, prices of food for use in the home are expected to average 15% to 22% above 1972. In the second quarter of 1973, constricted supplies of major farm commodities available for domestic use, combined with a surge in consumer demand, pushed the consumer price index for all food nearly 13% above 1972 levels, and food-at-home levels rose about 15%.
- 4135-73**
FOOD PRICES (NOV. 1973).
 Natl Food Situation nfa-146: 4-8. Nov 1973.
 1.941 52P73
 Consumer economics, Economic influences, Food consumption, Food prices, Food supply, Marketing, Prediction, Statistical analysis.
 Abstract: Average retail food prices are expected to be relatively stable during the fourth quarter of 1973, as red meat and poultry prices decline and offset increases in most other food categories. For all of 1973, grocery store prices will probably average 15% to 17% above 1972 levels, and the all-food retail price index will likely be up 13% to 15% due to the slower rate of increase in the cost of eating out. For the first half of 1974, food prices are expected to average about the same as third quarter 1973 levels.
- 4136-73**
FOOD SPENDING AND INCOME (AUG. 1973).
 Natl Food Situation nfa-145: 7-11. Aug 1973.
 1.941 52P73
 Consumer economics, Economic influences, Food consumption, Food prices, Food purchasing, Income, Prediction, Statistical analysis.
 Abstract: Total personal consumption expenditures for food the first 2 quarters of 1973 rose 9.1% above 1972 levels. Since total consumption was down, this increase was due entirely to higher prices. Expenditures for home food rose 2.5%, while expenditures for eating out rose only half a percentage point. Consumption of higher cost foods will decline as people switch to low cost foods in response to high prices and limited supplies, nevertheless, food expenditures in 1973 will increase 15%, a greater percentage than the anticipated rise in disposable personal income. As a result, the portion of income spent for food is expected to increase in 1973 for the first time in 15 years.
- 4137-73**
FOOD SPENDING AND INCOME (NOV. 1973).
 Natl Food Situation nfa-146: 8-11. Nov 1973.
 1.941 52P73
 Consumer economics, Economic influences, Food prices, Food purchasing, Income, Statistical analysis.
 Abstract: Food expenditures for the third quarter of 1973 increased 12.3% over a year earlier. All this increase was due to higher prices, since total food consumption had actually declined. This decline in consumption, along with shifts from high to low cost foods, caused real expenditures (with price increases discounted) to decline for the fifth consecutive quarter. Real food expenditures on a per capita basis have declined even more sharply and in the third quarter of 1973 were at the lowest since 1966. Personal disposable income rose 11.2% over 1972, the largest year-to-year gain since 1951, but this income advance was outpaced by the 15.7% rise in food prices.
- 4138-73**
STATISTICS OF PUBLIC ELEMENTARY AND SECONDARY DAY SCHOOLS, FALL 1972.
 Betty J Foster
 National Center for Educational Statistics
 Washington, D.C. 35 p. 1973.
 LA217.F6 P5N
 Elementary schools, Public schools, School systems, Secondary schools, Statistical data.
 Abstract: This report presents fall 1972 basic educational data on all free public elementary and secondary day schools in the United States, the District of Columbia, and the outlying areas under U.S. jurisdiction. Included are national trend data since fall 1968 on selected items of information. Detailed data, by state or other area, are also provided on the numbers of local school districts, staff, and pupils in fall 1972 as well as, for the 1972-73 school year, the estimated expenditures for school maintenance and operation and the average salaries paid to instructional staff. Most of the data also are shown separately for the 20 most populous cities.
- 4139-73**
A GUIDE TO FOOD PROGRAMS IN MONTGOMERY COUNTY, MARYLAND.
 Montgomery County, Health Department, Nutrition Services
 Mary T Goodwin
 Rockville, Md. 41 p. 1973.
 BV696.F6R6 1973 P5N
 Emergency feeding, Food programs, Food stamp programs, Free lunches, Maryland, Meals on Wheels, School lunch programs.
 Abstract: This outline of the food programs available in Montgomery County, Maryland, is intended as a resource booklet for those concerned with hunger and malnutrition. Six programs are covered: food stamps, free school lunch, additional public assistance for expectant mothers, special diet allowance for public assistance recipients, meals on wheels, and emergency food programs. A brief description, with information on the purpose, cost, standards of eligibility, and method of application, are provided for each program.
- 4140-73**
STATE DEPARTMENTS OF EDUCATION, STATE BOARDS OF EDUCATION, AND CHIEF STATE SCHOOL OFFICERS.
 U.S., Office of Education
 Sam P Harris
 Washington, D.C. 235 p. 1973.
 L901.A42 P5N
 Directories, Educational administration, State boards of education, State government, State officials.
 Abstract: State education agencies vary in terms of structure and organization, size, duties, powers, relationship to other agencies, and general staff competence. This document contains a two-part, state-by-state compilation of such information about the various state school administrations. Part One lists for each state the state department of education, state board of education, chief state school officer, statewide coordinating agencies for higher education, and a summary of the basic ideas and implications for state-level educational governance. Part Two presents, for each state, basic data (as of September 1972) on the entities listed in Part One.
- 4141-73**
IT'S OK, YOU'RE OK; A PRACTICAL GUIDE TO TRANSACTIONAL ANALYSIS.
 Thomas A Harris
 New York, Harper & Row 278 p. illus. [1969].
 RC490.S.B3 P5N
 Behavior, Human relations, Mental development, Psychiatry, Psychology, Psychotherapy, Social relations, Transactional analysis.
 Abstract: In recent years there have been many reports of a growing impatience with psychiatry, with its seeming foreverness, its high cost, its debatable results, and its vague, esoteric terms. This book is the product of a search to find answers for people who are looking for hard facts in answer to their questions about how the mind operates, why we do what we do, and how we can stop doing what we do if we wish. The book defines a psychiatric tool called "transactional analysis." This psychiatric technique is for people who want to change rather than adjust; who want transformation rather than conformation. It confronts a person with the fact that he is responsible for what happens in the future, no matter what has happened to him in the past. It enables people to establish self-control and self-direction, and to discover the reality of a freedom of choice.
- 4142-73**
SPECIAL BIBLIOGRAPHY ON AMERICAN INDIAN HEALTH; SELECTED NCB-SMT LITERATURE.
 Health Services Reports
 Health Serv Reports 88 (8): 727-729. Oct 1973.
 R11.B4 P5N
 American Indians, Bibliographies, Health, Professional education, Reference materials.
 Abstract: This annotated bibliography presents recent publications on various aspects of American Indian health. Most are scientific, some are on nutrition or related aspects. For nutritionists and other health professionals.
- 4143-73**
THE AUDIO-VISUAL EQUIPMENT DIRECTORY. 19th ed.
 National Audio-Visual Association
 Sally ed Berichen
 Fairfax, Va., National Audio-Visual Assoc. 512 p. illus. 1973.
 LB1043.B3 P5N
 Audiovisual aids, Audiovisual equipment, Catalogs, Directorate, Instructional materials, Instructional media.
 Abstract: This directory lists all pertinent facts about those items of audio-visual equipment known to the National Audio-Visual Association. Exclusion of any product from the list simply means that the Association was not made aware of the item's existence. Products of both members and non-members of the Association are accorded equal coverage, as are foreign-made products available in North America. All models are listed alphabetically by company name, and each description shows the manufacturer's single-unit list price.
- 4144-73**
DEVELOPING MULTI-MEDIA LIBRARIES.
 Warren B Hicke, Alan H Tillin
 New York, Bowker Co. 199 p. illus. 1970.
 Z6B.H685 P5N
 Cataloging, Instructional materials centers, Libraries, Resou-

BIBLIOGRAPHY

#145-73

ICA centers.

Abstract: This book presents the concept of the modern library as a comprehensive resource center. The philosophy and objectives of the center are clarified; and desirable practices in the selection and acquisition of nonbook or audiovisual materials are recommended, along with information pertinent to facilitating these tasks. Their organization in general is discussed, with emphasis on the necessity for basic decisions and policies. Cataloging and methods of handling different kinds of non-book materials are treated.

#145-73

FOOD AND EATING PRACTICES OF TEEN-AGERS.

Ruth I Huenezana, Leona R Shapiro, MARY C Hampton
J Am Diet Assoc 53 (1): 17-20. July 1968.

189.B AN34

Adolescents (12-19 years), Breakfast, Food groups, Food habits, Food intake, Meal patterns, Snacks.

Abstract: The results of 122 sixteen-seventeen and a half year olds who kept food diaries for four weeks (spaced throughout two years). Dinner is the meal most frequently eaten and lunch was the meal most often skipped. Snacking was very common in all groups and the foods consumed during these snacks benefited the nutritional intakes, the results are broken down to give the meal intake of the various food groups in terms of the teenager's ethnic group and his socio-economic group. The entire sample showed iron and calcium intakes to be low.

#146-73

A CONCEPTUAL FRAMEWORK FOR THE DIFFUSION OF INNOVATIONS IN VOCATIONAL AND TECHNICAL EDUCATION.

Center for Vocational and Technical Education
William L Hull, Ralph J Roster, William B Hartia
Columbus, Ohio 62 p. 1973.

LB1598.Ca P68 (Center for Vocational and Technical Education. Research and development series no. 89)

Computer applications, Educational resources, Information dissemination, Information science, Information systems, Innovation, Research, Technical education, Vocational education. Abstract: The object of this study was to devise a means for getting new information in the field of vocational/technical education to the attention of people working in that field. The information should be classified and catalogued in a readily accessible form to meet the needs of researchers, teachers, administrators, and other interested parties. This booklet contains a highly technical description of the procedures used to derive and test the information system and an analysis of the initial draft results. A second, as yet untreated draft of the system is proposed.

#147-73

1973-7a SCHOOL FOODSERVICE MARKET ACTION REPORT & WHO'S WHO DIRECTORY.

Information Central
Chicago, Ill. 79 p. 1973.

LB3475.L56 P64

Analytical data, Costs, Directories, Legislation, Marketing, Sales volume, School food service, Student participation. Abstract: School food service comprises a large portion of the food industry market. This document contains a thorough compilation of data on the school food service market. Six background articles present descriptive information about politics, legislation, appropriations and funding, school breakfast programs, concentration and size of the market, type of lunches, a-la-carte meals, new foods, commodity programs, and data sources for this publication. Succeeding charts present relevant figures on everything from projected school enrollment through 1981 to Day Care food service appropriations for 1974 by state. In a separate "Who's Who" section are listed the names and addresses of 1,000 key individuals in school food service--ranging from congressmen who have been instrumental in appropriating funds to persons in charge of actual operations in the largest districts.

#148-73

SELECTED BIBLIOGRAPHY OF NUTRITION MATERIALS.

Doris Flax Kaplan
Gene, Dept. of Health and Welfare
Orono, Me., Raymond N. Polger Library, University of Maine 62 p. author and key word index. 1973.

Z5776.N6K3 P68

Bibliographies, Information sources, Nutrition, Resource guides, Resource materials.

Abstract: This booklet lists selected nutrition publications in print. Their availability as listed is primarily in libraries in the Northeastern United States. The listings include abstracting and indexing services, periodicals, conferences, cookbooks, handbooks, dictionaries, indexes, a list of publishers' addresses, and books for the layman.

#149-73

DIRECTORY OF POSTSECONDARY SCHOOLS WITH OCCUPATIONAL PROGRAMS, 1971: PUBLIC AND PRIVATE.

National Center for Educational Statistics
Evelyn R Kay
Washington, D.C. a13 p. 1973.

L901.N32 1971 P68

Directories, Post secondary education, Private schools, Public schools, Vocational education.

Abstract: Here is a listing, by state, of all accredited or licensed U.S. public and private postsecondary schools and training establishments specializing in or offering substantial

ial curricula in vocational and technical subjects. Information includes school name and address, enrollment, accreditation type, and programs offered.

#150-73

A SELECT BIBLIOGRAPHY OF EAST-ASIAN FOODS AND NUTRITION ARRANGED ACCORDING TO SUBJECT MATTER AND AREA.

Woot-Tanen We Laung, Ritva Rautasheimo Butrus, Flora HuanCha
National Institute of Arthritis, Metabolism, and Digestive, Diseases

Atlanta, Dept. of Health, Education and Welfare 304 p. Dec 1972.

Z5776.N6L4 P68 (U.S. Dept. of Health, Education, and Welfare. DHEW publication no (DHEW) 73-466)

Bibliographies, East Asia, Foods, Nutrition, Professional education, Publications, Reference materials.

Abstract: East Asia as represented in this bibliography on its foods and nutrition consists of Burma, Cambodia, Mainland China and Taiwan, Hong Kong, Indonesia, Japan, Korea, Laos, Malaysia, Philippines, Singapore, Thailand and Vietnam. Categories of subject matter include food composition, food supplements, food technology, nutrition and dietary surveys, nutritional status, and food habits. Not all categories are listed for each country, the references listed include unpublished as well as published materials. The professional nutritionist, especially if interested in this region or its foods, will find this a useful companion to the food composition table prepared by the same authors.

#151-73

FOOD COMPOSITION TABLE FOR USE IN EAST ASIA.

We Woot-tanen Leung, Ritva Rautasheimo Butrus, Huang FlorCha
U.S. Dept. of Health, Education, and Welfare, Center for Disease Control, Nutrition Program

Washington, GPO 1973.

TX531.L4 P68

Asia, Food composition tables, Nutrient values, Professional education.

Bibliography: p. 319-332.

Abstract: Nutritionists and dietitians who work with persons of East Asian origin and still consume foods from that region should find this table of food composition useful. In addition to usual nutrient values, there are sections on amino acid and pyridoxine, pantothenic acid, vitamin B12 and folic acid contents of some East Asian foods. With references, and scientific and English names of the foods cited in the tables.

#152-73

PREPARING INSTRUCTIONAL OBJECTIVES.

Robert P Hager
Belmont, Calif., Pearson Publishers 60 p. [c1962].

LB102B.S.H3 P68

Behavioral objectives, Communication (Thought transfer), Educational methods, Educational planning, Evaluation methods, Instructional materials, Objectives, Teaching.

Abstract: This is a highly specific study of the information sources used by personnel of the Maryland Cooperative Extension Service. Through data gathered by interview and questionnaire, it was found that there is no defined information flow within the Extension Service. Personnel seem to obtain information wherever they can get it. Extension agents tend to depend heavily on university specialists to keep them current on agricultural research and findings. Agents use their local county libraries when they need library facilities. The National Agricultural Library plays virtually no role with respect to extension agents, and only a very minor role in meeting specialists' needs.

Abstract: In order to teach adequately, a teacher must answer three questions: (1) What must be taught? (2) How do we know when we have taught it? (3) What materials and methods work best? This book helps the teacher to define his teaching goals and to develop instruments and criteria by which he can test whether his teaching has been successful.

#153-73

STUDY OF LITERATURE AND INFORMATION METHODS WITHIN THE MARYLAND COOPERATIVE EXTENSION SERVICE.

Steven H Hark
Maryland, University, Cooperative Extension Service
College Park, Md. 138 p. illus. 1973.

Z699.S.45H3 P68 (Maryland. University. Dept. of Agricultural and Resource Economics. AREIS no. 9)

Agricultural personnel, Extension agents, Information dissemination, Information needs, Information sources, Libraries, Maryland, Surveys.

Abstract: This is a highly specific study of the information sources used by personnel of the Maryland Cooperative Extension Service. Through data gathered by interview and questionnaire, it was found that there is no defined information flow within the Extension Service. Personnel seem to obtain information wherever they can get it. Extension agents tend to depend heavily on university specialists to keep them current on agricultural research and findings. Agents use their local county libraries when they need library facilities. The National Agricultural Library plays virtually no role with respect to extension agents, and only a very minor role in meeting specialists' needs.

#154-73

INFORMATION UTILIZATION BY VOCATIONAL EDUCATORS.

J David McCracken, Wilma B Gillespie
Columbus, Ohio 35 p. 1973.

LC1045.H3 P68 (Center for Vocational and Technical Education. Research and Development Series No. 90)

Administrative personnel, Information dissemination, Information needs, Information science, Information systems, Research, Teachers, Vocational education.

Abstract: Data concerning information utilization by four key groups in vocational and technical education were organized in user profiles which described work setting, personal chara-

- cteristics, major professional problem areas, decision-making mode, information services used, information sources or products used, characteristics or criteria of products used, and personal information sources used. User profiles were prepared for local administrators, teacher educators, state directors, and state supervisors of vocational and technical education. Data from four previous studies were used as the information base for this report. User profiles of vocational educators and guidelines for information utilization were developed and validated by a jury with representation from the four groups of vocational educators, and personnel involved in information dissemination activities.
- 4155-73**
FOOD INDUSTRY SOURCEBOOK FOR COMMUNICATION; CONSUMERISM-ENVIRONMENTALISM, ISSUES, ACTIONS, REACTIONS, INFORMATION.
 National Consumers Association, Communications Service
 Washington, D.C. 1 v. (loose leaf). 1971.
 HC110.C6393 P55
 Communications, Consumer education, Ecology, Food industry, Information dissemination, Mass media, Program planning, Public relations, Resource materials.
 Abstract: This sourcebook deals with consumerism-environmentalism as it applies to the agricultural processing-marketing chain of food processors' business operations. Its purpose is to provide a listing of human and organizational consumerism-environmentalism resources, to suggest people and organizations that may provide ideas and criteria for planning new programs, and to provide a list of contacts for information dissemination. This publication will be valuable only if individual companies and associations utilize the information compiled to activate increased personal contact with consumer-environmental leaders and to initiate programs that produce practical aids and information to consumers.
- 4156-73**
FOOD CHEMICALS CODEX. 2d. ed.
 National Research Council, Committee on Specifications of the Food Chemicals Codex.
 Washington, National Academy of Sciences 1039 p. illus. 1972.
 TX553.A383 1972 P58
 Chemical composition, Chemicals, Codex, Food additives, Food chemistry, Food composition.
 Abstract: This codex lists and defines the known food-grade chemicals in terms of chemical identity and purity specifications based on the elements of safety and manufacturing practice. The Food and Drug Administration has endorsed this Codex as constituting adequate minimum requirements of purity for chemicals permitted for intentional and purposeful use in food for man. The FDA endorsement qualifies the Codex for use by food processors as procurement and acceptance specifications and by primary manufacturers of food-grade chemicals as release specifications.
- 4157-73**
SELECTED RESEARCH ABSTRACTS OF PUBLISHED AND UNPUBLISHED REPORTS PERTAINING TO THE FOOD SERVICE INDUSTRY, INCLUDING RECOMMENDATIONS FOR RESEARCH NEEDS.
 Leo Bajaleki
 U.S. Office of Education
 Washington, D.C., Educational Resources Information Center
 182 p. 1969.
 Z5776.F784 P59
 Abstracts, Bibliographies, Food service industry, Research.
 Available from: Leasco Information Products, Inc., 4827 Bushy Avenue, Bethesda, Maryland 20014; EDMS price MF-\$0.75, HC-\$7.20; ERIC Report No. ED 039 347.
 Abstract: The 251 research abstracts, dated 1956-1968, are arranged under three areas: (1) industry statistics and feasibility studies, (2) merchandising, (3) purchasing, (4) facilities design and operations analysis, (5) consumer operations, (6) finance and cost control, and (7) personnel management. Research gaps, determined through interviews with executives, educators, and editors, are indicated for each area. An alphabetical listing of the abstracts, sources of additional information, and the purpose, scope, and methodology of the publication are appended.
- 4158-73**
NUTRIENT FAT (NOV. 1973).
 Natl Food Situation nfs-146: 25-28. Nov 1973.
 1.941 S2F73
 Animal fats, Economic influences, Fats and oils, Fatty acids, Food consumption, Food supply, Nutrient sources, Statistical analysis, Vegetable fats.
 Abstract: Fats, oils, meat, poultry, fish, and dairy products together provide 90% of the total fat in the food supply. Nutrient fat is currently at a level of 156 grams per person per day as compared with 141 grams for the years 1947-49. The increased use of food fats from vegetable sources accounts for this increase. The fatty acid content of the food supply has been changed by the increased amount of nutrient fat as well as by shifts in sources of fat. Since 1947-49, the levels for fatty acids have increased, but not equally.
- 4159-73**
DICTIONARY OF SECONDARY SCHOOLS WITH OCCUPATIONAL CHARACTERISTICS; PUBLIC-NONPUBLIC, 1971.
 National Center for Educational Statistics
 Nicholas A Osso
 Washington, D.C. 450 p. 1973.
 L901.N3 1971 P59
 Directories, Private schools, Public schools, Secondary schools, Vocational education.
 Abstract: Here is a listing, by state, of all U.S. public and private secondary schools specializing in or offering substantial curriculum in vocational and technical subjects. Information includes school name and address, enrollment, and courses offered. Types of courses listed come under the categories of agri-business, marketing and distribution, health occupations, home economics, business and office skills, technical occupations, and trade and industrial occupations.
- 4160-73**
LEARNING RESOURCE CENTERS; SELECTED READINGS.
 Neville P Pearson, Lucius A Wetler
 Minneapolis, Burgess 249 p. [c1973].
 LW3044.P4 P58
 Educational resources, Guides, Information sources, Instructional aids, Instructional materials, Instructional media, Resource centers, Resource materials, School administration.
 Bibliography: p. 239.
 Abstract: This volume presents a broad range of articles dealing with the establishment, operation, and best utilization of educational resource centers in elementary and secondary school systems. These centers differ from the traditional school library in that they hold a wide variety of media materials—films, programmed learning apparatus, specific subject-matter literature and audio, specific materials for the use of special students (gifted, mentally handicapped), and access to information retrieval systems for items housed elsewhere. During the 1960's, teachers will need new, better, and more accessible means for employing electronic and non-electronic learning resources in providing such of the cognitive skill experiences needed by students. This book suggests how the resource center can best be developed. These centers, as they are known today, will probably bear little resemblance to what they must become in the foreseeable future.
- 4161-73**
PER CAPITA FOOD CONSUMPTION (FEB. 1973).
 Natl Food Situation nfs 143: 12-19. Feb 1973.
 1.941 S2F73
 Commodities, Consumer economics, Economic influences, Food consumption, Food prices, Per capita consumption, Prediction, Processed foods, Statistical analysis.
 Abstract: Per capita food consumption is expected to reach an all-time high in 1973, but supplies will be somewhat reduced. Consumption of meat, poultry, fish, dairy products, vegetable oils, fruit, and processed vegetables is expected to average higher. Reductions are likely for eggs, animal fats, fresh vegetables, coffee, and cocoa. In 1972, per capita consumption fell slightly due to a reduction for livestock products. An increase in crop product consumption came primarily from vegetable oils and processed potatoes. Fruit consumption fell 2%, reflecting poor crops for a number of items.
- 4162-73**
PER CAPITA FOOD CONSUMPTION (AUG. 1973).
 Natl Food Situation nfs-145: 11-18. Aug 1973.
 1.941 S2F73
 Commodities, Consumer economics, Economic influences, Food consumption, Food prices, Per capita consumption, Prediction, Processed foods, Statistical analysis.
 Abstract: Per capita food consumption for 1973 is likely to decline for the first time since 1965—1% below 1972 levels. Meat and egg consumption will drop most, followed by poultry. Fish and dairy products will remain about the same. The increase in crop-related foods will show a marked increase in fruit consumption, as well as advances for processed vegetables, processed potatoes, and vegetable oils. Limited supply and drastically higher prices account for the decline in consumption of livestock foods.
- 4163-73**
PER CAPITA FOOD CONSUMPTION (NOV. 1973).
 Natl Food Situation nfs-146: 11-17. Nov 1973.
 1.941 S2F73
 Commodities, Consumer economics, Economic influences, Food consumption, Food prices, Per capita consumption, Prediction, Processed foods, Statistical analysis.
 Abstract: Per capita food consumption for 1973 will be about 1.5% less than for 1972, the sharpest drop in 15 years. A slight gain for crop-related foods partly offsets the 3% decline in consumption of livestock products. The 6% reduction for meat is the largest in 25 years. Egg, poultry, and fish consumption is also below 1972 levels. During 1974, per capita food consumption may recover much of the 1973 losses. Little change is seen for crop food consumption, but livestock-related food consumption may go up about 1.5%. Per capita red meat supplies should regain about half of the 1973 drop, and poultry consumption will likely be at record levels. Egg consumption may increase a bit, but supplies of dairy products are expected to decline.
- 4164-73**
DICTIONARY OF GASTRONOMY.
 Andre Louis Simon, Bohie Howe
 New York, McGraw-Hill 400 p. illus. [1970].
 TX349.S53 1970 P58
 Cookery, Cookery, International, Cooking equipment (Small), Cooking methods, Dictionaries, Food preparation, Foods, Gastronomy, Gourmet cooking.
 Bibliography: p. 398-400.

BIBLIOGRAPHY

4165-73

Abstract: From abalone to zwieback, this dictionary contains information on almost everything connected with culinary delights and their creation. Items are arranged in alphabetical order which gives each page a certain interesting variety. The ancient Pesto and Mortar, for example, is found on the same page with Paruvian Hine, Phasasant, Petticoat Tails, and Pfaff-erkuchan. Recipes are not included in the entries, but a description and short history of each item are presented in a rather individualistic style. Should one care to look up the term Balachan, one would learn that it is "a characteristic condiment of the Bureese and Balayan cuisines.... Although at first smell it may not meet with the approval of those unaccustomed to it, there are many Europeans who have learned to like it. It is much relished by lovers of decomposed cheeses."

4165-73

HOTEL AND RESTAURANT ADMINISTRATION AND RELATED SUBJECTS: A BIBLIOGRAPHY.
Katherine Spisany
Cornell University, School of Hotel Administration
Ithaca, N.Y. p. 48-112. Aug 1972.
26250.56 1972 F58
Bibliographies, Commercial food service, Food service management, Hotels, Publications, Restaurants.
Reprinted from The Cornell Hotel & Restaurant Administration Quarterly.

Abstract: This bibliography of selected 1971 publications is one of a series, compiled annually from periodicals received by the H. B. Neek Library of the School of Hotel Administration at Cornell University. It also includes the titles of books and pamphlets acquired during this period but not necessarily published during 1971. The periodicals indexed are set forth along with the name and address of the publisher. A list of organizations in the hotel, restaurant, and related fields, complete with address, is also provided. The bibliography is arranged alphabetically, first by subject and then by title.

4166-73

HOTEL AND RESTAURANT ADMINISTRATION AND RELATED SUBJECTS: A BIBLIOGRAPHY.
Katherine Spisany
Cornell University, School of Hotel Administration
Ithaca, N.Y. p. 50-112. Aug 1973.
26250.56 1973 F58
Bibliographies, Commercial food service, Food service management, Hotels, Publications, Restaurants.
Reprinted from The Cornell Hotel & Restaurant Administration Quarterly.

Abstract: This bibliography of selected 1971 publications is one of a series, compiled annually from periodicals received by the H. B. Neek Library of the School of Hotel Administration at Cornell University. It also includes the titles of books and pamphlets acquired during this period but not necessarily published during 1971. The periodicals indexed are set forth along with the name and address of the publisher. A list of organizations in the hotel, restaurant, and related fields, complete with address, is also provided. The bibliography is arranged alphabetically, first by subject and then by title.

4167-73

NUTRITION AND MENTAL RETARDATION: AN ANNOTATED BIBLIOGRAPHY 1964-1970.
Bina Sataraino Springer
Michigan, University, Institute for the Study of Mental Retardation
Ann Arbor, Mich. rep. [n.d.].
26663.N956 F58
Bibliographies, Deficiency diseases and disorders, Mental retardation, Nutrient excesses, Nutrition, Therapeutic and special diets.

Abstract: This annotated bibliography was prepared and organized primarily for nutritionists. It is intended as an introduction for nutritionists specializing in mental retardation, and as a source for research topics.

4168-73

COMPILATION OF ODOR AND TASTE THRESHOLD VALUES DATA.
Willie Herbert Stahl
American Society for Testing and Materials., Committee R-18 on Sensory Evaluation of Materials and Properties
Philadelphia, American Society for Testing and Materials 250 p. [1973].
QP455.569 F58 (ASTM data series, DS48)

Food analysis, Food preference measures, Food quality, Odor, Sensory appraisal, Taste, Taste panels.
Includes bibliographical references.
Abstract: Sensory problems are increasing as man attempts to improve his food and stem the tide of water and air pollution. This publication provides "some basic data in the field of sensory appraisal of food by tabulating the threshold values of odor and taste substances. The compilation is presented in three ways: an alphabetical listing by substance; a data-bibliography listing by source; and a paraded listing. All data is culled from the scientific literature available through August 1972.

4169-73

SUPPLY AND UTILIZATION (FEB. 1973).
Nat'l Food Situation NPS 143: 24-26. Feb 1973.
1.981 S2P73
Commodities, Economic influences, Exports, Food consumption, Food supply, Marketing, Prediction, Statistical analysis.

Abstract: Total net utilization of farm food commodities increased 3% during 1972, compared with a 2% increase during 1971. Use of livestock food changed little, but an 8% advance in crop commodities largely resulted from a 24% increase in exports--particularly grains. Utilization of farm food commodities will likely increase at a slower pace during 1973. Most of the increase will come from a sharp advance in exports, but the gain will not match the very large increase in 1972.

4170-73

BUSINESS AND PROFESSIONAL SPEAKING.
Billias S Tacey
[Dubuque, Iowa] R.C. Brown Co. 214 p. [1970].
F58 121.T3 F58
Administrator education, Communication (Thought transfer), Communication skills, Management development, Management education, Public speaking, Speeches.
Includes bibliographies.
Abstract: Administrators are often called upon to participate in discussion and decision-making groups, to give speeches, or to simply speak to others on a one-to-one basis. This book explains the principles of interpersonal communication and aids in the practice of those principles. Emphasis is upon improving oral communication skills in a variety of situations--discussions, public speaking, reading aloud, listening, and interviewing.

4171-73

DEVELOPMENTAL PHYSIOLOGY AND AGING.
Paola S Tairas
New York, Macmillan 692 p. illus. [1972].
QP84.T5 F58
Age groups, Aging, Growth, Physical development, Physical health, Physiology.
Includes bibliographical references.

Abstract: Human growth, development, and aging depend upon both genetic and environmental factors and represent physiologic changes that serve to maintain bodily equilibrium. The internal and external demands upon the body vary at different stages of life, and thus the adaptive mechanisms necessary to achieve relative physiologic equilibrium are distinctive from one age to another. This book deals with the physiologic changes that occur during the human life-span. It encompasses events that take place from the time of fertilization through childhood, adolescence, adulthood, and old age.

4172-73

SELECTED LIST OF RELIABLE AND UNRELIABLE NUTRITION REFERENCES.
Toronto Nutrition Committee
Toronto, Toronto Nutrition Committee 17 p. Nov 1973.
Z5776.B8T62 F58
Bibliographies, Food information, Professional education, Publications lists.

Abstract: To assist persons concerned about the food supply and increasingly interested in nutrition, the Toronto Nutrition Committee has compiled this bibliography of reliable and unreliable books about food and nutrition. The criteria for each categorization are stated, and the categories are further broken down as to books for the community by interests and tastes, and books for professional nutritionists and nurses, home economists and other health professionals. There is a section on therapeutic diets. All health professionals should find this a useful compilation.

4173-73

A SUPPLEMENT TO THE DICTIONARY OF OCCUPATIONAL TITLES. 3d ed.
U.S., Bureau of Employment Security
Washington, U.S. Govt. Print. Off. 280 p. 1966.
15B.31D56 ED. 3 SUPPL.
Dictionaries, Occupations, Vocabulary.
Available from NAL.

4174-73

DICTIONARY OF OCCUPATIONAL TITLES... 3d ed.
U.S., Bureau of Employment Security
Washington, U.S. Govt. Print. Off. 2 v. 1965.
15B.31D56 ED. 3
Dictionaries, Occupations, Vocabulary.
Available from NAL. For supplement see U.S. Bureau of Manpower Utilization. A supplement to the dictionary of occupational titles. 3d ed.

4175-73

PROFESSIONAL WORKERS IN STATE AGRICULTURAL EXPERIMENT STATIONS AND OTHER COOPERATING STATE INSTITUTIONS, 1972-73. Rev. [ed.].
U.S., Cooperative State Research Service
Washington, D.C. 204 p. 1972.
S533.U5 1972 F58 (U.S. Cooperative State Research Service. Handbook no. 305)
Agricultural personnel, Agricultural research, Directories, Extension agents, State agricultural agencies, State government, U.S. Dept. of Agriculture.
Abstract: Here is a state-by-state listing (corrected to September 1972) of all professional personnel in state agricultural experiment stations and related state institutions. Persons are listed by professional field, and their names cross-indexed alphabetically.

4176-73

SCIENCE FOR BETTER LIVING: THE YEARBOOK OF AGRICULTURE 1968.
U.S., Dept. of Agriculture
Washington, D.C. 386 p. illus. [1968].

PAGE 154

- 521.A35 1968 F6N
Agricultural development, Agricultural research, Ecology, Food industry, Food technology, Natural resources, Scientific methodology, U.S. Dept. of Agriculture, Yearbooks.
Abstract: Applied agricultural research has combined with the development of food technology to provide a vast array of food products within a very short time period. This yearbook catalogues the progress underway during the years 1963-1968. The reports are written by the scientists involved in the particular projects. One can find out about new methods of cross-breeding in beef production, new plans for organizing huge markets to serve city areas of 15 million people, a breakthrough in determining the structure of nucleic acid, plus many other subjects of relevance to food technologists and consumers alike.
- 4177-73
OUTDOORS-USA: THE YEARBOOK OF AGRICULTURE 1967.
U.S., Dept. of Agriculture
Washington, D.C. 408 p. illus. [1967].
521.A35 1967 F6N
Beautification, Conservation, Ecology, Forests, Natural resources, U.S. Dept. of Agriculture, Water, Wilderness, Yearbooks.
Abstract: About half of the USDA staff works in some phase of conservation to preserve what is left of the American wilderness and save our remaining natural resources. This yearbook contains reports of USDA conservation activities for the year 1967. It covers all USDA projects that serve farmers and the general public in both conserving and developing natural resources so that they can be enhanced while also being used productively. Chapters are grouped in four main categories: The Big Woods (about forests and mountains); Water; Beautification; and The Countryside.
- 4178-73
HIGHER EDUCATION GUIDELINES: EXECUTIVE ORDER 11246.
U.S., Dept. of Health, Education, and Welfare, Office for Civil Rights
Washington, D.C. 1 v. (various pagings). [1973].
LB2525.U5 F6N
Administration policies, Employment opportunities, Government role, Guidelines, Higher education, Job discrimination, Laws, Legal problems, Personnel policy.
Appendices included.
Abstract: All universities and colleges holding federal contracts must comply with Executive Order 11246 which requires that contractors not discriminate against any employee or applicant because of race, color, religion, sex, or national origin. It also demands that affirmative action be taken to make sure that no discrimination whatsoever (vis-a-vis the above factors) is taking place. This handbook outlines the legal provisions contained in the Order, then describes in detail the requirements as to specific personnel policies and practices. The final section specifies the components of an adequate affirmative action program.
- 4179-73
SURVEY OF FOOD DISTRIBUTION TO INSTITUTIONS - 1972.
U.S., Food and Nutrition Service
Washington, D.C. 1 v. (various pagings). 1973.
TX946.5.A305 F6N
Cost effectiveness, Donated foods, Food delivery systems, Food distribution programs, Institutional feeding, Laws, Nutritional quality, Program evaluation, Surveys.
Abstract: A 1972 survey of institutions receiving USDA donated foods revealed that in most cases the donated foods were correctly used, but food expenditures were not proportionally reduced. Although the foods provide adequate nutrition, increased technical assistance is needed to help institutions maximize the benefits of these foods. USDA's suggested distribution rates may be unrealistic in terms of the amounts of donated foods institutions can use. Widespread misunderstanding of eligibility criteria and overstated caseloads show a need to clarify guidelines for determining the number of needy persons housed in various institutions. The need for USDA food assistance is markedly less for general hospitals for other eligible institutions.
- 4180-73
FOOD SCIENCE AND RELATED FIELDS.
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 26 p. 1969.
TX364.U54 F6N
College curricula, Directories, Educational programs, Food science, Food technology, Higher education, Scholarships.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20814; EDRS price MF-\$0.25, NC-\$1.40; ERIC Report No. ED 041 725.
Abstract: This publication of the Institute of Food Technologists is designed to provide the student with information on colleges and universities in the United States which offer food science and technology curricula and the various firms, industries, and agencies from which financial grants may be obtained. The scholarship information provided includes (1) name(s) of sponsor(s) of award, (2) bases of award, (3) sex of applicants, (4) class standing of applicants, (5) how scholarship award is determined, (6) specific educational objectives, (7) specific residence, (8) affiliation of relative, (9) specific institution, (10) number of awards, (11) monetary worth of awards, (12) suggested time of application, and (13) additional information and application source.
- 4181-73
PROJECTIONS OF EDUCATIONAL STATISTICS TO 1978-79.
U.S., Office of Education
Washington, D.C. 169 p. 1969.
LB2846.W3 F6N
Education, Enrollment, Expenditures, Prediction, Statistical data, Teachers, Tuition.
Abstract: This publication provides projections of statistics for elementary and secondary schools and institutions of higher education. The statistics include enrollments, graduates, teachers, and expenditures. They are based mainly on 1958-59 to 1968-69 Office of Education data, and they cover the period 1969-70 to 1978-79 for the United States. The projections shown here assume that the past 10 years' trends in enrollment rates, retention rates, class sizes, and per pupil expenditures will continue through 1978-79.
- 4182-73
EDUCATION DIRECTORY: STATE GOVERNMENTS 1969-1970.
U.S., Office of Education
Washington, D.C. 163 p. 1969.
L901.A3 Pt.1 1969 F6N
Directories, Educational administration, State officials.
Abstract: This directory lists the principal officers of state agencies having responsibilities for elementary and secondary education and vocational-technical education in the United States. It identifies most of the professional staff members of state departments of education and other state organizations and shows the internal structure of these departments and organizations by the indentation of the official titles of those listed. The 50 states and outlying areas are listed alphabetically. The directory also lists the principal officers for state boards of education, state boards for vocational education, and state library extension agencies. Similar information is provided for outlying area governments. All information is reported as of October, 1969.
- 4183-73
NUTRITIVE VALUE OF COMMON FOODS IN PERCENT OF RDA. Rev and expanded.
Gail VanderJagt
Urbana, University of Illinois 20 p. tables, 3 2-p. instruction sheets. 1971.
TX551.V32 F6N
Classroom materials, Food composition tables, Food groups, Instructional materials, Recommended Dietary Allowances, School children (6-11 years).
Abstract: These tables represent the percent of the Recommended Dietary Allowances of nutrients in 174 common foods as needed by a young adult woman. The tables have been compiled for use in home economics classes with intermediate school student, or slow readers, or adults with limited educational attainments. Accompanying sheets for the teacher suggest class activities, explain what the Recommended Dietary Allowances are, and present percentages of nutrients needed by persons in different age categories.
- 4184-73
THE ENCYCLOPEDIA OF FOOD.
New York Ward
New York 596 p. illus. [1923].
TX349.W3 F6N
Agriculture, Cooking methods, Encyclopedias, Food preparation, Food sources, Foods, History, Marketing, Nutrient values.
Contains a "dictionary of food names in six languages: English, French, German, Italian, Spanish, and Swedish," with alphabetical lists: French-English, German-English, Italian-English, Spanish-English, and Swedish-English: p. 565-591.
Abstract: This historically interesting and comprehensive book was first published in 1923. A revised edition has not been published, so some of the information (especially about food marketing, agricultural methods, preparation methods, and food composition) may be a bit dated. However, the text is rife with useful and often little-known facts on all sorts of foods from shalons to zniebach. The author presents the origin and history of each food item, how and where it is grown, how it is marketed, its nutritive value, and how best to prepare it for eating. The appendix section contains a dictionary of food names in six languages: English, French, German, Italian, Spanish, and Swedish.
- 4185-73
CATERING HANDBOOK.
Edith Weiss, Hal Weise
New York, Abrams Pub. Co. 290 p. illus. [1971].
TX921.W4 F6N
Catering, Cooking methods, Equipment, Facilities planning and layout, Financial management, Food delivery, Food service workers, Food serving methods, Menu planning.
Bibliography: p. 281.
Abstract: The authors' experiences in creating and operating their own catering business form the groundwork for this book. It is a comprehensive, detailed source of catering information, covering all aspects of the operation from setting up in business to arranging a catered affair. Basically, the authors deal with three types of catering: banquet hall catering, off-premise catering, and mobile unit catering.
- 4186-73
EDUCATION DIRECTORY 1972-73: PUBLIC SCHOOL SYSTEMS.
National Center for Educational Statistics
Jeffrey M. Williams, Sallie L. Werf

4187-73

Washington, D.C. 269 p. 1973.
L901.83 1972-3 P58 (U.S. Dept. of Health, Education, and Welfare. DBE publication no. (OE) 73-11701)
Directorates, Elementary schools, Enrolled, Public schools, School administration, School systems, Secondary schools, Students.
Elementary and secondary education. Previous eds. under U.S. Office of Education (1901.833).
Abstract: This directory lists, by state, all the operating local public school systems within the U.S. and its territories. Included are agencies that provide general, or both general and specialized education. For each school system, the following information is provided: name, mailing address, county, grade span, number of pupils, and number of schools. Non-operating districts are included at the end of each state listing.

4187-73

A CONSUMER'S DICTIONARY OF FOOD ADDITIVES.
2nd Edition
New York, Crown 239 p. 1972.
TK349.B5 P58
Coloring agents, Cosmetics education, Dictionaries, Healthifera, Enrichment agents, Food additives, Preservatives, Thickening agents.
Abstract: This dictionary identifies the additives used in processed food, where they come from, how they are employed, and how they affect human health. Entries are listed in alphabetical order after a general introductory section on the history of and legislation governing additives in food. General types of additives are described in terms of the functions they are used to perform, these being preservatives, neutralizers, moisture controllers, coloring agents, flavoring, physiologic activity controllers, bleaching and coloring agents, processing aids, and nutritive supplements.

4188-73

A SELECTED BIBLIOGRAPHY ON: AFRICAN FOODS AND NUTRITION, AND AFRICAN BOTANICAL NOMENCLATURE.
National Institutes of Health, Office of International Research, Nutrition Section
Woot-Tseng Hsueh
Rome 136 p. 1966.
15776.F7L48 P58
Africa, Bibliographies, Food chemistry, Food science, Foods, Nutrition, Plant sources of foods, Vocabulary.
Abstract: This bibliography is a research project for the development of a food composition table for Africa. Steps were taken to assemble data on the chemical composition of African foods and references on scientific nomenclature for the identification of African foods. The references are listed under two categories: first, those concerned with chemical composition of food and with factual information on African food and nutrition, and second, those concerned with the scientific nomenclature of the edible plants which had been selected for inclusion in the African Food Table. Both categories are arranged alphabetically by author.

Purchasing, Receiving and Storage

4189-73

THE ARITHMETIC BEHIND PORTIONED SEATS.
Cooking for Profit 39 (229): 26-33. Jan 1970.
TK901.C6
Food purchasing, Heat, Heat packages, Portion control, Productivity.
Abstract: This article discusses the considerations to be made in buying portioned seats. The focus is on the cost of these items in relation to time-savings, storage, etc. For the food-service involved. A listing of productivity tips for portioned seats is included.

4190-73

PALATABILITY OF GROUND BEEF BOMB FROZEN AND STORED IN SELECTED WRAPS.
Ruth E. Baldwin, Dorothy Borchelt, Marion Cloninger
Home Econ Res J 1 (2): 119-125. Dec 1972.
TK1.B6
Food packaging, Food storage, Food wrappings, Ground beef, Palatability ratings.
Abstract: A survey of household practices in wrapping, freezing, and storing ground beef was used as the basis for planning a laboratory study of the effects of packaging materials on palatability and weight loss of ground beef patties frozen and stored at -18 degrees C. (0 degrees F.) and at -9 degrees C. (15 degrees F.). Quality was monitored at 0-, 1-, 2-, 3-, 4-, 5-, and 12-week intervals. Palatability of ground beef was affected less by storage temperature when packaged in aluminum foil than when wrapped in freezer paper, polyvinylchloride-1 film, or wax paper. Storage at -18 degrees C. (0 degrees F.)

was more effective than -9 degrees C. (15 degrees F.) in protecting flavor and aroma. Palatability of ground beef declined significantly between 6 and 12 weeks when stored at the high temperature. Wax paper permitted significantly more loss in weight in ground beef patties during freezer storage than did any of the other selected packaging materials.

4191-73

THE BLUE GOOSE BUYING GUIDE FOR FRESH FRUITS & VEGETABLES.
3rd, rev. ed.
Blue Goose, Inc.
Fullerton, Calif. 76 p. 1967.
TK356.B5 1967 P58
Caloric values, Food purchasing, Food quality, Food storage, Fruits, Guides, Nutrient values, Seasonal availability of foods, Vegetables.
Abstract: More than 100 different kinds of fresh fruits and vegetables--standard and variety fare--are listed in this buying guide. Most can be found in supermarkets throughout the U.S. at any time of year; a few are available only seasonally. For each fruit or vegetable, information is provided on agricultural and marketing history, general physical characteristics of the item, varieties available and their place of origin, present processing and merchandising methods, buying tips, handling and preparation techniques, and nutrient and caloric values.

4192-73

CO-OP BUYING BOOSTS SCHOOL LUNCHES.
Arthur C Boyatos
U.S. Consumer and Marketing Service
Agric Mark 18 (11): 10. Nov 1969.
1280.3B 858
Cooperative purchasing, Cost effectiveness, Federal aid, Food purchasing, Food service management, Government role, New York (State), School lunch program, USDA Consumer and Marketing Service.
Abstract: Through the Matching Fund Program of the USDA Consumer and Marketing Service, three counties in New York State pooled their resources and began a system of cooperative food purchasing. After contacting wholesalers for suggestions and information on the availability of certain grades of canned fruits and vegetables, the co-op members came up with a list of the various products they wanted and established detailed specifications for each product, including the grade desired. The co-op's contracts with wholesalers require official USDA inspection of all purchases to see that they meet specifications. Co-op buying not only saved the six school districts money--but brought the benefits of USDA inspection.

4193-73

HOW TO SELECT REFRIGERATION EQUIPMENT.
Charles Brooke
Vand 24 (4): 32-34. Feb 15, 1970.
BF54B3.V4 P58
Equipment, Refrigeration.
Abstract: This article discusses the different types of refrigeration equipment, their construction, and factors to consider in choosing refrigeration equipment. Leasing and servicing of this equipment are also covered.

4194-73

FOOD BUYING GUIDE FOR GROUP FEEDING.
Titia B Del Rosario, Elisa H Basille
Philippine J Nutr 28 (4): 44-49. Oct/Dec 1970.
J89.B 89524
Food service industry, Guides, Institutional feeding, Purchasing.
Abstract: This paper presents information on a food buying guide which was developed for use in operating feeding projects to ensure economical food purchases, as a handy reference on yields of foods derived from a purchase unit and the quantity of foods to buy for use in institutional food service. This guide gives the yield of foods derived from a purchase unit, wholesale and retail, and the approximate number of purchase units of food to buy for serving 25, 50 and 100 people in groups or institutions.

4195-73

A LOOK AT PURCHASING.
Floyd D Hedrick
Vand 24 (3): 32-34. Feb 1, 1970.
BF54B3.V4 P58
Commercial food service, Food purchasing, Vending machines.
Abstract: This article examines the role of purchasing in vending food service operations. The function of the purchasing manager, his coordination with other management, and the many responsibilities involved in buying are discussed.

4196-73

PURCHASING MANUAL.
Kentucky, Dept. of Education, Bureau of Administration and Finance
Washington, D.C., Educational Resources Information Center 70 p. 1968.
LB2829.K6 P58
Educational finance, Equipment, Guides, Kentucky, Legal problems, Purchasing, School administration, Specifications.
Available from: Lemco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDPS price HF-\$0.50, HC-\$3.40; ERIC Report No. ED 024 222.
Abstract: This is a concise reference guide for Kentucky school

- administrators and purchasing officials regarding desirable purchasing practices. The size of the school system determines the manner in which a purchasing program should be implemented. Although methods may vary, the principles for good management are applicable to both large and small school districts. Among the items discussed are the legal aspects of purchasing, educational supplies and equipment (including basic needs and standards of quality), maintenance and repair materials, food service, insurance and bonds, warehousing and storage distribution, and school bus transportation. A glossary of legal purchasing terms is included.
- 4197-73
10 SHOFT LESSONS IN CANNING AND FREEZING.
Kerr Glass Manufacturing Corp.
Sand Springs, Okla., Kerr Glass Manufacturing Corp. pamphlet, 28p., illus. [n.d.].
TX603.K4 P5N
Canning, Consumer education, Food preservation, Freezing.
Abstract: This publication is a thorough and practical guide on home food preservation by canning and freezing. The featured questions as a part of each lesson make it useful in teaching senior high school or college food courses or adult education classes.
- 4198-73
FOOD BUYERSHIP: EDUCATIONAL KIT (FILMSTRIP).
Kraft Foods, Educational Dept.
Chicago, Kraft Foods 1 filmstrip, 67 Fr., col, 35mm. [n.d.].
TX356.P6 P5N AV
Consumer economics, Consumer education, Purchasing.
With a teacher's guide to the filmstrip: A Mini Shopping Experience; Touring the Dairy Department. Also with four other teacher's guides: Food Buying Basics, Understanding the Supermarket, Factors Influencing Food Prices, and A Product Comes to Market; also 50 student sheets: Guide to Food Buying Basics and Supermarket Shopping; also sample packaging materials and a curriculum guide.
Abstract: Designed to help students learn how to buy food. Teaches principles that can be applied in buying other products as well. Also provides background information on the food industry.
- 4199-73
A DIETITIAN TALKS ABOUT FOOD.
Gretchen Kubisch
Cooking for Profit 39 (233): 44-45, 79-80. May 1970.
TX901.C6 P5N
Convenience foods, Dietitians, Food delivery, Food grades, Food purchasing, Frozen foods, Portion control, Prepared foods, School lunch programs.
Abstract: This article, presented as a number of quotes by Gretchen Kubisch, covers a variety of topics concerning foods with which a dietitian must deal. Emphasis is on quality school lunches through tight specifications and careful planning.
- 4200-73
HOW TO BUY, STORE, PREPARE BEEF: 101 MEAT CUTS (SLIDES).
National Live Stock and Meat Board
Chicago, Ill. 101 slides, 2"x2", col. [n.d.].
TX371.N3 P5N AV
Beef, Food handling, Food selection, Lamb, Meat, Meat cuts, Pork, Veal.
With a teacher's instructional booklet.
Abstract: Here is a comprehensive set of slides picturing all the cuts of meat sold in the U.S. Besides picturing each cut of beef, veal, pork, and lamb in the slides, the accompanying booklet describes cooking methods--roasting, pan-broiling, pan-frying, oven-broiling, braising, and cooking in liquid.
- 4201-73
RECEIVING AND STORING (FILM LOOP).
Sherman Oaks, Cal., National Educational Media, Inc. 1 cassette Super 8mm, sd, col, 15 min., 1973.
TX601.R4 P5N AV
Food delivery, Food preservation, Food service workers, Food storage, Inventories, Quality control, Refrigeration, Storage equipment.
For use in Fairchild cassette projector. Also available in 16mm motion picture film.
Abstract: When food is delivered to a restaurant or other facility, the first person to see it is the receiving clerk. He must check every box and every item to be sure that the goods are of the same quantity and quality as were ordered. If the shipment meets specifications, the receiving clerk signs the invoice that commits his boss to payment. The food is then stored. Perishables are frozen or refrigerated; canned and dry foods are shelved. Items are arranged on shelves in order of their acquisition so that food items are used in order of receipt. Items are also stored so that proper air circulation is maintained and so that inventory control can be easily accomplished.
- 4202-73
RECEIVING AND STORING (MOTION PICTURE).
Sherman Oaks, Cal., National Educational Media, Inc. 1 reel, 16mm, sd, col, 15 min., 1973.
TX911.3.S8N4 P5N AV
Food delivery, Food preservation, Food service workers, Food storage, Inventories, Quality control, Refrigeration, Storage equipment.
Film no. 138, print 76.
- Abstract: When food is delivered to a restaurant or other facility, the first person to see it is the receiving clerk. He must check every box and every item to be sure that the goods are of the same quantity and quality as were ordered. If the shipment meets specifications, the receiving clerk signs the invoice that commits his boss to payment. The food is then stored. Perishables are frozen or refrigerated; canned and dry foods are shelved. Items are arranged on shelves in order of their acquisition so that food items are used in order of receipt. Items are also stored so that proper circulation is maintained and so that inventory control can be easily accomplished.
- 4203-73
FREEZING COMBINATION MAIN DISHES. Rev.
U.S., Agricultural Research Service, Consumer and Food Economics Institute
Meredith Robinson, Lois Fulton
Washington, D.C. 22 p. 1973.
TX610.U54 P5N (U.S. Agricultural Research Service. Home and garden bulletin no. 40)
Food preparation, Food storage, Freezing, Main dishes, Recipes.
Abstract: It is more economical to make one's own frozen entrees than to buy frozen entrees from a store. When preparing an entree, enough can be cooked for several meals and kept in the freezer until needed. This bulletin includes instructions on freezer preparation and packaging. And provides recipes that produce dishes suitable for freezing.
- 4204-73
HOME CANNING OF FRUITS AND VEGETABLES. Rev.
U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, D.C. 31 p. 1972.
TX603.U5 P5N (U.S. Agricultural Research Service. Home and garden bulletin no. 8)
Canned foods, Canning, Cooking equipment (Small), Cooking methods, Food preparation, Food storage, Fruits, Vegetables.
Abstract: To can fruits and vegetables, they must be heated to the point where molds, yeasts, and bacteria are destroyed and the action of enzymes halted. Processing is done in either a boiling-water-bath canner or in a steam-pressure canner. The type of processing depends on the kind of food being canned. This bulletin describes the canning process and provides detailed instructions for the canning of many specific fruits and vegetables.
- 4205-73
FREEZING MEAT AND FISH IN THE HOME. Rev.
U.S., Agricultural Research Service
Washington, D.C. 23 p. 1970.
TX160.U5 P5N (U.S. Agricultural Research Service. Home and garden bulletin no. 93)
Boning, Fish, Food handling, Food packaging, Food storage, Freezing, Meat, Temperature.
Abstract: For the person who wants to store large quantities of meat and fish in a home freezer, this booklet provides information on the best methods of cutting up and boning a side of beef, pork, or lamb or of cleaning and dressing fish. Packaging, freezing, and thawing directions are given, along with instructions on maintaining proper freezer temperatures.
- 4206-73
STORING VEGETABLES AND FRUITS IN BASEMENTS, CELLARS, OUTBUILDINGS, AND PITS. Rev.
U.S., Agricultural Research Service, Agricultural Marketing Research Institute
Washington, D.C. 18 p. 1973.
TX601.U56 P5N (U.S. Agricultural Research Service. Home and garden bulletin no. 119)
Facility requirements, Food handling, Food storage, Fruits, Temperature, Underground food storage, Vegetables.
Abstract: Some fruits and vegetables can be stored without refrigeration in basements, cellars, outbuildings, and pits, but the outside air must be quite cool. This booklet explains how to store foods in underground areas and provides specific directions for the storage of 15 types of vegetables and 4 types of fruit.
- 4207-73
HELP FOR SCHOOL LUNCH MANAGERS; CWS OFFERS QUANTITY BUYERS AN ACCEPTANCE SERVICE FOR FOOD.
U.S., Consumer and Marketing Service
Agric Mark 14 (8): 11. Aug 1969.
A280.3B AGS
Federal aid, Food purchasing, Food selection, Food service management, Government role, Quality control, School food service, USDA Consumer and Marketing Service, USDA Food Acceptance Service.
Extract: Most school lunch managers often lack training (or time) in the field of quantity buying. Many managers of mass feeding programs have turned to the U.S. Department of Agriculture's Food Acceptance Service for assistance. As one local school manager said recently: "This service is worth far more than its cost. It's the only way to be sure of getting what you specify." The program is quite simple. Food graders and inspectors in USDA's Consumer and Marketing Service check over a school's purchases to make sure they meet the school's specifications and needs. They then certify that the purchase was what the school ordered in the first place. CWS graders will not only check the quality of the food, they will also

#208-73

check the weight, size of portion, type of product--practically anything about a purchase one might want.

#208-73

HOW TO BUY EGGS (SLIDES/CASSETTE TAPE).

U.S., Dept. of Agriculture

Washington, D.C. 29 slides, 2"x2", color, cassette tape, 10 min. [n.d.].

BD9284.H6 P8R AV

Consumer education, Eggs, Food grades, Food preparation, Food purchasing, Food standards, Food storage, Quality control.

Produced by Rawdon Smith Assoc., Inc., Washington, D.C.

Abstract: This set of slides with narrative tape describes the standards for USDA egg grades and egg sizes. The candling process is explained and the best way to store eggs is shown. The last several slides picture the many ways eggs may be cooked and the uses of eggs as ingredients in a variety of dishes.

#209-73

FOOD BUYING GUIDE FOR TYPE A SCHOOL LUNCHEES.

U.S., Food and Nutrition Service

Washington, U.S. Govt. Print. Off. 92 p. [1972].

TK356.U53 1972 P8W (U.S. Dept. of Agriculture. PA-270)

Cost effectiveness, Food purchasing, Food selection, Food service management, Guides, Measurement, Nutrient requirements, School food service, Type A lunch.

Abstract: This food buying guide provides information for planning and calculating quantities of food to be purchased and used by schools serving Type A lunches in the National School Lunch Program. This edition includes changes resulting from new developments in food production and processing as well as changes in marketing procedures, packaging, and quality of foods available today. The recommendations are based on yield data obtained from easy food service units, food processors, and research laboratories. Yields of edible food vary with the quality and condition of the food purchased. Yields of foods also are influenced by care in storage of food, by kind of equipment used in preparation, by the cooking method, and the form of the food to be served. The number of servings used in this publication are average figures based on yields from good quality foods prepared by methods that result in a minimum of waste. Application of the information in this buying guide will help to insure economical menu planning and food purchasing and adequate amounts of various foods to prepare Type A lunches for the number of children to be served.

#210-73

STORING PERISHABLE FOODS IN THE HOME. Rev.

U.S., Agricultural Research Service, Consumer and Food Economics Institute

Ruth Vettel, Carole H Davis

Washington, D.C. 12 p. 1973.

TI601.U54 P8W (U.S. Agricultural Research Service. Rose and garden bulletin no. 78)

Food purchasing, Food selection, Food storage, Freezing, Perishable foods, Refrigeration, Temperature.

Abstract: Fresh foods should be prepared and eaten as soon after harvest as possible. Most will keep well in storage for short periods of time, but it is necessary to know the proper storage methods and facilities for the various types of food. This bulletin provides information on how to select quality food and what storage conditions are necessary for all kinds of perishable items from breads and cereals to meats and cheese.

#211-73

HOME CARE OF PURCHASED FROZEN FOODS. Rev.

U.S., Agricultural Research Service, Consumer and Food Economics Institute

Ruth Vettel, Carole Davis

Washington, D.C. 6 p. 1973.

TI610.U52 P8W (U.S. Agricultural Research Service. Rose and garden bulletin no. 69)

Food handling, Food purchasing, Food storage, Freezing, Frozen foods, Temperature.

Abstract: The most common cause of loss of quality in frozen foods is storage temperatures that are too high. This bulletin provides tips on temperatures and storage times for frozen foods, purchasing, handling, and refreezing of frozen products, defrosting a freezer, and care of frozen foods in emergencies. A chart is included indicating the suggested maximum holding time (in months) for all kinds of frozen products at 0 degrees Fahrenheit.

SUBJECT INDEX

- A-LA-CARTE SERVICE**
 A look at high schools: what makes lunch sell? 3947
 Louisville schools encourage plate lunches. 3994
- ABSTINENCE**
 Frugancy and you. 2486
- ABSTRACTS**
 Effect of incorporation of leafy and non-leafy vegetables in the school lunch on the growth and nutritional status of children. 2439
 Milk in schools: an experiment in nutrition education. 2719
 Selected research abstracts of published and unpublished reports pertaining to the food service industry, including recommendations for research needs. 4157
- ACADEMIC ACHIEVEMENT**
 Tennessee nutrition-achievement study 1967-1968. 2089
 Academic credentials: a challenge to training. 3596
- ACADEMIC DEVELOPMENT**
 Food science programs. 1100
 Academic credentials: a challenge to training. 3596
- ACADEMIC PERFORMANCE**
 Prediction of student performance through pretesting in food and nutrition. 1214
 Malnutrition, hunger, and behavior: II. Hunger, school feeding programs, and behavior. 2816
 Tennessee nutrition-achievement study 1967-1968. 2089
 The remarkable Miss Walsh and Cincinnati's penny lunch. 3972
- ACCIDENT PREVENTION**
 Accidents don't happen (Filastrip). 1694
 Hospital kitchen safety (Fila loop). 1722
 How to get ready for your next accident. 1723
 Kitchen safety: Preventing burns (Fila Loop). 1733
 Kitchen safety: Preventing burns (Motion Picture). 1734
 Kitchen safety: Preventing cuts and strains (Fila Loop). 1735
 Kitchen safety: Preventing cuts and strains (Motion picture). 1736
 Kitchen safety: Preventing falls (Motion Picture). 1737
 Kitchen safety: Preventing fires (Fila Loop). 1738
 Kitchen safety: Preventing machine injuries (Fila Loop). 1739
 Kitchen safety: Preventing machine injuries (Motion Picture). 1740
 Safety and sanitation: Student's workbook. 1754
 In ounce of prevention (Filastrip). 1755
 The right way (To lift) (Filastrip). 1762
 Safety in the kitchen (Transparencies). 1765
 Work smart--stay safe: an employee safety message (Fila-trip/Record). 1788
 Prevention of pica, the major cause of lead poisoning in children. 2529
 Vulnerability of children to lead exposure and toxicity. 2695
 Safety guide for health care institutions. 3778
- ACCOUNTING**
 Food service manual for health care institutions. 757
 New directions for action. 761
 The development of desirable school lunch accounting procedures. 763
 Data processing procedures for cafeteria accounting. 766
 Management procedures and records. 767
 Accounting practices for hotels, motels, and restaurants. 803
 Managerial accounting for the hospital-ity service industries. 810
 The practice of general management. 819
 Using financial statements in food service establishments. 884
 Operating budgets for food service establishments. 885
 Using break-even analysis in food service establishments. 886
 A proposed procedure of standardized accounting for the school lunch program in Oklahoma. 916
 School food service financial management handbook for uniform accounting. 919
 The numbers game: uses and abuses of managerial statistics. 934
 School food service: twelve trends you should track. 948
 How to manage a restaurant or institutional food service. 969
 Food service in industry and institutions. 970
 Systems approach to labor cost control. 976
 School food service financial management seminar for uniform accounting. 985
 Principles of public accounting. 987
 Essentials of managerial finance. 998
 Introduction to professional food service. 1053
 Commercial foods. 1175
 Accounting made easy. 3060
 How to become a foodservice accountant (in your spare time). 3153
 Staff accounting for local and state school systems. 3179
 Food and beverage cost controls. 3188
 Financial accounting: classifications and standard terminology for local and state school systems. 3238
 Can a computer boost profits? 3251
 School food service financial management handbook for uniform accounting; simplified system. 3275
 School food service financial management handbook for uniform accounting; complete system. 3276
 Marketing, business, and office specialties. 3593
- ACETYL CHOLESTEROL**
 The two-carbon chain in metabolism. 2775
- ACHIEVEMENT TESTS**
 Iron deficiency anemia and scholastic achievement in young adolescents. 2942
 Measuring instructional interest or got a match? 3463
- ACIDS**
 Sugar, acid, and flavor in fresh fruits. 1943
- ACTIVITY BOOKS**
 Jane and Jaisy learn about fresh fruits and vegetables. 2920
 Fun with foods coloring book. 3307
 Activity fun with foods. 3315
 Peasies for protein. 3379
- ACTIVITY LEARNING**
 Applying learning theory in teaching nutrition. 68
 Fun with food facts. 137
 A resource handbook for teaching nutrition in the elementary school. 223
 Teaching the young child good eating habits for life. 311
 Nutrition in music (Audiotape). 408
 The Real talking, singing, action movie about nutrition (Motion picture). 467
 Nutrition education for young children. 553
 Science in food and nutrition. 556
 A "fair" way to teach nutrition. 1011
 The calorie game. 1043
 Cooking in the kindergarten. 1061
 Education for dietetics: the In-Basket Technique. 1077
 File and the media (Revolution). 1089
 Visual aids in nutrition education. 1095
 Teach nutrition with games. 1162
- ANIMAL FEEDING DEMONSTRATIONS FOR THE CLASSROOM.** 1168
 Teaching successfully in industrial education. 1240
 Cooking is fun. 1471
 Children and food--a natural combination. 2555
 Nutrition in action for the child (slide). 2570
 Shape Your Future (Charts). 2625
 What's in food? (coloring book). 2651
 Primary grade nutrition education kit. 2756
 Tessa Entertain. 2763
 The foods we eat (Filastrip). 2803
 The development of a guide through cooperative action research for the purpose of integrating the School Lunch Program into the elementary school curriculum. 3319
 Rheels, a nutrition game of chance and skill. 3381
 A teacher's guide to: Learning nutrition through discovery, K-6. 3401
- ADDITIVES AND ADULTERANTS**
 Communicating with the consumer: safety of food supply. 7
 Eliminating worn-out flavor in pre-cooked food. 166
 Fulfilling the scientific community's responsibility for nutrition and food safety. 217
 Legal requirements for food safety. 696
 Food additives. 1711
 The safety of foods. 1760
 Food pollution. 1876
 Protein concentrates and cellulose as additives in meat loaves. 1922
 Tion and human needs: Part 4a--food additives tion and human needs. 1954
 Those controversial chemical additives. 2396
 Sowing the seed. 2404
 Are we in the know? 2442
 The chemical additives in booze. 2643
 Natural foods (Slide/Cassette Tape). 2676
 Food additives. 3019
 Health and food. 3780
 Symposium on environmental quality and food supply, 1972, Washington, DC. 3813
 Additives for eye appeal. 3838
 Food science. 3879
- ADMINISTRATIVE**
 Education in the States: nationwide development since 1900. 645
 Public Law 91-248, 91st Congress, S.E. 515. 723
 Accountability '70, food service style. 751
 Colorado school lunch handbook. 778
 Management functions of school and non school food services. 881
 The core effective school food service supervisor in the larger job. 890
 Panel on characteristics of centralized food service systems. 917
 The school food service administrator and the computer. 945
 Private school lunch. 984
 Examiner's manual for the tests of general educational development. 1019
 A casebook on administration and supervisory in industrial--technical education. 10
 Hotel and restaurant administration and related subjects. 2236
 Good references on day care. 2281
 Concepts of management (cassette audiotapes). 3095
 Management essentials. 3111
 Staff accounting for local and state school systems. 3179
 ITORP. 3182
 Management of human resources. 3196
 Principles of administrative and supervisory management. 3198
 So, we ought to get started on OD. 3215

ADMINISTRATOR POLICIES

- General administration in the nursing home. 3240
 Mismanagement of training programs. 3484
 Marketing, business, and office specialists. 3593
- ADMINISTRATOR POLICIES**
 Education in the States: nationwide development since 1900. 645
 A.D.A. supports school food service in testimony before congressional committees. 670
 A.D.A. testimony on school lunch before House of Representatives' committee. 671
 The development of a national nutrition policy. 680
 The case against hunger. 690
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 6. 727
 State department of education policies. 754
 College accreditation policies for nontraditional education. 755
 Handbook for official GED centers. 756
 The media bureaucracy. 887
 Position paper on automatic food service. 922
 Nutrition implementation programs as communication systems. 1197
 Our future is you (Motion picture). 1209
 Their daily bread. 1984
 Acceptance of the school lunch program in Kansas. 1992
 Selection of policies for the local lunch program in the public schools. 2011
 Position paper on food and nutrition services in day-care centers. 2046
 School lunch looks to the future. 2057
 White House Conference on Aging - report of the Nutrition Section. 2101
 Hunger U.S.A. revisited. 2504
 Management development: What is it? Who does it? 3088
 The fundamentals of top management. 3105
 Extent of the problem involved. 3115
 Food management companies threaten. 3120
 ITORP. 3192
 General administration in the nursing home. 3240
 A return to fundamentals: make a choice. 3243
 Developing human resources. 3493
 Priorities in higher education. 4013
 Higher education guidelines: executive order 11246. 4178
- ADMINISTRATIVE PERSONNEL**
 Appraising managers as manager. 873
 Educators' attitudes toward nutrition education in Florida. 1080
 Majority of administrators unperturbed by school lunch criticisms. 2020
 The man in charge - the government nutrition programs. 2026
 II. Consumer specialists of the Food and Drug Administration. 2239
 Information utilization by vocational educators. 4154
- ADMINISTRATOR EDUCATION**
 Do you know a classroom when you see it? 3066
 Manpower needs in the nursing home industry. 3189
 Why hasn't management development worked? 3280
 Business and professional speaking. 4170
- ADMINISTRATOR ROLE**
 The school administrator and the food service program. 920
 Mr. Manager, You're fired!. 3071
 Management development: What is it? Who does it? 3088
 The fundamentals of top management. 3105
 So, we ought to get started on OD. 3215
 A study of the role of the unit school food service supervisor as perceived by selected North Carolina superintendents and school food personnel. 3230
 A return to fundamentals: make a choice. 3243
 Guide to managing people. 3279
 Dollars and sense of nutrition education. 3955

ADMISSION CRITERIA

- College accreditation policies for nontraditional education. 755
 Opportunities for educational and vocational advancement. 1016
 Granting credit for service school training. 1018
 The non-high-school-graduate adult in college and his success as predicted by the tests of general educational development. 1079
- ADOLESCENTS (12-19 YEARS)**
 Action on teenage nutrition. 50
 Nutrition for athletes: a handbook for coaches. 60
 Dietary habits and food consumption patterns of teenage families. 146
 General factors affecting college coeds' food preferences, habits, and intake. 222
 Hemoglobin and folate levels of pregnant teenagers - relationship to dietary levels. 237
 A boy and his physique. 333
 They ask why. 345
 A source book on food practices; with emphasis on children and adolescents. 352
 National nutrition education conference. 359
 Nutrition education for youth. 395
 Food choices: the teen-age girl. 402
 Food. 406
 Serum cholesterol from pre-adolescence through young adulthood. 490
 Taste sensitivity and food aversions of teenagers. 512
 Teen-age food habits - a multidimensional analysis. 514
 The teenage obesity problem - why? - part two. 515
 The teenage obesity problem - why? - part 1. 516
 Teenagers and food: their eating habits. 517
 Dietary studies of northern Utah pre-adolescent and adolescent children. 574
 How to push a good thing. 856
 Sophomore high school students' attitudes toward school lunch. 957
 Teenager - the marketer's dilemma. 977
 Cartoon approach to nutrition education. 1049
 Points for planning Type A lunches. 1355
 Writing their own menus. 1370
 Operation bag lunch. 2041
 Slim's swiss - a summer nutrition program for underprivileged teen-age girls. 2061
 Summer feeding: East and West. 2070
 Summer food service in Cincinnati. 2071
 Put egg in your pizza. 2159
 Tacos--taste treat for tots to teens. 2170
 Secondary teaching materials and teacher references. 2266
 Supershopper. 2314
 Consumer education materials project. 2374
 Read the label before you buy. 2391
 How to buy food: lesson aids for teachers. 2401
 Between you and me is your sail. 2424
 Can food make the difference? 2437
 The chemicals of life. 2445
 Pregnancy and you. 2446
 Adequacy of lacto-ovo-vegetarian diets in Seventh-day Adventist boarding academies. 2488
 Stirring the cultural melting pot. 2513
 Challenges to nutrition education. 2560
 How to get in shape and stay there. 2562
 Ideas in health education. 2563
 Citrus fruit and nutrition. 2564
 Feeding the teen machine. 2577
 Adolescent nutrition and growth. 2611
 Growth rate, nutrient intake and "soothing" as determinants of malnutrition in disadvantaged children. 2621
 Shape Your Future (Charts). 2625
 Pregnancy in school girls--part 2. 2640
 Pregnancy in school age girls--part 2. 2641
 Assessment of nutritional status of teenage pregnant girls. I. Nutrient

- intake and pregnancy. 2673
 The vanishing American seal. 2683
 The paradox of teen-age nutrition. 2692
 The paradox of teen-age nutrition. 2693
 Coaches call the signals. 2704
 Adolescent nutrition. 2729
 Comparison cards, Set 1...For teenagers (Charts). 2744
 A girl and her figure and you. 2745
 Your food--choice or choice? 2746
 Meals and snacks to catch your mood. 2747
 Facts about adolescence. 2754
 New now nutrition. 2762
 Teens Nutertain™ 2763
 Through the looking glass. 2813
 All About Rice. 2820
 Nutritional value of a day's meals of senior schoolchildren. 2823
 Health care for the adolescent. 2846
 Adolescent pregnancy: Association of dietary and obstetric factors. 2851
 These are great but dinner is better. 2892
 Eating between meals: A nutrition problem among teenagers? 2896
 Nutrition in Maternity and Infant Nursing Care, A short course. 2904
 Proceedings of National Nutrition Education Conference November 2-4, 1971. 2909
 The changing food needs of the family (Filastrip/Cassette tape). 2912
 Breakfast and the bright life (Slides). 2914
 Diabetes. 2919
 Vitamin nutrition cartoons (slides). 2929
 Protein intake of well-nourished children and adolescents. 2930
 Shopping for protein. 2938
 Iron deficiency anemia and scholastic achievement in young adolescents. 2942
 Initiating and implementing a new school food service program. 3138
 An evaluation of the school lunch program of five public high schools in Honolulu, Hawaii. 3190
 Career exploration via slides. 3492
 Water: energy for life. 3527
 Nutrition self-experiments with lipids, carbohydrates and protein. 3538
 Shopping with Carsons for the fruit-vegetable group (slides). 3540
 Shopping with Carsons for the meat group (slides). 3541
 Let's see what we know about nutrition. 3554
 Comparison of the protein nutritional value of TYP, Methi-ouine-enriched TYP and beef for adolescent boys. 3858
 Students decide food purchases. 3986
 Food and eating practices of teenagers. 4145
- ADULT EDUCATION**
 Child malnutrition and its implications for schools. 113
 College accreditation policies for nontraditional education. 755
 Guidelines for hospitality education in junior colleges. 1015
 Opportunities for educational and vocational advancement. 1016
 Granting credit for service school training. 1018
 Back-to-schoolers earn diplomas. 1033
 Basics of adult motivation. 1035
 Continuing education in nutrition. 1060
 The non-high-school-graduate adult in college and his success as predicted by the tests of general educational development. 1079
 Community action: adult education. 1287
 The New York Times guide to continuing education in America. 2274
 Allied health education programs in junior colleges/1970. 2293
 Don't let foodborne illness spoil your Christmas feast. 2389
 The healthy way to weigh less. 2426
 Encouraging the use of protein-rich foods. 2567
 Operational nutrition. 2690
 Four steps to weight control. 2726
 Food and your weight. 2782
 Nutrition education in group meals programs for the aged. 2791
 Nutrition. 2908

- effectiveness of program evaluation. 3237
 New directions in reading improvement for supervisors. 3396
 Long Beach City College content outlines for courses in home economics-related occupations. 3459
 A question of opportunity: women and continuing education. 3490
 Management services: a training guide for out-of-school youth and adults. 3500
 Relationship of age and performance of food service personnel participating in a training experiment. 3522
 Basic education--what are the realistic possibilities? 3536
 Jenny is a good thing (Motion picture). 4007
 A guide to federal assistance programs for local school systems. 4132
- ADULT NUTRITION EDUCATION**
 Nutrition education guide. 158
 Nutrition instructors guide for training leaders. 552
 Leader's handbook for a nutrition and food course. 555
 Nutrition for the elderly: the AOA experience. 2455
 Nutrition scoreboard: your guide to better eating. 2682
 Food and nutrition in a health related facility. 2867
 The senior chef. 2958
 Nutrition labeling. 3028
 Inservice teacher workshops. 3338
 Training American Indian health aides for nutrition education. 3510
 In-service nutrition education for elementary teachers. 3550
 Nutrition for a nation (Filastrip /Cassette tape). 3558
 Nutrition course for elementary teachers by telephone (Telenet). 3583
 Community nutrition workers--their effectiveness in a nutrition delivery system. 4018
- ADULT VOCATIONAL EDUCATION**
 Developing a hospitality program in high schools. 1063
 Supervised food service worker. 1289
- ADULTS**
 The irony of affluence--adult nutrition problems and programs. 267
 Nutritive content of the usual diets of eighty-two men. 431
 Preformed vitamin A, carotene, and total vitamin A activity in usual adult diets. 452
 Family Food Budget Guide. 2366
 The cost of a dietary revolution. 2367
 The world diet revolution. 2372
 Consumer education materials project. 2374
 World's shrewdest grocery shopper tells how she does it. 2376
 The way to a consumer's heart: FDA Consumer Specialist. 2377
 The supermarket handbook. 2381
 Good meals for less money. 2382
 Those controversial chemical additives. 2396
 How to buy canned and frozen vegetables (in Spanish). 2397
 How to buy eggs (in Spanish). 2398
 What's happening to food prices? (Filastrip/Cassette tape. 2399
 What's happened to food prices? 2400
 Sowing the wind. 2404
 Milk the magnificent (Slides). 2420
 Milk, basic to good nutrition (Slides). 2421
 Pregnancy and you. 2446
 Low sodium handbook. 2454
 Food and Fitness. 2471
 America's health: fallacies, beliefs, practices. 2487
 Everything you always wanted to know about exchange values for foods (but were unable to find out!). 2503
 Nutrition: Food and your baby. 2514
 Good loser (game). 2536
 Happiness begins with supplemental foods. 2538
 The 'basic four' way to good meals (Slides). 2550
 Feeding primer: The what, why, when and how of feeding your baby. 2553
 Citrus fruit and nutrition. 2564
 What should the kids really eat? 2572
 Cereal: One of the 4. 2573
 If you know what's good for you. 2575
- Is your family eating right? 2576
 Feeding the teen machine. 2577
 Planning a gluten restricted diet. 2578
 Foods containing good sources of iron. 2579
 Basic guide to enjoyable eating. 2580
 Food sources of vitamin C; food sources of vitamin A. 2581
 Planning fat-controlled meals. 2582
 Meal planning for young children: New ideas for building little appetites. 2583
 How to save babies for two dimes a day. 2605
 Keeping young and living longer. 2629
 What do we know about allergies? 2638
 Watch your blood pressure! 2639
 Foods and drinks that will cause you the fewest cavities. 2653
 Kellogg's ready-to-eat cereals--nutritive values--product information. 2664
 Choose your calories wisely. 2665
 Breakfast your way to a better day. 2666
 Foods for growing boys and girls. 2667
 Do you think fat or thin? 2671
 Natural foods (Slides/Cassette Tape). 2676
 The vanishing American meal. 2683
 A commentary on hunger and malnutrition today. 2691
 The fat man and the addict: The biology of addiction. 2694
 The carbo-calorie diet. 2708
 Baby's food calendar when to start your baby on solid foods. 2709
 Beautiful figures come in all sizes. 2714
 When you think food, think the 'basic seven'. 2715
 Everbody's tooth book. 2720
 More than tea and toast. 2737
 Good food for the health of the mother and baby during pregnancy (chart). 2753
 Facts about: adolescence. 2754
 Nutrition: sense and nonsense. 2772
 The decision to breast-feed. 2777
 The prudent diet: vintage 1973. 2806
 There's more to food than eating! 2807
 Basic concepts of aging--a programmed annual. 2821
 Studies on breakfast and mental performance. 2822
 Obesity and learning difficulties. 2834
 Parents: experts tell you what to do about balky vegetable eaters. 2835
 You are what you eat (Filastrip/Cassette tape). 2868
 If you don't eat meat what do you eat? 2880
 The search for the secret of fat. 2895
 The changing food needs of the family (Filastrip/Cassette tape). 2912
 Baby's first year: Physical, mental and emotional development (Filastrip). 2913
 Diabetes. 2919
 Vitamin E: What's behind all those claims for it? 2928
 Shopping for protein. 2938
 Who needs calcium? 2940
 How to stick to your diet. 2943
 Eating is the source of life, if you choose the right foods (in Spanish) (Poster). 2954
 Nutrition labels: A great leap forward. 3008
 A guide to the side of the box. 3018
 USDA grade standards for food. 3049
 We want you to know what we know about nutrition labels on food. 3050
 We want you to know about labels on food. 3051
 Metric measures on nutrition labels. 3052
 Nutrition labels and the U.S. RDA. 3053
 Vitamins, minerals, and FDA. 3056
 Do children believe in TV? 3300
 Nutrition for a nation (Filastrip /Cassette tape). 3558
 Menu Planning for Child Care Programs (Slides). 3623
 We want you to know what we know about cooking utensils. 3771
 The food we eat: Is it safe? (Audiotape). 3802
 It's good food, keep it safe (Filastrip). 3812
 Additives for eye appeal. 3838
 Satter Homes and Gardens calorie counter's cook book. 4023
 Breakfasts for every life style (poster). 4035
 The American Heart Association cookbook. 4044
 Sunshine seals: Using your food plan for diabetes. 4053
 Quick pickling...The natural, easy way to preserving. 4060
 Eat and get slim cookbook. 4111
 The Jack Sprat cookbook. 4114
- ADVERTISING**
 New regulations on "cents-off" promotions. 28
 Organic foods. 31
 Cosmeceutogenic malnutrition?--time for a dialogue. 120
 Statement of Walter A. Coapton, M.D., President and Chief Executive Officer, Miles Laboratories, Inc., before the Senate Select Committee on Nutrition and Human Needs, February 24, 1971. 124
 Nutrition education comes into its own. 392
 Nutrition education--1972 hearings, Ninety-Second Congress, second session. 549
 Sounds from Capital Hill: more regulation, more restrictions. 719
 Can you compete against the \$50,000 minute? 770
 Create your own good-neighbor policy. 797
 Franchising in perspective. 830
 Fresh beef ads and product names. 831
 How patrons are lured to individual eating establishments. 852
 Baker boy annual: a guidebook for your retail operation. 862
 Promotion in food service. 874
 Teenager - the marketer's dilemma. 977
 Menu design - merchandising and marketing. 1358
 Special atmosphere II: country/Colonial themes. 1545
 Cooking the modern way with stainless steel steam-jacketed kettles. 1580
 Simple training plan cuts accidents. 1776
 Celebrities air food help message. 1981
 Food beverage industries: a bibliography and guidebook. 2294
 When you advertise; fresh fruits and vegetables. 2357
 Nutrition education in school lunch. 2523
 New obligations imposed by current regulatory replications. 3020
 How restaurant operators use 101 ideas to increase sales. 3151
 How to build volume. 3286
 Do children believe in TV? 3300
 Career guidance: think food! (Motion Picture). 3377
 Potential uses of mass media in nutrition programs. 3467
 Special atmosphere themes for foodservice. 3777
 Nutritive value, better foods, educational advertising--are we up to the new food product challenge? 3864
 National school lunch week: proclamation. 3962
- AFFLUENT NATIONS**
 Nutritional surveillance in affluent nations. 2971
- AFRICA**
 The ecology of malnutrition in the French speaking countries of West Africa and Madagascar. 299
 The ecology of malnutrition in Northern Africa. 300
 Food composition table for use in Africa. 2227
 The influences of the cultural milieu upon choices in infant feeding. 2486
 What we eat today. 2517
 Evidence for intestinal malabsorption of iodine in protein--calorie malnutrition. 2636
 The ecology of malnutrition in Middle Africa. 2710
 The ecology of malnutrition in seven countries of southern Africa and in Portuguese Guinea. 2711
 The ecology of malnutrition in eastern Africa and four countries of eastern

SUBJECT INDEX

AGE GROUPS

Africa. 2712
 Said, sowed and sold: a nutrition study in the Teolo dist rict. 2881
 Flavor secrets from foreign lands: West Africa. 4051
 A selected bibliography on: African foods and nutrition, and African botanical nomenclatures. 4188

AGE GROUPS
 Nutrition; a comprehensive treatise. 83
 Behavioral and catabolic consequences of weight reduction. 88
 The family guide to better food and better health. 138
 Introduction to nutrition. 182
 Calorie requirements. 188
 Encyclopedie moderne de l'hygiene alimentaire. 276
 Progress in human nutrition; volume I. 291
 They ask why. 345
 Food and nutrient intake of individuals in the United States; spring 1965. 534
 Ten-state nutrition survey, 1968-1970. 564
 What influences malnutrition? 595
 Why people eat what they eat. 608
 Young America dinas out: how youth voted in '72. 1905
 Nutrition education: Selecting and organizing material for different age groups. 1196
 Advanced menu planning. 1323
 Implementing nutrition education in school food service. 2455
 Introductory nutrition. 2598
 Human nutrition: its physiological, medical and social aspects: 2713
 Nutrition: part I. 2801
 Relationship of age and performance of food service personnel participating in a training experiment. 3522
 The dynamics of community commitment. 3924
 Developmental physiology and aging. 4171

AGING
 Where old age begins (Slides). 604
 Nutrition for the elderly: the AOA experience. 2455
 Osteoporosis. 2551
 Adult bone loss, fracture epidemiology and nutritional implications. 2571
 After the kids have gone. 2574
 Increasing the useful life span. 2607
 Keeping young and living longer. 2629
 More than tea and toast. 2737
 Nutrition education in group meals program for the aged. 2791
 Basic concepts of aging--a progressed annual. 2821
 Food and nutrition in a health related facility. 2867
 Nutritional requirements--the later years. 2877
 Vitamin E. 2886
 Symposium: Nutrition and aging. 2934
 The senior chef. 2958
 Meals delivered meals for older Americans. 3914
 Developmental physiology and aging. 4171

AGRICULTURAL DEVELOPMENT
 Symposium papers on food and health. 367
 Trends in the U.S. meat economy. 664
 World food and population problems: Some possible solutions. 669
 Ecological pressures on nutritional resources. 807
 Effects of some new production and processing methods on nutritive values. 1837
 Foods of the future. 1855
 The future of the food industry. 1864
 Genetic improvement of crop foods. 1865
 Food for tomorrow; resources, environment, distribution. 1885
 Notebook on soy: agricultural research means new foods. 1898
 Notebook on soy: why 'engineered' foods at school. 1899
 Food aid: a selective annotated bibliography on food utilization for economic development. 2226
 World food-population levels. 2285
 Toward the new. 2353
 Nutrition education in developing countries. 2525
 The future: Don't cry over onions--let

them eat strawberry shortcake. 2982
 Feeding the world of the future. 2984
 Wild man or prophet?: How we got into this self-imposed economic blockade and how can we get out of it? 2985
 In praise of lamb (Filastrip). 2986
 The future of food. 2991
 The potato: Thoroughbred among vegetables. 2993
 Productivity in the food industry; a preliminary study of problems & opportunities. 3205
 Nutritional evaluation of food processing. 3888
 Science for better living. 4176

AGRICULTURAL EXTENSION SERVICE
 The expanded food and nutrition education program. 171
 Nutrition education by nonprofessional aides. 391
 Nutrition awareness in the USDA. 2034

AGRICULTURAL PERSONNEL
 Study of literature and information methods within the Maryland cooperative extension service. 4153
 Professional workers in state agricultural experiment stations and other cooperating state institutions, 1972-73. 4175

AGRICULTURAL RESEARCH
 Professional workers in state agricultural experiment stations and other cooperating state institutions, 1972-73. 4175
 Science for better living. 4176

AGRICULTURAL RESEARCH SERVICE
 Catching the ethnic flavor. 4078

AGRICULTURE
 Nectarines. 43
 Hunger, U.S.A. 119
 Nutrition of animals of agricultural importance; part 1. 134
 Food for a modern world (Motion picture). 196
 The ecology of malnutrition in Central and Southeastern Europe. 297
 The ecology of malnutrition in five countries of Eastern and Central Europe. 298
 The ecology of malnutrition in the French speaking countries of West Africa and Madagascar. 299
 The ecology of malnutrition in Northern Africa. 300
 Mulligan stew: Count down 4-4-3-2 (Motion picture). 315
 Mulligan stew: Count down 4-4-3-2 (Videocassette). 316
 Uncle Jim's dairy farm. 330
 Food science and how it began. 334
 More silk please!. 335
 Animals that give people milk. 344
 You and your food (Motion picture). 617
 You and your food (Motion picture) (Spanish). 618
 Attack on starvation. 635
 Hello U.S.A. 644
 Our daily bread. 651
 Potatoes: production, storing, processing. 662
 Dry onions. 666
 Peasants: production, processing, products. 668
 The changing food market - nutrition in a revolution. 774
 The \$130 billion food assembly line (Filastrip). 1789
 Food for a modern world (Videocassette). 1852
 Genetic improvement of crop foods. 1865
 Food for tomorrow; resources, environment, distribution. 1885
 Directory of information resources in agriculture and biology. 2252
 Conversion factors and weights and measures for agricultural commodities and their products. 2282
 Food beverage industries: a bibliography and guidebook. 2294
 Toward better tomatoes. 2358
 What's happening to food prices? (Filastrip/Cassette tape. 2399
 What's happened to food prices? 2400
 Nutrition of animals of agricultural importance - part 2. 2520
 The ecology of malnutrition in Middle Africa. 2710
 The ecology of malnutrition in seven countries of southern Africa and in Portuguese Guinea. 2711

The ecology of malnutrition in eastern Africa and four countries of western Africa. 2712
 World food resources. 2973
 The elements: Nature's wrath jolts a complacent urban nation. 2979
 Selected food and agriculture data bases in the U.S.A. 4125
 The encyclopedia of food. 4184

AIR
 Man, health, and environment. 230
 The ABC'S of make-up air. 1547
 Make-up air systems practical for busy restaurants. 3727

AIR CONDITIONING
 The air conditioning story; part 5. 1549
 Make-up air systems practical for busy restaurants. 3727

AIR CONTAMINANTS
 Air quality and the char broiler. 1550
 The role of range hoods in maintaining residential air quality. 1659

AIRLINE CATERING
 A foodservice system that works. 828
 Air fare: a complete convenience system. 1375
 Focus is on four segments of the food service industry: contract feeding, restaurants, hotel food service, and airline feeding. 3216
 Hospital takes off on airline system. 3630
 American's sky chef's go back to basics. 3646
 Input-output: the commissary system. 3654

ALABAMA
 Quantity food preparation. 3624
 Revolution in educational facilities requires innovations in school food service. 3739

ALASKA
 School lunch: Alaska style. 2058
 Pitkas Point Alaska; a settlement where school lunch is not taken for granted. 3970

ALBERTA, CANADA
 Exploring local resources. 1087

ALCOHOL
 Metabolism and caloric value of alcohol. 2946

ALCOHOLIC BEVERAGES
 Alcoholic malnutrition (Slides). 54
 Calorie requirements. 188
 Hearings, Ninety-second Congress, second session, on nutrition and human needs: Part 4C--food additives. 1955
 Wine. 1967
 Ice cream cocktails: a profit potential. 2144
 Synthetic food. 2342
 The chemical additives in booze. 2643
 Metabolism and caloric value of alcohol. 2946
 Wine service; a progressed system for youth service. 3124
 Desserts with ligueur: Potent sales potential. 4029
 The wonderful world of sizes. 4113

ALCOHOLISM
 Alcoholic malnutrition (Slides). 54
 Diseases of the liver--part 2: Fatty liver. 2537
 Diseases of the liver--part 4: Cirrhosis. 2860

ALIMENTARY PASTES
 Entree loaves. 4028

ALLERGIES
 What do we know about allergies? 2638

ALMONDS
 Almonds are the chef's best friend. 4088

AMERICAN DIETETIC ASSOCIATION
 A.D.A. supports school food service in testimony before congressional committee. 670
 A.D.A. testimony on school lunch before House of Representatives' committee. 671
 Position paper on automatic food service. 922
 Position paper on food and nutrition services in day-care centers. 2046
 A.D.A. President testifies on Child Nutrition Education Act of 1973. 3006
 Performance ratings for food service supervisors. 3064
 The dietetic profession--a manpower survey. 4128

- AMERICAN HEART ASSOCIATION**
A dietary approach to coronary artery disease. 2739
- AMERICAN INDIANS**
New (nutrition) twist to an old game. 161
Jemez Pueblo discovers the cup-can. 2015
Lactose malabsorption in Oklahoma Indians. 2473
Insights gained from teaching and working with Apache nursing assistants. 2500
Relation of prenatal care to birth weights, major malformations, and newborn deaths of American Indians. 2632
Nutrition, growth and development of North American Indian children. 2736
A study of foods consumed by Navajo people receiving foods donated by the United States Department of Agriculture. 2740
Diet counseling to improve hematocrit values of children on the Blackfeet Reservation. 2831
Training American Indian health aides for nutrition education. 3510
Special bibliography on American Indian health. 4142
- AMERICAN MEDICAL ASSOCIATION**
Malnutrition and hunger in the United States. 2432
- AMERICAN NATIONAL RED CROSS**
Nutrition services of the American Red Cross. 2037
Thousands came to dinner. 2077
- AMERICAN SCHOOL FOOD SERVICE ASSOCIATION**
School lunch worker other than director or supervisor. 1025
Our future is you (Motion picture). 1209
Position statement of the American School Food Service Association on food served in child nutrition programs. 2047
Thousands came to dinner. 2077
The Anti-contract school lunch bill. 3039
- ASPSA planning certification.** 3293
- AMINO ACID METABOLISM DISORDERS**
The dramatic story of PKU. 155
Responses of children with phenylketonuria to dietary treatment. 472
- AMINO ACIDS**
How a hamburger turns into you (Motion picture). 240
How a hamburger turns into you (Videocassette). 241
The importance of protein in the seal-seal. 252
Linear programming controls amino acid balance in food nutrition. 280
Amino acid fortification of protein foods. 482
Amino acid content of foods. 539
Meeting future needs. 1879
Artificial and synthetic foods. 1887
Food values of portions commonly used. 2216
Food composition: Tables for use in the Middle East. 2258
What we eat today. 2517
Protein: Chemistry and nutrition. 2731
Lysine supplementation of wheat gluten at adequate and restricted energy intakes in young men. 2847
Fortification of cereals with amino acids as a realistic way of dealing with problems of protein malnutrition. 2874
Texture adds new dimension to soy products. 2967
Comparison of the protein nutritional value of TVP, Methi-onine-enriched TVP and beef for adolescent boys. 3858
- ANALYTICAL DATA**
Determining first-line supervisory training needs. 3557
The most frequently-used training techniques. 3580
1973-78 school foodservice market action report & who's who directory. 4147
- ANALYTICAL METHODS**
Assaying the availability of iron - techniques, interpretations, and usefulness of the data. 70
Nutrition: a comprehensive treatise. 83
Beef cooking rates and losses - effect on fat content. 84
Cholesterol, fat, and protein in dairy products. 117
Effect of microwave heating on vitamin B6 retention in chicken. 161
Effect of storage and other variables on composition of frozen broccoli. 162
Effects of microwaves on food and related materials. 165
Fatty acids in foods served in a university food service. 178
Fatty acids, cholesterol, and proximate analyses of some ready-to-eat foods. 180
Polacin in wheat and selected foods. 186
Functional properties of carbohydrates. 218
Modern food analysis. 232
Food science & technology, volume III. 258
Iron content of some Mexican-American foods - effect of cooking in iron, glass, or aluminum utensils. 262
Laboratory handbook of methods of food analysis. 277
Linear programming controls amino acid balance in food nutrition. 280
Lipid components of type A school lunches. 281
Major mineral elements in Type A school lunches. 285
Measuring the color of foods. 303
Metabolic effects of seal frequency on normal young men. 304
Microbiology of frozen cream-type pies, frozen cooked---peeled shrimp and dry food--grade gelatin. 305
Nutrients in university food service meals - I. Data determined by food inventory. 375
Nutrients in university food service meals - II. Data from meals selected by students. 376
Nutrition notes: protein measuring system proposed to simplify nutritional comparisons. 413
Nutritional status of Negro preschool children in Mississippi - evaluation of MOP index. 425
Nutritional value of turkey protein - effects of heating and supplementary value for poor proteins. 429
Nutritive analysis of frozen fully cooked institutional foods. 430
Observations: let's look beyond nutrition to identify proteins. 436
Protein quality and PER: concepts important to future foods. 459
The vitamins. 484
Tables of food composition: scope and needed research. 510
Thiamin and riboflavin in cooked and frozen, reheated turkey - gas vs. microwave ovens. 523
Tuna. 530
Utilizable protein: quality and quantity concepts in assessing food. 575
Utilization of inorganic elements by young women eating iron--fortified foods. 576
Modern dairy products. 640
FDA seeks simple, fast microbiological controls. 682
Nutritional labeling: a need for caution. 707
Computers in a dietary study - methodology of a longitudinal growth research project. 786
Managerial accounting for the hospitality service industries. 818
Work analysis and design for hotels, restaurants and institutions. 871
The numbers game: uses and abuses of managerial statistics. 934
Isolation from mixed culture (Motion picture). 1725
House toxin--neutralization test (Motion picture). 1748
Advantages of apo carotenol in coloring non-standardized dressings and spreads. 1790
Automated determination of protein-nitrogen in foods. 1795
Color measurement of foods: XXXII; miscellaneous: part II, potato products. 1806
Kubelka-Munk colorant layer concept. 1873
The measurement of meat color. 1877
Permeability and food packaging. 1910
Roselle - a natural red colorant for foods? 1929
Salmon. 1930
- Stability of gravies to freezing. 1940
The technical microbiological problems in intermediate moisture products. 1947
Techniques for milk protein testing. 1948
Practical food microbiology and technology. 1962
Medium-chain triglycerides. 2606
Methods in food analysis. 2654
The significance of lactose intolerance in nutritional problems. 2696
Never trace elements in nutrition. 2725
Endocrine adaptation to malnutrition. 2732
Structure and textural properties of foods. 2852
Developing a better survey questionnaire. 3117
- ANEMIA**
Iron, blood, and nutrition. 266
Maternal nutrition (Slides). 296
Vitamin E as a biological antioxidant. 580
What school lunch is doing for undernutrition in Baltimore. 599
The ten-state nutrition survey: a pediatric perspective. 2419
Intestinal response to the body's requirement for iron. 2519
Evaluation of the clinical importance of anemia. 2547
The USA today--is it free of public health nutrition problems? 2558
Iron deficiency anemia and scholastic achievement in young adolescents. 2942
Milk-induced gastrointestinal bleeding in infants with hypochromic microcytic anemia. 2956
Nutrition and poverty in preschool children. 2965
- ANIMAL PASTS**
Trends in the U.S. meat economy. 664
Effect of fat content in cheddar, colby, and swiss cheeses on consumer preference. 808
Gain sans prestige with pork. 1333
Use of loaf fat dairy spread in sodium white sauce and plain white frosting. 1530
The prudent diet: vintage 1973. 2806
Nutrient fat (Nov. 1973). 4158
- ANIMAL NUTRITION**
Animal friends at home and school. 3352
Milk made the difference (poster). 3495
- ANIMAL SOURCES OF FOOD**
Nutrition of animals of agricultural importance; part 1. 134
Uncle Jim's dairy farm. 330
More milk please!. 335
My friend the cow. 336
Animals that give people milk. 344
Where we get our food. 346
Food pharmacology. 480
Trace elements in human and animal nutrition. 567
Food in antiquity. 628
Hello U.S.A. 644
Trends in the U.S. meat economy. 664
Eggs (Transparencies). 1419
Fish and shellfish preparation (Film loop). 1424
Poultry preparation (Film loop). 1491
The measurement of meat color. 1877
A select bibliography and library guide to the literature of food science. 2262
What we eat today. 2517
Nutrition of animals of agricultural importance - part 2. 2520
Egg grades: a matter of quality (Motion picture). 3048
Egg science and technology. 3886
Fishing around for variety. 4045
Meatfacts 73: a statistical summary about America's large-meat industry. 4118
- ANIMAL SOURCES OF FOODS**
Animal protein--keystone of foods. 65
- ANNUAL REPORTS**
Measurement and evaluation, 1966-67 (p. 1. 89-10, title I). 3312
First annual report of the national advisory council on child nutrition; annual report/1971. 3959
Second annual report of the national advisory council on child nutrition; annual report/1972. 3960

ABOISSIA

ABOISSIA

Disease of the liver--part 2: Hepatitis. 2854

ABOISSIA SERVOSA

Eating disorders. 2485

ANTHROPOMETRIC MEASUREMENTS

Soona studies on the effect of a multi-purpose food on the nutritional status of pre-school children. 2804

ANTHROPOMETRY

How children grow. 358

Nutritional studies during pregnancy:
I. Changes in intakes of calories, carbohydrate, fat, protein, and calcium, II. dietary intake, maternal weight gain, and size of infant. 427
Tan-etata nutrition survey, 1968-1970. 564

Growth of children from extremely poor families. 2412

ANTIBIOTICS

Antibiotics and nutrition. 2461

ANTIOXIDANTS

Vitamin E. 2886

APPETITE

Satisfying HH students' appetites and needs. 1228

Obesity: A serious symptom. 2477

After the kids have gone. 2574
Obesity and coronary heart disease: The frasinghas heart study. 2661

APPTIEMES

The professional chef's hook of buff-ete. 1537

Vegetarian cookery 1. 2114

Cheese cookery for everyone. 2120

The professional chef's catering recipes. 2147

Snack time is taste time. 4072

APPLES

Puddings and other delicious things. 657

Development aids: flavored, colored apple pieces offer route of distinction; school lunch entree formulations offered. 1825

Dry saces, soap saxes reap benefits of new ingredient: low moisture apple solids. 1831

Explosion-puffed apples are commercially feasible. 1842

Quality evaluation of canned and freeze-dried applesauce. 1925

Apple data for students. 3588

Diced apples: Versatility plus. 4042

APPLESAUCE

Applesauce can be perfect food for vitamin C fortification. 1792

Applesauce accents school menus. 4022

APPLIANCE

Teaching basic equipment in junior high. 3708

APPLIED LEARNING

The doing book: an experimental approach to consumer education. 2368

Professional management. 3062

Principles of instructional skills. 3359

Dropouts drop in to foodservice. 3365

Supervisory training can be assessed "objectively" on the job. 3488

The story behind Orville's fabulous saincourse cookbook. 4100

APPLIED NUTRITION

Alexis Soyerc. 622

A meaningful curriculum in applied nutrition. 2561

Living nutrition. 2875

Evaluating nutrition intervention programs. 3134

Nutritional evaluation of school lunch programs in two selected villages. 3941

Let's cook it right. 4040

APRICOTS

Apricots appraised. 2968

APTITUDE TESTS

Cook (hotel & rest.) 313.381--technical report on development of USTES aptitude test battery. 3575

Food service worker II (hotel & rest.) 317.884; food service worker (medical ser.) 2-29.16--technical report on standardization of the general aptitude test battery. 3577

APTITUDES

Aptitudes in selection and training of food service personnel. 1029

Supervisory selection program for disadvantaged or minority groups. 3168

Peer instruction. 3517

Marginal manpower: job capability as a

joint function of aptitude and experience. 3564

Cook (hotel & rest.) 313.381--technical report on development of USTES aptitude test battery. 3575

Food service worker II (hotel & rest.) 317.884; food service worker (medical ser.) 2-29.16--technical report on standardization of the general aptitude test battery. 3577

Model for a nutrition program for the elderly. 4119

National institute of arthritis and metabolic diseases. 2755

Cholesterol: A review. 2849

Think Orange, When You Choose a Snack. 2894

Vitamin C is not stored in the body, so you need it every day. 2927

Try something new. 3468

Ascorbic acid content of artificially ripened tomatoes. 3875

Vitamin-enriched USDA foods get tender loving care. 3894

Food composition table for use in East Asia. 4151

Effect of packaging methods on frozen asparagus. 1834

New directions for action. 761

For ARA Detroit: the first school day. 3928

Diet and atherosclerosis. 139

Diet in early life in relation to atherosclerosis. 143

The disease of living. 152

Nutrition and ischemic heart disease. 383

Nutritional problems after fifty. 423

Epidemiology of coronary heart disease. 2870

Feeding 250 lb. Monsters. 2554

Coaches call the signals. 2704

Nutrition and athletics. 2730

Attitudes toward the ban on cyclamates. 1

The allure of food cults and nutrition quackery. 57

Potential dieters: who are they? - attitudes toward body weight and dieting behavior. 450

Six simple thefts: cases in internal control. 953

Sophomore high school students' attitudes toward school lunch. 957

Today's youth - A new breed of cat. 980

Educators' attitudes toward nutrition education in Florida. 1080

The effect of a nutrition education program at the second grade level. 1081

Nutrition knowledge and attitudes of early elementary teachers. 1198

Single service systems: exclusive survey showing trends and attitudes towards foodservice disposable utensils and permanent ware 1972. 1596

Finding the correct retail package to introduce an unwell-evaluable product. 1847

Pregnancy and you. 2446

Nutrition for the elderly: the ADA experience. 2455

Psychological implications of obesity. 2484

Potential dieters: Who are they? 2542

Panel: Problems encountered in school food service. 2594

Communication: The art of selling ideas. 2619

The stigma of obesity. 2659

The school lunch and its cultural environment. 2845

The psychology of selling nutrition. 2961

Managing people without playing God. 3085

"he-attitude": integrity (Filastrip/record). 3089

National School Lunch...Roll. 3108

The art of hugging (or how to get the job done). 3135

The management of change: Part 3--Planning and implementing change. 3143

The management of change: Part 1--Change and the sea of power. 3145

An evaluation of the school lunch program of five public high schools in Honolulu, Hawaii. 3190

Problems of women in foodservice. 3191

Motivation in action. 3219

A study of the role of the unit school food service supervisor as perceived by selected North Carolina superintendents and school food personnel. 3230

Employee attitudes toward performance appraisal. 3264

Supervising employees from minority groups. 3278

Attitude vs behavior. 3559

Shaping up the annual. 3691

A look at high schools: What makes lunch sell? 3947

2 ways to make school lunch fun. 3957

How can we strengthen school food service. 4019

Complete teaching kit on cheese (Filastrip). 122

AV decision model. 1012

Application of a three-stage systems approach model for producing career awareness materials. 1027

Conceptualizing the learning center. 1058

Criteria for the selection of records, filastrips and films for young children. 1065

Easy silk screen stencils. 1075

Exploring local resources. 1087

Film help career guidance program. 1090

Visual aids in nutrition education. 1095

A foundation for in-service success. 1104

Getting participation in films. 1106

Getting the most for your media dollar. 1. 1107

Getting the most for your media dollar. 2. 1108

Preparation of inexpensive teaching materials. 1163

The video cassette, October 72. 1301

What filastrip can do for you lately. 1308

Instructional materials. 1312

Akron schools get A for achievement with frozen type A lunches. 1374

Sanitation for food service workers. 1761

Food-borne illness. 1784

Standards for school media programs. 2201

Standards for cataloging nonprint materials. 2203

Non-book materials: the organization of integrated collections. 2211

AV cataloging and processing simplified. 2244

Communication: methods for all media. 2261

Directory of films for data education.

- 2275
Food makes the difference!. 2283
Encouraging the use of protein-rich foods. 2567
Education of the public for successful lactation. 2685
Food: the story of a peanut butter sandwich (Motion picture). 2688
Mr. Yua Yua comes alive in Colorado. 2738
What we do day by day (study prints). 2743
Comparison cards, Set 1...For teenagers (Charts). 2744
Primary grade nutrition education kit. 2756
You are what you eat: key nutrients (Show 'N Tell). 2916
The wonderful world of freshnees (Film-strip/Cassette tape). 2921
Vitain nutrition cartoons (slides). 2929
Fun with food coloring book. 3307
Activity fun with foods. 3315
The best strategy for coaching with VTR. 3322
The use and abuse of AV. 3323
11 things you need to know in planning a training meeting at a hotel. 3324
Sound & picture signifying something. 3328
How economic show-how and showman-ship. 3339
How employee training is made easy. 3363
Why be at 6's and 7's with 8? 3373
Exciting new techniques for teaching nutrition. 3392
Fast and inexpensive copies. 3393
Management training using telelectures. 3408
There's more to videocassettes than meets the eye. 3410
Systematic selection. 3411
A new dimension in management training: A Video-Audio-Participative (VAP) system. 3415
A flow chart for supervisory training. 3420
An experient in teaching nutrition. 3425
How to train new foodservice employees quickly. 3429
Training machine has prominent place in Marriott employee training program: special efforts made to get people involved. 3431
Which medium? 3443
Use of audio-visual techniques in training the hard-core. 3444
Training trainers--an experient that won't let them forget about remembering. 3452
Live vs. Tape: Which is better for instruction? 3478
An experimental study of televised food demonstrations to determine the effectiveness of presentation methods. 3479
You too can be a Cecil G. Desille. 3486
Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, vol. II, appendix. 3497
Pictures in training. 3518
How to use the comparison cards to learn which foods are best. 3569
Nutrition resource unit, primary grade. 3570
The School lunch busch (filmstrip). 3572
The School lunch bunch (Slides). 3573
Nutrition education materials for teachers. 3585
A user's look at the audio-visual world. 3740
Cleaning and maintenance slide presentation for all Market Forge cooking equipment (slides). 3743
Sanitation in food handling (Filmstrip/Tapes). 3806
It's good food, keep it safe--part III, watch the tempera-ture; part IV, every minute counts (Show 'N Tell). 3818
It's good food, keep it safe--part I, the invaders; part II, keep it clean (Show 'N Tell). 3819
The Audio-Visual Equipment Directory. 4143
- AUDIOVISUAL EQUIPMENT**
Sound motion picture projectore or, will television kill the movies? 3374
Fast and inexpensive copies. 3393
A user's look at the audio-visual world. 3740
The Audio-Visual Equipment Directory. 4143
- AUDIOVISUAL INSTRUCTION**
Audio-visuals make employee training more effective. 1031
Audiovisual workshop. 1032
Classroom communication: telelecture. 1052
Fils and the media (R)evolution. 1089
A foundation for in-service success. 1104
The message is you. 1156
The message is you - guidelines for preparing presentations, part three. 1157
The message is you, part II. 1158
Technique for effective teaching. 1169
Signelation of interpersonal relations. 1241
So much, for so many, for so little. 1243
The video cassette, October 72. 1301
Instructional television facilities. 1314
The inovative diffeion center: a potential concept to accelerate educational change. 2242
Learning resources: AV or library? 2245
The senior chef. 2958
Visuals: the basics for instructions. 3313
Sound & picture signifying something. 3328
Fast and inexpensive copies. 3393
Using film in management development. 3409
There's more to videocassettes than meets the eye. 3410
A new dimension in management training: A Video-Audio-Participative (VAP) system. 3415
Programed AV pays its way. 3437
Rooms on individualized instructions. 3448
Telelectures vs. workshops in continuing professional education. II. Statistical comparisons of learning. 3553
- AUDITS**
How to determine food costs. 3157
- AUSTRALIA**
Dental caries and the school canteen. 2494
- AUTOMATED FOOD SERVICE**
Computer-managed subsistence system. 785
Position paper on automatic food service. 922
The share of foodservice to come: a fable of the future with a note on the present. 1933
Next: Push-button meal assembly. 3625
- AUTOMATION**
How shall we cook it? 3629
Increasing productivity in foodservice. 3674
Do a better cleaning job and control product consumption. 3709
New equipment and systems in mass feeding. 3759
12 sensible solutions to dishwashing dilemmas. 3830
- AWARDS**
Food service systems achievement at Pittsburgh national building. 825
Wauwatosa Public Schools Lunch Program: a satellite system. 2098
Executive director's award goes to Senator Humphrey. 3012
IFPA lunches foodservice scholarships. 3432
- BACTERIA**
Advances in food research: volume 18. 51
Preparation of food samples and direct culture (Motion Picture). 453
Yogurt: is it truly Adelle's B vitamin? 615
Computer program estimates bacterial densities by means of most probable numbers. 784
Bacterial contamination of food. 1696
Fils, filth, and food (Film loop). 1709
Food, hands, and bacteria. 1717
- Gerna from raw food (Slides). 1718
Hospital food sanitation. (Film loop). 1721
Sanitary techniques in food service. 1742
Quantity food sanitation. 1743
Bacterial food poisoning. 1744
The microbiology of frozen vegetables. 1745
Sanitation in the kitchen (Transparencies). 1769
Sanitation: Why all the fuss (Film Loop). 1773
Sanitation: Why all the fuss (Motion Picture). 1774
The Unwanted fear: germs that cause food poisoning (Film-strip/Record). 1783
Food-borne illness. 1784
Washing-up: Part 1 (Slides). 1786
Washing-up: Part 2 (Slides). 1787
Protein from microorganisms. 1923
The technical microbiological problems in intermediate moisture products. 1947
Care and handling of prepared frozen foods in food service establishments. 2328
Health foods versus traditional foods: A comparison. 2440
Microbial contamination of the gut: another feature of malnutrition. 2590
The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 1. 2767
Health and food. 3780
Goutism. 3799
A comparative quality survey of five common market foods in low and high income economic areas. 3804
It's good food, keep it safe (Film-strip). 3812
Keeping food safe to eat. 3817
It's good food, keep it safe--part III, watch the tempera-ture; part IV, every minute counts (Show 'N Tell). 3818
It's good food, keep it safe--part I, the invaders; part II, keep it clean (Show 'N Tell). 3819
The science of food preservation. 3833
Food preservation by irradiation: Update. 3844
- BACTERIOLOGY**
Computer program estimates bacterial densities by means of most probable numbers. 784
Food-borne illness: cause and prevention (Slides). 1714
Isolation from mixed culture (Motion picture). 1725
House toxin--neutralization test (Motion picture). 1748
Sanitation for food service workers. 1761
Food poisoning and food hygiene. 3796
- BAGGEE**
Nutrition in school food service. 3943
- BAKED GOODS**
Food uses of triticale. 209
Byproducts from silk. 667
The cookie sas can. 1407
The crush of crackers. 1410
Peanut butter use encouraged. 2338
- BAKING**
Food science. 112
Bread science and technology. 655
Baker boy annual: a guidebook for your retail operation. 862
Food service for the Army and Air Force. 973
Oklahoma school lunch course of study. 1202
Practical baking workbook. 1251
Student workbook to accompany elementary baking. 1252
Commissaryman 3 & 2. 1276
Practical cooking and baking for schools and institutions. 1378
Understanding baking. 1379
Quantity cooking. 1383
Baking a catarid (Film loop). 1385
Baking in the school lunch program. 1454
Elements of food production and baking. 1456
Standards, principles, and techniques in quantity food production. 1458
Huffine (Film loop). 1468
A portfolio of kitchen fundamentals. 1488
Practical baking. 1517
Breads, cakes, and pies in family ne-

SUBJECT INDEX

BALANCE STUDIES

ala. 1525
 Food preparation for quality Type A lunches. 1532
 Baking in the school lunch program. 1533
 Biscuit manufacture. 1544
 The 10 cooking, heating and reconstituting applications: part 4. 1546
 New process for nondough bread improves uniformity and reduces process time. 1891
 Tomato solids in baked products. 1952
 Rhythmic in food processing and products. 1972. 1966
 Vegetarian cookery 2. 2116
 Cold weatherASIC from your oven. 2123
 Shopping for shortening. 2346
 Baking the school lunch way. 3641
 Baking with microwave energy. 3657
 Puff pastry: Just shape and bake. 3676
 The professional chef's baking recipes. 4062

BALANCE STUDIES

Nutrition. 111
 Magnesium in human nutrition. 284
 Utilization of inorganic elements by young women eating iron--fortified foods. 576
 Comparison of dry breakfast cereals on protein resources. 2472
 FAO guideline (no. 7) for human testing of supplementary food mixtures. 2805

BALTIMORE

The Baltimore school lunch story. 1975
 Soar in '74. 3226
 Soar in '74 (Charts). 3309
 Ghetto kids tackle frozen Type A lunches with gusto. 3930

BANQUETS

A professional's tour guide: Sly Mac's Foodservice. 1652
 The techniques of culinary artistry for school banquets, luncheons, and teas. 2181

BARBECUING

Women's Day encyclopedia of cookery, vol. 1. 2183
 BASAL METABOLIC RATE (BMR)
 Basal metabolic rate of women - an appraisal. 74

BASIC FOODS

Johnny goes to nutrition land (Coloring book). 2669
 Nutrition (Transparencies). 3310
 The winning combination. 3563

BASIC HEALTH FACTS

Health and safety posters (Posters). 2438
 Shape Your Future (Charts). 2625
 Putting good nutrition into practice--your practice. 2626
 Keeping young and living longer. 2629
 What do we know about allergies? 2638
 Watch your blood pressure! 2639
 Child care. 2663
 Good health record. 2668
 Nutrition: sense and nonsense. 2772
 Health care for the adolescent. 2846
 Breakfast and the bright life (Slides). 2914
 Sensible nutrition makes the scene, Grades Four, Five, Six. 3299
 Health hazards of the human environment. 3828

BASIC NUTRITION FACTS

From your Co-op home economist...Recipes, economy tips, nutrition and food facts, consumer and product information. 2373
 Good meals for less money. 2382
 Scorecard for better eating. 2386
 Stretching food dollars: meal planning hints and budget-wise recipes. 2392
 Stretching food dollars: Meal planning hints and budget-wise recipes (in Spanish). 2393
 How to buy food: lesson aids for teachers. 2401
 What to eat and why. 2411
 The healthy way to weigh less. 2426
 Health and safety posters (Posters). 2438
 The chemicals of life. 2445
 Food and Fitness. 2471
 Come aboard the Good Ship Vitamin C (Slides). 2489
 Manual on feeding infants and young children. 2493
 Breakfast cereals in the American diet. 2495
 Nutrition for you (Filastrip/Cassette).

2544
 Nutrition for you (Filastrip/Record). 2545
 Food. 2552
 Feeding primer: The what, why, when and how of feeding your baby. 2553
 How to get in shape and stay there. 2562
 Citrus fruit and nutrition. 2564
 Nutrition in action for the child (slides). 2570
 What should the kids really eat? 2572
 After the kids have gone. 2574
 If you know what's good for you. 2575
 Feeding the teen snack. 2577
 Foods containing good sources of iron. 2579
 Basic guide to enjoyable eating. 2580
 Food sources of vitamin C: food sources of vitamin A. 2581
 Sensible eating: A 'balanced' diet for Britain. 2592
 Gula pace los lideres. 2595
 Problems in the use and interpretation of the Recommended Dietary Allowances. 2614
 Facts about foods. 2616
 Keith and Tony climb to a new life. 2622
 Shape Your Future (Charts). 2625
 Keeping young and living longer. 2629
 Vitamin C--a multifunctional myth? 2630
 Key ideas in nutrition. 2634
 Nutrition scoreboard: your guide to better eating. 2642
 What's in food? (coloring book). 2651
 Child care. 2663
 Kellogg's ready-to-eat cereals--nutritive values--product information. 2664
 Handbook of vitamins and hormones. 2680
 Operational nutrition. 2690
 Baby's food calendar when to start your baby on solid foods. 2709
 When you think food, think the 'basic seven'. 2715
 Food for sedate living. 2718
 Four steps to weight control. 2726
 Food while you're pregnant. 2728
 Your food--choice or chance? 2746
 Good food for the health of the mother and baby during pregnancy (chart). 2753
 Frisery grade nutrition education kit. 2756
 Foods with an international flavor. 2761
 New new nutrition. 2762
 Teens Entertain. 2763
 The school health program. 2764
 New York State's food on the table program: nutrition education. 2766
 Nutrition: sense and nonsense. 2772
 Nutrition insurance (Game). 2778
 The four basic food groups. 2781
 Food and your weight. 2782
 The food book: what you eat from A-Z. 2787
 The foods we eat (Filastrip). 2803
 There's more to food than eating! 2807
 Calorie talk. 2810
 Nutrients: the hidden magic in foods. 2811
 Health and growth: teacher's edition. 2824
 Fundamentals of normal nutrition. 2827
 You are what you eat (Filastrip/Cassette tape). 2868
 Discovering a pattern for a balanced diet. 2869
 Dandelion: the lion who lost his roar. 2879
 If you don't eat meat what do you eat? 2880
 Vitamin B. 2886
 Hamburgers and you (Game). 2903
 Nutrition in Beterarity and Infant Nourishing Care, A short course. 2904
 Nutrition. 2908
 The changing food needs of the family (Filastrip/Cassette tape). 2912
 Breakfast and the bright life (Slides). 2914
 Nutrients and foods for health (poster). 2917
 Jane and Jimmy learn about fresh fruits and vegetables. 2920
 Vitamin C is not stored in the body, so you need it every day. 2927
 Vitamin B: What's behind all those

claims for it? 2928
 Vitamin nutrition cartoons (slides). 2929
 Let proteins work for you. 2937
 Shopping for proteins. 2938
 Calories and you. 2939
 Who needs calcium? 2940
 Inside information. 2941
 What about your favorite foods? 2947
 A guide to the side of the hex. 3018
 Sensible nutrition makes the scene, Grades Four, Five, Six. 3299
 Fun with foods coloring book. 3307
 Nutrition (Transparencies). 3310
 Activity fun with foods. 3315
 Nutrition content--the basic conceptual framework. 3331
 Make your snacks count (coloring book). 3336
 Exciting new techniques for teaching nutrition. 3392
 A teacher's guide to: Learning nutrition through discovery, B-6. 3401
 A girl and her figure. 3456
 Ways to add nutrition information to a basic foods course. 3466
 Your snacks--chance or choice? (Poster). 3496
 Health curriculum materials, grades 4, 5, 6. 3501
 Health curriculum materials, grades 7, 8, 9. 3502
 Health: strand I. 3503
 Health curriculum materials, grades 10, 11, 12. 3504
 Let's see what we know about nutrition. 3554
 Nutrition for a nation (Filastrip/Cassette tape). 3558
 The winning combination. 3563
 How to use the comparison cards to learn which foods are best. 3569
 Guidelines for Meal-on-Wheels and congregate meals for the elderly. 3925

BASTING
 Basting (Pila Loop). 1501

BATTERS AND DOUGHS
 Baker boy annual; a guidebook for your retail operation. 862
 Oklahoma school lunch desserts. 1203
 Understanding baking. 1379
 Understanding cooking. 1459
 Buffins (Pila loop). 1468
 Pancakes (Pila loop). 1481
 Practical baking. 1517
 New process for nondough bread improves uniformity and reduces process time. 1891
 Processing frozen breads. 1920
 Tensite solids in baked products. 1952
 Vegetarian cookery 4. 2115
 Puff pastry: Just shape and bake. 3676
 Microwave proud doughs. 3681
 The professional chef's baking recipes. 4062

BBBS
 The bakery. 2300
 Texturization: vegetable proteins. 3873

BBBTPICATIONS
 Outdoor-USA. 4177

BBBB
 Best evaluation handbook. 698
 Institutional meat purchase specifications for fresh beef---series 100. 737
 Fresh beef side and product specs. 831
 Soy helps Skokie's budget. 961
 Beef: some answers. 1386
 Forced convection roasting at 200 degrees and 300 degrees F. 1428
 Ground beef: passport to far-easy eating (Filastrip). 1440
 Bolding roast beef by three methods. 1445
 Preparing a stew (Pila Loop). 1494
 Around the seat with gas broilers. 1553
 On the cover: every steak rolla can be made with less tender cuts of beef. 2155
 Best buyer's guide to porties control seat cuts. 2330
 Nutrition Of amino acids of agricultural importance - part 2. 2520
 Not eat this flesh. 2999
 The world: Battering America's corn-fed beef for imported enteroviruses. 3003
 Staphylococcus aureus S-6: Growth and enterotoxin production in papain-treated beef and ham and ham gravy. 3825
 Bredred precooked beef patties. 3890
 Heatfacts 73: a statistical summary



- about America's large-ef-food industry. 4118
 How to say, atora, prepara beef: 101
 aat cuts (Slidae). 4200
- BOOZE**
 The chemical additives in booze. 2643
 Beverages aka a break. 3125
- BRETS**
 Production of beet juice as a potential
 source of vitamins and minerals. 3862
- BEHAVIOR**
 How nutrition affects learning and
 behavior. 243
 Nutrition, Learning, Behavior and Moti-
 vation. 418
 Naquet and activity features. 1034
 Behavioral objectives help teach nutri-
 tion. 1036
 How eating patterns help visual vari-
 ety. 1642
 Effects of early malnutrition on behav-
 ior and learning. 2453
 Food to aarture the aad. 2463
 Growth rate, nutrient intake and "aeth-
 ering" as determinants of malnutrition
 in disadvantaged children. 2621
 Nutrition, development and social behav-
 ior. 2660
 Some considerations in the interpretation
 of psychological data as they relate
 to the effects of malnutrition. 2675
 A sociobiological approach to the study
 of coronary heart disease. 2689
 Malnutrition, learning and behavior.
 2750
 Facts about adolescence. 2754
 The relationship of nutrition to brain
 development and behavior. 2757
 Malnutrition and learning. 2814
 Malnutrition, hunger, and behavior: I.
 Malnutrition and learning. 2815
 Malnutrition, hunger, and behavior: II.
 Hunger, school feeding programs, and
 behavior. 2816
 Studies on breakfast and mental perfor-
 mance. 2822
 Obesity and learning difficulties.
 2834
 Parents give children bad habits. 2878
 Games people play. 3076
 How a supervisor wins employees. 3086
 Locating trouble spots in organizati-
 ons. 3175
 Problems of women in foodservice. 3191
 Motivation in action. 3219
 Closing the confidence gap. 3296
 Tell thea why. 3405
 Attitude vs behavior. 3559
 Goal setting and feedback. 3561
 The emperor's clothes. 3568
 A comparison of human development with
 psychological development in T-groups.
 3603
 I'm OK, you're OK. 4141
- BEHAVIOR CHANGE**
 As an anthropologist views the nutrition
 professional. 66
 Applying learning theory in teaching
 nutrition. 68
 The development of three instruments to
 assess forces behind food habits and
 methods of change. 75
 Be creative in nutrition education. 82
 Behavior modification in a self-help
 group - a pilot study. 86
 Behavior therapy in treating obesity.
 87
 Behavioral and metabolic consequences
 of weight reduction. 88
 Diet healing: a case study in the soci-
 ology of health. 142
 Nutrition, behavior, and change. 225
 Improving nutrition in less developed
 areas. 254
 In defense of body weight. 255
 Modification of vegetable-eating behav-
 ior in preschool children. 314
 Multidisciplinary approach to the prob-
 lem of obesity - sixth Martha P. Trell-
 son Memorial Lecture. 327
 Nutrition education in behavioral change.
 396
 Nutrition intervention and lunch surveys
 with second graders. 409
 Predicting application of nutrition
 education. 451
 Research on diet and behavior. 471
 Status and achievements of the expanded
 food & nutrition education program.
 501
 Slim chance in a fat world: behaviors
- control of obesity. 504
 Survey of nutrition knowledge as a part
 of nutrition education. 507
 What food means to children. 594
 Problems and progress in nutrition
 education. 1215
 Socialization of interpersonal relations.
 1241
 Teaching as changing behavior. 1254
 Everybody here loves children. 1996
 Eating disorders. 2485
 Nutrition education in elementary sch-
 ool programs. 2624
 Nutrition education--an integral part
 of a school feeding program. 2655
 Milk in schools: an experiment in nutri-
 tion education. 2719
 Learning better nutrition. 2825
 Managing people without playing God.
 3085
 Getting change through communications
 (cassette audiotape). 3094
 Communications in management (cassette
 audiotape). 3096
 The management of change: Part 2--Change
 through behavior. modification.
 3144
 The management of change: Part 1--Cha-
 nge and the use of power. 3145
 Too little knowledge. 3316
 Can you teach creativity? 3341
 Psychology for effective teaching.
 3449
 People, evaluation and achievement.
 3506
 The case of the case...ie socialization.
 3513
 The emperor's clothes. 3568
 Educational participation and dietary
 changes of EPHEP beneficiaries in Loelei-
 ana. 3581
- BEHAVIORAL OBJECTIVES**
 Behavioral objectives help teach nutri-
 tion. 1036
 Writing behavioral objectives. 1317
 Nutrition education and dietary behav-
 ior of fifth graders. 2457
 Nutrition for you (PilaStrip/Cassette).
 2544
 Nutrition for you (PilaStrip/Record).
 2545
 Ideas in health education. 2563
 Communication: The art of selling id-
 eas. 2619
 Weight regulation in non-physiological
 and psychological factors. 2652
 The fat man and the addict: The biology
 of addiction. 2694
 The development of a model exemplifying
 business services objectives and their
 performance indicators in educational
 program budgeting: final report. 3121
 I don't teach behavioral objectives
 anymore!. 3325
 Roadwall on instructor evaluation.
 3330
 A progression training approach to
 Management by Objectives. 3383
 Instructional design. 3442
 Training needs assessment and training
 program evaluation. 3453
 Training and the change agent role
 model. 3454
 Preparing instructional objectives.
 4152
- BELGIUM**
 Belgium. 2112
- BENIN**
 What we eat today. 2517
- BERRIES**
 Strawberry time. 2168
- BEVERAGE DISPENSERS**
 The cold facts about cold beverage
 dispensers. 3724
- BEVERAGES**
 Food pharmacology. 480
 Food study manual. 1398
 A guide to the selection, combination
 and cooking of foods: 1500
 Basic food and beverage dispensing
 equipment. 1617
 Dehydrated protein-fortified fruit
 juices. 1822
 Tea and coffee. 1946
 Vegetarian cookery 1. 2114
 Larocosa gastronomica. 2250
 Food beverage industries: a bibliogra-
 phy and guidebook. 2294
 Food and beverage purchasing. 2318
 Tea and coffee in catering. 2974
 Wine service: a programmed system for
 youth service. 3124
- Beverage aka a break. 3125
 Food and beverage cost control. 3188
 The cold facts about cold beverage
 dispensers. 3724
- BIBLIOGRAPHIES**
 Nutrition/Cardiovascular reviews, 1970-
 1971. 63
 Nutrition education research project -
 report of phase I. 532
 A compilation of information on compu-
 ter applications in nutrition and food
 science. 911
 Organization and coordination of resea-
 rch. 913
 Review and analysis of curricula for
 occupations in food processing and
 distribution. 1074
 Preparation of inexpensive teaching
 materials. 1163
 Food service management: a suggested 2
 year curriculum. 1184
 Home economics research abstract: 7,
 food and nutrition. 2198
 Home economics research abstract: 2,
 sanitation and safety. 2199
 Books in print 1972. 2207
 Bibliography of hotel and catering
 operations. 2208
 Documentation in education. 2210
 Hotel and restaurant administration and
 related subjects. 2221
 Food aid: a selective annotated bibli-
 ography on food utilization for economic
 development. 2226
 Food composition table for use in Afr-
 ica. 2227
 Food habits: a selected annotated bibli-
 ography. 2229
 Recipe index 1970. 2232
 Hotel and restaurant administration and
 related subjects. 2236
 Research resources: volume 2. 2247
 Methods and kinds of nutrition educa-
 tion (1961-72): a selected annotated
 bibliography. 2249
 A select bibliography and library guide
 to the literature of food science.
 2262
 Materials for occupational education.
 2263
 General teacher references. 2265
 Secondary teaching materials and teach-
 er references. 2266
 Aging and nutrition. 2267
 Pregnancy and nutrition. 2268
 Preschool, primary and intermediate
 teaching materials and teacher referen-
 ces. 2269
 An annotated international bibliography
 of nutrition education. 2273
 The New York Times guide to continuing
 education in America. 2274
 Selected list of reliable nutrition
 books (revised 1970). 2277
 Good references on day care. 2281
 Food makes the difference!. 2283
 Food beverage industries: a bibliogra-
 phy and guidebook. 2294
 How to say food: lesson aids for teach-
 ers. 2401
 Malnutrition, cognitive development,
 and learning. 2898
 Nutrition in Maternity and Infant Nurs-
 ing Care, a short course. 2904
 Home economics education, research
 summary. 3337
 A sourcebook of elementary curricular
 programs and projects. 3424
 Evaluation of secondary school programs
 to prepare students for wage earning in
 occupations related to home economics;
 final report, vol. II, appendix. 3497
 Nutrition education materials for teach-
 ers. 3585
 Guidelines for Home-on-Wheels and
 congregate meals for the elderly. 3925
 Quantity food purchasing--Selected
 references. 4116
 Title of dissertations and theses
 completed in home economics 1969-70.
 4117
 Bibliography. 4120
 A bookshelf on food and nutrition.
 4123
 Freeze-drying of foods, a list of select-
 ed references. 4127
 Educator's guide to free health, physi-
 cal education and recreation materials.
 4131
 Special bibliography on American Indian
 health. 4142
 Selected bibliography of nutrition

BIOCHEMISTRY

materials. 414B
 A select bibliography of East-Asian foods and nutrition arranged according to subject matter and area. 4150
 Selected research abstracts of published and unpublished reports pertaining to the food service industry, including recommendations for research needs. 4157
 Hotel and restaurant administration and related subjects a bibliography. 4165
 Hotel and restaurant administration and related subjects. 4165
 Nutrition and mental retardation. 4167
 Selected list of reliable and unreliable nutrition references. 4172
 A selected bibliography on: African foods and nutrition, and African botanical nomenclature. 4180

BIOCHEMISTRY
 Nutrition of animals of agricultural importance; part 1. 134
 Effects of microwaves on food and related materials. 165
 Functions and interrelationships of vitamins. 219
 The Joule - unit of energy. 270
 Progress in human nutrition; volume I. 291
 Newer methods of nutritional biochemistry with applications and interpretations - volume V. 368
 Remarks on the Joule. 469
 Ten-state nutrition survey, 1968-1970. 564
 Water, the indispensable nutrient. 587
 Where old age begins (Slides). 604
 Vitamins and you (Filmstrip). 1302
 Food applications for membrane ultrafiltration. 1851
 Wine. 1967
 Newer methods of nutritional biochemistry. 2413
 The chemicals of life. 2445
 New forms of vitamin D3 and their potential applications. 2530
 Biochemical indices of nutrition reflecting ingestion of a high protein supplement in rural Guatemalan children. 2599
 The two-carbon chain in metabolism. 2775
 Vitamin D: a reawakening. 2785

BIOGRAPHIES
 Alexis Soyer:. 622

BIOLOGY
 Search and research. 342
 Directory of information resources in agriculture and biology. 2252
 The chemicals of life. 2445
 Basic concepts of aging--a progressed manual. 2821

BIOTIN
 The vitamins. 2888

BISCUITS
 Practical baking. 1517
 Biscuit manufacture. 1544
 Notebook on soy: why 'engineered' foods at school. 1899

BLOOD ANALYSIS
 Diet and atherosclerosis. 139
 Hemoglobin and folate levels of pregnant teen-agers - relationship to dietary levels. 237
 Iron absorption by adults fed mixtures of rice, silk, and wheat flour. 261
 Iron metabolism (Slides). 264
 Iron, blood, and nutrition. 266
 Blood serum vitamin A and carotene studies of preadolescent children. 282
 Nutrition notes: dairy group comments on nutritional labeling guidelines. 411
 Nutrition of a group of school children in Ohio with improved diets. 438
 Nutritional status of 9-, 10- and 11-year-old public school children in Iowa, Kansas, and Ohio. 439
 Protein components of blood and dietary intake of preschool children. 457
 Serum cholesterol from pre-adolescence through young adulthood. 490
 Prevention of iron-deficiency anemia in infants and children of preschool age. 559
 Evaluation of the clinical importance of anemia. 2547
 School feeding program: who should receive what? 2783
 The school feeding program: An underachiever. 2784
 Some studies on the effect of a multipurpose food on the nutritional status of pre-school children. 2804
 Diet counseling to improve hematocrit values of children on the Blackfeet Reservation. 2831
 Nutritional status of people, USA. 2841
 Nutritional Requirements--the later years. 2877
 Preventing lead poisoning in children. 3801

BLOOD DISORDERS

Iron, blood, and nutrition. 266
 Hereditary galactosmia. 2603

BOARDS OF EDUCATION
 Co-op buying: you pool your power and pocket your savings. 3291

BODY COMPOSITION
 Behavioral and metabolic consequences of weight reduction. 88
 Exercise, dietary intake, and body composition. 170
 Frequency of feeding, weight reduction, and body composition. 214
 Understanding food. 511
 You and your food (Motion picture). 617
 You and your food (Motion picture) (Spanish). 618
 Vitamins and you (Filmstrip). 1302
 The science of nutrition. 2443
 Area anthropometry in nutritional assessment: nomograms for rapid calculation of muscle circumference and cross-sectional muscle and fat areas. 2596
 Adolescent nutrition and growth. 2611
 Adolescent nutrition. 2729
 Obesity -- part VII. 2864
 Follow-up of obese patients: 14 years after a successful reducing diet. 2866

BODY IMAGE
 Psychological implications of obesity. 2484
 Do you think fat or thin? 2671
 Beautiful figures come in all sizes. 2714

BODY MEASUREMENT
 Beautiful figures come in all sizes. 2714

BODY TEMPERATURE
 Nutrition II. 69

BODY TYPE
 Beautiful figures come in all sizes. 2714

BOILING
 Fun & profit in boiling. 3647

BOISE, IDAHO
 The school lunch system moves up the "raw-to-ready" scale. 3981

BONE DISORDERS
 New forms of vitamin D3 and their potential applications. 2530
 Osteoporosis. 2551
 Adult bone loss, fracture epidemiology and nutritional implications. 2571
 Vitamin D: a reawakening. 2785
 The causes of vitamin D deficiency. 2786
 Rickets and osteomalacia. 2871

BOILING
 Improved methods and equipment for boiling turkeys. 3770
 Freezing meat and fish in the home. 4205

BOOKKEEPING
 Math workbook - food service/lodging. 1064
 Accounting made easy. 3060
 How to become a foodservice accountant (in your spare time). 3153
 Financial accounting: classifications and standard terminology for local and state school systems. 3234
 Can a computer boost profits? 3251
 School food service financial management handbook for uniform accounting: simplified system. 3275
 School food service financial management handbook for uniform accounting: complete system. 3276

BOSTON
 The kitchen of the future - now!. 3738
 The best of Boston. 4094

BOTULISM
 Communicating with the consumer: safety of food supply. 7
 Preparation of food samples and direct culture (Motion Picture). 453
 Botulism. 1697
 Food-borne illness: cause and prevention (Slides). 1714
 Isolation from mixed culture (Motion picture). 1725

House toxin--neutralization test (Motion picture). 1748
 Food hygiene and food hazards for all who handle food. 3781
 Botulism. 3799

BOX LUNCH
 Quantity food preparation: a course for school food service. 1392
 The Baltimore school lunch story. 1975
 Operation bag lunch. 2041
 Four steps to weight control. 2726
 A look at high schools: What makes lunch sell? 3947

BRAIN
 Malnutrition, learning and behavior. 2750
 The relationship of nutrition to brain development and behavior. 2757

BRAIN DAMAGE
 Nutrition and learning - implications for schools. 384
 How to save babies for two dimes a day. 2605

BRAIN DISEASES
 Tion and human needs: Part 4A--food additives tion and human needs. 1954
 Preventing lead poisoning in children. 3801

BRAISING
 Thiamine and riboflavin retention in cooked variety meats. 525
 Braising and stewing (Pila Loop). 1388
 Around the sea with gas-fired tilting braising pans. 1554
 Women's Day encyclopedia of cookery, vol. 2. 2187

BRAZIL
 Assessment of biological value of a new corn-soy-wheat noodle through recuperation of Brazilian malnourished children. 2456

BREADS
 Basic values in nutrition: part III: bread-cereal group (Transparencias). 80
 The dietary iron controversy. 148
 The need for cereal foods of improved protein value in the United States. 157
 The experts debate: the added enrichment of bread and flour with iron. 172
 The heart of the matter - a matter of opinion. 233
 Mulligan stew: The great nutrition turn on (Motion picture). 323
 Mulligan stew: the great nutrition turn on (Videocassette). 326
 Round-table discussion. 479
 Bread science and technology. 655
 School food service management. 1131
 Oklahoma school lunch course of study. 1202
 Quantity cookery and food preparation. 1377
 Understanding baking. 1379
 Quantity food preparation: a course for school food service. 1392
 Food study annual. 1398
 Food preparation for school food service personnel. 1436
 Not breads, a profitable "extra". 1447
 Baking in the school lunch program. 1454
 Practical baking. 1517
 Breads, cakes, and pies in family meals. 1525
 Baking in the school lunch program. 1533
 Defatted germ flour - food ingredient from corn. 1820
 Developing a product to make salads taste special. 1823
 Independent bakers prove sales advantage of nutritional enrichment. 1869
 New process for sourdough bread improves uniformity and reduces process time. 1891
 Processing contracts mean sore bread. 1919
 Processing frozen breads. 1920
 Recent developments in the vitamin technology of bread---history pertinent today. 1926
 Tomato solids in baked products. 1952
 Vegetarian cookery 2. 2116
 Woman's Day encyclopedia of cookery, vol. 2. 2187
 Fast-freezing the DS way. 2307
 Iron in enriched wheat flour, farina, bread, buns, and rolls. 2429
 Absorption of fortification iron in

- bread. 2510
Iron enrichment. 2769
The proposed increase in the iron fortification of wheat products. 3058
Baking with microwave energy. 3657
Responding to consumer price concerns - through packaging. 3867
The professional chef's baking recipes. 4062
Sandwiches with a difference. 4087
- BREADS (QUICK)**
Technique of baking quick breads. 1519
The wonderful world of mixes. 4113
- BREADS (YEAST)**
Kansas State develops dry mix for yeast bread. 1455
Breads around the world. 2117
- BREAKAGE**
How to cut dish breakage in half. 3793
- BREAKFAST**
Alexander's breakfast secret (Pilastrip). 55
Breakfast and the bright life (Pilastrip/Record). 98
Breakfast: 4-4-3-2 way (Show 'N Tell). 99
It all begins as breakfast. 269
Food for you. 302
Mulligan stew: Look inside yourself (Notion picture). 319
Mulligan stew: Look inside yourself (Widocassettes). 320
What did you have for breakfast this morning? 347
A source book on food practices; with emphasis on children and adolescents. 352
Nutrition of a group of school children in Ohio with improved diets. 438
A study of the breakfast eating habits of school age girls and boys, grades one through twelve, of an Oklahoma community with implications for teaching nutrition. 609
Breakfast breakthrough - a convenience cast goes international. 764
Breakfast the convenient way. 1322
What's for breakfast? 1369
Breakfast: the fare that's first in profits. 1389
Development and market evaluation of a tropical fruit product for a nutritious breakfast. 1827
How to start a breakfast program. 2010
The most important person (Notion picture). 2549
Feeding the teen achias. 2577
New mileposts in nutrition. 2609
Breakfast your way to a better day. 2666
Good health record. 2668
A study of pupil breakfast habits and behavioral patterns in certain Louisiana elementary schools following implementation of the National Breakfast Program. 2798
Studies on breakfast and mental performance. 2822
Effects of differing breakfast conditions and habit patterns on performance in an endurance activity. 2836
Breakfast and the bright life (Slides). 2914
Our industry reaches a breakfast breakthrough. 3126
The newest school subject--breakfast (Pilastrip/Record). 3517
Breakfasts for every life style (poster). 4035
Food and eating practices of teen-agers. 4145
- BREAKFAST CEREALS**
The need for cereal foods of improved protein value in the United States. 157
It all begins as breakfast. 269
On-target meals: action for health (Pilastrip). 442
Nutrition education--1972. 547
Gallup surveys the breakfast cereal bowl. 843
Cereal services: breakfast and beyond. 1397
Breakfast Cereals in the Americas diet. 2495
Project A.H. (Pilastrip/Phonodisc). 2496
Feeding primer: The what, why, when and how of feeding your baby. 2553
Cereal: One of the 4. 2573
New mileposts in nutrition. 2609
- Kellogg's ready-to-eat cereals--nutritive values--product information. 2664
Comparison of dry breakfast cereals as protein resources. 2672
Baby's food calendar when to start your baby on solid foods. 2709
Ready-to-eat breakfast cereals in U. S. Diets. 2795
The limitations and dangers of coenzyme-ogenic nutritious foods. 2802
Fortification of cereals with amino acids as a realistic way of dealing with problems of protein malnutrition. 2874
- BREAST FEEDING**
Help for malnourished children in Latin America. 235
Why school lunch fails. 2103
Breast feeding in modern times. 2483
The influence of the cultural milieu upon choices in infant feeding. 2486
Nutrition: Food and your baby. 2514
Feeding primer: The what, why, when and how of feeding your baby. 2553
Education of the public for successful lactation. 2645
Food while you're pregnant. 2728
The decision to breast-feed. 2777
- BROILERS (EQUIPMENT)**
The 10 cooking, heating and reconstituting applications; part 4. 1546
How to get better service from your gas broiler. 1583
The finishing kitchen. 1686
- BROILING**
Broiling (Pila Loop). 1390
The hamburger sandwich (Pila Loop). 1441
Air quality and the char broiler. 1550
Around the menu with gas broilers. 1553
- BRUSHES**
How to choose the right cleaning brushes. 3733
- BUDGET PROCEDURES**
Principles of public accounting. 987
- BUDGETING**
Budgeting by food groups. 2
Buying restriction. 25
Managerial accounting for the hospitality service industries. 818
Budgeting: key to planning and control. 867
Operating budgets for food service establishments. 885
School food service financial management handbook for uniform accounting. 919
A budget form for use in the public schools of Arizona. 939
Management function of a centralized school food service system. 959
Marketing in action for hotels, motels, restaurants. 967
Essentials of managerial finance. 998
A casebook on administration and supervision in industrial-technical education. 1040
New professionals to the rescue. 1179
Save for a change: ideas to cut costs. 1508
What schools are doing. 2099
Quantity food purchasing guide. 2301
Family Food Budget Guide. 2366
The doing book: an experimental approach to consumer education. 2368
World's shrewdest grocery shopper tells how she does it. 2376
Consumers all. 2402
How to be a wise shopper: save seat for your money (show 'a tall). 2403
Nutrition: part II. 2800
Foodservice exam time! 3194
Financial accounting: classifications and standard terminology for local and state school systems. 3238
Can you beat the high cost of meat? 3605
- BUDGETS**
Budgeting by food groups. 2
ASNO resolution affirms dedication to educational and food service needs of students. 48
Trends in food service systems, panel discussions. 3109
Management of human resources. 3196
- BUFFETS**
The professional chef's book of buffets. 1537
Buffet catering. 3645
A guide to buffet service. 3648
Productivity in college feeding is to get three meals out each day; but there are many variations in feeding students. 3678
The professional chef's art of garde manger. 3690
- BUILDING EQUIPMENT**
The imperative of adequate wiring - part 2. 1591
An important aid to the dish machine - the electric booster water heater. 1593
Science fundamentals: a background for household equipment. 1648
- BULK SERVICE**
Convenience food systems; open school selects bulk food system. 1404
School systems implementation: Texas style. 2059
- BUREAUCRACY**
The media bureaucracy. 887
Stinging attack blasts school lunch program. 2067
Learning resources: AV or library? 2245
- BURNS**
Kitchen safety: Preventing burns (Pila Loop). 1733
Kitchen safety: Preventing burns (Notion Picture). 1734
- BUSINESS EDUCATION**
An educational development plan for the Kaplani Community College--January 1967. 3494
- BUSINESS SKILLS**
The development of a model exemplifying business services objectives and their performance indicators in educational program budgeting: final report. 3121
How to finance a restaurant. 3283
- BUTTER**
Use of lowfat dairy spread in eedies white sauce and plain white frosting. 1530
Metabolic consequences of feeding frequency in man. 2546
Dairy products--there's more to milk than just a cold drink. 2978
- CADMIUM**
Minerals in cardiovascular diseases. 2793
- CAFETERIAS**
How is shopping centers offers foodservice opportunities. 762
Cafeteria service (Pila Loop). 765
Baking cafeteria work. 879
Satisfaction up. Costs down in 'open' cafeteria. 940
Food service. 1161
Write your own ticket (Pilastrip/Records). 1316
Rush hour service (Pila Loop). 1502
New seating patterns add visual variety. 1642
Break for the "lunch bus". 1976
The impact of school food service, its value to education and its future. 2013
Nova sense see--in school foodservice tool. 2032
Dental caries and the school canteen. 2494
Soar in '74. 3226
Examining the hospital market. 3261
Industrial foodservice and cafeteria management. 3281
Productivity in college feeding is to get three meals out each day; but there are many variations in feeding students. 3678
Shaping up the annual. 3691
How to "deinstitutionalize" a school cafeteria. 3731
How to speed meal selections. 3736
A brief study of cafeteria facilities and operations, with recommendations for implementation. 3748
Contract foodservice/vending. 3843
Cafeteria + color = fun!. 3916
- CAKES**
Oklahoma school lunch desserts. 1203
Understanding baking. 1379
In cake merchandising, easy does it!. 1453
Practical baking. 1517
Breads, cakes, and pies in family scale. 1525
Austria. 2111
Vegetarian cookery 4. 2115
The professional chef's baking recipes. 4062
Many-splendored cakes. 4069

CALCIUM

CALCIUM

The cost of milk and milk products as sources of calcium. 13
 Contribution of hard water to calcium and magnesium intakes of adults. 128
 Fat metabolism in children - influence of dietary protein and calcium on serum lipids of pre-adolescent girls. 176
 Calcium in nutrition. 338
 We're short of calcium, too! 589
 Minerals as nutrients. 2817
 Milk the magnificent (Slidase). 2820
 Dental caries and the school canteen. 2894
 Osteoporosis. 2551
 Adult bone loss, fracture epidemiology and nutritional implications. 2571
 Lactose and milk intolerance. 2688
 The paradox of teen-age nutrition. 2692
 Adolescent nutrition. 2729
 Calcium-utilization and requirement. 2749
 Some drugs we would like to have in nutrition and metabolism. 2812
 Proceedings. 2888
 Who needs calcium? 2940
 Try something new. 3868
 Teaching dental health. 3538

CALCULATED NUTRITIVE CONTENT
 Composition and nutritive value of dairy foods. 123
 Nutritional improvement and world health potential. 821
 Diet is not just a four-letter word. 1329
 Models for control of nutritive content of menus planned by computer. 1386
 Proposed nutritional guidelines for formulated meals--foods of the future. 1921

CALCULATORS
 English-metric conversion calculator. 3697

CALENDARS
 Chases' calendar of annual events. 2218

CALIPORNIA
 The effect of a nutrition education program at the second grade level. 1081
 Filas help career guidance program. 1090
 From the bounty of California. 1832
 High school lunch program - a model for decision analysis. 1998
 The Sacramento system: commodity comparability. 2050
 ...Forging the missing link: nutrition education. 2898
 National School Lunch...Not! 3108
 Training the school lunch worker for promotion. 3595

CALORIC INTAKE
 Dietary habits and food consumption patterns of teenage families. 186
 Calorie requirements. 188
 Food for health; calories (File loop). 197
 Multidisciplinary approach to the problem of obesity - sixth Martha F. Trueman Memorial Lecture. 327
 Obesity - new happenings. 833
 Weight control of children with Prader-Willi syndrome. 590
 Gallup counts the calorie counters. 832
 The world diet revolution. 2372
 The consumption of sugar. 2849
 Maternal and fetal fuel homeostasis in human pregnancy. 2556
 The sugar in the diet. 2698
 Metabolic demands as a factor in weight control. 2799
 Lysine supplementation of wheat gluten at adequate and restricted energy intakes in young men. 2887
 Nutrition in pregnancy. 2850
 Eating between meals: A nutrition problem among teenagers? 2896
 How to stick to your diet. 2983
 Can calories be perceived, and do they affect hunger in obese and nonobese humans? 2960
 Equally nutritious...eat lower in calories. 8043

CALORIC MODIFICATIONS
 Basic nutrition and diet therapy. 476
 A dietary approach to coronary artery disease. 2739
 Can calories be perceived, and do they affect hunger in obese and nonobese

humans? 2960
 Better House and Gardens calorie counter's cook book. 4023
 Equally nutritious...but lower in calories. 8043

CALORIC VALUES
 All calories don't count - perhaps. 56
 The calorie versus the Joule. 108
 Calories (File loop). 105
 Calories, energy and weight control. 106
 Food for health; calories (File loop). 197
 The Joule - unit of energy. 270
 Choose your calories by the company you keep. 356
 Remarks on the Joule. 469
 Understanding food. 511
 Calories and weight. 538
 Formulating low calorie foods with carbohydrate guess. 1856
 Food values and calorie charts. 2271
 An index of food quality. 2608
 Recommended Dietary Allowances, revised 1973. 2650
 Choose your calories wisely. 2665
 Four steps to weight control. 2726
 Food and your weight. 2782
 Calorie talk. 2810
 Through the looking glass. 2813
 Metabolism and caloric value of alcohol. 2946
 Equally nutritious...but lower in calories. 8043
 Eat and get slim cookbook. 8111
 The blue goose buying guide for fresh fruits & vegetables. 8191

CALORIC-RESTRICTED DIETS
 Gallup counts the calorie counters. 832
 Diet is not just a four-letter word. 1329
 Choose your calories wisely. 2665
 The carbo-calorie diet. 2708
 The prudent diet: vintage 1973. 2806
 Obesity -- part VII. 2868
 Calories and you. 2939
 Programmed instruction for fat-controlled diet, 1800 calories. 3303
 Equally nutritious...but lower in calories. 8043
 Eat and get slim cookbook. 8111

CANADA
 Canada launches a national nutrition survey. 107
 The Canadian dietary standard. 108
 Nutrition Canada. 378
 Continuing education conferences. 1059
 Food science programs. 1100
 Appraisal of human vitamin E requirement based on examination of individual meals and a composite Canadian diet. 2899

CANCER
 Man, health, and environment. 230
 Some thoughts on food and cancer. 497
 Current saccharin actions place added stress on need for a non-nutritive sweetener. 1816
 Food pollution. 1876
 Evaluating the safety of food chemicals. 1886
 Nitrates and nitrites in food. 1895
 Hearings, Ninety-second Congress, second session, on nutrition and human needs: Part #C--food additives. 1955
 Iron enrichment. 2769
 The proposed increase in the iron fortification of wheat products. 3058

CANDY
 Positioning a product for the special market. 1913
 Vegetarian cookery 5. 2206
 Confections and soft drinks in schools. 2835
 Consumers say prefer a nutritionally balanced candy. 2925
 A school where candy bars are welcome. 3535
 New snack ideas from Europe. 3860
 Erin creates--peaches-and-cream candy. 3861

CANNED FOODS
 A cling peach kaleidoscope. 631
 Add 'canned' imagination to school lunches. 1319
 Canned entrees are better than ever. 1393
 Canned puddings: key cost control and profit aspects. 1398
 The Philadelphia plan--lunch in a can. 1488

U.S. families still preserve food at home. 1529
 Philadelphia hot lunch program: a model for low-budget schools. 1650
 Cleanliness and storage (File loop). 1702
 Consumer study shows preference for tomato paste in glass jars. 1810
 New to the convenience roaster: canned crushed tomato. 1893
 Nutritive value of canned seals. 1905
 Quality evaluation of canned and freeze-dried applesauce. 1925
 Salmon. 1930
 Hearings, Ninety-second Congress, second session, on nutrition and human needs: Part #8--food additives. 1956
 Convenience food systems: Sacramento develops a semi-convenience system. 1986
 Searching the hard-to-reach schools. 2049
 The fair pear. 2127
 Food purchasing. 2309
 Quantity food purchasing. 2315
 Purchasing canned fruits and vegetables for food service establishments. 2325
 How to buy for school lunch. 2338
 What's in the can? 2368
 How to buy canned and frozen vegetables (in Spanish). 2397
 Cane go class A. 3628
 Vegetable variety: Preserved at the peak of quality. 3698
 Easy open: Two years later. 3880
 Nutritional evaluation of food processing. 3888
 School foodservice: no kid stuff. 3958
 Grapes with the magic of maraschino. 4058
 Some canning of fruits and vegetables. 4208

CANNING
 The food processing front of the seventies. 1858
 Seal canning facilities. 3769
 Keeping food safe to eat. 3817
 Quick pickling...The natural, easy way to preserving. 4060
 The almanac of the canning, freezing, preserving industries. 4115
 10 short lessons in canning and freezing. 4197
 Home canning of fruits and vegetables. 4208

CARBOHYDRATE METABOLISM DISORDERS
 Controversies in sedicina--is obesity harmful? 2502
 Hereditary galactosemia. 2603
 Carbohydrates as nutrients. 2681
 The significance of lactose intolerance in nutritional problems. 2696
 Background information on lactose and milk intolerance. 2760
 Diabetes. 2919

CARBOHYDRATE MODIFICATIONS
 A critique of low-carbohydrate ketogenic weight reduction regimens: a review of Dr. Atkins' Diet Revolution. 2518
 Response of body weight to a low carbohydrate, high fat diet in normal and obese subjects. 2662
 The carbo-calorie diet. 2708
 Obesity -- part VI. 2863
 The low blood sugar cookbook. 4081

CARBOHYDRATE-RICH FOODS
 Carbohydrates and fate (File loop). 109
 The consumption of sugar. 2849
 Everybody's tooth book. 2720
 There's more to food than eating. 2807

CARBOHYDRATES
 Carbohydrates and fate (File loop). 109
 Diet and atherosclerosis. 139
 Food science: a chemical approach. 213
 Functional properties of carbohydrates. 218
 Hurligan etes: The racer that lost his edge (Motion picture). 324
 Hurligan etes: The racer that lost his edge (Videocassette). 325
 Newer methods of nutritional biochemistry with applications and interpretative - volume V. 368
 Review of protein and carbohydrate metabolism. 475
 Formulating low calorie foods with carbohydrate guess. 1856
 Synthetic food. 2382

- Newer methods of nutritional biochemistry. 2413
 What we eat today. 2517
 Nutritional review. 2568
 Are we getting too much out of food? 2612
 Carbohydrates as nutrients. 2681
 Teaching dental health. 3534
 Nutrition self-experiments with lipids, carbohydrates and protein. 3538
- CARDIOVASCULAR DISORDERS**
 Exercise testing and training of apparently healthy individuals: a handbook for physicians. 62
 Nutrition/cardiovascular reviews, 1970-1971. 63
 Vitamin P; your key to a healthy heart. 72
 Your heart has nine lives. 95
 The disease of living. 152
 Fats and heart disease. 177
 Nutrition and ischemic heart disease. 383
 Vitamin P and heart disease. 579
 Diet and coronary heart disease. 2430
 The national diet-heart study--implications for dietitians and nutritionists. 2482
 What we eat today. 2517
 Keeping young and living longer. 2629
 Coffee and myocardial infarction. 2648
 Obesity and coronary heart disease: The Framingham heart study. 2661
 Polyunsaturated fats--Life span--Cardiovascular disease. 2700
 Diet and coronary heart disease. 2759
 Minerals in cardiovascular disease. 2793
 Cholesterol: A review. 2849
 The American Heart Association cookbook. 4044
- CARE**
 Nutrition education through the mass media in Korea. 1194
 CARE strikes back at world's malnutrition. 1979
 School feeding in developing countries: an overview of program activity and problems as perceived by CARE staff abroad. 3956
- CAREER CHOICE**
 Application of a three-stage systems approach model for producing career awareness materials. 1027
 Career discoveries: People who make things (Pilastrips). 1044
 Career discoveries: People who organize facts (Pilastrips). 1045
 Films help career guidance program. 1090
 Jobs for you: It's happening in home economics (Pilastrip). 1137
 What will I be from A to Z. 1167
 A New horizon: careers in school food service (Pilastrip). 1173
 Your future in food science. 1239
 Your future in restaurants and food service. 1307
 Where do I go from here (Potion picture). 1310
 Write your own ticket (Pilastrips/Records). 1316
 Working in a service industry. 3414
 Health technicians. 3445
 Career planning for high school girls. 3556
- CAREER EDUCATION**
 Career discoveries: People who make things (Pilastrips). 1044
 Career discoveries: People who organize facts (Pilastrips). 1045
 Jobs for you: It's happening in home economics (Pilastrip). 1137
 What will I be from A to Z. 1167
 A New horizon: careers in school food service (Pilastrip). 1173
 A meaningful curriculum in applied nutrition. 2561
 The supervisor as an instructor. 3082
 How to attract and keep career-oriented employees. 3171
 Training and development handbook. 3318
 A career information unit for distributive education. 3342
 Career education in home economics. 3347
 A study of career ladders and manpower development for non-management personnel in the food service industry. 3364
 Dropouts drop in to foodservice. 3365
 Working in a service industry. 3414
- New ideas in dietetic training. 3421
 How San Francisco creates new generations of food service excellence. 3428
 IFPA launches foodservice scholarships. 3432
 Management training what every foodservice director and dietitian needs. 3464
 The career development workshop. 3470
 Project YIGOR; vocational cluster education, integrated and articulated grades 1 through 14 with guidance services, occupational exploration and work experience relevant to general education: first interim report. 3473
 Management services; a training guide for out-of-school youth and adults. 3500
 Leadership development for public service. 3514
 Manpower research visibility. 3526
 Career planning for high school girls. 3556
 Health careers guidebook. 3574
 Rung by rung up the health career ladder. 3597
- CAREER LADDERS**
 A study of career ladders and manpower development for non-management personnel in the food service industry. 795
 Career ladders in food service: Part 1. 1046
 Career ladders in food service: Part 2. 1047
 Educating the dietitian in a changing world. 1076
 Help wanted; career ladders turn dead-end jobs into career opportunities. 1111
 The key to survival and growth. 1144
 Food preparation specialist. 1183
 So you want to get ahead? 1245
 Training makes Frisch a growing Big Boy. 1270
 Your future in restaurants and food service. 1307
 New image needed for food service workers. 3210
 Development of the individual--a goal of the food service industry. 3255
 A study of career ladders and manpower development for non-management personnel in the food service industry. 3364
 The National Restaurant Association's career and training study investigating development of individual as food service employee and its implications. 3418
 Great variations found in contract feeding segment of the industry: impact of client is vital factor in efficiency of operation in this area of industry. 3427
 Basics of a hard core program. 3439
 A total training concept for management and technical training and development. 3460
 Manpower research visibility. 3526
 Career planning for high school girls. 3556
 Health careers guidebook. 3574
 Rung by rung up the health career ladder. 3597
- CAREER OPPORTUNITIES**
 Cooks and chefs (film loop). 3389
 Health technicians. 3445
 Careers for women in the 70's. 3579
 Marketing, business, and office specialists. 3593
- CAREER PLANNING**
 The dietetic professional in the labor force. 1069
 So you want to be a consultant? 1244
 So you want to get ahead? 1245
 You. 1318
 Job enrichment: Challenge of the 70's. 3169
 Development of the individual--a goal of the food service industry. 3255
 Why hasn't management development worked? 3280
 Career education in home economics. 3318
 A study of career ladders and manpower development for non-management personnel in the food service industry. 3364
 Cooks and chefs (film loop). 3389
 Working in a service industry. 3414
 The National Restaurant Association's career and training study investigating development of individual as food service employee and its implications. 3418
- 3418
 IFPA launches foodservice scholarships. 3432
 Health technicians. 3445
 The career development workshop. 3470
 Career exploration via slides. 3492
 Marketing, business, and office specialists. 3593
 Training the school lunch worker for promotion. 3595
- CAREERS**
 The Patent Office. 639
 So you want to be a consultant? 1244
 So you want to get ahead? 1245
 You. 1318
 The new psychology of success. 3212
 Working in a service industry. 3414
 Career planning for high school girls. 3556
 Careers for women in the 70's. 3579
- CAROTENES**
 Blood serum vitamin A and carotene studies of preadolescent children. 282
 Preformed vitamin A, carotenes, and total vitamin A activity in usual adult diets. 452
 Effect of processing on provitamin A in vegetables. 1835
- CAROUSELS, SERVING**
 How to speed meal selections. 3736
- CARTOONS**
 Dudley the Dragon. 61
 Food facts and fun with "Butter & Soap". 227
 Learning resources: AV or library? 2245
 Serve nutrition with cartoons. 2566
 Guia para los lideres. 2595
 Shape Your Future (Charts). 2625
- CARVING TECHNIQUES**
 All about knives (Pilastrip). 1552
- CASE STUDIES**
 Nutrition and diet therapy: A learning guide for students. 610
 An administrator's view of school food service. 752
 Cost of finances in centralized food service systems. 796
 Identification of communication problems in organizations. 859
 Organizing centralized school food service systems. 914
 A casebook on administration and supervision in industrial--technical education. 1040
 Education for dietetics: the In-Basket Technique. 1077
 A practical guide for supervisory training and development. 1146
 Techniques for effective teaching. 1169
 Year-round school: districts develop successful programs. 1171
 Control of use of space and equipment. 1565
 Directing and communications in a central system. 1988
 Planning: Planning a centralized School Food Service System. 3069
 Involvement techniques for manager training. 3368
 The case observational method: a new training technique. 3402
 Four case studies you can use in management development. 3438
- CASSEROLES**
 Casseroles and one-dish meals. 4036
- CATALOGING**
 Standards for cataloging nonprint materials. 2203
 Non-book materials: the organization of integrated collections. 2211
 AV cataloging and processing simplified. 2244
 Developing multi-media libraries. 4144
- CATALOGS**
 The Audio-Visual Equipment Directory. 4143
- CATERING**
 Baker boy annual; a guidebook for your retail operation. 862
 Let's tell it like it is!. 875
 The professional chef's book of buffets. 1537
 Meals for the elderly. 2024
 The professional chef's catering recipes. 2147
 Bibliography of hotel and catering operation. 2208
 Nutrition for the elderly: the AOA experience. 2455
 Tea and coffee in catering. 2974

CELESTY

- How do you handle a diasonal account? 3150
 How restaurant operators use 101 ideas to increase sales. 3151
 Focus is on four segments of the food service industry: contract feeding, restaurants, hotel food service, and airline feeding. 3216
 Buffet catering. 3645
 American's sky chef's go back to basics. 3646
 How to up taste appeal. 3653
 Contract foodservice/vending. 3843
 Why blast freeze? Part 2. 3849
 Guidelines for meals-on-wheels and congregate meals for the elderly. 3925
 Catering handbook. 4185

CELERY

- Celery: the crunch kids like. 2119
 Thoroughly modern celery. 4103

CELLS

- Nutrition and cell growth. 380
 Nutrition: an integrated approach. 2797
 Nutrition and development. 2957

CENTRAL KITCHEN

- A survey of factors relating to the prepackaged lunch system in selected school districts. 1412
 Save for a change: ideas to cut costs. 1508
 Establishing central school lunch kitchens in urban areas. 1527
 How to save \$3 billion in 14 years. 3161
 Central commissaries: Three examples of an evolving food service concept. 3636
 The kitchen of the future - now!. 3738
 Revolution in educational facilities requires innovations in school food service. 3739
 Schools adopt centralized feeding systems. 3758
 USDA is interested in 'engineered foods' that can offer improved nutrition. 3880
 We'd do the same thing. 4017

CENTRAL NERVOUS SYSTEM

- Malnutrition, learning and behavior. 2750

CERTIFICATION

- The FDA self-certification program--is it for you? 3041
 ASPSA planning certification. 3293
 Occupational licensing: Help or hindrance? 3539

CHANGE AGENTS

- "KUPS" - Knowledge Utilization for Problem Solving. 748
 Developing community support of nutrition education programs. 801
 Quality in work: human resources development--a key to productivity. 3067
 The management of change: Part 3--Planning and implementing change. 3143
 The management of change: Part 2--Change through behavior modification. 3144
 The management of change: Part 1--Change and the use of power. 3145
 So, we ought to get started on OD. 3215
 A situational change typology. 3269
 Training--a link to organizational change. 3440
 Training and the change agent role model. 3454
 Potential uses of mass media in nutrition programs. 3467

CHARTS

- A guide to good eating. 354
 Creative approaches to type A menu planning in meeting current social needs. 1328
 Nutrition charts (Charts). 2511
 Comparison cards, Set 1...For teenagers (Charts). 2744
 Controlling food costs--a matter of survival. 3259
 A flow chart for supervisory training. 3420

CHEESE

- Complete teaching kit on cheese (Filastrips). 122
 Major mineral elements in dairy products. 286
 Newer knowledge of cheese. 348
 Byproducts from milk. 667
 Emphasize product identity on labels. 681
 Effect of fat content in cheddar, colby, and swiss cheeses on consumer

- preference. 808
 Gallup survey - when everyone says "cheese!". 841
 Cheese packages - goatskins to laminates. 1803
 Lipases and flavor development in some Italian cheese varieties. 1874
 Non-dairy cheese - a unique reality. 1896
 Enzymes in food processing and products. 1972, 1966
 Cheese cookery for everyone. 2120
 A renaissance of natural cheeses. 2161
 Women's Day encyclopedia of cookery, vol. 3. 2182
 Purchasing dairy products for food service establishments. 2324
 Lactose and milk intolerance. 2684
 Dairy products--there's more to milk than just a cold drink. 2978
 You can do something about rising food costs. 3610
 Will imitation cheese be next? 3851

CHEFS

- Culinary institute moves into a new era. 3371
 Cooks and chefs (filla loop). 3389
CHEMICAL COMPOSITION
 Modern food analysis. 232
 Interactions of nutrients with oral contraceptives and other drugs. 257
 The chemicals of life. 2445
 Enrichment of milk with iron. 2543
 Medium-chain triglycerides. 2606
 Protein: Chemistry and nutrition. 2731
 Baker's yeast--world's oldest food--in newest source of protein and other ingredients. 3832
 Food chemicals codex. 4156

CHEMICAL CONTAMINANTS

- Fact and fancy in nutrition and food science - chemical residues in foods. 175
 Fulfilling the scientific community's responsibility for nutrition and food safety. 217
 Health hazards of the human environment. 3828
 Chemical foods. 3859

CHEMICAL PROPERTIES

- The two-carbon chain in metabolism. 2775
 Food theory and applications. 2788
CHEMICAL PROPERTIES OF FOOD
 Medium-chain triglycerides. 2606
 Protein: Chemistry and nutrition. 2731

CHEMICALS

- Those controversial chemical additives. 2396
 The chemical additives in booze. 2643
 Cholesterol: A review. 2849
 Symposium on environmental quality and food supply, 1972, Washington, DC. 3813
 Safe use of pesticides. 3829
 Food chemicals codex. 4156

CHEMISTRY

- Effects of microwaves on food and related materials. 165
 Interactions of nutrients with oral contraceptives and other drugs. 257
 The vitamins. 484
 Selenium: the saddening mineral. 486
 What is soy protein? 598
 Science of home economics and institutional management. 933
 Science fundamentals: a background for household equipment. 1648
 Food applications for membrane ultrafiltration. 1851
 Kubelka-Munk colorant layer concept. 1873
 Wine. 1967
 Time-temperature indicating system 'writes' status of product shelf life. 2349
 New forms of vitamin D3 and their potential applications. 2530
 Hereditary galactosemia. 2603
 Symposium: seed proteins. 2637
 The two-carbon chain in metabolism. 2775
 Soybeans: chemistry and technology. 2865
 Water: energy for life. 3527
 Symposium on new food processing technology. 3836

CHICAGO

- The implementation of a simplified inplant food service system. 1592
 Exploring the school lunch market. 3965

- School foodservice in Chicago. 3980
CHICKEN
 Cooking techniques for broiler chickens. 1814
 Frozen fried-chicken dinners. 2375
 Take a new look at chicken. 3692
 Entree loaves. 4028
 Flavor secrets from foreign lands: west Africa. 4051
 Flucky poultry ideas. 4056

CHILD CARE

- Child care. 2663
 A pilot study for gainful employment in home economics: final report, volume I. 3367
 Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, volume I. 3498

CHILD CARE CENTERS

- Mothercraft centers. 2674
 Summer nutrition programs fill need. 3270
 Quantity recipes for child care centers. 4104

CHILD DEVELOPMENT

- Nutrition is a family-oriented child development program. 2534
 Deprivation syndrome or protein-calorie malnutrition. 2615
 Child care. 2663
 Home economics education, research summary. 3337
 Psychology for effective teaching. 3489

NUTRITION KIT

- A coordinated approach to child nutrition. 3920

CHILD NUTRITION

- Effects of early malnutrition on behavior and learning. 2453
 Nutrition knowledge of mothers and children. 2548
 Obesity in children: Identification of a group at risk in a New York ghetto. 2658
 Lactose and milk intolerance. 2684
 Teaching the young child good eating habits for life. 2734
 PAC guideline (no. 7) for human testing of supplementary food mixtures. 2805
 Malnutrition U.S.A. 2842
 Industry's interest in school food programs. 3202
 A coordinated approach to child nutrition. 3920
 Cup-cans come to Idaho. 4014

CHILD NUTRITION PROGRAMS

- Children's food service programs - conference report. 726
 Materials for use in special food service summer recreation training program, summer 1972 - training site supervisors. 1284
 Special food service program for children, summer program. 1285
 Materials for use in special food service summer recreation training program, summer 1972 - training program sponsors. 1286
 Notebook on soy: why 'engineered' foods at school. 1859
 At the threshold of attainment. 1974
 Breakfast delight. 1977
 Child nutrition--a proud record. 1982
 From Colorado: get the seat out of summer feeding. 2008
 Janex Pueblo discovers the cup-can. 2015
 A new decade for School Food Service. 2029
 A nutritious diet for all Americans. 2038
 Position statement of the American School Food Service Association on food served in child nutrition programs. 2047
 Project on foods and nutrition services in the Public Schools (in North Carolina). 2048
 Stinging attack blasts school lunch programs. 2067
 Federal interagency day care requirements. 2088
 Why won't they eat? 2104
 Implications of the National nutritional study. 2241
 Peanut butter use encouraged. 2338
 Consumer education in nutrition. 2371
 Recent advances & problems in nutrition & food science, and implications for child nutrition program. 2415

- Food to nurture the mind. 2463
 Nutrition education in school lunch. 2523
 Nutrition in a family-oriented child development program. 2534
 Happiness begins with supplemental foods. 2538
 Milk in schools: an experiment in nutrition education. 2719
 The national school food service and nutrition education finance project. 2752
 A study of pupil breakfast habits and behavioral patterns in certain Louisiana elementary schools following implementation of the National Breakfast Program. 2798
 Parents give children bad habits. 2878
 A.D.A. President testifies on Child Nutrition Education Act of 1973. 3006
 Executive director's award goes to Senator Humphrey. 3012
 Food regulations, nutrition & nutrition labeling. 3017
 Child nutrition in action. 3023
 Amendment 7 only dark spot on food service horizon. 3026
 Compilation of statutes relating to soil conservation, acreage diversion, marketing quotas and allotments, wheat certificates, commodity credit corporation, price support, public law 480, export and surplus removal, crop insurance, sugar payments and quotas, marketing agreements and orders, school lunch, child nutrition, food stamp, and related statutes as of January 1, 1967. 3043
 School lunch and child nutrition programs: hearings before the committee on agriculture and forestry, United States Senate, ninety-first Congress, first session on S. 2152, S. 2548, S. 2595, H.R. 515, and H.R. 11651; September 29, 30, and October 1, 1969. 3044
 Methodology related to acceptability, cost & nutrition. 3080
 Processing contracts for donated commodities. 3106
 Recommendations and implications of the Rutgers effort. 3176
 Log of the executive director: jurisdictional dispute. 3184
 Industry's interest in school food programs. 3202
 Exploring the needs of the food service industry. 3254
 Much ado about nutrition. 3378
 The School lunch bunch (filastrip). 3572
 The School lunch bunch (Slides). 3573
 New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted menu planning. 3620
 Food service approaches in schools without full facilities. 3667
 Truck and routing option (a model based on the distribution of donated commodities). 3693
 New foods in child nutrition programs: FNS "new food" notices. 3834
 USDA is interested in "engineered foods" that can offer improved nutrition. 3880
 Products and systems evaluated and industry liaison. 3895
 The newest school subject--breakfast (Filastrip/Record). 3917
 Child Nutrition Programs of the Food and Nutrition Service, U. S. Department of Agriculture. 3918
 The school lunch. 3921
 Hunger in America: one woman's point of view. 3927
 GAO survey indicates room for improvement. 3929
 Conference summary and closing remarks. 3935
 Other current projects. 3936
 Nutritional evaluation of school lunch programs in two selected villages. 3941
 Nutrition in school food service. 3943
 Convention commitment: "Child nutrition must leap forward". 3949
 First annual report of the national advisory council on child nutrition; annual report/1971. 3959
 Proceedings. 3961
 Breakfast breakthrough (Slides). 3963
 There will be no hungry children in America. 3969
 Philosophy & need for technical innovation in child nutrition programs. 3974
 Statement of FNS policy on nutrition education & training. 3976
 Feeding children through USDA programs. 3977
 Why New Jersey schools do or do not participate in school feeding programs. 3988
 New child nutrition program opens. 3989
 Isolated island gets school feeding program. 3993
 Breakfasts brighten summer school mornings. 3995
 1969 marked new era in child nutrition. 3996
 Tools to fight malnutrition. 3997
 Closing the nutrition gap: the child nutrition act of 1966. 4005
 Child nutrition programs. 4010
 Lunch at school. 4011
 Quantity recipes for child care centers. 4104
- CHILD REARING PRACTICES**
 Cost of raising a child. 14
 Child malnutrition and its implications for schools. 113
 Diet in early life in relation to atherosclerosis. 143
 T.L.C. and the hungry child. 509
 Practices of low-income families in feeding infants and small children with particular attention to cultural subgroups. 563
 Manual on feeding infants and young children. 2493
 Meal planning for young children: New ideas for building little appetites. 2583
 Child care. 2663
 Baby's first year: Physical, mental and emotional development (Filastrip). 2913
- CHILDREN**
 ASBO resolution affirms dedication to educational and food service needs of students. 48
 Accuracy of 24-hr. recalls of young children. 49
 The development of three instruments to assess forces behind food habits and methods of change. 75
 Dietary levels for tri-city elementary school children. 81
 Child nutrition: An idea whose time is here. 114
 Comaerogenic malnutrition?--time for a dialogue. 120
 Communicating with the consumer: nutrition for a good start. 121
 The lunch bunch study. 131
 Dietary intake and physical development of Phoenix area children. 147
 The dramatic story of PKU. 155
 Education increases consumption of vegetables by children. 159
 Fat metabolism in children - influence of dietary protein and calcium on serum lipids of pre-adolescent girls. 176
 Focus on nutrition...You can't teach a hungry child. 2. 184
 Food and nutrient intake of children from birth to four years of age. 190
 If you want to beautify America, feed a child. 250
 Improving nutrition in less developed areas. 254
 Iron deficiency in rural infants and children. 263
 Let's make nutrition education exciting. 278
 Blood serum vitamin A and carotene studies of preadolescent children. 282
 Malnutrition and its social implications. 287
 A source book on food practices; with emphasis on children and adolescents. 352
 How children grow. 358
 New (nutrition) twist to an old game. 361
 Now, how about child day everyday? 373
 Nutrition and handicapped children. 381
 Nutrition and learning - implications for schools. 384
 Nutrition y practice. 389
 Nutrition (education and the Spanish-speaking American. 390
- Food. 406
 Responses of children with phenylketonuria to dietary treatment. 472
 Nutrition and intellectual growth in children. 522
 Basic data on metabolic patterns in 7- to 10-year-old girls in selected Southern states. 533
 Nutrition education--1972 hearings, Ninety-Second Congress, second session. 549
 Screening children for nutritional status. 560
 The urban avalanche and child nutrition - I. Impact during the industrial revolution and now. 573
 Dietary studies of northern Utah pre-adolescent and adolescent children. 574
 Why people eat what they eat. 608
 You can't teach a hungry child. 1 lunch survey. 619
 Acceptability of low-fat milk by school children. 750
 Children's perception of food. 775
 Let's play detective. 1150
 What will I be from A to Z. 1167
 Hamburgers and cookies and bananas and chicken and sweet potato cake and milk shakes and brownies and marshmallows and bacon and... 1337
 The Philadelphia plan--lunch in a can. 1484
 Seasoning secrets. 1510
 WSB on the hunger front. 1960
 Everybody here loves children. 1996
 Extended child-feeding projects will mean more use of PP. 1997
 L.A. kids get hot meals this summer: their grandparents get something, too. 2018
 Nutrition services in child health programs. 2036
 Operation bag lunch. 2041
 Special food service for summer. 2063
 Summer feeding: East and West. 2070
 Summer programs offer 'three squares'. 2073
 Summer school-feeding program fills need in Hareford. 2074
 Child nutrition programs. 2090
 The White House Conference on Children. 2102
 Why school lunch fails. 2103
 Children of working mothers. 2215
 Growth of children from extremely poor families. 2412
 The ten-state nutrition survey: a pediatric perspective. 2419
 Effects of early malnutrition on behavior and learning. 2453
 Prevention of pica, the major cause of lead poisoning in children. 2529
 The most important person (Motion picture). 2549
 Panel: Problems encountered in school food service. 2594
 The nutritionist caring for malnourished children. 2633
 Foods for growing boys and girls. 2667
 Some considerations in the interpretation of psychological data as they related to the effects of malnutrition. 2675
 Vulnerability of children to lead exposure and toxicity. 2695
 Malnutrition and retarded human development. 2705
 Dietary surveys on school children and medical students. 2826
 Parents: experts tell you what to do about balky vegetable eaters. 2835
 Nutrition--A dimension of education. 2888
 Protein intake of well-nourished children and adolescents. 2930
 Nutrition and development. 2957
 Effects of nutrition on growth and performance. 2963
 Do children believe in TV? 3300
 Food bingo (game). 3346
 Preventing lead poisoning in children. 3801
- CHILDRENS GAMES**
 New (trition) twist to an old game. 361
 Everywhere that Mrs. Farley went... 1084
- CHILDRENS STORIES**
 Stone soup (Audiotape). 3663

- CHINA**
- CHINA**
Chinese foods and traditions. 2521
- CHLORINE**
Minerals as nutrients. 2417
- CHOCOLATE AND COCOA**
Chocolate: the Aztec's brown gold. 630
Hot beverage systems. 1581
- CHOLECYSTITIS**
Diseases of the gallbladder--part 3:
Cholecystitis. 2856
- CHOLESTEROL**
Your heart has nine lives. 95
Cholesterol content of foods. 116
Cholesterol, fat, and protein in dairy products. 117
Diet and atherosclerosis. 139
Diet in early life in relation to atherosclerosis. 143
The disease of living. 152
Effect of diet and/or exercise on obese college women. 160
Fatty acids in nevar brands of margarine. 179
Fatty acids, cholesterol, and proximate analyses of some ready-to-eat foods. 180
Nutrition and ischemic heart disease. 383
Your diet: health is in the balance. 403
Serve cholesterol from pre-adolescence through young adulthood. 490
Teenagers and food: their eating habits. 517
Composition of foods. 2280
Diet and coronary heart disease. 2430
Controversies in medicine--is obesity harmful? 2502
Response of body weight to a low carbohydrate, high fat diet in normal and obese subjects. 2662
Diet and coronary heart disease. 2759
Cholesterol: a review. 2849
Epidemiology of coronary heart disease. 2870
Proceedings. 2884
- CHOLESTEROL-LOW DIETS**
Textured vegetable protein...solution to institutional dietary problems? 521
The national diet-heart study--implications for dietitians and nutritionists. 2482
Diet and coronary heart disease. 2535
Planning fat-controlled meals. 2582
A dietary approach to coronary artery disease. 2739
The prudent diet: vintage 1973. 2806
Progressed instruction for fat-controlled diet, 1800 calories. 3303
The American Heart Association cookbook. 4044
What you need to know about food & cooking for health. 4064
Live high on low fat. 4085
The Jack Sprat cookbook. 4114
- CHOLINE**
The vitamins. 2848
- CHROMIUM**
Trace minerals as nutrients. 2418
- CINCINNATI, OHIO**
The remarkable Mrs. Walsh and Cincinnati's penny lunch. 3972
Cincinnati summer food service deconstruction project: special food service program for children: Cincinnati, Ohio, 1972. 4011
- CIRRHOSIS**
Diseases of the liver--part 4: Cirrhosis. 2860
- CITRUS FRUITS**
The chemical constituents of citrus fruits. 272
The real talkie, singing, action movie about nutrition (Motion picture). 467
Murray for the clockwork orange!. 1452
Think Orange, when you Choose a Snack. 2894
Vitamin C is not stored in the body, so you need it every day. 2927
Novel gel system, citrus yield ready-to-eat products. 3868
[Citrus fruit recipes]. 4052
- CITY DEMOGRAPHY**
Response report of the President. 2284
- CIVIL DEFENSE AND DISASTERS**
A manual for emergency mass feeding leaders. 1474
Basic course in emergency mass feeding. 1528
- CIVIL SERVICE EXAMINATIONS**
Food handling and food service examinations. 1149
This is your passbook for food service worker. 1170
Food service supervisor--school lunch manager. 1274
- CLASS ACTIVITIES**
Health and safety posters (Posters). 2438
Ice cream for you and me. 2462
Seasonal experiences. 2507
Science experiments you can eat. 2508
Children and food--a natural combination. 2555
Ideas in health education. 2563
Nutrition in action for the child (slides). 2570
Shape Your Future (Charts). 2625
Teaching the young child good eating habits for life. 2734
What we do day by day (study prints). 2743
Raising vegetables in aisgardens. 2780
The foods we eat (Filastrip). 2803
Health and growth: teacher's edition. 2824
Nutrition and the senses. 2933
The fare. 3349
Worksheets for primary arithmetic and language arts. 3350
Nutrition in kindergarten. 3351
Animal friends at home and school. 3352
Our friends in story. 3353
Preparing our noon lunch at home alone. 3354
Community helpers. 3355
Food skits for elementary grades. 3356
Foods in the Easter traditions. 3357
Learning with gusto. 3375
Why cook in school. 3376
Much ado about nutrition. 3378
What's cooking in the classroom? 3394
The ether-child cook book. 3395
Health strand I. 3503
Classroom cooking. 3512
Can you trouble-shoot this lesson plan? 3562
Nutrition resource unit, primary grades. 3570
Nutrition education materials for teachers. 3585
- CLASSROOM GAMES**
Guia para los lideres. 2595
Nutrition insurance (Game). 2778
FAS food cards (Playing cards). 2790
Discovering a pattern for a balanced diet. 2869
Exciting new techniques for teaching nutrition. 3392
A teacher's guide to: Learning nutrition through discovery, K-6. 3401
How to use the comparison cards to learn which foods are best. 3569
- CLASSROOM MATERIALS**
Hamburgers and you (Game). 2903
Inside information. 2941
Nutritive value of common foods in percent of RDA. 4183
- CLANNING**
Problems in frying occur when careless frying procedures are followed. 3675
Cooperation puts the squeeze on trash handling costs. 3705
Hot water, water everywhere. 3729
How to clean a fry kettle. 3734
Warehousing: the second time around. 3776
Safety--it's now the law. 3779
Sanitation now. 3784
Safety and sanitation in school food service. 3797
Industrial cleaning & hygiene. 3798
For a clean restaurant...Look this close. 3800
Bugs beware (Fila loop). 3803
Oklahoma school lunch sanitation & safety: a guide. 3807
This is the way we clean our kitchen. 3810
Today's dishwashing machine operator. 3815
It's good food, keep it safe--part I, the invaders; part II, keep it clean (Show 'N Tell). 3819
Food service sanitation annual. 3820
Conference on sanitation and food safety: proceedings sanitation and food safety conference August 21, 22, and 23, 1973. 3826
- 12 sensible solutions to dishwashing dilemmas. 3830
- CLEANING EQUIPMENT**
Hospital dishwashing (Fila loop). 1114
The best investment we've ever made. 1557
Detroit research shows two-bucket technique yields cleaner floors. 1568
An important aid to the dish machine--the electric booster water heater. 1593
Food service planning. 1606
How to select and care for serviceware, textiles, cleaning compounds. 1607
Science fundamentals: a background for household equipment. 1648
Household equipment. 1649
Your biggest investment (Fila loop). 1690
Cleaning and sanitizing (Fila loop). 1699
Floor care (Fila loop). 1710
A practical primer on essential sanitation concepts. 1758
A systems sanitation. 3116
Do a better cleaning job and control product consumption. 3709
Sub-System 9: Clean-Up. 3711
Small wares. 3715
Evaluation of dishwashing systems in food service establishments. 3717
How to choose the right cleaning brushes. 3733
Warehousing: the second time around. 3776
Dishwashing. 3786
Sub-System 10: Sanitation. 3787
A look at the most crucial tools of sanitation. 3792
Industrial cleaning & hygiene. 3798
- CHEMICAL OCCUPATIONS**
Secretary--Boss relationships. 3170
Marketing, business, and office specialists. 3593
- CHEMICAL WORKERS**
Supervising employees from minority groups. 3278
- CHIVLAND**
Sun for your breakfast--to school!. 3991
- CLIMATIC FACTORS**
Calorie requirements. 188
- CLINICAL DIAGNOSIS**
Exercise testing and training of apparently healthy individuals: a handbook for physicians. 62
How to diagnose nutritional deficiencies (Slides). 246
Lactose intolerance. 275
The status of nutrition in the United States. 502
Screening children for nutritional status. 560
Ten-state nutrition survey, 1968-1970. 564
Problems of assessment and alleviation of malnutrition in the United States. 577
Review of nutrition and diet therapy. 611
Nethercraft Centers combine nutrition and social sciences. 2028
Nutrition and its disorders. 2722
Nutritional status of people, USA. 2841
- CLOTHING INSTRUCTION**
Development and evaluation of a curriculum of wage earning occupations. Final report. 3343
Career education in home economics. 3347
A pilot study for gainful employment in home economics: final report, volume I. 3367
- CLUSTER GROUPING**
Project VIGOR: vocational cluster education, integrated and articulated grades 1 through 14 with guidance services, occupational exploration and work experience relevant to general education: first interim report. 3473
- CODING**
Food chemicals codex. 4156
- COFFEE**
Tea & coffee. 627
Coffee; it can make you or break you. 777
Food training routines. 1142
Recommendations on coffee service. 1480
Cooking the modern way with stainless steel steam-jacketed kettles. 1580

- Hot beverage systems. 1581
Tea and coffee. 1946
Coffee and myocardial infarction. 2648
Tea and coffee in catering. 2974
Beverages make a break. 3125
- COFFEE SHOPS**
Tea & coffee. 627
Dirty dirt--our mortal enemy. 1707
- COLD TRAY PACK**
Hot lunches are within easy reach. 1448
Update: ARA'85 Detroit school service. 3915
For ARA Detroit: the first school day. 3928
- COLLECTIVE BARGAINING**
The evolving payroll regulations. 810
- COLLEGE ADMISSION**
A guide to the evaluation of educational experiences in the armed services. 1017
- COLLEGE CURRICULUM**
Food science education. 1099
Food preparation specialist. 1183
Course recommendations for school food-service training programs in two-year colleges. 3305
Food science and related fields. 4180
- COLLEGE FOOD SERVICE**
Fatty acids in foods served in a university food service. 178
Nutrients in university food service meals - I. Data determined by food inventory. 375
Nutrients in university food service meals - II. Data from meals selected by students. 376
All the hot soup they want. 753
Guide to foodservice management. 776
Something special at O.U. 956
Teating of products is essential. 1520
Total convenience on the college campus - special report. 2079
'Quality first' at Texas A&M. 2298
Fast-freezing the DU way. 2307
Nutrient intake of college students under two systems of board charges--a la carte vs. Contract. 2501
The big 10 pros tackle the ties. 3078
The college scene: Change in channels. 3100
College foodservice. 3110
How to cure student apathy. 3154
How to deal with a \$1,000,000 loss. 3156
How to keep Jewish students on campus. 3158
A food service concept for today's university student. 3197
Institutional use of frozen entrees. 3235
Challenge of the street hucksters. 3257
Profiling the college market. 3262
Texas Fred Dollar's big chance. 3271
How San Francisco creates new generations of food service excellence. 3428
Central commissaries: Three examples of an evolving food service concept. 3636
How to feed without a kitchen. 3651
Productivity in college feeding is to get three meals out each day; but there are many variations in feeding students. 3678
Ultimate in dishroom economy. 3772
Saga in the space age. 3899
Students come first at St. Olaf. 4020
- COLLEGE PROGRAMS**
Programmed instruction in nutrition for collegiate nursing students. 1219
Food study annual. 1398
Course recommendations for school food-service training programs in two-year colleges. 3305
Schools are becoming increasingly valuable source of food service personnel, but time and money are needed before potential is reached. 3404
An experiment in teaching nutrition. 3425
- COLLEGE STUDENTS**
Effect of diet and/or exercise on obese college women. 160
Food practices and preferences of some college students. 206
Frequency of feeding, weight reduction, and body composition. 214
Frequency of feeding, weight reduction, and nutrient utilization. 215
Metabolic effects of meal frequency on normal young men. 304
Nutrients in university food service.
- meals - I. Data determined by food inventory. 375
Nutrients in university food service meals - II. Data from meals selected by students. 376
Utilization of inorganic elements by young women eating iron--fortified foods. 576
The nation's most desired desserts. 895
Variety is vital to vegetable fare. 992
New directions in community junior college programs - new students; new faculty. 1172
Consumer education materials project. 2374
The Blanchard Obesity and Nutritional Index (BOI). 2468
Nutrient intake of college students under two systems of board charges--a la carte vs. Contract. 2501
Canadian university students' nutrition misconceptions. 2717
Fundamentals of normal nutrition. 2827
A Right to Survive. 2895
Foods. 2923
Profit percentage of pre-prepared desserts. 3114
Beverages make a break. 3125
Our industry reaches a breakfast breakthrough. 3126
Turn-around in take-out. 3127
A year revealed: Youth and food service in 1973. 3128
Youth speaks out on single service ware. 3129
The hearty repast: Snacks. 3140
A food service concept for today's university student. 3197
Most favored foreign fare. 3201
How San Francisco creates new generations of food service excellence. 3428
Evaluating college classroom teaching effectiveness. 3530
Nutrition self-experiments with lipids, carbohydrates and proteins. 3538
Computer assisted instruction in a college nutrition course. 3582
Productivity in college feeding is to get three meals out each day; but there are many variations in feeding students. 3678
Introduction to food science and technology. 3887
- COLLEGES**
College accreditation policies for nontraditional education. 755
The media bureaucracy. 887
Satisfaction up. Costs down in 'open' cafeteria. 940
Granting credit for service school training. 1018
College joins school foodservice in training workers. 1054
Proceedings of a symposium: nutrition education at the undergraduate and master's degree level. 1217
Total convenience on the college campus - special report. 2079
The college blue book. 2217
- COLOMBIA**
Flavor secrets from foreign lands: Colombia. 2130
Two poverties equal one hunger. 2931
Problems and prejudices encountered in introducing new foods in developing countries. 2977
- COLORED IN FOODS**
Modern food analysis. 232
The chemical constituents of citrus fruits. 272
Measuring the color of foods. 303
Tuna. 530
Cooking the modern way with stainless steel steam-jacketed kettles. 1580
Advantages of apo carotenal in coloring non-standardized dressings and spreads. 1790
Allura Red - new food color offers greater brilliance and stability. 1791
The chemistry of meat color. 1804
Color measurement of foods: XXXII: miscellaneous: Part II, potato products. 1806
Effect of storage and processing on sulfur dioxide in preserved fruit. 1836
Frankfurters without nitrates or nitrites. 1859
Kubelka-Munk colorant layer concept. 1873
- The measurement of meat color. 1877
Roselle - a natural red colorant for foods? 1929
Salmon. 1930
Tea and coffee. 1946
Hearings, Ninety-second Congress, second session, on nutrition and human needs: Part 4C--food additive. 1955
Wine. 1967
Additive for eye appeal. 3038
- COLORADO**
Ultimate in dishroom economy. 3772
- COLOURING AGENTS**
A consumer's dictionary of food additives. 4187
- COLOURING BOOKS**
What's in food? (coloring book). 2651
Johnny goes to nutrition land (Coloring book). 2669
Dandelion: the lion who lost his roar. 2879
Jane and Jissy learn about fresh fruits and vegetables. 2920
Fun with foods coloring book. 3307
Make your snacks count (coloring book). 3336
- COOK BOOKS**
Food facts and fun with "Butter & Soap". 227
Keith and Tony climb to a new life. 2622
The winning combination. 3563
- COMMERCIAL FOOD SERVICE**
The hotel and restaurant business. 642
The "captive" employee unshackled. 749
Seas in shopping centers offers foodservice opportunities. 762
Coffee: it can make you or break you. 777
Contract foodservice--pros and cons. 790
Create your own good-neighbor policy. 797
The evolving payroll regulations. 810
Experiences in using management services. 812
Food costs and the 40 thieves. 822
A foodservice system that works. 828
Foodservice systems that work. 629
Gallup survey--the "take-out" marathon. 842
The impact of convenience food systems on the working environment. 860
Baker boy annual; a guidebook for your retail operation. 862
Planning and operating a successful food service operation. 868
Low productivity: the foodservice tape-worm. 877
Using financial statements in food service establishments. 884
Operating budgets for food service establishments. 885
Using break-even analysis in food service establishments. 886
Profitable food service management thru employee and management settings. 896
Profitable food service management thru good supervision. 897
Profitable food service management thru performance appraisal. 899
Profitable food service management thru reduction of employee turnover. 900
Profitable food service management thru worker motivation. 901
Profitable food service management thru job analysis, descriptions, and specifications. 902
Profitable food service management thru recruitment and selection of employees. 903
Profitable food service management thru job evaluation. 904
The new convenience foods program concept (Pilatris/Record). 904
Patrons speak out on seas presentation. 918
Security protection for foodservice. 950
Selling students. 951
Stick 'em up. 968
How to manage a restaurant or institutional food service. 969
Upgrade your manpower task allocation system. 989
Yellowstone's foodservice: Mission impossible! 1004
Young America dines out: how youth voted in '72. 1005
Status of curriculum development in the field of commercial food at the non-baccalaureate level. 1062

COMMISSARIES

How to train a fry chef. 1120
Food service. 1161
Vocational training answers manpower needs. 1393
Breakfast the convenient way. 1322
Diet is not just a four-letter word. 1329
The dynamics of marketing to dieters. 1331
Gain menu prestige with pork. 1313
An instant recall encyclopedia...Desse-rt-o-rara '72. 1339
Maximizing pre-portioned meats. 1345
Menu design - merchandising and market- ing. 1358
Try new fish varieties on your menu. 1363
What's for breakfast? 1369
The ABC'S of frying...A profit primer; brooding and batter mixes; why throw away frying fats; in frying, system is everything; frying equipment. 1373
Afri-Kingdom fried chicken system. 1374
Around the menu with steam cooking. 1384
Canned entrees are better than ever. 1393
The care and selling of cold entrees. 1395
Care and use tips for frying fats. 1396
Clouded outlook for contract feeding. 1399
Finger food industry-new life for jaded menus. 1422
Hot breads, a profitable "extra". 1447
How to make a better fish sandwich. 1449
How to prepare and bread fish and seafo-ol. 1450
In cake merchandising, easy does it!. 1453
New foods for the fry kettle. 1473
Planned merchandising sells wine for Red Coaches. 1486
A portfolio of kitchen fundamentals. 1488
Potato magic for professionals. 1489
Special atmosphere II: country/Colonial themes. 1545
Air quality and the char broiler. 1550
Around the menu with gas broilers. 1551
Around the menu with gas-fired tilting braising pans. 1554
Automated materials handling, labor- saving equipment, and services of food service contractors are in school food service picture. 1555
Fashions in table coverings. 1575
How to get better service from your gas oven. 1585
How to set a table/1972 fashions. 1590
The nautical way. 1595
Is your kitchen obsolete?--holding and serving units keep food wholesome and tasty. 1601
A new concept in compact: all-electric mini facility. 1633
A professional's tour guide: Big Mac's Foodservice. 1652
Refrigeration, the 24-hour-a-day work- orse. 1657
A simplified systems approach to multi- unit design. 1663
What makes kitchens work right? 1685
The 3C's of atmosphere, II. 1688
The 3C's of atmosphere, I. 1689
Sanitation checklists for management. 1768
Think clean. 1780
Conversion and packaging of food produ- cts for use where facilities and perso- nnel are limited or non-existent. 1813
Processing contracts mean more bread. 1919
Markets: Recreation. 2022
Almond shrimp from the wall of the sea. 2197
Cheese cookery for everyone. 2129
Fish-fondue/Nautilus culinarians. 2128
From the Mediterranean, salad nicolsa. 2141
Ice cream cocktails: a profit potent- ial. 2144
Indonesian rack of lamb. 2146
On the cover: savory steak rolls can be made with less tender cuts of beef. 2155
Rice and everything nice. 2162
Seafood world. 2165

Soup: serve it with flair. 2166
Bibliography of hotel and catering operation. 2208
The IPMA encyclopedia of the foodserv- ice industry. 2243
Fating and drinking places industry. 2286
Food and beverage purchasing. 2318
Peanut butter use encouraged. 2338
You and your frozen-food distributor. 2365
Nutrients to go. 2441
The foodservice industry: Here's how to rise to 1973's challenge. 2980
Review of the regulations. 3024
The anti-contract school lunch bill. 3039
Fitting menus to the school market. 3102
So you want to start a restaurant? 3112
Getting meals to the children. 3131
How do you handle a diamond account? 3150
How restaurant operators use 101 ideas to increase sales. 3151
How school food systems work. 3152
Rapid food service for San Francisco's new transportation system. 3234
Saga's management odyssey. 3242
Exploring the needs of the food service industry. 3254
Challenge of the street hucksters. 3257
Profit and school lunch. 3260
Examining the hospital market. 3261
Nursing homes: the forgotten market. 3263
How to finance a restaurant. 3283
How to control costs. 3285
How to build volume. 3286
Foodservice under contract: Can 1973 be a billion-dollar year? 3289
Status of curriculum development in the field of commercial food at the non- baccalaureate level. 3311
There's more to frozen foods than meets the eye. 3611
American's love affair with fried fo- ods. 3627
Boosting productivity front of the house--Part 3. 3642
American's sky chef's go back to bas- ics. 3646
What's on the menu? (Motion picture). 3660
San Francisco: A celebration of excell- ence. 3687
Blueprints for restaurant success. 3699
Common sense specifications produce quality equipment. 3704
Do a better cleaning job and control product consumption. 3709
Boosting productivity front of the house--Part 2. 3713
Lighting breakthrough conserves electri- cal energy. 3742
New saw blade system assures portion control. 3745
Quality fire protection for the haute monde. 3752
Get the most out of your steamers. 3760
Standardized equipment helps launch new 1400 ft. Flagship. 3767
From hand to mouth. 3821
Contract foodservice/vending. 3843
Saga in the space age. 3499
How one school district is served by ARA. 3903
The barriers have been removed...The job is up to you. 3905
Buffalo builds lunch program. 3913
Crotty's school service--a hit in Hast- ings. 3922
For ARA Detroit: the first school day. 3928
Meals for the school market. 3964
Exploring the school lunch market. 3965
Recipes for imaginative low-cost meals. 4025
21 summer foods that sell. 4057
Seattle: A seafood scenario. 4093
Meat and potatoes and more in Minneapo- lis. 4096
Booze: The potato place to be. 4098
Hotel and restaurant administration and related subjects a bibliography. 4165
Hotel and restaurant administration and related subjects. 4166

A look at purchasing. 4195
COMMISSARIES
Central commissaries: Three examples of an evolving food service concept. 3636
Input-output: the commissary system. 3654
How to buy and place equipment. 3764
Commissary guidelines: the problem areas. 3765
Designing for convenience. 3766
COMMODITIES
The commodities controversy: food for your lunch. 632
Co-existence: surplus commodities and convenience foods. 1400
Merchandising school lunch. 1464
Containers. 1959
Effects of USDA commodity distribution program on nutritive intake. 1993
What was the Rutgers study? 2100
Conversion factors and weights and measures for agricultural commodities and their products. 2282
The commodities: Mrs. Joyce vs. Mrs. Clay. 2305
Processing commodities saves money for nation's schools. 2340
Peanuts join donated foods list. 3968
Food for summer camps. 4000
Per capita food consumption (Feb. 1973). 4161
Per capita food consumption (Aug. 19- 73). 4162
Per capita food consumption (Nov. 19- 73). 4163
Supply and utilization (Feb. 1973). 4169
COMMUNICATION
Psychologic implications of the nutriti- onal needs of the elderly. 462
Guide to foodservice management. 776
Communication - Change. 780
Management functions for state and system level school and non school food service administrators. 958
Continuing education in nutrition-1970. 1071
Communication: methods for all media. 2261
Changing food habits. 2840
Guidelines to effective communication. 3146
Functions of participative management. 3166
Motivation through communication. 3282
COMMUNICATION (THOUGHT TRANSPORT)
Science and the consumer. 2395
Communication: The art of selling id- eas. 2619
Games people play. 3076
Communications in management (cassette audiotapes). 3096
The art of bugging (or how to get the job done). 3135
Soar in '74. 3226
The fault, dear manager, is not in speaking, but in being understood. 3248
Supervising employees from minority groups. 3278
Knee groups-in tight, not up tight. 3403
Developing human resources. 3493
The communication inventory: a device for training and development. 3529
A comparison of human development with psychological development in T-groups. 3603
Preparing instructional objectives. 4152
Business and professional speaking. 4170
COMMUNICATION SKILLS
Nutrition education and the related management processes. 306
"Come, let us get closer to the fire so we may see what it is we are saying" - A dialogue on communication. 747
Personnel management. 768
Communication and effecting change. 781
New concepts in management. 960
The art of listening. 1165
Nutrition and communication. 1190
Quantity food preparation: A suggested guide. 1293
Communication: methods for all media. 2261
Communication: The art of selling id- eas. 2619
Mr. Manager, You're fired!. 3071
Management development: What is it? How

- does it? 3048
Getting change through communications (cassette audiotapes). 3094
Communications in management (cassette audiotapes). 3096
The challenge of modern supervision. 3097
The fundamentals of top management. 3105
Principles of personnel management. 3119
Consistency in the cornerstone of discipline. 3136
The management of change: Part I--Change and the use of power. 3145
Principles of administrative and supervisory management. 3198
Do you really know your employees? 3199
Workshop for school food service supervisors and managers. 3211
Managing creatively. 3227
The fault, dear manager, is not in speaking, but in being understood. 3248
Communicating beyond words. 3249
A situational change typology. 3269
Guide to managing people. 3279
Closing the confidence gap. 3296
More economics show-how and showaux-hip. 3339
How do your trainers grow? 3345
Knee groups-is tight, not up tight. 3403
Teacher's guide: food service organization and management responsibilities of the manager. 3499
The communication inventory: a device for training and development. 3529
The communications game. 3560
Can you trouble-shoot this lesson plan? 3562
Business and professional speaking. 4170
- COMMUNICATIONS**
The words we use. 613
Communication methods and media in nutrition education programs. 782
Identification of communication problems in organizations. 859
Profitable food service management thru employee and management meetings. 896
Profitable food service management thru counselling and intercommunication. 898
St. Luke's & the computer. 96a
Fila and the media (Evolution). 1089
How to brief people. 1116
How to make classroom discussions work. 1118
Improving the nonverbal dimension of communication. 1123
Nutrition education in the fancy papers. 1121
Nutrition education through the mass media in Korea. 119a
Nutrition implementation programs as communication systems. 1197
The components of communication. 1311
Recommendations of panels on nutrition teaching and education. 2890
Recommendations of panels on nutrition teaching and education. 2891
The art of directing and communicating. 3192
Personnel management and human relations. 3290
Correspondence study: a review for trainers. 3533
Food industry sourcebook for communication. 4155
- COMMUNITY**
Understanding the community social system. 988
- COMMUNITY ACTION**
Focus on optimal development: improving child nutrition. 185
Rap sessions with Dr. Perryman--A dialogue with seminar participants. 466
Community action: adult education. 1287
Community action: the nonprofessional in the educational system. 1288
Community action: health programs. 2093
Community action for employment: manpower development. 209a
More than tea and toast. 2737
- COMMUNITY COLLEGES**
Help from the CC. 3a3a
An educational development plan for the Kapiolani Community College--January 1967. 3a9a
- COMMUNITY FEEDING CENTERS**
Community meals. 1475
Basic course in emergency mass feeding. 1528
Food for Peace around the world. 2080
Nutrition for the elderly: the AOA experience. 2455
- COMMUNITY INVOLVEMENT**
Reaching significant publics: The parent and community involvement. 930
How to cut food costs and cope with the school lunch crisis. 3155
- COMMUNITY PROGRAMS**
Recommendations of panels on nutrition teaching and education. 2890
Recommendations of panels on nutrition teaching and education. 2891
Community nutrition workers--their effectiveness in a nutrition delivery system. 4014
- CONTRACTORS**
Contractor puts the squeeze on trash handling costs. 3705
Space age contractor keeps kitchens clean. 3763
- COMPENSATORY EDUCATION**
Measurement and evaluation, 1966-67 (p. 1. 89-10, title I). 3312
Basic education--what are the realistic possibilities? 3534
- COMPUTER APPLICATIONS**
NCOINS: nutrition consumer information system. 329
New directions for action. 761
Data processing procedures for cafeteria accounting. 766
Guide to foodservice management. 776
Computer program estimates bacterial densities by means of most probable numbers. 78a
Computer-managed subsistence system. 785
Computers in a dietary study - methodology of a longitudinal growth research project. 786
Managerial accounting for the hospital-ity service industries. 818
A compilation of information on computer applications in nutrition and food science. 911
The numbers game: area and chance of managerial statistics. 93a
The school food service administrator and the computer. 945
Management functions for state and system level school and non school food service administrators. 958
St. Luke's & the computer. 96a
Trends in food service. 981
The use of a computer in formulating low cost diets. 990
Computer assisted instruction: a government viewpoint. 1055
Computer-assisted instruction in home economics. 1056
Computers in education: relevance for occupational education. 1057
Teaching with computers. 1256
Application of linear programming to menu planning by computer. 1320
Integrated nutrition and food cost control by computer. 1340
Models for control of nutritive content of menu planned by computer. 1346
School lunch on-line in Kansas. 1357
A new decade for School Food Service. 2029
Project on foods and nutrition services in the Public Schools (in North Carolina). 2048
Computer-based abstract service now available. 2220
School feeding effectiveness research project. 2998
Nutrient standards compete with Type A. 3033
The computer & how to afford it. 3068
The computer & the pioneers. 3072
The use of the computer in nutrition education. 3083
The computer & St. Josephs. 3098
The computer and the school lunch program. 3113
The computer & the ingredient room. 3130
How to determine food costs. 3157
Food service and RDP. 3183
Computers-- A division of management. 3185
The computer & how it works. 3214
The computer & you. 3224
Patient-oriented dietetic information system--ii. 3245
Patient oriented dietetic information system--III. 3246
Patient-oriented dietetic information--i. 3247
Can a computer boost profits? 3251
The computer & antique. 3273
Practical tips on training with CAI. 3531
Two off-line computer assisted nutrient standard menu planning techniques. 3606
Menu planning. 3607
Menu planning by computer: the random approach. 3608
Menu planning by computer: The random approach. 3609
90-day nonselective menus by computer. 3616
New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 3620
Track and rating option (a model based on the distribution of deanted commodities). 3693
How to get perfect fries every time. 3735
Computer-assisted menu planning provides control of food service. 3908
Recipe and ingredient control by computer. 4086
A conceptual framework for the diffusion of innovations in vocational and technical education. 4146
- COMPUTER ASSISTED INSTRUCTION**
Patient oriented dietetic information system--III. 3246
Practical tips on training with CAI. 3531
Computer assisted instruction in a college nutrition course. 3582
- COMPUTER SCIENCE**
NCOINS: nutrition consumer information system. 329
Data processing procedure for cafeteria accounting. 766
St. Luke's & the computer. 96a
The use of a computer in formulating low cost diets. 990
Application of linear programming to menu planning by computer. 1320
Directory of files for data education. 2275
Day care survey 1970: Summary report and basic analysis appendices. 2295
The computer & how it works. 3214
The computer & you. 3224
- COMPUTERS**
Integrated nutrition and food cost control by computer. 1340
An automated simulation vehicle for school business administration accounting computerized selective school lunch menu planning. 1362
The computer & how to afford it. 3068
The computer & the pioneers. 3072
The computer & the ingredient room. 3130
The computer & how it works. 3214
The computer & you. 3224
Measuring food acceptability by frequency ratings. 3250
Can a computer boost profits? 3251
The computer & antique. 3273
The CAMP system for computerized menu plans. 3608
- CONCENTRATES**
Ara U.S. dairymen overlooking potential of frozen milk concentrates market? 1793
The food processing front of the seventies. 1854
Hey--why--milk offers economic substitute for frozen whole milk concentrate. 1938
Improvement of nutritive quality of feeds. 2433
- CONCEPT FORMATION**
Predicting application of nutrition education. 451
Science in food and nutrition. 556
Nutrition content--the basic conceptual framework. 3331
- CONCEPTS**
Health concepts. 3302
- CONFERENCE REPORTS**
School lunch leadership training conference. 1275

CONFERENCES

CONFERENCES

Action on teenage nutrition. 50
 Food science & technology, volume III. 258
 National nutrition education conference. 359
 Amino acid fortification of protein foods. 482
 White House Conference on Food, Nutrition and Health: report of follow-up conference. 605
 White House Conference on Food, Nutrition and Health final report. 606
 Profitable food service management thru employee and management meetings. 896
 The message is you: Guidelines for preparing presentations. 1030
 Five steps toward better meal settings. 1092
 The message is you. 1156
 The message is you - guidelines for preparing presentations, part three. 1157
 The message is you, part II. 1158
 Our future is you (Motion picture). 1209
 Food service managers locate FF easily; it's making a choice that's difficult. 1426
 Food for tomorrow; resources, environment, distribution. 1885
 At the threshold of attainment. 1974
 A nutritious diet for all Americans. 2038
 Effective technical speeches and sessions. 2246
 Nutrition, development and social behavior. 2660
 Proceedings of National Nutrition Education Conference November 2-4, 1971. 2909
 Western Hemisphere Nutrition Congress, 34., Miami Beach, 1971. 2949
 Priorities in nutrition. 2988
 Child nutrition in action. 3023
 A look at the schools of tomorrow--a speech given to the 1st annual school administrators seminar of the American school food service association (Vail Village, Colo., Dec. 6-8, 1967). 3388
 Conference on sanitation and food safety: proceedings August 21, 22, and 23, 1973. 3826
 Conference summary and closing remarks. 3935
 Proceedings. 3961

CONFLICT
 Mr. Manager, You're fired!. 3071
 Locating trouble spots in organizations. 3175
 Log of the executive director: jurisdictional dispute. 3184
 Management by Objectives: a consultant's view. 3186

CONGENITAL MALFORMATIONS
 Relation of prenatal care to birth weights, major malformations, and newborn deaths of American Indians. 2632

CONGRESSES
 Highlights of the Western Hemisphere Nutrition Congress. 2951

CONNECTICUT
 The development of desirable school lunch accounting procedures. 763

CONSERVATION
 Outdoors-USA. 4177

CONSISTENCY MODIFICATIONS
 Basic nutrition and diet therapy. 476
 Handbook of diet therapy. 531

CONSTRUCTION (PHOENIX)
 School lunch rooms. 1639

CONSULTANTS
 So you want to be a consultant? 1244
 When, how and why to use training consultants. 1309
 Directory of foodservice designers. 2224
 Training consultants. 2278
 Criteria for selecting, evaluating and developing consultants. 3181
 9 steps in getting the most out of a training consultant. 3407

CONSUMER ECONOMICS
 Attitudes toward the ban on cyclamates. 1
 Budgeting by food groups. 2
 Convenience and the cost of food. 9
 Convenience and the cost of potatoes and orange juice. 10
 Cost of food at home. 11
 Cost of raising a child. 14

Consumer behavior. 16
 FF industry must gain consumers' confidence in nutrition values. 18
 Labels that tell you something. 24
 New regulations as "costs-off" promotions. 28
 Open dating. 30
 Organic foods. 31
 This is USDA's Consumer & Marketing Service. 37
 Guide to federal consumer services. 41
 What the consumer expects of quality assurance. 45
 Attitudes of aides and clients in the expanded nutrition program. 71
 The family guide to better food and better health. 138
 Food purchasing practices of young families. 207
 Household food spending affects diet adequacy. 239
 The irony of affluence-adult nutrition problems and programs. 267
 Trends in the U.S. meat economy. 664
 Forum: Voluntary food standards. 686
 Observations: nutritional labeling, however imperfect, is here. 710
 Poverty guidelines announced. 716
 Two nutritional labeling systems. 721
 Effect of fat content in cheddar, colby, and swiss cheeses on consumer preference. 808
 Engineered foods--The place for oilseed proteins. 809
 How petroses are lured to individual eating establishments. 852
 Positioning creative touch - a new way to flavor foods. 923
 Teenager - the marketer's dilemma. 977
 Meal management. 1342
 Mushrooms, turnip greens and pickled eggs. 1354
 U.S. families still preserve food at home. 1529
 Consumer study shows preference for tomato paste in glass jars. 1810
 Development and consumer evaluation of soft-serve frozen desserts. 1826
 Finding the correct retail package to introduce an unbeli-vable product. 1847
 Microfragrance. 1881
 Food for tomorrow; resources, environment, distribution. 1885
 Optimum net fill of containers. 1906
 Possible developments in the supply and utilization of food in the next fifty years. 1914
 Food use by the foodservice industry. 2230
 Super shopper. 2314
 Food purchasing practices. 2348
 Family Food Budget Guide. 2366
 The doing book: an experiential approach to consumer education. 2368
 Food prices (Feb. 1973). 2379
 Food spending and income (Feb. 1973). 2380
 The supermarket handbook. 2381
 Young shoppers begin to "turn on" to frozen foods. 2387
 What's happened to food prices? 2400
 How to buy food: lesson aids for teachers. 2401
 Consumers all. 2402
 What's behind rising food costs? 2406
 40 points to ponder about the customer of the future. 2410
 Nutrition and the public health. 2682
 Food: the story of a peanut butter sandwich (Motion picture). 2688
 There's more to food than eating!. 2807
 The future: Don't cry over onions--let them eat strawberry shortcake. 2982
 The nation: Glare, glare sore! Better! And surprise--prices go up. 2989
 Food crisis '73: The year the bottom dropped out of the cornucopia. 3002
 The world: Bartering America's corn-fed beef for imported extravaganzas. 3003
 Growth of health food sales in the super market. 3256
 Rose economics education, research summary. 3337
 Factors affecting meat purchases and consumer acceptance of ground beef at three fat levels with and without soyabits. 3870
 Fare-food market basket statistics (Aug. 1973). 4133
 Food prices (Aug. 1973). 4134

Food prices (Nov. 1973). 4135
 Food spending and income (Aug. 1973). 4136
 Food spending and income (Nov. 1973). 4137
 Per capita food consumption (Feb. 1973). 4161
 Per capita food consumption (Aug. 1973). 4162
 Per capita food consumption (Nov. 1973). 4163
 Food buy-a-strip; educational kit (Pila-strip). 4198

CONSUMER EDUCATION
 The case for ingredient disclosure. 3
 Communicating with the consumer: basic research on nutrition and safety. 4
 Communicating with the consumer: food and nutrition press information service. 5
 Communicating with the consumer: natural and synthetic nutrients. 6
 Communicating with the consumer: safety of food supply. 7
 Consumer education to minimize the abuse of foods. 8
 The cost of seats and seat alternates. 12
 Enrichment facts for the consumer. 17
 Food retailers help teach food buying. 21
 Better living through better eating. 23
 Labels that tell you something. 24
 Buying nutrition. 25
 Nutrition education: an integral part of consumer education. 29
 Open dating. 30
 Quality assurance--Today & tomorrow. 33
 Selection of foods (Pila loop). 34
 Simulation is the name of the game. 35
 Start now to think metric. 36
 How to buy poultry. 40
 Guide to federal consumer services. 41
 Unit pricing and open dating. 42
 Selection and care of fresh fruits and vegetables: a consumer's guide. 44
 What the consumer expects of quality assurance. 45
 Hunger, U.S.A. 119
 Communicating with the consumer: nutrition for a good start. 121
 Food quality - a focus for togetherness for food scientists and nutritionists. 208
 Modification of food habits. 313
 Nutrition education comes into its own. 392
 The organic foods movement. 444
 Responsibility of dietitians for providing information about food: it's wholeness and nutritional value. 473
 Introduction to foods and nutrition. 503
 Una libreta de ensenanza alimentos para las familias que desean economizar. 557
 Food for thrifty families. 558
 Forum: Voluntary food standards. 686
 The government's role in quality assurance. 689
 Ingredient labeling. 693
 Nutrition labeling. 700
 Nutrition labeling--more information to help the consumer select foods. 701
 Nutrition labeling: more information to help the consumer select foods. 702
 Nutrition notes: the nutrient labeling dilemma. 703
 Nutritional labeling: a need for caution. 707
 Observations: industry comments on nutritional labeling. 709
 Some considerations for nutritional labeling. 718
 Standards, labeling, education to improve the diet. 720
 What is industry's approach to quality assurance? 744
 First foods. 1066
 Continuing education in nutrition-1970. 1071
 Food information of homemakers and 4-H youths. 1096
 Food buying: Food and nutrition. 1280
 What is the future of textured protein products? 1540
 The \$130 billion food assembly line (Pila-strip). 1789
 Hearings, Ninety-second Congress, second session, on nutrition and human

needs: Part 4C--food additives. 1955
 Food values and calorie charts. 2271
 Superhopper. 231a
 The doing book: an experimental approach to consumer education. 2368
 The green grocer. 2370
 Consumer education in nutrition. 2371
 The world diet revolution. 2372
 From your Co-op home economist...Recipes, economy tips, nutrition and food facts, consumer and product information. 2373
 Consumer education materials project. 2374
 Frozen fried-chicken dinners. 2375
 World's smartest grocery shopper tells how she does it. 2376
 The way to a consumer's heart: FDA Consumer Specialist. 2377
 Eating by the numbers. 2378
 Two ways to get less milk for your money: Shortweight milk cartons found in Delaware: when a gallon isn't a gallon. 2383
 Your Food Dollar. 2384
 The consumer economics of unit pricing. 2385
 Scorecard for better eating. 2386
 Read the label before you buy. 2391
 Stretching food dollars: meal planning hints and budget-wise recipes. 2392
 Stretching Food Dollars: Meal planning hints and budget-wise recipes (in Spanish). 2393
 Your personal guidebook on foods. 2394
 Science and the consumer. 2395
 Those controversial chemical additives. 2396
 How to buy canned and frozen vegetables (in Spanish). 2397
 How to buy eggs (in Spanish). 2398
 What's happening to food prices? (Film-strip/Cassette tape. 2399
 How to buy food: lesson aids for teachers. 2401
 Consumers all. 2402
 How to be a wise shopper: work neat for your money (show 'n tell). 2403
 Sowing the wind. 2404
 Grassroots nutrition--or, consumer participation. 2408
 FDA's view of food safety. 2409
 A guide for evaluating consumer education programs and materials. 2425
 Health foods versus traditional foods: A comparison. 2440
 Are we in the know? 2442
 More comments on nutritional labeling. 2465
 Food and Fitness. 2471
 Nutrition education and the food labels. 2479
 Breakfast cereals in the American diet. 2495
 Nutrition: Food and your baby. 2514
 Household dietary levels down. 2628
 Nutrition scoreboard: your guide to better eating. 2642
 The chemical additives in booze. 2643
 Breakfast your way to a better day. 2666
 A commentary on hunger and malnutrition today. 2691
 The food book: what you eat from A-Z. 2787
 Effective issue for vitamins raises the question: are they foods or drugs? 2839
 Shopping for protein. 2938
 Nutrition labels: A great leap forward. 3008
 Food labeling and the marketing of nutrition. 3010
 What you should know about nutritional labeling. 3011
 Food labeling (motion picture). 3016
 Food regulations, nutrition & nutrition labeling. 3017
 What is the return on investment for nutrient labeling? 3022
 Nutrition labeling. 3028
 It's on the label. 3029
 Nutrient labeling: myths about analytical needs. 3030
 New regulations on vitamins A and D. 3031
 Nutrition labeling. 3034
 Nutritional labeling. 3035
 USDA grade standards for food. 3049
 We want you to know what we know about nutrition labels on food. 3050
 We want you to know about labels on

food. 3051
 Vitamins, minerals, and FDA. 3056
 Nutrascape. 3057
 Pennies for protein. 3379
 Think nutrition (poster). 3386
 Potential uses of amino acids in nutrition programs. 3467
 Heal steaks. 3528
 Innovative ideas in action. 3551
 Educational participation and dietary changes of EPNEP housewives in Louisiana. 3581
 Fork in family meals. 3696
 We want you to know what we know about cooking steaks. 3771
 Nutritive value, better foods, educational advertising--are we up to the new food product challenge? 3864
 Food for all. 3944
 Statement of PMS policy on nutrition education & training. 3976
 Community nutrition workers--their effectiveness in a nutrition delivery system. 4018
 Food industry sourcebook for communication. 4155
 A consumer's dictionary of food additives. 4187
 10 short lessons in canning and freezing. 4197
 Food hushhush: educational kit (Film-strip). 4198
 How to buy eggs (Slides/Cassette tape). 4208
CONSUMER PROTECTION
 Attitudes toward the ban on cyclamates. 1
 The case for ingredient disclosure. 3
 Food product dating. 20
 Open dating. 30
 Quality assurance--Today & tomorrow. 33
 Unit pricing and open dating. 42
 What the consumer expects of quality assurance. 45
 FDA's quality assurance programs--tools for compliance. 683
 The government's role in quality assurance. 689
 Legal requirements for food safety. 696
 Nutrition labeling: more information to help the consumer select foods. 702
 Observations: nutritional labeling, however imperfect, is here. 710
 What is industry's approach to quality assurance? 744
 The way to a consumer's heart: FDA Consumer Specialist. 2377
 New obligations imposed by current regulatory regulations. 3020
 Food additives: what they are/How they are used. 3025
 Nutrient labeling: myths about analytical needs. 3030
CONSUMER SCIENCE
 Create your own good-neighbor policy. 797
CONTRACEPTIVES, ORAL
 Interactions of nutrients with oral contraceptives and other drugs. 257
 Nutrition and "the pill". 379
 Folate deficiency and oral contraceptives. 2882
CONTRACT FEEDING
 Expanding the conventional school food service program. 811
 Experiences in using management services. 812
 School food service: new laws can help you provide it. 947
 Utilizing outside contractors to expand school food service operations. 991
 Clouded outlook for contract feeding. 1399
 Contract food management: digesting the alternatives. 1401
 The contractor supplying a school food service package. 1985
 School vending and the law. 3038
 The anti-contract school lunch bill. 3039
 Food management companies threaten. 3120
 Getting meals to the children. 3131
 Contracted school food services. 3148
 How school food systems work. 3152
 How to cure student apathy. 3154
 How to deal with a \$1,000,000 loan. 3156
 How to use donated food. 3162
 Log of the executive director: jurisdic-

ctional dispute. 3184
 Focus is on four segments of the food service industry: contract feeding, restaurants, hotel food service, and airline feeding. 3216
 Contracted vs. School managed: How costs compare. 3258
 Wearing hoses: the forgotten market. 3263
 The computer & automation. 3273
 Two views: Getting into school lunch. 3274
 Foodservice under contract: Can 1973 be a billion-dollar year? 3289
 Key open: Two years later. 3840
 Contract foodservice/vending. 3843
 How one school district is served by ARA. 3903
 Double shift at high school opens door to vending. 3923
CONTRACTS
 Processing contracts for donated commodities. 3106
 A case for contract training. 3547
CONVECTION OVEN
 Is your kitchen obsolete?--convection ovens/microwave ovens. 1600
 The case for specialty ovens. 3722
CONVENIENCE FOODS
 Convenience and the cost of food. 9
 Convenience and the cost of potatoes and orange juice. 10
 Fact or fancy? 19
 Convenience foods: factors affecting their use where household diets are poor. 129
 Eliminating earned-over flavor in precooked food. 166
 Fatty acids, cholesterol, and proximate analyses of some ready-to-eat foods. 180
 Food purchasing practices of young families. 207
 Food quality - a focus for togetherness for food scientists and nutritionists. 208
 Shopping practices of low-income groups for convenience foods. 491
 Frozen dinner nutritional contents equated with government guidelines. 687
 Philosophy and guidelines for nutritional standards for processed foods. 714
 Breakfast breakthrough - a convenience cost goes international. 764
 Convenience food systems: ready-to-ready scale, key to modernization. 793
 The gourmet galaxy: a food odyssey. 844
 The impact of convenience food systems on the working environment. 860
 Industry-wide response to the "ready-to-ready" scale. 863
 The new convenience foods program concept (Film-strip/Record). 906
 Yellowstone's foodservice: Mission impossible! 1004
 93¢ a day. 1010
 Continuing education in nutrition-1970. 1071
 Add 'canned' imagination to school lunches. 1319
 Breakfast the convenient way. 1322
 The care and selling of hot entrees. 1325
 Choices in our menus. 1327
 Diversity and experimentation pay off in progress: hospital food service the Kaiser way. 1330
 What's for breakfast? 1369
 You can have both unit-by-unit autonomy and multi-unit savings: Kaiser's southern region proves it. 1371
 Air fare: a complete convenience system. 1375
 Breakfast: the fare that's first in profits. 1389
 Canned puddings: key cost control and profit aspects. 1394
 Co-existence: surplus commodities and convenience foods. 1400
 Convenience food systems. 1402
 Convenience food systems: building food systems for the future. 1403
 Convenience--to use or not to use? 1405
 The cookie and can. 1407
 Finger food industry--new life for jaded menus. 1422
 Food systems are providing hot lunches for Massachusetts school children. 1427



CONVENIENCE

- From the Great Midwest. 1431
 From the beauty of California. 1432
 Frozen meals, individually prepared in foil packs, cut costs by 35%. 1433
 The great American menu mix. 1439
 Hot lunches are within easy reach. 1448
 Elements of food production and baking. 1456
 The past is present. 1483
 Yococo produce increases FY volume by selling a convenience concept. 1487
 Potato magic for professionals. 1489
 Labeling of products is essential. 1520
 Convenience and fast food handbooks. 1521
 Meat systems built: favored fare of '72. 1541
 The implementation of a simplified in-plant food service system. 1592
 Microwave: the ultimate menu for providing short-order service at fantastic speeds. 1609
 Special needs & equipment for the food service industry. 1671
 Sub-systems: the status of storage. 1672
 The finishing kitchen. 1686
 Simplified food preparation systems - their impact on your sanitation systems. 1777
 Army of sodium ion content of frozen convenience foods. 1794
 Components versus meals. 1808
 A convenience compass. 1811
 Convenience isn't enough in foods for the '70's. 1812
 Fish & seafood: where convenience spans the continents. 1888
 Further processed, precooked frozen meats growing at better than 20% annually. 1863
 The future of the food industry. 1864
 Microwave adapter permits frozen foods in foil containers to heat in minutes. 1882
 New foods for a new decade. 1890
 New to the convenience roster: canned crushed tomato. 1893
 Notebook on say: USDA answers questions about new foods. 1897
 Palatability of a specialty meat item prepared by interrupted cooking. 1907
 Yracooped turkey flavor and certain chemical changes caused by refrigeration and reheating. 1915
 Processes and potential markets for instant bean powder. 1918
 Proposed nutritional guidelines for formulated meals--foods of the future. 1921
 Reconstituting preplated frozen meals with integral meat. 1927
 Sub-systems 3 & 4: a simplified systems approach to fabrication & pre-preparation. 1941
 Turkey roulades present year 'round serving idea for seasonal fowl. 1953
 Unique, concise package chosen for ethnic dinner air market. 1958
 Convenience food systems: Sacramento develops a semi-convenience system. 1986
 The Sacramento system: commodity compatibility. 2050
 A simplified school lunch system. 2060
 The status of school foodservice; part I. 2066
 The Chinese achievement. 2121
 Culinary lights from Latin America. 2125
 From New England - menu and merchandising notes. 2140
 The Guide to convenience foods. 2143
 Soap: carve it with flair. 2166
 Southern cuisine: merchandising and menu notes. 2167
 Selpi - convenience food report Aug. 1. 2235
 Food and beverage purchasing. 2318
 Potatoes made easy for school lunch. 2339
 A review of frozen entrées at the peak of the "raw-to-ready" scale. 2343
 The freezing preservation of foods. 2350
 Frites fried-chicken dinners. 2375
 Eating by the numbers. 2378
 Your Food Dollar. 2384
 Young shoppers begin to "turn on" to frozen foods. 2387
 Food--facts and fallacies. 2491
 The vanishing American meal. 2603
 Food technology and society. 2809
 Convenience foods decision: yeast. 2810
 Consumers may prefer a nutritionally balanced candy. 2925
 The future: Don't cry over onions--let them eat strawberry shortcake. 2982
 A potpourri of food ideas. 2994
 The protein punch of peanuts. 2995
 Our industry reaches a breakfast breakthrough. 3126
 Para-awards in take-out. 3127
 The institutional convenience food market. 3180
 Rapid food service for San Francisco's new transportation system. 3234
 How much does convenience cost. 3244
 Examining the hospital market. 3261
 Profiling the college market. 3262
 1973 convenience foods study: Consider the options. 3292
 Meat meals. 3528
 There's more to frozen foods than meets the eye. 3611
 The new foods. 3619
 Spice chart for convenience foods. 3626
 How shall we cook it? 3629
 Merchandise for profit. 3631
 Planning the change to convenience foods for a hospital. 3649
 How to feed without a kitchen. 3651
 Increasing productivity in foodservice. 3674
 Ready-prepared vs. Conventionally prepared foods. 3677
 San Francisco: A celebration of excellence. 3687
 Vegetable variety: Preserved at the peak of quality. 3698
 Designing for convenience. 3766
 New foods in child nutrition programs: FWS "new food" series. 3834
 Easy open! Two years later. 3840
 Novel gel system, citrus yield ready-to-eat products. 3868
 Convenience dinner with textured vegetable protein as a meat substitute gets positive consumer reaction. 3877
 Breaded precooked beef patties. 3890
 Ghetto kids tackle frozen Type A luncheon with gusto. 3930
 Innovation within the Seattle school lunch system. 3940
 The school lunch system moves up the "raw-to-ready" scale. 3981
 Seattle: A seafood scenario. 4093
 The heat of Boston. 4094
 The kinetic cuisine of Kansas City. 4095
 Heat and potatoes and more in Minneapolis. 4096
 Denver: Free high tea to apres ski. 4097
 Soles: The potato place to be. 4098
 A dietician talks about food. 4199
- CONVERSION**
 A situational change typology. 3269
 Metric conversion: the training colossus of the Seventies. 3519
 English-metric conversion calculator. 3697
- CONVERSION FACTORS**
 Conversion factors and technical data for the food industry. 2259
 Conversion factors and weights and measures for agricultural commodities and their products. 2282
 Mass conversions. 3661
 Mass measurement. 3662
- COOK-HELPERS**
 Intern develops cook-helper test. 1130
 Intern expands employee handbook. 3433
 Guidelines for Menlo-on-Wheeler and congregated meals for the elderly. 3925
- COOK-MANAGERS**
 Are you the asexual cook? 759
 Control patterns for the cooking helper. 791
- COOKBOOKS**
 Vegetarian cookery 3. 2113
 Vegetarian cookery 1. 2114
 Vegetarian cookery 4. 2115
 Vegetarian cookery 2. 2116
 The art of fish cookery. 2152
 Woman's Day encyclopedia of cookery, vol. 3. 2182
 Woman's Day encyclopedia of cookery, vol. 1. 2183
 Woman's Day encyclopedia of cookery, vol. 10. 2184
 Woman's Day encyclopedia of cookery, vol. 11. 2185
 Woman's Day encyclopedia of cookery, vol. 12. 2186
- vol. 11. 2185
 Woman's Day encyclopedia of cookery, vol. 12. 2186
 Woman's Day encyclopedia of cookery, vol. 2. 2187
 Woman's Day encyclopedia of cookery, vol. 4. 2188
 Woman's Day encyclopedia of cookery, vol. 5. 2189
 Woman's Day encyclopedia of cookery, vol. 6. 2190
 Woman's Day encyclopedia of cookery, vol. 7. 2191
 Woman's Day encyclopedia of cookery, vol. 8. 2192
 Woman's Day encyclopedia of cookery, vol. 9. 2193
 Vegetarian cookery 5. 2206
 Selected list of reliable nutrition books (revised 1970). 2277
 Chinese foods and traditions. 2521
 Better Homes and Gardens cafeteria counter's cook book. 4023
 The down to earth cookbook. 4034
 1 pinch of sunshine, 1/2 cup of rain. 4037
 Let's cook it right. 4040
 The low blood sugar cookbook. 4041
 The American Heart Association cookbook. 4044
 The chef's compendium of professional recipes. 4054
 The classic Italian cook book. 4059
 The International Biscuit and Food Society's guide to regional Italian cookery. 4061
 The down-to-earth natural food-cookbook. 4065
 Cooking with understanding. 4079
 The complete book of Caribbean cooking. 4080
 Live high on low fat. 4085
 Mountain cookbook (Southern Appalachians). 4091
 Pioneer cookbook. 4092
 The story behind Orville's fabulous anticancer cookbook. 4100
 Biscuit week oven cook book. 4108
 Eat and get slim cookbook. 4111
 The Jack Sprat cookbook. 4114
- COOKERY**
 Journey into nutrition (Motion picture). 271
 Puerto Rican food habits; a color slide set (slides). 463
 Hamburgers and cookies and bananas and chicken and sweet potato cake and silk shakes and brownies and arraballitos and bacon and... 1337
 The professional chef. 1411
 Glorious garnishes: focus on foods Aug. 1. 1438
 Measuring and taring; cooking (Pils loop). 1462
 Potatoes add a sales boost. 1490
 A guide to the selection, combination and cooking of foods; 1500
 Vegetable cookery (Pils loop). 1534
 Special atmosphere II: country/Colonial themes. 1545
 Belgium. 2112
 The fair pear. 2127
 Flavor secrets from foreign lands: Colombia. 2130
 Flavor secrets from foreign lands: Puerto Rico. 2135
 Flavor secrets from foreign lands: Russia. 2136
 Flavor secrets from foreign lands: Turkey. 2138
 The florish of tableside cooking. 2139
 Interpreting a recipe (Transparencias). 2148
 The art of fish cookery. 2152
 Flavor secrets from foreign lands: Portugal. 2157
 Let's cook fish. 2174
 The techniques of culinary artistry for school baysets, luncheons, and teas. 2181
 Woman's Day encyclopedia of cookery, vol. 3. 2182
 Woman's Day encyclopedia of cookery, vol. 1. 2183
 Woman's Day encyclopedia of cookery, vol. 10. 2184
 Woman's Day encyclopedia of cookery, vol. 11. 2185
 Woman's Day encyclopedia of cookery, vol. 12. 2186
 Woman's Day encyclopedia of cookery,

- vol. 2. 2187
 Noan's Day encyclopedia of cookery, vol. 4. 2188
 Noan's Day encyclopedia of cookery, vol. 5. 2189
 Noan's Day encyclopedia of cookery, vol. 6. 2190
 Noan's Day encyclopedia of cookery, vol. 7. 2191
 Noan's Day encyclopedia of cookery, vol. 8. 2192
 Noan's Day encyclopedia of cookery, vol. 9. 2193
 Food & menu dictionary. 2223
 Gancel's culinary encyclopedia of modern cooking. 2233
 Larousse gastronomique. 2250
 So you want to write a cookbook? 2264
 People, food, and science. 2512
 Encyclopedia of fruits, vegetables, nuts and seeds for healthful living. 2657
 Understanding food. 2679
 How to win the grocery game. 2776
 The senior chef. 2958
 The philosophy of taste, or Meditations on transcendental gastronomy. 2972
 The raisin review. 2996
 Menu planning. 3607
 The taste of curry. 3633
 Successful mass cookery and volume feeding. 3635
 Cooking with yogurt, cultured cream and soft cheese. 3672
 The professional chef's art of garde manger. 3690
 A guide to microwave catering. 3872
 One-dish meals: multi-profit potential. 4024
 The cuisines of South America. 4027
 Practical professional cookery. 4039
 Let's cook it right. 4040
 The low blood sugar cookbook. 4041
 Flavor secrets from foreign lands: Israel. 4047
 Flavor secrets from foreign lands: Northern India. 4048
 Flavor secrets from foreign lands: Rumania. 4049
 Flavor secrets from foreign lands: Southern Italy. 4050
 [Citrus fruit recipes]. 4052
 The chef's compendium of professional recipes. 4054
 The classic Italian cook book. 4059
 The International Wine and Food Society's guide to regional Italian cookery. 4061
 The alpha and omega of Greek cooking. 4063
 What you need to know about food & cooking for health. 4064
 The down-to-earth natural food cookbook. 4065
 Foods of the American Indian. 4068
 Deep freeze cookery. 4070
 Eat healthy!. 4075
 The African heritage cookbook. 4076
 Catching the ethnic flavor. 4078
 Cooking with understanding. 4079
 The complete book of Caribbean cooking. 4080
 Ripe olives as garnish and ingredient. 4084
 Live high on low fat. 4085
 Seattle: A seafood scenario. 4093
 The best of Boston. 4094
 The kinetic cuisine of Kansas City. 4095
 Meat and potatoes and more in Minneapolis. 4096
 Denver: From high tea to apres ski. 4097
 Boise: The potato place to be. 4098
 Swiss cuisine. 4102
 What is gourmet? 4112
 The Jack Sprat cookbook. 4114
 Hering's dictionary of classical and modern cookery and practical reference manual for the hotel, restaurant and catering trade. 4121
 Dictionary of gastronomy. 4164
- COOKERY, AMERICAN**
 From the Great Midwest. 1831
 The great American menu mix. 1839
 The past is present. 1883
 Southern cuisine: merchandising and menu notes. 2167
 Noan's Day encyclopedia of cookery, vol. 1. 2183
 Corporate profile: Benihana of Tokyo. 3101
- Americana '73: a profitable return to nostalgia. 3761
 Americana recipes. 4021
 All-American food: a wealth of regional specialties. 4033
 Mountain cookbook (Southern Appalachian). 4091
 Pioneer cookbook. 4092
- COOKERY, AMERICAN INDIAN**
 Foods of the American Indian. 4068
 Catching the ethnic flavor. 4078
- COOKERY, AUSTRIAN**
 Austria. 2111
 Noan's Day encyclopedia of cookery, vol. 1. 2183
- COOKERY, BELGIAN**
 Belgium. 2112
 Noan's Day encyclopedia of cookery, vol. 2. 2187
- COOKERY, BRAZILIAN**
 Flavor secrets from foreign lands: Brazil. 4129
- COOKERY, CANADIAN**
 Noan's Day encyclopedia of cookery, vol. 2. 2187
- COOKERY, CARIBBEAN**
 The complete book of Caribbean cooking. 4080
- COOKERY, CHINESE**
 The Chinese achievement. 2121
 Flavor secrets from foreign lands: Szechuan. 2137
 Noan's Day encyclopedia of cookery, vol. 3. 2182
 Chinese foods and traditions. 2521
- COOKERY, COLOMBIAN**
 Flavor secrets from foreign lands: Colombia. 2130
- COOKERY, CREOLE**
 Noan's Day encyclopedia of cookery, vol. 4. 2188
 All-American food: a wealth of regional specialties. 4033
- COOKERY, CZECHOSLOVAKIAN**
 Noan's Day encyclopedia of cookery, vol. 4. 2188
- COOKERY, DANISH**
 Noan's Day encyclopedia of cookery, vol. 4. 2188
- COOKERY, DUTCH**
 Flavor secrets from foreign lands: Holland. 2131
- COOKERY, ENGLISH**
 Cookery made simple. 1391
 Noan's Day encyclopedia of cookery, vol. 4. 2188
- COOKERY, FINNISH**
 Noan's Day encyclopedia of cookery, vol. 5. 2189
- COOKERY, FRENCH**
 Noan's Day encyclopedia of cookery, vol. 5. 2189
 Larousse gastronomique. 2250
 Meals and snacks to catch your mood. 2747
 The philosophy of taste, or Meditations on transcendental gastronomy. 2972
 Flavor secrets from foreign lands: Alsace-Lorraine. 4046
- COOKERY, GERMAN**
 Noan's Day encyclopedia of cookery, vol. 5. 2189
 If it's German, it sells. 4026
 Flavor secrets from foreign lands: Alsace-Lorraine. 4046
- COOKERY, GREEK**
 Noan's Day encyclopedia of cookery, vol. 5. 2189
 The alpha and omega of Greek cooking. 4063
- COOKERY, HUNGARIAN**
 Noan's Day encyclopedia of cookery, vol. 6. 2190
- COOKERY, INTERNATIONAL**
 Mulligan stew: Getting it all together (Motion picture). 317
 Mulligan stew: Getting it all together (Videocassette). 318
 Breakfast breakthrough - a convenience cast goes international. 764
 Gallup measures popularity of international cuisine. 836
 Fish & seafood: where convenience spans the continents. 1848
 Vegetarian cookery 5. 2206
 Most favored foreign fare. 3201
 Practical professional cookery. 4039
 Dictionary of gastronomy. 4164
- COOKERY, ITALIAN**
 Flavor secrets from foreign lands: North Italy. 2133
 The Italian invitation. 2149
- Noan's Day encyclopedia of cookery, vol. 6. 2190
 Flavor secrets from foreign lands: Southern Italy. 4050
 The classic Italian cook book. 4059
 The International Wine and Food Society's guide to regional Italian cookery. 4061
- COOKERY, JAMAICAN**
 Flavor secrets from foreign lands: Jamaica. 2132
- COOKERY, JAPANESE**
 Noan's Day encyclopedia of cookery, vol. 6. 2190
- COOKERY, JEWISH**
 Noan's Day encyclopedia of cookery, vol. 6. 2190
 How to keep Jewish students on campus. 3158
 Keeping Kosher with Chicken. 3910
 Flavor secrets from foreign lands: Israel. 4047
- COOKERY, KOREAN**
 Noan's Day encyclopedia of cookery, vol. 7. 2191
- COOKERY, LATIN AMERICAN**
 Culinary lights from Latin America. 2125
- COOKERY, MEXICAN**
 'Meat and potatoes' and tacos, too!. 1969
 Tacos--taste treat for tots to teens. 2170
 Noan's Day encyclopedia of cookery, vol. 7. 2191
 All-American food: a wealth of regional specialties. 4033
 Mexican foods: New menu favorites. 4077
- COOKERY, MEXICAN AMERICAN**
 Iron content of some Mexican-American foods - effect of cooking in iron, glass, or aluminum utensils. 262
 Catching the ethnic flavor. 4078
- COOKERY, NEAR EASTERN**
 Noan's Day encyclopedia of cookery, vol. 8. 2192
- COOKERY, NEW ENGLAND**
 From New England - menu and merchandising notes. 2140
 Noan's Day encyclopedia of cookery, vol. 8. 2192
 All-American food: a wealth of regional specialties. 4033
- COOKERY, NORTHERN INDIAN**
 Flavor secrets from foreign lands: Northern India. 4048
- COOKERY, NORWEGIAN**
 Noan's Day encyclopedia of cookery, vol. 8. 2192
- COOKERY, ORIENTAL**
 The Chinese achievement. 2121
 Meals and snacks to catch your mood. 2747
- COOKERY, POLISH**
 Flavor secrets from foreign lands: Poland. 2134
 Noan's Day encyclopedia of cookery, vol. 9. 2193
- COOKERY, POLYNESIAN**
 Noan's Day encyclopedia of cookery, vol. 9. 2193
- COOKERY, PORTUGUESE**
 Flavor secrets from foreign lands: Portugal. 2157
 Noan's Day encyclopedia of cookery, vol. 9. 2193
- COOKERY, PUERTO RICAN**
 Flavor secrets from foreign lands: Puerto Rico. 2135
 Noan's Day encyclopedia of cookery, vol. 9. 2193
- COOKERY, RUMANIAN**
 Flavor secrets from foreign lands: Rumania. 4049
- COOKERY, RUSSIAN**
 Flavor secrets from foreign lands: Russia. 2136
 Russian-American food patterns. 2163
 Noan's Day encyclopedia of cookery, vol. 10. 2184
- COOKERY, SCANDINAVIAN**
 Meals and snacks to catch your mood. 2747
- COOKERY, SOUTH AMERICAN**
 The cuisines of South America. 4027
- COOKERY, SOUTHEAST ASIAN**
 Noan's Day encyclopedia of cookery, vol. 11. 2185

SUBJECT INDEX

COOKERY, SOUTHERN*

- COOKERY, SOUTHERN
Woman's Day encyclopedia of cookery, vol. 11. 2185
- COOKERY, SPANISH
Viva Espana!. 2179
Woman's Day encyclopedia of cookery, vol. 11. 2185
- COOKERY, SWEDISH
Woman's Day encyclopedia of cookery, vol. 11. 2185
- COOKERY, SWISS
Swiss cuisine. 4102
- COOKERY, TURKISH
Flavor secrets from foreign lands: Turkey. 2138
- COOKERY, VEGETARIAN
Vegetarian cookery 3. 2113
Vegetarian cookery 4. 2114
Vegetarian cookery 4. 2115
Vegetarian cookery 2. 2116
Vegetarian cookery 5. 2226
Say! Maybe it's time you tried meatless dishes. 4074
The story behind Orville's fabulous six-course cookbook. 4100
- COOKERY, WEST AFRICAN
Flavor secrets from foreign lands: east Africa. 4051
- COOKERY, WILD FOODS
Food for free. 2697
- COOKIES
Biscuit manufacture. 1544
- COOKING
Meat cooking rates and losses - effect on fat content. 84
Of (iron) pots and pans. 437
Time-temperature and time-weight losses in veal roasts. 526
Institutional meat purchase specifications for cural, cured and smoked, and fully cooked pork products--series 500. 741
Effect of temperature and cut on quality of pork roast. 1416
All about cookware (Filastrip). 1551
Integral heating system reconstitutes frozen steaks in 15 minutes. 1871
Potatoes made easy for school lunch. 2339
Why cook in school. 3376
What's cooking in the classrooms? 3394
A teacher's guide to: Learning nutrition through discovery, K-6. 3401
Classroom cooking. 3512
Pesticide residue levels in cooked rice and noodles. 3791
- COOKING EQUIPMENT (LARGE)
How to apply systems analysis to your preparation/processing sub-system. 853
Food training routines II. 1143
Around the menu with steam cooking. 1384
Cook it with steam. 1406
Deep fat frying (Motion picture). 1413
Simplified annual for cooks. 1467
Convenience and fast food handbook. 1521
The 10 cooking, heating and reconstituting applications; part 4. 1546
The air conditioning story; part 5. 1549
Air quality and the char broiler. 1550
Around the menu with gas broilers. 1553
Boost profit potential with your electric pressure fryer. 1558
Care and use tips for gas-fired fry kettles. 1559
The case for the electric steam generators. 1561
The electric convection oven. 1570
Electric steam-jacketed kettles run the gamut of seal production. 1571
Cooking the modern way with stainless steel steam-jacketed kettles. 1580
How electric convection ovens span the "raw-to-ready" scale. 1582
How to get better service from your gas fryer. 1594
How to get better service from your steamer. 1587
How to get maximum service from gas appliances. 1598
How to relieve the chronic labor shortage with electric steamer cookers. 1589
Is your kitchen obsolete?--steam and pressure cookers. 1599
Is your kitchen obsolete?--convection ovens/microwave ovens. 1600
Is your oven capacity adequate? 1603
Key component of operational sub-system 5: steam preparation equipment. 1605
- Microwaves: the ultimate means for providing short order service at fantastic speeds. 1609
Models have 24 different types FF, seals separately, simultaneously. 1613
Commercial cooking equipment exhaust systems. 1622
Commercial cooking and hot food storage equipment. 1629
Sav diannaloes in microwave cookery. 1635
Sav kitchen sophistication with electric steam cookers. 1637
New models 1971 - fry kettles & filters. 1641
Our evolving technology. 1647
Preparation-processing - part 2. 1651
Reconstituting ovens: for foods at the top of the "raw-to-ready" scale. 1656
Second-generation reconstitution systems. 1661
Size up the modern electric griddles. 1669
Special foods & equipment for the food service industry. 1671
Systems support with key processing equipment. 1675
Newer speeds chicken processing with giant microwave systems. 1683
The complete book of cooking equipment. 1687
Cleanliness and safety (File loop). 1701
Extrusion cooking of cereals and soybeans - part I. 1844
Extrusion cooking of cereals and soybeans - part II. 1845
Integral heating system reconstitutes frozen steaks in 15 minutes. 1871
Microwave adapter permits frozen foods in foil containers to heat in minutes. 1882
A systems summation. 3116
American's love affair with fried foods. 3627
What's on the menu? (Motion picture). 3640
Problems in frying occur when careless frying procedures are followed. 3675
Foodservice equipment: Yesterday. Today. Tomorrow. 3701
How to buy equipment...without getting burnt. 3702
The microwave oven safety debate. 3707
The case for specialty ovens. 3722
Counter-top cooking can be the backbone of any foodservice operation. 3725
Guides for food service and kitchen planning in homes for the aged. 3726
How safe is microwave energy? 3730
How to clean a fry kettle. 3734
How to strain and filter frying fats. 3737
New modular equipment proves effective for nursing home kitchens. 3741
Cleaning and maintenance slide presentation for all Barlet Forge cooking equipment (slides). 3743
Planning and equipping the school lunchroom. 3746
The pressure fryer. 3749
Recommended? Not recommended? An update on microwave ovens. 3753
A "cooking street"--is it a possible food preparation system? 3755
Sav equipment and systems in same feeding. 3759
Get the most out of your steamers. 3760
School lunch: suggested guides for selecting large equipment. 3762
The microwave oven. 3774
Wine-making surges ahead. 3871
Microwave proof donuts. 3881
- COOKING EQUIPMENT (SMALL)
Food training routines II. 1143
Kitchen tool school. 1305
Simplified annual for cooks. 1467
All about cookware (Filastrip). 1551
All about knives (Filastrip). 1552
Is your fry kettle capacity adequate? 1598
Modern tilt toward a complete cooking center. 1612
Commercial cooking and hot food storage equipment. 1629
Household equipment. 1649
The finishing kitchen. 1686
The complete book of cooking equipment. 1687
Fun & profit in boiling. 3647
Measuring and taring--cooking (File loop). 3655
Teaching basic equipment in junior high. 3708
Small wares. 3715
Smallwares, slicers, food choppers: Pedestrian-sounding but vitally important. 3721
Is your kitchen obsolete?--toasters and bun warmers. 3723
Guides for food service and kitchen planning in homes for the aged. 3726
Production costs: labor-saving equipment vs. non-achian methods. 3750
We want you to know what we know about cooking utensils. 3771
Sanitation and dishes--aspects old and new: Part I. 3805
School foodservice: no kid stuff!. 3958
The outdoor kitchen primer. 4081
Dictionary of gastronomy. 4164
Home canning of fruits and vegetables. 4204
- COOKING PURLS
The outdoor kitchen primer. 4081
- COOKING INSTRUCTIONS
How to buy poultry. 40
The world of food. 643
How we started students on successful foodservice careers. 1039
Cooking in the kindergarten. 1061
First foods. 1066
Cooking for food managers--a laboratory text. 1110
Hospital cooks correspondence course (an in-service training plan) 1969. 1113
Food training routines. 1142
Food training routines II. 1143
Introductory foods. 1164
Sea learns about the use of measurements in cooking. 1238
Practical baking workbook. 1251
Student workbook to accompany elementary baking. 1252
Guide for course of study for cook (hotel and restaurant) (entry). 1259
Cooks: a suggested guide for a training course. 1290
Kitchen tool school. 1305
Practical cooking and baking for schools and institutions. 1378
Understanding baking. 1379
Food preparation. 1382
Cookery made simple. 1391
Cooking a stew (File loop). 1408
Deep fat frying (Motion picture). 1413
Fish (File loop). 1423
Food for 50. 1429
Gelatin mold (File loop). 1435
Hamburgers (File loop). 1442
Understanding cooking. 1459
Measuring and taring; cooking (File loop). 1462
Simplified annual for cooks. 1467
Keffins (File loop). 1468
The menu in the cooking game (Filastrip). 1469
Cooking is fun. 1471
Omelet (File loop). 1479
Pancakes (File loop). 1481
Pinwheel sandwiches (File loop). 1485
Preparing a custard (File loop). 1493
Preparing a stew (File loop). 1494
Steps in getting ready to cook (File loop). 1515
Techniques of food measurement (Motion picture). 1518
Vegetable cookery (File loop). 1534
Ways of cooking (File loop). 1538
Ways with food (Transparencies). 1539
White sauce (File loop). 1543
American Home's learn to cook book. 2108
Interpreting a recipe (Transparencies). 2148
Flavor secrets from foreign lands: Portugal. 2157
So you want to write a cookbook? 2264
Culinary institute moves into a new era. 3371
- COOKING METHODS
Complete teaching kit on cheese (Filastrip). 122
Thiamine and riboflavin retention in cooked variety meats. 525
Vitamins (File loop). 582
Consumer considerations: deep-fried foods. 787
Control patterns for the cooking battery. 791
How to apply systems analysis to your

- preparation/processing sub-system. 853
 Maximizing pre-portioned assets. 1345
 Handbook of food preparation. 1380
 Baking a custard (File loop). 1385
 Beef: some answers. 1386
 Braising and stewing (File Loop). 1388
 Broiling (File Loop). 1390
 Cook it with steam. 1406
 The cookie can can. 1407
 Deep fat frying (Motion picture). 1413
 Eggs (Transparencies). 1419
 Fish (File loop). 1423
 Forced convection roasting at 200 degrees and 300 degrees F. 1428
 Fresh vegetable Cookery...Stockli's "splendid fare". 1430
 Give your eggs a break (File Loop). 1437
 Measuring and taring; cooking (File loop). 1462
 Meat selection and preparation (Transparencies). 1463
 Microwave cooking in meal management. 1465
 The parent product. 1482
 A portfolio of kitchen fundamentals. 1488
 Potatoes add a sales bonus. 1490
 Roasting (File Loop). 1501
 Techniques of baking quick breads. 1519
 Vegetable cookery (File loop). 1534
 Vegetable preparation (File Loop). 1535
 Ways of cooking (File loop). 1538
 Ways with food (Transparencies). 1539
 The 10 cooking, heating and reconstituting applications; part 4. 1546
 Boost profit potential with your electric pressure fryer. 1558
 The case for the electric steam generators. 1561
 Electric steam-jacketed kettles run the gamut of meal production. 1571
 Is your fry kettle capacity adequate? 1598
 Is your oven capacity adequate? 1603
 Key component of operational sub-system 5: areas preparation equipment. 1605
 Modern tilt toward a complete cooking center. 1612
 New dimensions in aluminum disposables. 1634
 Our evolving technology. 1647
 Heaver speeds chicken processing with giant microwave system. 1683
 Cooking techniques for broiler chickens. 1814
 Extrusion cooking of cereals and soybeans - part I. 1844
 Extrusion cooking of cereals and soybeans - part II. 1845
 Microwave adapter permits frozen foods in foil containers to heat in minutes. 1882
 Microwave vs. conventional cooking of vegetables at high altitude. 1883
 Palatability of a specialty meat item prepared by interrupted cooking. 1907
 Precooking and reheating of turkey. 1916
 Reconstituting preplated frozen meals with integral heat. 1927
 A revolution in meat roasting. 1928
 The share of foodservice to come: a fable of the future with a note on the present. 1933
 Belgium. 2112
 Breads around the world. 2117
 Interpreting a recipe (Transparencies). 2148
 Let's cook fish. 2174
 Veal Cordon Bleu a la sader. 2178
 So you want to write a cookbook? 2264
 Shopping for shortening. 2346
 The greengrocer. 2370
 Bradley C. Broccoli, the people's friend (postcard). 2670
 Understanding food. 2679
 Food theory and applications. 2788
 Appricots appraised. 2968
 In praise of lamb (Filestrip). 2986
 A potpourri of food ideas. 2994
 Eating quality of half turkey hens cooked by four methods. 3141
 American's love affair with fried foods. 3627
 How shall we cook it? 3629
 The best French fries in town. 3632
 The taste of carry. 3633
 Successful ease cookery and volume feeding. 3635
 Cutting the cost of meat: The old ways still work... 3637
 Foil-covered versus open-pan procedures for roasting turkey. 3639
 Baking the school lunch way. 3641
 Pan & profit in boiling. 3647
 Eating quality of half turkey hens cooked by four methods. 3650
 What's on the menu? (Motion picture). 3660
 Food fundamentals. 3668
 Practical salad and dessert art: a pictorial presentation of foodservice specialties. 3666
 Vegetable preparation (Motion picture). 3670
 Cooking with yogurt, cultured cream and soft cheese. 3672
 Problems in frying occur when careless frying procedures are followed. 3675
 Short order cookery (File loop). 3684
 Short order cookery (Motion Picture). 3685
 Sizzling and poaching (Motion picture). 3686
 The professional chef's art of garde manger. 3690
 Pork in family meals. 3696
 Blueprints for restaurant success. 3699
 The case for specialty ovens. 3722
 How to assure high quality fried foods. 3732
 How to get perfect fries every time. 3735
 How to strain and filter frying fats. 3737
 The pressure fryer. 3749
 A "cooking street"--is it a possible food preparation system? 3755
 Get the best out of your steamer. 3760
 Seal canning facilities. 3769
 Quality control? consider temperature sensors. 3809
 It's good food, keep it safe--part III, watch the temperature; part IV, every minute counts (Show & Tell). 3818
 It's good food, keep it safe--part I, the invaders; part II, keep it clean (Show & Tell). 3819
 Effect of heating methods on thiamine retention in fresh or frozen prepared foods. 3855
 A guide to microwave catering. 3872
 The cuisines of South America. 4027
 Casseroles and one-dish meals. 4036
 Let's cook it right. 4040
 Fishing around for variety. 4045
 Flavor secrets from foreign lands: Alaska-Lorraine. 4046
 Flavor secrets from foreign lands: Rumania. 4049
 Recipes for quantity service. 4055
 Grapes with the magic of arrachino. 4058
 Foods of the American Indian. 4068
 Many-splended cakes. 4069
 Snack time is taste time. 4072
 Dessert! Be elaborate as a candy castle or simple as a chunk of cheese. 4073
 Hey! Maybe it's time you tried seatless dishes. 4074
 Mexican foods: New menu favorites. 4077
 Cooking with understanding. 4079
 The outdoor kitchen primer. 4081
 Sandwiches with a difference. 4087
 Meat and potatoes and more in Minneapolis. 4096
 Denver: From high tea to apres ski. 4097
 Boise: The potato place to be. 4098
 Swiss cuisine. 4102
 Vegetables only... 4106
 Wild rice is "in" this year. 4110
 Dictionary of gastronomy. 4164
 The encyclopedia of food. 4184
 Catering handbook. 4185
 Home canning of fruits and vegetables. 4204
COOKING TECHNIQUES
 Techniques of main dish preparation. 1138
 Techniques of side dish preparation. 1139
 Deep fat frying (Motion picture). 1413
 The ease of working merchandising magic with good food - new life for jaded menus. 1415
 Eggs (Transparencies). 1419
 Food preparation for school food service personnel. 1436
 Glorious garnishes: focus on foods Aug 1. 1438
 The great American menu six. 1439
 Measuring and taring; cooking (File loop). 1462
 Meat selection and preparation (Transparencies). 1463
 The parent product. 1482
 Potatoes add a sales bonus. 1490
 Stuffing and trussing a chicken (File loop). 1516
 Ways of cooking (File loop). 1538
 Belgium. 2112
 The Chinese achievement. 2121
 Flavor secrets from foreign lands: Colombia. 2130
 Flavor secrets from foreign lands: Puerto Rico. 2135
 Flavor secrets from foreign lands: Russia. 2136
 Flavor secrets from foreign lands: Turkey. 2138
 The flourish of tableside cooking. 2139
 Interpreting a recipe (Transparencies). 2148
 The Italian invitation. 2149
 Flavor secrets from foreign lands: Portugal. 2157
 Southern cuisine: merchandising and menu notes. 2167
 Taste--taste treat for tots to teens. 2170
 So you want to write a cookbook? 2264
 Good meals for less money. 2382
 Appricots appraised. 2968
 The reise review. 2996
 American's love affair with fried foods. 3627
 The taste of carry. 3633
 Baking the school lunch way. 3641
 Measuring and taring--cooking (File loop). 3655
 Updating a centuries-old cooking technique. 3659
 Practical salad and dessert art: a pictorial presentation of foodservice specialties. 3666
 Puff pastry: Just shape and bake. 3676
 Rice in food service (Filestrip). 3679
 Roasting file gets hospital's OK. 3680
 Sizzling and poaching (Motion picture). 3686
 Take a new look at chicken. 3692
 How to strain and filter frying fats. 3737
 Quality control? consider temperature sensors. 3809
 Hissaking surges ahead. 3871
 The cuisines of South America. 4027
 Casseroles and one-dish meals. 4036
 Flavor secrets from foreign lands: Alaska-Lorraine. 4046
 Flavor secrets from foreign lands: Northern India. 4048
 Flavor secrets from foreign lands: Southern Italy. 4050
 [Citrus fruit recipes]. 4052
 Recipes for quantity service. 4055
 Plucky poultry ideas. 4056
 Baking the seat of steamrooms. 4067
 Foods of the American Indian. 4068
 Many-splended cakes. 4069
 Dessert! Be elaborate as a candy castle or simple as a chunk of cheese. 4073
 Hey! Maybe it's time you tried seatless dishes. 4074
 Mexican foods: New menu favorites. 4077
 Cooking with understanding. 4079
 Ripe olives as garnish and ingredient. 4084
 Seattle: A seafood scenario. 4093
 The kinetic cuisine of Kansas City. 4095
 Denver: From high tea to apres ski. 4097
 Variety seats. 4105
COOKS
 Are you the aereal cook? 759
 Control patterns for the cooking battery. 791
 Career discoveries: People who make things (Filestrips). 1044
 Hospital cooks correspondence course (an in-service training plan) 1969. 1113
 How to train a fry chef. 1120
 Guide for courses of study for cook

COOPERATIVE PURCHASING

- (hotel and restaurant) (entry). 1259
The professional chef. 1411
The Alaskan way. 1971
Cooks and chefs (file loop). 3389
Cook (hotel & rest.) 313.381--technical report on development of USTES aptitude test battery. 3575
Short order cookery (file loop). 3688
Short order cookery (Motion Picture). 3685
Sizzling and poaching (Motion picture). 3686
Luncheon and supper dishes. 4032
- COOPERATIVE PURCHASING**
Co-op buying: you pool your power and pocket your savings. 3291
Co-op buying boosts school lunches. 4192
- COPPER**
Trace minerals as nutrients. 2418
Copper content of foods. 2792
- COBB CURRICULUM**
Rung by rung up the health career ladder. 3597
- COBB**
Defatted germ flour - food ingredient from corn. 1820
- COBB OIL**
Metabolic consequences of feeding frequency in swine. 2546
- CORONARY HEART DISEASE**
Nutrition notes: dairy group comments on nutritional labeling guidelines. 411
Diet and coronary heart disease. 2430
The national diet-heart study--implications for dietitians and nutritionists. 2482
Controversies in medicine--is obesity harmful? 2502
Diet and coronary heart disease. 2535
Vitamin E and coronary heart disease. 2627
A sociobiological approach to the study of coronary heart disease. 2689
A dietary approach to coronary artery disease. 2739
Diet and coronary heart disease. 2759
The prudent diet: vintage 1973. 2806
Cholesterol: A review. 2849
Epidemiology of coronary heart disease. 2870
Epidemiology of coronary heart disease and stroke in Japanese men living in Japan, Hawaii and California. 2901
Vitamin E: What's behind all those claims for it? 2928
Symposium: Nutrition and aging. 2934
The Jack Sprat cookbook. 4114
- CORRESPONDENCE STUDY**
A study guide for the food service supervisor. 1021
Home study courses for food service employees - an Iowa program. 1112
R & D for adult learning. 1222
The New York Times guide to continuing education in America. 2274
Correspondence study: a review for trainers. 3533
- COST EFFECTIVENESS**
Convenience and the cost of food. 9
Convenience and the cost of potatoes and orange juice. 10
Organic foods. 31
Linear programming controls amino acid balance in food nutrition. 280
Utilizable protein: quality and quantity concepts in assessing food. 575
Breakfast breakthrough - a convenience cost goes international. 764
Comparison of cost structures of food stores and eating and drinking places. 783
Control patterns for the cooking battery. 791
Engineered foods--The place for oilseed proteins. 809
Industrial security management. 848
Using break-even analysis in food service establishments. 886
A survey instrument for the evaluation of the economic-efficiency of school food services. 952
Elements of supervision. 963
How to manage a restaurant or institutional food service. 969
Will advance testing reduce new product risks? 1000
7 maintenance ideas from industry. 1009
AV decision model. 1012
Evaluating training expenditures. 1083
- Training departments become an income producer. 1269
Diversity and experimentation pay off in progress: hospital food service the Kaiser way. 1330
Integrated nutrition and food cost control by computer. 1340
You can have both unit-by-unit autonomy and multi-unit savings: Kaiser's southern region proves it. 1371
Canned products: key cost control and profit aspects. 1394
Save for a change: ideas to cut costs. 1508
Establishing central school lunch kitchens in urban areas. 1527
The case of drop-ins vs. free-standing food service equipment. 1562
Equipment census: 1973 Institutions/VFH report on age, type and status of food-service equipment. 1572
Hospital study of patient feeding on single service. 1664
Single service ware and today's consumer. 1665
A systems approach to warewashing equipment. 1673
A practical primer on essential sanitation concepts. 1758
Explosion-puffed applas are commercially feasible. 1842
Food fortification: some visible and invisible cost considerations. 1853
Microwave adapter permits frozen foods in foil containers to heat in minutes. 1882
Pollution, people, power and profit - forces at work to change packaging. 1912
Sophisticated technology for the school market. 1937
Sub-systems 3 & 4: a simplified systems approach to fabrication & pre-preparation. 1941
High school lunch program - a model for decision analysis. 1994
Selection of policies for the local lunch program in the public schools. 2011
A simplified school lunch system. 2060
What was the Rutgers study? 2100
Choosing from alternatives in expanding storage space for frozen food. 2304
Heat purchasing. 2379
Will Sasada's procurement system work for you? 2363
The national school food service and nutrition education finance project. 2752
Evaluation of small-scale nutrition programs. 2765
Convenience foods decision: yes! 2818
The foodservice industry: Here's how to rise to 1973's challenge. 2980
The computer & how to afford it. 3068
Is your old kitchen costing you money? 3070
Can we evaluate training expenditures? 3073
The big 10 pros tackle the tises. 3078
Methodology related to acceptability, cost & nutrition. 3080
Guidelines for flexible use of variable manpower systems offers new approach to labor cost control; requires serious management attention. 3087
Fitting menus to the school market. 3102
National School Lunch...Roll. 3108
The computer and the school lunch program. 3113
Profit percentage of pre-prepared desserts. 3114
New hope for school lunch program. 3123
A practical guide to productivity measurement. 3137
How to cut food costs and cope with the school lunch crisis. 3155
How to make more money. 3159
How to save \$3 billion in 14 years. 3161
Recommendations and implications of the Rutgers effort. 3176
Food and beverage cost controls. 3188
A food service concept for today's university student. 3197
Management by objectives and results. 3200
Nursing home foodservice. 3213
The computer & you. 3224
How much does convenience cost. 3244
- Contracted vs. School managed: How costs compare. 3258
Controlling food costs--a matter of survival. 3259
Nursing homes: the forgotten market. 3263
Foodservice under contract: Can 1973 be a billion-dollar year? 3289
Personnel management and human relations. 3290
Too little knowledge. 3316
Broadwell on instructor evaluation. 3330
Who benefits from training? 3344
Future food management executives learn cost-saving values of FF. 3397
Programed AV pays its way. 3437
How to use audio cassettes for programmed instruction. 3457
Training by objectives. 3508
Practical tips on training with CAI. 3531
Correspondence study: a review for trainers. 3533
Restaurant training program produces results that justify its cost: concern for the individual is vital factor in developing employees. 3549
There's more to frozen foods than meets the eye. 3611
Cans go class A. 3628
How shall we cook it? 3629
A guide to buffet service. 3648
Planning the change to convenience foods for a hospital. 3649
How to feed without a kitchen. 3651
Foodservice equipment: Yesterday, Today, Tomorrow. 3701
Evaluation of dishwashing systems in food service establishments. 3717
How to get perfect fries every time. 3735
Production costs: labor-saving equipment vs. non-machine methods. 3750
A revolution in dishwashing. 3754
Ultimate in dishroom economy. 3772
Dishwashing. 3786
Contract foodservice/vending. 3843
How they use soy protein extenders. 3852
Operation update: School lunch reviews soy protein progress. 3874
Computer-assisted menu planning provides control of food service. 3908
An idea's time comes to Philadelphia. 3939
Innovation within the Seattle school lunch system. 3940
Market Category: School lunch. 3952
Winners or losers? 3953
Dollars and sense of nutrition education. 3955
The school lunch system covers up the "raw-to-ready" scale. 3981
Build, build, build. 3982
The St. Louis story. 3985
Sound bodies, sound minds, clean plates. 3992
Recipes for imaginative low-cost meals. 4025
Survey of food distribution to institutions - 1972. 4179
Co-op buying boosts school lunches. 4192
Food buying guide for type A school lunches. 4209
- COST-OF-LIVING**
Family Food Budget Guide. 2366
What's happened to food prices? 2400
- COSTS**
Cost of food at home. 11
Cost of raising a child. 14
New regulations on "cents-off" promotions. 28
Food - the yearbook of Agriculture 1959. 39
Child nutrition: An idea whose time is here. 114
Textured vegetable protein...solution to institutional dietary problems? 521
Yorktown students don't jump for junk. 616
An industrial view of nutritional labeling and nutrition education. 492
Can you compete against the \$50,000 minute? 770
Convenience food systems: prepackaged lunch comes to school. 792
Managerial accounting for the hospital; service industries. 818
Food costs and the 40 thieves. 822
How much does an employee really cost?

- 451
Management aspects of school lunch programs in Iowa. 865
Is school lunch 25 years behind? 866
Budgeting: key to planning and control. 867
Taking cafeterias work. 879
A budget form for use in the public schools of Arizona. 939
Satisfaction up. Costs down in 'open' cafeteria. 9a0
Something special at O.S. 956
Soy helps Skokie's budget. 961
State directors coast out school meals. 966
The use of a computer in formulating low cost diets. 990
Food service in institutions. 997
93a a day. 1010
Ohio training researched. 1199
Food processing technology. 1291
Points for planning Type A lunches. 1355
In cake merchandising, easy does it. 1453
Satelliting suggestions from Laredo. 1507
The freezers that stay out in the cold. 1577
Intern researches disposable trays. 1597
Walk-in cooling. 1682
Explosion-puffed apples are commercially feasible. 1842
ANSER questions Florida county systems. 1970
Breakfast delight. 1977
Marketprobe: New business in school lunch. 2021
Meals for the elderly. 202a
Why won't they eat? 2104
Bid specs ensure quality, lower costs. 2302
The cost of turkey, whole and parts. 2306
Fast-freezing the DD way. 2307
Processing commodities saves money for nation's schools. 2340
Why not cooperative purchasing? 2361
World's shrewdest grocery shopper tells how she does it. 2376
A potpourri of food ideas. 2994
Food additives. 3019
Nutrient labeling and the independent laboratory. 3027
Processing contracts for donated commodities. 3106
How to deal with a \$1,000,000 loss. 3156
Practical ways to hold down costs in spite of high food prices. 3228
How to control costs. 3285
What it will cost to go metric. 3288
Co-op buying: you pool your power and pocket your savings. 3291
11 things you need to know in planning a training meeting at a hotel. 3324
Sound motion picture projectors or, will television kill the movies? 3374
You can do something about rising food costs. 3610
Control your menu prices with portion-controlled seats. 3612
How shall we cook it? 3629
12 sensible solutions to dishwashing dilemmas. 3830
How they use soy protein extenders. 3852
No universal free lunch. 3937
Build, build, build. 3982
1973-74 school foodservice market action report & who's who directory. 4147
- COUNSELING**
A prototype program for training work supervisors as employee counselors. 3430
- COURT LITIGATION**
Vending cafeteria leads to suit by service employees. 993
- CRACKERS**
Crackers fortified with fish protein concentrate (FPC): nutritional quality, sensory and physical characteristics. 132
The Crunch of crackers. 1410
- CRANBERRIES**
The berries with bounce. 626
- CREAM**
Use of lowfat dairy spread in medium white sauce and plain white frosting. 1530
Dairy products--there's more to milk than just a cold drink. 2978
- CREATIVITY**
Can you teach creativity? 3341
- CULINARY ARTS**
Culinary institute moves into a new era. 3371
- CULTURAL FACTORS**
Consumer behavior. 16
An anthropologist views the nutrition professions. 66
Concepts of food habits of "other" ethnic groups. 125
Cultural food patterns and School Food Service. 133
Dietary intake and physical development of Phoenix area children. 147
Food beliefs affect nutritional status of Malay fisherfolk. 192
Food habits of low-income children in northern New York. 201
Food is more than nutrients. 204
Fruit and vegetable acceptance by students - factors in acceptance and performance. 216
Nutrition, behavior, and change. 225
A half century of changing food habits among Japanese in Hawaii. 231
How can we solve malnutrition in the U.S.? 242
Implications of changing food habits for nutrition educators. 251
The irony of affluence-adult nutrition problems and programs. 267
Journey into nutrition (Motion picture). 271
Malnutrition, learning, and behavior. 289
Man as a patient. 290
What did you have for breakfast this morning? 347
A source book on food practices; with emphasis on children and adolescents. 352
Nutrition for Head Start. 398
Food, science, and society. 401
Nutritional improvement and world health potential. 421
The price of civilization. 455
Puerto Rican food habits; a color slide set (slides). 463
Man and food. 465
Review of food grouping systems in nutrition education. 474
Socio-cultural basis of food habits. 492
Socio-culture aspects of food and eating -- A social scientist's approach (with group discussions). 493
Some thoughts on food and cancer. 497
Teen-age food habits - a multidimensional analysis. 514
The teenage obesity problem - why? - part 1. 516
Practices of low-income families in feeding infants and small children with particular attention to cultural subgroups. 563
We can't separate nutrition from social and biological sciences. 588
We're short of calcium, too! 589
What influences malnutrition? 595
When the Eskimo comes to town. 603
School food service: twelve trends you should track. 948
Understanding the community social system. 988
Health education - a conceptual approach. 1229
Food needs of family members. 1283
The future of the food industry. 1864
Current demands on the School Food Service System. 1987
Russian-American food patterns. 2163
Food habits: a selected annotated bibliography. 2229
An annotated international bibliography of nutrition education. 2273
The consumption of sugar. 2449
Psychological implications of obesity. 2484
The influences of the cultural milieu upon choices in infant feeding. 2486
Insights gained from teaching and working with Apache nursing assistants. 2500
Stirring the cultural melting pot. 2513
Nutrition education in developing countries. 2525
Social and cultural factors influencing malnutrition. 2532
Nutrition for you (Filastrip/Cassette). 2544
- Nutrition for you (Filastrip/Record). 2545
Food habit research: A review of approaches and methods. 2593
The stigma of obesity. 2659
Nutrition, development and social behavior. 2660
Some considerations in the interpretation of psychological data as they related to the effects of malnutrition. 2675
Food in a point of view. 2686
A study of foods consumed by Navajo people receiving foods donated by the United States Department of Agriculture. 2740
Food technology and society. 2809
What it is like to be hungry. 2819
Basic concepts of aging--a programmed manual. 2821
Learning better nutrition. 2825
The school lunch and its cultural environment. 2845
A Right to Survive. 2885
Nutrition and learning in preschool children. 2897
Two poverties equal one hunger. 2931
Symposium: Nutrition and aging. 2934
Who eats for health? 2959
The philosophy of taste, or Meditations on transcendental gastronomy. 2972
Eat not this flesh. 2999
Turn-arounds in take-out. 3127
Culture and education: Mexican American and Anglo American. 3384
Isolated island gets school feeding program. 3993
Foods of the American Indian. 4068
- CULTURALLY DISADVANTAGED**
How nutrition affects the central nervous system. 244
Losers: The feeding of poor kids. 3967
- CUP-CAN**
The cup-can approach. 634
Whats and whys of cup-can. 1542
Notebook on soy: why 'engineered' foods at school. 1899
Nutrition notes: where are we going with school feeding? 1902
Jemez Pueblo discovers the cup-can. 2015
Cup-can product guide. 2222
Cans go class A. 3628
New foods in child nutrition programs: FMS "new food" notices. 3834
Cup-cans come to Idaho. 4014
- CURED BEEF PRODUCTS**
Institutional meat purchase specifications for cured, dried, and smoked beef products--series 600. 740
- CURED BEEF**
Institutional meat purchase specifications for cured, dried, and smoked, and fully cooked pork products--series 500. 741
What's the nitrite controversy? 3845
- CURRICULUM**
Panel: Where do I begin and what do I do in nutrition edu. 445
Integrating nutrition into the nursing curriculum. 1129
The development of a project for educable mentally retarded children to receive vocational training in food service. 3334
Development and evaluation of a curriculum of wage earning occupations. Final report. 3343
Practical guide to curriculum and instruction. 3348
What's cooking in the classroom? 3394
How San Francisco creates new generations of food service excellence. 3428
Water: energy for life. 3527
A guide to Federal assistance programs for local school systems. 4132
- CURRICULUM EVALUATION**
Health concepts. 3302
Practical guide to curriculum and instruction. 3348
Instructional design. 3442
- CURRICULUM GUIDES**
Integrating nutrition into the nursing curriculum. 1129
Food preparation specialist. 1183
Curriculum guide for food service occupations. 1206
Food preparation for school food service personnel. 1436
Secondary teaching materials and teacher references. 2266

SUBJECT INDEX

CURRICULUM PLANNING

Preschool, primary and intermediate teaching materials and teacher references. 2269
 Seasonal experiences. 2507
 A meaningful curriculum in applied nutrition. 2561
 Outline for occupational home economics course in commercial and institutional food preparation. 3294
 Outline for the preparatory course in occupational home economics in the field of food services (preparation and management). 3295
 Sensible nutrition makes the scene, Grades Four, Five, Six. 3299
 Course recommendations for school food-service training programs in two-year colleges. 3305
 Development and evaluation of a curriculum of wage earning occupations. Final report. 3343
 Practical guide to curriculum and instruction. 3348
 The farm. 3349
 Nutrition in kindergarten. 3351
 Animal friends at home and school. 3352
 Out friends in story. 3353
 Preparing our noon lunch at home alone. 3354
 Community helpers. 3355
 Food kits for elementary grades. 3356
 Foods in the Easter traditions. 3357
 A pilot study for gainful employment in home economics; volume IV- a suggested curriculum guide for preparing food service workers for entry level jobs. 3366
 Framework for health instruction in California public schools. 3399
 The teaching of home economics. 3422
 A sourcebook of elementary curriculum programs and projects. 3424
 Long Beach City College content outlines for courses in home economics-related occupations. 3459
 Program planning for home economics in secondary schools in Minnesota. 3483
 Food service: an adult distributive education publication. 3485
 Management services: a training guide for out-of-school youth and adults. 3500
 Health curriculum materials, grades 4, 5, 6. 3501
 Health curriculum materials, grades 7, 8, 9. 3502
 Health strand I. 3503
 Health curriculum materials, grades 10, 11, 12. 3504
 Home economics education at the secondary level: a curriculum model (with emphasis on the occupational aspect). 3545
 Food service employee. 3565
 Waiter--waitress; a suggested guide for a training course. 3571
 Nutrition education materials for teachers. 3585
 Elementary nutrition education curriculum guide. 3586
 Secondary nutrition education curriculum guide. 3587
 Food preparation and service, course description. 3591
 A composite of food service curriculum information for use in vocational programs. 3592
 Wisconsin home economics conceptual structure and planning guide for secondary schools. 3598

CURRICULUM PLANNING
 Focus on nutrition. 295
 Health education guide. 310
 School lunch and the curriculum. 591
 Guidelines for hospitality education in junior college. 1015
 Manual for the education of the food service supervisor, part one of two-part series. 1020
 Conference on guidelines for nutritional education in medical schools and postdoctoral training programs, June 25-27, 1972. 1023
 Improvement of personnel through testing, interviewing, orienting, training and evaluating - part 2. 1024
 An application of instructional development in a state department of education. 1028
 Bioenergetics: an ecological approach to nutrition education. 1038

How we started students on successful foodservice careers. 1039
 A casebook on administration and supervision in industrial--technical education. 1040
 Continuing education in nutrition. 1060
 Status of curriculum development in the field of commercial food at the non-baccalaureate level. 1062
 Developing a hospitality program in high schools. 1063
 Review and analysis of curricula for occupations in food processing and distribution. 1074
 Film and the media (Revolution). 1089
 How to get OJT started on the right food. 1117
 Integrating nutrition education into the school curriculum. 1128
 Integrating nutrition into the nursing curriculum. 1129
 Is there need for change? Round table discussion. 1135
 Development of an instrument to evaluate the effect of a school lunch training program. 1148
 The master of science program in nutrition. 1154
 The master's program in public health nutrition. 1155
 New directions in community junior college programs - new students; new faculty. 1172
 A food service supervisor's course on a college campus. 1180
 Food preparation specialist. 1183
 Food service management: A suggested 2 year curriculum. 1184
 Nutrition education of physicians - five commentaries. 1192
 Curriculum guide for food service instructional programs in Pennsylvania. 1212
 Proceedings of a symposium: nutrition education at the undergraduate and master's degree level. 1217
 Sequential K-12 courses replace old style 'health'. 1236
 Teaching nutrition in the medical school. 1255
 Supervised food service worker. 1289
 Cooks; a suggested guide for a training course. 1290
 Food processing technology. 1291
 Quantity food preparation: A suggested guide. 1293
 A post-high school program in child care services. 1294
 Undergraduate education in dietetics. 1296
 Undergraduate education in public health nutrition. 1297
 Undergraduate training in nutritional science. 1298
 The development and evaluation of eight units of programmed instruction designed to teach basic nutrition. 1306
 Methods and kinds of nutrition education (1961-72): a selected annotated bibliography. 2249
 ...Forging the missing link: nutrition education. 2498
 A meaningful curriculum in applied nutrition. 2561
 Nutrition education--an integral part of a school feeding program. 2655
 Nutrition education in day care programs. 2656
 Can teaching good nutrition be bad? 2699
 Nutrition education in Florida school districts. 2774
 Guidelines for hospitality education in junior colleges; a manual for the establishment of programs for careers in the hotel--motel, restaurant, and institutional industries. 3297
 Health concepts. 3302
 Course recommendations for school food-service training programs in two-year colleges. 3305
 Status of curriculum development in the field of commercial food at the non-baccalaureate level. 3311
 The development of a guide through cooperative action research for the purpose of integrating the School Lunch Program into the elementary school curriculum. 3319
 Strategies for disseminating curriculum support materials. 3333

Development and evaluation of a curriculum of wage earning occupations. Final report. 3343
 How do your trainers grow? 3345
 Practical guide to curriculum and instruction. 3348
 A pilot study for gainful employment in home economics; volume IV- a suggested curriculum guide for preparing food service workers for entry level jobs. 3366
 A pilot study for gainful employment in home economics: final report, volume I. 3367
 Hospitality education curriculum development project: final report. 3382
 Schools are becoming increasingly valuable source of food service personnel, but time and money are needed before potential is reached. 3404
 Institute for home economics teachers on initiating, developing, and evaluating programs at the post high school level to prepare food service supervisors and assistants to directors of child care services; volume I: a post high school program in home economics (May 1, 1966-June 30, 1967): final report. 3406
 Employment opportunities in which knowledge and skill in home economics are needed. 3412
 Instructional design. 3442
 Evaluation in the teaching of home economics. 3462
 Project VIGOR: vocational cluster education, integrated and articulated grades 1 through 14 with guidance services, occupational exploration and work experience relevant to general education: first interim report. 3473
 Developing a work-experience program for slow learning youth: a report of a three year extension and improvement project. 3477
 Program planning for home economics in secondary schools in Minnesota. 3483
 A question of opportunity: women and continuing education. 3490
 An educational development plan for the Kapiolani Community College--January 1967. 3494
 Management services; a training guide for out-of-school youth and adults. 3500
 A survey instrument for identifying clusters of knowledge and competencies associated with performance of food service work. 3525
 Home economics education at the secondary level: a curriculum model (with emphasis on the occupational aspect). 3545
 Food service employee. 3565
 Results-oriented training designs. 3566
 Food preparation and service, course description. 3591
 A composite of food service curriculum information for use in vocational programs. 3592
 Wisconsin home economics conceptual structure and planning guide for secondary schools. 3598

CURRY
 The taste of curry. 3633

CUSTARD
 Baking a custard (Film loop). 1385
 Preparing a custard (Film loop). 1493
 Creative custards. 4030

CUSTOM-MADE EQUIPMENT
 Standardized equipment helps launch new 1400 ft. Flagship. 3767

CUTLERY
 Food training routines II. 1143
 Kitchen tool school. 1305
 All about knives (Filmstrip). 1552
 Choosing, using, and caring for kitchen cutlery. 1563
 Kitchen safety: Preventing cuts and strains (Film Loop). 1735
 Teaching basic equipment in junior high. 3708
 Small wares. 3715
 New saw blade system assures portion control. 3745

CUTS (INJURIES)
 Kitchen safety: Preventing cuts and strains (Motion picture). 1736

- CYBERNETICS**
The behavioral cybernetic components of human nutrition. 89
- CYCLER MENU**
The cyclical menu. 1344
A menu planning guide for Type A school lunches. 1366
Port Weyna, Indiana, community schools... A system for the future. 2007
The Sacramento system: commodity compatibility. 2050
Shaping up the manual. 3691
- CYSTIC FIBROSIS OF PANCREAS**
National institute of arthritis and metabolic diseases. 2755
- CZECHOSLOVAKIA**
Survey of nutrition knowledge as a part of nutrition education. 507
- DAIRY FOOD SUBSTITUTES**
Use of lowfat dairy spread in medium white sauce and plain white frosting. 1530
Considerations in formulating and producing vegetable fat---based dairy substitutes. 1809
- DAIRY FOODS**
Cholesterol, fat, and protein in dairy products. 117
Food purchasing practices. 2388
Milk the magnificent (Slides). 2420
Enrichment of milk with iron. 2543
What about your favorite foods? 2947
Dairy products---there's more to milk than just a cold drink. 2978
Cooking with yogurt, cultured cream and soft cheese. 3672
Develops unique cultured dairy product. 3897
- DATA ANALYSIS**
Hungar, U.S.A. 119
High school lunch program - a model for decision analysis. 1994
A new decade for School Food Service. 2029
The computer and the school lunch program. 3113
Developing a better survey questionnaire. 3117
Attempts at quantitating flavor differences. 3147
Opinions of training effectiveness: How good? 3320
Determining first-line supervisory training needs. 3557
Acceptance of the school lunch program in Louisiana high schools. 3902
- DATA PROCESSING**
Integrated nutrition and food cost control by computer. 1340
Day care survey 1970: Summary report and basic analysis appendices. 2295
The computer & the pioneers. 3072
The computer & how it works. 3214
Can a computer boost profits? 3251
Marketing, business, and office specialists. 3593
Glossary of EDP terms. 4124
Selected food and agriculture data bases in the U.S.A. 4125
- DAY CARE PROGRAMS**
Federal funds for daycare projects. 2087
Nutrition education in day care programs. 2656
Federal funds for day care projects. 3054
Nutrition kit. 3576
- DAY CARE SERVICES**
Food for groups of young children cared for during the day. 546
Nutrition: Between eating for a Head Start. 551
Nutrition-staff training programs. 554
Nutrition and feeding of infants and children under three in group day care. 561
Communicating with low income families through the school and child day care food service. 779
Small day care centers loom as giant market for frozen prepared lunches. 954
A post-high school program in child care services. 1294
Position paper on food and nutrition services in day-care centers. 2046
School lunch in High Point: a community pride. 2055
Standards and progress in day care center programs. 2065
Federal interagency day care requirements. 2088
- A guide for planning food service in child care centers. 2091
Good references on day care. 2281
Day care survey 1970: Summary report and basic analysis appendices. 2295
Day care survey 1970: Summary report and basic analysis. 2296
Food buying guide and recipes. 2356
Nutrition: Food and your baby. 2514
Federal funds for day care projects. 3054
School lunch room as a living laboratory. 3476
Menu Planning for Child Care Programs (Slides). 3623
- DEAF EDUCATION**
Food service; teachers guide. 1174
- DEATH RATE**
Relation of prenatal care to birth weights, major malformations, and newborn deaths of American Indians. 2632
Epidemiology of coronary heart disease. 2870
Promoting the health of mothers and children, FY 1972. 2914
- DECISION MAKING**
Innovative approaches to nutrition education and related management processes. 499
The practice of general management. 819
Quantitative inventory management. 929
A system---what it is and what it does. 974
Today's youth - A new breed of cat. 980
High school lunch program - a model for decision analysis. 1994
School feeding effectiveness research project. 2994
Professional management. 3062
Management essentials. 3111
Extent of the problem involved. 3115
Putting management theories to work. 3172
Management by objectives and results. 3200
Managing creatively. 3227
Management by Objectives: a critical view. 3268
Management games as teaching devices. 3340
Systematic selection. 3411
Training for leadership. 3436
Which medium? 3443
Participation---prove it works. 3511
- DEEP FAT FRYERS**
Is your kitchen obsolete?---deep fat fryers. 1602
- DEFICIENCY DISEASES AND DISORDERS**
Handbook of nutrition. 64
Nutrition II. 69
Vitamin E; your key to a healthy heart. 72
Disadvantaged children. 94
Commercial malnutrition?---time for a dialogue. 120
Communicating with the consumer: nutrition for a good start. 121
Human nutrition and dietetics. 135
The Heinz handbook of nutrition. 234
How to diagnose nutritional deficiencies (Slides). 246
Hunger and malnutrition - whose responsibility? 249
Industry focuses on malnutrition. 256
Interactions of nutrients with oral contraceptives and other drugs. 257
Iron deficiency in rural infants and children. 263
Iron metabolism (Slides). 264
Magnesium in human nutrition. 284
Malnutrition and its social implications. 287
Maternal nutrition (Slides). 296
The ecology of malnutrition in Central and Southeastern Europe. 297
The ecology of malnutrition in five countries of Eastern and Central Europe. 298
The ecology of malnutrition in the French speaking countries of West Africa and Madagascar. 299
The ecology of malnutrition in Northern Africa. 300
The great vitamin mystery. 337
Research explores nutrition and dental health. 357
Nutrition education and the Spanish-speaking American. 390
Malnutrition - its causation and control. 477
- The vitamins. 484
Selenium: the saddening mineral. 486
Malnutrition and intestinal parasites. 494
T.L.C. and the hungry child. 509
An evaluation of research in the United States on human nutrition. 536
Prevention of iron-deficiency anemia in infants and children of preschool age. 559
Trace elements in human and animal nutrition. 567
Vitamin E and heart disease. 579
Vitamin E as a biological antioxidant. 580
Review of nutrition and diet therapy. 611
Nutrition and diet therapy. 612
Food in antiquity. 628
World food and population problems: Some possible solutions. 669
The case against hunger. 690
Implications of the National nutritional study. 2241
Malnutrition and hunger in the United States. 2432
Iron deficiency in the United States. 2434
Importance of vitamin D milk. 2436
Effects of early malnutrition on behavior and learning. 2453
Nutrition and dietetic foods. 2458
Disaccharida intolerance. 2522
New forms of vitamin D3 and their potential applications. 2530
Diseases of the liver---part 2: Fatty liver. 2537
Osteoporosis. 2551
The USA today---is it free of public health nutrition problems? 2558
Adult bone loss, fracture epidemiology and nutritional implications. 2571
The problem of iron deficiency anemia in preschool negro children. 2597
On the pathophysiology of vitamin A deficiency. 2610
Deprivation syndrome or protein-calorie malnutrition. 2615
This hungry world. 2617
The vanishing American seal. 2683
The significance of lactose intolerance in nutritional problems. 2696
Malnutrition and retarded human development. 2705
The ecology of malnutrition in Middle Africa. 2710
The ecology of malnutrition in seven countries of southern Africa and in Portuguese Guinea. 2711
The ecology of malnutrition in eastern Africa and four countries of western Africa. 2712
Endocrine adaptation to malnutrition. 2732
Nutrition insurance (Game). 2788
Vitamin D: a reawakening. 2785
The causes of vitamin D deficiency. 2786
The role of nutritional deficiency in mortality: Findings of the Inter-American investigation of mortality in childhood. 2808
Vitamin A physiology. 2830
Zinc nutrition in the United States. 2838
Nutritional status of people, USA. 2841
Malnutrition U.S.A. 2842
Diseases of the liver---part 5: Kwashiorkor. 2854
Diseases of the liver---part 4: Cirrhosis. 2860
Rickets and osteomalacia. 2871
Folate deficiency and oral contraceptives. 2882
Milk-induced gastrointestinal bleeding in infants with hypochromic microcytic anemia. 2956
Signs and symptoms. 3461
Nutrition and mental retardation. 4167
- DEHYDRATED FOODS**
Dehydrated protein-fortified fruit juices. 1822
Egg solids: making the convenient more convenient. 1838
New foods for a new decade. 1890
- DEMOGRAPHY**
Cost of raising a child. 14
Hunger, U.S.A. 119
Convenience foods: factors affecting their use where household diets are poor. 129

DEMONSTRATIONS (ANIMAL)

- Industry focuses on malnutrition. 256
The ecology of malnutrition in Central and Southeastern Europe. 297
The ecology of malnutrition in five countries of Eastern and Central Europe. 298
The ecology of malnutrition in the French speaking countries of West Africa and Madagascar. 299
The ecology of malnutrition in Northern Africa. 300
Studies in disease ecology. 301
Potential dietary: who are they? - attitudes toward body weight and dieting behavior. 450
Practices of low-income families in feeding infants and small children with particular attention to cultural subgroups. 563
Ten-state nutrition survey, 1968-1970. 564
Child spacing as a part of nutrition education programs. 1051
Characteristics of persons of Spanish origin. 2213
Children of working mothers. 2215
Educational attainment of U.S. population. 2225
Implications of population trends for quality of life. 2240
Some current population trends. 2270
World food-population levels. 2285
Malnutrition and hunger in the United States. 2432
Iron deficiency in the United States. 2434
Hereditary galactosemia. 2603
The ecology of malnutrition in Middle Africa. 2710
The ecology of malnutrition in seven countries of southern Africa and in Portuguese Guinea. 2711
The ecology of malnutrition in eastern Africa and four countries of western Africa. 2712
Malnutrition U.S.A. 2842
The future of food. 2991
Can new protein sources avert world shortages? 3082
Model for a nutrition program for the elderly. 4119
- DEMONSTRATIONS (ANIMAL)**
Whitey and Whiskers and food. 224
Malnutrition, learning, and behavior. 289
Focus on nutrition. 295
Search and research. 342
You and your food (Notion picture). 617
You and your food (Notion picture) (Spanish). 618
Preparation of inexpensive teaching materials. 1163
Animal feeding demonstrations for the classroom. 1168
Tion and human needs: Part 4A--food additives tion and human needs. 1954
An evaluation of the protein quality of a textured soybean product. 1961
Milk adds the difference (poster). 3495
- DENTAL CARIES**
Research explores nutrition and dental health. 357
Break the chain of tooth decay. 2422
The consumption of sugar. 2449
Dental caries and the school canteen. 2494
The sugar in the diet. 2698
The impact of food and nutrition on oral health. 2741
The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 1. 2767
The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 2. 2768
- DENTAL HEALTH**
Dudley the Dragon. 61
Introduction to nutrition. 182
How we take care of our teeth. 331
Food and care for dental health. 340
Research explores nutrition and dental health. 357
Ten-state nutrition survey, 1968-1970. 564
Break the chain of tooth decay. 2422
Between you and me in your smile. 2424
World review of nutrition and dietetics. 2474
Dental caries and the school canteen. 2494

- Health appraisal of school children. 2541
Putting good nutrition into practice--your practice. 2626
The little lost tooth. 2647
Foods and drinks that will cause you the fewest cavities. 2653
Everybody's tooth book. 2720
Michael likes good food (Pilastrup/Record). 2727
The impact of food and nutrition on oral health. 2741
The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 2. 2768
Pedro (Pilastrup/Record). 2817
Michael gets a letter (Pilastrup and record). 3481
Your snacks--chance or choice? (Poster). 3496
Pedro and the dentist (Pilastrup/Record). 3516
Teaching dental health. 3534
Nutrition education materials for teachers. 3585
Basic health science d'Agostino, aerialackinlock. 3590

DESSERT

- Mr. Yua Yua comes alive in Colorado. 2730
Dessert: From high tea to apres ski. 4097

DESSERTS

- Developing a better survey questionnaire. 3117
Texas Fred Dollar's big chance. 3271
Common sense specifications produce quality equipment. 3704
Design criteria: school food service facilities. 3714
How to "deinstitutionalize" a school cafeteria. 3731
Revolution in educational facilities requires innovations in school food service. 3739
A guide to food service operation planning with information on preparing and submitting plans and specifications. 3747
Design considerations in canteen planning. 3756
Planning the school food service facilities. 3773
Warehousing systems speed service. 3775

DESSERTS

- Puddings and other delicious things. 657
The nation's most desired desserts. 695
Oklahoma school lunch course of study. 1202
Oklahoma school lunch desserts. 1203
An instant recall encyclopedia...Dessert-o-rama '72. 1339
Quantity cookery and food preparation. 1377
Canned puddings: key cost control and profit aspects. 1394
Baking in the school lunch program. 1533
Development and consumer evaluation of soft-serve frozen desserts. 1826
Vegetarian cookery 4. 2115
Cheese cookery for everyone. 2120
Ice cream cocktails: a profit potential. 2144
The professional chef's catering recipe. 2147
Bice and everything nice. 2162
Profit percentage of pre-prepared desserts. 3114
Practical salad and dessert art: a pictorial presentation of foodservice specialties. 3666
Sara Lee does it again. 3896
Desserts with liqueur: Potent sales potential. 4029
Cold desserts for hot weather menus. 4038
[Citrus fruit recipes]. 4052
Yasa flavor and color fall menus. 4066
Many-splendid cakes. 4069
Snack time is taste time. 4072
Desserts! As elaborate as a candy castle or simple as a chunk of cheese. 4073
Rewards run high from desserts. 4083
The wonderful world of mixes. 4113

DESSERTS

- Detergents and our water. 15
Foodservice trends to on-premise laundries. 1715
Do a better cleaning job and control product consumption. 3709
The systems approach to warewashing. 3768
Dishwashing. 3786
A look at the most crucial tools of sanitation. 3792
Sanitation and diarrhea--aspects old and new: Part I. 3805
Today's dishwashing machine operator. 3815

DEVELOPING NATIONS

- Food: problems for humans. 58
Teaching nutrition. 168
Food and nutrition education in the primary school. 187
Food for life (Notion picture). 198
Food for life (Videocassette). 199
Improving nutrition in less developed areas. 254
Progress in human nutrition: volume I. 291
Nutrition education for mothers of Filipino preschool children. 393
Amino acid fortification of protein foods. 482
The urban avalanche and child nutrition - I. Impact during the industrial revolution and now. 573
Overcoming world hunger. 652
Industry's struggle with world malnutrition. 864
The role of industry in meeting the challenge of future food needs. 938
Child spacing as a part of nutrition education programs. 1051
Visual aids in nutrition education. 1095
Nutrition implementation programs as communication systems. 1197
At the threshold of attainment. 1974
Mothercraft Centers combine nutrition and social sciences. 2028
Our child feeding overseas - a development resource for the seventies? 2043
Food for Peace around the world. 2080
Food aid: a selective annotated bibliography on food utilization for economic development. 2226
An annotated international bibliography of nutrition education. 2273
The nutrition factor: its role in national development. 2460
Nutrition education in developing countries. 2525
Education and training in nutrition. 2545
Deprivation syndrome or protein-calorie malnutrition. 2615
This hungry world. 2617
Education of the public for successful lactation. 2645
Child care. 2663
Learning better nutrition. 2825
Food intake studies in pre-school children in developing countries: Problems of measurement and evaluation. 2832
Problems and prejudices encountered in introducing new foods in developing countries. 2977
Potential uses of mass media in nutrition programs. 3467
Can new protein sources avert world shortages? 3882
Priority of nutrition in national development. 3906
International conference on nutrition, national development, and planning, Massachusetts Institute of Technology, 1971. 3907
School feeding in developing countries: an overview of program activity and problems as perceived by CARE staff abroad. 3956
- DIABETES MELLITUS**
Dietetic foods. 90
Controversies in medicine--is obesity harmful? 2502
Keith and Tomay climb to a new life. 2622
National Institute of arthritis and metabolic diseases. 2755
Diabetes. 2919
Training American Indian health aides for nutrition education. 3510

DIABETIC DIETS

Education increases consumption of vegetables by children. 159
 "Everything you always wanted to know about exchange values for foods (but were unable to find out!). 2503
 Sunshine seals: Using your food plan for diabetes. 4053

DIARRHEA

Insights gained from teaching and working with Apache nursing assistants. 2500

Microbial contamination of the gut: another feature of malnutrition. 2590

DICTIONARIES

Dictionary of nutrition and food technology. 2204

Food & menu dictionary. 2223

Gancel's culinary encyclopedia of modern cooking. 2233

Our own abridged dictionary of the food service industry. 2257

Hering's dictionary of classical and modern cookery and practical reference manual for the hotel, restaurant and catering trade. 4121

The dictionary of health foods. 4122

Dictionary of gastronomy. 4164

A supplement to the Dictionary of Occupational Titles. 4173

Dictionary of occupational titles... 4174

A consumer's dictionary of food additives. 4187

DIET COUNSELLING

A study of the need for dietary counselling services for the physician. 505

The teenage obesity problem - why? - part two. 515

Food and Fitness. 2471

The national diet-heart study--implications for dietitians and nutritionists. 2482

Diet and coronary heart disease. 2759

Diet counseling to improve hematocrit values of children on the Blackfeet Reservation. 2831

DIET IMPROVEMENT

Diet healing: a case study in the sociology of health. 142

Feeding children. 181

Helping older persons meet their nutritional needs. 236

Iron, blood, and nutrition. 266

Nutritional improvement and world health potential. 421

Nutritional problems after fifty. 423

Protein food mixture for Iran - acceptability and tolerance in infants and preschool children. 458

Amino acid fortification of protein foods. 482

The teenage obesity problem - why? - part two. 515

The teenage obesity problem - why? - part 1. 516

Textured vegetable proteins... solution to institutional dietary problems? 521

The urban avalanche and child nutrition - I. Impact during the industrial revolution and now. 573

Standards, labeling, education to improve the diet. 720

Ideas for promoting participation. 858

Industry's struggle with world malnutrition. 864

Changing Head Start mothers' food attitudes and practices. 1050

Influence of nutrition education on fourth and fifth graders. 1127

Nutrition education in the funny papers. 1191

Genetic improvement of crop foods. 1865

Homocraft Centers combine nutrition and social sciences. 2028

Diet and coronary heart disease. 2430

Nutrition education and dietary behavior of fifth graders. 2457

Let's eat right to keep fit. 2526

Let's have healthy children. 2528

Feeding the teen machine. 2577

Deprivation syndrome or protein-calorie malnutrition. 2615

The complete handbook of nutrition. 2770

Nutrition in pregnancy. 2850

Nutritional surveillance in affluent nations. 2971

Educational participation and dietary changes of EPHEP housekeepers in Louisiana. 3581

USDA is interested in 'engineered foods' that can offer improved nutrition. 3880

How consumer food programs improve diets, fiscal '67; an activity report for these programs which are designed to combat hunger in this country. 3999

DIET INFORMATION

Dietary levels for tri-city elementary school children. 81

Effects of frequency of eating - part 1. 163

Effects of frequency of eating - part 2. 164

Exercise, dietary intake, and body composition. 170

Nutrition for Head Start. 394

Nutritive content of the usual diets of eighty-two men. 431

Serum cholesterol from pre-adolescence through young adulthood. 490

Gallup counts the calorie counters. 832

Diet is not just a four-letter word. 1329

Can food make the difference? 2437

Nutritional surveillance in affluent nations. 2971

Computer-assisted menu planning provides control of food service. 3908

DIET PATTERNS

Diet and atherosclerosis. 139

Diet as a regulator of metabolism. 141

Effects of frequency of eating - part 1. 163

Effects of frequency of eating - part 2. 164

Food consumption of low-income, rural Negro households in Mississippi. 193

Iron deficiency in rural infants and children. 263

The ecology of malnutrition in Central and Southeastern Europe. 297

The ecology of malnutrition in five countries of Eastern and Central Europe. 298

The ecology of malnutrition in the French speaking countries of West Africa and Madagascar. 299

The ecology of malnutrition in Northern Africa. 300

Multidisciplinary approach to the problem of obesity - sixth Martha F. Trulson Memorial Lecture. 327

Nutrition education and the Spanish-speaking American. 390

Nutritional problems after fifty. 423

Nutritional studies during pregnancy: I. Changes in intakes of calories, carbohydrate, fat, protein, and calcium. II. Dietary intake, maternal weight gain, and size of infant. 427

Nutritive content of the usual diets of eighty-two men. 431

Potential dieters: who are they? - attitudes toward body weight and dieting behavior. 450

Psychological implications of the nutritional needs of the elderly. 462

Research on diet and behavior. 471

Seasonal variations in U.S. diets. 483

Some thoughts on food and cancer. 497

Supplemental proteins: does the U.S. diet really need it? 506

Tocopherols and fatty acids in American diets - the recon-sented allowance for vitamin E. 527

Dietary levels of households in the United States, spring 1965. 545

Dietary studies of northern Utah pre-adolescent and adolescent children. 574

Vitamin A and iron in infants' diets in Israel. 578

The wheel of health. 614

Russian-American food patterns. 2163

Diet and coronary heart disease. 2430

Food practices of some Senoans in Los Angeles County. 2478

Eating disorders. 2485

Adequacy of lacto-ovo-vegetarian diets in Seventh-day Adventist boarding academies. 2488

Household dietary levels down. 2628

The ecology of malnutrition in Middle Africa. 2710

The ecology of malnutrition in seven countries of southern Africa and in Portuguese Guinea. 2711

The ecology of malnutrition in eastern Africa and four countries of western Africa. 2712

A study of foods consumed by Navajo people receiving foods donated by the United States Department of Agriculture. 2740

The role of essential trace elements in nutrition. 2748

New thoughts on dietary practices. 2950

Nutritional surveillance in affluent nations. 2971

DIET PLANNING

The siddle of diets for gastrointestinal disorders. 2540

Diet and coronary heart disease. 2759

Nutrient standard menus. 3615

DIETARY FACTORS

Diet and coronary heart disease. 2430

The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 2. 2768

DIETARY HISTORY

A half century of changing food habits among Japanese in Hawaii. 231

Potential dieters: who are they? - attitudes toward body weight and dieting behavior. 450

DIETARY INFORMATION

Diet and nutrition of preschool children in Honolulu - survey of low- and middle-income families. 140

Enrichment and fortification of foods, 1966-70. 167

Food intake of infants attending well-baby clinics in Honolulu. 203

Nutritional review--1972. 424

Potential dieters: who are they? - attitudes toward body weight and dieting behavior. 450

Protein components of blood and dietary intake of preschool children. 457

Some factors for refusal to participate in nutrition survey. 495

DIETARY STANDARDS

Communicating with the consumer: basic research on nutrition and safety. 4

Nutrition education: an integral part of consumer education. 29

Food - the yearbook of Agriculture 1959. 39

Nutrition for athletes: A handbook for coaches. 60

Handbook of nutrition. 64

A balanced diet (Pils loop). 73

Nutrition; a comprehensive treatise. 83

The beginning of life (Filastrip). 45

Dietetic foods. 90

The Canadian dietary standard. 108

A child in our armor. 115

Diet in early life in relation to atherosclerosis. 143

Dietary allowances - an international point of view. 145

The need for cereal foods of improved protein value in the United States. 157

Calorie requirements. 188

Food for health; calories (Pils loop). 197

Good food works for you (Show a' Tell). 226

The Reins handbook of nutrition. 234

Helping older persons meet their nutritional needs. 236

Household food spending affects diet adequacy. 239

Basic principles of nutrition. 283

Nutritional adequacy, preference, acceptability, and food production aspects of hot and cold school lunches. 294

Maternal nutrition (Slides). 296

Calcium in nutrition. 338

Nutrition source book. 341

Never knowledge of milk. 349

Now your body uses food. 353

Symposium papers on food and health. 367

Newer methods of nutritional biochemistry with applications and interpretations - volume V. 368

Nutrition education: Nutrition delivery systems and the same-geneat function. 372

Nutrition and the Type A lunch. 388

Nutrition education for the "now" generation. 394

Food choices: the teen-age girl. 402

Your diet: health is in the balance. 403

Food. 406

Nutrition notes: iron fortification of foods. 412

DIETARY STUDY METHODS

Proteins and minerals (Pills loop). 461
 Recommended intakes of nutrients for the United Kingdom. 468
 Review of food grouping systems in nutrition education. 474
 Malnutrition - its causation and control. 477
 The vitamins. 484
 Selenium: the saddening mineral. 486
 Nutritive value of foods. 535
 Food for fitness. 537
 An evaluation of research in the United States on human nutrition. 550
 Feeding the child with a handicap. 562
 Trace elements in human and animal nutrition. 567
 Looking at nutrition 12 ways. 571
 School lunch and the curriculum. 591
 You and your food (Motion picture). 617
 You and your food (Motion picture) (Spanish). 618
 Nutritional guidelines - the how, the why, and the when. 704
 Nutritional guidelines and the labeling of foods. 706
 Some considerations for nutritional labeling. 718
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 10. 729
 Management aspects of school lunch programs in Iowa. 865
 Food needs of faculty members. 1283
 Vitamins and you (Pillstrip). 1302
 Beginning menu planning. 1324
 A menu planning guide for breakfast at school. 1365
 Breakfast program in schools receives wide acceptance. 1978
 If we had had, we could have had and eggs - if we had eggs. 2005
 A study of the effect of certain management factors on nutritive value and pupil participation in the school lunch. 2040
 Tables of food values. 2209
 Food values of portions commonly used. 2216
 Food values and calorie charts. 2271
 Never methods of nutritional biochemistry. 2411
 The science of nutrition. 2443
 Nutrition of animals of agricultural importance - part 2. 2520
 Let's eat right to keep fit. 2526
 Introductory nutrition. 2598
 The nutritive content of type A lunches. 2773
 Nutrition: an integrated approach. 2797
 School lunch means good nutrition. 3065

DIETARY STUDY METHODS
 Accuracy of 24-hr. recalls of young children. 49
 Canada launches a national nutrition survey. 107
 Food consumption of low-income, rural Negro households in Mississippi. 193
 National nutrition education conference. 359
 Nutrition Canada. 378
 Nutrition for Head Start. 398
 Nutritional status of Negro preschool children in Mississippi - evaluation of HOP index. 425
 Nutritive content of the usual diets of eighty-two men. 431
 Some factors for refusal to participate in nutrition survey. 495
 The status of nutrition in the United States. 502
 Problems of assessment and alleviation of malnutrition in the United States. 577
 Computers in a dietary study - methodology of a longitudinal growth research project. 786
 Tools for nutrition education--some examples. 1266
 NESP evaluated. 1991
 World review of nutrition and dietetics. 2474
 Nutrient intake of college students under two systems of board charges--a la carte vs. Contract. 2501
 Epidemiology of coronary heart disease and stroke in Japanese men living in Japan, Hawaii and California. 2901

DIETARY SUPPLEMENTS

Nutrition for athletes: A handbook for Coaches. 60
 Statement of Walter A. Compton, H.D., President and Chief Executive Officer, Miles Laboratories, Inc., before the Senate Select Committee on Nutrition and Human Needs, February 24, 1971. 124
 The need for iron fortification. 360
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 10. 729
 Supplementation of human diets with vitamin P. 2758

DIETARY SURVEYS
 Recent school food service trends: Implications to nutrition education. - Nutrition/cardiovascular review, 1970-19.1. 63
 Canada launches a national nutrition survey. 107
 Contribution of certain nutrients added to foods to dietary intake. 127
 Contribution of hard water to calcium and magnesium intakes of adults. 128
 Diet and nutrition of preschool children in Honolulu - survey of low- and middle-income families. 140
 Dietary intake and physical development of Phoenix area children. 147
 Diets of preschool children in the North Central Region: calcium, phosphorus, and iron. 150
 Diets of preschool children in the North Central Region: calories, protein, fat, and carbohydrate. 151
 Effect of diet and/or exercise on obese college women. 160
 Exercise, dietary intake, and body composition. 170
 Food and nutrient intake of children from birth to four years of age. 190
 Food consumption of low-income, rural Negro households in Mississippi. 193
 Food habits of migrant farm workers in California - comparisons between Mexican-Americans and "Anglos". 202
 Food intake of infants attending well-baby clinics in Honolulu. 203
 Growth of preschool children in the North Central Region. 228
 Haemoglobin and folate levels of pregnant teen-agers - relationship to dietary levels. 237
 Nutrient intake and weight response of women on weight-control diets. 374
 Nutrition Canada. 378
 Nutrition education and the Spanish-speaking American. 390
 Nutritional status of Negro preschool children in Mississippi - evaluation of HOP index. 425
 Nutritional studies during pregnancy: I. Changes in intakes of calories, carbohydrate, fat, protein, and calcium, II. dietary intake, maternal weight gain, and size of infant. 427
 Nutrition of a group of school children in Ohio with improved diets. 438
 Preformed vitamin A, carotene, and total vitamin A activity in usual adult diets. 452
 The price of civilization. 455
 Shopping practices of low-income groups for convenience foods. 491
 Some factors for refusal to participate in nutrition survey. 495
 The status of nutrition in the United States. 502
 Basic data on metabolic patterns in 7- to 10-year-old girls in selected Southern states. 533
 Food and nutrient intake of individuals in the United States; spring 1965. 534
 Practices of low-income families in feeding infants and small children with particular attention to cultural subgroups. 563
 Ten-state nutrition survey, 1968-1970. 564
 Utilization of inorganic elements by young women eating iron-fortified foods. 576
 Problems of assessment and alleviation of malnutrition in the United States. 577
 Food in antiquity. 628
 Effects of some new production and processing methods on nutritive values. 1837
 Effects of USDA commodity distribution

program on nutritive intake. 1993
 Nutrition awareness in the USDA. 2034
 A study of school feeding programs - I. Economic eligibility and nutritional need -II. Effects on children with different economic and nutritional needs. 2068
 Basic economic research abstract: 7, food and nutrition. 2198
 Implications of the National nutritional study. 2241
 Measuring dietary intake in pre-school children. 2466
 World review of nutrition and dietetics. 2474
 Nutritional problems in the South. 2591
 Surveys: aims and methods. 2707
 Dietary surveys on school children and medical students. 2826
 Food intake studies in pre-school children in developing countries: Problems of assessment and evaluation. 2832
 Adolescent pregnancy: Association of dietary and obstetric factors. 2851
 The effect of socio-economic differences on the dietary intake of urban population in Hyderabad. 2893
 Proceedings of National Nutrition Education Conference November 2-4, 1971. 2909

DIETETIC FOODS
 Nutrition and dietetic foods. 2458

DIETETIC INTERNSHIPS
 The nutritionist caring for malnourished children. 2633
 New ideas in dietetic training. 3421

DIETETIC INTERNSHIP PROGRAMS
 Educating the dietitian in a changing world. 1076
 The professional training of the hospital dietitian. 2505
 New ideas in dietetic training. 3421

DIETETICS
 Dietetic foods. 90
 Nutrition and physical fitness. 97
 Human nutrition and dietetics. 135
 Basic nutrition in health and disease including selection and care of food. 248
 Never knowledge of milk. 349
 Nutrition education in behavioral change. 396
 Your diet: health is in the balance. 403
 Basic nutrition and diet therapy. 476
 Textured vegetable protein (TVP). 520
 Handbook of diet therapy. 531
 Nutrition and diet therapy: A learning guide for students. 610
 Review of nutrition and diet therapy. 611
 Nutrition and diet therapy. 612
 A study guide for the food service supervisor. 1021
 Manual for the education of the food service supervisor---part one of two-part series. 1022
 Dietetic manpower trends in education and training. 1068
 Dietetic training '73. 1070
 Education for dietetics: the In-Basket Technique. 1077
 The long view. 1151
 A teacher's guide of student nurses' learning experiences in diet therapy clinical practice related to total nursing care of patient, for use in schools of nursing. 1235
 Teaching a changing behavior. 1254
 Dietitian aides. 1262
 Undergraduate education in dietetics. 1296
 Selected list of reliable nutrition books (revised 1970). 2277
 Nutrition and physical fitness. 2472
 Human nutrition: its physiological, medical and social aspects; 2713
 Practical nutrition. 2796
 Management training that every foodservice director and dietitian needs. 3464

DIETITIAN AIDES
 Dietitian aides. 1262
 Rung by rung up the health career ladder. 3597

DIETITIANS
 An anthropologist views the nutrition professions. 66
 The application of nutrition information to persons trained in food service who do not have a dietitian as a conti-

- nuous resource of nutrition information. 67
- Drugs and nutrition. 156
- Responsibility of dietitians for providing information about foods: its wholesomeness and nutritional value. 473
- A study of the need for dietary counseling services for the physician. 505 and then there were 171. 1026
- CVI jobs in training Milwaukee interns. 1042
- Dietetic manpower trends in education and training. 1068
- The dietetic professional in the labor force. 1069
- Dietetic training '73. 1070
- Continuing education in nutrition-1970. 1071
- Educating the dietitian in a changing world. 1076
- Education for dietetics: the In-Basket Technique. 1077
- Food service orientation (File loop). 1102
- The long view. 1151
- New professionals to the rescue. 1179
- Textiles updated for today's dietitian. 1676
- Nutrition services in child health programs. 2016
- The professional training of the hospital dietitian. 2505
- Performance ratings for food service supervisors. 3064
- Manpower needs in the nursing home industry. 3189
- New ideas in dietetic training. 3421
- Intern compiles nutrition education materials. 3426
- Inter'l expands employee handbook. 3433
- Telelectures vs. workshops in continuing professional education. II. Statistical comparison of learning. 3553
- Menu planning. 3607
- The dietetic profession--a manpower survey. 4128
- A dietitian talks about food. 4199
- DIETS**
- Convenience foods: factors affecting their use where household diets are poor. 129
- Man as a patient. 290
- Potential dieters: who are they? - attitudes toward body weight and dieting behavior. 450
- Calories and weight. 538
- We're short of calcium, too!. 589
- The use of a computer in formulating low cost diets. 990
- Fish protein concentrate enrichment of noodles. 1849
- Triglyceridemia. 2414
- Let's eat right to keep fit. 2526
- The saddle of diets for gastrointestinal disorders. 2540
- The complete handbook of nutrition. 2770
- Ready--to--eat breakfast cereals in U. S. diets. 2795
- Nutrition: an integrated approach. 2797
- Drugs and their interrelationships with nutrition. 2926
- Programmed instruction for fat-controlled diet, 1800 calories. 3303
- DIETS FOR ATHLETES**
- Nutrition for athletes: A handbook for coaches. 60
- Olympic athletes view vitamins and victories. 441
- Feeding 250 lb. Monsters. 2554
- Nutrition and athletics. 2730
- DIETS FOR SPECIAL CONDITIONS**
- Hulligan stew: Coat down 4-4-3-2 (Notion picture). 315
- Hulligan stew: Coat down 4-4-3-2 (Video-cassette). 316
- Nutrition and handicapped children. 381
- Nutrition education for mothers of Filipino preschool children. 393
- nutrition in a sanitarium and infant care project. 407
- Nutrition to meet the human needs of older Americans. 416
- Observations on the use of a supplemental beverage. 435
- Potential dieters: who are they? - attitudes toward body weight and dieting behavior. 450
- Psychological implications of the nutritional needs of the elderly. 462
- Proposed nutritional guidelines for formulated meals--foods of the future. 1921
- Slia'n avia--a summer nutrition program for underprivileged teen-age girls. 2061
- Pregnancy and nutrition. 2268
- The importance of prenatal nutrition. 2470
- Let's have healthy children. 2529
- The saddle of diets for gastrointestinal disorders. 2540
- Keith and Tony climb to a new life. 2622
- Watch your blood pressure!. 2639
- Pregnancy in school girls--part 2. 2640
- Pregnancy in school age girls--part 2. 2641
- Living nutrition. 2875
- Examining the hospital market. 3261
- DIETS IN LACTATION**
- Let's have healthy children. 2528
- DIGESTION**
- Nutrition of animals of agricultural importance; part 1. 134
- Food for health; calories (File loop). 197
- The Heinz handbook of nutrition. 234
- Hulligan stew: Look inside yourself (Notion picture). 319
- Hulligan stew: Look inside yourself (Video-cassette). 320
- Food and nutrition. 485
- DIGESTION AND ABSORPTION**
- Food science; a chemical approach. 213
- Gastrointestinal absorption (Slides). 220
- The role of fat as a nutrient. 2416
- Trace minerals as nutrients. 2418
- Intestinal response to the body's requirement for iron. 2519
- Diaccharide intolerance. 2522
- Biological utilization of iron from sources used for food enrichment. 2569
- Medium-chain triglycerides. 2606
- The significance of lactose intolerance in nutritional problems. 2696
- The sugar in the diet. 2698
- Protein: Chemistry and nutrition. 2731
- The role of essential trace elements in nutrition. 2748
- Background information on lactose and milk intolerance. 2760
- Nutrition: an integrated approach. 2797
- Health and growth: teacher's edition. 2824
- Your body and how it works. 2837
- Diseases of the gallbladder--part 1: Jaundice. 2853
- Diseases of the pancreas--part 2. 2859
- Folate deficiency and oral contraceptives. 2882
- Consumers say prefer a nutritionally balanced candy. 2925
- Drugs and their interrelationships with nutrition. 2926
- Metabolism and caloric value of alcohol. 2946
- Let's talk about food. 2952
- Nutrition and development. 2957
- DIGESTIVE TRACT**
- The saddle of diets for gastrointestinal disorders. 2540
- DINING ROOMS**
- The ABC'S of make-up air. 1547
- It's multipurpose!. 1604
- Brain food: the sourishment of America's mental giants. 2475
- Texas Fred Dollar's big chance. 3271
- Art shows brighten Air Force hospital dining. 3700
- Design criteria: school food service facilities. 3714
- How to "deinstitutionalize" a school cafeteria. 3731
- Lighting breakthrough conserves electrical energy. 3742
- Special atmosphere themes for foodservice. 3777
- Cafeteria + color = feast. 3916
- A school lunch for all seasons. 4003
- DIRECTIONS**
- Setting the table (File loop). 1237
- Gallup survey - have patrons accepted disposables - absolutely or conditionally? 1579
- Single service systems: exclusive survey showing trends and attitudes towards foodservice disposable systems and permanent ware 1972. 1596
- How to select and care for serveware, textiles, cleaning compounds. 1607
- Dinnerware. 1624
- Hospital study of patient feeding on single service. 1664
- How to cut dish breakage in half. 3793
- Sanitation and dishes--aspects old and new: Part I. 3805
- 12 sensible solutions to dishwashing dilemma. 3830
- Package development for the foodservice industry. 3863
- DIRECTORIES**
- 1972 school food service showcase. 1692
- I. Nutrition programs of ICBE member agencies. 2012
- Profiles in quality education. 2095
- 1972 junior college directory. 2195
- Official GED Centers. 2194
- American junior colleges. 2197
- American library directory 1970-1971. 2202
- Federal library resources. 2205
- Books in print 1972. 2207
- The college blue book. 2217
- Directory of foodservice designers. 2224
- Washington III. 2234
- II. Consumer specialists of the Food and Drug Administration. 2239
- The IPNA encyclopedia of the foodservice industry. 2243
- Research resources: volume 2. 2247
- Directory of information resources in agriculture and biology. 2252
- The New York Times guide to continuing education in America. 2274
- Directory of files for data education. 2275
- United States Government organization annual, 1972/73. 2288
- Education directory: elementary and secondary education. 2289
- Directory of educational information centers. 2290
- Education directory. 2291
- Allied health education programs in junior colleges/1970. 2293
- Management training index. 3465
- 1974 foodservice equipment product directory. 3716
- Directory of food service schools. 4129
- State departments of education, state boards of education, and chief state school officers. 4140
- The Audio-Visual Equipment Directory. 4143
- 1973-74 school foodservice market action report & who's who directory. 4147
- Directory of postsecondary schools with occupational programs, 1971; public and private. 4149
- Directory of secondary schools with occupational curriculum; public-nonpublic, 1971. 4159
- Professional workers in state agricultural experiment stations and other cooperating state institutions, 1972-73. 4175
- Food science and related fields. 4180
- Education directory: state governments 1969-1970. 4182
- Education directory 1972-73. 4186
- DISACCHARIDES**
- Diaccharide intolerance. 2522
- DISADVANTAGED GROUPS**
- Practices of low-income families in feeding infants and small children with particular attention to cultural subgroups. 563
- You can help fight hunger in America. 2089
- You can help fight hunger in America. 2092
- Eating and drinking places industry. 2286
- Growth of children from extremely poor families. 2412
- Prevention of pica, the major cause of lead poisoning in children. 2529
- Growth rate, nutrient intake and "soothing" as determinants of malnutrition in disadvantaged children. 2621
- Recommendations of panels on nutrition teaching and education. 2890
- Recommendations of panels on nutrition teaching and education. 2891
- Two poverties equal one hunger. 2931
- Supervisory selection program for disadvantaged or minority groups. 3168

DISADVANTAGED YOUTH

- will Maslow work with the hard core? 3417
 Hawaii follow through. 3423
 Basics of a hard core program. 3439
 Comment on the above. 3933
 The National School Lunch Program in 1973: Some accomplishments and failures. 3948
- DISADVANTAGED YOUTH**
 The development of three instruments to assess forces behind food habits and methods of change. 75
 Disadvantaged children. 94
 H.R. 9098 - a bill to extend and amend certain provisions of the Child Nutrition Act and of the National School Lunch Act. 722
 H.R. 7934 - a bill to extend and amend the Child Nutrition Act of 1966. 724
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 6. 727
 93¢ a day. 1010
 All benefit from handicaps' training. 1014
 Training the handicapped. 1273
 Writing their own menus. 1370
 Their daily bread. 1984
 Current demands on the School Food Service System. 1987
 Everybody here loves children. 1994
 P.O.O.B aids needy children. 1998
 The lunch bunch study. 2019
 Slin's swim--a summer nutrition program for underprivileged teen-age girls. 2061
 A study of school feeding programs - I. Economic eligibility and nutritional need -II. Effects on children with different economic and nutritional needs. 2068
 Profiles in quality education. 2095
 Effects of early malnutrition on behavior and learning. 2453
 The USA today--is it free of public health nutrition problems? 2558
 Malnutrition and mental capacity. 2735
 Iron deficiency anemia and scholastic achievement in young adolescents. 2942
 Measurement and evaluation, 1966-67 (p.1. 89-10, title I). 3312
 Dropouts drop in to foodservice. 3365
 Work instruction programs for the food service industry. 3447
 P.O.O.B.: Focus on optimum development; a final proposal. 3507
 Food preparation and service, course description. 3591
 A coordinated approach to child nutrition. 3920
 Hunger in America: one woman's point of view. 3927
 Ghetto kids tackle frozen Type A lunches with gusto. 3930
 Losers: The feeding of poor kids. 3967
 The remarkable Miss Walsh and Cincinnati's penny lunch. 3972
 New policy helps feed needy children. 3975
 New child nutrition program opens. 3989
 Breakfasts brighten summer school mornings. 3995
 How can we strengthen school food service. 4019
 A guide to federal assistance programs for local school systems. 4132
- DISCUSSION (TEACHING TECHNIQUES)**
 Getting participation in files. 1106
 Techniques for effective teaching. 1169
 Bake them up; ask the right questions. 1304
 Personality traits and their impact on T-Group training success. 3308
 Knee groups-in tight, not up tight. 3403
 Using files in management development. 3409
 How to train new foodservice employees quickly. 3429
 The small eating planner. 3567
- DISEASE PREVENTION**
 Your heart has nine lives. 95
 Pats and heart disease. 177
 Studies in disease ecology. 301
 Staphylococcus food poisoning. 309
 Vitamin C and the common cold. 446
 Malnutrition - its causation and control. 477
 Some thoughts on food and cancer. 497
 Vitamin E and heart disease. 579

- A 24-hour method for the detection of coagulase-positive staphylococci in fish & shrimp. 621
 Botulism. 1697
 Control of ants, flies and mosquitoes (Pils loop). 1705
 Control of rats and mice (Pils loop). 1706
 Food, hands, and bacteria. 1717
 Handwashing procedures (Pils loop). 1720
 Identification and control of roaches (Pils loop). 1724
 Isolation from mixed culture (Motion picture). 1725
 Keep clean, stay well (Motion picture). 1729
 Salmonellosis. 1747
 Mouse toxin--neutralization test (Motion picture). 1748
 An outbreak of Staphylococcus intoxication (Motion picture). 1756
 Public health aspects of poultry processing (Motion picture). 1759
 Safe food (Motion picture) (in Spanish). 1763
 Safe food (Motion picture). 1764
 Serving food (Motion picture). 1775
 Standards of cleanliness (Pils loop). 1778
 Staphylococci control and the food processor. 1779
 Diet and coronary heart disease. 2759
 Diseases of the gallbladder--part 2: Gallstones. 2857
 Promoting the health of mothers and children, FY 1972. 2918
 Introduction to public health. 2955
 Safety and sanitation in school food service. 3797
 Industrial cleaning & hygiene. 3798
 Food service sanitation annual. 3820
 Galley sanitation (Motion picture). 3822
 Disease and personal hygiene (Motion picture). 3823
- DISHWASHERS**
 Man-machine productivity of dishwashing operations in hospitals. 880
 Six solutions to ware handling. 1668
 A systems approach to warewashing equipment. 1673
 Your biggest investment (Pils loop). 1690
 Mr. Dish machine operator (Pils Loop). 1749
 Mr. Dish machine operator (Pils Loop) (Spanish). 1750
 Mr. Dish machine operator (Motion Picture). 1751
 Can a dishroom be a pleasant place to work? 3703
 Sub-System 9: Clean-Up. 3711
 Evaluation of dishwashing systems in food service establishments. 3717
 A revolution in dishwashing. 3754
 The systems approach to warewashing. 3768
 Warehousing: the second time around. 3776
 A look at the most crucial tools of sanitation. 3792
 Sanitation and dishes--aspects old and new: Part I. 3805
 Today's dishwashing machine operator. 3815
 12 sensible solutions to dishwashing dilemmas. 3830
- DISHWASHING**
 Detergents and our water. 15
 Man-machine productivity of dishwashing operations in hospitals. 880
 Hospital dishwashing (Pils loop). 1114
 Food training routes. 1142
 An important aid to the dish machine - the electric booster water heater. 1593
 Commercial gas fired and electrically heated hot water generating equipment. 1614
 Pot, pan and utensil commercial spray type washing machines. 1620
 Detergent and chemical feeders for commercial spray type dishwashing machines. 1621
 Commercial spray-type dishwashing machines. 1630
 School lunch rooms. 1639
 Instructor's guide for presenting equipment use and care. 1643
 Six solutions to ware handling. 1668
 A systems approach to warewashing equip-

- ment. 1673
 Food sanitation: study course. 1728
 Mr. Dish machine operator (Pils Loop). 1749
 Mr. Dish machine operator (Pils Loop) (Spanish). 1750
 Mr. Dish machine operator (Motion Picture). 1751
 Safety and sanitation: Student's workbook. 1754
 Sanitation for food service workers. 1761
 Washing up (Pils loop). 1785
 Washing-up: Part 1 (Slides). 1786
 Washing-up: Part 2 (Slides). 1787
 Can a dishroom be a pleasant place to work? 3703
 Sub-System 9: Clean-Up. 3711
 Evaluation of dishwashing systems in food service establishments. 3717
 A revolution in dishwashing. 3754
 New equipment and systems in mass feeding. 3759
 The systems approach to warewashing. 3768
 Ultimate in dishroom economy. 3772
 Warehousing systems speed service. 3775
 Warehousing: the second time around. 3776
 Dishroom maintenance and cleaning (Pilstrip/cassette tape). 3783
 Dishwashing. 3786
 How to cut dish breakage in half. 3793
 Safety and sanitation in school food service. 3797
 Sanitation and dishes--aspects old and new: Part I. 3805
 Today's dishwashing machine operator. 3815
 12 sensible solutions to dishwashing dilemmas. 3830
- DISORDERS**
 Nutrition and "the pill". 379
DISORDERS OF BODY PARTS AND SYSTEMS
 Studies in disease ecology. 301
 Obesity - part 3. 434
 Some interactions between nutrition and stress. 496
 Where old age begins (Slides). 604
 Diabetes. 2919
- DISPOSABLES**
 Gallup survey - have patrons accepted disposables - absolutely or conditionally? 1579
 Single service systems: exclusive survey showing trends and attitudes towards foodservice disposable systems and permanent ware 1972. 1596
 Single service ware and today's consumer. 1665
 Single service: facts, not talk. 1666
 Single service: the creative plus. 1667
 Disposables and disposability. 1700
 Youth speaks out on single service ware. 3129
 Package development for the foodservice industry. 3863
- DISTRIBUTIVE EDUCATION**
 Food service management: A distributive education annual. 824
 A career information unit for distributive education. 3342
 Food service: an adult distributive education publication. 3485
- DISTRICT OF COLUMBIA**
 How the District feeds its kids. 2009
 Washington III. 2234
 Standardized equipment helps launch new 1400 ft. Flagship. 3767
 Holiday school lunches get nutritional twist. 3998
 Washington workshop: milestone in school lunch planning. 4016
- DOCUMENTATION**
 Documentation in education. 2210
 AV cataloging and processing simplified. 2244
 How to control a training program even when it's out of your hands. 3449
- DONATED FOODS**
 Food for thrifty families. 558
 The commodities controversy: food for your lunch. 632
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8A. 728
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8B. 730
 Management procedures and records. 767

- Processing contracts was more bread. 1919
 Their daily bread. 1984
 A study of the effect of certain management factors on nutritive value and pupil participation in the school lunch. 2040
 Our child feeding overseas - a development resource for the seventies? 2043
 You can help fight hunger in America. 2089
 Child nutrition programs. 2090
 Guide for warehousing. 2351
 Food storage guide for schools and institutions. 2354
 Happiness begins with supplemental foods. 2538
 A study of foods consumed by Navajo people receiving foods donated by the United States Department of Agriculture. 2740
 Cuttings give quality guideline. 3036
 Processing contracts for donated commodities. 3106
 How to use donated food. 3162
 Truck and roasting option (a model based on the distribution of donated commodities). 3693
 Vitamin-enriched USDA foods get tender loving care. 3894
 What's being done about malnutrition and hunger? 3950
 School feeding in developing countries: an overview of program activity and problems as perceived by CARE staff abroad. 3956
 Peanuts join donated foods list. 3968
 School lunch program booms in Fulton County, Ga. 3990
 Run for your breakfast--to school. 3991
 Sound bodies, sound minds, clean plates. 3992
 How consumer food programs improve diets, fiscal '67; an activity report for these programs which are designed to combat hunger in this country. 3999
 Food for summer camps. 4000
 Cincinnati summer food service demonstration project: special food service program for children; Cincinnati, Ohio, 1972. 4011
 Nine week menu cook book. 4108
 Survey of food distribution to institutions - 1972. 4179
- DOUGHNUTS**
 Microwave proof donuts. 3881
- DRAMATIC PLAY**
 visual aids in nutrition education. 1095
 Preparation of inexpensive teaching materials. 1163
 Techniques for effective teaching. 1169
 Puppets are effective teachers. 1221
- DRESSINGS**
 Advantages of apo carotene in coloring non-standardized dressings and spreads. 1790
 Developing a product to make salads taste special. 1823
 Formulating low calorie foods with carbohydrate gums. 1856
- DRIED BEEF PRODUCTS**
 Institutional meat purchase specifications for cured, dried, and smoked beef products--series 600. 740
- DRIED FOODS**
 Microbiology of frozen cream-type pies, frozen cooked-peeled shrimp and dry food--grade gelatin. 305
 Food service for the Army and Air Force. 373
 Canned sauces made with four types of processed eggs. 1818
 Dry sauces, soap sires reap benefits of new ingredient: low moisture apple solids. 1831
 The beanery. 2300
 Food purchasing. 2309
 Effect of packaging on quality of dehydrated potato granules during storage. 2317
 Fortification of nonfat milk solids with vitamins A and D. 2427
 Legumes in human nutrition. 2448
 Inaccuracies in assessment of dried milk. 2953
 Nutritional evaluation of food processing. 3048
- DRIED FRUITS**
 Effect of storage and processing on sulfur dioxide in preserved fruit. 1836
- DRIVE TO SERVE PROGRAM**
 Food guide & recipe book for the Drive to Serve Program. 2176
- DRUGS**
 Drugs and nutrition. 156
 Interactions of nutrients with oral contraceptives and other drugs. 257
 Potentially, why? 2467
 The fat man and the addict: The biology of addiction. 2694
 Back to folk medicine: the pros and cons. 2723
 Some drugs we would like to have in nutrition and metabolism. 2812
 Nutritional side effects of drugs. 2829
 Drugs and their interrelationships with nutrition. 2926
- DRY ICE**
 Fast-freezing the DU way. 2307
- EASLY CHILDHOOD EDUCATION**
 Nutrition the 1-2-3-4 way. 415
 Hawaii follow through. 3423
- EAST ASIA**
 A select bibliography of East-Asian foods and nutrition arranged according to subject matter and area. 4150
- ECOLOGICAL**
 Man, health, and environment. 230
 Malnutrition, learning, and behavior. 289
 The ecology of malnutrition in Central and Southeastern Europe. 297
 The ecology of malnutrition in five countries of Eastern and Central Europe. 298
 The ecology of malnutrition in the French speaking countries of West Africa and Madagascar. 299
 The ecology of malnutrition in Northern Africa. 300
 Studies in disease ecology. 301
 Legal requirements for food safety. 696
 Ecological pressures on nutritional resources. 807
 Bioenergetics: an ecological approach to nutrition education. 1038
 Disposables and disposability. 1708
 Pollution, people, power and profit - forces at work to change packaging. 1912
 Food. 2552
 The ecology of malnutrition in Middle Africa. 2710
 The ecology of malnutrition in seven countries of southern Africa and in Portuguese Guinea. 2711
 The ecology of malnutrition in eastern Africa and four countries of western Africa. 2712
 World food resources. 2973
 Food industry sourcebook for communication. 4155
 Science for better living. 4176
 Outdoor-USA. 4177
- ECONOMIC DEVELOPMENT**
 The nutrition factor: its role in national development. 2460
 A practical guide to productivity measurement. 3137
 Productivity in the food industry: a preliminary study of problems & opportunities. 3205
- ECONOMIC EDUCATION**
 Preventing waste (File Loop). 1496
- ECONOMIC INFLUENCES**
 Percent of income spent for food: estimates from national income and household survey data. 32
 Child malnutrition and its implications for schools. 113
 Dietary intake and physical development of Phoenix area children. 147
 Food and nutrient intake of children from birth to four years of age. 190
 Growth of preschool children in the North Central Region. 228
 Improving nutrition in less developed areas. 254
 Nutrition notes: consumer and food industry equally responsible for poor nutrition. 410
 Nutritional status of Negro preschool children in Mississippi - impact of education and income. 426
 Food and nutrient intake of individuals in the United States; spring 1965. 534
- Dietary levels of households in the United States, spring 1965. 545
 Practices of low-income families in feeding infants and small children with particular attention to cultural subgroups. 563
 What influences malnutrition? 595
 The three A's of change - Anticipating, Accepting, Actuating. 978
 Health education - a conceptual approach. 1229
 A study of school feeding programs - I. Economic eligibility and nutritional need - II. Effects on children with different economic and nutritional needs. 2068
 Food prices (Feb. 1973). 2379
 Food spending and income (Feb. 1973). 2380
 What's behind rising food costs? 2406
 Two poverty equal one hunger. 2931
 Priorities in nutrition. 2988
 There ought to be laws against the laws. 3015
 Food additives: Some economic considerations. 3831
 International conference on nutrition, national development, and planning, Massachusetts Institute of Technology, 1971. 3907
 Farm-food market basket statistics (Aug. 1973). 4133
 Food prices (Aug. 1973). 4134
 Food prices (Nov. 1973). 4135
 Food spending and income (Aug. 1973). 4136
 Food spending and income (Nov. 1973). 4137
 Nutrient fat (Nov. 1973). 4158
 Per capita food consumption (Feb. 1973). 4161
 Per capita food consumption (Aug. 1973). 4162
 Per capita food consumption (Nov. 1973). 4163
 Supply and utilization (Feb. 1973). 4169
- ECONOMICS**
 The lunch bunch study. 131
 The hotel and restaurant business. 642
 Changes in food wholesaling. 773
 Comparison of coat structures of food stores and eating and drinking places. 733
 Walk-in cooling. 1682
 Food aid: a selective annotated bibliography on food utilization for economic development. 2226
 The elements: Nature's wrath jolts a complacent urban nation. 2979
 Wild man or prophet? How we got into this self-imposed economic blockade and how can we get out of it? 2985
 Priorities in nutrition. 2988
 The nation: Glass, glass more! Better! And surprise--prices go up. 2989
 Food crisis '73: The year the bottom dropped out of the cornucopia. 3002
 The world: Barter America's corn-fed beef for imported extravaganzas. 3003
 Accounting made easy. 3060
 Foodservice tender contract: Can 1973 be a billion-dollar year? 3289
 Priority of nutrition in national development. 3906
 Other current projects. 3936
- EDUCATION**
 ASBO resolution affirms dedication to educational and food service needs of students. 48
 California states its position. 102
 How up-to-date is your nutrition knowledge. 247
 Rap sessions with Dr. Perrysan--A dialogue with seminar participants. 466
 Education in the States: nationwide development since 1900. 645
 Accountability '70, food service style. 751
 Communication - Change. 780
 The space and the astronaut. 894
 School board source of foodservice support. 943
 A guide to the evaluation of educational experiences in the armed services. 1017
 Educational directions. 1078
 Procedure for developing, submitting and evaluating individual projects. 1216
 A teacher's guide of student nurses' learning experiences in diet therapy

SUBJECT INDEX

EDUCATIONAL ADMINISTRATION

clinical practice related to total nursing care of patient, for use in schools of nursing. 1235
 So you want to get ahead? 1245
 Community action: the nonprofessional in the educational system. 1288
 Undergraduate training in nutritional science. 1298
 P.O.D aids needy children. 1998
 The impact of school food service, its value to education and its future. 2013
 Summer programs offer 'three squares'. 2073
 Documentation in education. 2210
 Educational attainment of U.S. population. 2225
 How to lay your hands on information. 2238
 Directory of films for data education. 2275
 Directory of educational information centers. 2290
 Education directory. 2291
 The professional training of the hospital dietitian. 2505
 Citrus fruit and nutrition. 2566
 There's more to food than eating!. 2807
 Diabetes. 2919
 Assessment of post-seminar learning and of three methods of contact on innovation efforts in nutrition education. 2922
 Using public seminars and institutes. 3390
 Water: energy for life. 3527
 Correspondence study: a review for trainers. 3533
 History and geography served at lunch. 3987
 Projections of educational statistics to 1978-79. 4181

EDUCATIONAL ADMINISTRATION

Education in the States: nationwide development since 1900. 645
 The school administrator and the food service program. 920
 A study of the educational aspects of the School Lunch Program in South Carolina. 1166
 What schools are doing. 2099
 Standards for school media programs. 2201
 State departments of education, state boards of education, and chief state school officers. 4180
 Education directory: state governments 1969-1970. 4182

EDUCATIONAL FINANCE

Education in the States: nationwide development since 1900. 645
 Principles of public accounting. 987
 Save for a change: ideas to cut costs. 1508
 Educational opportunity bank. 204a
 Education in the seventies. 2292
 The year-round school: faddish or feasible. 2297
 Purchasing manual. 4196

EDUCATIONAL GAMES

Fuel puzzle; basic 4; plan-a-meal. 371
 The calorie game. 1043
 Everywhere that Mrs. Farley went... 1084
 Getting the most for your media dollar. 2. 1108
 Innovations in nutrition education: programs and methods. 1125
 Teach nutrition with games. 1162
 Techniques for effective teaching. 1169
 Nutrition education in school lunch. 2523
 Good loser (game). 2536
 Encouraging the use of protein-rich foods. 2567
 Menu rummy (game). 2608
 Teena Entertain. 2763
 Nutrition insurance (Game). 2778
 FAN food cards (Playing cards). 2790
 Hamburgers and You (Game). 2903
 Yanny rummy (Game). 3306
 Food bingo (game). 3386
 Lingo (Game). 3358
 Wheels, a nutrition game of chance and skill. 3381
 Try something new. 3468
 The communications game. 3560
 Food-o (Game). 3584

EDUCATIONAL INFLUENCES

Nutritional status of Negro preschool children in Mississippi - impact of education and income. 426
 Two poverties equal one hunger. 2931
 The meaning of school lunch. 3954

EDUCATIONAL METHODS

Learning better nutrition. 2825
 New ideas in dietetic training. 3a21
 Instructional design. 3a42
 Preparing instructional objectives. 4152

EDUCATIONAL OBJECTIVES

Practical guide to curricula and instruction. 3348
 Institute for home economics teachers on initiating, developing, and evaluating programs at the post high school level to prepare food service supervisors and assistants to directors of child care services: volume I: a post high school program in home economics (May 1, 1966-June 30, 1967); final report. 3406
 Measuring instructional intent or got a catch? 3463
 Can you trouble-shoot this lesson plan? 3562
 Results-oriented training designs. 3566
 A task unit concept for on-the-job training in food service. 3589
 Wisconsin home economics conceptual structure and planning guide for secondary schools. 3598

EDUCATIONAL PLANNING

Dietetic manpower trends in education and training. 1068
 Food information of homemakers and 4-H youths. 1096
 Food science and human nutrition. 1098
 Food science education. 1099
 Food science programs. 1100
 Human relations training - new value from a aligned technique. 1121
 Year-round school: districts develop successful programs. 1171
 New directions in community junior college programs - new students; new faculty. 1172
 Nutrition education of physicians - five commentaries. 1192
 Planning training activity. 1213
 Problems and progress in nutrition education. 1215
 Teaching successfully in industrial education. 1240
 Texas supervision. 1257
 To hand out or not to hand out. 1264
 Community action: the nonprofessional in the educational system. 1288
 Instructional television facilities. 1314
 How to forecast school enrollments accurately - and years and years ahead. 2237
 The innovative diffusion center: a potential concept to accelerate educational change. 2282
 General teacher references. 2265
 Education in the seventies. 2292
 Allied health education program in junior colleges/1970. 2293
 The year-round school: faddish or feasible. 2297
 Meaning and problems of planning. 3081
 The management of training. 3220
 What it will cost to go metric. 3288
 Nutrition teaching in medical schools. 3304
 Training and development handbook. 3318
 Principles of instructional skills. 3359
 Management development: the need for an eclectic approach: part I--classroom based systems. 3360
 Management development: the need for an eclectic approach: part II--job-based systems. 3361
 Four steps are no longer enough. 3400
 Schools are becoming increasingly valuable source of food service personnel, but time and money are needed before potential is reached. 3404
 Problems in determining training needs in an organization. 3416
 A flow chart for supervisory training. 3420
 A right now project: how to get ready to go metric in your school district. 3435

Tips for training with video. 3441
 A total training concept for management and technical training and development. 3460
 Measuring instructional intent or got a catch? 3463
 Metrics: your schools will be teaching it and you'll be living it--very, very, very soon. 3480
 Teaching and training. 3482
 You too can be a Cecil S. DeWille. 3486
 Teaching managers to manage. 3487
 A question of opportunity: women and continuing education. 3490
 Personnel training and employment needs of hospital food services in Tennessee. 3515
 Practical tips on training with CAI. 3531
 A philosophy of training...Revisited. 3537
 Health careers guidebook. 3574
 English as a second language--a teacher's view. 3599
 Priorities in higher education. 4013
 Preparing instructional objectives. 4152

EDUCATIONAL PROGRAMS

The application of nutrition information to persons trained in food service who do not have a dietitian as a continuous resource of nutrition information. 67
 The expanded food and nutrition education program. 171
 Basic principles of nutrition. 283
 How to push a good thing. 856
 Aptitudes in selection and training of food service personnel. 1029
 Dietetic manpower trends in education and training. 1068
 Files help career guidance program. 1090
 Food science and human nutrition. 1098
 Home study courses for food service employees - an Iowa program. 1112
 How professional are you? 1115
 School food service management. 1131
 School food service management. 1132
 School food service management, short course I. 1133
 Techniques in the preparation of fruits and vegetables. 1140
 New directions in community junior college programs - new students; new faculty. 1172
 Menu planning for school lunch, August 11-14, 1969: Teacher's guide. 1178
 A food service supervisor's course on a college campus. 1180
 Nutrition education in the funny papers. 1191
 Nutrition education of physicians - five commentaries. 1192
 Management I. 1201
 A partnership in evaluation - a case study in evaluation of a managerial training program. 1211
 Self-instructional program of training for food service personnel compared with group training. 1231
 A teacher's guide of student nurses' learning experiences in diet therapy clinical practice related to total nursing care of patient, for use in schools of nursing. 1235
 Training can be professional. 1268
 Training department becomes an income producer. 1269
 Shes, how and why to use training consultants. 1309
 Menu planning for school lunch, August 11-14, 1969. 1348
 Safety and sanitation: Course 6. 1752
 Mothercraft Centers combine nutrition and social sciences. 2028
 Standards and programs in day care center programs. 2065
 Profiles in quality education. 2095
 Methods and kinds of nutrition education (1961-72): a selected annotated bibliography. 2249
 The doing book: an experimental approach to consumer education. 2368
 Consumer education materials project. 2374
 ...Forging the missing link: nutrition education. 2498
 Nutrition education--an integral part of a school feeding program. 2655
 Recommendations of panels on nutrition

- teaching and education. 2890
 Recommendations of panels on nutrition teaching and education. 2891
 The scope of current nutrition education efforts [Panel]. 2935
 Manpower needs in the nursing home industry. 3189
 The management of training. 3220
 Effectiveness of program evaluation. 3237
 Nutrition teaching in medical schools. 3304
 Too little knowledge. 3316
 Can you teach creativity? 3341
 Practical guide to curricula and instruction. 3348
 Dropouts drop in to foodservice. 3365
 Culinary institute moves into a new era. 3371
 New ideas in dietetic training. 3421
 Hawaii follow through. 3423
 Tips for training with video. 3441
 Use of audio-visual techniques in training the hard-core. 3444
 Management training that every foodservice director and dietitian needs. 3464
 Management training index. 3465
 Preparing the mentally retarded in the areas of food preparation and service. 3471
 Project VIGOR; vocational cluster education, integrated and articulated grades 7 through 14 with guidance services, occupational exploration and work experience relevant to general education: first interim report. 3473
 Food service: an adult distributive education publication. 3485
 Teaching managers to manage. 3487
 A question of opportunity: women and continuing education. 3490
 An educational development plan for the Kaplani Community College--January 1967. 3494
 Practical tips on training with CAI. 3531
 Teaching dental health. 3534
 Results-oriented training designs. 3566
 Academic credentials: a challenge to training. 3596
 Wisconsin home economic conceptual structure and planning guide for secondary schools. 3598
 Revolution in educational facilities requires innovations in school food service. 3739
 Training programs in sanitation: Telling it like it is. 3816
 A coordinated approach to child nutrition. 3920
 Directory of food service schools. 4129
 Food science and related fields. 4180
- EDUCATIONAL PSYCHOLOGY**
 Psychology for effective teaching. 3489
- EDUCATIONAL RESOURCES**
 Conceptualizing the learning center. 1058
 Exploring local resources. 1087
 New directions in community junior college programs - new students: new faculty. 1172
 Nutrition education in the funny papers. 1191
 Planning for health education in schools. 2900
 Survey of instructional materials used and needed by some community workers. 2924
 The management of training. 3220
 A planning grant for the establishment of a center for the development of home economics instructional materials. 3335
 Using public seminars and institutes. 3390
 Help from the CC. 3434
 Management training index. 3465
 Resources for creative teaching. 3491
 Academic credentials: a challenge to training. 3596
 Training programs in sanitation: Telling it like it is. 3816
 A conceptual framework for the diffusion of innovations in vocational and technical education. 4146
 Learning resource centers. 4160
- EDUCATIONAL TRENDS**
 Can you teach creativity? 3341
- EFFECTIVE TEACHING**
 Broadwell on instructor evaluation. 3330
 Evaluation in the teaching of home economics. 3462
 Measuring instructional intent or got a catch? 3463
 Psychology for effective teaching. 3489
 Pictures in training. 3518
- EGGS**
 Quantity cooking and food preparation. 1377
 Eggs (Transparencies). 1419
 Give your eggs a break (Pils Loop). 1437
 Omelet (Pils loop). 1479
 Custard sauces made with four types of processed eggs. 1818
 Egg solids: making the convenient more convenient. 1838
 Convenience food systems: Sacramento develops a semi-convenience system. 1986
 Fat egg in your pizza. 2159
 Purchasing. 2310
 Purchasing eggs for food service establishments. 2320
 How to buy eggs (in Spanish). 2398
 Chinese foods and traditions. 2521
 Egg grades: a matter of quality (Motion Picture). 3048
 Current practice in further processed eggs. 3841
 Egg science and technology. 3886
 How to buy eggs (Slides/Cassette tape). 4208
- EL SALVADOR**
 Problems and prejudices encountered in introducing new foods in developing countries. 2977
- ELDERLY (65 + YEARS)**
 Helping older persons meet their nutritional needs. 236
 Nutrition and health-screening services for the elderly - report of a demonstration project. 382
 Nutrition education is behavioral change. 396
 Nutrition programs for senior citizens. 414
 Nutrition to meet the human needs of older Americans. 416
 Nutritional problems after fifty. 423
 Psychological implications of the nutritional needs of the elderly. 462
 School board source of foodservice support. 943
 A guide to nutrition and food service for nursing homes and homes for the aged. 986
 3rd-agers - the new hedonists. 1008
 Nursing home meal planning. Food purchasing, and management. 1372
 Feeding the elderly: the baby of school lunch. 2000
 L.A. kids get hot meals this summer; their grandparents get something, too. 2018
 Meals for the elderly. 2024
 Nutrient contribution of a meals program for senior citizens. 2033
 Portable meals contribute to nutrition education efforts. 2045
 School lunch in High Point: a community pride. 2055
 School lunch in High Point: a community's pride. 2056
 White House Conference on Aging - report of the Nutrition Section. 2101
 Food guide & recipe book for the Drive to Serve Program. 2176
 Aging and nutrition. 2267
 Nutrition for the elderly: the 101 experience. 2455
 Increasing the useful life span. 2607
 Nutrition education in group meals programs for the aged. 2791
 Basic concepts of aging--a programmed manual. 2821
 Food and nutrition in a health related facility. 2867
 Nutritional requirements--the later years. 2877
 Eating and aging. 2902
 The senior chef. 2958
 Management of human resources. 3196
 Kitchen procedures manual. 3644
 Guides for food service and kitchen planning in homes for the aged. 3726
- Meals delivered meals for older Americans. 3914
 Guidelines for Meals-on-Wheels and congregate meals for the elderly. 3925
 Model for a nutrition program for the elderly. 4119
- ELECTRICITY**
 Control patterns for the cooking battery. 791
 The air conditioning story; part 5. 1549
 The case for the electric steam generator. 1561
 The imperative of adequate wiring - part 2. 1591
 Role of a unique product safety testing organization. 1658
 Systems solution for the 73's; part 1. 1674
- ELEMENTARY EDUCATION**
 The good foods book. 53
 Alexander's breakfast secret (Filmsstrip). 55
 Dudley the Dragon. 61
 Breakfast; 4-4-3-2 way (Show 'N Tell). 99
 The great nutrition puzzle. 103
 Psa with food facts. 137
 Doing great things (Motion picture). 154
 Nutrition education guide. 158
 Food and nutrition education in the primary school. 187
 Food, energy and you (videocassette). 210
 Food, energy, and you (Motion picture). 211
 A nutrition guidebook for elementary school teachers. 221
 A resource handbook for teaching nutrition in the elementary school. 223
 Whitey and Whiskers and food. 224
 Food facts and fun with "Butter & Eggs". 227
 Journey into nutrition (Motion picture). 271
 Focus on nutrition. 295
 Nutrition education in the elementary schools. 312
 Uncle Jim's dairy farm. 330
 How we take care of our teeth. 331
 More milk please!. 335
 My friend the cow. 336
 Food and care for dental health. 340
 Doing better at work and play. 343
 Animals that give people milk. 344
 Where we get our food. 346
 What did you have for breakfast this morning? 347
 Let's take milk apart. 350
 Taking milk apart. 351
 How your body uses food. 353
 Fuel puzzle; basic 4; plan-a-meal. 371
 Nutrition education practices in elementary schools in Hawaii. 397
 Nutrition in music (Audiotape). 408
 Nutrition instruction and lunch surveys with second graders. 409
 Understanding food. 511
 Teaching nutrition in the elementary schools. 545
 Jane and Jimmy learn about fresh fruits and vegetables. 569
 You and your food (Motion picture). 617
 You and your food (Motion picture) (Spanish). 618
 Hello U.S.A. 644
 Bioenergetics: an ecological approach to nutrition education. 1038
 Criteria for the selection of records, filmstrips and files for young children. 1065
 The effect of a nutrition education program at the second grade level. 1081
 An experiment in integrating nutrition education into the elementary school curricula [A panel]. 1086
 Film and the media (Evolution). 1089
 Food--life depends on it. 1103
 Influence of nutrition education on fourth and fifth graders. 1124
 Lunch-rooms etiquette (Motion picture). 1152
 Teach nutrition with games. 1162
 What will I be from 1 to 2. 1167
 Nutrition knowledge and attitudes of early elementary teachers. 1198
 See learners about the use of assessments in cooking. 1238
 The three R's help make good eating

ELEMENTARY GRADES

- important. 1263
Cooking is fun. 1471
Nutrition education in school lunch. 2523
Encouraging the use of protein-rich foods. 2567
Measurement and evaluation, 1966-67 (p. 1. 89-10, title I). 3312
The development of a guide through cooperative action research for the purpose of integrating the School Lunch Program into the elementary school curriculum. 3319
The mother-child cook book. 3395
A sourcebook of elementary curriculum programs and projects. 3424
Basic health science d'Agostino, ariel McKinlock. 3590
- ELEMENTARY GRADES**
Seasonal experiences. 2507
Teaching the young child good eating habits for life. 2734
Sensible nutrition makes the scene, Grades Four, Five, Six. 3299
The fare. 3349
Worksheets for primary arithmetic and language arts. 3350
Aunt friends at home and school. 3352
Our friends in story. 3353
Preparing our noon lunch at home alone. 3354
Cosmetology helpers. 3355
Food skits for elementary grades. 3356
Foods in the Easter traditions. 3357
Framework for health instruction in California public schools. 3399
Health curriculum materials, grades 4, 5, 6. 3501
- ELEMENTARY SCHOOLS**
School building design sets educational philosophy in Boyertown. 1660
Nutrition education in elementary school programs. 2624
Recommendations of panels on nutrition teaching and education. 2890
Recommendations of panels on nutrition teaching and education. 2891
In-service teacher workshops. 3338
In-service nutrition education for elementary teachers. 3550
Nutrition course for elementary teachers by telephone (Telnet). 3583
School lunch census now suit student tastes. 3621
Type A--the ethnic way. 3909
Buffalo builds lunch program. 3913
Update: ARA'S Detroit school service. 3915
For ARA Detroit: the first school day. 3924
Good food and goodwill come packaged together. 3931
2 ways to make school lunch fun!. 3957
School foodservice in Knoxville. 3979
The St. Louis story. 3985
School lunch program boost in Fulton County, Ga. 3990
Run for your breakfast--to school!. 3991
A school lunch for all seasons. 4003
Statistics of public elementary and secondary day schools, fall 1972. 4138
Education directory 1972-73. 4186
- ELIGIBILITY**
New standards for school lunch. 3040
New policy helps feed needy children. 3975
Breakfasts brighten summer school mornings. 3945
Food for summer camps. 4000
National school lunch program. 4004
Closing the nutrition gap: the child nutrition act of 1966. 4005
- EMBRYOLOGY**
The Beginning of life (Filmstrip). 85
- EMERGENCY FEEDING**
Mulligan stew: Count down 4-4-3-2 (Motion picture). 315
Mulligan stew: Count down 4-4-3-2 (Videocassette). 316
Food service for the Army and Air Force. 973
A meal for emergency case feeding indoors. 1474
A guide to food programs in Montgomery County. 2027
Nutrition services of the American Red Cross. 2037
Thousands come to dinner. 2077
A guide to food programs in Montgomery County, Maryland. 4139

- EMERGENCY FOOD AND MEDICAL SERVICE PROGRAM**
Food for all. 3944
- EMOTIONAL DEVELOPMENT**
A comparison of human development with psychological development in T-groups. 3603
- EMOTIONALLY DISTURBED**
Food and nutrition education for mentally disturbed women. 191
Eating disorders. 2485
- EMPLOYEE THEFT**
Preventing employee theft (Film Loop). 924
- EMPLOYMENT OPPORTUNITIES**
The world of food. 643
The dietetic professional in the labor force. 1069
Education and training for industry - volume I. 1127
Minority view: dupeing ground or opportunity? 1160
Your future in restaurants and food service. 1307
Write your own ticket (Filmstrip/Record). 1316
Education in the seventies. 2292
Supershopper. 2314
Extra summer help at your doorstep. 3084
Supervisory selection program for disadvantaged or minority groups. 3168
Identifying and developing women for management positions. 3195
Putting the squeeze on racial discrimination. 3232
Status of curricular development in the field of commercial food at the non-baccalaureate level. 3311
A study of career ladders and manpower development for non-management personnel in the food service industry. 3364
A pilot study for gainful employment in home economics; volume IV - a suggested curricular guide for preparing food service workers for entry level jobs. 3366
Career guidance: think food! (Motion Picture). 3377
Cooks and chefs (film loop). 3389
The role of women in training and development. 3398
Institute for home economics teachers on initiating, developing, and evaluating programs at the post high school level to prepare food service supervisors and assistants to directors of child care services; volume I: a post high school program in home economics (May 1, 1966-June 30, 1967); final report. 3406
Employment opportunities in which knowledge and skill in home economics are needed. 3412
The National Restaurant Association's career and training study investigating development of individual as food service employee and its implications. 3418
To develop work evaluation and work training techniques designed to facilitate the entry of mildly mentally retarded into service occupations: final project report. 3419
Great variations found in contract feeding segment of the industry: impact of client is vital factor in efficiency of operation in this area of industry. 3427
An integrated approach to supervisory training for hiring the hard-core. 3469
Higher education guidelines: executive order 11246. 4178
- EMPLOYMENT PRACTICES**
An integrated approach to supervisory training for hiring the hard-core. 3469
Academic credentials: a challenge to training. 3596
- ENGLISHIENS**
USDA creates nutritive functional products. 3849
A consumer's dictionary of food additives. 4187
- ENCYCLOPEDIAS**
Woman's Day encyclopedia of cookery, vol. 3. 2182
Woman's Day encyclopedia of cookery, vol. 1. 2183
Woman's Day encyclopedia of cookery, vol. 10. 2184

- Woman's Day encyclopedia of cookery, vol. 11. 2185
Woman's Day encyclopedia of cookery, vol. 12. 2186
Woman's Day encyclopedia of cookery, vol. 2. 2187
Woman's Day encyclopedia of cookery, vol. 4. 2188
Woman's Day encyclopedia of cookery, vol. 5. 2189
Woman's Day encyclopedia of cookery, vol. 6. 2190
Woman's Day encyclopedia of cookery, vol. 7. 2191
Woman's Day encyclopedia of cookery, vol. 8. 2192
Woman's Day encyclopedia of cookery, vol. 9. 2193
Larousse gastronomique. 2250
Encyclopedia of fruits, vegetables, nuts and seeds for healthful living. 2657
The encyclopedia of food. 4184
- ENDOCRINE DISORDERS**
Endocrine adaptation to malnutrition. 2732
Rational institute of arthritis and metabolic diseases. 2755
- ENERGY**
Foodservice industry counts crusade to conserve natural gas. 22
Nutrition II. 69
The behavioral cybernetic components of human nutrition. 89
Calories, energy and weight control. 106
Nutrition. 111
Exercise, dietary intake, and body composition. 170
The Joule - unit of energy. 270
Remarks on the Joule. 469
An industrial view of nutritional labeling and nutrition education. 692
Ecological pressures on nutritional resources. 807
Bioenergetics: an ecological approach to nutrition education. 1038
Food chemistry. 2447
Nutritional review. 2568
An index of food quality. 2604
Lysine supplementation of wheat gluten at adequate and restricted energy intakes in young men. 2847
Nutrition (Transparencies). 3310
How safe is microwave energy?. 3730
Recommended? Not recommended? An update on microwave ovens. 3753
- ENERGY CRISIS**
Energy 'brownout' hits the foodservice business. 3004
Lighting breakthrough conserves electrical energy. 3742
- ENERGY METABOLISM**
Nutrition: a course for school food service personnel. 101
Food, energy and you (Videocassette). 210
Food, energy, and you (Motion picture). 211
In defense of body weight. 255
The Joule - unit of energy. 270
Remarks on the Joule. 469
The myth of diet in the management of obesity. 2476
Obesity: a serious symptom. 2477
Adolescent nutrition and growth. 2611
Are we getting too much out of food? 2612
Weight regulation is man-physiological and psychological factors. 2652
Water: energy for life. 3527
- ENGINEERED FOODS**
Nutritional aspects of engineered foods and delivery systems in school food service. 420
Focusing on feeding kids. 2003
Food service approaches in schools without full facilities. 3667
New foods in child nutrition programs: FNS "new food" notices. 3834
Textured foods and allied products. 3846
Texturization: vegetable proteins. 3873
USDA is interested in 'engineered foods' that can offer improved nutrition. 3880
Products and systems evaluated and industry liaison. 3895
How can we strengthen school food service. 4019

ENGINEERING

Make-up air system practical for busy restaurants. 3727
ENGLISH (SECOND LANGUAGE)
 English as a second language--a teacher's view. 3599

ENGLISH INSTRUCTION

ES/L English. 1147
 English as a second language--a teacher's view. 3599

ENRICHED FLOUR

Iron enrichment. 2769

ENRICHMENT

Enrichment facts for the consumer. 17
 Contribution of certain nutrients added to foods to dietary intake. 127
 The dietary iron controversy. 148
 The need for cereal foods of improved protein value in the United States. 157
 Enrichment and fortification of foods, 1966-70. 167
 The experts debate: the added enrichment of bread and flour with iron. 172
 The heart of the matter - a matter of opinion. 233
 Mulligan stew: Count down 4-4-3-2 (Motion picture). 315
 Mulligan stew: Count down 4-4-3-2 (Video cassette). 316
 Of (iron) pots and pans. 437
 Round-table discussion. 479
 Independent bakers prove main advantage of nutritional enrichment. 1869
 Nutritional. 1901
 Recent developments in the vitamin technology of bread--history pertinent today. 1926
 Composition of foods. 2280
 Iron in enriched wheat flour, farina, bread, buns, and rolls. 2429
 Improvement of nutritive quality of foods. 2433
 Improving the nutritional quality of food. 2506
 Absorption of fortification iron is breed. 2510
 Enrichment of milk with iron. 2543
 Biological utilization of iron from sources used for food enrichment. 2569
 New mileposts in nutrition. 2609
 Improvement of the nutritive quality of foods--general policies. 2635
 The vanishing American seal. 2683
 Iron enrichment. 2769
 Lysine supplementation of wheat gluten at adequate and restricted energy intakes in young men. 2847
 Consumers say prefer a nutritionally balanced candy. 2925
 Utilization of novel proteins for human food. 2962
 Feeding the world of the future. 2984
 Improving the nutritive quality of cereals. 3892
 Vitamin-enriched USDA foods get tender loving care. 3894

ENRICHMENT AGENTS

Enrichment facts for the consumer. 17
 Enrichment and fortification of foods, 1966-70. 167
 Notebook on soy: why 'engineered' foods at school. 1899
 Absorption of fortification iron in bread. 2510
 Enrichment of milk with iron. 2543
 A consumer's dictionary of food additives. 4187

ENROLLMENT

How to forecast school enrollments accurately - and years end years ahead. 2237
 Projections of educational statistics to 1978-79. 4181
 Education directory 1972-73. 4186

ENVIRONMENTAL FACTORS

Diet in early life in relation to atherosclerosis. 143
 Man, health, and environment. 230
 Hunger and malnutrition - whose responsibility? 249
 Studies in disease ecology. 301
 Nutritive value of "organically grown" foods. 432
 Obesity - new happenings. 433
 Some interactions between nutrition and stress. 496
 Some thoughts on food and cancer. 497
 T.L.C. and the hungry child. 509
 Time-temperature and time-weight losses in veal roasts. 526
 Microwave vs. conventional cooking of

vegetables at high altitude. 1883
 Food for tomorrow: resources, environment, distribution. 1985
 Sugar, acid, and flavor in fresh fruits. 1943
 As others see us. 1973
 The long-term consequences of protein-calorie malnutrition. 2516
 Vulnerability of children to lead exposure and toxicity. 2695
 Obesity--part 4: Causes. 2862
 Parents give children bad habits. 2878
 Introduction to public health. 2955
 Energy 'brownout' hits the foodservice business. 3004
 Make-up air system practical for busy restaurants. 3727
 Preventing lead poisoning in children. 3801
 Symposium on environmental quality and food supply, 1972, Washington, DC. 3813
 Health hazards of the human environment. 3828
 Safe use of pesticides. 3829
 Losers: The feeding of poor kids. 3967

ENZYMES

Diet as a regulator of metabolism. 141
 Intestinal absorption (Slides). 259
 Lipase and flavor development in some Italian cheese varieties. 1874
 Some applications of enzymes of microbial origin to foods and beverages. 1935
 Enzymes in food processing and products, 1972. 1966
 The chemicals of life. 2445
 Disaccharide intolerance. 2522
 Hereditary galactosemia. 2603
 The two-carbon chain in metabolism. 2775
 Iron deficiency anemia and scholastic achievement in young adolescents. 2942
 The science of food preservation. 3833
 Food preservation by irradiation: Update. 3944

EQUIPMENT

Nutrition and feeding of infants and children under three in group day care. 561
 Food service equipment industry. 624
 The hotel and restaurant business. 642
 Work improvement. 769
 Colorado school lunch handbook. 778
 Convenience food systems: vote "yes" on a convenience foods system? 794
 Security for business and industry. 849
 Planning and operating a successful food service operation. 868
 The basic four of work. 870
 Science of home economics and institutional management. 933
 The science of housekeeping. 982
 School and institutional lunchroom management. 996
 Instructor's outline for foundations of school food service. 1094
 Food service; teachers guide. 1174
 New professionals to the rescue. 1179
 Curriculum guide for food service instructional program in Pennsylvania. 1212
 Cosellaryen 3 & 2. 1276
 The video cassette, October 72. 1301
 The components of communication. 1311
 Diversity and experimentation pay off in progress: hospital food service the Kaiser way. 1330
 You can have both unit-by-unit autonomy and multi-unit savings: Kaiser's southern region proves it. 1371
 The ABC'S of frying...A profit primer; breeding and batter sizes; why throw away frying fats; in frying, system is everything; frying equipment. 1373
 Efficiency escalation in school lunch programs. 1418
 Kansas State develops dry mix for yeast bread. 1455
 Elements of food production and baking. 1456
 Kids are eating "airline" lunches. 1457
 Satellite suggestions from Laredo. 1507
 biscuit manufacture. 1544
 Advances in food service equipment. 1548
 The air conditioning story; part 5. 1549
 Around the sea with gas-fired tilting braising pans. 1554
 Automated materials handling, labor-saving equipment, and services of food service contractors are in school food service picture. 1555
 Kitchen standards for the Board of Education of Baltimore County. 1556
 The best investment we've ever made. 1557
 The case for the electric steam generators. 1561
 The case of drop-ins vs. free-standing food service equipment. 1562
 Cold beverage systems. 1564
 Control of use of space end equipment. 1565
 A directory of systems capability. 1569
 Equipment census: 1973 Institutions/VPM report on age, type and status of food-service equipment. 1572
 Facilities for development: pilot plant dedicated to snack food research. 1574
 Forty new ways for school feeding. 1576
 Hot beverage systems. 1581
 How to get better service from your gas range. 1586
 The implementation of a simplified inplant food service system. 1592
 The preparation kitchen. 1594
 Is your kitchen obsolete?--holding and serving units keep food wholesome and tasty. 1601
 Is your kitchen obsolete?--deep fat fryers. 1602
 Food service planning. 1606
 How to select and care for serviceware, textiles, cleaning compounds. 1607
 Miscellaneous small equipment (Pila loop). 1610
 New models 1971 - coffee brewers, serving equipment, toasters. 1640
 New models 1971 - fry kettles & filters. 1641
 Instructor's guide for presenting equipment use and care. 1643
 Facilities guide. 1644
 How the trend is to waste coprocessors. 1645
 Our evolving technology. 1647
 Science fundamentals: a background for household equipment. 1648
 Household equipment. 1649
 A professional's tour guide; Big Rec's Foodservice. 1652
 Profile plan of a food service operating system for the 70's; part 3. 1653
 Put it on 'wheels' for convenience and flexibility. 1654
 Reconstituting ovens: for foods at the top of the "raw-to--ready" scale. 1656
 Role of a unique product safety testing organization. 1658
 Second-generation reconstitution systems. 1661
 Single service ware end today's consumer. 1665
 Six solutions to ware handling. 1668
 Size up the modern electric griddles. 1669
 A systems approach to warewashing equipment. 1673
 Systems solution for the 73's; part 1. 1674
 Systems support with key processing equipment. 1675
 Equipment guide for preschool and school age child service institutions. 1679
 The use & abuse of equipment. 1680
 Planning the school food service facilities. 1681
 What is the best seating for lunchroom? 1684
 What makes kitchens work right? 1685
 The complete book of cooking equipment. 1687
 The 3C's of atmosphere, II. 1688
 The 3C's of atmosphere, I. 1689
 1972 school food service showcase. 1692
 Dirty dirt--our aortal enemy. 1707
 Food sanitation: study course. 1728
 Kitchen safety: Preventing scalding injuries (Pila Loop). 1739
 Kitchen safety: Preventing scalding injuries (Motion Picture). 1740
 Plant operation: how to squeeze the cost from trash coprocessors. 1757
 A practical primer on essential sanitation concepts. 1758

EQUIPMENT MAINTENANCE

Cryogenic freezing cones of age. 1915
 Sub-systems 3 & 4: a simplified systems approach to fabrication & preparation. 1981
 Satellites in the suburbs. 2051
 Food for Peace around the world. 2080
 The Guide to convenience foods. 2143
 Handbook of household equipment terminology. 2200
 The IFPA encyclopedia of the foodservice industry. 2243
 Conversion factors and technical data for the food industry. 2259
 Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 2303
 Market category: school lunch programs. 2319
 Receiving practices in food service establishments. 2326
 Guide for warehousing. 2351
 Consumers all. 2402
 Guidelines for total parenteral nutrition. 2428
 Increasing productivity. 3079
 School lunch program. 3091
 A systems association. 3116
 Frozen foods in food service. 3118
 Food service for the extended care facility. 3174
 Food service in industry and institutions. 3267
 Texas Fred Dollar's big chance. 3271
 What it will cost to go metric. 3288
 Co-op buying: you pool your power and pocket your savings. 3291
 Visuals: the basics for instructions. 3313
 Take-out: Anything goes. 3613
 How shall we cook it? 3629
 Input-output: the commissary system. 3654
 Foodservice equipment: Yesterday, Today, Tomorrow. 3701
 How to buy equipment...Without getting burnt. 3702
 Can a dishroom be a pleasant place to work? 3703
 Common sense specifications produce quality equipment. 3704
 Cooperation gets the squeeze on trash handling costs. 3705
 Cleaning and assembling the Taylor Shake Freezer (Pila-strip/Cassette tape). 3706
 The economics of foodservice shelving. 3710
 Boosting productivity front of the house. 3712
 Design criteria: school food service facilities. 3714
 Small wares. 3715
 1974 foodservice equipment product directory. 3716
 Evaluation of dishwashing systems in food service establishments. 3717
 Equipping the modern school food service facility. 3718
 The cold facts about cold beverage dispensers. 3724
 Lighting breakthrough conserves electrical energy. 3742
 Cleaning and maintenance slide presentation for all Market Forge cooking equipment (slides). 3743
 Planning for efficiency (File loop). 3744
 New saw blade system assures portion control. 3745
 Planning and equipping the school lunchroom. 3746
 A guide to food service operation planning with information on preparing and submitting plans and specifications. 3747
 The productivity factor in refrigeration. 3751
 Quality fire protection for the haute monde. 3752
 A revolution in dishwashing. 3754
 Schools adopt centralized feeding systems. 3758
 Space age coactor keeps kitchens clean. 3763
 How to buy and place equipment. 3764
 Commissary guidelines: the problem areas. 3765
 Designing for convenience. 3766
 Standardized equipment helps launch new 1400 ft. Flagship. 3767
 The systems approach to warehousing.

3768
 Small canning facilities. 3769
 Improved methods and equipment for boning turkeys. 3770
 Planning the school food service facilities. 3773
 The modern handbook of garhology. 3814
 Lunch-in the teacher. 3911
 Directory of systems capability. 4130
 Catering handbook. 4185
 How to select refrigeration equipment. 4193
 Purchasing annual. 4196
EQUIPMENT MAINTENANCE
 Industrial foodservice and cafeteria management. 3281
 Problems in frying occur when careless frying procedures are followed. 3675
 Evaluation of dishwashing systems in food service establishments. 3717
 The case for specialty ovens. 3722
 In your kitchen obsolete--toasters and bun warmers. 3723
 Cleanliness--key to oven safety. 3728
 How to choose the right cleaning brush. 3733
 How to clean a fry kettle. 3734
 Cleaning and maintenance slide presentation for all Market Forge cooking equipment (slides). 3743
 Dishwashing. 3786
 Sanitation & safety for child feeding programs. 3788
 How to cut dish breakage in half. 3793
 For a clean restaurant...Look this close. 3800
 Oklahoma school lunch sanitation & safety: a guide. 3807
 The outdoor kitchen primer. 4081
EQUIPMENT STANDARDS
 Commercial gas fired and electrically heated hot water generating equipment. 1614
 Commercial powered food preparation equipment. 1615
 Automatic ice making equipment. 1616
 Manual food and beverage dispensing equipment. 1617
 Commercial bulk milk dispensing equipment and appurtenances. 1618
 Vending machines for food and beverages. 1619
 Detergent and chemical feeders for commercial spray type dishwashing machines. 1621
 Commercial cooking equipment exhaust systems. 1622
 Laminated plastics for surfacing food service equipment. 1623
 Dinnerware. 1624
 Air curtains for entranceways in food establishments. 1625
 Special equipment and/or devices. 1626
 Food service equipment and appurtenances. 1627
 Dispensing freezers including recommendations for installation. 1628
 Commercial cooking and hot food storage equipment. 1629
 Commercial spray-type dishwashing machines. 1630
 Soda fountain and luncheonette equipment. 1631
 Food service refrigerators and food service storage freezers. 1632
 The microwave oven safety debate. 3707
 Equipping the modern school food service facility. 3718
 Saws, slicers, food choppers: Pedestrian-sounding but vitally important. 3721
EQUIPMENT STORAGE
 All about cookware (Pila-strip). 1551
 Equipment census: 1973 Institutions/VFP report on age, type and status of foodservice equipment. 1572
 Household equipment. 1649
 The use & abuse of equipment. 1680
EQUIPMENT, HOUSEHOLD
 Teaching basic equipment in junior high. 3708
EQUIPMENT, SERVICE
 School lunch rooms. 1639
EQUIVALENCY TESTS
 State department of education policies. 754
 College accreditation policies for nontraditional education. 755
 Handbook for official GED Centers. 756
 Opportunities for educational and vocational advancement. 1016

A guide to the evaluation of educational experiences in the armed services. 1017
 Granting credit for service school training. 1018
 Kaciner's annual for the tests of general educational development. 1019
 The non-high-school-graduate adult in college and his success as predicted by the tests of general educational development. 1079
 What schools are doing. 2099
 Official GED Centers. 2196
 The New York Times guide to continuing education in America. 2274
ETHNIC
 When the Eskimo comes to town. 603
ESSAYS
 The Philosophy of taste, or Meditations on transcendental gastronomy. 2972
ETHNIC FOODS
 Tables of food composition: scope and needed research. 510
 Nutritional awareness instruction series for classroom use. 1088
 Food practices of some Sencos in Los Angeles County. 2478
 You can do something about rising food costs. 3610
 Type A--the ethnic way. 3909
ETHNIC GROUPS
 Lactose and silk intolerance. 2684
 Meals and snacks to match your mood. 2747
 Foods with an international flavor. 2761
 A Right to Survive. 2885
 Culture and education: Mexican American and Anglo American. 3384
 Shopping with Carnea for the fruit-vegetable group (slides). 3540
 Shopping with Carnea for the meat group (slides). 3541
 Type A--the ethnic way. 3909
 Catching the ethnic flavor. 4070
ETIOLOGY
 Lactose intolerance. 275
 Signs and symptoms. 3461
ETIQUETTE
 Lunch-rooms etiquette (Motion picture). 1152
 How to get in shape and stay there. 2562
 Meal management. 3173
EUROPE
 The ecology of malnutrition in Central and Southeastern Europe. 297
 The ecology of malnutrition in five countries of Eastern and Central Europe. 298
EVALUATION
 Accuracy of 24-hr. recalls of young children. 49
 Food choices. 112
 Teaching nutrition. 168
 Food and nutrition education in the primary school. 187
 Predicting application of nutrition education. 451
 Review of food grouping systems in nutrition education. 474
 Nutrition education research project - report of phase I. 532
 An evaluation of research in the United States on home nutrition. 536
 Heat evaluation handbook. 698
 College accreditation policies for nontraditional education. 755
 Guide to foodservice management. 776
 Management of food service. 820
 Development of evaluative procedures for assessing operational efficiency of school food services. 847
 Industry-wide response to the "raw-to-ready" scale. 863
 Appraising managers as managers. 873
 Profitable food service management through performance appraisal. 899
 Profitable food service management through job evaluation. 904
 Patrons speak out on menu presentation. 918
 A survey instrument for the evaluation of the economic efficiency of school food services. 952
 Opportunities for educational and vocational advancement. 1016
 A guide to the evaluation of educational experiences in the armed services. 1017
 Granting credit for service school training. 1018

- Improvement of personnel through testing, interviewing, orienting, training and evaluating - part 2. 102a
School lunch worker other than director or supervisor. 1025
Subjective evaluation of an experiential training program for food service personnel. 1037
Effects of an experiential training program for food service personnel. 1041
A preliminary investigation of the effectiveness of programmed instruction in teaching sanitation to non-professional food service employees. 1048
Criteria for the selection of records, filmstrips and films for young children. 1065
Selected aptitudes of food service personnel participating in two methods of training. 1072
The non-high-school-graduate adult in college and his success as predicted by the tests of general educational development. 1079
Toward better teaching of home economics. 1093
Food information of homemakers and 4-8 youths. 1096
Food quality evaluation--a learning technique. 1097
Human relations training - new veins from a neglected technique. 1121
Relationship of aptitudes to retention of learning and attitude change two years after food service training. 1122
Bases for vocational education for food service industry employees. 1134
Analysis of tests used to evaluate a training program for food service personnel. 1181
Development of an instrument to evaluate the effect of a school lunch training program. 1188
Retention of learning two years after an experiential training program for food service personnel. 1159
A study of the educational aspects of the School Lunch Program in South Carolina. 1166
Some aspects of an experiential training program for food service personnel. 1182
Training guide. 1189
An old standby that still works. 1202
A partnership in evaluation - a case study in evaluation of a managerial training program. 1211
Procedure for developing, submitting and evaluating individual projects. 1216
Programmed instruction in basic nutrition for college students. 1218
Effect of an instructional program upon complex cognitive behavior of food service workers. 1227
Seminar evaluation. 1232
Seminar evaluation plan [2] Reference list [3] Seminar participants. 1233
A teacher's guide of student nurses' learning experiences in diet therapy clinical practice related to total nursing care of patient, for use in schools of nursing. 1235
Teaching successfully in industrial education. 1240
A critical evaluation of in-service training for classified employees in selected educational organizations in the United States. 1246
A reference guide for evaluation of school lunch training. 1247
Subjective evaluation of an experiential training program for food service personnel. 1250
Training surveys surveyed. 1271
The development and evaluation of night units of programmed instruction designed to teach basic nutrition. 1306
The case of drop-ins vs. free-standing food service equipment. 1562
Special equipment and/or devices. 1626
The turned on table top. 1677
Evaluating the safety of food chemicals. 1886
An evaluation of the protein quality of a textured soybean product. 1961
A comparative study of the organoleptic acceptability of simulated meat products prepared in microwave and conventional ovens. 1968
- EMEP evaluated. 1991
Evaluation of USDA food programs. 1995
Standards and progress in day care center programs. 2065
Stinging attack bleats school lunch programs. 2067
Guides for writing and evaluating quantity recipes for Type A school lunches. 2175
Good references on day care. 2281
Effect of packaging on quality of dehydrated potato granules during storage. 2317
What today's consumers are saying about frozen foods. 2405
Nutrition for the elderly: the AOA experience. 2455
Measuring dietary intake in pre-school children. 2466
Sensory evaluation of foods. 2509
Scope for nutrition education in the elementary school programs. 2533
Ideas in health education. 2563
Food patterns of some Black Americans in Los Angeles County. 2585
Evaluation of small-scale nutrition programs. 2765
Food intake studies in pre-school children in developing countries: Problems of assessment and evaluation. 2832
Synopsis: Nutrition and aging. 2934
The senior chef. 2958
Performance ratings for food service supervisors. 3064
Can we evaluate training expenditures? 3073
Fitting sense to the school market. 3102
Principles of personnel management. 3119
The development of a model exemplifying business services objectives and their performance indicators in educational program budgeting: final report. 3121
Evaluating nutrition intervention programs. 3134
The management of change: Part 3--Planning and implementing change. 3183
Recommendations and implications of the Rutgers effort. 3176
Management by Objectives: a critique. 3178
Criteria for selecting, evaluating and developing consultants. 3181
Foodservice exam time!. 3194
Do you really know your employees? 3199
So, we ought to get started on OD. 3215
Managing creatively. 3227
Contracted vs. School engaged: How costs compare. 3258
Employee attitudes toward performance appraisal. 3264
Management by Objectives: a critical view. 3268
Personnel management and human relations. 3290
Guide for in-service instruction--science, a process approach. 3301
Visuals: the basics for instructions. 3313
Doing what comes naturally. 3329
Nutrition context--the basic conceptual framework. 3331
Development and evaluation of a curriculum of wage earning occupations. Final report. 3343
Who benefits from training? 3344
How do your trainers grow? 3345
Principles of instructional skills. 3359
Involvement techniques for manager training. 3368
Seminar evaluation. 3370
Evaluation of Nutrition Education Seminar. 3381
Management training using telelectures. 3408
Teaching the test. 3413
Problems in determining training needs in an organization. 3416
To develop work evaluation and work training techniques designed to facilitate the entry of mildly mentally retarded into service occupations: final project report. 3419
Criteria for evaluating training materials. 3455
An evaluation of manpower training needs in the hotel--restaurant industry on Kasei, 1968, with recommendations on program, sources of students, instructors, and funds. 3458
Evaluation in the teaching of home economics. 3462
Measuring instructional intent or got a catch? 3463
Supervisory training can be measured "objectively" on the job. 3488
Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, vol. II, appendix. 3497
People, evaluation and achievement. 3506
Training: key to realistic performance appraisal. 3520
Relationship of age and performance of food service personnel participating in a training experiment. 3522
What's a nice training director like you doing in television? 3524
Evaluating college classroom teaching effectiveness. 3530
On-the-job performance following an experimental training program for food service personnel. 3544
Goal setting and feedback. 3561
The small meeting planner. 3567
Computer assisted instruction in a college nutrition course. 3582
Nutrition courses for elementary teachers by telephone (Talenet). 3593
English as a second language--a teacher's view. 3599
Structured and spontaneous role playing: Contrast and comparison. 3600
Insurance for "Oves fremmaung". 3720
Consistency guidelines: the problem areas. 3765
Improved methods and equipment for boiling turkeys. 3770
Planning the school food service facility. 3773
Breaded precooked beef patties. 3890
Products and systems evaluated and industry liaison. 3895
Meals delivered meals for older Americans. 3914
Evaluating nutrition intervention programs. 3932
- EVALUATION METHODS**
Developing a better survey questionnaire. 3117
Supervisory selection program for disadvantaged or minority groups. 3168
Effectiveness of program evaluation. 3237
Measuring food acceptability by frequency ratings. 3250
Recollections of a seminarian. 3326
How to evaluate hotel and seminar centers. 3327
Broadwell on instructor evaluation. 3330
The development and testing of a behavioral-reference group model for evaluation of vocational education pilot programs: occupational research development monograph no. 4. 3332
Systematic selection. 3411
Which seminar? 3443
How to control a training program even when it's out of your hands. 3449
Criteria for evaluating training materials. 3455
People, evaluation and achievement. 3506
Cook (hotel & rest.) 313.381--technical report on development of OSTES aptitude test battery. 3575
Food service worker II (hotel & rest.) 317.884; food service worker (medical ser.) 2-29.16--technical report on standardization of the general aptitude test battery. 3577
Evaluating the training effort. 3601
Base planning by computer: the reader approach. 3608
Evaluating nutrition intervention programs. 3932
Preparing instructional objectives. 4152
- EVAPORATED FOODS**
On-target meals: action for health (Filmstrip). 442
The "basic fear" way to good meals (Slides). 2550
- EXERCISE**
Effect of diet and/or exercise on obese college women. 160
Exercise, dietary intake, and body composition. 170
How to get in shape and stay there.

SUBJECT INDEX

EXPANDED FOOD AND NUTRITION EDUCATION PROGRAM

2562
 Keeping young and living longer. 2629
 Weight regulation in non-physiological and psychological factors. 2652
 Obesity and coronary heart disease: The Framingham heart study. 2661
 Cardiorespiratory responses of young overweight women to ergometry following modest weight reduction. 2678
 Nutrition and athletics. 2730
 A girl and her figure and you. 2745
 Obesity -- part VII. 2864
 The search for the secret of fat. 2895
 How to stick to your diet. 2943
 Exercise energetics in normal men following acute weight gain. 2948
 A girl and her figure. 3456

EXPANDED FOOD AND NUTRITION EDUCATION PROGRAM
 Johnny goes to nutrition land (Coloring book). 2669
 Educational participation and dietary changes of EPNEP housewives in Louisiana. 3581

EXPENDITURES
 Percent of income spent for food: estimates from national income and household survey data. 32
 An evaluation of research in the United States on human nutrition. 550
 Are your meat prices high enough? 760
 Education in the seventies. 2292
 School food service. 2970
 Projections of educational statistics to 1978-79. 4181

EXPERIMENTS
 Food science and how it began. 334
 The great vitamin mystery. 337
 Search and research. 342
 Antibiotics and nutrition. 2461
 Science experiments you can eat. 2508
 Sole foods and soya not so scientific experiments. 2613
 The best strategy for coaching with VTR. 3322
 Training trainers--an experiment that won't let them forget about remembering. 3452
 Nutrition self-experiments with lipids, carbohydrates and protein. 3538

EXPORTS
 Wild hen or prophet?: How we got into this self-imposed economic blockade and how can we get out of it? 2985
 The world: Bartering America's corn-fed beef for imported extravaganzas. 3003
 Supply and utilization (Feb. 1973). 4169

EXTENSION AGENTS
 New (nutrition) twist to an old genre. 361
 Food and nutrition: a problem-centered approach. 1277
 Study of literature and information methods within the Maryland cooperative extension service. 4153
 Professional workers in state agricultural extension stations and other cooperating state institutions, 1972-73. 4175

EXTENSION EDUCATION
 Food retailers help teach food buying. 21
 Food. 406
 Shopping practices of low-income groups for convenience foods. 491
 Survey of nutrition knowledge as a part of nutrition education. 507
 Science in food and nutrition. 556
 Food for thrifty families. 558
 Food information of housewives and 4-H youths. 1096
 Food and nutrition: a problem-centered approach. 1277
 Food preparation: Food and nutrition. 1278
 Key nutrients. 1279
 Food buying: Food and nutrition. 1280
 Food and nutrition: Basic lessons for training extension aides. 1281
 Meal planning. 1282
 Food needs of family eaters. 1283
 Keep clean, stay well (Motion picture). 1729
 Safe food (Motion picture) (in Spanish). 1763
 Safe food (Motion picture). 1764
 EPNEP evaluated. 1991

FABRICATED FOODS
 Baker's yeast--world's oldest food--is newest source of protein and other ingredients. 3832

FACILITIES PLANNING AND LAYOUT
 Nutritional adequacy, preference, acceptability, and food production aspects of hot and cold school lunches. 294
 Yorktown students don't jump for junk. 616
 Food service annual for health care institutions. 757
 Work improvement. 769
 Guide to foodservice management. 776
 Control patterns for the cooking hierarchy. 791
 Expanding the conventional school food service program. 811
 Food service management: A distributive education annual. 824
 Food service systems achievement at Pittsburgh national buildings. 825
 How to apply systems analysis to your preparation/processing sub-systems. 853
 Management aspects of school lunch programs in Iowa. 865
 Planning and operating a successful food service operation. 868
 The new convenience foods program concept (Pilot/Record). 906
 Management function of a centralized school food service system. 959
 How to manage a restaurant or institutional food service. 969
 Food service in industry and institutions. 970
 Utilizing outside contractors to expand school food service operations. 991
 School and institutional lunchroom management. 996
 Food service in institutions. 997
 Guidelines for hospitality education in junior college. 1015
 Manual for the education of the food service supervisor, part one of two-part series. 1020
 A casebook on administration and supervision in industrial--technical education. 1040
 Developing a hospitality program in high schools. 1063
 Food preparation specialist. 1183
 Food service management: A suggested 2 year curriculum. 1184
 Oklahoma school lunch handbook. 1200
 Management I. 1201
 Curriculum guide for food service instructional programs in Pennsylvania. 1212
 Food processing technology. 1291
 Instructional television facilities. 1314
 Diversity and experientiation pay off in progress: hospital food service the Kaiser way. 1330
 You can have both unit-by-unit economy and multi-unit savings: Kaiser's southern region proves it. 1371
 Air fare: a complete convenience system. 1375
 Understanding baking. 1379
 Anatomy of a satellite system: Neavtass Lunch Program. 1381
 Efficiency escalation in school lunch programs. 1418
 Establishing central school lunch kitchens in urban areas. 1527
 Basic course in emergency mass feeding. 1528
 Special atmosphere II: cosetry/Colonial themes. 1545
 The air conditioning story: part 5. 1549
 Kitchen standards for the Board of Education of Baltimore County. 1556
 A directory of systems capability. 1569
 Equipment census: 1973 Institutions/VPM report on age, type and status of food-service equipment. 1572
 Essential sub-systems 5: preparation processing - part 1. 1573
 Facilities for development: pilot plant dedicated to snack food research. 1574
 Cooking the modern way with stainless steel steam-jacketed kettles. 1580
 The implementation of a simplified inplant food service system. 1592
 The preparation kitchen. 1594
 The autocal way. 1595
 It's multipurpose! 1604
 Food service planning. 1606
 Principles of kitchen layout planning for food service establishments. 1608
 Model kitchen at Neavtass. 1611
 Commercial gas fired and electrically

heated hot water generating equipment. 1614
 Commercial powered food preparation equipment. 1615
 Automatic ice making equipment. 1616
 Manual food and beverage dispensing equipment. 1617
 Commercial bulk milk dispensing equipment and apparatuses. 1618
 Pot, pan and utensil commercial spray type washing machines. 1620
 Detergent and chemical feeders for commercial spray type dishwashing machines. 162
 Commercial cooking equipment exhaust systems. 1622
 Laminated plastic for surfacing food service equipment. 1623
 Air curtains for entranceways in food establishments. 1625
 Special equipment and/or devices. 1626
 Food service equipment and apparatuses. 1627
 Dispensing freezers including reconstructions for installation. 1628
 Commercial cooking and hot food storage equipment. 1629
 Commercial spray-type dishwashing machines. 1630
 Soda fountain and lacoonette equipment. 1631
 Food service refrigerators and food service storage freezers. 1632
 A new concept in compact: all-electric sink facility. 1633
 School lunch rooms. 1639
 Facilities guide. 1644
 One kitchen serves two schools. 1646
 Our evolving technology. 1647
 Preparation-processing - part 2. 1651
 Profile plan of a food service operating system for the 70's: part 3. 1653
 Put it on 'wheels' for convenience and flexibility. 1654
 Role of a unique product safety testing organization. 1658
 School building design meets educational philosophy in Boyertown. 1660
 A simplified systems approach to multi-unit design. 1663
 Six solutions to ware handling. 1668
 Sub-system 2: the status of storage. 1672
 Layout, equipment, and work methods for school lunch kitchens and serving lines. 1678
 Equipment guide for preschool and school age child service institutions. 1679
 Planning the school food service facilities. 1681
 The 3C's of atmosphere, II. 1688
 The 3C's of atmosphere, I. 1689
 The youth market pays to do its thing. 1691
 The kitchen (File loop). 1731
 School systems implementation: Texas style. 2059
 A simplified school lunch system. 2060
 Food for Peace around the world. 2080
 Neavtass Public Schools Lunch Program: a satellite system. 2098
 Standards for school media programs. 2201
 Selected research abstracts of published and unpublished reports pertaining to the food service industry. 2279
 Food references on day care. 2281
 Guide for warehousing. 2351
 Food storage guide for schools and institutions. 2354
 Storage specific. 2362
 Grain food: the achievement of America's central giants. 2475
 Is your old kitchen costing you money? 3070
 College foodservice. 3110
 So you want to start a restaurant? 3112
 A systems consultation. 3116
 How do you handle a diseased account? 3150
 Operation self-appraisal: a checklist for systems access. 3239
 Tessa Fred Doller's big chance. 3271
 Celery institute comes into a new era. 3371
 Take-out: anything goes. 3613
 Increasing productivity in foodservice. 3674
 How to buy equipment...Without getting herat. 3702

- Can a dishroom be a pleasant place to work? 3703
 Common sense specifications produce quality equipment. 3704
 The economics of foodservice shelving. 3710
 Sub-System 9: Clean-Up. 3711
 Boosting productivity front of the house. 3712
 Design criteria: school food service facilities. 3714
 Evaluation of dishwashing systems in food service establishments. 3717
 Equipping the modern school food service facility. 3718
 How to "deinstitutionalize" a school cafeteria. 3731
 How to speed meal selections. 3736
 The kitchen of the future - now!. 3738
 Revolution in educational facilities requires innovations in school food service. 3739
 Planning for efficiency (Pila loop). 3744
 A guide to food service operation planning with information on preparing and submitting plans and specifications. 3747
 A "cooking street"--is it a possible food preparation system? 3755
 Design considerations in canteen planning. 3756
 Schools adopt centralized feeding systems. 3758
 School lunch: suggested guides for selecting large equipment. 3762
 How to buy and place equipment. 3764
 Canteen guidelines: the problem areas. 3765
 Designing for convenience. 3766
 Standardized equipment helps launch new 1400 ft. Flagship. 3767
 Small canteen facilities. 3769
 Planning the school food service facilities. 3773
 Warehousing systems speed service. 3775
 Sub-System 10: Sanitation. 3787
 Food poisoning and food hygiene. 3796
 Why "fast freeze"? Part 2. 3809
 Lunch-is the teacher. 3911
 Cafeteria + color = fun!. 3916
 A look at high schools: What makes lunch sell? 3947
 Directory of systems capability. 4130
 Catering handbook. 4185
- FACILITY REQUIREMENTS**
 Air curtains for entranceways in food establishments. 1625
 Profile plan of a food service operating system for the 70's: part 3. 1653
 Choosing from alternatives in expanding storage space for frozen food. 2304
 Operation self-appraisal: a checklist for systems success. 3239
 11 things you need to know in planning a training meeting at a hotel. 3324
 An educational development plan for the Kapiolani Community College--January 1967. 3494
 The small meeting planner. 3567
 What's on the menu? (Motion picture). 3660
 Food service approaches in schools without full facilities. 3667
 Mission impossible. 3668
 How to buy equipment...Without getting burnt. 3702
 Common sense specifications produce quality equipment. 3704
 Boosting productivity front of the house. 3712
 Design criteria: school food service facilities. 3714
 Small wares. 3715
 Evaluation of dishwashing systems in food service establishments. 3717
 Equipping the modern school food service facility. 3718
 Standards for public schools of Georgia. 3719
 Hot water, water everywhere. 3729
 Revolution in educational facilities requires innovations in school food service. 3739
 Lighting breakthrough conserves electrical energy. 3742
 Cleaning and maintenance slide presentation for all Market Forge cooking equipment (slides). 3743
 A guide to food service operation planning with information on preparing and submitting plans and specifications. 3747
 A brief study of cafeteria facilities and operations, with recommendations for implementation. 3748
 A "cooking street"--is it a possible food preparation system? 3755
 Schools adopt centralized feeding systems. 3758
 New equipment and systems in mass feeding. 3759
 School lunch: suggested guides for selecting large equipment. 3762
 Standardized equipment helps launch new 1400 ft. Flagship. 3767
 Small canteen facilities. 3769
 Planning the school food service facilities. 3773
 A look at the most crucial tools of sanitation. 3792
 Food service sanitation annual. 3820
 Why blast freeze? Part 2. 3809
 Pitkin Point Alaska: a settlement where school lunch is not taken for granted. 3970
 Build, build, build. 3982
 Why New Jersey schools do or do not participate in school feeding programs. 3988
 National school lunch program. 4009
 Special food service program for children: summer program sponsor handbook. 4012
 Directory of systems capability. 4130
 Storing vegetables and fruits in basements, cellars, outbuilding, and pits. 4206
- FACTOR ANALYSIS**
 Measuring the connotative meaning of foods. 2557
 The meanings of flavors and texture. 2646
- FALLS (ACCIDENTAL)**
 Kitchen safety: Preventing falls (Motion Picture). 1737
- FAMILY (SOCIOLOGICAL UNIT)**
 You can help fight hunger in America. 2089
 Nutrition in a family-oriented child development program. 2534
 The changing food needs of the family (Filmstrip/Cassette tape). 2912
- FAMILY ENVIRONMENT**
 The nutritionist caring for malnourished children. 2633
 Career education in home economics. 3347
- FAMILY FOOD DONATION PROGRAMS**
 You too can start a food program. 2105
 Getting a program started. 4001
- FAMILY LIFE EDUCATION**
 Home economics education, research summary. 3337
- FAMILY PLANNING**
 Introduction to public health. 2955
 Priority of nutrition in national development. 3906
- FAO/WHO**
 Dietary allowances - an international point of view. 145
 Education and training in nutrition. 2545
- FARINA**
 Iron is enriched wheat flour, farina, bread, buss, and rolls. 2429
- FARM PRICES**
 What's happening to food prices? (Filmstrip/Cassette tape). 2399
 What's happened to food prices? 2400
 The elements: Nature's wrath jolts a complacent urban nation. 2979
 Food crisis '73: The Year the bottom dropped out of the cornucopia. 3002
 Farm-food market basket statistics (Aug. 1973). 4133
- FARMERS**
 What's happening to food prices? (Filmstrip/Cassette tape). 2399
- FAST-FOOD CHAINS**
 Nutrients to go. 2441
 Rapid food service for San Francisco's new transportation system. 3234
 How to get perfect fries every time. 3735
- FAT CELLS**
 The myth of diet is the sageest of obesity. 2476
 Obesity: A serious symptom. 2477
 Obesity and coronary heart disease: The Fraenkel heart study. 2661
- FAT LEVELS**
 Factors affecting meat purchases and consumer acceptance of ground beef at three fat levels with and without soyabits. 3870
- FAT MODIFICATIONS**
 Basic nutrition and diet therapy. 476
 Defatted germ flour - food ingredient from corn. 1820
 Response of body weight to a low carbohydrate, high fat diet in normal and obese subjects. 2662
 Polyunsaturated fats--Life spans--Cardio-vascular disease. 2700
 A dietary approach to coronary artery disease. 2739
 Cholesterol: A review. 2849
 Live high on low fat. 4085
- FAT-CONTROLLED DIETS**
 Programmed instruction for fat-controlled diet, 1800 calories. 3303
 The American Heart Association cookbook. 4044
 Live high on low fat. 4085
- FAT-RESTRICTED DIETS**
 The national diet-heart study--applications for dietitians and nutritionists. 2482
 Planning fat-controlled meals. 2582
 The prudent diet: vintage 1973. 2806
 Obesity -- part VII. 2864
 Live high on low fat. 4085
- FAT-SOLUBLE VITAMINS**
 Nutrition. 111
 Importance of vitamin D milk. 2436
- FATS AND OILS**
 Beef cooking rates and losses - effect on fat content. 84
 Carbohydrates and fats (Pila loop). 109
 Cholesterol, fat, and protein in dairy products. 117
 Degradation of linoleic acid during potato frying. 136
 Fat metabolism in children - influence of dietary protein and calcium on serum lipids of pre-adolescent girls. 176
 Food science: a chemical approach. 213
 Your diet: health is in the balance. 403
 Teenagers and food: their eating habits. 517
 Thiamin and riboflavin in cooked and frozen, reheated turkey - gas vs. microwave ovens. 523
 Effect of fat content in cheddar, colby, and swiss cheeses on consumer preference. 808
 Food service for the Army and Air Force. 973
 The ABC'S of frying...A profit primer; breading and batter mixes; why throw away frying fats; in frying, system is everything; frying equipment. 1373
 Care and use tips for frying fats. 1396
 Food study annual. 1398
 Deep fat frying (Motion picture). 1413
 CARR strikes back at world's malnutrition. 1979
 Synthetic food. 2342
 Shopping for shortening. 2346
 The role of fat as a nutrient. 2416
 Food fats and health. 2588
 Median-chain triglycerides. 2606
 Polyunsaturates and fat in fish flesh. 2872
 How to assure high quality fried foods. 3732
 How to strain and filter frying fats. 3737
 USDA creates nutritive functional products. 3849
 Nutrient fat (Nov. 1973). 4158
- FATTY ACIDS**
 Cholesterol content of foods. 116
 Fatty acids in foods served in a university food service. 178
 Fatty acids in newer brands of margarine. 179
 Fatty acids, cholesterol, and proximate analyses of some ready-to-eat foods. 180
 Serum cholesterol from pre-adolescence through young adulthood. 490
 Vitamin E as a biological antioxidant. 580
 Composition of foods. 2280
 The role of fat as a nutrient. 2416
 What we eat today. 2517
 Nutritional review. 2568
 Food fats and health. 2588

PARTY LIV00

- Malina-chain triglycerides. 2606
Appraisal of human vitamin E requirement based on excretion of individual seals and a composite Canadian diet. 2099
Nutrient fat (Nov. 1973). 4150
- PARTY LIV00**
Diseases of the liver--part 2: Fatty liver. 2537
- FEASIBILITY STUDIES**
Menu planning by computer: the random approach. 3608
New Detroit program taking a giant step. 3912
- FEDERAL AID**
Federal aid, current status. 1999
Nutrition and the public health. 2602
Review of the regulations. 3024
Amendment 7 only dark spot on food service horizon. 3026
New standards for school lunch. 3040
Compilation of statutes relating to soil conservation, acreage diversion, marketing quotas and allotments, wheat certificates, commodity credit corporation, price support, public law 800, export and surplus removal, crop insurance, sugar payments and quotas, marketing agreements and orders, school lunch, child nutrition, food stamp, and related statutes as of January 1, 1967. 3043
School lunch and child nutrition programs: hearings before the committee on agriculture and forestry, United States Senate, ninety-first Congress, first session on S. 2152, S. 2548, S. 2595, H.R. 515, and H.R. 11651; September 29, 30, and October 1, 1969. 3044
Special school milk program: hearing before a subcommittee of the committee on agriculture and forestry, United States Senate, eighty-ninth Congress, second session on S. 2921, May 12, 1966. 3045
School milk and school breakfast programs: hearing before the committee on agriculture and forestry, United States Senate, eighty-ninth Congress, second session on S. 3467, June 21, 1966. 3046
Federal funds for day care projects. 3054
USDA issues new regulations governing free and reduced-price school lunch. 3055
National School Lunch...Woll. 3100
Help for school lunch managers. 3142
Recommendations and implications of the Rutgers effort. 3176
Nursing home foodservice. 3213
A question of opportunity: women and continuing education. 3490
USDA is interested in 'engineered foods' that can offer improved nutrition. 3480
GAO survey indicates room for improvement. 3929
No universal free lunch. 3937
School lunch expansion roadblocked. 3945
What's being done about malnutrition and hunger? 3950
First annual report of the national advisory council on child nutrition; annual report/1971. 3959
Second annual report of the national advisory council on child nutrition; annual report/1972. 3960
New child nutrition program opens. 3989
Getting a program started. 4001
National school lunch program. 4004
Closing the nutrition gap: the child nutrition act of 1966. 4005
National school lunch program. 4009
Washington report (Nov. 1973). 4015
A guide to federal assistance programs for local school systems. 4132
Co-op buying boosts school lunches. 4192
Help for school lunch managers: CNS offers quantity buyers an acceptance service for food. 4207
- FEDERAL GOVERNMENT**
This is USDA's Consumer & Marketing Service. 37
Guide to federal consumer services. 41
White House Conference on Food, Nutrition and Health: report of follow-up conference. 605
White House Conference on Food, Nutrition and Health final report. 606
The Patent Office. 639
The development of a national nutrition policy. 680
The case against hunger. 690
H.R. 9098 - a bill to extend and amend certain provisions of the Child Nutrition Act and of the National School Lunch Act. 722
Public Law 91-248, 91st Congress, H.R. 515. 723
H.R. 7934 - a bill to extend and amend the Child Nutrition Act of 1966. 724
Children's food service program - conference report. 726
Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 6. 727
Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8A. 728
Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8B. 730
School food service: twelve trends you should track. 948
Computer assisted instruction: a government viewpoint. 1055
Community action: adult education. 1287
Community action: the nonprofessional in the educational system. 1288
ENEP evaluated. 1991
Y. Nutrition programs of ICNE member agencies. 2012
The sea in charge - the government nutrition program. 2026
Educational opportunity bank. 2044
Federal interagency day care requirements. 2088
Community action: health programs. 2093
Community action for employment: manpower development. 2094
Profiles in quality education. 2095
White House Conference on Aging - report of the Nutrition Section. 2101
Federal library resources. 2205
Research resources: volume 2. 2247
Manpower report of the President. 2284
Hunger U.S.A. revisited. 2504
Public Law 88-525, 88th Congress, H.R. 10222. 3047
Who benefits from training? 3344
Priorities in higher education. 4013
- FEDERAL PROGRAMS**
The American and his food. 633
Challenge to the seminar. 676
Centralized food service systems-A review. 772
Management needs better understanding of food service potentials in planning and using efficient food service facilities. 882
New developments in school food service. 907
Planning short and long range objectives for the future of the school food services. 921
Learning for earning: new opportunities for paycheck education. 1295
Project on foods and nutrition services in the Public Schools (in North Carolina). 2048
Head Start: A child development program. 2045
Parent involvement. 2086
Federal funds for daycare projects. 2087
Child nutrition programs. 2090
Role of nutrition education in the nutrition decade. 2794
Measurement and evaluation, 1966-67 (p.1. 89-10, title I). 3312
P.O.O.D.: Focus on optimum development; a final proposal. 3507
Nutrition kit. 3576
A new decade for school food service. 3934
Exploring the school lunch market. 3965
Special food service program for children; seminar program sponsor handbook. 4012
- FEDBACK**
The best strategy for coaching with VTR. 3322
Broadwell on instructor evaluation. 3330
How do your trainers grow? 3345
Training needs assessment and training program evaluation. 3453
- Goal setting and feedback. 3561
- FOODS**
Basal metabolic rate of women - an appraisal. 76
Effect of diet and/or exercise on obese college women. 160
Basic data on metabolic patterns in 7- to 10-year-old girls in selected Southern states. 533
Utilization of inorganic elements by young women eating iron-fortified foods. 576
Beautiful figures come in all sizes. 2714
Through the looking glass. 2813
Developing women managers. 3446
A question of opportunity: women and continuing education. 3490
Career planning for high school girls. 3556
Careers for women in the 70's. 3579
- FOODS**
Food chemistry. 2447
- FOODS**
Responsibility of dietitians for providing information about food: it's wholesome and nutritional value. 473
The food fad boom. 2449
Natural foods (Slides/Cassette Tape). 2476
- FETAL GROWTH**
Natural and fetal fuel homeostasis in human pregnancy. 2556
Vitamin B6 status in pregnancy. 2610
Proceedings. 2884
- FIELD**
Are we getting too much out of food? 2612
- FIELD STUDIES**
Malnutrition, learning, and behavior. 289
ENEP evaluated. 1991
- FIELD TRIPS**
Nutrition education for young children. 553
- FILLED MILK**
Substitutes for whole milk. 2431
Nutritional value of milk compared with filled and imitation milks. 2480
- FILM STUDY**
Fila and the media (R)evolution. 1089
Using film in management development. 3409
- FILMS**
Why be at 6's and 7's with 8? 3373
Sound action picture projectors or, will television kill the movies? 3374
Fila + group = more learning. 3307
How to train new foodservice employees quickly. 3429
- FINANCE**
Are prepaid lunches the answer? 750
Centralized food service systems-A review. 772
Cost of finances in centralized food service systems. 796
Managerial accounting for the hospital service industries. 818
The house and the astronaut. 894
The numbers game: uses and abuses of managerial statistics. 934
A survey instrument for the evaluation of the economic-efficiency of school food services. 952
Private school lunch. 984
School food service financial management seminar for uniform accounting. 985
Essentials of managerial finance. 990
Texasavericks Reject federal subsidies. 2076
Food service in private elementary and secondary schools. 2082
Food service in public schools. 2083
Selected research abstracts of published and unpublished reports pertaining to the food service industry. 2279
Trends in food service systems, panel discussions. 3109
- FINANCIAL MANAGEMENT**
The national school food service and nutrition education finance project. 2752
Amendment 7 only dark spot on food service horizon. 3026
The computer & how to afford it. 3068
The big 10 pros tackle the mess. 3078
The computer & St. Josephs. 3098
A practical guide to productivity measurement. 3137
How to become a foodservice accountant (in your spare time). 3153

- How to deal with a \$1,000,000 loss. 3156
- How to determine food costs. 3157
- Food and beverage cost controls. 3188
- The control function in the management of school food service. 3193
- Foodservice exam tiasel. 3194
- A food service concept for today's university student. 3197
- Financial accounting: classifications and standard terminology for local and state school systems. 3238
- General administration in the nursing home. 3240
- Profit and school lunch. 3260
- Profiling the college market. 3262
- Food service in industry and institutions. 3267
- The computer & automation. 3273
- School food service financial management handbook for uniform accounting; simplified system. 3275
- School food service financial management handbook for uniform accounting; complete system. 3276
- Industrial foodservice and cafeteria management. 3281
- How to finance a restaurant. 3283
- How to control costs. 3285
- Can you beat the high cost of seat? 3605
- Contract foodservice/wending. 3843
- The school lunch. 3921
- The school lunch system saves up the "raw-to-ready" scale. 3981
- Catering handbook. 4185
- FINANCIAL SUPPORT**
- Changes in the law and new legislation--What it means. 677
- H.R. 9098 - a bill to extend and amend certain provisions of the Child Nutrition Act and of the National School Lunch Act. 722
- H.R. 7934 - a bill to extend and amend the Child Nutrition Act of 1966. 724
- Children's food service programs - conference report. 726
- Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 6. 727
- Colorado school lunch handbook. 778
- Guidelines for hospitality education in junior college. 1015
- Developing a hospitality program in high schools. 1063
- Community action: adult education. 1287
- Community action: the nonprofessional in the educational system. 1288
- Learning for earning: new opportunities for paycheck education. 1295
- Their daily bread. 1984
- Feeding America's children at school. 2001
- If we had haa, we could have haa and eggs - if we had eggs. 2005
- Not all governments support school lunch. 2031
- Educational opportunity bank. 2044
- School lunch looks to the future. 2057
- Stinging attack blasts school lunch programs. 2067
- Federal funds for daycare projects. 2087
- Media units grow into service centers. 2248
- Hunger U.S.A. revisited. 2504
- Child nutrition in action. 3023
- Public Law 88-525, 88th Congress, H.R. 10222. 3047
- Federal funds for day care projects. 3054
- Extent of the problem involved. 3115
- How to attract and keep career-oriented employees. 3171
- How to finance a restaurant. 3283
- The barriers have been removed...The job is up to you. 3905
- Special food service program for children: assessor program sponsor handbook. 4012
- Priorities in higher education. 4013
- FIRE EXTINCTION**
- Kitchen safety: Preventing fires (File Loop). 1738
- Quality fire protection for the haute mode. 3752
- FIRE PREVENTION**
- The angry flame: a fire protection message (Filastrip/Record). 1695
- Hospital kitchen safety (File loop). 1722
- Keeping your cool (File loop). 1730
- Kitchen safety: Preventing fires (File Loop). 1738
- FISH**
- Advances in food research; volume 18. 51
- Food pharmacology. 480
- A 24-hour method for the detection of coagulase-positive staphylococci in fish & shrimp. 621
- But what are they among so many? An ancient food for a modern need. 629
- Gallup finds broad acceptance for international seafood specialties. 835
- Better school lunches in Oklahoma. 1351
- Put fish and seafood on the school menu. 1356
- Try new fish varieties on your menu. 1363
- Quantity food preparation: a course for school food service. 1392
- Fish (File loop). 1423
- Fish and shellfish preparation (File loop). 1424
- How to make a better fish sandwich. 1449
- How to prepare and bread fish and seafood. 1450
- Fish & seafood: where convenience spans the continents. 1848
- Fish protein concentrate enrichment of noodles. 1849
- Salon. 1930
- Fish-foadue/Nautilus culinariae!. 2128
- The art of fish cookery. 2152
- New low-cost fish recipes pass child test. 2153
- Seafood world. 2165
- Let's cook fish. 2174
- Purchasing. 2310
- Using storage in food service establishments. 2323
- How to buy for school lunch. 2334
- Organoleptic technique predicts refrigeration shelf life of fish. 2337
- Polyunsaturates and fat in fish flesh. 2872
- A potpourri of food ideas. 2994
- Children accept fish-based school lunch entrees. 3075
- Beefish and hamburger patties rate equally in taste preference tests. 3857
- Entree loaves. 4028
- Fishing around for variety. 4045
- Denver: From high tea to apres ski. 4097
- Freezing meat and fish in the home. 4205
- FISH OILS**
- Polyunsaturates and fat in fish flesh. 2872
- FISH PROTEIN CONCENTRATES (FPC)**
- Crackers fortified with fish protein concentrate (FPC): nutritional quality, sensory and physical characteristics. 132
- Fish protein concentrate enrichment of noodles. 1849
- Textures vegetable protein, fish protein concentrate, and microcrystalline cellulose as extenders in meat loaves. 2335
- Proteins--past, present and future sources. 2975
- New foods from the sea. 3888
- FLAVOR**
- Advances in food research; volume 18. 51
- Seasible nutrition. 488
- The meanings of flavors and texture. 2646
- Utilization of novel proteins for human food. 2962
- The potato: Thoroughbred among vegetables. 2993
- Potato--the vegetable/fruit. 3001
- Yogurt: New life for an old product. 3005
- Children accept fish-based school lunch entrees. 3075
- Improve young people's diets--fortify puddings eaten for snacks and desserts. 3842
- Food preservation by irradiation: Update. 3844
- What is the nitrite controversy? 3845
- Breaded precooked beef patties. 3890
- Milk flavor: The true test of quality. 3904
- Flavor secrets from foreign lands: Ransania. 4049
- FLAVOIDS**
- Positioning creative touch - a new way to flavor foods. 923
- Monosodium glutamate: the myth and the matter. 1884
- Enzymes in food processing and products, 1972. 1966
- FLAVORINGS**
- The chemical constituents of citrus fruits. 277
- The berries with bounce. 626
- Chocolate: the xrtac's browe gold. 630
- Five important flavors and their uses. 636
- Faddings and other delicious things. 657
- The shady, saucy tomato. 660
- Positioning creative touch - a new way to flavor foods. 923
- Development aids: diverse product applications identified for unique flavored protein products. 1824
- Papaya puree: a tropical flavor ingredient. 1909
- Positioning a product for the special market. 1913
- Austria. 2111
- Flavor secrets from foreign lands: Brazil. 2129
- Flavor secrets from foreign lands: Holland. 2131
- Flavor secrets from foreign lands: Jamaica. 2132
- Flavor secrets from foreign lands: North Italy. 2133
- Flavor secrets from foreign lands: Poland. 2134
- Flavor secrets from foreign lands: Szechuan. 2137
- Synthetic food. 2342
- Food chemistry. 2447
- The potato: Thoroughbred among vegetables. 2993
- Yogurt: New life for an old product. 3005
- Textured foods and allied products. 3846
- Imitation meats and meat flavorings: Food for the future. 3853
- FLORIDA**
- Action on teenage nutrition. 50
- Educators' attitudes toward nutrition education in Florida. 1080
- Florida's expanded nutrition program. 2002
- Nutrition education in Florida school districts. 2774
- A follow-up study of junior college hotel & restaurant education in Florida. 3298
- Build, build, build. 3982
- FOODS**
- The dietary iron controversy. 148
- The experts debate: the added enrichment of bread and flour with iron. 172
- The heart of the matter - a matter of opinion. 233
- Iron absorption by adults fed mixtures of rice, milk, and wheat flour. 261
- Round-table discussion. 479
- Defatted germ flour - food ingredient from corn. 1820
- Iron in enriched wheat flour, farina, bread, buns, and rolls. 2429
- USDA creates nutritive functional products. 3849
- FOODS, FRUIT VEGETABLES**
- New to the convenience roster: canned crushed tomato. 1893
- Toward better tomatoes. 2358
- Potato--the vegetable/fruit. 3001
- Vegetables only... 4106
- FLUORIDATION**
- Dental caries and the school canteen. 2494
- FLUORIDE**
- Osteoporosis. 2551
- Adult bone loss, fracture epidemiology and nutritional implications. 2571
- Everybody's tooth book. 2720
- The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 1. 2767
- Teaching dental health. 3534
- FOIL WRAPPINGS**
- New dimensions in aluminum disposables. 1634
- POLACIN**
- Polacin in wheat and selected foods. 186
- Folate deficiency and oral contracepti-

SUBJECT INDEX

POLIC ACID

ves. 2082
POLIC ACID
 Polata deficiency and oral contraceptive ves. 2082
 Polata levels in citrus and other juices. 2083
FOOD ADITIVES
 Attitudinal toward the ban on cyclamates. 1
 Communicating with the consumer: basic research on nutrition and safety. 4
 Eliminating warmed-over flavor in processed food. 166
 Fat, health, and environment. 230
 The organic foods movement. 444
 The chemical analysis of foods. 447
 Food pharmacology. 480
 Nutrition education--1972 hearings, Ninety-Second Congress, second session. 549
 Nutrition education in the school food service: challenge, change, and commitment. 592
 The berries with bones. 626
 Chocolate: the itac's brown gold. 630
 Five important flavors and their uses. 636
 The shady, saucy tomato. 660
 Confusing laws complicate marketing picture for new products. 679
 Legal requirements for food safety. 696
 What useful purpose is served by quantitative ingredient labeling? 745
 Continuing education in nutrition-1970. 1071
 Food additives. 1711
 Allura Red - new food color offers greater brilliance and stability. 1791
 The chemicals we eat. 1796
 Better heat shock resistance and extrudability in ice cream with microcrystalline cellulose. 1798
 The current status of saccharin. 1817
 A manufacturer looks at food safety. 1875
 Food pollution. 1876
 Monosodium glutamate: the myth and the eater. 1884
 Evaluating the safety of food chemicals. 1886
 Nitrates and nitrates in food. 1895
 Roselle - a natural red colorant for foods? 1929
 Flon and husa seeds: Part 4A--food additives tion and haman needs. 1954
 Hearings, Ninety-second Congress, second session, on nutrition and haman needs: Part 4C--food additives. 1955
 Hearings, Ninety-second Congress, second session, on nutrition and haman needs: Part 4B--food additives. 1956
 Practical food microbiology and technology. 1962
 Food values of portions commonly used. 2216
 Improvement of nutritive quality of foods. 2433
 Food--facts and fallacies. 2491
 Eater's digest. 2644
 Food additives. 2702
 The food book: what you eat from A-Z. 2787
 Let's talk about food. 2952
 The potato: Thoroughbred among vegetables. 2993
 Food labeling (motion picture). 3016
 Food additives: What they are/How they are used. 3025
 FDA regulations that affect food packaging. 3037
 Your daily food. 3614
 Health and food. 3780
 The food we eat: Is it safe? (Audiotape). 3802
 Food safety in 1973. 3827
 Food additives: Some economic considerations. 3831
 What is the nitrite controversy? 3845
 How they use soy protein extenders. 3852
 Beefish and hamburger patties rate equally in taste preference tests. 3857
 Chemical foods. 3859
 Gator Go--high energy dairy beverage starts with low fat milk. 3866
 Soyburger: it looks like a hamburger, but... 3885
 New serving ideas for soy protein products. 4089
 Food chemicals codex. 4156

A consumer's dictionary of food additives. 4187
FOOD ADULTERANTS
 A manufacturer looks at food safety. 1875
 Toxicity of pure foods. 2369
 What we eat today. 2517
 Uniformity - a quest for affective microbial controls. 3790
 Toxic substances naturally present in food. 3795
FOOD ANALYSIS
 Communicating with the consumer: basic research on nutrition and safety. 4
 Communicating with the consumer: natural and synthetic nutrients. 6
 Assessing the availability of iron - techniques, interpretations, and usefulness of the data. 70
 Beef cooking rates and losses - affect on fat content. 84
 Cholesterol content of foods. 116
 Cholesterol, fat, and proteins in dairy products. 117
 Effect of microwave heating on vitamin B6 retention in chicken. 161
 Effect of storage and other variables on composition of frozen broccoli. 162
 Effects of microwave on food and related materials. 165
 Exercise, dietary intake, and body composition. 170
 Fatty acids in foods served in a university food service. 178
 Fatty acids, cholesterol, and proximate analyses of some ready-to-eat foods. 180
 Potacin in wheat and selected foods. 186
 Functional properties of carbohydrates. 218
 Modern food analysis. 232
 Food science & technology, volume III. 258
 Iron absorption by adults fed mixtures of rice, milk, and wheat flour. 261
 Iron content of some Mexican-American foods - effect of cooking in iron, glass, or aluminum utensils. 262
 The chemical constituents of citrus fruits. 272
 Laboratory handbook of methods of food analysis. 277
 Linear programming controls amino acid balance in food nutrition. 280
 Lipid components of type A school lunches. 281
 Major mineral elements in Type A school lunches. 285
 Measuring the color of foods. 303
 Metabolic effects of meal frequency on normal young men. 304
 Microbiology of frozen cream-type pies, frozen cooked-peeled shrimp and dry food-grade gelatin. 305
 Nutrients in university food service meals - I. Data determined by food inventory. 375
 Nutrients in university food service meals - II. Data from meals selected by students. 376
 Nutritional value of turkey proteins - effects of heating and supplementary value for poor proteins. 429
 Nutritive analysis of frozen fully cooked institutional foods. 430
 Nutritive content of the usual diets of eighty-two men. 431
 Observations: let's look beyond nutrition to identify proteins. 436
 The chemical analysis of foods. 447
 Thiamin and riboflavin in cooked and frozen, reheated turkey - gas vs. microwave ovens. 523
 Time-temperature and time-weight losses in veal roasts. 526
 Tocopherols and fatty acids in American diets - the recommended allowance for vitamin E. 527
 Utilizable protein: quality and quantity concepts in assessing food. 575
 Food is antiquity. 628
 The big debate: should FF be fortified? 672
 Legal developments: FDA releases labeling regulations. 695
 Models for control of nutritive content of foods planned by computer. 1346
 Isolation from mixed culture (Motion picture). 1725
 Mouse toxin--neutralization test (Motion picture). 1748

Advantages of apo carotenal in coloring non-standardized dressings and spreads. 1790
 Assay of sodium ion content of frozen convenience foods. 1794
 Automated determination of protein-nitrogen in foods. 1795
 Burger-type products from textured skinless curd. 1799
 Cloning agents for the food industry. 1805
 Current saccharin actives place added stress on need for a non-nutritive sweetener. 1816
 Dry snacks, soap suds reap benefits of new ingredient: low moisture apple solids. 1831
 Effects of some new production and processing methods on nutritive values. 1837
 Kukulka-Bank colorant layer concept. 1873
 Lipases and flavor development in some Italian cheese varieties. 1874
 The assessment of meat color. 1877
 Protein concentrations and cellulose as additives in meat leaves. 1922
 Rosells - a natural red colorant for foods? 1929
 Salson. 1930
 Some applications of xanyases of microbial origin to foods and beverages. 1935
 Stability of gravies to freezing. 1940
 The technical microbiological problems in intermediate moisture products. 1947
 An evaluation of the protein quality of a textured soybean product. 1961
 Nutritive values of foods distributed under USDA food assistance programs. 2256
 A select bibliography and library guide to the literature of food science. 2262
 Storage of fresh broccoli and green beans - effect on ascorbic acid, sugars, and total acids. 2347
 Toxicants occurring naturally in foods. 2390
 Health foods versus traditional foods: a comparison. 2480
 Nutritional value of milk compared with filled and imitation milks. 2480
 Medium-chain triglycerides. 2606
 Eater's digest. 2644
 Methods in food analysis. 2654
 The nutritive content of type A lunch. 2773
 Structure and textural properties of foods. 2852
 Nutrient labeling and the independent laboratory. 3027
 Nutrient labeling: myths about analytical needs. 3030
 Quality control for the food industry. 3656
 Compilation of odor and taste threshold values data. 4168
FOOD AND DRUG ADMINISTRATION
 Communicating with the consumer: safety of food supply. 7
 New regulations as "cats-off" propositions. 28
 The dietary iron controversy. 148
 The heart of the matter - a matter of opinion. 233
 Observations: let's look beyond nutrition to identify proteins. 436
 Of (iron) pots and pans. 437
 The big debate: should FF be fortified? 672
 A commentary on the new F.D.A. nutrition labeling regulations. 678
 Effusive product identity on labels. 681
 FDA seeks simple, fast microbiological controls. 682
 FDA's quality assurance programs--tools for compliance. 683
 Food labeling regulations. 685
 The government's role in quality assurance. 689
 Legal developments: FDA releases labeling regulations. 695
 Nutrients labeling: more information to help the consumer select foods. 702
 Nutritional guidelines - the how, the why, and the when. 704
 Nutritional guidelines and labeling. 705
 Nutritional guidelines and the labeling

- of foods. 706
 Observations: industry comments on nutritional labeling. 709
 Observations: nutritional labeling, however imperfect, is here. 710
 Standards, labeling, education to improve the diet. 720
 Food industry and FDA face food threat. 823
 The relationship of Federal agencies to food science programs at the universities. 1226
 Food pollution. 1876
 Hearings, Ninety-second Congress, second session, on nutrition and human needs: Part 4C--food additives. 1955
 Hearings, Ninety-second Congress, second session, on nutrition and human needs: Part 4B--food additives. 1956
 II. Consumer specialists of the Food and Drug Administration. 2239
 The way to a consumer's heart: FDA Consumer Specialist. 2377
 FDA's view of food safety. 2a09
 Iron is enriched wheat flour, farina, bread, pasta, and rolls. 2a29
 More comments on nutritional labeling. 2a65
 Nutrition education and the food labels. 2a79
 Effective issue for vitamins raises the question: are they foods or drugs? 2a39
 Nutrition labels: A great leap forward. 3008
 Food labeling and the marketing of nutrition. 3010
 What you should know about nutritional labeling. 3011
 What is the return on investment for nutrient labeling? 3022
 Nutrient labeling: myths about analytical needs. 3030
 New regulations on vitamins A and D. 3031
 New food regulations make strange bedfellows. 3032
 Nutritional labeling. 3035
 FDA regulations that affect food packaging. 3037
 The FDA self-certification program--is it for you? 3041
 Are we allowing FDA to become a law unto itself? 3042
 Metric measures on nutrition labels. 3052
 Nutrition labels and the U.S. FDA. 3053
 Vitamins, minerals, and FDA. 3056
 Nutraceuticals. 3057
 FDA's omnibus labeling proposals - an overview. 3059
 The microwave oven safety debate. 3707
 For a clean restaurant...Look this close. 3800
 Additives for eye appeal. 3838
- FOOD BELIEFS**
 The allure of food cults and nutrition quackery. 57
 Animal proteins--keynotes of foods. 65
 The great nutrition puzzle. 103
 Diet healing: a case study in the sociology of health. 1a2
 Fact and fancy in nutrition and food science - chemical residues in foods. 175
 Food beliefs affect nutritional status of Malay fishermen. 192
 Food faddism. 195
 Synopses papers on food and health. 367
 Nutrition-related health practices and opinions. 417
 Socio-cultural basis of food habits. 492
 Some thoughts on food and cancer. 497
 Survey of nutrition knowledge as a part of nutrition education. 507
 Gain sans prestige with pork. 1333
 The chemicals we eat. 1796
 Food habits: a selected annotated bibliography. 2229
 The world diet revolution. 2372
 The perfect environment for diseases. 2a07
 Foods fade and fallacies. 2a51
 America's health: fallacies, beliefs, practices. 2a87
 The food fad boom. 2a99
 Health foods: facts and fakes. 2706
 Canadian university students' nutrition misconceptions. 2717
- A study of health practices and opinions. 27a2
 What it is like to be hungry. 2819
 Adelle Davis' books on nutrition: Commentary. 2833
 Nutrition in pregnancy. 2850
 Vitamin E. 2886
 Who eats for health? 2959
 Food faddism. 2966
- FOOD CHEMISTRY**
 Degradation of lipoic acid during potato frying. 136
 Food science: a chemical approach. 213
 The chemical constituents of citrus fruits. 272
 Let's take silk apart. 350
 Taking silk apart. 351
 Synopses papers on food and health. 367
 The chemical analysis of foods. 447
 Proteins and PER: concepts important to future foods. 459
 Food pharmacology. 480
 Modern dairy products. 6a0
 The science of meat and meat products. 656
 A guide to the selection, combination and cooking of foods; 1500
 The chemicals we eat. 1796
 The chemistry of meat color. 1804
 Evaluating the safety of food chemicals. 1886
 Hearings, Ninety-second Congress, second session, on nutrition and human needs: Part 4C--food additives. 1955
 Food chemistry. 2a47
 Methods in food analysis. 2654
 Protein: Chemistry and nutrition. 2731
 Nutrition and your mind. 2936
 Egg science and technology. 3806
 Food chemicals codes. 4156
 A selected bibliography on: African foods and nutrition, and African botanical nomenclature. 4188
- FOOD CLASSIFICATION**
 How to buy poultry. 40
 Nutritive labeling. 708
 Standard food portions (Pile loop). 151a
- FOOD COMPOSITION**
 Food science. 112
 Effect of storage and other variables on composition of frozen broccoli. 162
 Effects of microwaves on food and related materials. 165
 Fatty acids in seven brands of margarine. 179
 Food facts and fads. 19a
 Modern food analysis. 232
 Food science & technology, volume III. 258
 The chemical constituents of citrus fruits. 272
 Better knowledge of silk. 3a9
 Let's take silk apart. 350
 Taking silk apart. 351
 Food science. 362
 Observations: let's look beyond nutrition to identify proteins. 435
 The chemical analysis of foods. 447
 Perspective on vitamins. 448
 Meat and food. 465
 Utilizable proteins: quality and quantity concepts in assessing food. 575
 Vitamins and the growing body. 581
 What is soy protein? 598
 Ice cream. 625
 Modern dairy products. 6a0
 Frozen dinner nutritional contents equated with government guidelines. 687
 What useful purpose is served by quantitative ingredient labeling? 745
 Effect of fat content in cheddar, colby, and Swiss cheeses on consumer preference. 808
 Cassed puddings: key cost control and profit aspects. 139a
 What is the future of textured protein products? 15a0
 Cereal grains as dietary protein sources. 1801
 Cloning agents for the food industry. 1805
 The technical microbiological problems in intermediate moisture products. 19a7
 Nutritive value of fruits and vegetables. 2253
 Textured vegetable protein, fish protein concentrate, and microcrystalline cellulose as extenders in meat loaves. 2335
- Feed purchasing guide for group feeding. 2352
 When you advertise; fresh fruits and vegetables. 2357
 Improvement of nutritive quality of foods. 2433
 Low sodium handbook. 245a
 People, food, and science. 2512
 Facts about foods. 2616
 Methods in food analysis. 265a
 Kellogg's ready-to-eat cereals--nutritive values--product information. 2664
 Operational activities. 2690
 Comparison cards, Set 1...For teenagers (Charts). 27a4
 Food theory and applications. 2780
 Nutrition: an integrated approach. 2797
 All about Rice. 2820
 Structure and textural properties of foods. 2852
 Let's talk about food. 2952
 Tasty easy (Gems). 3306
 A girl and her figure. 3456
 Apple data for students. 3588
 Nutritional evaluation of food processing. 3848
 Will imitation cheese be eaten? 3851
 Gator Ge--high energy dairy beverage starts with low fat milk. 3866
 What's behind those successful new ready-to-eat puddings? 3869
 Food science. 3879
 What you need to know about food & cooking for health. 406a
 The dictionary of health foods. 4122
 Food chemicals codes. 4156
- FOOD COMPOSITION (A.F.)**
 The case for ingredient disclosure. 3
 Nutrition education--1972 hearings, Ninety-Second Congress, second session. 5a9
 Nutrition notes: the nutrient labeling dilemma. 703
 Observations: nutritional labeling, however imperfect, is here. 710
 Standards, labeling, education to improve the diet. 720
 National Data Center for Food Composition. 2251
- FOOD COMPOSITION (B.F.)**
 The doggone truth about hot dogs. 153
 Kretz's vitamin vays. 2151
- FOOD COMPOSITION TABLES**
 Use of food composition tables to determine nutrient content of a Type A lunch: Summary of discussion number three. -
 Your heart has nice lives. 95
 Composition and nutritive value of dairy foods. 123
 Tables of food composition: scope and needed research. 510
 Nutritive value of foods. 535
 Amino acid content of foods. 539
 Pantothenic acid, vitamin B6, and vitamin B12 in foods. 543
 Food selection and service (Transparencies). 1101
 Food yields summarized by different stages of preparation. 152a
 Vegetarian cookery 3. 2113
 Vegetarian cookery 1. 2114
 Vegetarian cookery 4. 2115
 Vegetarian cookery 2. 2116
 Vegetarian cookery 5. 2206
 Tables of food values. 2209
 Food values of portions commonly used. 2216
 Commercially prepared strained and juiced foods for infants. 2219
 Food composition table for use in Africa. 2227
 Food composition: Tables for use in the Middle East. 2258
 Food values and calorie charts. 2271
 Tables of food composition: Availability, uses, and limitations. 2272
 Selected list of reliable nutrition books (revised 1970). 2277
 Composition of foods. 2280
 Copper content of foods. 2792
 Practical nutrition. 2796
 Zinc nutrition in the United States. 2838
 Food value tables expressed in circle graphs. 4126
 Food composition table for use in East Asia. 4151
 Nutritive value of common foods in percent of RDA. 4183

SUBJECT INDEX

FOOD CONSUMPTION

FOOD CONSUMPTION

Animal protein--keystone of foods. 65
 Dietary levels for tri-city elementary school children. 81
 Enrichment and fortification of foods, 1966-70. 167
 The expanded food and nutrition education program. 171
 Nutrition, behavior, and change. 225
 Milk drinking by the lactose intolerant - comparison of Caucasian and Oriental adults. 397
 Nutritional review--1972. 428
 Seasonal variations in U.S. diets. 483
 The status of nutrition in the United States. 502
 Nutritional knowledge and consumer use of dairy products in urban areas of the South. 518
 Dietary levels of households in the United States, spring 1965. 585
 World food and population problems: Some possible solutions. 669
 Acceptability of low-fat milk by school children. 750
 FF per capita consumption hits 72.9 lbs. a year. 815
 U.S. facilities still preserve food at home. 1529
 Possible developments in the supply and utilization of food in the next fifty years. 1914
 The Federal School Lunch and Special Milk Program in Tennessee. 2075
 Food use by the foodservice industry. 2239
 Nutritional review--1971. 2255
 Food prices (Feb. 1973). 2379
 Can food make the difference? 2437
 The consumption of sugar. 2449
 Potential dieters: Who are they? 2542
 The search for the secret of fat. 2895
 World food resources. 2973
 Total consumer buying of fresh versus processed foods remains stable. 2987
 Fine service: a progressed system for youth services. 3124
 An evaluation of the school lunch program of five public high schools in Honolulu, Hawaii. 3190
 Current practice in further processed eggs. 3841
 Food prices (Aug. 1973). 4134
 Food prices (Nov. 1973). 4135
 Food spending and income (Aug. 1973). 4176
 Nutrient fat (Nov. 1973). 4158
 Per capita food consumption (Feb. 1973). 4161
 Per capita food consumption (Aug. 1973). 4162
 Per capita food consumption (Nov. 1973). 4163
 Supply and utilization (Feb. 1973). 4169

FOOD CONTAMINANTS
 Fulfilling the scientific community's responsibility for nutrition and food safety. 217
 Encyclopedie moderne de l'hygiene alimentaire. 276
 The chemical analysis of foods. 447
 Food pharmacology. 480
 Preventing food spoilage (File loop). 1495
 Food sanitation: study course. 1728
 Quantity food sanitation. 1741
 Quantity food sanitation. 1743
 Sanitation in the kitchen (Transparencia). 1769
 Food-borne illnesses. 1784
 The chemicals we eat. 1796
 Toward the new. 2353
 Toxicity of pure foods. 2369
 Don't let foodborne illnesses spoil your Christmas feast. 2389
 Toxicate occurring naturally in foods. 2390
 Health and food. 3780
 Sanitation now. 3784
 Food poisoning. 3789
 Uniformity - a quest for effective microbial controls. 3790
 A comparative quality survey of five common market foods in low and high income economic areas. 3804
 Strictly personnel: A primer on sanitation. 3811
 Irradiated foods--hopeful toxicity, taste evaluations lead processors to ask: What will be public reaction? 3954

Food science. 3879

FOOD COST
 The cost of a dietary revolution. 2367
 Frozen fried-chicken diners. 2375
 Scorecard for better eating. 2386
 Suggestions for combating climbing food prices. 2388
 What's behind rising food costs? 2406
 Natural foods (Slides/Cassette Tapes). 2476
 Food consumption of households by mean value of food and quality of diet: United States, North, South. 2910
 The foodservice industry: Here's how to rise to 1973's challenge. 2980
 The foodservice industry: Poultry, parsley, pears, and peas... 2981
 The nation: Glass, glass, more! Better! And surprise--prices go up. 2489
 Food crisis '73: The year the bottom dropped out of the cornucopia. 3002
 The world: Hartering America's corn-fed beef for imported extravaganzas. 3003
 The computer & St. Joseph. 3098
 Profit percentage of pre-prepared desserts. 3114
 New hope for school lunch programs. 3123
 How to cut food costs and cope with the school lunch crisis. 3155
 How to determine food costs. 3157
 Food and beverage cost controls. 3188
 Foodservice case files. 3194
 Practical ways to hold down costs in spite of high food prices. 3228
 Controlling food costs--a matter of survival. 3259
 Can you beat the high cost of meat? 3605
 90-day nonselective menus by computer. 3614
 Cutting the cost of meat: The old ways still work... 3637
 The ABC'S of portioned meats. 3683
 How to assure high quality fried foods. 3732
 Responding to consumer price concerns - through packaging. 3867
 The school lunch system moves up the "raw-to-ready" scale. 3981

FOOD COST ANALYSIS
 The cost of seats and seat alternates. 12
 The cost of milk and milk products as sources of calcium. 13
 Food for groups of young children cared for during the day. 546
 Are your menu prices high enough? 760
 Management procedures and records. 767
 Colorado school lunch handbook. 778
 Computers in a dietary study - methodology of a longitudinal growth research project. 786
 Baker boy manual: a guidebook for your retail operation. 862
 A guide to nutrition and food service for nursing homes and homes for the aged. 986
 School food service management. 1132
 Commercial foods. 1175
 How to purchase for school lunch. 1176
 How to purchase for school lunch. 1177
 Guide for training school lunch personnel. 1181
 Food procurement for school food service. 1185
 Oklahoma school lunch handbook. 1200
 Management I. 1201
 Training the food service worker (Kit). 1272
 Nutrition at a price: Economics of menu planning. 1350
 Better school lunches in Oklahoma. 1351
 An automated simulation vehicle for school business administration accounting computerized selective school lunch menu planning. 1362
 The professional chef. 1411
 Quantity food production management. 1476
 Testing of products is essential. 1520
 Applesauce can be perfect food for vitamin C fortification. 1792
 Food fortification: some viable and invisible cost considerations. 1853
 Textured proteins can solve the nutrition-dollar dilemma. 1950
 Using storage controls to simplify determination of daily food costs. 2321
 Food purchasing: study guide. 2344

The limitations and dangers of commercialized nutritious foods. 2802

FOOD DATA SOURCES
 Laboratory handbook of methods of food analysis. 277
 Bill advance testing reduce new product risks? 1000
 Practical baking. 1517

FOOD DECORATION
 Decorations flag food as special. 3638
 The professional chef's art of garde manger. 3690
 Autumn leaves-pomegranates & cranberries-apples&panphine season holidays ahead. 4071
 Desserts! Be elaborate as a candy castle or simple as a chunk of cheese. 4073

FOOD DELIVERY
 World food and population problems: Some possible solutions. 669
 Hospital food handling (File loop). 1446
 Frozen foods in food service establishments. 1461
 Food and beverage purchasing. 2318
 Receiving practices in food service establishments. 2326
 Food storage guide for schools and institutions. 2354
 Input-output: the commissary system. 3634
 Catering handbook. 4185
 A dietitian talks about food. 4199
 Receiving and storing (File loop). 4201
 Receiving and storing (Motion picture). 4202

FOOD DELIVERY SYSTEMS
 Nutritional aspects of engineered foods and delivery systems in school food service. 420
 Expanding the conventional school food service program. 811
 Industry's struggle with world malnutrition. 864
 Organizing centralized school food service systems. 914
 Management function of a centralized school food service system. 959
 Utilizing outside contractors to expand school food service operations. 991
 Akron schools get A for achievement with frozen type A lunches. 1376
 Anatomy of a satellite system: Savannah Lunch Program. 1381
 Contract food management: digesting the alternatives. 1401
 A survey of factors relating to the prepackaged lunch system in selected school districts. 1412
 Frozen pre-plated meals solve problem of feeding underprivileged people. 1434
 Hot lunches are within easy reach. 1444
 Rice ideas for school lunch. 1499
 Save for a change: ideas to cut costs. 1504
 The school food service production kitchen. 1509
 Conveyor system speeds service in central kitchen. 1566
 One kitchen serves two schools. 1646
 The contractor supplying a school food service package. 1985
 Portable meals contribute to nutrition education efforts. 2045
 School systems implementation: Texas style. 2059
 Input output - the commissary system. 2312
 Summer nutrition programs fill need. 3270
 How to keep meals-on-wheels food hot. 3652
 Truck end routing option (a model based on the distribution of donated commodities). 3693
 Revolution in educational facilities requires innovations in school food service. 3739
 School lunch programs rate top priority. 3900
 Market category: School lunch. 3952
 Cup-cans come to Idaho. 4014
 Model for a nutrition program for the elderly. 4119
 Survey of food distribution to institutions - 1972. 4179

FOOD DISLIKES

Food habits of low-income children in northern New York. 201
Taste sensitivity and food aversions of teenagers. 512
Selling Brussels sprouts to students. 1511
Measuring food acceptability by frequency ratings. 3250
Menu planning by computer: the random approach. 3608

FOOD DISTRIBUTION PROGRAMS

Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8A. 728
Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8B. 730
A study of foods consumed by Navajo people receiving foods donated by the United States Department of Agriculture. 2740
Cattings give quality guideline. 3036
Processing contracts for donated commodities. 3106
New hope for school lunch program. 3123
Examining the hospital market. 3261
Child Nutrition Programs of the Food and Nutrition Service, U. S. Department of Agriculture. 3918
Food for all. 3944
Log of the executive director: an historic document. 3986
Tools to fight malnutrition. 3997
How consumer food programs improve diets, fiscal '67; an activity report for these programs which are designed to combat hunger in this country. 3999
Food for answer camps. 4000
Getting a program started. 4001
USDA food means happy kids this summer. 4002
Survey of food distribution to institutions - 1972. 4179

FOOD ECONOMICS

Practical nutrition. 2796

FOOD ECONOMICS AND CONSUMPTION

How Americans see their dairy foods. 27
Percent of income spent for food: estimates from national income and household survey data. 32
Nectarines. 43
Food: proteins for humans. 50
The ecology of malnutrition in Central and Southeastern Europe. 297
The ecology of malnutrition in five countries of Eastern and Central Europe. 298
The ecology of malnutrition in the French speaking countries of West Africa and Madagascar. 299
The ecology of malnutrition in Northern Africa. 300
Nutritional improvement and world health potential. 421
Fats and food. 465
Asio acid fortification of protein foods. 482
Food use and potential nutritional level of 1,225 Texas families. 519
How the fresh fruit and vegetable marketing system contributes to optimum nutrition. 570
White House Conference on Food, Nutrition and Health: report of follow-up conference. 605
White House Conference on Food, Nutrition and Health final report. 606
Tea & coffee. 627
The American and his food. 633
Our daily bread. 651
Overcoming world hunger. 652
National School Lunch Program. 665
The case against hunger. 690
Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8A. 728
Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 10. 729
Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8A. 730
Changes in food wholesaling. 773
Comparison of cost structures of food stores and eating and drinking places. 783
Retail frozen food sales by state. 935
School lunches: a billion-dollar market for food. 983

Contemporary meal management. 1343
The \$130 billion food assembly line (Filastrip). 1789
The economics of food processing. 1866
Food for tomorrow; resources, environment, distribution. 1885
Substitute and synthetic foods with emphasis on soy protein. 1942
Synthetic and substitutes for agricultural products. 1957
Lunch programs in the nation's schools. 2081
Food aid: a selective annotated bibliography on food utilization for economic development. 2226
The IFMA encyclopedia of the foodservice industry. 2243
World food-population levels. 2285
The market for food in the nation's schools. 2355
What's behind rising food costs? 2406
The ecology of malnutrition in Middle Africa. 2710
The ecology of malnutrition in seven countries of southern Africa and in Portuguese Guinea. 2711
The ecology of malnutrition in eastern Africa and four countries of western Africa. 2712
Nutrition; part II. 2800
Food consumption of households in the South: seasons and year 1965-66. 2905
Food consumption of households in the West: seasons and year 1965-66. 2906
Food consumption of households in the North Central region: seasons and year 1965-66. 2907
Food consumption of households by socioeconomic value of food and quality of diet: United States, North, South. 2910

FOOD EXCHANGES

Everything you always wanted to know about exchange values for foods (but were unable to find out!). 2503
Savannah meals: Using your food plan for diabetes. 4053

FOOD FACTS

The allures of food cults and nutrition quackery. 57
Nutrition and physical fitness. 97
Nutrition: a course for school food service personnel. 101
Diet healing: a case study in the sociology of health. 142
Diet: the realities of obesity and fat diets. 144
Introduction to nutrition. 182
Food facts and facts. 194
Food faddism. 195
Mulligan stew: The File-File man (Videocassette). 321
Mulligan stew: The File-File man (Motion picture). 322
Height control source book. 339
The new vegetarians: who are they? 366
Nutrition education for the "new" generation. 394
Nutrition notes: consumer and food industry equally responsible for poor nutrition. 410
The organic foods movement. 444
Food and nutrition. 485
Sense and nonsense about health foods. 487
Understanding food. 511
Looking at nutrition 12 ways. 571
The American and his food. 633
Food industry and FDA face fat food threat. 823
Selling students. 951
Convenience isn't enough in foods for the '70's. 1012
Innovation vs nutrition as the criterion for food product development. 1070
Food pollution. 1076
CARE strikes back at world's malnutrition. 1979
The supermarket handbook. 2381
The perfect environment for nonsense. 2407
Can food make the difference? 2437
Food calories and nutrition quackery. 2469
Nutrition and physical fitness. 2472
America's health: fallacies, beliefs, practices. 2487
The crash diet craze. 2515
Introductory nutrition. 2598
Vitamin C--a multifunctional myth? 2630
The food fat boom. 2649
Nutrition; part II. 2800

Obesity -- part VI. 2063
Nutrition fads are booming. 2873
New thoughts on dietary practices. 2950
Who eats for health? 2959
The psychology of selling nutrition. 2961
Food faddism. 2966
Trends in food service systems, panel discussions. 3109

FOOD FOR PEACE

Food for Peace around the world. 2080

FOOD GUIDES

Heat purchasing (File loop). 26
This is USDA's Consumer & Marketing Service. 37
Inspection, labeling, and care of meat and poultry. 38
Ice cream. 625
Modern dairy products. 640
Heat evaluation handbook. 698
Dairy inspection and grading services. 732
Handbook of food preparation. 1380
Frozen foods in food service establishments. 1461
Poultry preparation (File loop). 1491
The henery. 2300
Quantity food purchasing. 2315
Purchasing eggs for food service establishments. 2320
Purchasing beef for food service establishments. 2327
Heat purchasing. 2329
Buying, handling and using fresh vegetables. 2332
Buying, handling and using fresh fruits. 2333
When you advertise; fresh fruits and vegetables. 2357
The supermarket handbook. 2381
How to buy canned and frozen vegetables (in Spanish). 2397
How to buy eggs (in Spanish). 2398
It's on the label. 3029
Egg grades: a matter of quality (Motion Picture). 3040
USDA grade standards for food. 3049
The science of the canning, freezing, preserving industries. 4115
A dietitian talks about food. 4199
How to buy eggs (Slides/Cassette tape). 4208

FOOD GROUPS

Budgeting by food groups. 2
The big dinner table (Motion picture). 91
The big dinner table (Videocassette). 92
Cholesterol content of foods. 116
Fatty acids in foods served in university food service. 178
Food guides (File loop). 200
Mulligan stew: Look inside yourself (Motion picture). 319
Mulligan stew: Look inside yourself (Videocassette). 320
Mulligan stew: The great nutrition turn on (Motion picture). 323
Mulligan stew: The great nutrition turn on (Videocassette). 326
Review of food grouping systems in nutrition education. 474
What's good to eat (Motion picture). 600
What's good to eat (Videocassette). 601
Nutrition notes: the nutrient labeling dilemma. 703
Nutritional awareness instruction series for classroom use. 1088
Food use by the foodservice industry. 2230
Good meals for less money. 2382
Your personal guidebook on foods. 2394
What to eat and why. 2411
Wilk the magnificent (Slides). 2420
Foods and nutrition. 2481
The 'basic four' way to good meals (Slides). 2550
Cereal: One of the 4. 2573
After the kids have gone. 2574
If you know what's good for you. 2575
In your family eating right? 2576
Basic guide to enjoyable eating. 2580
Meal planning for young children: New ideas for building little appetites. 2583
Facts about foods. 2616
Food guides--where do we go from here? 2623
Johnny goes to nutrition land (Coloring

FOOD GUIDES

- book). 2669
 Coaches call the signals. 2704
 Baby's food calendar when to start your baby on solid foods. 2709
 When you think food, think the 'basic seven'. 2715
 Food for modern living. 2718
 Your food--Chance or choice? 2746
 Primary grade nutrition education kit. 2756
 New nutrition. 2762
 The four basic food groups. 2781
 PAN food cards (Playing cards). 2790
 Calorie talk. 2810
 Health and growth: teacher's edition. 2824
 Fundamentals of normal nutrition. 2827
 Your body and how it works. 2837
 Discovering a pattern for a balanced diet. 2869
 Good food works for you (show'n tell). 2915
 The wonderful world of freshness (Filastrip/Cassette tape). 2921
 Yummy yummy (Game). 3306
 Take your snacks count (coloring book). 3336
 Nutrition in kindergarten. 3351
 Community helpers. 3355
 Pennies for protein. 3379
 Your snacks--chance or choice? (Poster). 3496
 Meal steals. 3528
 The winning combination. 3563
 Food-o (Game). 3584
 Menu planning--elementary style. 3622
 Food and eating practices of teenagers. 4145
 Nutritive value of common foods in percent of RDA. 4183
- FOOD GUIDES**
 A balanced diet (Fila loop). 73
 The beginning of life (Filastrip). 85
 Food guides (Fila loop). 200
 Food becomes you or Better health through better nutrition. 279
 Nutrition in action. 293
 Modification of food habits. 313
 A guide to good eating. 354
 Choose your calories by the company you keep. 356
 Nutrition and school lunch. 364
 Nutrition and school food service, state of New Mexico. 365
 Food for fitness. 537
 Calories and weight. 538
 Nutrition: Food at work for you. 540
 Leader's handbook for a nutrition and food course. 555
 Sounds from Capital Hill: more regulation, more restrictions. 719
 Food selection and service (Transparencies). 1101
 Vitamins and you (Filastrip). 1302
 Food preparation: study course. 1414
 Food guide & recipe book for the Drive to Serve Program. 2176
 Food values of portions commonly used. 2216
 Food guides: their development and use. 2228
 Meat buyers' guide to standardized meat cuts. 2331
 Quantity guide. 2336
 Milk the magnificent (Slides). 2420
 Milk, basic to good nutrition (Slides). 2421
 The 'basic four' way to good meals (Slides). 2550
 What should the kids really eat? 2572
 Basic guide to enjoyable eating. 2580
 Food guides--where do we go from here? 2623
 Foods and drinks that will cause you the fewest cavities. 2653
 Choose your calories wisely. 2665
 Foods for growing boys and girls. 2667
 Good health record. 2668
 Understanding food. 2679
 The food book: what you eat from A-Z. 2787
 Dandelion: the lion who lost his roar. 2879
 The changing food needs of the family (Filastrip/Cassette tape). 2912
- FOOD HABITS**
 The allure of food cults and nutrition quackery. 57
 An anthropologist views the nutrition professions. 66
 Applying learning theory in teaching nutrition. 68
 The development of three instruments to assess forces behind food habits and methods of change. 75
 Behavior modification in a self-help group - a pilot study. 86
 Behavior therapy in treating obesity. 87
 The big dinner table (Motion picture). 91
 The big dinner table (Videocassette). 92
 Nutrition: a course for school food service personnel. 101
 Centralized food supplies. 110
 Concepts of food habits of "other" ethnic groups. 125
 Puerto Rican foods and traditions. 126
 Cultural food patterns and School Food Service. 133
 Diet and atherosclerosis. 139
 Dietary habits and food consumption patterns of teenage families. 146
 Dietary intake and physical development of Phoenix area children. 147
 The need for cereal foods of improved protein value in the United States. 157
 Education increases consumption of vegetables by children. 159
 Effects of frequency of eating - part 1. 163
 Effects of frequency of eating - part 2. 164
 Teaching nutrition. 168
 Feeding children. 181
 Introduction to nutrition. 182
 Food for life (Motion picture). 198
 Food for life (Videocassette). 199
 Food habits of low-income children in northern New York. 201
 Food habits of migrant farm workers in California - comparisons between Mexican-Americans and "Anglos". 202
 Food practices and preferences of some college students. 206
 Food, energy and you (Videocassette). 210
 Food, energy, and you (Motion picture). 211
 Foods for teens; snacks that count (Show'n Tell). 212
 Fruit and vegetable acceptance by students - factors in acceptance and performance. 216
 General factors affecting college coeds' food preferences, habits, and intake. 222
 Nutrition, behavior, and change. 225
 A half century of changing food habits among Japanese in Hawaii. 231
 Help for malnourished children in Latin America. 235
 Nutrition concepts held by seventh and eight grade pupils in Iowa. 238
 How can we solve malnutrition in the U.S.? 242
 Implications of changing food habits for nutrition educators. 251
 Improving nutrition in less developed areas. 254
 The irony of affluence-adult nutrition problems and programs. 267
 Journey into nutrition (Motion picture). 271
 Food becomes you or Better health through better nutrition. 279
 Man as a patient. 290
 Nutrition in action. 293
 Food for you. 302
 Modification of food habits. 313
 Modification of vegetable-eating behavior in preschool children. 314
 Mulligan stew: The Fila-Fla man (Videocassette). 321
 Mulligan stew: The filia-fla man (Motion picture). 322
 Feeding little folks. 332
 Food science and how it began. 334
 Weight control source book. 339
 They ask why. 345
 What did you have for breakfast this morning? 347
 A source book on food practices; with emphasis on children and adolescents. 352
 National nutrition education conference. 359
 The need for iron fortification. 360
 Nutrition and school lunch. 364
 Nutrition and school food service, state of New Mexico. 365
 Nutrient intake and weight response of women on weight-control diets. 374
 Nutrition and health-screening services for the elderly - report of a deconstruction project. 382
 Nutrition education and the Spanish-speaking American. 390
 Nutrition education for mothers of Filipino preschool children. 393
 Nutrition education is behavioral change. 396
 Food, science, and society. 401
 Food choices: the teen-age girl. 402
 1969-1970 report. 404
 Nutrition instruction and lunch surveys with second graders. 409
 Nutrition notes: consumer and food industry equally responsible for poor nutrition. 410
 Nutrition to meet the human needs of older Americans. 416
 Nutritional improvement and world health potential. 421
 Nutritional literacy of high school students. 422
 A report of Oklahoma food habits survey. 440
 The organic foods movement. 444
 Physiologic control of food intake. 449
 Predicting application of nutrition education. 451
 Proper food (Filastrip). 456
 Psychologic implications of the nutritional needs of the elderly. 462
 Puerto Rican food habits; a color slide set (Slides). 463
 Man and food. 465
 The Real talking, singing, action movie about nutrition (Motion picture). 467
 Malnutrition - its causation and control. 477
 Shopping practices of low-income groups for convenience foods. 491
 Socio-cultural basis of food habits. 492
 Socio-culture aspects of food and eating -- A social scientist's approach (with group discussions). 493
 Some thoughts on food and cancer. 497
 Innovative approaches to nutrition education and related management processes. 499
 Status and achievements of the expanded food & nutrition education program. 501
 Supplemental protein: does the U.S. diet really need it? 506
 Sustained behavioral change. 508
 Teen-age food habits - a multidimensional analysis. 514
 Teenagers and food: their eating habits. 517
 Tocopherols and fatty acids in American diets - the recommended allowance for vitamins E. 527
 Nutrition education research project - report of phase I. 532
 Feeding the child with a handicap. 562
 Dietary studies of northern Utah pre-adolescent and adolescent children. 574
 Nutrition education in the school food service; challenge, change, and commitment. 592
 What food means to children. 594
 What influences malnutrition? 595
 When the Eskimo comes to town. 603
 Who turns the child "off" to nutrition. 607
 Why people eat what they eat. 608
 A study of the breakfast eating habits of school age girls and boys, grades one through twelve, of an Oklahoma community with implications for teaching nutrition. 609
 Review of nutrition and diet therapy. 611
 Nutrition and diet therapy. 612
 The wheel of health. 614
 Food in antiquity. 628
 The American and his food. 633
 Dry onions. 666
 A Gallup overview of the changing consumer - a Gallup symposium. 837
 Ideas for promoting participation. 858
 Sophomore high school students' attitudes toward school lunch. 957
 3rd-graders - the new hedonists. 1008
 Behavioral objectives help teach nutrition. 1036
 Changing Head Start mothers' food attitudes and practices. 1050

- First foods. 1066
 Influence of nutrition education on fourth and fifth graders. 1124
 Lunch-room etiquette (Motion picture). 1152
 Nutrition education in the funny papers. 1191
 Nutrition education through the mass media in Korea. 1194
 Problems and progress in nutrition education. 1215
 Health education - a conceptual approach. 1229
 Teaching as changing behavior. 1254
 Tools for nutrition education--some examples. 1266
 Food needs of family eaters. 1283
 Mexican-American food items in the Tucson, Arizona, school lunch program. 1990
 Everybody here loves children. 1996
 If we had haa, we could have haa and eggs - if we had eggs. 2005
 Silla'n awia--a swaner nutrition program for underprivileged teen-age girls. 2061
 Russia-American food patterns. 2163
 Rome economic research abstract: 7, food and nutrition. 2190
 Food habits: a selected annotated bibliography. 2220
 An annotated international bibliography of nutrition education. 2273
 Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 2303
 Consumer education in nutrition. 2371
 The world diet revolution. 2372
 Eating by the numbers. 2378
 Confections and soft drinks in schools. 2435
 Nutrition education and dietary behavior of fifth graders. 2457
 Food cultism and nutrition quackery. 2469
 Food practices of some Samoans in Los Angeles County. 2478
 Eating disorders. 2485
 The influences of the cultural milieu upon choices in infant feeding. 2486
 Adequacy of lacto-ovo-vegetarian diets in Seventh-day Adventist boarding academies. 2488
 Effectiveness of nutrition aides in a migrant population. 2499
 Chinese foods and traditions. 2521
 Potential dieters: Who are they? 2542
 Nutrition for you (Filastrip/Cassette). 2544
 Nutrition for you (Filastrip/Record). 2545
 Measuring the connotative meanings of foods. 2557
 Challenges to nutrition education. 2560
 Education and training in nutrition. 2565
 What should the kids really eat? 2572
 Meal planning for young children: New ideas for building little appetites. 2583
 Food patterns of some Black Americans in Los Angeles County. 2585
 Food fats and health. 2589
 Food habit research: a review of approaches and methods. 2593
 Panel: Problems encountered in school food service. 2594
 New mileposts in nutrition. 2609
 Household dietary levels down. 2620
 The meanings of flavor and texture. 2646
 Coffee and myocardial infarction. 2648
 Nutrition education--an integral part of a school feeding program. 2655
 Breakfast your way to a better day. 2666
 Do you think fat or thin? 2671
 How children learn about food (Slides). 2677
 Food is a point of view. 2686
 The paradox of teen-age nutrition. 2692
 Milk in schools: an experiment in nutrition education. 2719
 Michael likes good food (Filastrip/Record). 2727
 A study of foods consumed by Navajo people receiving foods donated by the United States Department of Agriculture. 2740
 Nutrition education in group meals programs for the aged. 2791
 A study of pupil breakfast habits and behavioral patterns in certain Louisiana elementary schools following implementation of the National Breakfast Program. 2798
 Nutrition; part II. 2800
 Pedro (Filastrip/Record). 2817
 Studies on breakfast and mental performance. 2822
 Learning better nutrition. 2825
 Changing food habits of Canadian children. 2828
 Parents: experts tell you what to do about balky vegetable eaters. 2835
 Effects of differing breakfast conditions and habit patterns on performance in an endurance activity. 2836
 Changing food habits. 2840
 Obesity -- part VII. 2864
 Menu packet packs nutrition education whollop. 2876
 Parents give children bad habits. 2878
 Said, sowed and sold: a nutrition study in the Teolo diet rict. 2881
 Eating between meals: A nutrition problem among teenagers? 2896
 Epidemiology of coronary heart disease and stroke in Japanese men living in Japan, Hawaii and California. 2901
 Proceedings of National Nutrition Education Conference November 2-4, 1971. 2909
 Breakfast and the bright life (Slides). 2914
 New thoughts on dietary practices. 2950
 Eating is the source of life, if you choose the right foods (in Spanish) (Poster). 2954
 Who eats for health? 2954
 The psychology of selling nutrition. 2961
 The philosophy of taste, or Meditations on transcendental gastronomy. 2972
 Problems and prejudices encountered in introducing new foods in developing countries. 2977
 Do you know a classroom when you see it? 3066
 How can you make them eat the nutrition you serve. 3265
 Teaching dental health. 3534
 Preventing lead poisoning in children. 3801
 International festivities flavor nutrition. 3901
 Isolated island gets school feeding program. 3993
 Louisville schools encourage plate lunches. 3994
 Food and setting practices of teenagers. 4145
- FOOD HANDLING**
 Consumer education to minimize the abuse of foods. 8
 Cold food handling (Fila loop). 1704
 Don't let foodborne illness spoil your Christmas feast. 2389
 The food book: what you eat from A-Z. 2787
 A potpourri of food ideas. 2994
 Factors affecting quality of frozen prepared food products. 3007
 Food service operations. 3277
 An experimental study of televised food demonstrations to determine the effectiveness of presentation methods. 3479
 Schools adopt centralized feeding systems. 3758
 Sanitation & safety for child feeding programs. 3788
 Food poisoning. 3789
 Safety and sanitation in school food service. 3797
 Bugs beware (Fila loop). 3803
 Sanitation in food handling (Filastrip/Tapes). 3806
 Strictly personnel: A primer on sanitation. 3811
 Keeping food safe to eat. 3817
 It's good food, keep it safe--part III, watch the tempera-ture; part IV, every minute counts (Shoe N Tell). 3818
 Food service sanitation annual. 3820
 The school lunch. 3921
 Thoroughly modern celery. 4103
 How to buy, store, prepare beef: 101 neat cuts (Slides). 4200
 Freezing meat and fish in the home. 4205
- Storing vegetables and fruits in basements, cellars, outbuildings, and pits. 4206
 Some care of purchased frozen foods. 4211
- FOOD INVESTING**
 Ascorbic acid content of artificially ripened tomatoes. 3875
- FOOD INDUSTRY**
 Communicating with the consumer: natural and synthetic nutrients. 6
 Communicating with the consumer: safety of food supply. 7
 PP industry must gain consumer confidence in nutrition values. 18
 Industry focuses on malnutrition. 256
 Food, science, and society. 401
 The organic foods movement. 444
 FDA's quality assurance programs--tools for compliance. 603
 What is industry's approach to quality assurance? 744
 Changes in food wholesaling. 773
 The changing food market - nutrition is a revolution. 774
 PP service companies vie for share of 8 million school lunch program. 816
 Food industry and FDA face food food threat. 823
 Industry's struggle with world malnutrition. 864
 The role of industry in meeting the challenge of future food needs. 938
 School lunch program becomes big factor for frozen meat firm. 949
 Seven factors in building an effective marketing program. 955
 Costaining education conferences. 1059
 Exploit new product technology. 1840
 The future of the food industry. 1864
 Genetic improvement of crop foods. 1865
 The economics of food processing. 1866
 New products from smaller companies. 1892
 Pollution, people, power and profit - forces at work to change packaging. 1912
 Possible developments in the supply and utilization of food in the next fifty years. 1914
 Conversion factors and technical data for the food industry. 2259
 What's behind rising food costs? 2406
 Nutrition in the 1970's. 2524
 Salt in infant foods. 2559
 Nutrition scoreboard: your guide to better eating. 2642
 The chemical additives in foods. 2643
 Water's digest. 2644
 Nutrition perspectives in the seventies. 2789
 Food technology and society. 2809
 The element: Nature's wrath jolts a complacent urban nation. 2979
 The future: Don't cry over onions--let them eat strawberry shortcake. 2982
 Will we or prophet?: How we got into this self-imposed economic blockade and how can we get out of it? 2985
 The nation: Glens, glens, glens! Better! And surprise--prices go up. 2989
 Food, science, and society. 2990
 Food crisis '73: The year the bottom dropped out of the cornucopia. 3002
 Modified food starches for use in infant foods. 3014
 What is the return on investment for nutrient labeling? 3022
 The FDA self-certification program--is it for you? 3041
 Are we allowing FDA to become a law unto itself? 3042
 Egg grades: a matter of quality (Motion Picture). 3048
 Equals current marketing problems with new product opportunities. 3092
 Industry's interest in school food programs. 3202
 Productivity in the food industry: a preliminary study of problems & opportunities. 3205
 Quality control for the food industry. 3656
 Wake that quarter-pounder a 0.11325 kilogramer. 3689
 Food science. 3879
 New foods from the sea. 3888
 Conference summary and closing remarks. 3935
 Log of the executive director: an historic document. 3946

FOOD INSPECTION REGULATIONS

- Facts 73: a statistical survey about America's large-staff industry. 4118
 Selected food and agriculture data bases in the U.S.A. 4125
 Food industry sourcebook for communication. 4155
 Science for better living. 4176
FOOD INSPECTION REGULATIONS
 Inspection, labeling, and care of meat and poultry. 38
 Dairy inspection and grading services. 732
 Egg grades: a matter of quality (Motion Picture). 3048
FOOD INTAKE
 Basic human nutrition and the RDA. 77
 Nutrition: a comprehensive treatise. 83
 Diet and atherosclerosis. 139
 Effects of frequency of eating - part 1. 163
 Effects of frequency of eating - part 2. 164
 Exercise, dietary intake, and body composition. 170
 Fat metabolism in children - influence of dietary protein and calcium on serum lipids of pre-adolescent girls. 176
 Food acceptance and nutrient intake of preschool children. 189
 Food and nutrient intake of children from birth to four years of age. 190
 Food consumption of low-income, rural Negro households in Mississippi. 193
 Food intake of infants attending well-baby clinics in Honolulu. 203
 Hunger and malnutrition - whose responsibility? 249
 Industry focuses on malnutrition. 256
 Iron deficiency in rural infants and children. 263
 Metabolic effects of meal frequency on normal young men. 304
 Mulligan stew: Look inside yourself (Motion picture). 319
 Mulligan stew: Look inside yourself (Videocassette). 320
 Mulligan stew: The Pils-Plan man (Videocassette). 321
 Mulligan stew: The Pils-Plan man (Motion picture). 322
 Multidisciplinary approach to the problem of obesity - sixth Martha F. Trulsson Memorial Lecture. 327
 The new vegetarians: who are they? 366
 Nutrient intake and weight response of women on weight-control diets. 374
 Nutrition for Head Start. 398
 Nutrition for food service workers. 399
 Nutrition to meet the human needs of older Americans. 416
 Nutritional studies during pregnancy: I. Changes in intakes of calories, carbohydrate, fat, protein, and calcium, II. dietary intake, maternal weight gain, and size of infant. 427
 Nutritive content of the usual diets of eighty-two men. 431
 Physiologic control of food intake. 449
 Protein components of blood and dietary intake of preschool children. 457
 Psychologic implications of the nutritional needs of the elderly. 462
 Research on diet and behavior. 471
 Serum cholesterol from pre-adolescence through young adulthood. 490
 Some thoughts on food and cancer. 497
 T.L.C. and the hungry child. 509
 Teen-age food habits - a multidimensional analysis. 514
 Food use and potential nutritional level of 1,225 Texas families. 519
 Tocopherols and fatty acids in American diets - the recommended allowance for vitamin E. 527
 Food and nutrient intake of individuals in the United States: spring 1965. 534
 Screening children for nutritional status. 560
 Dietary studies of northern Utah pre-adolescent and adolescent children. 574
 Vitamin A and iron in infants' diets in Israel. 578
 Weight control of children with Prader-Willi syndrome. 590
 What's good to eat (Motion picture). 600
 What's good to eat (Videocassette). 601
 Effects of some new production and processing methods on nutritive values. 1837
 Effects of USDA commodity distribution program on nutritive intake. 1993
 Nutrient contribution of a meals program for senior citizens. 2033
 Confections and soft drinks in schools. 2435
 Food fats and health. 2508
 The complete handbook of nutrition. 2770
 Nutrition: an integrated approach. 2797
 The effect of socio-economic differences on the dietary intake of urban population in Hyderabad. 2893
 Good food works for you (show'n tell). 2915
 Food and eating practices of teenagers. 4145
FOOD INTAKE DETERMINATION
 Diet and nutrition of preschool children in Honolulu - survey of low- and middle-income families. 140
 Food intake of infants attending well-baby clinics in Honolulu. 203
FOOD MISINFORMATION
 The allure of food cults and nutrition quackery. 57
 A chink in our armor. 115
 Fact and fancy in nutrition and food science - chemical residues in foods. 175
 Food facts and fads. 194
 Food faddism. 195
 Nutrition-related health practices and opinions. 417
 Of (iron) pots and pans. 437
 Sense and nonsense about health foods. 487
 Survey of nutrition knowledge as a part of nutrition education. 507
 Nutrition and diet therapy. 612
 Food information of homemakers and 4-H youths. 1096
 Gain menu prestige with pork. 1333
 The perfect environment for nonsense. 2407
 Food cultism and nutrition quackery. 2469
 Food and Fitness. 2471
 A critique of low-carbohydrate ketogenic weight reduction regimens: a review of Dr. Atkins' Diet Revolution. 2518
 Sensible eating: A 'balanced' diet for Britain. 2592
 Vitamin C--a multifunctional myth? 2630
 Canadian university students' nutrition misconceptions. 2717
 Your food--chance or choice? 2746
 Supplementation of human diets with vitamin E. 2758
 Adelle Davis' books on nutrition: Commentary. 2833
 Obesity -- part VI. 2863
 Nutrition fads are booming. 2873
 Proceedings. 2884
 Vitamin E: What's behind all those claims for it? 2928
 Food faddism. 2966
 Symposium on environmental quality and food supply, 1972, Washington, DC. 3813
 Selected list of reliable and unreliable nutrition references. 4172
FOOD PACKAGING
 Open dating. 30
 Proceedings of the packaging legislation and regulations: current status and future prospects. 673
 Nutritional guidelines and labeling. 705
 Other Federal regulations affecting food packaging. 712
 Packaging and labeling - current trends and legalities. 713
 Policy statement of the American Dietetic Association on nutrition labeling. 715
 Two nutritional labeling systems. 721
 H.R. 1654 - a bill to amend the Fair Packaging and Labeling Act to require certain labeling to assist the consumer. 725
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8B. 730
 Frozen meals, individually prepared in foil packs, cut costs by 35%. 1433
 Special foods & equipment for the food service industry. 1671
 The changing role and form for packaging. 1802
 The chemistry of meat color. 1804
 Consumer study shows preference for tomato paste in glass jars. 1810
 Edible containers. 1832
 Edible packaging update. 1833
 Effect of packaging methods on frozen asparagus. 1834
 Egg solids: making the convenient more convenient. 1838
 Finding the correct retail package to introduce an unbelieveable product. 1847
 Focus group interview - reveals likes and dislikes for salad dressings, containers. 1850
 The metric question - expect new packages, trade shifts. 1880
 New foods for a new decade. 1890
 A newly developed system for measuring headspace oxygen in gas-flushed flexible packages. 1894
 Optimum net fill of containers. 1906
 Palatability of meat after low temperature roasting and frozen storage. 1908
 Feasibility and food packaging. 1910
 Planning: that's how to develop a new package for a new product. 1911
 Pollution, people, power and profit - forces at work to change packaging. 1912
 Testing packaging films. 1949
 Unique, concave package chosen for ethnic dinner mix market. 1958
 Containers. 1959
 Why not standardize institutional prepared frozen food packaging? 1965
 Effect of packaging on quality of dehydrated potato granules during storage. 2317
 Shopping for shortening. 2346
 Time-temperature indicating system 'writes' status of product shelf life. 2349
 Nutrition education and the food labels. 2479
 Factors affecting quality of frozen prepared food products. 3007
 Cutting give quality guideline. 3036
 FDA regulations that affect food packaging. 3037
 Nutrascapes. 3057
 School lunch program. 3091
 How to keep seals-on-wheels food hot. 3652
 Food product packaging and marketing. 3837
 Progress not 'revolution,' is watchword in retail PP packaging. 3856
 Erin creates--peaches-and-cream candy. 3861
 Gator Go--high energy dairy beverage starts with low fat milk. 3866
 What's behind those successful new ready-to-eat puddings? 3869
 Packaging and moisture--their relation to shelf life. 3876
 Intermediate moisture foods: principles and technology. 3878
 Sara Lee does it again. 3896
 Develops unique cultured dairy product. 3897
 The almanac of the canning, freezing, preserving industries. 4115
 Palatability of ground beef home frozen and stored in selected wraps. 4190
 Freezing meat and fish in the home. 4205
FOOD POISONING
 Food microbiology: Theoretical basis and popularized material. 205
 Encyclopedie moderne de l'hygiene alimentaire. 276
 Staphylococcus food poisoning. 309
 A 24-hour method for the detection of coagulase-positive staphylococci in fish & shrimp. 621
 Food in antiquity. 628
 Bacterial contamination of food. 1696
 Botulism. 1697
 Geras from raw food (Slides). 1718
 Hospital food sanitation. (Film loop). 1721
 Isolation from mixed culture (Motion picture). 1725
 It can happen here (Filmstrip). 1726
 It can happen here (Motion picture). 1727
 Bacterial food poisoning. 1744

- House toxin--neutralization test (Motion picture). 1748
 An Outbreak of Staphylococcus intoxication (Motion picture). 1756
 Staphylococci control and the food processor. 1779
 The unwanted four: germs that cause food poisoning (Files-trip/Record). 1783
 Food-borne illness. 1784
 Practical food microbiology and technology. 1962
 Toxicants occurring naturally in foods. 2390
 Food hygiene and food hazards for all who handle food. 3781
 Sanitation & safety for child feeding programs. 3788
 Food poisoning. 3789
 Food poisoning and food hygiene. 3796
 Botulism. 3799
 It's good food, keep it safe--part III, watch the temperatures; part IV, every minute counts (Show & Tell). 3818
 Froe hand to south. 3821
 An outbreak of salmonella infection (Motion picture). 3824
 Food safety in 1973. 3827
- FOOD PREFERENCE MEASURES**
 Tuna. 530
 Effect of fat content in cheddar, colby, and swiss cheeses on consumer preference. 808
 Youngsters' taste test picks favorites. 1006
 Sensory evaluation of breaded, deep-fried turnip slices. 1931
 Methodology related to acceptability, cost & nutrition. 3080
 Wine service: a programmed system for youth service. 3124
 Students decide food purchases. 3986
 Compilation of odor and taste threshold values data. 4168
- FOOD PREFERENCE RATINGS**
 What's wrong with school lunch? 602
 Eating quality of half turkey hens cooked by four methods. 3141
 Most favored foreign fare. 3201
 Factors affecting meat purchases and consumer acceptance of ground beef at three fat levels with and without soyabits. 3870
- FOOD PREFERENCES**
 Consumer behavior. 16
 Animal protein--keystone of foods. 65
 Basic human nutrition and the RDA. 77
 Bulking agents in foods - acceptability by obese individuals. 100
 Feeding children. 181
 Food acceptance and nutrient intake of preschool children. 189
 Food facts and fads. 194
 Food habits of low-income children in northern New York. 201
 Food habits of migrant farm workers in California - comparisons between Mexican-Americans and "Anglos". 202
 Food practices and preferences of some college students. 206
 Fruit and vegetable acceptance by students - factors in acceptance and performance. 216
 General factors affecting college foods food preferences, habits, and intake. 222
 A half century of changing food habits among Japanese in Hawaii. 231
 Implications of changing food habits for nutrition educators. 251
 Man as a patient. 290
 Nutritional adequacy, preference, acceptability, and food production aspects of hot and cold school lunches. 294
 The need for iron fortification. 360
 Nutrients in university food service meals - II. Data from meals selected by students. 376
 Nutrition education for the "now" generation. 394
 1969-1970 report. 404
 Teen-age food habits - a multidimensional analysis. 514
 Yorktown students don't jump for junk. 616
 An industrial view of nutritional labeling and nutrition education. 692
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8A. 728
 Acceptability of low-fat milk by school children. 750
- Consumer considerations: deep-fried foods. 787
 Favorite deep-fried fare. 817
 Gallup determines potato popularity. 833
 Gallup examines the sauce scene. 834
 Gallup finds broad acceptance for international seafood specialties. 835
 Gallup measures popularity of international cuisine. 836
 A Gallup overview of the changing customer - a Gallup symposium. 837
 A Gallup overview: soup spans the "six seal a day" spectrum. 838
 Gallup pinpoints tastes for fresh citrus fruits. 839
 Gallup survey - a case for vegetable variety. 840
 Gallup survey - when everyone says "cheese!". 841
 Gallup survey-the "take-out" marathon. 842
 Gallup surveys the breakfast cereal bowl. 843
 How to capitalize on student food preference patterns. 854
 The nation's most desired desserts. 895
 Selling students. 951
 Sophomore high school students' attitudes toward school lunch. 957
 Variety is vital to vegetable fare. 992
 Wise up--go modern--cut out a la carte end cut costs. 1002
 Young America dines out: how youth voted in '72. 1005
 Youth speaks: Student involvement in school food service - a panel discussion. 1007
 3rd-graders - the new hedonists. 1008
 Health education - a conceptual approach. 1229
 Give them a choice!. 1336
 Macburgers and cookies and bananas and chicken and sweet potato cake and milk shakes and brownies and cereallows and bacon and... 1337
 A survey of factors relating to the prepackaged lunch system in selected school districts. 1412
 The ease of working merchandising easily with good food - new life for jaded menus. 1415
 Focus group interview - reveals likes and dislikes for salad dressings, containers. 1850
 Identifying and controlling product quality attributes - using preference taste panels. 1868
 A comparative study of the organoleptic acceptability of simulated meat products prepared in microwave and conventional ovens. 1968
 Their daily bread. 1984
 Current demands on the School Food Service System. 1987
 Factors affecting student participation in selected Milwaukee, Wisconsin Catholic high school lunch programs. 2017
 Marketprobe: New business in school lunch. 2021
 The IFNA encyclopedia of the foodservice industry. 2243
 Consumer education in nutrition. 2371
 Young shoppers begin to "turn on" to frozen foods. 2387
 What today's customers are saying about frozen foods. 2405
 The delights & evils of junk food. 2531
 Measuring the connotative meanings of foods. 2557
 Food: the story of a peanut butter sandwich (Motion picture). 2688
 Living nutrition. 2875
 Menu packet packs nutrition education whollop. 2876
 Said, sowed and sold's: a nutrition study in the Teolo diet rict. 2881
 You...And your senses of smell and taste (Motion picture). 2932
 What about your favorite foods? 2947
 The philosophy of taste, or Meditations on transcendental gastronomy. 2972
 Yogurt: New life for an old product. 3005
 Methodology related to acceptability, cost & nutrition. 3080
 College foodservice. 3110
 Profit percentage of pre-prepared desserts. 3114
- Beverages take a break. 3125
 Our industry reaches a breakfast breakthrough. 3126
 Turn-arounds in take-out. 3127
 A year reviewed: Youth and food service in 1973. 3128
 The tasty repeat: Snacks. 3140
 Recommendations and implications of the Rutgers effort. 3176
 How can you make them eat the nutrition you serve. 3265
 What do you do when your students are eating off campus? 3287
 School lunch menus now suit student tastes. 3621
 Merchandising in school food service. 3643
 How to up taste appeal. 3653
 Food service approaches in schools without full facilities. 3667
 How they see soy protein extenders. 3852
 Beefish and hamburger patties rate equally in taste preference tests. 3857
 The dynamics of coesentiy coesitent. 3924
 An idea's time comes to Philadelphia. 3939
 Vitamins vs. vending machines. 3971
 School lunch program booms in Fulton County, Ga. 3990
- FOOD PREPARATION**
 Food - the yearbook of Agriculture 1959. 39
 Attitudes of aides and clients in the expanded nutrition program. 71
 Basic values in nutrition; part I: milk and meat group (Transparencies). 78
 Basic values in nutrition; part II: vegetable-fruit group (Transparencies). 79
 Basic values in nutrition; part III: bread-cereal group (Transparencies). 80
 Centralized food supplies. 110
 Food science. 112
 The family guide to better food and better health. 138
 Modification of vegetable-eating behavior in preschool children. 314
 On-target scales: action for health (Pilestrip). 442
 Introduction to foods and nutrition. 503
 Family fare. 542
 Conserving the nutritive values in foods. 544
 Food for groups of young children cared for during the day. 546
 The wheel of health. 614
 Tea & coffee. 627
 Lettuce--the salad staple. 641
 The shady, saucy tomato. 660
 Coffee; it can make you or break you. 777
 Soy helps Skokie's budget. 961
 Techniques in the preparation of fruits and vegetables. 1140
 Food handling and food service examinations. 1149
 Introductory foods. 1164
 Food service; teachers guide. 1174
 Consideration 3 & 2. 1276
 Food preparation: Food and nutrition. 1278
 Add 'canned' imagination to school lunches. 1319
 The care and selling of hot entrees. 1325
 Diet is not just a four-letter word. 1329
 Macburgers and cookies and bananas and chickies and sweet potato cake and milk shakes and brownies and cereallows and bacon and... 1337
 Vegetables: varieties, grades and uses for a more profitable menu. 1368
 The ABC'S of frying...A profit primer; breeding and better sizes; why throw away frying fat; in frying, system is everything; frying equipment. 1373
 Afri-Kingdom fried chicken system. 1374
 Handbook of food preparation. 1380
 Beef: some answers. 1386
 A bouquet of souper combinations. 1387
 Broiling (Pile Loop). 1390
 The care and selling of cold entrees. 1395
 Care and use tips for frying fats. 1396

SUBJECT INDEX

FOOD PREPARATION AND DISTRIBUTION SYSTEMS

- Cooking a stew (Fila loop). 1408
 The professional chef. 1411
 Effect of thawing and holding on acceptability of frozen peaches. 1417
 Eggs (Transparencias). 1419
 Factors affecting the quality of sauces (gravies). 1420
 Fish (Fila loop). 1423
 Fish and shellfish preparation (Fila loop). 1424
 Gelatin sold (Fila loop). 1435
 Giva your eggs a break (Fila Loop). 1437
 Ground beef: passport to far-away eating (Fila strip). 1440
 Hamburgers (Fila loop). 1442
 Hide the liver!. 1444
 Hospital food handling (Fila loop). 1446
 How to make a better fish sandwich. 1449
 How to prepare and bread fish and seafood. 1450
 Kansas State develops dry mix for yeast bread. 1455
 Understanding cooking. 1459
 The magic of saucery. 1460
 Frozen foods in food service establishments. 1461
 Meat selection and preparation (Transparencias). 1463
 Microwave cooking in seal management. 1465
 New foods for the fry kettle. 1473
 Onolat (Fila loop). 1479
 Recommendations on coffee service. 1480
 The parent product. 1482
 Pinwheel sandwiches (Fila loop). 1485
 A portfolio of kitchen fundamentals. 1488
 Potato magic for professionals. 1489
 Poultry preparation (Fila loop). 1491
 Preparing a custard (Fila loop). 1493
 Preparing a stew (Fila loop). 1494
 Quick and easy "space rice". 1497
 Ribbon and checkerboard sandwiches (Fila loop). 1498
 Rice ideas for school lunch. 1499
 A guide to the selection, combination and cooking of foods: 1500
 Roasting (Fila Loop). 1501
 Salad preparation (Fila loop). 1503
 Salads and dressings (Transparencias). 1504
 Salads are for eating. 1505
 Sandwich preparation and presentation (Fila Loop). 1506
 Selling Brussels sprouts to students. 1511
 Spicing vegetables. 1513
 Steps in getting ready to cook (Fila loop). 1515
 Turkey time saver. 1523
 Food yields summarized by different stages of preparation. 1524
 U.S. families still preserve food at home. 1529
 Use of lowfat dairy spread in medium white sauce and plain white frosting. 1530
 Use of metric measurements in food preparation. 1531
 Vegetable cookery (Fila loop). 1534
 Vegetable preparation (Fila Loop). 1535
 Ways with food (Transparencias). 1539
 White sauce (Fila loop). 1543
 All about knives (Fila strip). 1552
 Around the menu with gas-fired tilting braising pans. 1554
 A directory of systems capability. 1569
 Cooking the modern way with stainless steel steam-jacketed kettles. 1580
 Is your kitchen obsolete?--deep fat fryer. 1602
 Microwaves: the ultimate means for providing short order service at fantastic speeds. 1609
 Module heats 24 different types PP, meals separately, simultaneously. 1613
 Commercial powered food preparation equipment. 1615
 New kitchen sophistication with electric steam cookers. 1637
 Self-service juice dispensers evaluated; frozen juice most economical, efficient. 1662
 What makes kitchens work right? 1685
 The finishing kitchen. 1686
 Cleanliness and safety (Fila Loop). 1700
 Food preparation (Motion picture). 1712
 Kitchen habits (Motion picture). 1732
 Sanitation in the kitchen (Transparencias). 1749
 Turkey: the bad guy of school lunch. 1781
 New food products and food preparation techniques. 1888
 Novel process controls quality variables for French fried potatoes - extends shelf life of potato chips. 1900
 Processing contracts mean more bread. 1919
 US\$ on the hunger front. 1960
 The status of school foodservice; part I. 2066
 Food for Peace around the world. 2080
 Food service in public schools. 2083
 A guide for planning food service in child care centers. 2091
 Waffles and syrup, anyone? 2097
 Wauwatosa Public Schools Lunch Program: a satellite system. 2098
 American Home's learn to cook book. 2108
 Cheese cookery for everyone. 2120
 The Chinese achievement. 2121
 Fish-fondue/Maitre d' culinaris!. 2128
 Flavor secrets from foreign lands: Colombia. 2130
 The art of fish cookery. 2152
 Notebook on soy: how to use soy in recipes. 2154
 Peach bake-off. 2156
 Seafood world. 2165
 Milk in family meals. 2172
 Money-saving main dishes. 2173
 Let's cook fish. 2174
 Gancal's culinary encyclopedia of modern cooking. 2233
 Larousse gastronomique. 2250
 Composition of foods. 2280
 Fast-freezing the DU way. 2307
 Handling fresh frozen cut-up chickens. 2311
 Market category: school lunch programs. 2319
 The greengrocer. 2370
 From your Co-op home economist...Recipes, economy tips, nutrition and food facts, consumer and product information. 2373
 Your Food Dollar. 2384
 Your personal guidebook on foods. 2394
 Ice cream for you and me. 2462
 Your baby's food. 2584
 Understanding food. 2679
 Food for modern living. 2718
 A key to buying iron rich foods. 2733
 Foods with an international flavor. 2761
 Food theory and applications. 2788
 All about Rice. 2820
 Health and growth: teacher's edition. 2824
 Foods. 2923
 Let's talk about food. 2952
 Eating is the source of life, if you choose the right foods (in Spanish) (Poster). 2954
 The computer & the ingredient room. 3130
 How to keep Jewish students on campus. 3158
 Panalists point the way for greater use of frozen products by food service operators. 3222
 Institutional use of frozen entrees. 3235
 How much does convenience cost. 3244
 Food service in industry and institutions. 3267
 Food service operations. 3277
 Outline for the preparatory course in occupational home economics in the field of food services (preparation and management). 3295
 Preparing our noon lunch at home alone. 3354
 The mother-child cook book. 3395
 Future food management executives learn cost-saving values of PP. 3397
 Ways to add nutrition information to a basic foods course. 3466
 Try something new. 3468
 An experimental study of televised food demonstrations to determine the effectiveness of presentation methods. 3479
 Apple data for students. 3588
 Food preparation and service, course description. 3591
 Control your menu prices with portion-controlled seats. 3612
 Quantity food preparation. 3624
 The best French fries in town. 3632
 Glorious garnishes. 3634
 Don't let your fry kettle iddle. 3640
 Kitchen procedures annual. 3644
 'merican's sky chef's go back to basics. 3646
 How to feed without a kitchen. 3651
 Measuring and term--cooking (Fila loop). 3655
 Making the most of avocados this summer. 3658
 Updating a centuries-old cooking technique. 3659
 Food fundamentals. 3664
 Vegetable preparation (Motion picture). 3670
 Cooking with yogurt, cultured cream and soft cheese. 3672
 Puff pastry: Just shape and bake. 3676
 Ready-prepared vs. Conventionally prepared foods. 3677
 Roasting file gets hospital's OK. 3680
 The ABC's of portioned seats. 3683
 Shaping up the annual. 3691
 Take a new look at chicken. 3692
 Glaustrating vegetables (Slides). 3695
 Blueprints for restaurant success. 3699
 How to assure high quality fried foods. 3732
 Production costs: labor-saving equipment vs. Non-machine methods. 3750
 New equipment and systems in mass feeding. 3759
 Get the most out of your steamer. 3760
 Designing for convenience. 3766
 Improved methods and equipment for boning turkeys. 3770
 Eggs beware (Fila loop). 3803
 Keeping food safe to eat. 3817
 Staphylococcus aureus S-6: Growth and enterotoxin production in papain-treated beef and ham and ham gravy. 3825
 Effect of heating methods on thiamine retention in fresh or frozen prepared foods. 3855
 Package development for the foodservice industry. 3863
 Food science. 3879
 Pitkin Point Alaska: a settlement where school lunch is not taken for granted. 3970
 Sound bodies, sound minds, clean plates. 3992
 Entree leaves. 4028
 Creative custards. 4030
 Fishing around for variety. 4045
 Flavor secrets from foreign lands: Alsace-Lorraine. 4046
 Flavor secrets from foreign lands: Northern India. 4048
 Flavor secrets from foreign lands: Rumania. 4049
 Flavor secrets from foreign lands: Southern Italy. 4050
 21 summer foods that sell. 4057
 Quick pickling...The natural, easy way to preserving. 4060
 Making the most of mushrooms. 4067
 Foods of the American Indian. 4068
 Snack time is taste time. 4072
 Cooking with understanding. 4079
 The outdoor kitchen primer. 4081
 Almonds are the chef's best friend. 4088
 Soins: the potato place to be. 4098
 Sains cuisine. 4102
 Variety seats. 4105
 What is gourmet?. 4112
 Hering's dictionary of classical and modern cookery and practical reference manual for the hotel, restaurant and catering trade. 4121
 Dictionary of gastronomy. 4164
 The encyclopedia of food. 4184
 Freezing combination main dishes. 4203
 Home canning of fruits and vegetables. 4204
 How to buy eggs (Slides/Cassette tape). 4208
 FOOD PREPARATION AND DISTRIBUTION SYSTEMS
 The dynamics of systems dialogue. 806
 Expanding the conventional school food service program. 811
 Food service systems achievement at Pittsburgh national building. 825
 How to apply systems analysis to your

preparation/processing sub-systems. 853
 The impact of convenience food systems on the working environment. 860
 Industry-wide response to the "raw-to-ready" scale. 863
 The new convenience foods program concept (Pilastrip/Record). 906
 Panel on characteristics of centralized food service systems. 917
 School food service: new laws can help you provide it. 947
 Food service in industry and institutions. 970
 Upgrade your manpower task allocation system. 989
 Oklahoma school lunch handbook. 1200
 Training the food service worker (Kit). 1272
 Diversity and experimentation pay off in progress: hospital food service the Kaiser way. 1330
 You can have both unit-by-unit autonomy and unit-unit savings: Kaiser's southern region proves it. 1371
 Air fare: a complete convenience system. 1375
 Contract food management: digesting the alternatives. 1401
 Quantity food preparation and service. 1425
 Elements of food production and baking. 1456
 A nothing lunch program becomes really something - at decent cost. 1477
 The school food service production kitchen. 1509
 Establishing central school lunch kitchens in urban areas. 1527
 Basic courses in emergency mass feeding. 1528
 Essential sub-systems 5: preparation processing - part 1. 1573
 Principles of kitchen layout planning for food service establishments. 1608
 Layout, equipment, and work methods for school lunch kitchens and serving lines. 1678
 Integral heating system reconstitutes frozen meals in 15 minutes. 1871
 Sophisticated technology for the school market. 1937
 CARE strikes back at world's malnutrition. 1979
 The contractor supplying a school food service package. 1985
 The Sacramento system: commodity compatibility. 2050
 School systems implementation: Texas style. 2059
 Nutritive values of foods distributed under USDA food assistance programs. 2256
 Input output - the commodity system. 2312
 School feeding effectiveness research project. 2998
 Big city crisis - now! 3077
 Processing contracts for donated commodities. 3106
 Trends in food service systems, panel discussions. 3109
 How to relieve supply problems. 3160
 How to save \$3 billion in 14 years. 3161
 How to use donated food. 3162
 Focus is on four segments of the food service industry: contract feeding, restaurants, hotel food service, and airline feeding. 3216
 Operation self-appraisal: a checklist for systems success. 3239
 Decentralized school lunch. 3241
 The computer & automation. 3273
 Hospital takes off on airline system. 3630
 Central commissaries: Three examples of an evolving food service concept. 3636
 Planning the change to convenience foods for a hospital. 3649
 How to up taste appeal. 3653
 The utilization of the cook-freeze catering system for school meals; a report of an experiment conducted in the city of Leeds. 3665
 Food service approaches in schools without full facilities. 3667
 Mission impossible. 3668
 Productivity in college feeding is to get three meals out each day; but there are many variations in feeding students. 3678
 Truck and routing option (a model based

on the distribution of donated commodities). 3693
 Design criteria: school food service facilities. 3714
 The kitchen of the future - now! 3738
 A brief study of cafeteria facilities and operations, with recommendations for implementation. 3748
 Schools adopt centralized feeding systems. 3758
 Food safety in 1973. 3827
 Products and systems evaluated and industry liaison. 3895
 The school lunch. 3921
 An idea's time comes to Philadelphia. 3939
 Market category: School lunch. 3952
 Sinner or loser? 3953
 School feeding: New Orleans style. 3973
 School foodservice in Chicago. 3980
 The school lunch system moves up the "raw-to-ready" scale. 3981
 Build, build, build. 3982
 New child nutrition program opens. 3989
 Site handbook: special dinner program for children. 4008
 Cincinnati dinner food service demonstration project: special food service program for children; Cincinnati, Ohio, 1972. 4011
 Model for a nutrition program for the elderly. 4119
 Directory of systems capability. 4130
FOOD PREPARATION, QUANTITY
 Nutritional adequacy, preference, acceptability, and food production aspects of hot and cold school lunches. 294
 Food service manual for health care institutions. 757
 Work improvement. 769
 Food service management: A distributive education annual. 824
 Planning and operating a successful food service operation. 868
 How to manage a restaurant or institutional food service. 969
 Food service for the Army and Air Force. 973
 A guide to nutrition and food service for nursing homes and homes for the aged. 986
 Food service in institutions. 997
 Introduction to professional food service. 1053
 Instructor's outline for foundations of school food service. 1094
 Food service orientation (File loop). 1102
 Techniques of main dish preparation. 1138
 Techniques of main dish preparation. 1139
 Guide for training school lunch personnel. 1181
 Food preparation specialist. 1183
 An overview of school food service. 1186
 Oklahoma school lunch course of study. 1202
 Oklahoma school lunch desserts. 1203
 Quantity food preparation: A suggested guide. 1293
 Quantity cookery and food preparation. 1377
 Practical cooking and baking for schools and institutions. 1378
 Food preparation. 1382
 Quantity cooking. 1383
 Quantity food preparation: a course for school food service. 1392
 Food preparation: study courses. 1414
 Quantity food preparation and service. 1425
 Food for 50. 1429
 Food preparation for school food service personnel. 1436
 Holding roast beef by three methods. 1445
 How to serve 6000 Blue Collar workers. 1451
 Elements of food production and baking. 1456
 Standards, principles, and techniques in quantity food production. 1458
 Modern sandwich methods (Pilastrip/Phonodiscs). 1466
 Simplified manual for cooks. 1467
 A manual for emergency mass feeding indoors. 1474

Community meals. 1475
 Quantity food production management. 1476
 Salads and vegetables. 1478
 Satisfying suggestions from Laredo. 1507
 A handbook on quantity food management. 1512
 Convenience and fast food handbook. 1521
 Quantity cookery. 1522
 Food preparation for quality Type A lunches. 1532
 The professional chef's book of buffets. 1537
 The preparation kitchen. 1594
 The nautical way. 1595
 Preparation-processing - part 2. 1651
 Food sanitation. 1719
 Standardizing recipes for institutional use. 2109
 Cooking and catering the wholefood way. 2118
 Cold weather magic from your oven. 2123
 The Guide to convenience foods. 2143
 Cooking for small groups. 2171
 Favorite quantity recipes for type A school lunches, vol. 2. 2177
 A book of favorite recipes. 2180
 The techniques of culinary artistry for school baguette, luncheon, and tea. 2181
 Hoan's Day encyclopedia of cookery, vol. 10. 2184
 Vegetarian cookery 5. 2206
 Appricots appraised. 2968
 The protein punch of peanuts. 2995
 The raisin revival. 2996
 How do you handle a disused account? 3150
 Qualitative and quantitative control of food. 3229
 Quantity food preparation. 3624
 American's love affair with fried foods. 3627
 The taste of curry. 3633
 Successful mass cookery and volume feeding. 3635
 Baking the school lunch way. 3641
 Boosting productivity front of the house--Part 3. 3642
 Kitchen procedures annual. 3644
 What's on the menu? (Motion picture). 3660
 Practical salad and dessert art: a pictorial presentation of foodservice specialties. 3666
 Problems in frying occur when careless frying procedures are followed. 3675
 More sandwiches per hour? How? 3682
 Short order cookery (File loop). 3684
 Short order cookery (Motion Picture). 3685
 Simmering and poaching (Motion picture). 3686
 The professional chef's art of garde manger. 3690
 Vegetable variety: Preserved at the peak of quality. 3698
 Boosting productivity front of the house--Part 2. 3713
 Revolution in educational facilities requires innovations in school food service. 3739
 New modular equipment proves effective for nursing home kitchens. 3741
 A "cooking street"--is it a possible food preparation system? 3755
 How to buy and place equipment. 3764
 Peanut join donated foods list. 3968
 The school lunch system moves up the "raw-to-ready" scale. 3981
 Desserts with liqueur: Potent sales potential. 4029
 Luncheon and supper dishes. 4032
 [Citrus fruit recipes]. 4052
 Recipes for quantity service. 4055
 Grapes with the magic of saccharine. 4058
 Taste flavor and color fall asleep. 4066
 Many-splendored cakes. 4069
 Autumn leaves-pomegranates & cranberries-apples-pumpkins mean holidays ahead. 4071
 Desserts! Be elaborate as a candy castle or simple as a chunk of cheese. 4073
 Hey! Maybe it's time you tried seatless dishes. 4074
 Mexican foods: New menu favorites. 4077

FOOD PRESERVATION

Vipe olives as garnish and ingredient. 4084
Sandwiches with a difference. 4087
New serving ideas for soy protein products. 4089
Seattle: A seafood scenario. 4093
The heat of Boston. 4094
The kinetic cuisine of Kansas City. 4095
Meat and potatoes and more in Minneapolis. 4096
Denver: From high tea to apres ski. 4097
Lunch at school. 4101
Quantity recipes for child care centers. 4104

FOOD PRESERVATION

Consumer education to minimize the abuse of foods. 8
Inspection, labeling, and care of meat and poultry. 38
Effect of storage and other variables on composition of frozen broccoli. 162
Food science: a chemical approach. 213
Basic nutrition in health and disease including selection and care of food. 248
Nutrition and elementary food science. 292
Mulligan stew: Count down 4-4-3-2 (Notion picture). 315
Mulligan stew: Count down 4-4-3-2 (Vid-cassette). 316
Food science. 362
Conserving the nutritive values in foods. 544
The world of food. 643
The science of meat and meat products. 656
Frozen food standards and regulations--an industry view. 688
An industrial view of nutritional labeling and nutrition education. 692
Science of home economics and institutional management. 933
Recognizing food spoilage (Film loop). 1223
Food study annual. 1398
Pocono produce increases PP volume by selling a convenience concept. 1487
Preventing food spoilage (Film loop). 1495
Freezing combination main dishes. 1526
U.S. families still preserve food at home. 1529
Cleanliness and storage (Film loop). 1702
Simplified food preparation systems - their impact on your sanitation systems. 1777
The chemicals we eat. 1796
Better frozen product protection indicated in testing of poly-to-poly carton seals. 1797
Cheese packages - goatskins to lasinates. 1803
The chemistry of meat color. 1804
Defrost indicators. 1821
Effect of storage and processing on sulfur dioxide in preserved fruit. 1836
Egg solids: making the convenient more convenient. 1838
An evaluation of frozen food indicators now on the market. 1839
Freezing activates temperature device which warns of product mishandling. 1860
Frozen foods participate in organic foods boom. 1861
New foods for a new decade. 1890
A newly developed system for measuring headspace oxygen in gas-flushes: flexible packages. 1894
Novel process controls quality variables for French fried potatoes - extends shelf life of potato chips. 1900
Nutritive value of canned seals. 1905
Permeability and food packaging. 1910
Precooked turkey flavor and certain chemical changes caused by refrigeration and reheating. 1915
Processing frozen breads. 1920
Symposium: Effects of processing, storage, and handling on nutrient retention in foods. 1944
The technical microbiological problems in intermediate moisture products. 1947
Testing packaging films. 1949
Practical food microbiology and technology. 1962

From New England - menu and merchandising notes. 2140
Is your cold storage adequate? 2313
Organoleptic technique predicts refrigeration shelf life of fish. 2337
Handling, transportation, and storage of fruits and vegetables. 2345
Storage of fresh broccoli and green beans - effect on ascorbic acid, sugars, and total acids. 2347
Time-temperature indicating system 'writes' status of product shelf life. 2349
The freezing preservation of foods. 2350
Toward better tomatoes. 2358
Conserving nutrients in handling, storing and preparing fresh fruits and vegetables. 2359
Factors affecting quality of frozen prepared food products. 3007
Food additives. 3019
Future food management executives learn cost-saving values of FF. 3397
There's more to frozen foods than meets the eye. 3611
Seal censing facilities. 3769
Food hygiene and food hazards for all who handle food. 3781
Sugs beware (Film loop). 3803
Food additives: Some economic considerations. 3831
The science of food preservation. 3833
Symposium on new food processing technology. 3836
Food preservation by irradiation: Update. 3844
What is the nitrite controversy? 3845
Nutritional evaluation of food processing. 3848
Irradiated foods--hopeful toxicity, taste evaluations lead processors to ask: What will be public reaction? 3854
Food science. 3879
Losses of vitamins and trace minerals resulting from processing and preservation of foods. 3883
Quality and stability of frozen foods. 3893
The almanac of the canning, freezing, preserving industries. 4115
Freeze-drying of foods, a list of selected references. 4127
10 short lessons in canning and freezing. 4197
Receiving and storing (Film loop). 4201
Receiving and storing (Motion Picture). 4202

FOOD PRICES
Family Food Budget Guide. 2366
The world diet revolution. 2372
Food prices (Feb. 1973). 2379
Food spending and income (Feb. 1973). 2380
Your Food Dollar. 2384
What's happening to food prices? (Pile-strip/Cassette tape. 2399
How to be a wise shopper; more meat for your money (show 'n' tell). 2403
What's behind rising food costs? 2406
Health foods versus traditional foods: A comparison. 2440
A commentary on hunger and malnutrition today. 2491
The elements: Nature's wrath jolts a complacent urban nation. 2979
The foodservice industry: Here's how to rise to 1973's challenge. 2980
The foodservice industry: Poultry, parsley, pears, and peas... 2981
Wild man or prophet? How we got into this self-imposed economic blockade and how can we get out of it? 2985
The nation: Giese, giese sore! Better! And surprise--prices go up. 2989
Food crisis '73: The year the bottom dropped out of the cornucopia. 3002
The world: Bartering America's corn-fed beef for imported extravagances. 3003
New hope for school lunch program. 3123
Practical ways to hold down costs in spite of high food prices. 3228
Foodservice under contract: Can 1973 be a billion-dollar year? 3289
Cutting the cost of meat: The old ways still work... 3637
Responding to consumer price concerns - through packaging. 3867
The almanac of the canning, freezing,

preserving industries. 4115
Meatfacts '73: a statistical summary about America's large-meat industry. 4118
Farm-food market basket statistics (Aug. 1973). 4133
Food prices (Aug. 1973). 4134
Food prices (Nov. 1973). 4135
Food spending and income (Aug. 1973). 4136
Food spending and income (Nov. 1973). 4137
Per capita food consumption (Feb. 1973). 4161
Per capita food consumption (Aug. 1973). 4162
Per capita food consumption (Nov. 1973). 4163

FOOD PROCESSING
Advances in food research; volume 18. 51
Balanced nutrition through food processor practice of nutrition: aodel experience in school food service. 74
Complete teaching kit on cheese (Pile-strip). 122
Industry focuses on malnutrition. 256
Food science & technology, volume III. 258
Mulligan stew: Count down 4-4-3-2 (Notion picture). 315
Mulligan stew: Count down 4-4-3-2 (Vid-cassette). 316
Newer knowledge of cheese. 348
Newer knowledge of silk. 349
Ice cream. 625
Tea & coffee. 627
A cling peach kaleidoscope. 631
The science of meat and meat products. 656
Potatoes: production, storing, processing. 662
Peanuts: production, processing, products. 668
An industrial view of nutritional labeling and nutrition education. 692
Nutrition notes: the nutrient labeling dilemma. 703
Philosophy and guidelines for nutritional standards for processed foods. 714
The changing food market - nutrition in a revolution. 774
Engineered foods--The place for oilseed proteins. 809
A foodservice system that works. 828
Organizing for marketing and new product development. 915
Science of home economics and institutional management. 933
Introduction to professional food service. 1053
Review and analysis of curricula for occupations in food processing and distribution. 1074
Education and training for industry - volume I. 1127
Food processing technology. 1291
A guide to the selection, combination and cooking of foods; 1500
Food yields unassurized by different stages of preparation. 1524
Siacut manufacture. 1544
Facilities for development: pilot plant dedicated to snack food research. 1574
Food sanitation. 1719
The microbiology of frozen vegetables. 1745
Public health aspects of poultry processing (Motion picture). 1759
Staphylococci control and the food processor. 1779
Advantages of apo carotenal in coloring non-standardized dressings and spreads. 1790
Allura Red - new food color offers greater brilliance and stability. 1791
Cereal grains as dietary protein sources. 1801
Cheese packages - goatskins to lasinates. 1803
Clouding agents for the food industry. 1805
The compleat gobbler. 1807
Considerations in formulating and producing vegetable fat--based dairy substitutes. 1809
Cryogenic freezing comes of age. 1815
Dehydrated protein-fortified fruit juices. 1822
Developing a product to make salads taste special. 1823
Development and consumer evaluation of

- soft-serve frozen desserts. 1826
Development and product applications for a high protein concentrate from whey. 1828
Dip process for IQF fruit eliminates syrup but retains flavor, color of fresh. 1829
Effect of processing on provitamin A in vegetables. 1835
Effects of some new production and processing methods on nutritive values. 1837
Exploit new product technology. 1840
Explosion-puffed apples are commercially feasible. 1842
Extrusion cooking of cereals and soybeans - part I. 1844
Extrusion cooking of cereals and soybeans - part II. 1845
Food applications for membrane ultrafiltration. 1851
Food fortification: some visible and invisible coat considerations. 1853
The food processing front of the seventies. 1854
Frankfurters without nitrates or nitrites. 1859
Frozen, precooked rice sheeps suitable for all markets. 1862
The future of the food industry. 1864
The economics of food processing. 1866
Identifying and controlling product quality attributes - using preference taste panels. 1868
Innovation via nutrition as the criterion for food product development. 1870
Lipase and flavor development in some Italian cheese varieties. 1874
New process for sourdough bread improves uniformity and reduces process time. 1891
New products from smaller companies. 1892
Non-dairy cheese - a unique reality. 1896
Novel process controls quality variables for French fried potatoes - extends shelf life of potato chips. 1900
Papaya puree: a tropical flavor ingredient. 1909
Pollution, people, power and profit - forces at work to change packaging. 1912
Preparation and growth producing evaluation of a concentrated coprecipitate of soy-cheese whey protein. 1917
Processes and potential markets for instant bean powders. 1918
Processing frozen breads. 1920
Proposed nutritional guidelines for formulated meals--foods of the future. 1921
Quality evaluation of canned and freeze-dried applesauce. 1925
Roselle - a natural red colorant for foods? 1929
Shaped rice products offer promise as new "finger food". 1932
Some applications of enzymes of microbial origin to foods and beverages. 1935
Sub-systems 3 & 4: a simplified systems approach to fabrication & pre-preparation. 1941
Symposium: Effects of processing, storage, and handling on nutrient retention in foods. 1944
Systematic generation of ideas for new foods. 1945
Tea and coffee. 1946
The technical microbiological problems in intermediate moisture products. 1947
Texturizing process improves quality of baked French fried potatoes. 1951
Toasts solids in baked products. 1952
Turkey roulades present year 'round serving idea for seasonal fowl. 1953
Enzymes in food processing and production. 1972. 1966
Conversion factors and technical data for the food industry. 2259
A select bibliography and library guide to the literature of food science. 2262
Materials for occupational education. 2263
Composition of foods. 2280
Quantity food purchasing. 2315
Effect of packaging on quality of dehydrated potato granules during storage. 2317
- Peanut butter use encouraged. 2330
Processing considerations save money for nation's schools. 2340
Synthetic food. 2342
Legumes in human nutrition. 2448
World review of nutrition and dietetics. 2474
Symposium: seed proteins. 2637
Food: the story of a peanut butter sandwich (Notios pictures). 2688
Nutrition and food processing subject of Sun Valley symposium. 2771
Texture adds new dimension to soy products. 2957
The future of food. 2991
The potato: Thoroughbred among vegetables. 2993
Yogurt: New life for an old product. 3005
New obligations imposed by current regulatory regulations. 3020
Processing contracts for donated commodities. 3106
The ABC's of portioned meats. 3683
Small canning facilities. 3769
Improved methods and equipment for boning turkeys. 3770
Uniformity - a must for effective microbial controls. 3790
Symposium on environmental quality and food supply, 1972, Washington, DC. 3813
The science of food preservation. 3833
Symposium on new food processing technology. 3836
Current practice in further processed eggs. 3841
What is the nitrite controversy? 3845
Textured foods and allied products. 3846
Nutritional evaluation of food processing. 3848
Hrin creates--peaches-and-cream candy. 3861
Production of beet juice as a potential source of vitamins and minerals. 3862
Novel gel systems, citrus yield ready-to-eat products. 3868
What's behind those successful new ready-to-eat puddings? 3869
Intermediate moisture foods: principles and technology. 3878
Food science. 3879
Microwave proof donate. 3881
Losses of vitamins and trace minerals resulting from processing and preservation of foods. 3883
Egg science and technology. 3886
Introduction to food science and technology. 3887
New foods from the sea. 3888
Sara Lee does it again. 3896
Develops unique cultured dairy product. 3897
Freeze-drying of foods, a list of selected references. 4127
- FOOD PRODUCTION**
What's happening to food prices? (Film-strip/Cassette tape. 2399
Legumes in human nutrition. 2448
The consumption of sugar. 2449
Ice cream for you and me. 2462
Food. 2552
The hungry world. 2617
Foods with an international flavor. 2761
All about Rice. 2820
Western Hemisphere Nutrition Congress, 3d., Miami Beach, 1971. 2949
Feeding the world of the future. 2984
The farm. 3349
Apple data for students. 3588
Dysentery sanitation in the fish and seafood industry. 3808
Quality and stability of frozen foods. 3893
- FOOD PROGRAMS**
This is USDA's Consumer & Marketing Service. 37
Hunger, U.S.A. 119
Nutrition and health-screening services for the elderly - report of a demonstration project. 382
Nutrition to meet the human needs of older Americans. 416
The urban avalanche and child nutrition - I. Impact during the industrial revolution and now. 573
World food and population problems: Some possible solutions. 669
The role of industry in meeting the challenge of future food needs. 938
- Frozen meals, individually prepared in foil packs, cut costs by 35%. 1433
Fortified foods: the next revolution. 1857
Nutrition notes: where are we going with school feeding? 1902
Effects of USDA commodity distribution program on nutritive intake. 1993
Evaluation of USDA food programs. 1995
Extended child-feeding projects will see more use of FF. 1997
Feeding the elderly: the baby of school lunch. 2000
I. Nutrition programs of ICWE member agencies. 2012
Meals on Wheels a la Calgary. 2025
A guide to food programs in Montgomery County. 2027
Nutrient contribution of a meals program for senior citizens. 2033
Nutrition awareness in the USDA. 2034
Nutrition services of the American Red Cross. 2037
OEO--The emergency food and medical services program and nutrition education. 2039
Our child feeding overseas - a development resource for the seventies? 2043
The success of the federal food assistance programs. 2069
White House Conference on Aging - report of the Nutrition Section. 2101
Food guide & recipe book for the Drive to Serve Program. 2176
Nutritive values of foods distributed under USDA food assistance programs. 2256
Hunger U.S.A. revisited. 2504
A national nutrition policy and program. 2586
How to save babies for two meals a day. 2605
Nutrition and the public health. 2682
A commentary on hunger and malnutrition today. 2691
More than tea and toast. 2737
New York State's food on the table program: nutrition education. 2766
Nutrition education in group meals programs for the aged. 2791
School feeding: an evolving concept. 2997
Management of human resources. 3196
Summer nutrition programs fill need. 3270
Dollars and sense of nutrition education. 3955
Related nutrition programs. 3984
Cincinnati summer food service demonstration project: special food service program for children; Cincinnati, Ohio, 1972. 4011
Catching the ethnic flavor. 4078
A guide to food programs in Montgomery County, Maryland. 4139
- FOOD PURCHASING**
Better living through better eating. 23
Buying nutrition. 25
Meat purchasing (Pills loop). 26
Basic values in nutrition; part I: milk and meat group (Transparencies). 78
Basic values in nutrition; part II: vegetable-fruit group (Transparencies). 79
Basic values in nutrition; part III: bread-cereal group (Transparencies). 80
Food purchasing practices of young families. 207
Basic nutrition in health and disease including selection and care of food. 248
Nutrition source book. 341
Introduction to foods and nutrition. 503
Nutrition: Food at work for you. 540
Family fare. 542
Food for groups of young children cared for during the day. 546
Nutrition education--1972 hearings, Ninety-Second Congress, second session. 549
Leader's handbook for a nutrition and food course. 555
Food for thrifty families. 558
Food service annual for health care institutions. 757
Management manual, Type A lunch. 869
Food service in industry and institutions. 970
A guide to nutrition and food service

SUBJECT INDEX

FOOD QUACKERY

for sureing hoses and hoses for the aged. 986
 Introduction to professional food service. 1053
 Schmel food service management. 1132
 School food service management, short course I. 1133
 Food handling and food service examinations. 1189
 How to purchase for school lunch. 1176
 How to purchase for school lunch. 1177
 Menu planning for school lunch, August 11-18, 1969: Teach-er's guide. 1178
 Food procurement for school food service. 1185
 An overview of school food service. 1186
 Oklahoma school lunch handbook. 1200
 Management I. 1201
 Food buying: Food and nutrients. 1280
 Integrated nutrition and food cost control by computer. 1380
 Menu management. 1382
 Menu planning for school lunch, August 11-18, 1969. 1388
 Handling home menu planning. Food purchasing, and management. 1372
 Handbook of food preparation. 1380
 Beef: some answers. 1386
 Frozen foods in food service establishments. 1461
 "...And she does it so easily and so well". 1470
 Food sanitation: study course. 1728
 Quantity food sanitation. 1741
 Quantity food sanitation. 1743
 The economics of food processing. 1866
 A study of the effect of certain management factors on nutritive value and pupil participation in the school lunch. 2040
 Food service in private elementary and secondary schools. 2082
 Food service in public schools. 2083
 A guide for planning food service in child care centers. 2091
 The art of fish cookery. 2152
 School food purchasing guide. 2299
 The beanery. 2300
 Quantity food purchasing guide. 2301
 Choosing free alternatives in expanding storage space for frozen food. 2304
 Food purchasing. 2309
 Purchasing. 2310
 Input output - the commissary system. 2312
 Quantity food purchasing. 2315
 Food and beverage purchasing. 2318
 Purchasing eggs for food service establishments. 2320
 Purchasing food for food service establishments. 2322
 Purchasing dairy products for food service establishments. 2324
 Purchasing canned fruits and vegetables for food service establishments. 2325
 Purchasing beef for food service establishments. 2327
 Meat purchasing. 2329
 Meat buyer's guide to portion control meat cuts. 2330
 Buying, handling and using fresh vegetables. 2332
 Buying, handling and using fresh fruits. 2333
 How to buy for school lunch. 2334
 Quantity guide. 2336
 Procurement program for profit. 2341
 Food purchasing: study guide. 2344
 Food purchasing practices. 2348
 Food purchasing guide for group feeding. 2352
 The market for food in the nation's schools. 2355
 Food buying guide and recipes. 2356
 Bill Randall's procurement system work for you? 2363
 Family Food Budget Guide. 2366
 From your Co-op home economist...Recipes, economy tips, nutrition and food facts, consumer and product information. 2373
 World's shrewdest grocery shopper tells how she does it. 2376
 Food spending and income (Feb. 1973). 2380
 The supermarket handbook. 2381
 Good meals for less money. 2382
 The consumer economics of meat pricing. 2385
 Scorecard for better eating. 2386

Young shoppers begin to "turn on" to frozen foods. 2387
 Suggestions for combating climbing food prices. 2388
 Don't let foodborne illnesses spoil your Christmas feast. 2389
 Stretching food dollars: meal planning hints and budget-wise recipes. 2392
 Stretching Food Dollars: Meal planning hints and budget-wise recipes (in Spanish). 2393
 How to buy eggs (in Spanish). 2398
 What's happened to food prices? 2400
 How to buy food: lesson aide for teachers. 2401
 Cosensere all. 2402
 How to be a wise shopper: some hints for your money (show 'n' tell). 2403
 What's behind rising food costs? 2406
 Food and Fitness. 2471
 Food patterns of some Black Americans in Los Angeles County. 2585
 The food book: what you eat from A-Z. 2787
 A Right to Survive. 2805
 Food consumption of households in the South: someone and year 1965-66. 2905
 Food consumption of households in the West: someone and year 1965-66. 2906
 Food consumption of households in the North Central region: someone and year 1965-66. 2907
 Nutrition. 2908
 Foods. 2923
 Shopping for proteins. 2938
 Eating is the source of life, if you choose the right foods (in Spanish) (Poster). 2954
 Catinas give quality guideline. 3036
 The computer and the school lunch program. 3113
 New hope for school lunch programs. 3123
 Help for school lunch managers. 3142
 Meal management. 3173
 Food service for the extended care facility. 3174
 Food and beverage cost controls. 3180
 Career guidance: think food! (Motion Picture). 3377
 Penicillin for protein. 3379
 Meat steaks. 3528
 Shopping with Carnes for the fruit-vegetable group (slides). 3540
 Shopping with Carnes for the meat group (Slides). 3541
 Apple data for students. 3588
 Merchandise for profit. 3631
 Input-output: the commissary system. 3654
 Rice in food service (Filmetrip). 3679
 The ABC's of portioned meats. 3683
 Factors affecting meat purchase and consumer acceptance of ground beef at three fat levels with and without soyabits. 3870
 The school lunch. 3921
 Market category: School lunch. 3952
 Peanut join donated foods list. 3968
 Students decide food purchases. 3986
 Eat and get alla cookbook. 4111
 Quantity food purchasing--Selected references. 4116
 Food spending and income (Aug. 1973). 4136
 Food spending and income (Nov. 1973). 4137
 The arithmetic behind portioned meats. 4189
 The blue goose buying guide for fresh fruits & vegetables. 4191
 Co-op buying boosts school lunches. 4192
 A look at purchasing. 4195
 A dietitian talks about food. 4199
 Help for school lunch managers; CSHS offers quantity buyers an acceptance service for food. 4207
 How to buy eggs (Slides/Cassette tape). 4208
 Food buying guide for type A school lunches. 4209
 Storing perishable foods in the home. 4210
 Home care of purchased frozen foods. 4211

FOOD QUACKERY

The allure of food cults and nutrition quackery. 57
 Food facts and fads. 194
 Responsibility of dietitians for providing information about food: it's whol-

eness and nutritional value. 473
 Food culture and nutrition quackery. 2469
 Food faddies. 2966

FOOD QUALITY
 Quality assurance--Today & tomorrow. 33
 Food - the yearbook of Agriculture 1959. 39
 What the consumer expects of quality assurance. 45
 Food science. 112
 Degradation of linoleic acid during potato frying. 136
 Food quality - a focus for togetherness for food scientists and nutritionists. 208
 Food science & technology, volume III. 258
 Newer knowledge of milk. 349
 Protein quality and PEs: concepts important to future foods. 459
 Responsibility of dietitians for providing information about food: it's wholeness and nutritional value. 473
 Sixty hamburgers later...Newspaperman researches America's favorite food. 661
 FDA's quality assurance programs--tools for compliance. 683
 The government's role in quality assurance. 689
 Meat evaluation handbook. 698
 What is industry's approach to quality assurance? 784
 Making cafeteria work. 879
 Food quality evaluation--a learning technique. 1097
 Bases for vocational education for food service industry employees. 1134
 Models for control of nutritive content of menu planned by computer. 1346
 Convenience--to see or not to see? 1405
 Factors affecting the quality of macaroni (gravy). 1420
 Quantity food preparation and service. 1425
 Holding roast beef by three methods. 1445
 Feasting of products is essential. 1520
 Food preparation for quality Type A lunches. 1532
 Advances in food service equipment. 1548
 The food processing front of the seventies. 1854
 Identifying and controlling product quality attributes - using preference taste panels. 1868
 The measurement of meat color. 1877
 Quality evaluation of canned and freeze-dried applesauce. 1925
 An evaluation of the protein quality of a textured soybean product. 1961
 Why won't they eat? 2104
 More economic research abstracts: 7, food and nutrition. 2198
 A select bibliography and library guide to the literature of food science. 2262
 'Quality first' at Texas A&M. 2298
 Old specs ensure quality, lower costs. 2302
 Effect of packaging on quality of dehydrated potato granules during storage. 2317
 Buying, handling and using fresh vegetables. 2332
 Buying, handling and using fresh fruits. 2333
 Potatoes made easy for school lunch. 2339
 Toward better tomatoes. 2358
 The supermarket handbook. 2381
 Scorecard for better eating. 2386
 Your personal guidebook on foods. 2394
 Substitutes for whole milk. 2431
 An index of food quality. 2604
 Factors affecting quality of frozen prepared food products. 3007
 Qualitative and quantitative control of food. 3229
 Quality control for the food industry. 3656
 Introduction to food science and technology. 3887
 Compilation of odor and taste threshold values data. 4168
 The blue goose buying guide for fresh fruits & vegetables. 4191

FOOD RESTRICTIONS

Food beliefs affect nutritional status of Malay fishermen. 192
 School lunch grows in Brooklyn. 2054
 A critique of low-carbohydrate ketogenic weight reduction regimens: a review of Dr. Atkins' Diet Revolution. 2518
 Eat not this flesh. 2999

FOOD SAFETY

Frozen fried-chicken dinners. 2375
 Don't let foodborne illness spoil your Christmas feast. 2389
 Those controversial chemical additives. 2396
 Sowing the wind. 2404
 FDA's view of food safety. 2409
 Are we in the know? 2442
 Natural foods (Slides/Cassette Tape). 2476
 Lead content of milks fed to infants--1971-1972. 2685
 A commentary on hunger and malnutrition today. 2691
 Why's food calendar show to start your baby on solid foods. 2709
 FDA guideline (no. 7) for home testing of supplementary feed mixtures. 2805
 Modified food starches for use in infant foods. 3014
 Food additives. 3019
 New obligations imposed by current regulatory regulations. 3020
 Food service for the extended care facility. 3174
 Food service operations. 3277
 Quantity food preparation. 3624
 A brief study of cafeteria facilities and operations, with recommendations for implementation. 3748
 Safety--it's new the law. 3779
 Industrial cleaning & hygiene. 3798
 Botulin. 3799
 A comparative quality survey of five common market foods in low and high income economic areas. 3804
 Keeping food safe to eat. 3817
 It's good food, keep it safe--part III, watch the temper-tare; part IV, every minute counts (Show 'n Tell). 3818
 It's good food, keep it safe--part I, the invaders; part II, keep it clean (Show 'n Tell). 3819
 Conference on sanitation and food safety: proceedings sanitation and food safety conference August 21, 22, and 23, 1973. 3826
 Safe use of pesticides. 3829
 Symposium on new food processing technology. 3836
 Food preservation by irradiation: Update. 3844
 What is the nitrite controversy? 3845

FOOD SANITATION

Consumer education to minimize the abuse of foods. 8
 Food quality - a focus for togetherness for food scientists and nutritionists. 208
 Legal requirements for food safety. 696
 Sonads from Capital Hill: more regulations, more restrictions. 719
 Bacterial contamination of food. 1696
 Botulin. 1697
 Cleanliness and storage (Pile loop). 1702
 Cleanliness and storage (Pile loop). 1703
 Dirty dirt--our mortal enemy. 1707
 Food additives. 1711
 Food preparation (Motion picture). 1712
 Germs from raw food (Slides). 1718
 Food sanitation. 1719
 It can happen here (Filmstrip). 1726
 It can happen here (Motion picture). 1727
 Kitchen habits (Motion picture). 1732
 Quantity food sanitation. 1741
 Sanitary techniques in food service. 1742
 The microbiology of frozen vegetables. 1745
 The safety of foods. 1760
 Safe food (Motion picture) (in Spanish). 1763
 Safe food (Motion picture). 1764
 Sanitation: Rules sake sense (Pile Loop). 1771
 Sanitation: Rules sake sense (Motion Picture). 1772
 Sanitation: Why all the fuss (Pile

Loop). 1773
 Sanitation: Why all the fuss (Motion Picture). 1774
 Simplified food preparation systems - their impact on your sanitation systems. 1777
 Think clean. 1780
 Egg solids: making the convenient more convenient. 1838
 Inpat outpat - the commissary system. 2312
 Kitchens procedures manual. 3644
 Inpat-outpat: the commissary system. 3654
 Quality control for the food industry. 3656
 Sanitation eos. 3784
 A comparative quality survey of five common market foods in low and high income economic areas. 3804
 Dynamic sanitation in the fish and seafood industry. 3808
 Food safety in 1973. 3827

FOOD SCIENCE

Advances in food research; volume 18. 51
 Food science. 112
 Food quality - a focus for togetherness for food scientists and nutritionists. 208
 Food science; a chemical approach. 213
 Nutritious and elementary food sciences. 292
 Food science and how it began. 334
 The great vitamin mystery. 337
 Food science. 362
 Symposium papers on food and health. 367
 The science of meat and meat products. 656
 Science of home economics and institutional management. 933
 Your future in food science. 1239
 Quantity food preparation: A suggested guide. 1293
 Computer-based abstract service now available. 2220
 A select bibliography and library guide to the literature of food science. 2262
 Toward the new. 2353
 Recent advances & problems in nutrition & food science, and applications for child nutrition progress. 2415
 Science experiments you can eat. 2508
 Food science. 3879
 Introduction to food science and technology. 3887
 A bookshelf on foods and nutrition. 4123
 Food science and related fields. 4180
 A selected bibliography on: African foods and nutrition, and African hot-aspic comestibles. 4188

FOOD SELECTION

Consumer behavior. 16
 Selection of foods (Pile loop). 34
 Selection and care of fresh fruits and vegetables: a consumer's guide. 44
 Nutrition; a comprehensive treatise. 83
 Year heart has six lives. 95
 Complete teaching kit on cheese (Filmstrips). 122
 The family guide to better food and better health. 138
 Introduction to nutrition. 182
 Food is more than nutrients. 204
 Basic nutrition is health and disease including selection and care of food. 248
 Nutrition in action. 293
 Modification of food habits. 313
 Mulligan stew: The Pile-Loop man (Videocassette). 321
 Mulligan stew: The flea-flea man (Motion picture). 322
 Food choices: the teen-age girl. 402
 Sensible nutrition. 488
 Food selection for good nutrition in group feeding. 541
 Use libreta de alimentos seleccionados para las familias que desean economizar. 557
 Food for thrifty families. 558
 Vitamins from food (Motion picture). 584
 Vitamins from food (Videocassette). 585
 What's good to eat (Motion picture). 600
 What's good to eat (Videocassette).

601
 Yarkton students don't jump on junk. 616
 Nutrition labeling--more information to help the consumer select foods. 701
 Food service in institutions. 997
 Food selection and service (Transparencias). 1101
 Recognizing food spoilage (Pile loop). 1223
 Give them a choice! 1336
 Handbook of food preparation. 1380
 Fish (Pile loop). 1423
 Meat selection and preparation (Transparencias). 1463
 A guide to the selection, combinations and cooking of foods; 1500
 Basic course in emergency mass feeding. 1524
 The chemistry of meat color. 1804
 Honey-saving main dishes. 2173
 Food habits: a selected annotated bibliography. 2229
 Buying, handling and using fresh vegetables. 2332
 Buying, handling and using fresh fruits. 2333
 Consumer education in nutrition. 2371
 From your Co-op home economist... Recipes, economy tips, nutrition and food facts, consumer and product information. 2373
 Young shoppers begin to "tune in" to frozen foods. 2387
 How to be a wise shopper; more meat for your money (shes 's tall). 2403
 Between you and me is your smile. 2424
 Nutrition knowledge of mothers and children. 2548
 Intrductory entries. 2598
 Household dietary levels down. 2628
 A key to buying iron rich foods. 2733
 Parents: experts tell you what to do about bulky vegetable eaters. 2835
 The school lunch and its cultural environment. 2845
 Breakfast and the bright life (Slides). 2914
 Eating is the source of life, if you choose the right foods (in Spanish) (Poster). 2954
 Food regulations, nutrition & nutrition labeling. 3017
 Help for school lunch managers. 3142
 Pleasing the change to convenience foods for a hospital. 3649
 Rice in food service (Filmstrip). 3679
 Appearance counts school meals. 4022
 Live high on fat. 4085
 How to buy, store, prepare beef: 101 meat cuts (Slides). 4200
 Help for school lunch managers; CNS offers quantity buyers an acceptance service for food. 4207
 Food buying guide for type A school lunches. 4209
 Storing perishable foods is the key. 4210

FOOD SERVICE

Child nutrition: An idea whose time is here. 114
 Nutrition and handicapped children. 381
 Textured vegetable proteins... solution to institutional dietary problems? 521
 An evaluation of research in the United States on home nutrition. 536
 Nutrition and feeding of infants and children under three in group day care. 561
 Alexis Soyer. 622
 Cafeteria service (Pile Loop). 745
 The changing food market - nutrition is a revolution. 774
 Accounting practices for hotels, motels, and restaurants. 803
 The dynamics of systems dialogue. 806
 Food service systems achievement at Pittsburgh sectional building. 825
 The gourmet galaxy: a food odyssey. 844
 Promotion in food service. 874
 Making cafeterias work. 879
 Management functions of school and non-school food services. 881
 Managing change in food service operations. 883
 Motivation and productivity. 892
 Motivation: the importance of being earnest. 893
 A compilation of information on computer applications in nutrition and food

FOOD SERVICE INDUSTRY

- acinaca. 911
 A system---What it is and what it does. (Part 2). 975
 Materials for use in special food service annex recreation training program, summer 1972 - training site supervisors. 1284
 Special food service program for children, summer program. 1285
 Materials for use in special food service annex recreation training program. Summer 1972 - training program supervisors. 1286
 The components of communication. 1311
 The care and selling of hot entrees. 1325
 Changing patterns in foodservice. 1326
 Meal management. 1342
 Efficiency evaluation in school lunch programs. 1419
 From the beauty of California. 1432
 How to serve 6000 Blue Collar workers. 1451
 Kids are eating "airline" lunches. 1457
 The past in present. 1483
 The Philadelphia plan--lunch in a can. 1484
 Pecan produce increases FF volume by selling a convenience concept. 1487
 Rank hour service (Pala Loop). 1502
 Sensing secrets. 1510
 The professional chef's book of baffets. 1537
 The air conditioning story; part 5. 1549
 Automated materials handling, labor-saving equipment, and services of food service contractors are in school food service picture. 1555
 The case of drop-ins vs. free-standing food service equipment. 1562
 A directory of systems capability. 1569
 Equipment census: 1973 Institutions/VPR report on age, type and status of food-service equipment. 1572
 The imperative of adequate wiring - part 2. 1591
 The implementation of a simplified implant food service system. 1592
 Key component of operational sub-system 5: steam preparation equipment. 1605
 Food service planning. 1606
 A new concept in compact: all-electric unit facility. 1633
 New electric kitchen systems added to 1970 Laarls rest. 1636
 New look at Old Orchard. 1638
 Profile plan of a food service operating system for the 70's: part 3. 1653
 Role of a unique product safety testing organization. 1658
 Single service: facts, set talk. 1666
 Single service: the creative plus. 1667
 Six solutions to ware handling. 1668
 Sub-system 2: the status of storage. 1672
 Systems solution for the 73's; part 1. 1674
 What makes kitchens work right? 1685
 Disposables and disposability. 1700
 Sanitary techniques in food service. 1742
 A practical primer on essential sanitation concepts. 1758
 Sanitation for food service workers. 1761
 Nutrition notes: where are we going with school feeding? 1902
 Why not standardize institutional prepared frozen food packaging? 1965
 Fort Wayne, Indiana, coexistence schools...a system for the future. 2007
 Goals for the elderly. 2024
 Goals for the elderly. 2025
 Position paper on food and nutrition services in day-care centers. 2046
 Sweets feeding: East and West. 2070
 The made case to dinner. 2077
 A guide for planning food service in child care centers. 2091
 Food & menu dictionary. 2223
 Food use by the foodservice industry. 2230
 Materials for occupational education. 2263
 Selected research abstracts of published and unpublished reports pertaining to the food service industry. 2279
 Inpatient - the commissary system. 2312
 Quantity food purchasing. 2315
 The vanishing American meal. 2403
 Food and nutrition in a health related facility. 2407
 Tea and coffee in catering. 2974
 The protein punch of peanuts. 2995
 Trends in food service systems, panel discussions. 3109
 A system innovation. 3116
 Youth speak out on single service ware. 3129
 The institutional convenience food market. 3180
 Problems of women in foodservice. 3191
 Nursing home foodservice. 3213
 Focus in the four segments of the food service industry: contract feeding, restaurants, hotel food service, and airline feeding. 3216
 Outline for occupational home economic course in commercial and institutional food preparation. 3294
 An evaluation of manpower training needs in the hotel--restaurant industry on Kauai, 1966, with recommendations on progress, sources of students, instructors, and funds. 3458
 Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, volume I. 3498
 F.O.O.D.: Focus on optimum development; a final proposal. 3507
 Meals and menu planning. 3617
 How shall we cook it? 3629
 Merchandise for profit. 3631
 Vegetable variety: Preserved at the peak of quality. 3698
 Foodservice equipment: Yesterday, Today, Tomorrow. 3701
 Sub-System 9: Clean-Up. 3711
 Boosting productivity first of the house. 3712
 1974 Foodservice equipment product directory. 3714
 The cold facts about cold beverage dispensers. 3724
 Counter-top cooking can be the backbone of any foodservice operation. 3725
 Hot water, water everywhere. 3729
 How to speed meal selections. 3736
 The productivity factor in refrigeration. 3751
 Space age compactor keeps kitchens clean. 3763
 Warehousing systems spend service. 3775
 Warehousing: the second time around. 3776
 Special atmosphere themes for foodservice. 3777
 Safety--it's now the law. 3779
 Food poisoning. 3789
 This is the way we clean our kitchen. 3810
 The modern handbook of garbology. 3814
 Food service sanitation annual. 3820
 How they use soy protein extenders. 3852
 A guide to microwave catering. 3872
 Why blast freeze? Part 2. 3889
 Desserts with liquor: Potent sales potential. 4029
 Hey! Maybe it's time you tried endless dishes. 4074
 New serving ideas for soy protein products. 4089
 The kinetic cuisine of Kansas City. 4095
 Directory of food service schools. 4129
 A guide to federal assistance programs for local school systems. 4132
FOOD SERVICE INDUSTRY
 Foodservice industry agents crusade to conserve natural gas. 22
 Labels that tell you something. 24
 Food service equipment industry. 624
 Sixty hamburgerers later...Newspaper researches America's favorite food. 661
 IFEC tackles nutrition labeling. 691
 The industrial view of nutritional labeling and nutrition education. 692
 Nutrition labeling--core information to help the consumer select foods. 701
 Food in shopping centers offers foodservice opportunities. 762
 Can you compete against the \$50,000 giant? 770
 Comparison of cost structures of food stores and eating and drinking places. 783
 Contract classes: Grievances. 789
 Convenience food systems: raw-to-ready scale, key to modernization. 793
 A study of career ladders and manpower development for non-management personnel in the food service industry. 795
 Development of a central commissary in industry. 802
 Food costs and the 40 thieves. 822
 Foodservice systems that work. 829
 Franchising in perspective. 830
 Is school lunch 25 years behind? 866
 Trends in food service. 981
 Who says school lunch needs public relations? 999
 Yellowstone's foodservice: Nisaike impossible! 1004
 Vocational training answers manpower needs. 1303
 Year future in restaurant and food service. 1307
 Where do I go from here (Action picture). 1310
 Write your own ticket (Filatraps/Records). 1316
 Changing patterns in foodservice. 1326
 An instant recall encyclopedia...Dessert-or-rose '72. 1339
 Try new fish varieties on your own. 1363
 What's for breakfast? 1369
 Around the oven with stein cookies. 1384
 In cake merchandising, easy does it!. 1453
 The magic of magic. 1460
 A practical formula for successful wise business. 1492
 The ABC's of cake-up air. 1547
 Advances in food service equipment. 1548
 Air quality and the chafin broiler. 1550
 The best investment we've ever made. 1557
 A directory of systems capability. 1569
 Is your kitchen obsolete?--steam and pressure cookers. 1599
 New disposables in aluminum disposables. 1634
 Refrigeration, the 24-hour-a-day workhorse. 1657
 Special foods & equipment for the food service industry. 1671
 "Search and destroy" tactics work. 1693
 Foodservice trends to on-premise laundries. 1715
 Sanitation checklists for management. 1768
 The \$130 billion food assembly line (Filatraps). 1789
 Conversion and packaging of food products for use where facilities and personnel are limited or non-existent. 1813
 Directions '73. 1830
 The share of foodservice to come: a fable of the future with a note on the present. 1933
 Marketprobe: New business in school lunch. 2021
 Sosp: serve it with flair. 2166
 Cap-can product guide. 2222
 Foodservice lexicon. 2231
 The IFSA encyclopedia of the foodservice industry. 2243
 Our own abridged dictionary of the food service industry. 2257
 Food beverage industries: a bibliography and guidebook. 2294
 Best buyers' guide to standardized meat cuts. 2331
 You and your frozen-food distributor. 2365
 The foodservice industry: Poultry, parsley, peas, and peas... 2981
 Energy 'brevent' hits the foodservice headlines. 3004
 There ought to be laws against the laws. 3015
 Management by objectives: the task unit. 3061
 Frozen food conference bears school lunch needs. 3122
 A year reviewed: Youth and food service in 1973. 3128
 Food service and NDP. 3183
 The 1-N-C's of productivity. 3203
 New image needed for food service workers. 3210

- Is your bundle big enough? 1236
Six ways to build school meal benefits. 1252
Exploring the needs of the food service industry. 1254
Development of the individual--a goal of the food service industry. 1255
A study of career ladders and manpower development for non-management personnel in the food service industry. 1364
Waiter--waitress; a suggested guide for a training course. 3571
Menu census charts food salability. 1618
The new foods. 3619
San Francisco: A celebration of excellence. 3687
Make that quarter-pounder a 0.11325 kilogramer. 3689
Industrial Cleaning & hygiene. 3798
Package development for the foodservice industry. 3863
Selected research abstracts of published and unpublished reports pertaining to the food service industry, including recommendations for research needs. 4157
Food buying guide for group feeding. 4194
- FOOD SERVICE MANAGEMENT**
- Articulate a 'rainbow' lunch. 47
Balanced nutrition through food processor practice of nutrification: model experience in school food service. 74
Basic principles of nutrition. 283
Food selection for good nutrition in group feeding. 541
Nutrition-staff training programs. 554
What is nutrition education: Why nutrition education. 597
All the hot soup they want. 753
Food service annual for health care institutions. 757
New directions for action. 761
Cafeteria service (Pila Loop). 765
Management procedures and records. 767
Guide to foodservice management. 776
Colorado school lunch handbook. 778
Contract foodservice--pros and cons. 790
Convenience food systems: prepackaged lunch cones to school. 792
Convenience food systems: raw-to-ready scale, key to modernization. 793
Expanding the conventional school food service program. 811
Experiences in using management services. 812
Managerial accounting for the hospitality service industries. 818
The practice of general management. 819
Management of food service. 820
Food costs and the 40 thieves. 822
Food service management: A distributive education manual. 824
Foodservice systems that work. 829
Development of evaluative procedures for assessing operational efficiency of school food services. 847
How to apply systems analysis to your preparation/processing sub-system. 857
The impact of convenience food systems on the working environment. 860
Industry-wide response to the "raw-to-ready" scale. 863
Management aspects of school lunch programs in Iowa. 865
Planning and operating a successful food service operation. 868
Management manual, Type A lunch. 869
Work analysis and design for hotels, restaurants and institutions. 871
Let's tell it like it is. 875
Low productivity: the foodservice tape-work. 877
The management of people in hotels, restaurants, and clubs. 878
Managing change in food service operations. 883
Using financial statements in food service establishments. 884
Operating budgets for food service establishments. 885
Using break-even analysis in food service establishments. 886
Profitable food service management thru employee and management meetings. 896
Profitable food service management thru good supervision. 897
Profitable food service management thru communication and intercommunication. 898
- Profitable food service management thru performance appraisals. 899
Profitable food service management thru reduction of employee turnover. 900
Profitable food service management thru worker motivation. 901
Profitable food service management thru job analysis, descriptions, and specifications. 902
Profitable food service management thru recruitment and selection of employees. 903
Profitable food service management thru job evaluation. 904
Personnel management and work organization. 909
Innovative management for the expanding school food service program. 910
Optimizing our human resources. 912
School food service financial management handbook for uniform accounting. 919
Quantitative inventory management. 929
Something special at O.D. 956
Management techniques for state and system level school and non school food service administrators. 958
Management function of a centralized school food service system. 959
New concepts in management. 960
St. Luke's & the computer. 964
Marketing in action for hotels, motels, restaurants. 967
How to manage a restaurant or institutional food service. 969
Food service in industry and institutions. 970
Food service for the Army and Air Force. 973
Systems approach to labor cost control. 976
Private school lunch. 984
School food service financial management seminar for uniform accounting. 985
A guide to nutrition and food service for nursing homes and homes for the aged. 986
Upgrade your manpower task allocation system. 989
Food service in institutions. 997
School food service management development program: Manual, advanced course. 1001
Wise up--go modern--cut out a la carte and cut costs. 1002
Manual for the education of the food service supervisor, part one of two-part series. 1020
Manual for the education of the food service supervisor--part one of two-part series. 1022
Aptitudes in selection and training of food service personnel. 1029
CWI joins in training Milwaukee interns. 1042
Career ladders in food service: Part 1. 1046
Foundation course. 1105
Cooking for food managers--a laboratory text. 1110
School food service management. 1131
School food service management. 1132
School food service management, short course I. 1133
The key to survival and growth. 1144
Employee training in food service establishments. 1153
A new horizon: careers in school food service (Pila-strip). 1173
New professionals to the rescue. 1179
A food service supervisor's course on a college campus. 1180
Guide for training school lunch personnel. 1181
Food service management: A suggested 2 year curriculum. 1184
Nutrition education: Resources available for the school food service supervisor (A panel discussion). 1195
Oklahoma school lunch handbook. 1200
Management I. 1201
Oklahoma school lunch course of study. 1202
Project feast puts it all together. 1220
Tea supervision. 1257
Food service supervisor--school lunch manager. 1274
School lunch leadership training conference. 1275
- Where do I go from here (Motion picture). 1310
School food service management development program: Manual, intermediate course. 1313
Diversity and experimentation pay off in progress: hospital food service the Kaiser way. 1330
Contemporary meal management. 1343
The cyclical menu. 1344
School lunch on-line in Kansas. 1357
You can have both unit-by-unit autonomy and multi-unit savings: Kaiser's southern region proves it. 1371
Warrior home menu planning. Food purchasing, and management. 1372
Convenience food systems. 1402
Standards, principles, and techniques in quantity food production. 1458
Frozen foods in food service establishments. 1461
Rush hour service (Pila Loop). 1502
Basic course in emergency mass feeding. 1528
Essential sub-systems 5: preparation processing - part 1. 1573
Principles of kitchen layout planning for food service establishments. 1608
The one & abuse of equipment. 1600
What is the best seating for lunchroom? 1604
The youth market pays to do its thing. 1691
Bacterial food poisoning. 1744
Sanitation checklist for management. 1768
Directions '73. 1830
ANSRP questions Florida county systems. 1970
If we had had, we could have had and eggs - if we had eggs. 2005
School lunch in High Point: a community's pride. 2056
School systems implementation: Texas style. 2059
Southwest Region's response to the challenge of nutrition education. 2062
Food service in public schools. 2083
New low-cost fish recipes pass child test. 2153
Hotel and restaurant administration and related subjects. 2221
Hotel and restaurant administration and related subjects. 2236
Purchasing eggs for food service establishments. 2320
Using storage controls to simplify determination of daily food costs. 2321
Purchasing food for food service establishments. 2322
Using storage in food service establishments. 2323
Purchasing dairy products for food service establishments. 2324
Purchasing canned fruits and vegetables for food service establishments. 2325
Receiving practices in food service establishments. 2326
Purchasing beef for food service establishments. 2327
Care and handling of prepared frozen foods in food service establishments. 2328
Procurement programmed for profit. 2341
Bill Canada's procurement system work for you? 2363
Brain food: the nourishment of America's mental giants. 2475
...Forging the missing link: nutrition education. 2498
School feeding effectiveness research project. 2998
Management by objectives: the task unit. 3061
The computer & how to afford it. 3068
The computer & the pioneers. 3072
The big 10 pros tackle the times. 3078
Extra summer help at your doorstep. 3084
The computer & St. Josephs. 3098
A creative field for young managers. 3104
College foodservice. 3110
Profit percentage of pre-prepared desserts. 3114
Food management companies threaten. 3120
The computer & the ingredient room. 3130
Getting meals to the children. 3131

FOOD SERVICE OCCUPATIONS

- The art of bagging (or how to get the job done). 3135
 Consistency is the cornerstone of discipline. 3136
 Help for school lunch managers. 3182
 Contracted school food services. 3188
 How restaurant operators use 101 ideas to increase sales. 3151
 How to become a foodservice accountant (in your spare time). 3153
 How to deal with a \$1,000,000 loss. 3156
 Test your P.F. quotient. 3167
 Locating trouble spots in organizations. 3175
 Log of the executive director: jurisdictional dispute. 3186
 Food and beverage cost controls. 3188
 Foodservice extra time! 3198
 A food service concept for today's university student. 3197
 Do you really know your employees? 3199
 Workshop for school food service supervisors and managers. 3211
 The new psychology of success. 3212
 Food management in school food service. 3221
 Panelists point the way for greater use of frozen products by food service operators. 3222
 A five state study of secondary school lunchroom operations. 3223
 The computer & you. 3228
 Soar in '78. 3226
 Practical ways to hold down costs in spite of high food prices. 3228
 Institutional use of frozen entrees. 3235
 Is your bundle big enough? 3236
 Operation self-appraisal: a checklist for system success. 3239
 Sagan's management odyssey. 3242
 A return to fundamentals: make a choice. 3243
 The fault, dear manager, is not in speaking, but in being understood. 3248
 Communicating beyond words. 3249
 Can a computer boost profits? 3251
 Controlling food costs--a matter of survival. 3259
 Food service in industry and institutions. 3267
 Texas Fred Dellar's, big chance. 3271
 The computer & automation. 3273
 School food service financial management handbook for uniform accounting: simplified system. 3275
 School food service financial management handbook for uniform accounting: complete system. 3276
 Food service operations. 3277
 Industrial foodservice and cafeteria management. 3281
 How to finance a restaurant. 3283
 Motivation training manual. 3284
 How to build volume. 3286
 Personnel management and human relations. 3290
 1977 convenience foods study: Consider the options. 3292
 Outline for the preparatory course in occupational home economics in the field of food services (preparation and management). 3295
 Course recommendations for school food-service training programs in two-year colleges. 3305
 Soar in '78 (Charts). 3309
 Too little knowledge. 3316
 Schools are becoming increasingly valuable source of food service personnel, but time and money are needed before potential is reached. 3408
 New San Francisco creates new generation of food service excellence. 3428
 Management training what every foodservice director and dietitian needs. 3464
 Training for school food service: some new concepts. 3475
 Teacher's guide: food service organization and management I: responsibilities of the manager. 3499
 The secret is on-going training. 3523
 Occupational licensing: Help or hindrance? 3539
 A rank and file concept for on-the-job training in food service. 3589
 Training the school lunch worker for promotion. 3595
 Can you beat the high cost of meat?
- 3605
 Menu planning. 3607
 You can do something about rising food costs. 3610
 School lunch menus now suit student tastes. 3621
 Successful sans cookery and value feeding. 3635
 Central commissaries: Three examples of an evolving food service concept. 3636
 Fun & profit in boiling. 3647
 Planning the change to convenience foods for a hospital. 3649
 How to feed without a kitchen. 3651
 Increasing productivity in foodservice. 3674
 The ABC'S of portioned meats. 3683
 Art shows brighten Air Force hospital dining. 3700
 Foodservice equipment: Yesterday, Today, Tomorrow. 3701
 Can a dishroom be a pleasant place to work? 3703
 Common sense specifications produce quality equipment. 3708
 Do a better cleaning job and control product consumption. 3709
 How to assure high quality fried foods. 3732
 The kitchen of the future - now! 3738
 A guide to food service operation planning with information on preparing and submitting plans and specifications. 3747
 A brief study of cafeteria facilities and operations, with recommendations for implementation. 3748
 Quality fire protection for the heated meals. 3752
 A "cooking street"--is it a possible food preparation system? 3755
 Schools adopt centralized feeding systems. 3758
 The system approach to warewashing. 3768
 Ultimate in dishroom scenery. 3772
 When the sanitation inspector calls. 3785
 Dishwashing. 3786
 Sub-System 10: Sanitation. 3787
 A look at the most crucial tools of sanitation. 3792
 How to cut dish breakage in half. 3793
 Suga bevere (Pila loop). 3803
 Sanitation is food handling (Pila-strip-A/Tapes). 3806
 Oklahoma school lunch sanitation & safety; a guide. 3807
 Training program in sanitation: Tell us it like it is. 3816
 Contract foodservice/feeding. 3843
 The school lunch. 3921
 An idea's time comes to Philadelphia. 3939
 The evening of school lunch. 3954
 School foodservice in Knoxville. 3979
 School foodservice in Chicago. 3980
 Build, build, build. 3982
 The St. Louis story. 3985
 School lunch progress books in Fulton County, Ga. 3990
 Sound bodies, sound minds, clean plates. 3992
 Site handbook: special summer program for children. 4009
 Special food service program for children: summer program sponsor handbook. 4012
 Quantity recipes for child care centers. 4104
 Menu maker. 4109
 Directory of systems capability. 4130
 Hotel and restaurant administration and related subjects a bibliography. 4165
 Hotel and restaurant administration and related subjects. 4166
 Co-op buying boosts school lunches. 4192
 Help for school lunch managers: CBS offers quantity buyers an acceptance service for food. 4207
 Food buying guide for type A school lunches. 4209
- FOOD SERVICE OCCUPATIONS**
 The world of food. 643
 A study of career ladders and manpower development for non-management personnel in the food service industry. 795
 Optimizing our human resources. 912
 Career discoveries: People who make things (Pilastrips). 1044
- Career ladders in food service: Part 1. 1046
 Career ladders in food service: Part 2. 1047
 First foods. 1066
 Dietetic manpower trends in education and training. 1068
 Help wanted: career ladders turn dead-end jobs into career opportunities. 1111
 Jobs for you: It's happening in home economics (Pilastrip). 1137
 The key to survival and growth. 1148
 Minority view: dumping ground or opportunity? 1160
 A new horizon: careers in school food service (Pilastrip). 1173
 New professionals to the rescue. 1179
 Recruiting students: an unmet need. 1224
 So you want to be a consultant? 1248
 So you want to get ahead? 1245
 Train 'em or lose 'em. 1267
 Your future in restaurants and food service. 1307
 Where do I go from here (Nation picture). 1310
 Ten. 1318
 The professional chef. 1411
 Staffing Howard County-style. 2064
 Tom Parley's impossible dream. 2078
 Directory of foodservice designers. 2224
 There is such information available on how to manage employees, but many management people ignore it and have increasingly serious employee problems. 3163
 How to attract and keep career-oriented employees. 3171
 Outline for occupational home economics courses in commercial and institutional food preparation. 3294
 Outline for the preparatory course in occupational home economics in the field of food services (preparation and management). 3295
 Guidelines for hospitality education in junior colleges; a manual for the establishment of progress for careers in the hotel-retel, restaurant, and institutional industries. 3297
 A follow-up study of junior college hotel & restaurant education in Florida. 3298
 Status of curriculum development in the field of commercial food at the non-baccalaureate level. 3311
 A study of career ladders and manpower development for non-management personnel in the food service industry. 3364
 A pilot study for gainful employment in home economics; volume IV--a suggested curricula guide for preparing food service workers for entry level jobs. 3366
 A pilot study for gainful employment in home economics: final report, volume I. 3367
 Hospitality education curriculum development project: final report. 3382
 Cooks and chefs (Pila loop). 3389
 Schools are becoming increasingly valuable source of food service personnel, but time and money are needed before potential is reached. 3404
 Employment opportunities in which knowledge and skill in home economics are needed. 3412
 Working in a service industry. 3414
 The National Restaurant Association's career and training study investigating development of individual as food service employee and its implications. 3418
 New ideas in dietetic training. 3421
 Great variations found in contract feeding segment of the industry: impact of client is vital factor in efficiency of operation in this area of industry. 3427
 IFPA launches foodservice scholarships. 3432
 Intern expanded employee handbook. 3433
 Work instruction program for the food service industry. 3447
 Preparing the mentally retarded in the areas of food preparation and service. 3471
 Career exploration via slides. 3492
 A survey instrument for identifying clusters of knowledge and competencies

- associated with performance of food service work. 3525
Occupational licensing: Help or hindrance? 3539
Food service employee. 3565
Waiter--waitress; a suggested guide for a training course. 3571
Cook (hotel & rest.) 313.381--technical report on development of USTES aptitude test battery. 3575
Food service worker II (hotel & rest.) 317.884: food service worker (medical ser.) 2-29.16--technical report on standardization of the general aptitude test battery. 3577
Supervised food service workers, a suggested training program. 3578
A task unit concept for on-the-job training in food service. 3589
Food preparation and service, course description. 3591
A composite of food service curricula information for use in vocational programs. 3592
Marketing, business, and office specialists. 3593
Short order cookery (Fila loop). 3688
Short order cookery (Motion Pictures). 3685
Safety--it's not the law. 3779
- FOOD SERVICE SUPERVISORS**
"Talk-Ins"--Summary of group reports: Role of the school food service in nutrition education. 46
Reducing turnover: Start on employee's first day. 932
Educators' attitudes toward nutrition education in Florida. 1990
Hospital cooks correspondence course (an in-service training plan) 1969. 1113
Ohio training researched. 1199
Self-instructional program of training for food service personnel compared with group training. 1231
So you want to get ahead? 1245
Food service supervisor-school lunch manager. 1274
You. 1318
Sauser food service in Cincinnati. 2071
Suggestions for combating climbing food prices. 2388
Performance ratings for food service supervisors. 3064
Food service for the extended care facility. 3174
Manpower needs in the nursing home industry. 3189
The A-C's of productivity. 3203
A study of the role of the unit school food service supervisor as perceived by selected North Carolina superintendents and school food personnel. 3230
Sage's management odyssey. 3242
Employee attitudes toward performance appraisal. 3264
Sauser nutrition programs fill need. 3270
Institutes for home economics teachers on initiating, developing, and evaluating programs at the post high school level to prepare food service supervisors and assistants to directors of child care services: volume I: a post high school program in home economics (May 1, 1966-June 30, 1967); final report. 3406
Menu planning by computer: The random approach. 3609
The microwave oven safety debate. 3707
Guides for food service and kitchen planning in homes for the aged. 3726
The microwave oven. 3774
A comparative quality survey of five common market foods in low and high income economic areas. 3804
- FOOD SERVICE TECHNOLOGISTS**
Advances in food service equipment. 1548
- FOOD SERVICE TRAINING**
Meet purchasing (Fila loop). 26
Materials and methods in nutrition education. 183
Basic nutrition and menu planning. 370
Sork improvement. 769
All benefit from handicaps' training. 1014
Guidelines for hospitality education in junior colleges. 1015
Manual for the education of the food service supervisor, part one of two-part series. 1020
A study guide for the food service supervisor. 1021
Manual for the education of the food service supervisor---part one of two-part series. 1022
Improvement of personnel through testing, interviewing, orienting, training and evaluating - part 2. 1024
Aptitudes in selection and training of food service personnel. 1029
Subjective evaluation of an experimental training program for food service personnel. 1037
Effects of an experimental training program for food service personnel. 1041
Career ladders in food service: Part 1. 1046
Career ladders in food service: Part 2. 1047
Introduction to professional food service. 1053
Status of curricula development in the field of commercial food at the non-baccalaureate level. 1062
Developing a hospitality program in high schools. 1063
Math workbook - food service/lodging. 1064
Dietetic manpower trends in education and training. 1068
Selected aptitudes of food service personnel participating in two methods of training. 1072
Review and analysis of curricula for occupations in food processing and distribution. 1074
The first year of a coordinated undergraduate program in food systems management. 1091
Food service orientation (Fila loop). 1102
Foundation course. 1105
Cooking for food managers-a laboratory text. 1110
Home study courses for food service employees - an Iowa program. 1112
Hospital dishwashing (Fila loop). 1114
Relationship of aptitudes to retention of learning and attitude change two years after food service training. 1122
Bases for vocational education for food service industry employees. 1134
Techniques of main dish preparation. 1138
Techniques of main dish preparation. 1139
Analysis of tests used to evaluate a training program for food service personnel. 1141
Food training routines. 1142
Food training routines II. 1143
The key to survival and growth. 1144
Kids run a restaurant drive-in style. 1145
FS/L English. 1147
Development of an instrument to evaluate the effect of a school lunch training program. 1148
Food handling and food service examinations. 1149
Retention of learning two years after an experimental training program for food service personnel. 1159
Food service. 1161
Food service; teachers guide. 1174
Commercial foods. 1175
How to purchase for school lunch. 1176
How to purchase for school lunch. 1177
Menu planning for school lunch, August 11-14, 1969; Teacher's guide. 1178
Guide for training school lunch personnel. 1181
Some aspects of an experimental training program for food service personnel. 1182
Food preparation specialist. 1183
Food service management: A suggested 2 year curriculum. 1184
Food procurement for school food service. 1185
An overview of school food service. 1186
Training yourself for food service. 1188
Training guide. 1189
Curriculum guide for food service occupations. 1206
Curriculum guide for food service instructional programs in Pennsylvania. 1212
Recognizing food spoilage (Fila loop). 1223
Effect of an instructional program upon complex cognitive behavior of food service workers. 1227
Schooling the food service executives of tomorrow. 1230
Self-instructional program of training for food service personnel compared with group training. 1231
Staffing and training personnel for centralized school food service systems. 1248
Guide for course of study for cook (hotel and restaurant) (entry). 1259
Food service selling. 1260
Food service employees. 1261
Dietitian aides. 1262
Training the food service worker (Kit). 1272
Supervised food service worker. 1289
Cooks: a suggested guide for a training course. 1290
Training food service personnel for the hospitality industry. 1292
Quantity food preparation: 8 suggested guide. 1293
Sork simplification in food service (Slides). 1315
Menu planning. 1334
Menu planning for school lunch, August 11-14, 1969. 1348
Food preparation. 1382
Food preparation for school food service personnel. 1436
Hospital food handling (Fila loop). 1446
Modern sandwich methods (Fila strip/Photodiscs). 1466
Quantity food production management. 1476
Preventing food spoilage (Fila loop). 1495
Instructor's guide for presenting equipment use and care. 1643
Facilities guide. 1644
The use & abuse of equipment. 1648
The angry flame; a fire protection message (Fila strip/Record). 1695
Cleaning and sanitizing (Fila loop). 1699
Cold food handling (Fila loop). 1704
Control of ants, flies and mosquitoes (Fila loop). 1705
Control of rats and mice (Fila loop). 1706
Flies, filth, and food (Fila loop). 1709
Food preparation (Motion picture). 1712
The food service worker (Fila loop). 1713
The freeloaders; foodservice pest control (Fila strip/Record). 1716
Handwashing procedures (Fila loop). 1720
Hospital kitchen safety (Fila loop). 1722
Identification and control of roaches (Fila loop). 1724
Food sanitation: study course. 1728
Keeping your cool (Fila loop). 1730
Kitchen habits (Motion picture). 1732
Sanitary techniques in food service. 1742
Quantity food sanitation. 1743
Safety and sanitation: Course 6. 1752
School food service sanitation a manual for school food service employees. 1753
Safety and sanitation: Student's workbook. 1754
Serving food (Motion picture). 1775
Standards of cleanliness (Fila loop). 1778
Sanitary food service. 1782
Food-borne illnesses. 1784
Sanbing-sp: Part 1 (Slides). 1786
Sanbing-sp: Part 2 (Slides). 1787
Sork smart--stay safe; an employee safety message (Fila strip/Record). 1788
Tom Perley's impossible dream. 2078
Total convenience on the college campus - special report. 2079
What schools are doing. 2099
Food purchasing. 2309
Purchasing. 2310
Quantity guide. 2336
Performance ratings for food service supervisors. 3064

FOOD SERVICE WORKERS

- Increasing productivity. 3079
A creative field for young managers. 3108
Consistency in the cornerstone of discipline. 3136
How to attract and keep career-oriented employees. 3171
Development of the individual--a goal of the food service industry. 3255
Food service operations. 3277
Outline for the preparatory course in occupational home economics in the field of food services (preparation and management). 3295
A follow-up study of junior college hotel & restaurant education in Florida. 3298
Course recommendations for school food-service training programs in two-year colleges. 3305
Too little knowledge. 3316
The development and testing of a behavioral-reference groups model for evaluation of vocational education pilot programs: occupational research development monograph no. 4. 3332
The development of a project for educable mentally retarded children to receive vocational training in food service. 3338
How employe training is made easy. 3363
A study of career ladders and manpower development for non-management personnel in the food service industry. 3364
Dropouts drop in to foodservice. 3365
A pilot study for gainful employment in home economics; volume IV--a suggested curricula guide for preparing food service workers for entry level jobs. 3366
Programmed teaching is proving highly effective in training food service employees; solves problem of time for training. 3369
Closed circuit television provides valuable means to teach food service personnel: North Carolina program for school food service personnel cited. 3385
Cooka and chafe (file loop). 3389
How San Francisco creates new generations of food service excellence. 3428
How to train new foodservice employees quickly. 3429
Training machine has prominent place in Harriott employee training program; special efforts made to get people involved. 3431
Work instructions program for the food service industry. 3447
Measuring instructional intent or got a match? 3463
Preparing the mentally retarded in the areas of food preparation and service. 3471
Training for school food service: some new concepts. 3475
An experimental study of televised food demonstrations to determine the effectiveness of presentation methods. 3479
Food service: an adult distributive education publication. 3485
An educational development plan for the Hospitality Community College--January 1967. 3494
Personnel training and employment needs of hospital food services in Tennessee. 3515
Relationship of age and performance of food service personnel participating in a training experiment. 3522
The secret is on-going training. 3523
On-the-job performance following an experimental training program for food service personnel. 3544
Restaurant training program produces results that justify its cost; concern for the individual is vital factor in developing employees. 3549
Innovative ideas in action. 3551
Training: plain and fancy. 3555
Food service employees. 3565
Supervised food service workers, a suggested training program. 3578
A task unit concept for on-the-job training in food service. 3589
Food preparation and service, course description. 3591
A compendium of food service curricula information for use in vocational programs. 3592
- Training the school lunch worker for promotion. 3595
Take-out: anything goes. 3613
Quantity food preparation. 3624
Successful same cookery and volume feeding. 3635
The systems approach to warewashing. 3768
Sanitation now. 3784
Galley sanitation (Motion picture). 3822
Disease and personal hygiene (Motion picture). 3823
The dynamics of community commitment. 3924
Training manual: special summer food service program. 4006
- FOOD SERVICE WORKERS**
The application of nutrition information to persons trained in food service who do not have a distinction as a continuous resource of nutrition information. 67
Nutrition for food service workers. 399
Nutrition-staff training programs. 554
Convenience food systems: vote "yes" on a convenience foods system? 794
How much does an employee really cost? 851
The basic four of work. 870
Associates of Look's hand book. 876
Low productivity: the foodservice tape-worm. 877
Managing change in food service operations. 883
Profitable food service management thru performance appraisals. 899
Profitable food service management thru reduction of employee turnover. 900
Profitable food service management thru worker activation. 901
Reducing turnover: Start on employee's first day. 932
Six simple thefts: cases in internal control. 953
Spotlight on contract classes. 962
Vending cafeteria leads to suit by service employees. 993
School lunch worker other than director or supervisor. 1025
Aptitudes in selection and training of food service personnel. 1029
Audio-visuals make employee training more effective. 1031
Career ladders in food service: Part 1. 1046
Career ladders in food service: Part 2. 1047
A preliminary investigation of the effectiveness of program and instruction in teaching sanitation to non-professional food service employees. 1048
Collage joins school foodservice in training workers. 1054
Help wanted: career ladders turn dead-end jobs into career opportunities. 1111
Home study courses for food service employees - an Iowa program. 1112
The key to survival and growth. 1144
Employee training in food service establishments. 1153
Food service. 1161
This is your passbook for food service worker. 1170
Ohio training researched. 1199
Self-instructional program of training for food service personnel cooperated with group training. 1231
Subjective evaluation of an experimental training program for food service personnel. 1250
Team supervision. 1257
Training makes Friech a growing 8 1/2 boy. 1270
Supervised food service worker. 1289
Training food service personnel for the hospitality industry. 1292
Vocational training answers manpower needs. 1303
Where do I go from here (Motion picture). 1310
The food service worker (File loop). 1713
How to get ready for your next accident. 1723
Marketprobe: New business in school lunch. 2021
School lunch in High Point: a community's pride. 2056
Thousands came to dinner. 2077
- Tom Farlay's impossible dream. 2078
Eating and drinking places industry. 2286
How can the foodservice operator cope with OSHA? 3021
Management by objectives: the task unit. 3061
Is your old kitchen costing you money? 3070
Increasing productivity. 3079
Extra summer help at your doorstep. 3084
Guidelines for flexible use of variable manpower systems offers new approach to labor cost control; requires minimum management attention. 3087
Consistency is the cornerstone of discipline. 3136
There is such information available on how to manage employees, but many management people ignore it and have increasingly serious employee problems. 3163
Food service for the extended care facility. 3174
Manpower needs in the nursing home industry. 3189
Do you really know your employees? 3199
New image needed for food service workers. 3210
A study of the role of the unit school food service supervisor as perceived by selected North Carolina superintendents and school food personnel. 3230
Fitting the squeeze on racial discrimination. 3232
Watch out! here come the unions. 3233
Saga's management odyssey. 3242
The fault, dear manager, is not in speaking, but in being understood. 3248
Communicating beyond words. 3249
Development of the individual--a goal of the food service industry. 3255
Employee attitudes toward performance appraisal. 3264
AEP's planning certification. 3293
Outline for occupational home economics course in commercial and institutional food preparation. 3294
Soar in '74 (Charts). 3309
How employe training is made easy. 3363
A study of career ladders and manpower development for non-management personnel in the food service industry. 3364
Programmed teaching is proving highly effective in training food service employees; solves problem of time for training. 3369
Closed circuit television provides valuable means to teach food service personnel: North Carolina program for school food service personnel cited. 3385
The National Restaurant Association's career and training study investigating development of individual as food service employee and its implications. 3418
Great variations found in contract feeding segment of the industry: impact of client is vital factor in efficiency of operation in this area of industry. 3427
Training machine has prominent place in Harriott employee training program; special efforts made to get people involved. 3431
Preparing the mentally retarded in the areas of food preparation and service. 3471
Personnel training and employment needs of hospital food services in Tennessee. 3515
Restaurant training program produces results that justify its cost; concern for the individual is vital factor in developing employees. 3549
Training: plain and fancy. 3555
Food service worker II (hotel & rest.) 317.004; food service worker (medical ser.) 2-29.16--technical report on standardization of the general aptitude test battery. 3577
Supervised food service workers, a suggested training program. 3578
Training the school lunch worker for promotion. 3595
Kitchen procedures manual. 3644
Input-output: the commissary system. 3654

- Short order cookery (Fils loop). 3684
 Short order cookery (Motion Picture). 3685
 Sizzling and poaching (Motion picture). 3686
 Shaping up the seasonal. 3691
 A revolution in dishwashing. 3754
 Safety--it's now the law. 3779
 Food hygiene and food hazards for all who handle food. 3781
 Sanitation now. 3784
 Sags beware (Fils loop). 3803
 This is the way we clean our kitchen. 3810
 Today's dishwashing machine operator. 3815
 First annual report of the national advisory council on child nutrition: annual report/1971. 3959
 Second annual report of the national advisory council on child nutrition: annual report/1972. 3960
 School foodservice in Knoxville. 3979
 Training annual: special summer food service program. 4006
 Luncheon and supper dishes. 4032
 Nine week menu cook book. 4108
 Catering handbook. 4185
 Receiving and storing (Fils loop). 4201
 Receiving and storing (Motion Picture). 4202
- FOOD SERVING METHODS**
 Food selection and service (Transparencies). 1101
 Setting the table (Fils loop). 1237
 Beef: some answers. 1386
 The kitchen (Fils loop). 1731
 Serving food (Motion picture). 1775
 Controlling food costs--a matter of survival. 3259
 Decorations flag food as special. 3638
 Boosting productivity front of the house--Part 3. 3642
 How to keep seals-on-wheels food hot. 3652
 Nice in food service (Fils strip). 3679
 Boosting productivity front of the house--Part 2. 3713
 How to speed meal selections. 3736
 Strictly personnel: A primer on sanitation. 3811
 Good food and goodwill come packaged together. 3931
 Market category: School lunch. 3952
 2 ways to make school lunch fun. 3957
 School foodservice in Chicago. 3980
 One-dish meals: multi-profit potential. 4024
 Catering handbook. 4185
- FOOD SOURCES**
 The fern. 3349
 Community helpers. 3355
 Lingo (Game). 3358
 Search for new food sources. 3847
 The encyclopedia of food. 4184
- FOOD SPECIFICATIONS**
 Food purchasing. 2309
 Cattings give quality guidelines. 3036
- FOOD SPOILAGE**
 Food science: a chemical approach. 213
 Food science. 362
 Recognizing food spoilage (Fils loop). 1223
 Training the food service worker (Kit). 1272
 Preventing food spoilage (Fils loop). 1495
 Hospital food sanitation. (Fils loop). 1721
 It can happen here (Fils strip). 1726
 It can happen here (Motion picture). 1727
 Quantity food sanitation. 1741
 Sanitary techniques in food service. 1742
 Quantity food sanitation. 1743
 Safety and sanitation: Student's workbook. 1754
 The safety of foods. 1760
 Practical food microbiology and technology. 1962
 Not all governments support school lunch. 2031
 The commodities: Mrs. Joyce vs. Mrs. Clay. 2305
 Organoleptic technique predicts refrigeration shelf life of fish. 2337
 Conserving nutrients in handling, storing and preparing fresh fruits and vegetables. 2359
 It's good food, keep it safe (Fils strip). 3812
- Health hazards of the human environment. 3828
- FOOD STAMP PROGRAMS**
 Child nutrition: An idea whose time is here. 114
 Hunger, U.S.A. 119
 Celebrities air food help message. 1981
 A guide to food programs in Montgomery County. 2027
 A nutritious diet for all Americans. 2038
 The success of the federal food assistance program. 2069
 You can help fight hunger in America. 2092
 You too can start a food program. 2105
 Public Law 88-525, 88th Congress, H.R. 10222. 3047
 Trends in food service systems, panel discussion. 3109
 Food for all. 3944
 What's being done about malnutrition and hunger? 3950
 Tools to fight malnutrition. 3997
 How consumer food programs improve diets, fiscal '67; as activity report for these programs which are designed to combat hunger in this country. 3999
 Getting a program started. 4001
 A guide to food programs in Montgomery County, Maryland. 4139
- FOOD STANDARDS**
 Improving the nutritional quality of food. 2506
 Food additives: What they are/How they are used. 3025
 Quality and stability of frozen foods. 3893
 How to buy eggs (Slides/Cassette tape). 4208
- FOOD STANDARDS AND LEGISLATION**
 Attitudes toward the basic cyclasetas. 1
 The case for ingredient disclosure. 3
 Communicating with the consumer: safety of food supply. 7
 Food product dating. 20
 New regulations on "cents-off" promotions. 28
 Open dating. 30
 Organic foods. 31
 Quality assurance--Today & tomorrow. 33
 This is USDA's Consumer & Marketing Service. 37
 Inspection, labeling, and care of meat and poultry. 38
 What the consumer expects of quality assurance. 45
 Basic human nutrition and the RDA. 77
 The dietary iron controversy. 148
 The experts debate: the added enrichment of bread and flour with iron. 172
 Fulfilling the scientific community's responsibility for nutrition and food safety. 217
 Modern food analysis. 232
 Major mineral elements in Type A school lunches. 285
 Never knowledge of silk. 349
 Observations: let's look beyond nutrition to identify proteins. 436
 The chemical analysis of foods. 447
 Road-table discussion. 479
 Iorkawa students don't jump for junk. 616
 Ice cream. 625
 The American and his food. 633
 The big debate: should FF be fortified? 672
 Proceedings of the packaging legislation and regulations: current status and future prospects. 673
 A commentary on the new P.D.A. nutrition labeling regulations. 678
 Confusing laws complicate marketing picture for new products. 679
 FDA seeks simple, fast microbiological controls. 682
 FDA's quality assurance programs--tools for compliance. 683
 FF packers under the gun to meet nutritional labeling deadline. 684
 Food labeling regulations. 685
 Forus: Voluntary food standards. 686
 Frozen dinner nutritional contests equated with government guidelines. 687
 Frozen food standards and regulations--as industry sees. 688
- The government's role in quality assurance. 689
 An industrial view of nutritional labeling and nutrition education. 692
 Ingredient labeling. 693
 Legal developments: FDA releases labeling regulations. 695
 Legal requirements for food safety. 696
 Meal requirements for lunch programs offer flexibility. 697
 Nutrient labeling....Purpose and approach. 699
 Nutrition notes: the nutrient labeling dilemma. 703
 Nutritional guidelines - the how, the why, and the when. 704
 Nutritional guidelines and labeling. 705
 Nutritional guidelines and the labeling of foods. 706
 Nutritional labeling: a need for caution. 707
 Nutritive labeling. 708
 Observations: industry comments on nutritional labeling. 709
 Observations: nutritional labeling, however imperfect, is here. 710
 Other Federal regulations affecting food packaging. 712
 Packaging and labeling - current trends and legalities. 713
 Philosophy and guidelines for nutritional standards for processed foods. 714
 Policy statement of the American Dietetic Association on nutrition labeling. 715
 Some considerations for nutritional labeling. 718
 Sorensen from Capital Hill: sore regulation, more restrictions. 719
 Standards, labeling, education to improve the diet. 720
 Two nutritional labeling systems. 721
 H.R. 1654 - a bill to amend the Fair Packaging and Labeling Act to require certain labeling to assist the consumer. 725
 Hearings, Ninety-second Congress, first session, on nutrition and human seeds: Part 81. 728
 Hearings, Ninety-second Congress, first session, on nutrition and human seeds: Part 82. 730
 Standards for meat & poultry products. 731
 Dairy inspection and grading services. 732
 USDA gives specifications for textured vegetable protein products. 743
 What is industry's approach to quality assurance? 744
 What useful purpose is served by quantitative ingredient labeling? 745
 Will customers really see the label? 746
 Engineered foods--The place for oilseed proteins. 809
 Food service management: A distributive education manual. 824
 Food additives. 1711
 Public health aspects of poultry processing (Motion picture). 1759
 The safety of foods. 1760
 The chemicals we eat. 1796
 Containers and packaging of food products for use where facilities and personnel are limited or non-existent. 1813
 Current saccharin actions place added stress on need for a non-nutritive sweetener. 1816
 The current status of saccharin. 1817
 A manufacturer looks at food safety. 1875
 Food pollution. 1876
 Optimum net fill of containers. 1906
 Tios and human needs: Part 41--food additives tios and human needs. 1954
 Hearings, Ninety-second Congress, second session, on nutrition and human needs: Part 42--food additives. 1956
 Evaluation of USDA food programs. 1995
 School lunch greve in Brooklyn. 2054
 The status of school foodservice; part I. 2066
 Containers factors and technical data for the food industry. 2259
 Food purchasing. 2309
 Quantity food purchasing. 2315
 Meat purchasing. 2329
 Factors affecting quality of frozen prepared food products. 3007

FOOD STORAGE

Food labeling (motion picture). 3016
 Food regulations, nutrition & nutrition labeling. 3017
 Nutrition labeling. 3034
 USDA grade standards for food. 3049
 FDA's omnibus labeling proposals - an overview. 3059
 How to cut food costs and cope with the school lunch crisis. 3155
 New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 3620
 Quality control for the food industry. 3656
 Food poisoning and food hygiene. 3796
 Chemical foods. 3859
 Proceedings. 3961
 Philosophy & need for technical innovation in child nutrition programs. 3974
 Statement of FNS policy on nutrition education & training. 3976
 The anatomy of the canning, freezing, preserving industries. 4115

FOOD STORAGE
 Saying nutrition. 25
 Basic values in nutrition; part I: milk and meat group (Transparencies). 78
 Basic values in nutrition; part II: vegetable-fruit group (Transparencies). 79
 Basic values in nutrition; part III: bread-cereal group (Transparencies). 80
 Complete teaching kit on cheese (Filastrip). 122
 Effect of storage and other variables on composition of frozen broccoli. 162
 Lettuce--the salad staple. 641
 Potatoes: production, storing, processing. 662
 Beef: some answers. 1386
 Effect of thawing and holding on acceptability of frozen peaches. 1417
 Fish and shellfish preparation (Fila loop). 1424
 Holding roast beef by three methods. 1445
 Meat selection and preparation (Transparencies). 1463
 Poultry preparation (Fila loop). 1491
 Preventing food spoilage (Fila loop). 1495
 Cleanliness and storage (Fila loop). 1702
 Cleanliness and storage (Fila loop). 1703
 Cold food handling (Fila loop). 1704
 Hospital food sanitation. (Fila loop). 1721
 It can happen here (Filastrip). 1726
 It can happen here (Motion picture). 1727
 Safety and sanitation: Student's workbook. 1754
 Sanitation is the kitchen (Transparencies). 1769
 Freezing activates temperature device which varies of product mishandling. 1860
 Choosing from alternatives in expanding storage space for frozen food. 2304
 Handling fresh frozen cut-up chickens. 2311
 Input output - the commissary system. 2312
 Using storage controls to simplify determination of daily food costs. 2321
 Using storage in food service establishments. 2323
 Purchasing beef for food service establishments. 2327
 Care and handling of prepared frozen foods in food service establishments. 2328
 Meat purchasing. 2329
 Organoleptic techniques predicts refrigeration shelf life of fish. 2337
 Handling, transportation, and storage of fruits and vegetable-ables. 2345
 Storage of fresh broccoli and green beans - effect on ascorbic acid, sugars, and total acids. 2347
 Time-temperature indicating system 'writes' states of product shelf life. 2349
 Food storage guide for schools and institutions. 2354
 Storage specifics. 2362
 Cold and freezer storage annual. 2364

From your Co-op home economist...Recipes, economy tips, nutrition and food facts, consumer and product information. 2373
 Your Food Dollar. 2384
 Nutrition. 2908
 Let's talk about food. 2952
 A systems sanitation. 3116
 Food service operations. 3277
 Meat: Push-button meal assembly. 3625
 Making the most of avocados this summer. 3658
 Take a new look at chicken. 3692
 Vegetable variety: Preserved at the peak of quality. 3694
 The economics of foodservice shelving. 3710
 Boosting productivity front of the house--Part 2. 3713
 Design criteria: school food service facilities. 3714
 Design considerations in commissary planning. 3756
 New equipment and systems in case feeding. 3759
 How to buy and place equipment. 3764
 Sanitation & safety for child feeding programs. 3788
 Food poisoning. 3789
 Bugs beware (Fila loop). 3803
 Strictly personnel: A primer on sanitation. 3811
 Keeping food safe to eat. 3817
 It's good food, keep it safe--part III, watch the temper-tara; part IV, every minute counts (Show 'N Tell). 3818
 It's good food, keep it safe--part I, the invaders; part II, keep it clean (Show 'N Tell). 3819
 Food service sanitation annual. 3820
 Conference on sanitation and food safety: proceedings sanitation and food safety conference August 21, 22, and 23, 1973. 3826
 The science of food preservation. 3833
 Ascorbic acid content of artificially ripened tomatoes. 3875
 Oh, blast freeze! Part 2. 3889
 Breaded precooked beef patties. 3890
 Quality and stability of frozen foods. 3893
 The outdoor kitchen primer. 4001
 Palatability of ground beef home frozen and stored in selected wraps. 4190
 The blue goose buying guide for fresh fruits & vegetables. 4191
 Receiving and storing (Fila loop). 4201
 Receiving and storing (Motion Pictures). 4202
 Freezing combination main dishes. 4203
 Home canning of fruits and vegetables. 4204
 Freezing meat and fish in the home. 4205
 Storing vegetables and fruits in basements, cellars, outbuildings, and pits. 4206
 How to buy eggs (Slides/Cassette tape). 4208
 Storing perishable foods in the home. 4210
 Home care of purchased frozen foods. 4211

FOOD STORES
 Comparison of cost structures of food stores and eating and drinking places. 783
 Growth of health food sales in the super market. 3256
 Career guidance: thank food! (Motion Pictures). 3377

FOOD SUBSTITUTIONS
 The cost of seats and seat alternates. 12
 Basic values in nutrition; part I: milk and meat group (Transparencies). 78
 Basic values in nutrition; part II: vegetable-fruit group (Transparencies). 79
 Nutrition education for mothers of Filipino preschool children. 393
 Food for 50. 1429
 Non-dairy cheese - a naive reality. 1896
 Protein products: analogs of favorite food foras. 1924
 Soybean milk - a low-methionine substitute for cow's milk for children and adults. 1939
 Substitutes for whole milk. 2431

FOOD SUBSTITUTIONS

Food beliefs affect nutritional status of Malay fishermen. 192
 America's health: fallacies, beliefs, practices. 2487
 A study of health practices and opinions. 2742
 Nutrition: sense and nonsense. 2772

FOOD SUPPLY
 Food: proteins for humans. 58
 Nutrition and physical fitness. 97
 Centralized food supplies. 110
 Teaching nutrition. 168
 Food for a modern world (Motion picture). 196
 Food for life (Motion picture). 198
 Food for life (Videocassette). 199
 The ecology of malnutrition in Central and Southeastern Europe. 297
 The ecology of malnutrition in five countries of Eastern and Central Europe. 298
 The ecology of malnutrition in the French speaking countries of West Africa and Madagascar. 299
 The ecology of malnutrition in Northern Africa. 300
 Food, science, and society. 401
 Nutritional improvement and world health potential. 421
 Food and nutrition. 485
 Understanding food. 511
 Attack on starvation. 635
 Our daily bread. 651
 Overcoming world hunger. 652
 World food and population problems: Some possible solutions. 669
 The changing food market - nutrition in a revolution. 774
 Food--Feeding--Understanding. 827
 The role of industry in meeting the challenge of future food needs. 938
 The long view. 1151
 Your future in food science. 1239
 The safety of foods. 1760
 Food for a modern world (Videocassette). 1852
 Foods of the future. 1855
 Fortified foods: the next revolution. 1857
 The future of the food industry. 1864
 Genetic improvement of crop foods. 1865
 Food for tomorrow: resources, environment, distribution. 1885
 Possible developments in the supply and utilization of food in the next fifty years. 1914
 Protein from microorganisms. 1923
 At the threshold of attainment. 1974
 Food aid: a selective annotated bibliography on food utilization for economic development. 2226
 Nutritional review--1971. 2255
 Selected list of reliable nutrition books (revised 1970). 2277
 World food-population levels. 2285
 Food beverage industries: a bibliography and guidebook. 2294
 The commodities: Mrs. Joyce vs. Mrs. Clay. 2305
 The cost of a dietary revolution. 2367
 Food prices (Feb. 1973). 2379
 What's happened to food prices? 2400
 The science of nutrition. 2443
 Nutrition and physical fitness. 2472
 Nutrition of animals of agricultural importance - part 2. 2520
 Nutrition in the 1970's. 2524
 Encouraging the use of protein-rich foods. 2567
 Nutritional review. 2568
 Nutrition and world health. 2587
 Deprivation syndrome or protein-calorie malnutrition. 2615
 This hungry world. 2617
 Proteins as human food proceedings. 2687
 The ecology of malnutrition in Middle Africa. 2710
 The ecology of malnutrition in seven countries of southern Africa and in Portuguese Guiana. 2711
 The ecology of malnutrition in eastern Africa and four countries of western Africa. 2712
 Food for modern living. 2718
 Nutrition Perspectives in the seventies. 2789
 Role of nutrition education in the nutrition decade. 2794
 World food resources. 2973

- The elements: Nature's wrath jolts a complacent urban nation. 2979
 Feeding the world of the future. 2984
 Wild man or prophet?: How we got into this self-imposed economic blockade and how can we get out of it? 2985
 The nation: Glaise, glaise aoral Better! And surprise--prices go up. 2989
 Food, science, and society. 2990
 The future of food. 2991
 Food crisis '73: The year the bottom dropped out of the cornucopia. 3002
 The world: Bartering America's corn-fed beef for imported extravangances. 3003
 How to relieve supply problems. 3160
 Symposium on environmental quality and food supply, 1972, Washington, DC. 3813
 Can new protein sources avert world shortages? 3882
 A bookshelf on foods and nutrition. 4123
 Farm-food market basket statistics (Aug. 1973). 4133
 Food prices (Aug. 1973). 4134
 Food prices (Nov. 1973). 4135
 Nutrient fat (Nov. 1973). 4158
 Supply and utilization (Feb. 1973). 4169
- FOOD SYMBOLISM**
 Food habits of migrant farm workers in California - comparisons between Mexican-Americans and "Anglos". 202
 Food is more than nutrients. 204
 Man as a patient. 290
 A source book on food practices: with emphasis on children and adolescents. 352
 Socio-cultural basis of food habits. 492
 Finger food industry--new life for jaded menus. 1422
 Food habits: a selected annotated bibliography. 2229
- FOOD TABLES, CONTENT**
 Handbook of twenty consecutive menus as submitted by Utah districts. 1367
 Food values and calorie charts. 2271
 Cereal: One of the 4. 2573
 Patient-oriented dietetic information systems--II. 3245
- FOOD TABOOS**
 Food beliefs affect nutritional status of Malay fisherfolk. 192
 Socio-cultural basis of food habits. 492
 CARE strikes back at world's malnutrition. 1979
 Food habits: a selected annotated bibliography. 2229
 An annotated international bibliography of nutrition education. 2273
 Eat not this flesh. 2999
- FOOD TECHNOLOGY**
 Food: proteins for humans. 58
 Food quality - a focus for togetherness for food scientists and nutritionists. 208
 The Heinz handbook of nutrition. 234
 Food science and how it began. 334
 How your body uses food. 353
 Symposium papers on food and health. 367
 Nutrition education: Nutrition delivery systems and the management function. 372
 Food, science, and society. 401
 Protein quality and PER: concepts important to future foods. 459
 Man and food. 465
 Amino acid fortification of protein foods. 482
 Understanding food. 511
 The American and his food. 633
 Attack on starvation. 635
 Notes on the history of nutrition in America. 650
 Peanuts: production, processing, products. 668
 World food and population problems: Some possible solutions. 669
 The big debate: should FF be fortified? 672
 The changing food market - nutrition in a revolution. 774
 Industry's struggle with world malnutrition. 864
 Organizing for marketing and new product development. 915
 The role of industry in meeting the challenge of future food needs. 938
 Food science and human nutrition. 1098
- Your future in food science. 1239
 Food processing technology. 1291
 The implementation of a simplified inplant food service system. 1592
 Second-generation reconstitution systems. 1661
 The chemicals we eat. 1796
 Burger-type products from textured skimilk curd. 1799
 Clouding agents for the food industry. 1805
 Development aids: diverse product applications identified for unique flavored protein products. 1824
 Development and market evaluation of a tropical fruit product for a nutritious breakfast. 1827
 Edible containers. 1832
 Edible packaging update. 1833
 An evaluation of frozen food indicators now on the market. 1839
 Exploit new product technology. 1840
 Exploring different ways of meeting nutritional needs. 1841
 Finding the correct retail package to introduce an unbeli-avable product. 1847
 Foods of the future. 1855
 Fortified foods: the next revolution. 1857
 The future of the food industry. 1864
 The economics of food processing. 1866
 Innovation vs nutrition as the criterion for food product development. 1870
 Kubalka-Hunk colorant layer concept. 1873
 A manufacturer looks at food safety. 1875
 Food pollution. 1876
 Heating future needs. 1879
 Artificial and synthetic foods. 1887
 New products from smaller companies. 1892
 Nutrifaction. 1901
 Pollution, people, power and profit - forces at work to change packaging. 1912
 Possible developments in the supply and utilization of food in the next fifty years. 1914
 Processing frozen breads. 1920
 Proposed nutritional guidelines for formulated meals--foods of the future. 1921
 Protein from microorganisms. 1923
 Recent developments in the vitamin technology of bread--history pertinent today. 1926
 Saloon. 1930
 The share of foodservice to come: a fable of the future with a note on the present. 1933
 Sophisticated technology for the school market. 1937
 Systematic generation of ideas for new foods. 1945
 Synthetics and substitutes for agricultural products. 1957
 Practical food microbiology and technology. 1962
 What will we be eating tomorrow. 1964
 Enzymes in food processing and products, 1972. 1966
 Dictionary of nutrition and food technology. 2204
 Food beverage industries: a bibliography and guidebook. 2294
 Synthetic food. 2342
 Toward the new. 2353
 Breakfast cereals in the American diet. 2495
 Food technology and society. 2809
 Soybeans: chemistry and technology. 2865
 Utilization of novel proteins for human food. 2962
 Food for man. 2969
 Equate current marketing problems with new product opport-unities. 3092
 Industry's interest in school food programs. 3202
 Quality control for the food industry. 3656
 The utilization of the cook-freeze catering system for school meals: a report of an experiment conducted in the city of Leeds. 3665
 New foods in child nutrition programs: FNS "new food" notices. 3834
 Further product applications for textured vegetable proteins. 3835
 Symposium on new food processing technology. 3836
 Food product packaging and marketing. 3837
 Additives for eye appeal. 3838
 Textured foods and allied products. 3846
 Texturization: vegetable proteins. 3873
 Intermediate moisture foods: principles and technology. 3878
 Can new protein sources avert world shortages? 3882
 Egg science and technology. 3886
 Introduction to food science and technology. 3887
 Quality and stability of frozen foods. 3893
 Products and systems evaluated and industry liaison. 3895
 Convention commitment: 'child nutrition must leap forward'. 3949
 Proceedings. 3961
 Philosophy & need for technical innovation in child nutrition programs. 3974
 Science for better living. 4176
 Food science and related fields. 4180
- FOOD WARNERS**
 Functional merchandising with infrared warners. 1578
 Is your kitchen obsolete?--toasters and bun warners. 3723
- FOOD WASTE REASUSES**
 Preventing waste (Fila Loop). 1496
 A handbook on quantity food management. 1512
 Disposables and disposability. 1708
 Quality control for the food industry. 3656
 The modern handbook of garbology. 3814
- FOOD SHAPPINGS**
 Updating a centuries-old cooking technique. 3659
 Roasting fila gets hospital's OK. 3680
 Palatability of ground beef hose frozen and stored in selected wraps. 4190
- FOOD YIELDS**
 Heat purchasing (Fila loop). 26
 Thiamine and riboflavin retention in cooked variety meats. 525
 Forced convection roasting at 200 degrees and 300 degrees F. 1428
 Holding roast beef by three methods. 1445
 Food yields summarized by different stages of preparation. 1524
 Cooking techniques for broiler chickens. 1814
 Precooking and reheating of turkey. 1916
 Handling fresh frozen cut-up chickens. 2311
 Food purchasing guide for group feeding. 2352
- FOOD-INDUCED DISORDERS**
 Food hygiene and food hazards for all who handle food. 3781
- FOOD-RELATED DISORDERS**
 The family guide to better food and better health. 138
 The Heinz handbook of nutrition. 234
 Lactose intolerance. 275
 Malnutrition and its social implications. 287
 Food pharmacology. 480
 Nutrition and diet therapy. 612
 Flies, filth, and food (Fila loop). 1709
 Food pollution. 1876
 Tion and human needs: Part 41--food additives tion and human needs. 1954
 Eating disorders. 2485
 Let's get well. 2527
 Nutrition and your mind. 2936
 Food hygiene and food hazards for all who handle food. 3781
- FOODBORNE DISEASES**
 Communicating with the consumer: safety of food supply. 7
 The family guide to better food and better health. 138
 Encyclopedie moderne de l'hygiene alimentaire. 276
 A 24-hour method for the detection of coagulase-positive staphylococci in fish & shrimp. 621
 Bacterial contamination of food. 1696
 Food-borne illness: cause and prevention (Slides). 1714
 Food, hands, and bacteria. 1717
 Quantity food sanitation. 1741
 Sanitary techniques in food service.

FOODS

- 1742
Quantity food sanitation. 1743
Salmonellosis. 1747
Safety and sanitation: Student's workbook. 1754
An Outbreak of Staphylococcus intoxication (Notion picture). 1756
A practical primer on essential sanitation concepts. 1758
The safety of foods. 1760
Sanitation for food service workers. 1761
Turkey: the bad guy of school lunch. 1781
Sanitary food service. 1782
The Unwanted four: germs that cause food poisoning (Film-trip/Record). 1783
Food-borne illness. 1784
Hearings, Ninety-second Congress, second session, on nutrition and human needs: Part 4C--food additives. 1955
FDA's view of food safety. 2409
Food hygiene and food hazards for all who handle food. 3781
Sanitation now. 3784
Uniformity - a test for effective microbial controls. 3790
Food poisoning and food hygiene. 3796
Strictly personnel: A primer on sanitation. 3811
It's good food, keep it safe (Film-trip). 3812
It's good food, keep it safe--part III, watch the tempera-ture; part IV, every minute counts (Show 'N Tell). 3818
It's good food, keep it safe--part I, the invaders; part II, keep it clean (Show 'N Tell). 3819
From hand to mouth. 3821
Galley sanitation (Notion picture). 3822
Disease and personal hygiene (Notion picture). 3823
An outbreak of salmonella infection (Notion picture). 3824
Staphylococcus aureus 5-6: Growth and enterotoxin production in papain-treated beef and ham and ham gravy. 3825
Conference on sanitation and food safety: proceedings sanitation and food safety conference August 21, 22, and 23, 1973. 3826
Food safety in 1973. 3827
- FOODS**
Cost of food at home. 11
Food retailers help teach food buying. 21
Food - the yearbook of Agriculture 1959. 39
Drugs and nutrition. 156
Food is more than nutrients. 204
If you want to beautify America, feed a child. 250
Encyclopedie moderne de l'hygiene alimentaire. 276
Food and nutrition. 485
We can't separate nutrition from social and biological sciences. 588
What's wrong with school lunch? 602
White House Conference on Food, Nutrition and Health: report of follow-up conference. 605
White House Conference on Food, Nutrition and Health final report. 606
Net what are they among so many? An ancient food for a modern age. 629
Are your menu prices high enough? 760
Convenience food systems: vote "yes" on a convenience foods system? 794
New professionals to the rescue. 1179
Space needed for storing and cooling commonly used foods. 1670
1972 school food service showcase. 1692
Heating future needs. 1879
Food & wine dictionary. 2223
Larousse gastronomique. 2250
Food--facts and fallacies. 2491
Sensory evaluation of foods. 2509
The most important person (Notion picture). 2549
What it is like to be hungry. 2819
Food for man. 2969
The philosophy of taste, or Meditations on transcendental gastronomy. 2972
Food in history. 3000
Learning with gusto. 3375
Your daily food. 3614
Toxic substances naturally present in food. 3795
A select bibliography of East-Asian foods and nutrition arranged according to subject matter and area. 4150
Dictionary of gastronomy. 4164
The encyclopedia of food. 4184
A selected bibliography on: African foods and nutrition, and African botanical nomenclature. 4188
- FOODS INSTRUCTION**
Selection of foods (File loop). 34
Food - the yearbook of Agriculture 1959. 39
Food and nutrition education in the primary school. 187
Food and nutrition education for mentally disturbed women. 191
Food guides (File loop). 200
Food facts and fun with "Wutter & Boop". 227
Food for you. 302
Uncle Jim's dairy farm. 330
More silk please!. 335
Where we get our food. 346
Food science. 362
Nutrition education for the "now" generation. 394
Puerto Rican food habits; a color slide set (Slides). 463
Introduction to foods and nutrition. 503
Nutrition education for young children. 553
Science in food and nutrition. 556
Feeding the child with a handicap. 562
You and your food (Notion picture). 617
You and your food (Notion picture) (Spanish). 618
The world of food. 643
Hello U.S.A. 644
First foods. 1066
Prediction of student performance through pretesting in food and nutrition. 1214
Train 'em or lose money. 1267
Food and nutrition: a problem-centered approach. 1277
Food preparation: Food and nutrition. 1278
Food and nutrition: Basic lessons for training extension aides. 1281
Meal planning. 1282
Food needs of family members. 1283
Cookery aids elapa. 1391
Food study annual. 1398
Fish and shellfish preparation (Film loop). 1424
Ground beef: passport to far-away eating (Filmstrip). 1440
"...and she does it so easily and so well". 1870
Salads and dressings (Transparencies). 1504
Ways with food (Transparencies). 1539
Cleanliness and storage (Film loop). 1703
Mr. Yum Yum comes alive in Colorado. 2738
Nutrition: part II. 2800
Foods. 2923
Outline for occupational home economics course in commercial and institutional food preparation. 3294
Development and evaluation of a curriculum of wage earning occupations. Final report. 3343
Work instruction program for the food service industry. 3447
Ways to add nutrition information to a basic foods course. 3466
Program planning for home economics in secondary schools in Minnesota. 3483
The story behind Orville's fabulous saincourse cookbook. 4100
- FOODWAYS**
The great nutrition puzzle. 103
Journey into nutrition (Notion picture). 271
Food and nutrition. 485
Some thoughts on food and cancer. 497
Food in antiquity. 628
The American and his food. 633
A guide to the selection, combination and cooking of foods; 1500
Food habits: a selected annotated bibliography. 2229
Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 2303
Food practices of some Samoans in Los Angeles County. 2478
Stirring the cultural melting pot. 2513
Chinese foods and traditions. 2521
Foods with an international flavor. 2761
The philosophy of taste, or Meditations on transcendental gastronomy. 2972
Food, science, and society. 2990
Eat not this flesh. 2999
Menu planning. 3607
Foods of the American Indian. 4068
- FORESTS**
Outdoors-USA. 4177
- FORULATED FOODS AND SPECIALIZED PRODUCTS**
Commercially malnutrition--time for a dialogue. 120
Nutritive labeling. 708
Food industry and FDA face food treatment. 823
The dynamics of marketing to dieters. 1331
Formulating low calorie foods with carbohydrate gels. 1856
Proposed nutritional guidelines for formulated meals--foods of the future. 1921
Commercially prepared strained and junior foods for infants. 2219
Improvement of nutritive quality of foods. 2433
Improvement of the nutritive quality of foods--general policies. 2635
USDA creates nutritive functional products. 3849
Develops milk-orange juice. 3884
- FORTIFICATION**
The big debate: should FF be fortified? 672
Fortification of nonfat milk solids with vitamins A and D. 2427
Substitutes for whole milk. 2431
Improvement of nutritive quality of foods. 2433
Importance of vitamin D milk. 2436
Improving the nutritional quality of food. 2506
Biological utilization of iron from sources used for food enrichment. 2569
The problem of iron deficiency anemia in preschool negro children. 2597
Improvement of the nutritive quality of foods--general policies. 2635
New food regulations make strange bedfellows. 3032
The proposed increase in the iron fortification of wheat products. 3058
Equate current marketing problems with new product opportunities. 3092
Improve young people's diets--fortify puddings eaten for snacks and desserts. 3842
Search for new food sources. 3847
Vitamin-enriched USDA foods get tender loving care. 3894
- FORTIFICATION AGREES**
California states its position. 102
Contribution of certain nutrients added to foods to dietary intake. 127
Crackers fortified with fish protein concentrate (FPC): nutritional quality, sensory and physical characteristics. 132
Enrichment and fortification of foods, 1966-70. 167
Mulligan stew: Count down 4-4-3-2 (Notion picture). 315
Mulligan stew: Count down 4-4-3-2 (Video-camera). 316
The need for iron fortification. 360
Nutrition notes: iron fortification of foods. 412
Nutritional improvement and world health potential. 421
Asiatic acid fortification of protein foods. 482
Notebook on soy: Florida's questions on soy. 647
The development of a national nutrition policy. 680
Philosophy and guidelines for nutritional standards for processed foods. 714
Applesauce can be perfect food for vitamin C fortification. 1792
Exploring different ways of meeting nutritional needs. 1841
Food fortification: some visible and invisible cost considerations. 1853
Fortified foods: the next revolution. 1857
Fortifying soft drinks with cheese whey protein. 1858
Notebook on soy: why 'engineered' foods at school. 1899

- Nutrition. 1901
Should we or shouldn't we fortify foods? 1934
Fortification of nonfat milk solids with vitamins A and D. 2427
School food service. 2970
- FORTIFIED FOODS**
Communicating with the consumer: natural and synthetic nutrients. 6
Supplemental protein: does the U.S. diet really need it? 506
Dehydrated protein-fortified fruit juices. 1822
Development aids: diverse product applications identified for unique flavored protein products. 1824
Heat stable chosen first product to gain nutritional, textural advantages of new protein fiber. 1878
Nutrition notes: where are we going with school feeding? 1902
Nutrition upgraded, final texture controlled using new structured protein fiber. 1903
Should we or shouldn't we fortify foods? 1934
Improvement of the nutritive quality of foods--general policies. 2635
New snack ideas from Europe. 3860
Gator Go--high energy dairy beverage starts with low fat milk. 3866
How can we strengthen school food service. 4019
- FRANCHISORS**
Franchising in perspective. 830
- FRANKFURTERS**
The doggone truth about hot dogs. 153
Frankfurters without nitrates or nitrites. 1859
- FREE BREAKFAST**
Focusing on feeding kids. 2003
New policy helps feed needy children. 3975
Breakfasts brighten summer school earnings. 3995
- FREE LUNCHEONS**
California states its position. 102
A.D.A. supports school food service in testimony before congressional committee. 670
A.D.A. testimony on school lunch before House of Representatives' committee. 671
Changes in the law and new legislation--What it means. 677
Public Law 91-248, 91st Congress, H.R. 515. 723
Children's food service program - conference report. 726
Frozen pre-plated meals solve problem of feeding underprivileged pupils. 1434
'Heat end potatoes' and tecos, too!. 1969
Their daily bread. 1984
Feeding America's children at school. 2001
Focusing on feeding kids. 2003
Food for all school children: when? 2004
How the District feeds its kids. 2009
L.A. kids get hot meals this summer: their grandparents get something, too. 2018
The lunch bunch study. 2019
A guide to food programs in Montgomery County. 2027
Nobody knows who pays. 2030
The states of school foodservice: part I. 2066
Stingray attack blasts school lunch programs. 2067
A study of school feeding programs - I. Economic eligibility and nutritional need - II. Effects on children with different economic and nutritional needs. 2068
Food service in private elementary and secondary schools. 2082
Food service in the nation's schools: a preliminary report. 2084
New standards for school lunch. 3040
USDA issues new regulations governing free and reduced-price school lunch. 3055
Hunger in America: one woman's point of view. 3927
No universal free lunch. 3937
School lunch expansion roadblocked. 3945
There will be no hungry children in America. 3969
- The remarkable Miss Walsh and Cincinnati's penny lunch. 3972
New policy helps feed needy children. 3975
Louisville schools encourage plate lunches. 3994
A guide to food programs in Montgomery County, Maryland. 4139
- FRESH-DRIED FOODS**
New foods for a new decade. 1890
Quality evaluation of canned and freeze-dried applesauce. 1925
Freeze-drying of foods, a list of selected references. 4127
- FREEZERS**
The freezers that stay out in the cold. 1577
Dispensing freezers including recommendations for installation. 1628
Food service refrigerators and food service storage freezers. 1632
Refrigeration, the 24-hour-a-day workhorse. 1657
Fast-freezing the DU way. 2307
Is your cold storage adequate? 2313
Storage specifics. 2362
Cleaning and assembling the Taylor Shake Freezer (Filestr-IP/Cassette tape). 3706
Why blast freeze? Part 2. 3889
- FRESHING**
Frozen food standards and regulations--an industry view. 688
Freezing combination main dishes. 1526
Cooling it. 1567
Cryogenic freezing cones of ice. 1815
Dip process for IQF fruit eliminates syrup but retains flavor, color of fresh. 1829
Fast-freezing the DU way. 2307
The freezing preservation of foods. 2350
Keeping food safe to eat. 3817
Why blast freeze? Part 2. 3889
Quality and stability of frozen foods. 3893
The alienac of the casing, freezing, preserving industries. 4115
10 short lessons in casing and freezing. 4197
Freezing combination main dishes. 4203
Freezing meat and fish in the home. 4205
Storing perishable foods in the home. 4210
How to care of purchased frozen foods. 4211
- FRESH FRIED POTATOES**
American's love affair with fried foods. 3627
How to get perfect fries every time!. 3735
- FREQUENCY OF FEEDING**
Diet as a regulator of metabolism. 141
Effects of frequency of eating - part 2. 164
Frequency of feeding, weight reduction, and body composition. 214
Frequency of feeding, weight reduction, and nutrient utilization. 215
Metabolic consequences of feeding frequency in man. 2546
- FRESH FOODS**
Selection and care of fresh fruits and vegetables: A consumer's guide. 44
Food selection and service (Transparencies). 1101
Saled preparation (File loop). 1503
Cold food handling (File loop). 1704
Food purchasing. 2309
Quantity food purchasing. 2315
Buying, handling and using fresh vegetables. 2332
Buying, handling and using fresh fruits. 2333
How to buy for school lunch. 2334
When you advertise: fresh fruits and vegetables. 2357
Conserving nutrients in handling, storing and preparing fresh fruits and vegetables. 2359
The fetare: Don't cry over onions--let thee eat strawberry shortcake. 2982
Total consumer buying of fresh versus processed foods remains stable. 2987
How much does convenience cost. 3244
Effect of heating methods on thiamine retention in fresh or frozen prepared foods. 3855
- FROSTINGS**
Use of lowfat dairy spread in medium white sauce and plain white frosting. 1530
- FROZEN DESSERTS**
Dispensing freezers including recommendations for installation. 1628
Development and consumer evaluation of soft-serve frozen desserts. 1826
Creative ways with soft serve. 2124
Purchasing dairy products for food service establishments. 2324
Develops unique cultured dairy product. 3897
- FROZEN FOODS**
FF industry must gain consumers' confidence in nutrition values. 18
Effect of storage and other variables on composition of frozen broccoli. 162
Eliminating wareed-over flavor in pre-cooked food. 166
Microbiology of frozen cream-type pies, frozen cooked--peeled shrimp and dry food--grade gelatin. 305
Nutritive analysis of frozen fully cooked institutional foods. 430
Thiamin and riboflavin in cooked and frozen, reheated turkey - gas vs. microwave ovens. 523
The big debate: should FF be fortified? 672
FF packers under the gun to meet nutritional labeling deadline. 684
Frozen dinner nutritional contents equated with government guidelines. 687
Frozen food standards and regulations--an industry view. 688
Consumers rate frozen cuts equal to fresh meat in flavor, juiciness. 788
FF per capita consumption hits 72.9 lbs. a year. 815
FF service companies vie for share of \$ billion school lunch program. 816
A foodservice system that works. 828
Retail frozen food sales by state. 935
School lunch program becomes big factor for frozen meat fire. 949
Seall day care centers loom as giant market for frozen prepared lunches. 954
Breakfast the convenient way. 1322
Frozen entrees for everyone? 1332
Akron schools get A for achievement with frozen type A lunches. 1376
Convenience--to use or not to use? 1405
The ease of working merchandising magic with good food - new life for jaded menus. 1415
Effect of thawing and holding on acceptability of frozen peaches. 1417
Food service managers locate FF easily: it's making a choice that's difficult. 1426
Food systems are providing hot lunches for Massachusetts school children. 1427
Frozen meals, individually prepared in foil packs, cut costs by 35%. 1433
Frozen pre-plated meals solve problem of feeding underprivileged pupils. 1434
In cake merchandising, easy does it!. 1453
Kids are eating "airline" lunches. 1457
Frozen foods in food service establishments. 1461
Pocono produce increases FF volume by selling a convenience concept. 1487
Convenience and fast food handbook. 1521
U.S. families still preserve food at home. 1529
Versatile potatoes increase menu variety, while low cost augments profit margin. 1536
Sodules heats 24 different types FF, meals separately, simultaneously. 1613
Reconstituting ovens: for foods at the top of the "raw-to-ready" scale. 1656
Second-generation reconstitution systems. 1661
Self-service juice dispensers evaluated: frozen juices most economical, efficient. 1662
Weaver speeds chicken processing with giant microwave system. 1683
The complete book of cooking equipment. 1687
Cleanliness and storage (File loop).

FRUIT JUICES

1702
Cold food handling (File loop). 1704
The microbiology of frozen vegetables. 1745
Simplified food preparation systems - their impact on your sanitation systems. 1777
Are U.S. dairymen overlooking potential of frozen milk concentrates market? 1793
Assay of sodium ion content of frozen convenience foods. 1794
Better frozen product protection indicated in testing of poly-to-poly carton seals. 1797
Components versus seals. 1800
A convenience compass. 1811
Custard sauces made with four types of processed eggs. 1818
Defrost indicators. 1821
Dip process for IQF fruit eliminates syrup but retains flavor, color of fresh. 1829
Effect of packaging methods on frozen asparagus. 1834
Egg solids: making the convenient more convenient. 1838
An evaluation of frozen food indicators now on the market. 1839
Freezing activated temperature device which warns of product mishandling. 1860
Frozen foods participate in organic foods boom. 1861
Frozen, precooked rice shapes suitable for all markets. 1862
Further processed, precooked frozen meats growing at better than 20% annually. 1863
Integral heating system reconstitutes frozen meals in 15 minutes. 1871
Introduction of OJ-related products strikes some sour notes in industry. 1872
Microwave adapter permits frozen foods in foil containers to heat in minutes. 1882
Palatability of meat after low temperature roasting and frozen storage. 1908
Papaya puree: a tropical flavor ingredient. 1909
Processing frozen breads. 1920
Reconstituting preplated frozen meals with integral heat. 1927
A revolution in meat roasting. 1928
Soy-whey-milk offers economic substitute for frozen whole milk concentrate. 1938
Stability of gravies to freezing. 1940
Why not standardize institutional prepared frozen food packaging? 1965
Convenience food systems: Sacramento develops a seaconve-nience system. 1986
Extended child-feeding projects will ease sore use of PP. 1997
Put egg in your pizza. 2159
'Quality first' at Texas A&M. 2298
Choosing from alternatives in expanding storage space for frozen food. 2304
Food purchasing. 2309
Handling fresh frozen cut-up chickens. 2311
Using storage in food service establishments. 2323
Care and handling of prepared frozen foods in food service establishments. 2328
Meat purchasing. 2329
Potatoes made easy for school lunch. 2339
A review of frozen entrees at the peak of the "raw-to-ready" scale. 2343
The freezing preservation of foods. 2350
Cold and freezer storage annual. 2364
You and your frozen-food distributor. 2365
Frozen fried-chicken dinners. 2375
Your Food Dollar. 2384
Young shoppers begin to "turn on" to frozen foods. 2387
How to buy canned and frozen vegetables (in Spanish). 2397
What today's customers are saying about frozen foods. 2405
40 points to ponder about the customer of the future. 2410
A potpourri of food ideas. 2994
Factors affecting quality of frozen prepared food products. 3007
Frozen foods in food service. 3118

Frozen food conference hears school lunch needs. 3122
New hope for school lunch program. 3123
The institutional convenience food market. 3180
Analysts point the way for greater use of frozen products by food service operators. 3222
Institutional use of frozen entrees. 3235
How each does convenience cost. 3244
Future food management executives learn cost-saving values of PP. 3397
There's more to frozen foods than meets the eye. 3611
American's sky chef's go back to basics. 3646
The utilization of the cook-freeze catering system for school meals: a report of an experiment conducted in the city of Leeds. 3665
Puff pastry: Just shape and bake. 3676
Vegetable variety: Preserved at the peak of quality. 3698
How to assure high quality fried foods. 3732
Nutritional evaluation of food processing. 3848
Effect of heating methods on thiamine retention in fresh or frozen prepared foods. 3855
Progress not 'revolution,' is watchword in retail PP packaging. 3856
Responding to consumer price concerns - through packaging. 3867
Quality and stability of frozen foods. 3893
Ghetto kids tackle frozen Type A lunches with gusto. 3930
Deep freeze cookery. 4070
A dietitian talks about food. 4199
Home care of purchased frozen foods. 4211

FRUIT JUICES

Breakfast the convenient way. 1322
Dehydrated protein-fortified fruit juices. 1822
Introduction of OJ-related products strikes some sour notes in industry. 1872
Orange juice studied. 2042
Pate levels in citrus and other juices. 2883

FRUITS

Nectarines. 43
Selection and care of fresh fruits and vegetables: A consumer's guide. 44
Basic values in nutrition; part II: vegetable-fruit group (Transparencies). 79
Food purchasing practices of young families. 207
Fruit and vegetable acceptance by students - factors in acceptance and performance. 216
Mulligan stew: The great nutrition turn on (Motion picture). 323
Mulligan stew: the great nutrition turn on (Videocassette). 326
Jane and Jissy learn about fresh fruits and vegetables. 569
How the fresh fruit and vegetable marketing system contributes to optimum nutrition. 570
A cling peach kaleidoscope. 631
The perfect prune: a 1970 market report. 634
Gallego pinpoints tastes for fresh citrus fruits. 833
Murray for the clockwork orange. 1452
Whats and whys of cup-can. 1542
Development and market evaluation of a tropical fruit product for a nutritious breakfast. 1827
Dip process for IQF fruit eliminates syrup but retains flavor, color of fresh. 1829
Explosion-puffed apples are commercially feasible. 1842
Quality evaluation of canned and freeze-dried applesauce. 1925
Sugar, acid, and flavor in fresh fruits. 1943
Containers. 1959
Feeding the elderly: the baby of school lunch. 2000
The fair pear. 2127
Nutritive value of fruits and vegetables. 2253
'Quality first' at Texas A&M. 2298
Purchasing canned fruits and vegetables

for food service establishments. 2325
Buying, handling and using fresh fruits. 2333
Handling, transportation, and storage of fruits and vegetables. 2345
Toward the new. 2353
When you advertise; fresh fruits and vegetables. 2357
Conserving nutrients in handling, storing and preparing fresh fruits and vegetables. 2359
The greengrocer. 2370
Seasonal experiences. 2507
Encyclopedia of fruits, vegetables, nuts and seeds for healthful living. 2657
Jane and Jissy learn about fresh fruits and vegetables. 2920
The wonderful world of freshness (Pile-strip/Cassette tape). 2921
Apricots appraised. 2968
Pineapple - the fruit of royalty. 2992
Our friends in story. 3353
Meal steals. 3528
Shopping with Carolee for the fruit-vegetable group (slides). 3540
Making the most of avocados this summer. 3658
Fruits & seats: a very civilized combination. 3688
Fruit and vegetable products. 3850
Losses of vitamins and trace elements resulting from processing and preservation of foods. 3883
[Citrus fruit recipes]. 4052
Grapes with the eagle of saraschino. 4058
The blue goose buying guide for fresh fruits & vegetables. 4191
Home canning of fruits and vegetables. 4204
Storing vegetables and fruits in basements, cellars, outbuildings, and pits. 4206

FRYING, DEEP FAT

Degradation of linoleic acid during potato frying. 136
Consumer considerations: deep-fried foods. 747
Favorite deep-fried fare. 817
How to train a fry chef. 1120
Food training routines II. 1143
The ABC'S of frying...A profit primer; breeding and batter sizes; why throw away frying fats; in frying, system is everything; frying equipment. 1373
Afri-kingdom fried chicken system. 1374
Deep fat frying (Motion picture). 1413
Understanding cooking. 1459
New foods for the fry kettle. 1473
A portfolio of kitchen fundamentals. 1488
Convenience and fast food handbook. 1521
The 10 cooking, heating and reconstituting applications; part 4. 1546
Care and use tips for gas-fired fry kettles. 1559
Is your fry kettle capacity adequate? 1598
Our evolving technology. 1647
Novel process controls quality variables for French fried potatoes - extends shelf life of potato chips. 1900
Sensory evaluation of breaded, deep-fried turai slices. 1931
Texturizing process improves quality of baked French fried potatoes. 1951
Almond shrimp from the wall of the sea. 2107
Fry away to profits: don't let your fry kettle idle. 2142
Shopping for shortening. 2346
American's love affair with fried foods. 3627
The best French fries in town. 3632
Don't let your fry kettle idle. 3640
Problems in frying occur when careless frying procedures are followed. 3675
How to assure high quality fried foods. 3732
How to get perfect fries every time. 3735
How to strain and filter frying fats. 3737
The pressure fryer. 3749

FURNITURE

Koosis on individualized instruction. 3448
How to "deinstitutionalize" a school cafeteria. 3731

- GALACTOSEMIA**
Hereditary galactosemia. 2603
- GALLBLADDER DISEASES**
Disease of the gallbladder--part 1:
Jaundice. 2853
Disease of the gallbladder--part 3:
Cholecystitis. 2856
Disease of the gallbladder--part 2:
Gallstones. 2857
- GALLSTONES**
Disease of the gallbladder--part 3:
Cholecystitis. 2856
Disease of the gallbladder--part 2:
Gallstones. 2857
- GARRE THEORY**
Gases people play. 3076
- GARDE SAISON**
The professional chef's art of garde
sanger. 3690
- GARISHNES**
Glorious garnishes: focus on foods Aug
1. 1438
Garnish for the clockwork orange. 1452
Merchandise for profit. 3631
Glorious garnishes. 3634
Decorative flag food as special. 3638
One-dish meals: multi-profit potential.
4024
Ripe olives as garnish and ingredient.
4044
- GASTROINTESTINAL DISORDERS**
Intestinal malabsorption (slide). 259
Intestinal response to the body's regu-
lination for iron. 2519
Disaccharide intolerance. 2522
The needle of diets for gastrointestinal
disorders. 2540
National institute of arthritis and
metabolic diseases. 2755
Milk-induced gastrointestinal bleeding
in infants with hypochromic microcytic
anemia. 2956
- GASTROINTESTINAL TRACT**
Yogurt: is it truly Adelle's B vitamins?
615
Are we getting too much out of food?
2612
Some drugs we would like to have in
nutrition and metabolism. 2412
- GASTRONOMY**
Dictionary of gastronomy. 4164
- GELATIN**
Microbiology of frozen cream--type
piece, frozen cooked--peeled shrimp and
dry food--grade gelatin. 305
Feedings and other delicious things.
657
Oklahoma school lunch deems. 1203
Gelatin sold (File loop). 1435
Ideas that gel. 2145
Novel gel systems, citrus yield ready-
to-eat products. 3468
- GENERAL ACCOUNTING OFFICE**
GAO survey indicates room for improve-
ment. 3929
- GENERAL EDUCATIONAL DEVELOPMENT**
State department of education policies.
754
College accreditation policies for
nontraditional education. 755
Handbook for official GED Centers. 756
Opportunities for educational and voca-
tional advancement. 1016
Granting credit for service school
training. 1014
Examiner's annual for the tests of
general educational development. 1019
Back-to-schoolers earn diplomas. 1033
The non-high-school-graduate adult in
college and his success as predicted by
the tests of general educational devel-
opment. 1079
Official GED Centers. 2196
Basic education--what are the realistic
possibilities? 3536
- GENETIC ENGINEERING**
Genetic improvement of crop foods.
1865
Feeding the world of the future. 2984
- GENETICS**
Current saccharin actions place added
stress on need for a non-nutritive
sweetener. 1816
- GEOGRAPHY INSTRUCTION**
History and geography served at lunch.
3987
- GERMANY**
Action on teenage nutrition. 50
An application of instructional devel-
opment in a state department of educa-
tion. 1024
A school foodservice professional spe-
cial out. 2053
The year-round school: faddish or feasi-
ble. 2297
Research and evaluation, 1966-67
(p. 1. 89-10, title I). 3312
90-day nonselective census by computer.
3616
Standards for public schools of Geor-
gia. 3719
School lunch program boost in Fulton
County, Ga. 3990
- GERIATRIC DIETS**
Feeding the elderly: the baby of school
lunch. 2000
Increasing the useful life span. 2607
- GERIATRICS**
Increasing the useful life span. 2607
- GERMANY**
A "cooking street"--is it a possible
food preparation system? 3755
- GLOSSARIES**
Marketing home foodservice. 3213
Designing for convenience. 3766
- GLUTEN-RESTRICTED DIETS**
Planning a gluten restricted diet.
2578
- GLYCOSIDES**
Food chemistry. 2447
- GOITRE**
Evidence for intestinal malabsorption
of iodine in protein-calorie malnutri-
tion. 2636
- GOVERNMENT COOKING**
Culinary institute moves into a new
era. 3371
The professional chef's art of garde
sanger. 3690
What is gourmet? 4112
Dictionary of gastronomy. 4164
- GOVT**
National institute of arthritis and
metabolic diseases. 2755
- GOVERNMENT BOLS**
Food prices (Feb. 1973). 2379
Nutrition in the 1970's. 2524
Nutrition perspectives in the seven-
ties. 2789
Bild aa or prophet? How we get into
this self-imposed economic blockade and
how can we get out of it? 2985
Food labeling and the marketing of
nutrition. 3010
Ascendant 7 only dark spot on food
service horizon. 3026
Nutritional labeling. 3035
Cutting give quality guidelines. 3036
School vending and the law. 3038
Are we allowing FDA to become a law
unto itself? 3042
Compilation of statutes relating to
cell conservation, acreage diversion,
marketing quotas and allotments, wheat
certificates, commodity credit corpora-
tions, price support, public law 480,
export and surplus removal, crop insur-
ance, sugar payments and quotas, mark-
eting agreements and orders, school
lunch, child nutrition, food stamp, and
related statutes as of January 1, 1967.
3043
School lunch and child nutrition pro-
grams: hearings before the committee on
agriculture and forestry, United States
Senate, ninety-first Congress, first
session on S. 2152, S. 2548, S. 2595,
H.R. 515, and H.R. 11651; September 29,
30, and October 1, 1969. 3044
Special school milk program: hearing
before a subcommittee of the committee
on agriculture and forestry, United
States Senate, eighty-ninth Congress,
second session on S. 2921, May 12,
1966. 3045
School milk and school breakfast pro-
grams: hearing before the committee on
agriculture and forestry, United States
Senate, eighty-ninth Congress, second
session on S. 3467, June 21, 1966.
3046
Federal funds for day care projects.
3054
USDA issues new regulations governing
free and reduced-price school lunch.
3055
Processing contracts for donated conno-
dities. 3106
Food management cooperatives threaten.
3120
New hope for school lunch programs.
3123
Help for school lunch managers. 3142
Log of the executive director: juridi-
- ctional dispute. 3144
Leadership development for public serv-
ice. 3514
Child Nutrition Programs of the Food
and Nutrition Service, U. S. Department
of Agriculture. 3918
Hunger in America: one woman's point of
view. 3927
GAO survey indicates room for improve-
ment. 3929
Log of the executive director: an histo-
ric document. 3946
National school lunch week: proclama-
tion. 3962
Statement of FNS policy on nutrition
education & training. 3976
Hail, hail, hail. 3982
New child nutrition program opens.
3989
1969 marked new era in child nutrition.
3996
Tools to fight malnutrition. 3997
National school lunch program. 4004
National school lunch program. 4009
Special food service program for child-
ren; easier program sponsor handbook.
4012
Washington report (Nov. 1973). 4015
Farm-food market basket statistics
(Aug. 1973). 4133
Higher education guidelines: executive
order 11246. 4178
Co-op buying meets school lunches.
4192
Help for school lunch managers; GNS
offers quantity buyers an acceptance
service for food. 4207
- GRADE 1**
Health: strand I. 3503
- GRADE 10**
Health curriculum materials, grades 10,
11, 12. 3504
- GRADE 11**
Health curriculum materials, grades 10,
11, 12. 3504
Food service employee. 3565
- GRADE 12**
Health curriculum materials, grades 10,
11, 12. 3504
Food service employee. 3565
- GRADE 2**
Health: strand I. 3503
- GRADE 3**
Health: strand I. 3503
- GRADE 4**
Sensible nutrition makes the scene,
Grade Four, Five, Six. 3299
Health curriculum materials, grade 4,
5, 6. 3501
- GRADE 5**
Sensible nutrition makes the scene,
Grade Four, Five, Six. 3299
Health curriculum materials, grade 4,
5, 6. 3501
- GRADE 6**
Sensible nutrition makes the scene,
Grade Four, Five, Six. 3299
Health curriculum materials, grade 4,
5, 6. 3501
- GRADE 7**
Health curriculum materials, grade 7,
8, 9. 3502
- GRADE 8**
Health curriculum materials, grade 7,
8, 9. 3502
- GRADE 9**
Health curriculum materials, grade 7,
8, 9. 3502
- GRADUATE STUDY**
The master of science program in nutri-
tion. 1154
The master's program in public health
nutrition. 1155
- GRAIN PRODUCTS**
Basic values in nutrition; part III:
bread-cereal group (Transparencies).
80
Food uses of triticale. 209
Linear programming controls amino acid
balance in feed nutrition. 280
Nutritional improvement and world health
potential. 421
Gallup surveys the breakfast cereal
bowl. 843
Cereal service: breakfast and beyond.
1397
Cereal grains as dietary protein source.
1401
Extrusion cooking of cereals and soybe-
ans - part I. 1844
Extrusion cooking of cereals and soybe-
ans - part II. 1845

222P03

- Genetic improvement of crop foods. 1865
Meeting future needs. 1879
Converision factors and technical data for the food industry. 2259
The cost of a dietary revolution. 2367
Nitrogen retention of adult human subjects who consumed wheat and rice supplemented with chickpea, sesame, silk, or soy. 2444
Fortification of cereals with amino acids as a realistic way of dealing with problems of protein malnutrition. 2874
Losses of vitamins and trace elements resulting from processing and preservation of foods. 3883
Improving the nutrient quality of cereals. 3892
- GRAPES**
Grape with the aagic of saraschino. 4058
- GRAPES**
Nutrition charts (Charts). 2511
Comparison cards, Set 1...For teenagers (Charts). 2788
Nutritional status of people, USA. 2841
Food value tables expressed in circle graphs. 4126
- GRAVIES**
Co-existence: surplus conditions and convenience foods. 1400
Factors affecting the quality of sauces (gravies). 1420
Staphylococcus aureus S-6: Growth and enterotoxin production in papain-treated beef and ham and ham gravy. 3825
The wonderful world of mixes. 4113
- GRAND BRITAIN**
Recommended intakes of nutrients for the United Kingdom. 468
Effects of some new production and processing methods on nutritive values. 1837
Measuring dietary intake in pre-school children. 2466
Food for free. 2697
Nutritional value of midday meals of senior schoolchildren. 2823
Nutritional requirements--the later years. 2877
The utilization of the cook-freeze catering system for school meals: a report of an experiment conducted in the city of Leeds. 3665
- GRAND REVOLUTION**
This hungry world. 2617
- GRANDSIC, COBBERTICUT**
What do you do when your students are eating off campus? 3287
- GRANDSIC PROCEDURE**
Contract clauses: Grievances. 789
- GRANDSIC**
Food training routines II. 1143
The hamburger sandwich (File Loop). 1441
Our evolving technology. 1647
The finishing kitchen. 1686
Short order cookery (File Loop). 3684
Short order cookery (Motion Picture). 3685
- GRANDSIC**
Factors affecting meat purchases and consumer acceptance of ground beef at three fat levels with and without soyabits. 3870
Breaded precooked beef patties. 3890
Palatability of ground beef home frozen and stored in selected wraps. 4190
- GRANDSIC**
Behavior modification in a self-help group - a pilot study. 86
Motivation and productivity. 892
New concepts in management. 960
Dynamic "Think" sessions - Summary of brainstorming groups. 1073
Participatory reactor discussions groups. 1210
Techniques of group involvement. 1258
Games people play. 3074
Techniques of group dynamics. 3266
File + group = more learning. 3387
Participation--prove it works. 3511
The small meeting planner. 3567
The esperanto's clothes. 3568
A comparison of human development with psychological development in T-groups. 3603
- GRANDSIC**
The small meeting planner. 3567
- GRANDSIC**
The tea-state nutrition survey: a pediatric perspective. 2419
Effect of incorporation of leafy and non-leafy vegetables in the school lunch on the growth and nutritional status of children. 2439
Antibiotics and nutrition. 2461
The long-term consequences of protein-calorie malnutrition. 2516
Biochemical indices of nutrition reflecting ingestion of a high protein supplement in rural Guatemalan children. 2599
On the pathophysiology of vitamin A deficiency. 2610
Deprivation syndrome or protein-calorie malnutrition. 2615
Malnutrition and retarded human development. 2705
Adolescent nutrition. 2729
A girl and her figure and you. 2745
FAG guideline (no. 7) for human testing of supplementary food mixtures. 2805
Health and growth: teacher's edition. 2824
Zinc nutrition in the United States. 2838
Baby's first year: Physical, mental and emotional development (Pillstrip). 2913
Protein intake of well-nourished children and adolescents. 2930
Nutrition and development. 2957
Effects of nutrition on growth and performance. 2963
Nutrition and poverty in preschool children. 2965
A girl and her figure. 3454
Basic health science d'Agostino, aerial eckinlock. 3590
Developmental physiology and aging. 4171
- GRANDSIC**
Health appraisal of school children. 2541
Height and weight of children: socioeconomic status, United States. 2601
Adolescent nutrition and growth. 2611
- GRANDSIC**
Biochemical indices of nutrition reflecting ingestion of a high protein supplement in rural Guatemalan children. 2599
The nutritionist caring for malnourished children. 2633
- GRANDSIC**
Behavioral and metabolic consequences of weight reduction. 88
Profitable food service management through counselling and intercommunication. 89
Lunch-room etiquette (Motion picture). 1152
A guide to federal assistance programs for local school systems. 4132
- GRANDSIC**
Nutritional guidelines - the how, the why, and the when. 704
Nutritional guidelines and the labeling of foods. 706
The message is you. 1156
The message is you - guidelines for preparing presentations, part three. 1157
The message is you, part II. 1158
Community action: adult education. 1287
A menu planning guide for breakfast at school. 1365
Breakfast program in schools receives wide acceptance. 1978
Developing Begonia for engagement positions. 3103
Developing a better survey questionnaire. 3117
Guidelines to effective communication. 3146
Guidelines for hospitality education in junior colleges: a manual for the establishment of programs for careers in the hotel-motel, restaurant, and institutional industries. 3297
Sound motion picture projectors or, will television kill the movies? 3374
Snipping the modern school food service facility. 3718
Log of the executive director: an historic document. 3946
New policy helps feed needy children. 3975
- Higher education guidelines: executive order 11246. 4178
- GRANDSIC**
Guide to federal consumer services. 41
A seasonal sausage system that sells. 659
Sant evaluation handbook. 698
A guide to nutritious and food service for nursing homes and homes for the aged. 986
Manual for the education of the food service supervisor, part one of two-part series. 1020
Manual for the education of the food service supervisor---part one of two-part series. 1022
Food training routines. 1142
Handbook of food preparation. 1380
Electric steam-jacketed kettles run the gamut of meal production. 1571
Functional merchandising with infrared urecers. 1578
How to relieve the chronic labor shortage with electric ovens as cookers. 1589
Is your fry kettle capacity adequate? 1598
Is your oven capacity adequate? 1603
New models 1971 - coffee brewers, serving equipment, toasters. 1640
How the trend is to waste compactors. 1645
Preparation-processing - part 2. 1651
Quality food service must bridge the temperature gap between cooking and serving. 1655
Systems support with key processing equipment. 1675
You can help fight hunger in America. 2089
Child nutrition program. 2090
You can help fight hunger in America. 2092
Let's cook fish. 2174
Recipe index 1970. 2232
The New York Times guide to continuing education in America. 2274
School food purchasing guide. 2299
Quantity food purchasing guide. 2301
Is your cold storage adequate? 2313
Management training index. 3465
The small meeting planner. 3567
Problems in frying occur when careless frying procedures are followed. 3675
Insurance for "oven freshness". 3720
The cold facts about cold beverage dispensers. 3724
Counter-top cooking can be the backbone of any foodservice operation. 3725
A user's look at the audio-visual world. 3740
School lunch: suggested guides for selecting large equipment. 3762
Planning the school food service facility. 3773
Learning resource centers. 4160
The blue goose buying guide for fresh fruits & vegetables. 4191
Food buying guide for group feeding. 4194
Purchasing manual. 4196
Food buying guide for type A school lunches. 4209
- GRANDSIC**
Child spacing as a part of nutrition education program. 1051
Mothercraft centers. 2674
- GRANDSIC**
Staphylococcus aureus S-6: Growth and enterotoxin production in papain-treated beef and ham and ham gravy. 3825
- GRANDSIC**
Sixty hamburgers later... Newspaperman researches America's favorite food. 641
Ground-beef: passport to far-sunny eating (Pillstrip). 1440
The hamburger sandwich (File Loop). 1441
Hamburgers (File Loop). 1442
Burger-type products from textured soyabean. 1799
Meat patties chosen first product to gain nutritional, textural advantages of new protein fiber. 1878
Hamburgers and you (Game). 2903
Beefish and hamburger patty rate equally in taste preference tests. 3857
Breaded precooked beef patties. 3890

HANDBOOKS

Colorado school lunch handbook. 77H
 Handbook of twenty consecutive scenes as exhibited by Utah districts. 1367
 Handbook of vitamins and hormones. 2680
 The complete handbook of nutrition. 2770
 How to become a foodservice accountant (in your spare time). 3153
 Staff accounting for local and state school systems. 3179
 Financial accounting: classification and standard terminology for local and state school systems. 323H
 School food service financial management handbook for uniform accounting: simplified system. 3275
 School food service financial management handbook for uniform accounting: complete system. 3276
 Intern expanded employee handbook. 3a33
 Site handbook: special dinner program for children. 400H

HANDICAPPED CHILDREN

Feeding the child with a handicap. 562
 Training the handicapped. 1273
 School lunch in High Point: a community pride. 2055

HAWAII

A half century of changing food habits among Japanese in Hawaii. 231
 Nutrition education practices in elementary schools in Hawaii. 397
 Pineapple - the fruit of royalty. 2992
 An evaluation of manpower training needs in the hotel--restaurant industry on Kauai, 1968, with recommendations on programs, sources of students, instructors, and funds. 3a5H
 A brief study of cafeteria facilities and operations, with recommendations for implementation. 378H

HEAD START

Nutrition: Between eating for a Head Start. 551
 Nutrition instructor guide for training leaders. 552
 Nutrition education for young children. 553
 Nutrition-staff training program. 55a
 Leader's handbook for a nutrition and food course. 555
 Changing Head Start mothers' food attitudes and practices. 1050
 High protein food developed for school children. 1067
 Food to follow through. 2006
 Head Start: A child development program. 2085
 Parent involvement. 2086
 Food buying guide and recipes. 2356
 Nutrition kit. 3576
 Jenny in a good thing (Motion picture). 4007
 Nine week menu cook book. 410H

HEALTH

Food - the yearbook of Agriculture 1959. 39
 Exercise testing and training of apparently healthy individuals: a handbook for physicians. 62
 Disadvantaged children. 9a
 Nutrition. 111
 The family guide to better food and better health. 13H
 Diet healing: a case study in the sociology of health. 142
 Nutrition, behavior, and change. 225
 Man, health, and environment. 230
 The Heinz handbook of nutrition. 23a
 Food becomes you or better health through better nutrition. 279
 Studies in disease ecology. 301
 Symposium papers on food and health. 367
 Research on diet and behavior. 471
 An evaluation of research in the United States on human nutrition. 536
 Trace elements in human and animal nutrition. 567
 White House Conference on Food, Nutrition and Health: report of follow-up conference. 605
 White House Conference on Food, Nutrition and Health final report. 606
 Elementary body mechanics (Pila loop). 10B2
 Integrating nutrition into the nursing curriculum. 1129
 The food service worker (Pila loop). 1713

Nutrition services in child health programs. 2036
 Summer programs offer 'three squares'. 2073
 The White House Conference on Children. 2102
 Nutrition and dietetic foods. 2458
 Let's eat right to keep fit. 2526
 Let's get well. 2527
 Ideas in health education. 2563
 Food fate and health. 25H
 Good food works for you (show's tell). 2915
 How can the foodservice operator cope with OSNA? 3021
 Health technicians. 3a45
 Basic health science d'Agoetino, ariel McKinlock. 3590
 Special bibliography on American Indian health. 4142

HEALTH APPRAISAL

Health appraisal of school children. 25a1

HEALTH BELIEFS

The supermarket handbook. 23H1
 Vitamin B and coronary heart disease. 2627
 Heck to folk medicine: the pros and cons. 2723
 A study of health practices and opinions. 2742
 Nutrition: sense and nonsense. 2772
 Adelle Davis' books on nutrition: Commentary. 2833
 The way it is. 28a3

HEALTH CARE

Let's get well. 2527
 Health care for the adolescent. 28a6
 Promoting the health of mothers and children, FY 1972. 291H
 Principles of instructional skills. 3359
 Safety guide for health care institutions. 377H

HEALTH EDUCATION

Dedley the Dragon. 61
 A balanced diet (Pila loop). 73
 Your heart has nine lives. 95
 Nutrition and physical fitness. 97
 Doing great things (Motion picture). 15a
 Focus on optimal development: improving child nutrition. 185
 Food guide (Pila loop). 200
 Nutrition in action. 293
 Health education guide. 310
 How we take care of our teeth. 331
 A boy and his physique. 333
 Doing better at work and play. 3a3
 How children grow. 35H
 Nutrition and health-screening services for the elderly - report of a demonstration project. 382
 Food choices: the teen-age girl. 402
 Nutrition-related health practices and opinions. 417
 Sense and nonsense about health foods. 487
 Malnutrition and intestinal parasites. 49H
 School lunch and the curriculum. 591
 The nose and the astronaut. 59a
 Integrating nutrition into the nursing curriculum. 1129
 What will I be from A to Z. 1167
 Health education - a conceptual approach. 1229
 Segemental K-12 courses replace old style 'health'. 1236
 Accidents don't happen (Pila loop). 169a
 Keep clean, stay well (Motion picture). 1729
 An ounce of prevention (Pila loop). 1755
 Safe food (Motion picture) (in Spanish). 1763
 Safe food (Motion picture). 176a
 Sanitation: Rules make sense (Pila loop). 1771
 Sanitation: Rules make sense (Motion picture). 1772
 Slim's swim--a summer nutrition program for underprivileged teen-age girls. 2061
 Community action: health programs. 2093

Allied health education programs in Junior colleges/1970. 2293
 From your Co-op hose economist... Recipes, economy tips, nutrition and food facts, consumer and product information. 2373
 Can food make the difference? 2437
 Nutrition and physical fitness. 2472
 Let's get well. 2527
 How to get in shape and stay there. 2562
 Ideas in health education. 2563
 What we do day by day (study print). 2743
 The school health program. 276a
 Health and growth: teacher's edition. 2824
 Planning for health education in schools. 2900
 Introduction to public health. 2955
 Health concepts. 3302
 Framework for health instruction in California public schools. 3399
 Michael gets a letter (filmstrip and record). 3a81
 Basic health science d'Agoetino, ariel McKinlock. 3590

HEALTH FOODS

Health foods versus traditional foods: A comparison. 24a0
 Sensible eating: A 'balanced' diet for Britain. 2592
 Health foods: facts and fakes. 2706
 Heck to folk medicine: the pros and cons. 2723
 The complete handbook of nutrition. 2770
 The way it is. 28a3
 Food faddism. 2966
 New food regulations make strange bedfellows. 3032
 The college scene: Change in channels. 3100
 Growth of health food sales in the super market. 3256
 Your daily food. 361a
 Students come first at St. Olaf. 4020
 Eat healthyl. 4075
 The dictionary of health foods. 4122

HEALTH MISREPRESENTATION

A study of health practices and opinions. 2742
HEALTH OCCUPATIONS
 Nursing homes and related health care facilities. 2287
 Nutrition education in U.S. Medical schools. 29a4
 Health technicians. 3a45
 Health careers guidebook. 357a
 Rung by rung up the health career ladder. 3597

HEALTH OCCUPATIONS EDUCATION

Principles of instructional skills. 3359
 An educational development plan for the Kapiolani Community College--January 1967. 3a9a

HEALTH PERSONNEL

Insights gained from teaching and working with Apache nursing assistants. 2500
 Child care. 2663
 Use of ancillary health personnel in maternal and child health projects. 3a72
 Training American Indian health aides for nutrition education. 3510
 The dietetic profession--a manpower survey. 412H

HEALTH SERVICES

Health technicians. 3a45
 Safety guide for health care institutions. 377H

HEARINGS

Nutrition education--1972 hearings, Ninety-second Congress, second session. 549
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 6. 727
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8a. 72H
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 10. 729
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8b. 730
 A.D.A. President testifies on Child Nutrition Education Act of 1973. 3006
 School lunch and child nutrition programs: hearings before the committee on agriculture and forestry, United States Senate, ninety-first Congress, first session on S. 2152, S. 2548, S. 2595, H.R. 515, and H.R. 11651; September 29,

HEART RATE

30, and October 1, 1969. 3044
Special school milk program: hearing before a subcommittee of the committee on agriculture and forestry, United States Senate, eighty-ninth Congress, second session on S. 2921, May 12, 1966. 3045
School milk and school breakfast program: hearing before the committee on agriculture and forestry, United States Senate, eighty-ninth Congress, second session on S. 3467, June 21, 1966. 3046

HEART RATE

Cardiorespiratory responses of young overweight women to ergometry following modest weight reduction. 2478

HEIGHT-WEIGHT RATIO

Biochemical indices of nutrition reflecting ingestion of a high protein supplement in rural Guatemalan children. 2599

School feeding program: Who should receive what? 2783

HEIGHT-WEIGHT TABLES

Screening children for nutritional status. 560

Height and weight of children: socioeconomic status, United States. 2601

HEMOGLOBIN

Evaluation of the clinical importance of anemia. 2547

HEPATITIS

Diseases of the liver--part 2: Hepatitis. 2854

HERBS

Back to folk medicine: the pros and cons. 2723

Flavor secrets from foreign lands: Rumania. 4049

HEREDITARY

Dietary aspects of hyperlipidemia. 2589

HEREDITARY FACTORS

Hereditary galactosemia. 2603

Obesity--part 4: Causes. 2862

HIGH SCHOOL CURRICULUM

Outline for the preparatory course in occupational home economics in the field of food services (preparation and management). 3295

The development and testing of a behavioral-reference groups model for evaluation of vocational education pilot programs: occupational research development monograph no. 8. 3332

A pilot study for gainful employment in home economics: volume IV--a suggested curricula guide for preparing food service workers for entry level jobs. 3366

A pilot study for gainful employment in home economics: final report, volume I. 3367

Hospitality education curricula development project: final report. 3382

Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, vol. II, appendix. 3497

Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, volume I. 3498

Manual of operation for vocational home economics programs in job training in high schools. 3509

Home economics education at the secondary level: a curricula model (with emphasis on the occupational aspect). 3545

Food service employee. 3565

HIGH SCHOOL STUDENTS

Feeding the world of the future. 2984

Dropouts drop in to foodservice. 3365

Developing a work-experience program for alien learning youth: a report of a three year extension and improvement project. 3477

Career planning for high school girls. 3556

Crotty's school service--a hit in Hastings. 3922

Double shift at high school opens door to vending. 3923

Kid scramble to lunch!. 3942

A look at high schools: What makes lunch sell? 3947

HIGH SCHOOLS

Recommendations of panels on nutrition teaching and education. 2890

Recommendations of panels on nutrition

teaching and education. 2891

How to make more money. 3159

What do you do when your students are eating off campus? 3287

Status of curricula development in the field of commercial food at the non-baccalaureate level. 3311

Acceptance of the school lunch program in Louisiana high schools. 3902

Kid scramble to lunch!. 3942

2 ways to make school lunch fast. 3957

School foodservice in Knoxville. 3979

School lunch program boom in Fulton County, Ga. 3990

HIGH-CALORIC DIETS

A critique of low-carbohydrate ketogenic weight reduction regimens: a review of Dr. Atkian's Diet Revolution. 2518

HIGHER EDUCATION

Applying learning theory in teaching nutrition. 68

Programmed nutrition. 229

Science of home economics and institutional management. 933

Opportunities for educational and vocational advancement. 1016

Continuing education in nutrition. 1060

Dietetic training '73. 1070

The non-high-school-graduate adult in college and his success as predicted by the tests of general educational development. 1079

Exemption of students for first courses in food and nutrition. 1085

The first year of a coordinated undergraduate program in food systems management. 1091

Education and training for industry - volume I. 1127

Is there need for change? Round table discussion. 1135

The master of science program in nutrition. 1154

The master's program in public health nutrition. 1155

Nutrition education survey: preliminary results. 1193

Proceedings of a symposium: nutrition education at the undergraduate and master's degree level. 1217

Programmed instruction in basic nutrition for college students. 1218

Your future in food science. 1239

Teaching nutrition in the medical school. 1255

Undergraduate education in dietetics. 1296

Undergraduate education in public health nutrition. 1297

Undergraduate training in nutritional science. 1298

Educational opportunity bank. 2044

The college blue book. 2217

Directory of films for data education. 2275

The science of nutrition. 2443

Recommendations of panels on nutrition teaching and education. 2890

Recommendations of panels on nutrition teaching and education. 2891

New ideas in dietetic training. 3421

How San Francisco creates new generations of food service excellence. 3428

IFPA launches foodservice scholarships. 3432

A question of opportunity: women and continuing education. 3490

Academic credentials: a challenge to training. 3596

Priorities in higher education. 4013

Higher education guidelines: executive order 11246. 4178

Food science and related fields. 4180

HISTORY

Nectarines. 43

The great nutrition puzzle. 103

Complete teaching kit on cheese (Pilsnertips). 122

Teaching nutrition. 168

Iron, blood, and nutrition. 266

Nutritional adequacy, preference, acceptability, and food production aspects of hot and cold school lunches. 294

Staphylococcus food poisoning. 309

Food science and how it began. 334

The great vitamin mystery. 337

Animals that give people milk. 344

Nutrition and school food service, state of New Mexico. 365

Man and food. 465

Food and nutrition. 485

Nutrition education research project - report of phase I. 532

Ten-state nutrition survey, 1968-1970. 564

Alexis Soyer!. 622

The ancient melon pops up modern manna. 623

Food service equipment industry. 624

Ice cream. 625

The berries with bounce. 626

Ten & coffee. 627

Food in antiquity. 628

Chocolate: the Ahtec's a brown gold. 630

The connotation controversy: food for your lunch. 632

The American and his food. 633

The cup-and approach. 634

Fountains of life and hope (Notion picture) (Spanish). 637

The Patent Office. 639

The hotel and restaurant business. 642

Hello U.S.A. 644

The sea era in nutrition. 646

Notes on the history of nutrition in America. 650

Peanuts: the first snack food. 653

Puddings and other delicious things. 657

Review of basic nutrition concepts. 658

The shady, saucy tomato. 660

National School Lunch Program. 665

DRY Union. 666

Peanuts: production, processing, products. 668

Sense considerations for nutritional labeling. 718

Nearings, Ninety-second Congress, first session, on nutrition and human needs: Part 6. 727

Will customers really use the label? 746

A new era in school food service. 908

Marketing in action for hotels, motels, restaurants. 967

Food service in industry and institutions. 970

School lunches: a billion-dollar market for food. 983

How we started students on successful foodservice careers. 1039

Status of curricula development in the field of commercial food at the non-baccalaureate level. 1062

A food service supervisor's course on a college campus. 1180

Vitamins and you (Pilsnertip). 1302

The past is present. 1483

Soda fountain and luncheonette equipment. 1631

Salmonellosis. 1747

Feeding America's children at school. 2001

If we had had, we could have had and eggs - if we had eggs. 2005

Profiles in quality education. 2095

Importance of vitamin D milk. 2436

Food for man. 2969

School food service. 2970

Ten and coffee in catering. 2974

In praise of lamb (Pilsnertip). 2986

Pineapple - the fruit of royalty. 2992

The potato: Thoroughbred among vegetables. 2993

School feeding: An evolving concept. 2997

Hot not this flesh. 2999

Food in history. 3000

Tomato--the vegetable/fruit. 3001

Togart: New life for an old product. 3005

The computer & the pioneers. 3072

Diseases of administrative management. 3177

The computer & you. 3224

Superwoman!. 3225

Nutrition: your schools will be teaching it and you'll be living it--very, very, very soon. 3440

Developing human resources. 3493

Foodservice equipment: Yesterday, Today, Tomorrow. 3701

Initiating and implementing a new school food service in Salt Lake City Elementary schools. 3951

The remarkable Miss Walsh and Cincinnati's penny lunch. 3972

National school lunch program. 4004

National school lunch program. 4009

The encyclopedia of food. 4184

- HISTORY INSTRUCTION**
History and geography served at lunch. 3987
- HOLIDAY FOODS**
Foods in the Easter traditions. 3357
Holiday school lunches get nutritional twist. 3998
Autumn leaves-pomegranates & cranberries-apples&pumpkins seen holidays ahead. 3071
- HOME DELIVERED MEALS**
Nutrition for the elderly: the AOA experience. 2455
- HOME ECONOMICS**
Professionalism. 926
Science of home economics and institutional management. 933
Computer-assisted instruction in home economics. 1056
Improving the nonverbal dimension of communication. 1121
A post-high school program in child care services. 1294
Science fundamentals: a background for household equipment. 1648
Home economics research abstracts: 2, institution administration. 2199
Handbook of household equipment terminology. 2200
Consumers all. 2402
Food for modern living. 2718
Career education in home economics. 3347
A pilot study for gainful employment in home economics; volume IV- a suggested curriculum guide for preparing food ser vice workers for entry level jobs. 3366
Pennies for protein. 3379
Employment opportunities in which knowledge and skill in home economics are needed. 3412
Evaluation in the teaching of home economics. 3462
Meal steals. 3528
Titles of dissertations and theses completed in home economics 1969-70. 4117
- HOME ECONOMICS EDUCATION**
Unified approaches toward nutrition education through school. -
Attitudes of aides and clients in the expanded nutrition program. 71
Shopping practices of low-income groups for convenience foods. 491
Toward better teaching of home economics. 1093
Writing their own menus. 1370
Safety in the kitchen (Transparencies). 1765
Sanitary storage and collection of refuse (Motion picture). 1767
Sanitation in the kitchen (Transparencies). 1769
Mothercraft Centers combine nutrition and social sciences. 2028
A new approach to teaching nutrition. 2450
What you should know about nutritional labeling. 3011
A planning grant for the establishment of a center for the development of home economics instructional materials. 3325
Home economics education, research summary. 3337
Employment opportunities in which knowledge and skill in home economics are needed. 3412
The teaching of home economics. 3422
Long Beach City College content outlines for courses in home economics-related occupations. 3459
Program planning for home economics in secondary schools in Minnesota. 3483
Resources for creative teaching. 3491
Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, volume I. 3498
Home economics education at the secondary level; a curriculum model (with emphasis on the occupational aspect). 3545
Innovative ideas in action. 3551
Wisconsin home economics conceptual structure and planning guide for secondary schools. 3598
Teaching basic equipment in junior high. 3708
- HOME ECONOMICS TEACHERS**
Attitudes of aides and clients in the expanded nutrition program. 71
The art of simulation techniques by prospective home economics student teachers. 1299
- HOME ECONOMISTS**
Food labeling and the marketing of nutrition. 3010
- HOME MANAGEMENT**
Microwave cooking in meal management. 1465
The role of range hoods in maintaining residential air quality. 1659
Flies, filth, and food (Film loop). 1709
Food purchasing practices. 2348
Consumers all. 2402
Career education in home economics. 3347
- HOUSEHOLDING SKILLS**
Nutrition: Food at work for you. 540
Breads, cakes, and pies in family meals. 1525
Freezing combination main dishes. 1526
- HOUSEHOLDING**
Diet and nutrition of preschool children in Honolulu - survey of low- and middle-income families. 140
Food intake of infants attending well-baby clinics in Honolulu. 203
An educational development plan for the Kapalani Community College--January 1967. 3494
- HOUSEWORK**
Soiling the wind. 2404
Handbook of vitamins and hormones. 2680
Endocrine adaptation to malnutrition. 2732
Obesity--part 4: Causes. 2862
- HOSPITAL FOOD SERVICE**
Food, nutrition and diet therapy. 274
Nutrition education is behavioral change. 396
Observations on the use of a supplemental beverage. 435
Textured vegetable protein...solution to institutional dietary problems? 521
Food service manual for health care institutions. 757
The dynamics of systems dialogue. 806
Man-machine productivity of dishwashing operations in hospitals. 880
St. Luke's & the computer. 944
A guide to nutrition and food service for nursing homes and homes for the aged. 986
A "fair" way to teach nutrition. 1011
A study guide for the food service supervisor. 1021
Manual for the education of the food service supervisor---part one of two-part series. 1022
Food service orientation (Film loop). 1102
Hospital cooks correspondence course (an in-service training plan) 1969. 1113
Hospital dishwashing (Film loop). 1114
Bases for vocational education for food service industry employees. 1134
Recognizing food spoilage (Film loop). 1223
The training of ancillary staff in hospitals. 1262
Training the "food service worker (Kit). 1272
Diversity and experimentation pay off in progress: hospital food service the Kaiser way. 1330
You can have both unit-by-unit autonomy and multi-unit savings: Kaiser's northern region proves it. 1371
Nursing home menu planning. Food purchasing, and management. 1372
Hospital food handling (Film loop). 1446
A practical formula for successful vine business. 1492
Preventing food spoilage (Film loop). 1495
Hospital study of patient feeding on single service. 1664
Cleaning and sanitizing (Film loop). 1699
Cold food handling (Film loop). 1704
Control of ants, flies and mosquitoes (Film loop). 1705
Control of rats and mice (Film loop). 1706
Handwashing procedures (Film loop). 1720
- HOSPITAL FOOD SANITATION**
Hospital food sanitation. (Film loop). 1721
Hospital kitchen safety (Film loop). 1722
Identification and control of roaches (Film loop). 1724
Standards of cleanliness (Film loop). 1774
Practical nutrition. 2796
Convenience foods decision: yes! 2810
The computer & St. Joseph's. 3098
Prescription for progress. 3231
Institutional use of frozen entrees. 3235
How much does convenience cost. 3244
Patient-oriented dietetic information system--ii. 3245
Patient-oriented dietetic information--i. 3247
Measuring food acceptability by frequency ratings. 3250
Examining the hospital market. 3261
Foodservice under contract: Can 1973 be a billion-dollar year? 3289
Personnel training and employment needs of hospital food services in Tennessee. 3515
The secret is on-going training. 3523
90-day nonselective menus by computer. 3616
Hospital taxes off on airline system. 3630
Plans for the change to convenience foods for a hospital. 3649
Art shows brighten Air Force hospital dining. 3700
Can a dishroom be a pleasant place to work? 3703
Conspicuous pets the squeeze on trash handling costs. 3705
Computer-assisted menu planning provides control of food service. 3904
- HOSPITAL PERSONNEL**
The professional training of the hospital dietitian. 2505
- HOSPITALS**
Safety guide for health care institutions. 3778
The modern handbook of garbology. 3814
- HOTELS**
The hotel and restaurant business. 642
Managerial accounting for the hospitality service industries. 818
The management of people in hotels, restaurants, and clubs. 878
Marketing in action for hotels, motels, restaurants. 967
The science of housekeeping. 982
The 3C's of atmosphere, II. 1688
The 3C's of atmosphere, I. 1689
Guidelines for hospitality education in junior colleges: a manual for the establishment of programs for careers in the hotel-motel, restaurant, and institutional industries. 3297
A follow-up study of junior college hotel & restaurant education in Florida. 3298
11 things you need to know in planning a training meeting at a hotel. 3324
An evaluation of manpower training needs in the hotel--restaurant industry on Kauai, 1964, with recommendations on programs, sources of students, instructors, and funds. 3458
San Francisco: A celebration of excellence. 3607
Quality fire protection for the haute monde. 3752
Hotel and restaurant administration and related subjects a bibliography. 4165
Hotel and restaurant administration and related subjects. 4166
- HOUSEHOLD SURVEYS**
Food consumption or households in the South: seasons and year 1965-66. 2905
Food consumption of households in the West: seasons and year 1965-66. 2906
Food consumption of households in the North Central region: seasons and year 1965-66. 2907
Food consumption of households by money value of food and quality of diet: United States, North, South. 2910
- HUMAN RELATIONS**
Nutrition, development and social behavior. 2660
Games people play. 3076
"be-attitude": integrity (Filmstrip/record). 3089
Principles of personnel management.

HUNGER

- 1118
Occupational stress and physical health. 3149
Secretary- boss relationships. 3170
Principles of administrative and supervisory management. 3190
Every employee a manager. 3204
The role of women in training and development. 3398
The case observational method: a new training technique. 3402
The emperor's clothes. 3568
A comparison of human development with psychological development in T-groups. 3603
I'm OK, you're OK. 4141
- HUNGER**
Hunger, U.S.A. 119
Focus on nutrition...You can't teach a hungry child. 2. 184
How can we solve malnutrition in the U.S.? 242
Hunger and malnutrition - whose responsibility? 249
If you want to beautify America, feed a child. 250
Now, how about child day everyday? 373
T.L.C. and the hungry child. 509
You can't teach a hungry child. 1 lunch survey. 619
Attack on starvation. 635
Overcoming world hunger. 652
The case against hunger. 690
MSB on the hunger front. 1960
The lunch bunch study. 2019
You can help fight hunger in America. 2089
You can help fight hunger in America. 2092
Malnutrition and hunger in the United States. 2432
Hunger U.S.A. revisited. 2504
Education and training in nutrition. 2565
Nutritional problems in the South. 2591
This hungry world. 2617
Do you think fat or thin? 2671
A commentary on hunger and malnutrition today. 2691
The relationship of nutrition to brain development and behavior. 2757
Malnutrition, hunger, and behavior: I. Malnutrition and learning. 2815
Malnutrition, hunger, and behavior: II. Hunger, school feeding programs, and behavior. 2816
What it is like to be hungry. 2819
Can calories be perceived, and do they affect hunger in obese and nonobese humans? 2960
World food. 2983
Hunger in America: one woman's point of view. 3927
Log of the executive director: an historic document. 3946
Convention consultant: 'child nutrition must leap forward'. 3945
There will be no hungry children in America. 3969
The remarkable Miss Walsh and Cincinnati's penny lunch. 3972
1969 marked new era in child nutrition. 3996
- HYPOXIPROLINE INDEX**
Nutritional status of Negro preschool children in Mississippi - evaluation of HWP index. 425
- HYGIENE**
Nutrition for athletes: A handbook for coaches. 60
Exercise testing and training of apparently healthy individuals: a handbook for physicians. 62
Encyclopedie moderne de l'hygiene alimentaire. 276
How we take care of our teeth. 331
A boy and his physique. 333
Food and care for dental health. 340
Food service orientation (Fils loop). 1102
Lunch-room etiquette (Motion picture). 1152
Write your own ticket (Filsstrips/Records). 1316
Cleanliness and safety (Fils Loop). 1700
Cleanliness and safety (Fils loop). 1701
Food preparation (Motion picture). 1712
The food service worker (Fils loop).

- 1713
Food, hands, and bacteria. 1717
Handwashing procedures (Fils loop). 1720
Hospital food sanitation. (Fils loop). 1721
Keep clean, stay well (Motion picture). 1729
Kitchen habits (Motion picture). 1732
Safety and sanitation: student's workbook. 1754
An Outbreak of Staphylococcus intoxication (Motion picture). 1756
Sanitation for food service workers. 1761
Safety in ap te yos (Filsstrip). 1766
Serving food (Motion picture). 1775
Standards of cleanliness (Fils loop). 1778
The Unwanted four; germs that cause food poisoning (Fils-strip/Record). 1783
Washing-up: Part 1 (Slides). 1786
Washing-up: Part 2 (Slides). 1787
How to get in shape and stay there. 2562
Your body and how it works. 2837
Kitchen procedures manual. 3644
Safety guide for health care institutions. 3778
Food hygiene and food hazards for all who handle food. 3781
Dishroom maintenance and cleaning (Fils-strip/cassette tape). 3783
Sanitation new. 3784
Sub-System 10: Sanitation. 3787
Food poisoning. 3789
Food poisoning and food hygiene. 3796
Safety and sanitation in school food service. 3797
Industrial cleaning & hygiene. 3798
Eggs beware (Fils loop). 3803
Sanitation in food handling (Filsstrips/Tapes). 3806
Oklahoma school lunch sanitation & safety; a guide. 3807
Strictly personnel: A primer on sanitation. 3811
Keeping food safe to eat. 3817
It's good food, keep it safe--part I, the invaders; part II, keep it clean (Show 'N Tell). 3819
Food service sanitation annual. 3820
Disease and personal hygiene (Motion picture). 3823
Conference on sanitation and food safety: proceedings sanitation and food safety conference August 21, 22, and 23, 1973. 3826
- HYPERLIPOPROTEINEMIA**
Dietary aspects of hyperlipidemia. 2589
A dietary approach to coronary artery disease. 2739
- HYPERLIPOPROTEINEMIA DIETS**
Dietary aspects of hyperlipidemia. 2589
- HYPERTENSION**
Salt in infant foods. 2559
Watch your blood pressure!. 2639
A sociobiological approach to the study of coronary heart disease. 2689
Epidemiology of coronary heart disease. 2870
- HYPOSTRIGLICERIDEMIA**
Triglyceridemia. 2414
Metabolic consequences of feeding frequency in ana. 2546
- HYPOGLYCEMIA**
The dramatic story of FRU. 155
A critique of low-carbohydrate ketogenic weight reduction regimens: a review of Dr. Atkins' Diet Revolution. 2518
The low blood sugar cookbook. 4041
- HYPOTHALMUS**
Obesity--part 3: Regulation of food intake. 2861
- ICE CREAM**
Ice cream. 625
Better heat shock resistance and extrudability in ice cream with microcrystalline cellulose. 1794
Creative ways with soft serve. 2124
Ice cream cocktails: a profit potential. 2144
Ice cream for you and me. 2462
Dairy products--there's more to milk than just a cold drink. 2978
- ICE MAKING EQUIPMENT**
Automatic ice making equipment. 1616

- INANO**
Cap-cans cease to Inano. 4014
Noize! The potato place to be. 4098
- ILLINOIS**
The year-round school: faddish or feasible. 2297
- ILLNESS**
Let's get well. 2527
- IMITATION FOODS**
Substitutes for whole silk. 2431
Symposia on new food processing technology. 3836
Imitative seats and seat flavorings: food for the future. 3853
- IMITATION MILK**
Substitutes for whole silk. 2431
Nutritional value of milk compared with filled and imitation milks. 2480
- INNOVATION ERRORS OF METABOLISM**
Highlights of research on nutrition and mental ability. 2492
- INCAPACITIA**
Biochemical indices of nutrition reflecting ingestion of a high protein supplement in rural Guatemalan children. 2599
- INCOME**
Food spending and income (Feb. 1973). 2380
Social and cultural factors influencing malnutrition. 2532
Food spending and income (Aug. 1973). 4136
Food spending and income (Nov. 1973). 4137
- INCOME GROUPS**
Food habits of low-income children in northern New York. 201
- INDEPENDENT STUDY**
Innovations in nutrition education: progress and methods. 1125
- INDIA**
Scope for nutrition education in the elementary school programs. 2533
The effect of socio-economic differences on the dietary intake of urban population in Hyderabad. 2693
Nutritional evaluations of school lunch programs in two selected villages. 3941
- INDIANA**
Development of evaluative procedures for assessing operational-efficiency of school food services. 847
- INDICATORS**
Defrost indicators. 1821
Freezing activates temperature device which warns of product mishandling. 1860
- INDIVIDUAL CHARACTERISTICS**
"be-attitude": integrity (Filsstrip/record). 3089
Occupational stress and physical health. 3149
Criteria for selecting, evaluating and developing consultants. 3181
Closing the confidence gap. 3296
Personality traits and their impact on T-Group training success. 3308
- INDIVIDUAL DEVELOPMENT**
The mid-life crisis. 1. 809
- INDIVIDUALIZED INSTRUCTION**
Computer assisted instruction: a government viewpoint. 1055
Techniques for effective teaching. 1169
Teaching with computers. 1256
Work simplification in food service (Slides). 1315
Operational nutrition. 2690
Pennies for protein. 3379
Koolha on individualized instruction. 3448
How to control a training program even when it's out of your hands. 3449
Meal steals. 3528
- INDUSTRIAL FOOD SERVICES**
Food service in industry and institutions. 3267
Industrial foodservice and cafeteria management. 3281
Central commissaries: Three examples of an evolving food service concept. 3636
Easy open: Two years later. 3840
Contract foodservice/vending. 3843
- INDUSTRIAL RELATIONS**
Professional management. 3062
Mr. Manager, You're fired!. 3071
How a supervisor wins employees. 3086
Management development: What is it? Who does it? 3088
Tools and skills of management (casette-

- tta audiotapes). 3093
Getting change through communications (cassette audiotape). 3094
Communications in management (cassette audiotapes). 3096
Principles of personnel management. 3119
The art of bagging (or how to get the job done). 3135
Test your P.R. quotient. 3167
Putting management theories to work. 3172
Management by Objectives: a critique. 3178
Management by Objectives: a consultant's view. 3186
Principles of administrative and supervisory management. 3198
Soar in '78. 3226
Managing creatively. 3227
A study of the role of the unit school food service supervisor as perceived by selected North Carolina superintendents and school food personnel. 3230
A return to fundamentals: make a choice. 3243
Soar in '78 (Charts). 3309
Tell them why. 3405
Training for leadership. 3436
Use of audio-visual techniques in training the hard-core. 3444
How to train supervisors to break in new employees--gently. 3450
Developing human resources. 3493
People, evaluation and achievement. 3506
The secret is on-going training. 3523
Determining first-line supervisory training needs. 3557
Increasing productivity in foodservice. 3674
- INDUSTRY ROLE**
Industry's interest in school food programs. 3202
Log of the executive director: an historic document. 3946
- INFANT DIETS**
Causative malnutrition?--time for a dialogue. 120
Dietary protein quality in infants and children - VII. corn-soy-wheat acaronyl. 149
Nutrition for young aids. 400
Safety is up to you (Pilastrup). 1766
Commercially prepared strained and junior foods for infants. 2219
Let's have healthy children. 2520
Your baby's food. 2584
- INFANT FEEDING**
Communicating with the consumer: nutrition for a good start. 121
Breast feeding in modern times. 2483
The influences of the cultural milieu upon choices in infant feeding. 2486
Manual on feeding infants and young children. 2493
Nutrition: Food and your baby. 2514
Let's have healthy children. 2520
Happiness begins with supplemental foods. 2538
Feeding primer: The what, why, when and how of feeding your baby. 2553
Salt in infant foods. 2559
How to have babies for two days a day. 2605
Education of the public for successful lactations. 2645
Lead content of milk fed to infants--1971-1972. 2685
Baby's food calendar when to start your baby on solid foods. 2709
The relationship of nutrition to brain development and behavior. 2757
The decision to breast-feed. 2777
Modified food starches for use in infant foods. 3014
- INFANTS (TO 2 YEARS)**
Communicating with the consumer: nutrition for a good start. 121
Food intake of infants attending well-baby clinics in Honolulu. 203
Help for malnourished children in Latin America. 235
Improving nutrition in less developed areas. 254
Iron-deficiency anemia in infants and preschool children. 265
Nutrition in a maternity and infant care project. 407
Protein food mixture for Iran - acceptability and tolerance in infants and preschool children. 458
Protein requirements of preadolescent girls. 460
Prevention of iron-deficiency anemia in infants and children of preschool age. 559
Nutrition and feeding of infants and children under three in group day care. 561
Vitamin A and iron in infants' diets in Israel. 578
Why school lunch fails. 2103
Breast feeding in modern times. 2483
Insights gained from teaching and working with Apache nursing assistants. 2500
The USA today--is it free of public health nutrition problems? 2558
What should the kids really eat? 2572
Growth rate, nutrient intake and "soothering" as determinants of malnutrition in disadvantaged children. 2621
Relation of prenatal care to birth weights, major malformations, and newborn deaths of American Indians. 2632
The role of nutritional deficiency in mortality: Findings of the Inter-American investigation of mortality in childhood. 2808
Diet counseling to improve hematocrit values of children on the Blackfoot Reservation. 2831
Proceedings. 2884
Nutrition and learning in preschool children. 2897
Nutrition in Maternity and Infant Nursing Care, A short course. 2904
Foods for the preschool child. 2911
Baby's first year: Physical, mental and emotional development (Pilastrup). 2913
Inaccuracies in measurement of dried milk. 2953
Milk-induced gastrointestinal bleeding in infants with hypochromic microcytic anemia. 2956
Serum vitamin A in protein-calorie malnutrition. 2964
- INFECTIONS**
Microbial contamination of the gut: another feature of malnutrition. 2590
- INFLUENCES ON NUTRITION**
The lunch bunch study. 131
Dietary intake and physical development of Phoenix area children. 147
Introduction to nutrition. 182
Food and nutrient intake of children from birth to four years of age. 190
Nutrition, behavior, and change. 225
Encyclopedia moderne de l'hygiene alimentaire. 276
Nutrition in action. 293
Weight control source book. 339
Nutrition and "the pill". 379
Food, science, and society. 401
Nutritional status of Negro preschool children in Mississippi - aspect of education and income. 426
The price of civilization. 455
Puerto Rican food habits; a color slide set (Slides). 463
Man and food. 465
Socio-cultural basis of food habits. 492
Sustained behavioral change. 508
Nutritional knowledge and consumer use of dairy products in urban areas of the South. 518
Food use and potential nutritional level of 1,225 Texas families. 519
Dietary levels of households in the United States, spring 1965. 545
Practices of low-income families in feeding infants and small children with particular attention to cultural subgroups. 563
How the fresh fruit and vegetable marketing system contributes to optimal nutrition. 570
What influences malnutrition? 595
When the Eskimo comes to town. 603
Health education - a conceptual approach. 1229
A study of school feeding programs - I. Economic eligibility and nutritional need - II. Effects on children with different economic and nutritional needs. 2068
Food habits: a selected annotated bibliography. 2229
Composition of foods. 2280
- INFORMATION CENTERS**
Communicating with the consumer: food and nutrition press information service. 5
National Data Center for Food Composition. 2251
Selected food and agriculture data bases in the U.S.A. 4125
- INFORMATION DISSEMINATION**
Nutrition education in developing countries. 2525
Strategies for disseminating curricular support materials. 3333
Selected food and agriculture data bases in the U.S.A. 4125
A conceptual framework for the diffusion of innovations in vocational and technical education. 4146
Study of literature and information methods within the Maryland cooperative extension service. 4153
Information utilization by vocational educators. 4154
Food industry sourcebook for communication. 4155
- INFORMATION EXPLOSION**
The challenge of change (Motion Picture). 2212
- INFORMATION NEEDS**
Communicating with the consumer: food and nutrition press information service. 5
How to organize training information. 1119
How to lay your hands on information. 2238
Criteria for evaluating training materials. 3455
Study of literature and information methods within the Maryland cooperative extension service. 4153
Information utilization by vocational educators. 4154
- INFORMATION PROCESSING**
Communicating with the consumer: food and nutrition press information service. 5
Standards for cataloging nonprint materials. 2203
Staff accounting for local and state school systems. 3179
- INFORMATION SCIENCE**
NUCOINS: nutrition consumer information system. 329
Career discoveries: People who organize facts (Pilastrup). 1045
Documentation in education. 2210
Non-book materials: the organization of integrated collections. 2211
The challenge of change (Motion Picture). 2212
AV cataloging and processing simplified. 2244
A guide to nutrition terminology for indexing and retrieval. 2276
A conceptual framework for the diffusion of innovations in vocational and technical education. 4146
Information utilization by vocational educators. 4154
- INFORMATION SERVICES**
Communicating with the consumer: food and nutrition press information service. 5
NUCOINS: nutrition consumer information system. 329
Publications list and research reference. 548
How to get into the news. 855
The media bureaucracy. 887
How to organize training information. 1119
Project on foods and nutrition services in the Public Schools (In North Carolina). 2048
America library directory 1970-1971. 2202
Federal library resources. 2205
Documentation in education. 2210
University of Colorado Libraries programmed textbook. 2218
Computer-based abstract service now available. 2220
Help! - convenience food report Aug 1. 2235
How to lay your hands on information. 2238
Directory of information resources in agriculture and biology. 2252
Directory of educational information centers. 2290
Selected food and agriculture data

INFORMATION SOURCES

- bases in the U.S.A. 4125
- INFORMATION SOURCES**
- Closing the nutrition gap: the child nutrition act of 1966. 4005
- Child nutrition program. 4010
- A bookshelf on foods and nutrition. 4123
- Selected food and agriculture data bases in the U.S.A. 4125
- Selected bibliography of nutrition materials. 4148
- Study of literature and information methods within the Maryland cooperative extension service. 4153
- Livestock resource centers. 4160
- INFORMATION SYSTEMS**
- Managerial accounting for the hospitality service industries. 818
- Review and analysis of curricula for occupations in food processing and distribution. 1074
- Standards for cataloging nonprofit materials. 2203
- The innovative diffusion center: a potential concept to accelerate educational change. 2242
- Directory of information resources in agriculture and biology. 2252
- Selected food and agriculture data bases in the U.S.A. 4125
- A conceptual framework for the diffusion of innovations in vocational and technical education. 4146
- Information utilization by vocational educators. 4154
- INGREDIENT ROOM**
- The computer & the ingredient room. 3130
- INGREDIENTS**
- Beefit manufacturing. 1544
- Considerations in formulating and producing vegetable fat--based dairy substitutes. 1809
- Conversion factors and technical data for the food industry. 2259
- The raisin review. 2996
- The computer & the ingredient room. 3130
- Baking the school lunch way. 3641
- Measuring and taring--cooking (File loop). 3655
- Baker's yeast--world's oldest food--is newest source of protein and other ingredients. 3832
- Olives as garnish and ingredient. 4084
- Recipe and ingredient control by computer. 4086
- INNOVATION**
- Recent advances & problems in nutrition & food science, and applications for child nutrition programs. 2415
- Soybeans: chemistry and technology. 2865
- Prescriptions for progress. 3231
- A look at the schools of tomorrow--a speech given to the national school administrators seminar of the American school food service association (Vail Village, Colo., Dec. 6-8, 1967). 3388
- San Francisco: a celebration of excellence. 3687
- Baker's yeast--world's oldest food--is newest source of protein and other ingredients. 3832
- Progress not 'revolution,' is watchword in retail PF packaging. 3856
- Innovation within the Seattle school lunch system. 3940
- Conventional commitment: 'child nutrition must leap forward'. 3949
- Product development opportunities within the school break-fast program. 3966
- Philosophy & need for technical innovation in child nutrition programs. 3974
- National school lunch program. 4009
- A conceptual framework for the diffusion of innovations in vocational and technical education. 4146
- INSECT CONTROL**
- Control of ants, flies and mosquitoes (File loop). 1705
- Flies, filth, and food (File loop). 1709
- Identification and control of roaches (File loop). 1724
- Sanitation: rodent and insect control (File loop). 1770
- For a clean restaurant...Look this close. 3800

INSECT PANS

- New dimensions in alienian dieposables. 1634
- IN-SERVICE COURSES**
- A guide to the evaluation of educational experiences in the armed services. 1017
- How to purchase for school lunch. 1176
- Food purchasing: study guide. 2344
- IN-SERVICE EDUCATION**
- Materials and methods in nutrition education. 183
- Nutrition education and the related management processes. 306
- Nutrition education: Nutrition delivery systems and the management function. 372
- Innovative approaches to nutrition education and related management processes. 499
- Nutrition-staff training programs. 554
- Nutrition education in the school food service: challenge, change, and commitment. 592
- Innovative management for the expanding school food service program. 910
- Management functions for state and system level school and non school food service administrators. 958
- Management function of a centralized school food service system. 959
- New concepts in management. 960
- School food service management development program: Manual, advanced course. 1001
- Manual for the education of the food service supervisor, part one of two-part series. 1020
- Manual for the education of the food service supervisor--part one of two-part series. 1022
- An application of instructional development in a state department of education. 1028
- Subjective evaluation of an experimental training program for food service personnel. 1037
- Effects of an experimental training program for food service personnel. 1041
- Selected aptitudes of food service personnel participating in two methods of training. 1072
- Instructor's outline for foundations of school food service. 1094
- A foundation for in-service success. 1104
- Relationship of aptitudes to retention of learning and attitude change two years after food service training. 1122
- Techniques of main dish preparation. 1138
- Techniques of main dish preparation. 1139
- Analysis of tests used to evaluate a training program for food service personnel. 1141
- Development of an instrument to evaluate the effect of a school lunch training program. 1148
- The long view. 1151
- Employee training in food service establishments. 1153
- Retention of learning two years after an experimental training program for food service personnel. 1159
- A food service supervisor's course on a college campus. 1180
- Some aspects of an experimental training program for food service personnel. 1182
- Management I. 1201
- Oklahoma school lunch course of study. 1202
- Oklahoma school lunch desserts. 1203
- The training of ancillary staff in hospitals. 1242
- A critical evaluation of in-service training for classified employees in selected educational organizations in the United States. 1246
- Training can be professional. 1268
- School lunch leadership training conference. 1275
- Food and nutrition: a problem-centered approach. 1277
- School food service management development program: Manual, intermediate course. 1313
- Food preparation: study course. 1414
- Food preparation for school food service personnel. 1436
- Salads and vegetables. 1478
- Food sanitation: study course. 1728
- Sanitary food service. 1782
- The innovative diffusion center: a potential concept to accelerate educational change. 2242
- Stirring the cultural melting pot. 2513
- Nutrition in Maternity and Infant Nursing Care, A short course. 2904
- Workshop for school food service supervisors and managers. 3211
- Strategies for disseminating curricula support materials. 3333
- In-service teacher workshops. 3338
- Face groups--is tight, not up tight. 3403
- Saile, you're on classroom camera. 3474
- Teacher's guide: food service organization and management responsibilities of the manager. 3499
- Leadership development for public service. 3514
- The secret is on-going training. 3523
- On-the-job performance following an experiential training program for food service personnel. 3544
- In-service nutrition education for elementary teachers. 3550
- Telelectures vs. workshops in continuing professional education. II. Statistical comparison of learning. 3553
- Home Planning for Child Care Programs (Slides). 3623
- IN-SERVICE PROGRAMS**
- Hospital cooks correspondence course (an in-service training plan) 1969. 1113
- Subjective evaluation of an experiential training program for food service personnel. 1250
- Training can be professional. 1268
- See others see us. 1973
- Importance of nutrition education in school food service. 2721
- INSTITUTES (TRAINING PROGRAMS)**
- Continuing education conferences. 1059
- The relationship of Federal agencies to food science progress at the universities. 1226
- Assessment of post-cessar learning and of three methods of contact on innovative efforts in nutrition education. 2922
- INSTITUTIONAL ADMINISTRATION**
- Some economic research abstracts: 2, institution administration. 2199
- Guidelines for hospitality education in junior colleges; a manual for the establishment of programs for careers in the hotel-motel, restaurant, and institutional industries. 3297
- INSTITUTIONAL FEEDING**
- Nutritive analysis of frozen fully cooked institutional foods. 430
- Observations on the use of a supplemental beverage. 435
- Textured vegetable protein...solution to institutional dietary problems? 521
- Food selection for good nutrition in group feeding. 541
- U.S. 9098 - a bill to extend and amend certain provisions of the Child Nutrition Act and of the National School Lunch Act. 722
- Institutional seat purchase specifications for fresh pork--series 400. 733
- Institutional seat purchase specifications. 734
- Institutional seat purchase specifications for portion-cut seat products--series 1000. 735
- Institutional seat purchase specifications for sausage products--series 800. 736
- Institutional seat purchase specifications for fresh beef--series 100. 737
- Institutional seat purchase specifications for fresh lamb and mutton--series 200. 738
- Institutional seat purchase specifications for edible by-products--series 700. 739
- Institutional seat purchase specifications for cured, dried, and smoked beef products--series 600. 740
- Institutional seat purchase specifications for cured, cured and smoked, and fully cooked pork products--series 500. 741

- Institutional meat purchase specifications for fresh veal and calf--series 300. 742
- The "captive" employee unshackled. 749
- How to manage a restaurant or institutional food service. 969
- Food service in industry and institutions. 970
- School and institutional lunchroom management. 996
- Food service in institutions. 997
- Bases for vocational education for food service industry employees. 1134
- Volume feeding menu selector. 1321
- Practical cooking and baking for schools and institutions. 1378
- Sophisticated technology for the school market. 1937
- Why not standardize institutional prepared frozen food packaging? 1965
- Everybody here loves children. 1996
- Total convenience on the college campus - special report. 2079
- Standardizing recipes for institutional use. 2109
- Quantity food purchasing guide. 2301
- Quantity food purchasing. 2315
- Food purchasing guide for group feeding. 2352
- Food storage guide for schools and institutions. 2354
- Suggestions for combating climbing food prices. 2388
- The computer & the pioneers. 3072
- Big city crisis - now!. 3077
- The computer & St. Josephs. 3098
- Frozen foods in food service. 3118
- How to cure student apathy. 3154
- How to determine food costs. 3157
- Food service for the extended care facility. 3174
- The institutional convenience food market. 3180
- The computer & you. 3224
- Superwoman!. 3225
- Institutional use of frozen entrees. 3235
- Exploring the needs of the food service industry. 3254
- Food service in industry and institutions. 3267
- Industrial foodservice and cafeteria management. 3281
- Management training what every foodservice director and dietitian needs. 3464
- Menu planning. 3607
- Menu planning by computer: the random approach. 3608
- Menu planning by computer: The random approach. 3609
- Planning the change to convenience foods for a hospital. 3649
- What's on the menu? (Motion picture). 3660
- New child nutrition program opens. 3989
- USDA food means happy kids this summer. 4002
- Recipes for imaginative low-cost meals. 4025
- Quantity recipes for child care centers. 4104
- Menu maker. 4109
- Survey of food distribution to institutions - 1972. 4179
- Food buying guide for group feeding. 4194
- INSTRUCTIONAL AIDS**
- Alcoholic malnutrition (Slides). 54
- Materials and methods in nutrition education. 183
- Gastrointestinal absorption (Slides). 220
- Intestinal malabsorption (Slides). 259
- Focus on nutrition. 295
- Nutrition and stress (Slides). 387
- Where old age begins (Slides). 604
- Nutritional awareness instruction series for classroom use. 1088
- Open forum. 1205
- Kitchen tool school. 1305
- What filastrips can do for you lately. 1308
- Consumer education in nutrition. 2371
- Guia para los lideres. 2595
- Nutrition scoreboard: your guide to better eating. 2642
- These are great but dinner is better. 2892
- Yummy ruany (Game). 3306
- Closed circuit television provides valuable means to teach food service personnel: North Carolina program for school food service personnel cited. 3385
- Management training using telelectures. 3408
- There's more to videocassettes than meets the eye. 3410
- Criteria for evaluating training materials. 3455
- Salle, you're on classroom camera. 3474
- Training for school food service: some new concepts. 3475
- An experimental study of televised food demonstrations to determine the effectiveness of presentation methods. 3479
- Resources for creative teaching. 3491
- Practical tips on training with CAI. 3531
- Let's see what we know about nutrition. 3554
- Nutrition for a nation (Filastrip /Cassette tape). 3558
- English-metric conversion calculator. 3697
- Learning resource centers. 4160
- INSTRUCTIONAL INNOVATION**
- Smile, you're on classroom camera. 3474
- Peer instruction. 3517
- Innovations in nutrition education. 3542
- INSTRUCTIONAL MATERIALS**
- The good foods book. 53
- Complete teaching kit on cheese (Filastrips). 122
- Food and nutrition education in the primary school. 187
- A nutrition guidebook for elementary school teachers. 221
- Modification of food habits. 313
- AV decision model. 1012
- Application of a three-stage systems approach model for producing career awareness materials. 1027
- The calorie game. 1043
- Classroom communication: telelecture. 1052
- Computers in education: relevance for occupational education. 1057
- Status of curriculum development in the field of commercial food at the non-baccalaureate level. 1062
- Criteria for the selection of records, filastrips and films for young children. 1065
- Easy silk screen stencils. 1075
- Everywhere that Mrs. Farley went... 1084
- Exploring local resources. 1087
- Toward better teaching of home economics. 1093
- Visual aids in nutrition education. 1095
- Getting participation in films. 1106
- Innovative techniques for teaching nutrition. 1126
- Let's play detective. 1150
- The message is you. 1156
- The message is you - guidelines for preparing presentations, part three. 1157
- The message is you, part II. 1158
- Preparation of inexpensive teaching materials. 1163
- How to purchase for school lunch. 1176
- Nutrition education in the funny papers. 1191
- Nutrition education through the mass media in Korea. 1194
- Planning training activity. 1213
- Puppets are effective teachers. 1221
- R & D for adult learning. 1222
- Teaching successfully in industrial education. 1240
- Food service employees. 1261
- Dietitian aides. 1262
- The three R's help make good eating important. 1263
- To hand out or not to hand out. 1264
- The development and evaluation of eight units of programmed instruction designed to teach basic nutrition. 1306
- The components of communication. 1311
- Instructional materials. 1312
- Standards for school media programs. 2201
- Standards for cataloging nonprint materials. 2203
- Methods and kinds of nutrition education (1961-72): a selected annotated bibliography. 2249
- Materials for occupational education. 2263
- General teacher references. 2265
- Secondary teaching materials and teacher references. 2266
- Preschool, primary and intermediate teaching materials and teacher references. 2269
- Food makes the difference!. 2283
- Read the label before you buy. 2391
- How to buy food: lesson aids for teachers. 2401
- Shape Your Future (Charts). 2625
- Teens Entertain. 2763
- The four basic food groups. 2781
- Calorie talk. 2810
- Nutrients: the hidden magic in foods. 2811
- Your body and how it works. 2837
- Vitamin nutrition cartoons (slides). 2929
- Let protein work for you. 2937
- Who needs calcium? 2940
- Inside information. 2941
- The management of training. 3220
- Motivation training manual. 3284
- What it will cost to go metric. 3288
- Visuals: the basics for instructions. 3313
- Doing what comes naturally. 3329
- Strategies for disseminating curricula support materials. 3333
- Make your snacks count (coloring book). 3336
- Can you teach creativity? 3341
- Food bingo (game). 3346
- Practical guide to curricula and instruction. 3348
- Dos and don'ts in training by videotape. 3362
- A pilot study for gainful employment in home economics: final report, volume I. 3367
- Programmed teaching is proving highly effective in training food service employees: solves problem of time for training. 3369
- Learning with gusto. 3375
- Fast and inexpensive copies. 3393
- There's more to videocassettes than meets the eye. 3410
- Intern compiles nutrition education materials. 3426
- Training machine has prominent place in Harriott employee training program: special efforts made to get people involved. 3431
- A right now project: how to get ready to go metric in your school district. 3435
- Tips for training with video. 3441
- Criteria for evaluating training materials. 3455
- Metrics: your schools will be teaching it and you'll be living it--very, very, very soon. 3480
- Food service: an adult distributive education publication. 3485
- You too can be a Cecil B. DeMille. 3486
- Classroom cooking. 3512
- Metric conversion: the training colonosus of the Seventies. 3519
- Food service employee. 3565
- Results-oriented training designs. 3566
- Sanitation in food handling (Filastrips/Tapes). 3806
- Training manual: special summer food service program. 4006
- The Audio-Visual Equipment Directory. 4143
- Preparing instructional objectives. 4152
- Learning resource centers. 4160
- Nutritive value of common foods in percent of RDA. 4183
- INSTRUCTIONAL MATERIALS CENTERS**
- The media bureaucracy. 887
- Conceptualizing the learning center. 1058
- Learning resources: AV or library? 2245
- Media units grow into service centers. 2248
- A planning grant for the establishment of a center for the development of home economics instructional materials. 3335
- Developing multi-media libraries. 4144

INSTRUCTIONAL MEDIA

INSTRUCTIONAL MEDIA

- Setting the most for your media dollar. 1. 1107
Getting the most for your media dollar. 2. 1108
Instructional television facilities. 1314
Smile, you're on classroom camera. 3474
Practical tips on training with CAI. 3531
International festivities flavor nutrition. 3901
The Audio-Visual Equipment Directory. 4143
Learning resource centers. 4160
- INSTRUCTIONAL STAFF**
A right now project: how to get ready to go metric in your school district. 3435
Peer instruction. 3517
- INSULIN**
Keith and Tony climb to a new life. 2622
- INTERNATIONAL CURRICULUM**
Nutrition education guide. 158
Food and nutrition education in the primary school. 187
A nutrition guidebook for elementary school teachers. 221
A resource handbook for teaching nutrition in the elementary school. 223
Basic principles of nutrition. 263
Nutrition education and the related management processes. 306
The Seal talking, singing, action movie about nutrition (Motion picture). 467
The school lunch - a component of educational programs. 481
Innovative approaches to nutrition education and related management processes. 499
School lunch and the curriculum. 591
A study of the educational aspects of the School Lunch Program in South Carolina. 1166
A new horizon: careers in school food service (Filstrip). 1173
Relating school lunch and classroom teaching. 1225
The three M's help make good eating important. 1263
Selection of policies for the local lunch program in the public schools. 2011
The development of a guide through cooperative action research for the purpose of integrating the School Lunch Program into the elementary school curriculum. 3319
Jenny is a good thing (Motion picture). 4007
- INTELLECTUAL GROWTH**
Effects of nutrition on growth and performance. 2963
A comparison of human development with psychological development in T-groups. 3603
- INTELLIGENCE LEVEL**
Brain food: the nourishment of America's mental giants. 2475
- INSTRUCTION DESIGN**
The nautical way. 1595
A simplified systems approach to nutrient design. 1663
The turned on table top. 1677
The 3C's of atmosphere, II. 1688
The 3C's of atmosphere, I. 1689
The youth market pays to do it thing. 1691
Career education in home economics. 3347
Shaping up the annual. 3691
Art shows brighten Air Force hospital dining. 3700
Americana design: dramatic settings spell success. 3757
Americana '73: a profitable return to nostalgia. 3761
Special atmosphere themes for foodservice. 3777
Cafeteria + color = fun. 3916
- INTERNATIONAL STUDIES**
Raising vegetables in Singapore. 2780
Year body and how it works. 2837
Health curricula materials, grades 7, 8, 9. 3502
- INTERNATIONAL FOODS**
Innovation within the Seattle school lunch system. 3940

INTERNATIONAL PROGRAMS

- Encouraging the use of protein-rich foods. 2567
Nutrition perspectives in the seventies. 2789
Priority of nutrition in national development. 3906
- INTERVIEW DESIGN**
Seven factors for refusal to participate in nutrition survey. 495
- INTEVIEWING**
Seamery good taste. 489
Handbook of diet therapy. 531
Ira. 1318
Focus group interview - reveals likes and dislikes for salad dressings, containers. 1850
- INTESTINAL ABSORPTION**
Antibiotics and nutrition. 2461
- INTRAVENOUS FEEDINGS**
Guidelines for total parenteral nutrition. 2428
- INVENTORIES**
The computer and the school lunch program. 3113
How to determine food costs. 3157
Food and beverage cost controls. 3188
Receiving and storing (Film loop). 4201
Receiving and storing (Motion Picture). 4202
- INVESTMENTS**
In your huddle big enough? 3236
- IODINE**
Nutritional iodine in processed foods. 1904
Trace minerals as nutrients. 2418
Salt in infant foods. 2559
Evidence for intestinal malabsorption of iodine in protein-calorie malnutrition. 2636
- IOWA**
Nutrition concepts held by seventh and eight grade pupils in Iowa. 238
Nutritional status of 9-, 10- and 11-year-old public school children in Iowa, Kansas, and Ohio. 439
Management aspects of school lunch programs in Iowa. 465
Home study courses for food service employees - an Iowa program. 1112
How each does convenience cost. 3244
- IRAN**
Progress in human nutrition; volume I. 291
Protein food mixture for Iran - acceptability and tolerance in infants and preschool children. 458
- IRON**
Assaying the availability of iron - techniques, interpretations, and acceptances of the data. 70
The dietary iron controversy. 148
The experts debate: the added enrichment of bread and flour with iron. 172
The heart of the matter - a matter of opinion. 233
Hemoglobin and folate levels of pregnant teen-agers - relationship to dietary levels. 237
Improving nutrient content of foods served. 253
Iron absorption by adults fed mixtures of rice, milk, and wheat flour. 261
Iron content of some Mexican-American foods - effect of cooking in iron, glass, or aluminum steaks. 262
Iron deficiency in rural infants and children. 263
Iron metabolism (Slides). 264
Iron, blood, and nutrition. 266
Minerals and body structure. 308
The need for iron fortification. 360
Nutrition notes: iron fortification of foods. 412
Of (iron) pots and pans. 437
Round-table discussion. 479
Utilization of inorganic elements by young women eating iron-fortified foods. 576
Increasing iron in Type A lunches. 1338
Trace minerals as nutrients. 2418
Iron in enriched wheat flour, farina, bread, buns, and rolls. 2429
Iron deficiency in the United States. 2434
Absorption of fortification iron in bread. 2510
Intestinal response to the body's requirement for iron. 2519
Enrichment of milk with iron. 2543

- Biological utilization of iron from sources used for food enrichment. 2569
Foods containing good sources of iron. 2579
The problem of iron deficiency anemia in preschool negro children. 2597
Foods for growing boys and girls. 2667
The paradox of teen-age nutrition. 2692
A key to having iron rich foods. 2733
Iron enrichment. 2769
Milk-induced gastrointestinal bleeding in infants with hypochromic microcytic anemia. 2956
The proposed increase in the iron fortification of wheat products. 3058
Try something new. 3468
- IRON BALANCE STUDIES**
Absorption of fortification iron in bread. 2510
- IRON-DEFICIENCY ANEMIA**
Iron deficiency in rural infants and children. 263
Iron-deficiency anemia in infants and preschool children. 265
Minerals and body structure. 308
Prevention of iron-deficiency anemia in infants and children of preschool age. 559
Iron in enriched wheat flour, farina, bread, buns, and rolls. 2429
Iron deficiency in the United States. 2434
Evaluation of the clinical importance of anemia. 2547
The USA today--is it free of public health nutrition problems? 2558
Biological utilization of iron from sources used for food enrichment. 2569
The problem of iron deficiency anemia in preschool negro children. 2597
Iron enrichment. 2769
Diet counseling to improve hematocrit values of children on the Blackfeet Reservation. 2831
Iron deficiency anemia and scholastic achievement in young adolescents. 2942
The proposed increase in the iron fortification of wheat products. 3058
- IRRADIATED FOODS**
New foods for a new decade. 1890
Food preservation by irradiation: Update. 3844
Irradiated foods--hopeful toxicity, taste evaluations lead processors to ask: What will be public reaction? 3854
- ISRAEL**
Vitamins A and iron in infants' diets in Israel. 578
Flavor secrets from foreign lands: Israel. 4047
- ITALY**
Lipases and flavor development in some Italian cheese varieties. 1874
- JAPAN**
A half century of changing food habits among Japanese in Hawaii. 231
Epidemiology of coronary heart disease and stroke in Japanese men living in Japan, Hawaii and California. 2901
Corporate profile: Seishana of Tokyo. 3101
- JAUNDICE**
Diseases of the gallbladder--part 1: Jaundice. 2853
Diseases of the liver--part 2: Hepatitis. 2854
- JAYCES**
O.S. JayCees resolve to back pilot universal program. 2096
- JOB ANALYSIS**
Man-machine productivity of dishwashing operations in hospitals. 880
Concepts of management (cassette audio-tapes). 3095
I don't teach behavioral objectives anymore! 3325
Institute for home economics teachers on initiating, developing, and evaluating programs at the post high school level to prepare food service supervisors and assistants to directors of child care services: volume I: a post high school program in home economics (May 1, 1966-June 30, 1967); final report. 3406
A survey instrument for identifying clusters of knowledge and competencies associated with performance of food service work. 3525
Determining first-line supervisory

- training needs. 3557
 Marginal manpower: job capability as a joint function of aptitude and experience. 3564
 A task unit concept for on-the-job training in food service. 3589
- JOB DISCRIMINATION**
 Identifying and developing women for management positions. 3195
 The role of women in training and development. 3398
 Higher education guidelines: executive order 11246. 4178
- JOB PLACEMENT**
 Personnel management. 768
 The management of people in hotels, restaurants, and clubs. 878
 Profitable food service management through good supervision. 897
 Profitable food service management through reduction of employee turnover. 900
 Profitable food service management through job analysis, descriptions, and specifications. 902
 Profitable food service management through recruitment and selection of employees. 903
 Profitable food service management through job evaluation. 904
 Elements of supervision. 963
 Opportunities for educational and vocational advancement. 1016
 Effects of an experimental training program for food service personnel. 1041
 Minority view: dupeing ground or opportunity? 1160
 Training guide. 1189
 Extra salary help at your doorstep. 3084
 Supervisory selection program for disadvantaged or minority groups. 3168
 Personnel management and human relations. 3290
 Basics of a hard core program. 3439
 An integrated approach to supervisory training for hiring the hard-core. 3469
 Academic credentials: a challenge to training. 3596
- JOB SATISFACTION**
 Personnel management. 768
 Bases for vocational education for food service industry employees. 1134
 Quality in work: human resources development--a key to productivity. 3067
 Managing people without playing God. 3085
 "be-attitude": integrity (filmstrip/recording). 3089
 The art of bugging (or how to get the job done). 3135
 The management of change: Part 2--Change through behavior modification. 3144
 Occupational stress and physical health. 3149
 Job enrichment: Challenge of the 70's. 3169
 Secretary-Boss relationships. 3170
 Do you really know your employees? 3199
 Every employee a manager. 3204
 The new psychology of success. 3212
 Motivation in action. 3219
 Soar in '74. 3226
 Supervising employees from minority groups. 3278
 Too little knowledge. 3316
 The role of women in training and development. 3398
 A prototype program for training work supervisors as employee counselors. 3430
 How to train supervisors to break in new employees--gently. 3450
 The secret is on-going training. 3523
- JOB TRAINING**
 Increasing employee productivity and reducing turnover. 861
 The management of people in hotels, restaurants, and clubs. 878
 Profitable food service management through good supervision. 897
 Profitable food service management through job analysis, descriptions, and specifications. 902
 Elements of supervision. 963
 Upgrade your manpower task allocation system. 984
 Effects of an experimental training program for food service personnel. 1041
- Elementary body mechanics (film loop). 1082
 Evaluating training expenditures. 1083
 How professional are you? 1115
 How to get OJT started on the right foot. 1117
 A practical guide for supervisory training and development. 1146
 An old standby that still works. 1204
 Planning training activity. 1213
 The training of ancillary staff in hospitals. 1242
 A systematic training and teaching program. 1253
 Training can be professional. 1268
 Training surveys surveyed. 1271
 Community action for employment: manpower development. 2094
 Manpower report of the President. 2284
 Every employee a manager. 3204
 Personnel management and human relations. 3290
 A follow-up study of junior college hotel & restaurant education in Florida. 3298
 Too little knowledge. 3316
 Training and development handbook. 3318
 The development of a project for educable mentally retarded children to receive vocational training in food service. 3334
 A pilot study for gainful employment in home economics; volume IV--a suggested curricular guide for preparing food service workers for entry level jobs. 3366
 New directions in reading improvement for supervisors. 3396
 Four steps are no longer enough. 3400
 Institute for home economics teachers on initiating, developing, and evaluating programs at the post high school level to prepare food service supervisors and assistants to directors of child care services; volume I: a post high school program in home economics (May 1, 1966-June 30, 1967); final report. 3406
 To develop work evaluation and work training techniques designed to facilitate the entry of mildly mentally retarded into service occupations: final project report. 3419
 Work instruction programs for the food service industry. 3447
 An evaluation of manpower training needs in the hotel-restaurant industry on Kauai, 1968, with recommendations on programs, sources of students, instructors, and funds. 3458
 A total training concept for management and technical training and development. 3460
 Measuring instructional intent or got a match? 3463
 Preparing the mentally retarded in the areas of food preparation and service. 3471
 Training for school food service: some new concepts. 3475
 Supervisory training can be measured "objectively" on the job. 3488
 Management services: a training guide for out-of-school youth and adults. 3500
 Manual of operation for vocational home economics programs in job training in high schools. 3509
 A survey instrument for identifying clusters of knowledge and competencies associated with performance of food service work. 3525
 Determining first-line supervisory training needs. 3557
 Goal setting and feedback. 3561
 Food preparation and service, course description. 3591
 Training the school lunch worker for promotion. 3595
 Quantity food preparation. 3624
 Lift with your head (filmstrip/Cassette tape). 3782
- JUICES**
 Convenience and the cost of potatoes and orange juice. 10
 Self-service juice dispensers evaluated; frozen juices most economical, efficient. 1662
- JUNIOR COLLEGES**
 Guidelines for hospitality education in junior college. 1015
 Educating the dietitian in a changing world. 1076
 Food quality evaluation--a learning technique. 1097
 New directions in community junior college programs - new students; new faculty. 1172
 Schooling the food service executives of tomorrow. 1230
 So much, for so many, for so little. 1243
 1972 junior college directory. 2195
 American junior colleges. 2197
 Allied health education programs in junior colleges/1970. 2293
 Guidelines for hospitality education in junior colleges; a manual for the establishment of programs for careers in the hotel-motel, restaurant, and institutional industries. 3297
 A follow-up study of junior college hotel & restaurant education in Florida. 3298
- JUNIOR HIGH SCHOOL STUDENTS**
 Teaching basic equipment in junior high. 3708
 Crotty's school service--a hit in Hastings. 3922
 The story behind Orville's fabulous maincourse cookbook. 4100
- JUNIOR HIGH SCHOOLS**
 What do you do when your students are eating off campus? 3287
- JUNK FOOD**
 The delights & evils of junk food. 2531
 Vitamins vs. vending machines. 3971
- KANSAS**
 Nutritional status of 9-, 10- and 11-year-old public school children in Iowa, Kansas, and Ohio. 439
 Acceptance of the school lunch program in Kansas. 1992
- KANSAS CITY**
 The kinetic cuisine of Kansas City. 4095
- KENTUCKY**
 Employment opportunities in which knowledge and skill in home economics are needed. 3412
 Purchasing annual. 4196
- KETOSIS**
 A critique of low-carbohydrate ketogenic weight reduction regimens: a review of Dr. Atkins' Diet Revolution. 2518
 Maternal and fetal fuel homeostasis in human pregnancy. 2556
- KIDNEY**
 Diseases of the kidney--part 5: Chronic renal failure and uremia. 2855
- KINDERGARTEN**
 Nutrition the 1-2-3-4 way. 415
 Cooking in the kindergarten. 1061
 Kindergartners make friends with school lunch. 2016
 Nutrition in kindergarten. 3351
 Health: strand I. 3503
- KITCHEN FIRES**
 Kitchen safety: Preventing fires (film loop). 1738
- KITCHENS**
 An administrator's view of school food service. 752
 Control patterns for the cooking battery. 791
 The gourmet galaxy: a food odyssey. 844
 Food service; teachers guide. 1174
 The ABC'S of make-up air. 1547
 Kitchen standards for the Board of Education of Salt Lake County. 1556
 Cooling it. 1567
 Essential sub-systems 5: preparation processing - part 1. 1573
 The preparation kitchen. 1594
 Is your kitchen obsolete?--steam and pressure cookers. 1599
 Key component of operational sub-system 5: steam preparation equipment. 1605
 Principles of kitchen layout planning for food service establishments. 1608
 Model kitchen at Wassauke. 1611
 A new concept in compact: all-electric mini facility. 1633
 New electric kitchen systems added to 1970 Laurels roster. 1636
 New kitchen sophistication with electric steam cookers. 1637
 School lunch rooms. 1639

KNOXVILLE, TENNESSEE

One kitchen serves two schools. 1646
 A professional's tour guide; Sig Hact's Foodservice. 1652
 School building design meets educational philosophy in Boyertown. 1660
 Size up the modern electric griddles. 1669
 Layout, equipment, and work methods for school lunch kitchens and serving lines. 1678
 Planning the school food service facilities. 1681
 What makes kitchens work right? 1685
 The kitchen (File loop). 1731
 Turkey: the bad guy of school lunch. 1781
 Fort Wayne, Indiana, community schools...A system for the future. 2007
 The impact of school food service, its value to education and its future. 2013
 Satellites in the suburbs. 2051
 Is your old kitchen costing you money? 3070
 Kitchen procedures manual. 3644
 What's on the menu? (Motion picture). 3660
 Common sense specifications produce quality equipment. 3704
 Saws, slicers, food choppers: Pedestrian-sounding but vitally important. 3721
 The case for specialty ovens. 3722
 Is your kitchen obsolete?--toasters and bun warmers. 3723
 Counter-top cooking can be the backbone of any foodservice operation. 3725
 Guides for food service and kitchen planning in homes for the aged. 3726
 The kitchen of the future--now!. 3738
 Lighting breakthrough conserves electrical energy. 3742
 Cleaning and maintenance slide presentation for all Market Forge cooking equipment (slides). 3743
 Planning for efficiency (File loop). 3744
 Design considerations in commissary planning. 3756
 School lunch: suggested guides for selecting large equipment. 3762
 Standardized equipment helps launch new 1400 ft. flagship. 3767
 A look at the most crucial tools of sanitation. 3792
 This is the way we clean our kitchen. 3810

KNOXVILLE, TENNESSEE
 School foodservice in Knoxville. 3979

KOREA
 Nutrition education through the sass media in Korea. 1194

KOSHER FOODS
 Keeping Kosher with chicken. 3910

KWASHIOKOR
 Malnutrition and learning. 2814
 Diseases of the liver--part 5: Kwashiorkor. 2858

LABELING
 The case for ingredient disclosure. 3
 Enrichment facts for the consumer. 17
 Food product dating. 20
 Labels that tell you something. 24
 New regulations on "cents-off" promotions. 28
 Open dating. 30
 Basic human nutrition and the RDA. 77
 Nutrition education comes into its own. 392
 Nutrition notes: dairy group comments on nutritional labeling guidelines. 411
 Proceedings of the packaging legislation and regulations: current status and future prospects. 673
 A commentary on the new F.D.A. nutrition labeling regulations. 678
 The development of a national nutrition policy. 680
 Emphasize product identity on labels. 681
 FF backers under the gun to meet nutritional labeling deadlines. 684
 Food labeling regulations. 685
 Frozen food standards and regulations--an industry view. 688
 An industrial view of nutritional labeling and nutrition education. 692
 Ingredient labeling. 693
 Legal developments: FDA releases labeling regulations. 695
 Nutrient labeling...Purpose and appro-

ach. 699
 Nutrition labeling. 700
 Nutrition labeling--more information to help the consumer select foods. 701
 Nutrition labeling: more information to help the consumer select foods. 702
 Nutrition notes: the nutrient labeling dilemma. 703
 Nutritional guidelines - the how, the why, and the when. 704
 Nutritional guidelines and labeling. 705
 Nutritional guidelines and the labeling of foods. 706
 Nutritional labeling: a need for caution. 707
 Observations: industry comments on nutritional labeling. 709
 Observations: nutritional labeling, however imperfect, is here. 710
 Open dating: the key to fresh foods for consumers. 711
 Packaging and labeling - current trends and legalities. 713
 Philosophy and guidelines for nutritional standards for processed foods. 714
 Policy statement of the American Dietetic Association on nutrition labeling. 715
 Product development news: Del Monte to use proposed nutrient labeling, estimates cost for data at \$250,000. 717
 Some considerations for nutritional labeling. 718
 Sounds from Capital Hill: more regulation, more restrictions. 719
 Standards, labeling, education to improve the diet. 720
 Two nutritional labeling systems. 721
 What useful purpose is served by quantitative ingredient labeling? 745
 Will customers really use the label? 746
 Food industry and FDA face food threat. 823
 National Data Center for Food Composition. 2251
 Your Food Dollar. 2384
 Read the label before you buy. 2391
 How to be a wise shopper; more meat for your money (show 'n tell). 2403
 The perfect environment for nonsense. 2407
 Are we in the know? 2442
 More comments on nutritional labeling. 2465
 Operational nutrition. 2690
 Food labeling (motion picture). 3016
 A guide to the side of the box. 3018
 It's on the label. 3029
 New regulations on vitamins A and D. 3031
 We want you to know what we know about nutrition labels on food. 3050
 We want you to know about labels on food. 3051
 Vitamins, minerals, and FDA. 3056
 Nutrascape. 3057
 FDA'S omnibus labeling proposals - an overview. 3059
 Food safety in 1973. 3827

LABOR FORCE
 Ohio training researched. 1199
 Manpower report of the President. 2284
 Extra suener help at your doorstep. 3084
 A practical guide to productivity measurement. 3137
 Productivity in the food industry: a preliminary study of problems & opportunities. 3205
 Putting the squeeze on racial discrimination. 3232

LABOR UNIONS
 Contract clauses: Grievances. 749
 The school food service labor relations picture. 946
 Spotlight on contract clauses. 962
 To join or not to join multiemployer bargaining? 979
 Watch out! Here come the unions. 3233
 A return to fundamentals: make a choice. 3243

LABORATORY
 Nutrient labeling and the independent laboratory. 3027
 Nutrient labeling: myths about analytical needs. 3030
 Innovations in nutrition education. 3542

LABORATORY MANUALS

Search and research. 342
 Let's take milk apart. 350
 Taking milk apart. 351
 Cooking for food managers--a laboratory text. 1110
 Food study manual. 1398

LABORATORY TECHNIQUES
 Staphylococcus aureus S-6: Growth and enterotoxin production in papain-treated beef and ham and gravy. 3825
 Community nutrition workers--their effectiveness in a nutrition delivery system. 4018

LACTATION
 Education of the public for successful lactation. 2645
 The decision to breast-feed. 2777

LACTOSE INTOLERANCE
 The dramatic story of PKU. 155
 Lactose intolerance. 275
 Milk drinking by the lactose intolerant - comparison of Caucasians and Oriental adults. 307
 Lactose malabsorption in Oklahoma Indians. 2473
 Utilization of nutrients in milk- and wheat-based diets by men with adequate and reduced abilities to absorb lactose: 1. energy and nitrogen. 2490
 Lactose and milk intolerance. 2684
 The significance of lactose intolerance in nutritional problems. 2696
 The sugar in the diet. 2698
 Background information on lactose and milk intolerance. 2760

LAMB
 Meat evaluation handbook. 698
 Institutional meat purchase specifications for fresh lamb and mutton--series 200. 738
 Indonesian rack of lamb. 2146
 Roman's Day encyclopedia of cookery, vol. 7. 2191
 Meat buyer's guide to portion control meat cuts. 2330
 In praise of lamb (Filastrip). 2986
 Meatfacts 73: a statistical summary about America's large-stuff industry. 4118
 How to buy, store, prepare beef: 101 meat cuts (slides). 4200

LAND GRANT UNIVERSITIES
 The relationship of Federal agencies to food science programs at the universities. 1226

LATIN AMERICA
 Malnutrition and mental capacity. 2735
 The role of nutritional deficiency in mortality: Findings of the Inter-American investigation of mortality in childhood. 2808

LAWS
 Capitol action; how a bill becomes a law. Part 1. 674
 Capitol action: in and out of legislation. 2. 675
 Changes in the law and new legislation--what it means. 677
 Other Federal regulations effecting food packaging. 712
 H.R. 9098 - a bill to extend and amend certain provisions of the Child Nutrition Act and of the National School Lunch Act. 722
 Public Law 91-248, 91st Congress, H.R. 515. 723
 H.R. 7934 - a bill to extend and amend the Child Nutrition Act of 1966. 724
 H.R. 1654 - a bill to amend the Fair Packaging and Labeling Act to require certain labeling to assist the consumer. 725
 Children's food service programs - conference report. 726
 The development of feasible school lunch accounting procedures. 763
 Development of evaluative procedures for assessing operational efficiency of school food services. 887
 School food service: new laws can help you provide it. 947
 Standards of cleanliness (File loop). 1778
 Federal interagency day care requirements. 2088
 The doing book; an experimental approach to consumer education. 2368
 Nutrition education and the food labels. 2479
 Hunger U.S.A. revisited. 2504
 Effective issues for vitamins raise the

- question: are they foods or drugs? 2839
- Food additives: What they are/How they are used. 3025
- Academy 7 only dark spot on food service horizons. 3026
- Nutrient labeling: myths about analytical needs. 3030
- School vending and the law. 3038
- Are we allowing FDA to become a law unto itself? 3042
- Compilation of statutes relating to soil conservation, acreage diversion, marketing quotas and allotments, wheat certificates, commodity credit corporation, price support, public law 480, export and surplus removal, crop insurance, sugar payments and quotas, marketing agreements and orders, school lunch, child nutrition, food stamp, and related statutes as of January 1, 1967. 3043
- Public Law 88-525, 88th Congress, S. 10222. 3047
- USDA issues new regulations governing free and reduced-price school lunch. 3055
- Waterscape. 3057
- Productivity in the food industry: a preliminary study of problems & opportunities. 3205
- Putting the squeeze on racial discrimination. 3232
- Food service in industry and institutions. 3267
- Occupational licensing: Help Dr bindrance? 3539
- Safety--it's now the law. 3779
- Sanitation nov. 3784
- For a clean restaurant...Look this close. 3800
- The modern handbook of garbology. 3814
- Food safety in 1973. 3827
- What is the nitrite controversy? 3845
- The school lunch. 3921
- Higher education guidelines: executive order 11246. 4178
- Survey of food distribution to institutions - 1972. 4179
- LEAD**
- Lead content of milk fed to infants--1971-1972. 2685
- LEAD POISONING**
- Prevention of pica, the major cause of lead poisoning in children. 2529
- Vulnerability of children to lead exposure and toxicity. 2695
- Pica and lead poisoning. 3794
- LEADERSHIP**
- Professional management. 3062
- The fundamentals of top management. 3105
- Management essentials. 3111
- The management of change: Part 3--Planning and implementing change. 3143
- The management of change: Part 2--Change through behavior modification. 3144
- The management of change: Part 1--Change and the use of power. 3145
- Managing creatively. 3227
- Guide to managing people. 3279
- Training for leadership. 3436
- Leadership development for public service. 3514
- The small meeting planner. 3567
- LEAFY GREEN VEGETABLES**
- A Cool head for salads (Pila Loop). 1409
- The lettuce lesson. 2316
- Effect of incorporation of leafy and non-leafy vegetables in the school lunch on the growth and nutritional status of children. 2439
- A cool head for salads (Motion picture). 3669
- Vegetables only... 4106
- LEARNING**
- Disadvantaged children. 94
- How nutrition affects learning and behavior. 243
- How nutrition affects the central nervous system. 244
- How nutrition relates to learning. 245
- Let's make nutrition education exciting. 278
- Malnutrition, learning, and behavior. 289
- Nutrition and learning - implications for schools. 384
- Nutrition: A pre-condition to learning. 419
- Nutritional literacy of high school students. 422
- Predicting application of nutrition education. 451
- Survey of nutrition knowledge as a part of nutrition education. 507
- Teacher, there's an eggplant in the classroom. 513
- Nutrition and intellectual growth in children. 522
- Selected aptitudes of food service personnel participating in two methods of training. 1072
- The effect of a nutrition education program at the second grade level. 1081
- Relationship of aptitudes to retention of learning and attitude change two years after food service training. 1122
- Retention of learning two years after an experimental training program for food service personnel. 1159
- Project feast puts it all together. 1220
- A teacher's guide of student nurses' learning experiences in diet therapy clinical practice related to total nursing care of patient, for use in schools of nursing. 1235
- A guide for evaluating consumer education programs and materials. 2425
- Food to nurture the mind. 2463
- Malnutrition, learning and behavior. 2750
- The relationship of nutrition to brain development and behavior. 2757
- Nutrition education: too much, too little, or too bad? 2779
- Malnutrition and learning. 2814
- Obesity and learning difficulties. 2834
- Nutrition and learning in preschool children. 2897
- Malnutrition, cognitive development, and learning. 2898
- Assessment of post-sealar learning and of three methods of contact on innovation efforts in nutrition education. 2922
- The use and misuse of AV. 3323
- I don't teach behavioral objectives anymore! 3325
- Doing what comes naturally. 3329
- Why cook in school. 3376
- Pila + group = more learning. 3387
- Relationship of age and performance of food service personnel participating in a training experiment. 3522
- How to wring all the good out of a seminar. 3546
- LEARNING ABILITY**
- Effects of early malnutrition on behavior and learning. 2453
- LEARNING BEHAVIOR**
- Psychology for effective teaching. 3489
- A school where candy bars are welcome. 3535
- One-to-one training of top management. 3594
- LEARNING THEORIES**
- Training by objectives. 3508
- One-to-one training of top management. 3594
- LEARNING AGENTS**
- Food science. 362
- LEGAL PROBLEMS**
- The national school food service and nutrition education finance project. 2752
- School vending and the law. 3038
- Are we allowing FDA to become a law unto itself? 3042
- Processing contracts for donated commodities. 3106
- A guide to food service operation planning with information on preparing and submitting plans and specifications. 3747
- Higher education guidelines: executive order 11246. 4178
- Purchasing manual. 4196
- LEGISLATION**
- Nutrition education--1972 hearings, Ninety-Second Congress, second session. 549
- Capitol action: how a bill becomes a law. Part 1. 674
- Capitol action: ins and outs of legislation. 2. 675
- Changes in the law and new legislation--What it means. 677
- Open dating: the key to fresh foods for consumers. 711
- S. R. 9090 - a bill to extend and amend certain provisions of the Child Nutrition Act and of the National School Lunch Act. 722
- Public Law 91-248, 91st Congress, H. R. 515. 723
- S. R. 7930 - a bill to extend and amend the Child Nutrition Act of 1966. 724
- H. R. 1654 - a bill to amend the Fair Packaging and Labeling Act to require certain labeling to assist the consumer. 725
- Children's food service program - conference report. 726
- 86 developments in school food service. 907
- A new era in school food service. 908
- The school food service products kitsches. 1509
- A new decade for School Food Service. 2029
- Project on foods and nutrition services in the Public Schools (in North Carolina). 2048
- Eating by the numbers. 2378
- Read the label before you buy. 2391
- Those controversial chemical additives. 2396
- The delights & evils of junk food. 2531
- Here's this tea and toast. 2737
- A. D. A. President testifies on Child Nutrition Education Act of 1973. 3006
- Food labeling and the marketing of nutrition. 3010
- US FDA doesn't meet population needs. 3013
- There ought to be laws against the laws. 3015
- 86v Can the foodservice operator cope with OSHA? 3021
- Child nutrition in action. 3023
- Review of the regulations. 3024
- Amendment 7 only dark spot on food service horizons. 3026
- New regulations on vitamin A and D. 3031
- Sea food regulations make strange bedfellows. 3032
- Nutritional labeling. 3035
- FDA regulations that affect food packaging. 3037
- The anti-contract school lunch bill. 3039
- Are we allowing FDA to become a law unto itself? 3042
- Compilation of statutes relating to soil conservation, acreage diversion, marketing quotas and allotments, wheat certificates, commodity credit corporation, price support, public law 480, export and surplus removal, crop insurance, sugar payments and quotas, marketing agreements and orders, school lunch, child nutrition, food stamp, and related statutes as of January 1, 1967. 3043
- School lunch and child nutrition programs: hearings before the committee on agriculture and forestry, United States Senate, ninety-first Congress, first session on S. 2152, S. 2548, S. 2595, H. R. 515, and H. R. 11651; September 29, 30, and October 1, 1969. 3044
- Special school milk program: hearing before a subcommittee of the committee on agriculture and forestry, United States Senate, eighty-ninth Congress, second session on S. 2921, May 12, 1966. 3045
- School milk and school breakfast programs: hearing before the committee on agriculture and forestry, United States Senate, eighty-ninth Congress, second session on S. 3467, June 21, 1966. 3046
- Public Law 88-525, 88th Congress, H. R. 10222. 3047
- Federal funds for day care projects. 3054
- USDA issues new regulations governing free and reduced-price school lunch. 3055
- Food management companies threaten. 3120
- The development and testing of a behavioral-reference groups model for evaluation of vocational education pilot programs: occupational research develop-

LEGUMES

- seal monograph no. 4. 3332
Health and food. 3780
Food service sanitation annual. 3820
USDA is interested in 'engineered foods' that can offer improved nutrition. 3880
The barriers have been removed...The job is up to you. 3905
Child Nutrition Programs of the Food and Nutrition Service, U. S. Department of Agriculture. 3918
GAO survey indicates room for improvement. 3929
The meaning of school lunch. 3954
First annual report of the national advisory council on child nutrition; annual report/1971. 3959
National school lunch program. 4004
Closing the nutrition gap: the child nutrition act of 1966. 4005
National school lunch program. 4009
1973-74 school foodservice market action report & who's who directory. 4147
- LEGUMES**
Feeding fatara needs. 1879
Nitrogen retention of adult human subjects who consumed wheat and rice supplemented with chickpea, sesame, silk, or vhey. 2444
Legumes in human nutrition. 2448
Proteins--past, present and future sources. 2975
Tartarization: vegetable proteins. 3873
- LETTUCE**
Lettuce--the salad staple. 641
A Cool head for salads (Fila Loop). 1409
The lettuce lesson. 2316
A cool head for salads (Notion picture). 3669
- LIBRARIES**
Conceptualizing the learning center. 1058
How to organize training information. 1119
Standards for school media programs. 2201
American library directory 1970-1971. 2202
Federal library resources. 2205
Non-book materials: the organization of integrated collections. 2211
University of Colorado Libraries programmed textbook. 2218
The innovative diffusion center: a potential concept to accelerate educational change. 2242
Learning resources: AV or library? 2245
Developing multi-media libraries. 4144
Study of literature and information methods within the Maryland cooperative extension service. 4153
- LIBRARY EDUCATION**
The challenge of change (Notion Picture). 2212
- LIBRARY SCIENCE**
The challenge of change (Notion Picture). 2212
- LIGHTING**
Lighting breakthrough conserves electrical energy. 3742
- LIPID METABOLISM DISORDERS**
The role of fat as a nutrient. 2416
Diet and coronary heart disease. 2759
- LIPIDS**
Diet and atherosclerosis. 139
Fat metabolism in children - influence of dietary protein and calcium on serum lipids of pre-adolescent girls. 176
Fatty acids in foods served in a university food service. 178
Lipid components of type A school lunches. 281
Serum cholesterol from pre-adolescence through young adulthood. 490
Tocopherole and fatty acids in American diets - the recommended allowance for vitamin E. 527
Lipases and flavor development in some Italian cheese varieties. 1874
The role of fat as a nutrient. 2416
What we eat today. 2517
Nutrition self-experiments with lipids, carbohydrates and protein. 3538
- LIQUEUR**
Desserts with liqueur: Potent sales potential. 4029
Rewards run high from desserts. 4093

- LIQUID DIETS**
Rasaal of liquid supplemental feedings. 4107
- LIQUIDS**
English-metric Conversion calculator. 3697
- LITERATURE REVIEWS**
Nutrition/cardiovascular reviews, 1970-1971. 63
- LIVER**
Hide the liver!. 1444
- LIVER DISEASES**
Diseases of the liver--part 2: Fatty liver. 2537
Diseases of the liver--part 2: Hepatitis. 2854
Diseases of the liver--part 5: Kvashtorhor. 2858
Diseases of the liver--part 4: Cirrhosis. 2860
Metabolism and caloric value of alcohol. 2946
- LONGEVITY**
Keeping young and living longer. 2629
- LOS ANGELES**
L.A. kids get hot seals this summer; their grandparents get something, too. 2018
How to save \$3 billion in 10 years. 3161
The story behind Orville's fabulous saucecourse cookbook. 4100
- LOUISIANA**
Blood serum vitamin A and carotene studies of preschool children. 282
Sustained behavioral change. 508
An automated simulation vehicle for school business administration accounting computerized selective school lunch menu planning. 1362
Educational participation and dietary changes of EPNEP housewives in Louisiana. 3581
Acceptance of the school lunch program in Louisiana high schools. 3902
- LOUISVILLE, KENTUCKY**
Louisville schools encourage plate lunches. 3994
- LOW FAT FOODS**
Acceptability of low-fat milk by school children. 750
Gator Go--high energy dairy beverage starts with low fat milk. 3866
Develops unique cultured dairy product. 3897
Live high on low fat. 4085
- LOW INCOME GROUPS**
The development of three instruments to assess forces behind food habits and methods of change. 75
Disadvantaged children. 94
Child nutrition: An idea whose time is here. 114
Food habits of migrant farm workers in California - comparisons between Mexican-Americans and "Anglos". 202
If you want to beautify America, feed a child. 250
New (trition). twist to an old game. 361
Nutritional status of Negro preschool children in Mississippi - impact of education and income. 426
Shopping practices of low-income groups for convenience foods. 491
Malnutrition and intestinal parasites. 498
Status and achievements of the expanded food & nutrition education program. 501
Poverty guidelines announced. 716
Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 6. 727
Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8A. 728
Communicating with low income families through the school and child day care food service. 779
Industry's struggle with world malnutrition. 864
Management functions for state and system level school and non school food service administrators. 958
Food information of housewives and 4-H youths. 1096
Keep clean, stay well (Notion picture). 1729
Safe food (Notion picture) (in Spanish). 1763
Safe food (Notion picture). 1764

- Exploring different ways of nesting nutritional needs. 1841
Jemez Pueblo discovers the cup-can. 2015
Reaching the hard-to-reach schools. 2049
School lunch grows in Brooklyn. 2054
The success of the federal food assistance program. 2069
Summer food service in Portland. 2072
Profiles in quality education. 2095
10,000 cases to breakfast. 2106
World's shrewdest grocery shopper tells how she does it. 2376
The consumer economics of unit pricing. 2385
Milk, basic to good nutrition (Slides). 2421
Effectiveness of nutrition aides in a migrant population. 2499
Nutrition in a family-oriented child development program. 2534
Happiness begins with supplemental foods. 2538
Food patterns of some Black Americans in Los Angeles County. 2585
How to save babies for two dimes a day. 2605
School feeding program: Who should receive what? 2783
The school feeding program: An underachiever. 2784
The limitations and dangers of consercogenic nutritious foods. 2802
Nutritional status of people, USA. 2841
Two poverties equal one hunger. 2931
Summer nutrition programs fill need. 3270
What is nutrition education. 3314
P.O.O.D.: Focus on optimum development; a final proposal. 3507
Pica and lead poisoning. 3794
Buffalo builds lunch program. 3913
Update: ARA'S Detroit school service. 3915
A coordinated approach to child nutrition. 3920
For ARA Detroit: the first school day. 3928
Comment on the above. 3933
The administration of "selectivity" in the breakfast program of a public elementary school. 3938
The National School Lunch Program in 1973: Some accomplishments and failures. 3948
Community nutrition workers--their effectiveness in a nutrition delivery system. 4018
Model for a nutrition program for the elderly. 4119
- LOSOS**
Summer nutrition programs fill need. 3270
Improve young people's diets--fortify puddings eaten for snacks and desserts. 3842
- MACHOBI**
Dietary protein quality in infants and children - VII. Corn-soy-wheat earcon. 149
- MAGNESIUM**
Magnesium in human nutrition. 284
Composition of foods. 2280
Minerals as nutrients. 2417
- MAIN DISHES**
The importance of protein in the mealless meal. 252
On-target seals: action for health (FilaStrip). 442
Family fare. 542
Techniques of main dish preparation. 1138
Techniques of main dish preparation. 1139
Canned entrees are better than ever. 1393
Ground beef: passport to far-away eating (FilaStrip). 1440
Hide the liver!. 1444
New candidates for your recipe file. 1472
Freezing combination main dishes. 1526
Shate and vhs of cap-can. 1542
A convenience compass. 1811
Further processed, precooked frozen seats growing at better than 20% annually. 1863
Vegetarian cookery 3. 2113
Cheese cookery for everyone. 2120
Cold weather magic from your oven.

- 2123
The professional chef's catering recipe. 2147
Jazz up winter menus. 2150
New low-coat fish recipes peas child test. 2153
Recipes on parade. 2160
Tacos--taste treat for tota to teena. 2170
Money-saving main dishes. 2173
Fast-freezing the DU way. 2307
A review of frozen entrees at the peak of the "raw-to-ready" scale. 2343
The institutional convenience food market. 3180
Institutional use of frozen entrees. 3235
Control your menu prices with portion-controlled seats. 3612
Cana go class A. 3628
Rice in food service (Filastrip). 3679
Easy open: Two years later. 3840
Entree loaves. 4028
[Citrus fruit recipes]. 4052
Yasa flavor and color fall menus. 4066
The story behind Orville's a fabulous aiaacourse cookbook. 4100
Variety seats. 4105
Freezing combination main dishes. 4203
- MAINTENANCE**
Create your own good-neighbor policy. 797
Security for business and industry. 849
Making cafeterias work. 879
The science of housekeeping. 902
Watch specifications for contract cleaning. 995
7 maintenance ideas from industry. 1009
Hospital dishwashing (Pila loop). 1114
The air conditioning story; part 5. 1549
All about cookware (Filastrip). 1551
Care and use tips for gas-fired fry kettles. 1559
Caring for coolers. 1560
The case for the electric steam generator. 1561
Equipment census: 1973 Institutions/VFH report on age, type and status of food-service equipment. 1572
How to get better service from your gas broiler. 1583
How to get better service from your gas fryer. 1584
How to get better service from your gas oven. 1585
How to get better service from your gas range. 1586
How to get better service from your steamer. 1587
Miscellaneous small equipment (Pila loop). 1610
Household equipment. 1649
The 3C's of atmosphere, II. 1688
The 3C's of atmosphere, I. 1689
Your biggest investment (Pila loop). 1690
Floor care (Pila loop). 1710
Standards for public schools of Georgia. 3719
Small catering facilities. 3769
- MALABSORPTION SYNDROMES**
Intestinal malabsorption (Slide). 259
Lactose malabsorption in Oklahoma Indians. 2473
Evidence for intestinal malabsorption of iodine in protein-calorie malnutrition. 2636
Nutritional side effects of drugs. 2029
- MALAYS**
Food beliefs affect nutritional status of Malay fisherfolk. 192
- MALNUTRITION**
Alcoholic malnutrition (Slide). 54
Food: proteins for humans. 58
Nutrition: a comprehensive treatise. 83
Disadvantaged children. 94
Child malnutrition and its implications for schools. 113
Hunger, U.S.A. 119
Cosmociogenic malnutrition?--time for a dialogue. 120
Statement of Walter A. Coepton, H.D., President and Chief Executive Officer, Miles Laboratories, Inc., before the Senate Select Committee on Nutrition and Human Needs, February 24, 1971. 124
Dietary protein quality in infants and children - VII. corn-soy-wheat saccharoni. 149
Teaching nutrition. 160
Exploring the need for nutrition education. 174
Focus on nutrition...You can't teach a hungry child. 2. 184
Food for life (Motion picture). 190
Food for life (Videocassette). 199
Help for malnourished children in Latin America. 235
How can we solve malnutrition in the U.S.? 242
How nutrition affects learning and behavior. 243
How nutrition affects the central nervous system. 244
How to diagnose nutritional deficiencies (Slide). 246
Hunger and malnutrition - whose responsibility? 249
Journey into nutrition (Motion picture). 271
Milk and milk products in human nutrition. 273
Encyclopedie moderne de l'hygiene alimentaire. 276
Malnutrition and its social implications. 287
Malnutrition in the United States. 288
Malnutrition, learning, and behavior. 289
Progres in human nutrition; volume I. 291
The ecology of malnutrition in Central and Southeastern Europe. 297
The ecology of malnutrition in five countries of Eastern and Central Europe. 298
The ecology of malnutrition in the French speaking countries of West Africa and Madagascar. 299
The ecology of malnutrition in Northern Africa. 300
Nutrition education and the related management processes. 306
How, how about child day everyday? 373
Nutrition and learning - implications for schools. 384
Nutrition and social dependency. 386
Nutrition for young adults. 400
Food, science, and society. 401
1969-1970 report. 404
Nutrition notes: consumer and food industry equally responsible for poor nutrition. 410
Nutrition: A pre-condition to learning. 419
Man and food. 465
Required: a giant step in nutrition education. 470
Malnutrition - its causation and control. 477
Malnutrition and intestinal parasites. 498
Teenagers and food: their eating habits. 517
Nutrition and intellectual growth in children. 522
Universal school food service and nutrition education: a synopsis. 572
Problems of assessment and alleviation of malnutrition in the United States. 577
We can't separate nutrition from social and biological sciences. 588
Nutrition education in the school food service; challenge, change, and commitment. 592
What influences malnutrition? 595
What school lunch is doing for undernutrition in Baltimore. 599
Attack on starvation. 635
Overcoming world hunger. 652
World food and population problems: Some possible solutions. 669
The case against hunger. 690
Industry's struggle with world malnutrition. 864
The role of industry in meeting the challenge of future food needs. 938
Child spacing as a part of nutrition education programs. 1051
Fortified foods: the next revolution. 1057
Meeting future needs. 1079
Protein from microorganisms. 1923
USB on the hunger front. 1960
CARE strikes back at world's malnutrition. 1979
Does breakfast help? 1989
The lunch bunch study. 2019
Mothcraft Centers combine nutrition and social sciences. 2020
Growth of children from extremely poor families. 2412
The ten-steps nutrition survey: a pediatric perspective. 2419
Malnutrition and hunger in the United States. 2432
Effects of early malnutrition on behavior and learning. 2453
Assessment of biological value of a new corn-soy-wheat noodle through recuperation of Brazilian malnourished children. 2456
Food culture and nutrition quackery. 2469
Highlights of research on nutrition and mental ability. 2492
Hunger U.S.A. revisited. 2504
Nutrition in the 1970's. 2524
Social and cultural factors influencing malnutrition. 2532
Challenge to nutrition education. 2560
A national nutrition policy and program. 2586
Nutrition and world health. 2587
Microbial contamination of the gut: another feature of malnutrition. 2590
Biochemical indices of nutrition reflecting ingestion of a high protein supplement in rural Guatemalan children. 2599
Malnutrition in the Western United States. 2602
How to save babies for two dimes a day. 2605
Deprivation syndrome or protein-calorie malnutrition. 2615
Growth rate, nutrient intake and "soothing" as determinants of malnutrition in disadvantaged children. 2621
The nutritionist caring for malnourished children. 2633
Nutrition, development and social behavior. 2660
Some considerations in the interpretation of psychological data as they related to the effects of malnutrition. 2675
A commentary on hunger and malnutrition today. 2691
Malnutrition and retarded human development. 2705
The ecology of malnutrition in Middle Africa. 2710
The ecology of malnutrition in seven countries of southern Africa and in Portuguese Guinea. 2711
The ecology of malnutrition in eastern Africa and four countries of western Africa. 2712
Human nutrition: its physiological, medical and social aspects; 2713
Endocrine adaptation to malnutrition. 2732
Malnutrition and mental capacity. 2735
Malnutrition, learning and behavior. 2750
The relationship of nutrition to brain development and behavior. 2757
Nutrition perspective in the seventies. 2789
The limitations and dangers of cosmociogenic nutritious foods. 2802
Malnutrition and learning. 2814
Malnutrition, hunger, and behavior; I. Malnutrition and learning. 2815
Malnutrition, hunger, and behavior; II. Hunger, school feeding programs, and behavior. 2816
Nutritional status of people, USA. 2841
Malnutrition U.S.A. 2842
Fortification of cereals with amino acids as a realistic way of dealing with problems of protein malnutrition. 2874
Nutrition--A dimension of education. 2888
Nutrition and learning in preschool children. 2897
Malnutrition, cognitive development, and learning. 2898
Two poverties equal one hunger. 2931
Western Hemisphere Nutrition Congress, 3d., Miami Beach, 1971. 2949
New thoughts on dietary practices. 2950
Nutrition and development. 2957
Effects of nutrition on growth and

SAS-SACHISE RELATIONSHIPS

performance. 2963
 Sarva vitamin A in protein-calorie malnutrition. 2964
 Nutrition and poverty in preschool children. 2965
 School food service. 2970
 Food, science, and society. 2990
 Signs and symptoms. 3461
 Priority of nutrition in national development. 3906
 International conference on nutrition, national development, and planning, Massachusetts Institute of Technology, 1971. 3907
 Log of the executive director: a historic document. 3946
 Convictional commitment: 'child nutrition went leap forward'. 3949
 There will be no hungry children in America. 3969
 Louisville schools encourage plate lunches. 3994
 1969 ranked new era in child nutrition. 3996
 Tools to fight malnutrition. 3997

SAS-SACHISE RELATIONSHIPS
 Is your old kitchen costing you money? 3070
 A practical guide to productivity measurement. 3137
 Production costs: labor-saving equipment vs. non-machine methods. 3750

MANAGEMENT
 Consumer behavior. 16
 Coordinating nutrition education in school, home and community. 130
 Caught leaderless, will a company survive? 771
 Contract clauses: Grievances. 789
 The gourmet galaxy: a food odyssey. 844
 Group work sessions: Listening guide for integrating nutrition education into the program. 845
 Growth through new ventures. 846
 Industrial security management. 848
 Security for business and industry. 849
 Increasing employee productivity and reducing turnover. 861
 Budgeting: key to planning and control. 867
 Appraising managers as manager. 873
 Management functions of school and non school food services. 881
 Management needs better understanding of food service potentials in planning and using efficient food service facilities. 882
 Methods for analyzing operations in school food service. 888
 The more effective school food service supervisor in the larger job. 890
 Motivation and productivity. 892
 A compilation of information on computer applications in nutrition and food science. 911
 Organization and coordination of resources. 913
 Organizing for marketing and new product development. 915
 Panel on characteristics of centralized food service systems. 917
 Purposeful change in school food service programs. 927
 Quality control of food in the school food service. 928
 The numbers game: uses and abuses of managerial statistics. 934
 Review of management functions. 936
 The School Food Service System. 941
 School feeding programs as an aspect of the educational institution -- Panel discussion. 944
 Some factors in building an effective marketing program. 955
 Elements of supervision. 963
 To join or not to join multiemployer bargaining? 979
 The science of housekeeping. 992
 Essentials of managerial finance. 998
 Developmental dialogues. 1067
 The art of listening. 1165
 Procedure for developing, submitting and evaluating individual projects. 1216
 Train 'em or lose 'em. 1267
 Advanced menu planning. 1323
 Biscuit manufacture. 1544
 Sanitary storage and collection of refuse (Motion picture). 1767
 Food for tomorrow; resources, environ-

ment, distribution. 1885
 Mr. Manager, You're fired!. 3071
 Can we evaluate training expenditures? 3073
 Are you management knowledgeable? 3074
 Meaning and problems of planning. 3081
 Managing people without playing God. 3085
 Case studies. 3090
 Concepts of management (cassette audiotapes). 3095
 Developing Negroes for management positions. 3103
 The fundamentals of top management. 3105
 Trends in food service systems, panel discussions. 3109
 Management essentials. 3111
 The management of change: Part 3--Planning and implementing change. 3143
 The management of change: Part 2--Change through behavior modification. 3144
 The management of change: Part 1--Change and the use of power. 3145
 Functions of participative management. 3146
 Job enrichment: Challenge of the 70's. 3149
 Management by Objectives: a critique. 3178
 ITORP. 3182
 Management by Objectives: a consultant's view. 3186
 The art of directing and communicating. 3192
 The control function in the management of school food service. 3193
 Principles of administrative and supervisory management. 3198
 Management by objectives and results. 3200
 Every employee a manager. 3204
 So, we ought to get started on OD. 3215
 Qualitative and quantitative control of food. 3229
 Management by Objectives: a critical view. 3268
 Difficulties of black supervisors. 3272
 Career guidance: think food! (Motion Picture). 3377
 A progressive training approach to Management by Objectives. 3383
 Training and the change agent role model. 3454
 Mismanagement of training programs. 3488
 The communications game. 3560
 English as a second language--a teacher's view. 3599

MANAGEMENT DEVELOPMENT
 Communication - Change. 700
 The practice of general management. 819
 Making cafeterias work. 879
 How professional are you? 1115
 A tool to get people to be relevant. 1265
 Directions '73. 1830
 Professional management. 3062
 Mr. Manager, You're fired!. 3071
 Guidelines for flexible use of variable manpower system offers new approach to labor cost control; requires minimum management attention. 3087
 Management development: What is it? Who does it? 3088
 "be-attitude": integrity (Pamphlet/record). 3089
 Tools and skills of management (cassette audiotapes). 3093
 Getting change through communications (cassette audiotapes). 3094
 Concepts of management (cassette audiotapes). 3095
 Communications in management (cassette audiotapes). 3096
 Developing Negroes for management positions. 3103
 The fundamentals of top management. 3105
 Developing managers--an integral part of the management process. 3107
 Management by objectives can work. 3133
 The management of change: Part 3--Planning and implementing change. 3143
 The management of change: Part 2--Change through behavior modification. 3144

The management of change: Part 1--Change and the use of power. 3145
 There is such information available on how to manage employees, but many management people ignore it and have increasingly serious employee problems. 3163
 Putting management theories to work. 3172
 Identifying and developing women for management positions. 3195
 The new psychology of success. 3212
 So, we ought to get started on OD. 3215
 Saga's management odyssey. 3242
 A situational change typology. 3269
 Difficulties of black supervisors. 3272
 Why hasn't management development worked? 3280
 Closing the confidence gap. 3296
 Supervisor status and training. 3317
 Management games as teaching devices. 3340
 Management development: the need for an eclectic approach: part I--classroom based systems. 3360
 Management development: the need for an eclectic approach: part II--job-based systems. 3361
 A progressive training approach to Management by Objectives. 3383
 Using public seminars and institutes. 3390
 The role of women in training and development. 3398
 The case observational method: a new training technique. 3402
 Schools are becoming increasingly valuable source of food service personnel, but time and money are needed before potential is reached. 3404
 Management training using telelectures. 3408
 Using file in management development. 3409
 A new dimension in management training: A Video-Audio-Participative (VAP) system. 3415
 Problems in determining training needs in an organization. 3416
 Training for leadership. 3436
 Four case studies you can use in management development. 3438
 Training and the change agent role model. 3454
 A total training concept for management and technical training and development. 3460
 Management training what every foodservice director and dietitian needs. 3464
 Management training index. 3465
 The career development workshop. 3470
 Teaching managers to manage. 3487
 Developing human resources. 3493
 People, evaluation and achievement. 3506
 Training by objectives. 3508
 Leadership development for public service. 3514
 Training: key to realistic performance appraisals. 3520
 The communication inventory: a device for training and development. 3529
 A philosophy of training...Revisited. 3537
 Results-oriented training designs. 3566
 The emperor's clothes. 3568
 One-to-one training of top management. 3594
 Introduction of on-the-job management development. 3602
 Training programs in nutrition: Telling it like it is. 3816
 Business and professional speaking. 4170

MANAGEMENT EDUCATION
 Guide to foodservice management. 776
 Creativity in education and management. 799
 Dynamics of motivation. 805
 Management of food service. 820
 Principles of management. 872
 The more effective school food service supervisor in the larger job. 890
 A review: how supervisor's expectations affect trainee performance. 937
 Developmental dialogues. 1067
 Education for dietetics: the In-Basket Technique. 1077

The first year of a coordinated undergraduate program in food system management. 1091
 How professional are you? 1115
 How to brief people. 1116
 Human relations training - new value from a managed technique. 1121
 A partnership in evaluation - a case study in evaluation of a managerial training program. 1211
 Schooling the food service executives of tomorrow. 1230
 A tool to get people to be relevant. 1265
 Training takes Frisch a growing Big Boy. 1270
 Miscellaneous small equipment (Pila loop). 1610
 Management by objectives: the task unit. 3061
 Professional management. 3062
 Quality in work: human resources development--a key to productivity. 3067
 Management development: What is it? Who does it? 3088
 "be-attitude": integrity (Filastrip-record). 3099
 Tools and skills of management (cassette audiotapes). 3093
 Getting change through communications (cassette audiotape). 3094
 Concepts of management (cassette audiotapes). 3095
 Communications in management (cassette audiotapes). 3096
 Developing Negroes for management positions. 3103
 The fundamentals of top management. 3105
 Developing managers--an integral part of the management process. 3107
 Management essentials. 3111
 Principles of personnel management. 3119
 Management by objectives can work. 3133
 The art of hugging (or how to get the job done). 3135
 There is such information available on how to manage employees, but many management people ignore it and have increasingly serious employee problems. 3163
 Dimensions of administrative management. 3177
 Principles of administrative and supervisory management. 3198
 Management by objectives and results. 3200
 The people dimension. 3217
 Managing creatively. 3227
 Saga's management odyssey. 3242
 Guide to managing people. 3279
 Why hasn't management development worked? 3280
 Motivation training manual. 3284
 Guidelines for hospitality education in junior colleges: a manual for the establishment of programs for careers in the hotel-motel, restaurant, and institutional industries. 3297
 Supervisor status and training. 3317
 Management games as teaching devices. 3340
 Management development: the need for an eclectic approach: part I--classroom based systems. 3360
 Management development: the need for an eclectic approach: part II--job-based systems. 3361
 Involvement techniques for manager training. 3368
 A progression training approach to Management by Objectives. 3383
 Using public seminars and institutes. 3390
 The case observational method: a new training technique. 3402
 Schools are becoming increasingly valuable source of food service personnel, but time and money are needed before potential is reached. 3404
 Management training using telelectures. 3408
 A new dimension in management training: A Video-Audio-Participative (VAP) system. 3415
 Problems in determining training needs in an organization. 3416
 A prototype program for training work supervisors as employee counselors. 3430

IPHA launches foodservice scholarships. 3432
 Training for leadership. 3436
 Developing women managers. 3446
 A total training concept for management and technical training and development. 3460
 Management training that every foodservice director and dietitian needs. 3464
 Management training index. 3465
 The career development workshop. 3470
 Teaching managers to manage. 3487
 Management services: a training guide for out-of-school youth and adults. 3500
 Training by objectives. 3508
 Participation--prove it works. 3511
 Leadership development for public service. 3514
 Metric conversion: the training colossus of the Seventies. 3519
 Training: key to realistic performance appraisals. 3520
 The communication inventory: a device for training and development. 3529
 Education --A dimension of management. 3532
 A philosophy of training...Revisited. 3537
 Attitude vs behavior. 3559
 Can you trouble-shoot this lesson plan? 3562
 The emperor's clothes. 3568
 One-to-one training of top management. 3594
 Introduction of on-the-job management development. 3602
 Training programs in sanitation: Telling it like it is. 3816
 Business and professional speaking. 4170
MANAGEMENT GAMES
 Problem solving and conflict resolution. 925
 Management games as teaching devices. 3340
 Involvement techniques for manager training. 3368
 The name of the game...Is simulation. 3513
MANAGEMENT PHILOSOPHIES
 Managing people without playing God. 3085
 Concepts of management (cassette audiotape). 3095
 The challenge of modern supervision. 3097
 Management by objectives can work. 3133
 Putting management theories to work. 3172
 Management by Objectives: a critique. 3178
 Management by Objectives: a consultant's view. 3186
 The new psychology of success. 3212
 Motivation in action. 3219
 Management by Objectives: a critical view. 3268
 A situational change typology. 3269
 A philosophy of training...Revisited. 3537
MANAGEMENT SYSTEMS
 A system--What it is and what it does. (Part 2). 975
 Developing managers--an integral part of the management process. 3107
 Management by objectives can work. 3133
 Putting management theories to work. 3172
 Participation--prove it works. 3511
MANPOWER NEEDS
 Manpower needs in the nursing home industry. 3189
 Difficulties of black supervisors. 3272
 A study of career ladders and manpower development for non-management personnel in the food service industry. 3364
 An evaluation of manpower training needs in the hotel-restaurant industry on Kauai, 1968, with recommendations on programs, sources of students, instructors, and funds. 3458
 Personnel training and employment needs of hospital food services in Tennessee. 3515
 Manpower research visibility. 3526
 The dietetic profession--a manpower survey. 4120

MANUALS
 Modern food analysis. 232
 Milk and milk products in human nutrition. 273
 Laboratory handbook of methods of food analysis. 277
 The chemical analysis of foods. 447
 Baker boy manual; a guidebook for your retail operation. 862
 Associates of Look's hand book. 876
 Principles of public accounting. 987
 Examiner's manual for the tests of general educational development. 1019
 Techniques of main dish preparation. 1139
 Introductory foods. 1164
 Special food service program for children, summer program. 1285
 Standards, principles, and techniques in quantity food production. 1458
 A handbook on quantity food management. 1512
 Practical baking. 1517
 Practical food microbiology and technology. 1962
 University of Colorado Libraries progressed textbook. 2218
 Methods in food analysis. 2654
 Motivation training manual. 3284
 Manual of operation for vocational home economics program in job training in high schools. 3509
 Training manual: special summer food service program. 4006
MANUSCRIPTS
 Sanitation and learning. 2814
MANUFACTURE
 Fatty acids in newer brands of margarine. 179
 Use of lowfat dairy spread in sodium white sauce and plain white frosting. 1530
MARKETING
 Flavor secrets from foreign lands: West Africa. 4051
MARKETING
 Consumer behavior. 16
 FF industry must gain consumers' confidence in nutrition values. 18
 Food retailers help teach food buying. 21
 This is USDA's Consumer & Marketing Service. 37
 Lectures. 43
 What the consumer expects of quality assurance. 45
 How the fresh fruit and vegetable marketing system contrasts with the optimum nutrition. 570
 The perfect prune: a 1970 market report. 654
 Dry onions. 666
 Confusing laws complicate marketing picture for new products. 679
 Two nutritional labeling systems. 721
 The "captive" employee unshackled. 749
 Changes in food wholesaling. 773
 Comparison of cost structures of food stores and eating and drinking places. 783
 Consumer considerations: deep-fried foods. 787
 Consumer rate frozen cuts equal to fresh meat in flavor, juiciness. 788
 Engineered foods--The place for oilseed proteins. 809
 FF per capita consumption hits 72.9 lbs. a year. 815
 FF service companies vie for share of \$ billion school lunch program. 816
 Food service management: A distributive education manual. 824
 Franchising in perspective. 830
 Fresh beef ads and product names. 831
 Calling determines potato popularity. 833
 Gallup survey - a case for vegetable variety. 840
 Growth through new ventures. 846
 Industry's struggle with world sanitation. 844
 Organizing for marketing and new product development. 915
 Positioning creative touch - a new way to flavor foods. 923
 Retail frozen food sales by state. 935
 School lunch program becomes big factor for frozen meat fire. 949
 Some factors in building an effective marketing program. 955
 Marketing in action for hotels, motels, restaurants. 967



BABYLAAD

Teenager - the marketer's dilemma. 977
 Venturing into the '70's. 994
 Still advance testing rades and product
 risks? 1000
 Young America dines out: how youth
 voted in '72. 1005
 Food service selling. 1260
 Contemporary meal management. 1343
 Menu design - merchandising and market-
 ing. 1358
 Food service managers locate FF savily:
 it's making a choice that's difficult.
 1426
 The great American meal mix. 1439
 Success & subparities - new life for
 jaded menus. 1443
 Process products increase FF value by
 selling a convenience concept. 1487
 Varieties potatoe increases menu vari-
 ety, while low cost augments profit
 margin. 1536
 What systems built: favored fare of
 '72. 1541
 Public health aspects of poultry process-
 ing (Notion pictures). 1759
 The \$130 billion food assembly line
 (Pilsstrip). 1789
 Are U.S. dairymen overlooking potential
 of frozen silk concentrated market?
 1793
 Components versus meals. 1808
 Convenience isn't enough in foods for
 the '70's. 1812
 Development and market evaluation of a
 tropical fruit product for a nutritive
 breakfast. 1827
 Extruded snack attached to nutritional
 needs, and marketed to school age con-
 sumers. 1843
 Frozen, precooked rice shapes suitable
 for all markets. 1862
 Further processed, precooked frozen
 meats growing at better than 20% annu-
 ally. 1863
 The economics of food processing. 1866
 Independent bakery pros' menu advan-
 tage of nutritional enrichment. 1869
 Introduction of OJ-related products
 strikes new sour notes in industry.
 1872
 The astric question - expect new pack-
 ages, trends shifts. 1880
 Microfragrances. 1881
 The new foods and the markets that need
 them. 1889
 Opinions and fill of containers. 1906
 Planning: that's how to develop a new
 package for a new product. 1911
 Facilitating a product for the special
 market. 1913
 Processes and potential markets for
 instant bean powders. 1918
 Sophisticated technology for the school
 market. 1937
 The Sacramento system: commodity compa-
 tibility. 2050
 The Federal School Lunch and Special
 Milk Program in Tennessee. 2075
 What was the Rutgers study? 2100
 The IFPA encyclopedia of the foodserv-
 ices industry. 2243
 Selected research abstracts of publish-
 ed and unpublished reports pertaining
 to the food services industry. 2279
 Food beverage industries: a bibliogra-
 phy and guidebook. 2294
 Side specs ensure quality, lower costs.
 2302
 Handling, transportation, and storage
 of fruits and frozen-ables. 2345
 You and your frozen-food distributor.
 2365
 The greengrocer. 2370
 Food prices (Feb. 1973). 2379
 What's behind rising food costs? 2406
 40 points to ponder about the customer
 of the future. 2410
 Food: the story of a peanut butter
 sandwich (Notion pictures). 2488
 How to via the grocery game. 2776
 A Right to Survive. 2885
 Foods. 2923
 World food resources. 2973
 Problems and prejudices encountered in
 introducing new foods in developing
 countries. 2977
 Will you or prophet? See us get into
 this self-imposed economic blockade and
 how can we get out of it? 2985
 In praise of lunch (Pilsstrip). 2986
 Food labeling and the marketing of
 nutrition. 3010

Egg grades: a matter of quality (Notion
 Pictures). 3048
 Equate current marketing problems with
 new product support-matrix. 3092
 When, why and how of concept testing.
 3099
 Pitting menus to the school market.
 3102
 College foodservice. 3110
 Frozen foods in food services. 3118
 Menu management. 3173
 Productivity in the food industry: a
 preliminary study of problems & opportu-
 nities. 3205
 Panelists point the way for greater use
 of frozen products by food services
 operators. 3222
 Growth of health food meals in the
 super market. 3256
 Two views: Getting into school lunch.
 3274
 Marketing, business, and office special-
 lists. 3593
 You can do something about rising food
 costs. 3610
 Food product packaging and marketing.
 3837
 Progress not 'revolution,' is watchword
 in retail FF packaging. 3856
 Eric creates--peaches-and-cream candy.
 3861
 Gator Go--high energy dairy beverage
 starts with low fat milk. 3866
 Novel gel system, citrus yield ready-
 to-eat products. 3868
 New foods from the sea. 3888
 Para-food market basket statistics
 (Aug. 1973). 4133
 Food prices (Aug. 1973). 4134
 Food prices (Nov. 1973). 4135
 1973-74 school foodservice market ac-
 tion report & who's who directory. 4147
 Supply and utilization (Feb. 1973).
 4169
 The encyclopedia of food. 4184

BABYLAAD

A guide to food progress in Montgomery
 County. 2027
 A guide to food progress in Montgomery
 County, Maryland. 4139
 Study of literature and information
 methods within the Maryland cooperative
 extension services. 4153

BASS BEMIA

Science and the consumer. 2395
 The perfect environment for nonsense.
 2407
 Nutrition education in school lunch.
 2523
 Education of the public for successful
 lactation. 2645
 Sound motion picture projectors or,
 will television kill the novice? 3374
 Correspondence study: a review for
 trainers. 3533
 International festivity flavor attri-
 tion. 3901
 Food industry sourcebook for communi-
 cation. 4155

MASSACHUSETTS

Nutritional literacy of high school
 students. 422
 Food systems are providing hot lunches
 for Massachusetts school children.
 1427
 The Massachusetts school lunch nutri-
 tional study. 2023
 The dynamics of community commitment.
 3924

NATHANIAL DEVELOPMENT

Application of a three-stage systems
 approach model for producing career
 awareness materials. 1027
 Easy silk screen stencils. 1075
 Exploring local resources. 1087
 A planning grant for the establishment
 of a center for the development of home
 economics instructional materials.
 3335

NATHANIAL AND CHILD HEALTH

Mothercraft centers. 2674
 Nutrition in Starvation and Infant War-
 ring Care, A short course. 2904
 Promoting the health of mothers and
 children, FY 1972. 2918
 Use of ancillary health personnel in
 national and child health projects.
 3472

NATHANIALS
 Rath workbook - food service/lodging.
 1064
 Commercial foods. 1175

Quantity food preparation: A suggested
 guide. 1293

NATURATION

A comparison of human development with
 psychological development in T-groups.
 3603

NUTRITIONAL ANALYSIS

Models for control of nutritive content
 of menus planned by computer. 1346
 Nutritional frequency and nutrient utiliza-
 tion. 2703

NUTRITION

Alexander's breakfast secret (Pilsstrip-
 ip). 55
 Breakfast and the bright life (Pilsstrip-
 ip/Riscard). 98
 Breakfast: 4-4-3-2 way (Show 'N Tell).
 99
 Centralized food supplies. 110
 Dietary habits and food consumption
 patterns of teenage families. 146
 Doing great things (Notion pictures).
 154
 Exercise, dietary intake, and body
 composition. 170
 Feeding children. 181
 Food habits of low-income children in
 northern New York. 201
 Frequency of feeding, weight reduction,
 and body composition. 214
 Several factors affecting college cede's
 food preferences, habits, and intake.
 222
 Good food works for you (Show 'N Tell).
 226
 Implications of changing food habits
 for nutrition educators. 251
 Metabolic effects of meal frequency on
 normal young men. 304
 Nutritional programs for senior citizens.
 414

Nutrition to assist the human needs of
 older Americans. 416
 Observations on the use of a supplement-
 al beverage. 435
 Guide to foodservice management. 776
 Gallup counts the calorie counters.
 832
 Contemporary meal management. 1343
 Nutrient intake of college students
 under two systems of board charges--a
 in cents vs. Contract. 2501
 Metabolic consequences of feeding freq-
 uency in man. 2546
 Nutritional knowledge of mothers and
 children. 2548
 Food guides--where do we go from here?
 2623
 The paradox of teen-age nutrition.
 2693
 A study of pupil breakfast habits and
 behavioral patterns in certain Louisi-
 ana elementary schools following imple-
 mentation of the National Breakfast
 Program. 2798
 Menu planning. 3607
 Site handbook: special summer program
 for children. 4008
 Food and eating practices of teen-agers.
 4145

NUTRITION
 Meal planning for young children: New
 ideas for building little appetites.
 2583
 Understanding food. 2679
 Cochran call the signals. 2704
 A girl and her figers and you. 2745
 Your food--choice or choice? 2746
 Meals and snacks to watch your need.
 2747

The wonderful world of freshness (Pils-
 strip/Cassette tape). 2921
 Tasty rummy (Menu). 3306
 Our friends in a story. 3353
 Preparing our noon lunch at home alone.
 3354
 Community helpers. 3355
 Think nutrition (poster). 3386
 The visiting combination. 3563
 Two off-line computer assisted nutrient
 standard menu planning techniques.
 3606
 Food fundamentals. 3664
 Fork in family assist. 3696
 Recipes for imaginative low-cost meals.
 4025
 Cooking with understanding. 4079
 Quantity recipes for child care cen-
 ters. 4104

NUTRITION
 Meal planning for young children: New
 ideas for building little appetites.
 2583
 Understanding food. 2679
 Cochran call the signals. 2704
 A girl and her figers and you. 2745
 Your food--choice or choice? 2746
 Meals and snacks to watch your need.
 2747

NUTRITION
 Meal planning for young children: New
 ideas for building little appetites.
 2583
 Understanding food. 2679
 Cochran call the signals. 2704
 A girl and her figers and you. 2745
 Your food--choice or choice? 2746
 Meals and snacks to watch your need.
 2747

The wonderful world of freshness (Pils-
 strip/Cassette tape). 2921
 Tasty rummy (Menu). 3306
 Our friends in a story. 3353
 Preparing our noon lunch at home alone.
 3354
 Community helpers. 3355
 Think nutrition (poster). 3386
 The visiting combination. 3563
 Two off-line computer assisted nutrient
 standard menu planning techniques.
 3606
 Food fundamentals. 3664
 Fork in family assist. 3696
 Recipes for imaginative low-cost meals.
 4025
 Cooking with understanding. 4079
 Quantity recipes for child care cen-
 ters. 4104

NUTRITION
 Meal planning for young children: New
 ideas for building little appetites.
 2583
 Understanding food. 2679
 Cochran call the signals. 2704
 A girl and her figers and you. 2745
 Your food--choice or choice? 2746
 Meals and snacks to watch your need.
 2747

The wonderful world of freshness (Pils-
 strip/Cassette tape). 2921
 Tasty rummy (Menu). 3306
 Our friends in a story. 3353
 Preparing our noon lunch at home alone.
 3354
 Community helpers. 3355
 Think nutrition (poster). 3386
 The visiting combination. 3563
 Two off-line computer assisted nutrient
 standard menu planning techniques.
 3606
 Food fundamentals. 3664
 Fork in family assist. 3696
 Recipes for imaginative low-cost meals.
 4025
 Cooking with understanding. 4079
 Quantity recipes for child care cen-
 ters. 4104

NUTRITION
 Meal planning for young children: New
 ideas for building little appetites.
 2583
 Understanding food. 2679
 Cochran call the signals. 2704
 A girl and her figers and you. 2745
 Your food--choice or choice? 2746
 Meals and snacks to watch your need.
 2747

The wonderful world of freshness (Pils-
 strip/Cassette tape). 2921
 Tasty rummy (Menu). 3306
 Our friends in a story. 3353
 Preparing our noon lunch at home alone.
 3354
 Community helpers. 3355
 Think nutrition (poster). 3386
 The visiting combination. 3563
 Two off-line computer assisted nutrient
 standard menu planning techniques.
 3606
 Food fundamentals. 3664
 Fork in family assist. 3696
 Recipes for imaginative low-cost meals.
 4025
 Cooking with understanding. 4079
 Quantity recipes for child care cen-
 ters. 4104

NUTRITION
 Meal planning for young children: New
 ideas for building little appetites.
 2583
 Understanding food. 2679
 Cochran call the signals. 2704
 A girl and her figers and you. 2745
 Your food--choice or choice? 2746
 Meals and snacks to watch your need.
 2747

MEAT PLANS

The collaga scene: Change in channels. 3100
Profiling the collaga market. 3262

MEALS ON WHEELS

Meals on wheels in a Calgary. 2025
A guide to food programs in Montgomery County. 2027
Symposium: Nutrition and aging. 2934
How to keep meals-on-wheels food hot. 3652
Meals delivered meals for older Americans. 3914
Guidelines for Meals-on-Wheels and congregational meals for the elderly. 3925
What's being done about malnutrition and hunger? 3950
A guide to food programs in Montgomery County, Maryland. 4139

MEALS PER DAY

Senior food services in Portland. 2072

MEASUREMENT

Quality assurance--Today & tomorrow. 33
The calories versus the meals. 104
Practical properties of carbohydrates. 218
Measuring the color of foods. 303
The status of nutrition in the United States. 502
Tuna. 530
Poultry fare. 542
Problems of measurement and alleviation of malnutrition in the United States. 577
Computer program estimates bacterial densities by areas of most probable numbers. 784
Food training facilities. 1142
Commercial foods. 1175
Sas learns about the use of measurement in cooking. 1238
Food for 50. 1429
Techniques of food measurement (Notia pictura). 1518
Automated determination of protein-nitrogen in foods. 1795
The measurement of meat color. 1877
The metric system - expect new packages, trade shifts. 1880
Quality evaluation of canned and frozen-dried apples. 1925
Conversion factors and weights and measures for agricultural commodities and their products. 2282
Two ways to get lean milk for your dairy: Shortlight milk cartons found in Delaware; then a gallon isn't a gallon. 2383
Milk the magnificent (Slides). 2420
The Standard Obesity and Nutritional Index (SOINI). 2468
An anthropometry in nutritional assessment: a program for rapid calculation of muscle circumference and cross-sectional areas and fat areas. 2596
Height and weight of children: socioeconomic status, United States. 2601
Inaccuracies in measurement of dried milk. 2953
A practical guide to productivity measurement. 3137
Measurement and evaluation, 1966-67 (p. 1, 89-10, title I). 3312
Training needs assessment and training program evaluation. 3453
Evaluation in the teaching of home economics. 3462
Metric: year schools will be teaching it and you'll be living it--very, very soon. 3480
Supervisory training can be measured "objectively" on the job. 3488
Metric conversion: the training consequences of the Seventies. 3519
On-the-job performance following an experimental training program for food service personnel. 3544
Measuring and serving--cooking (Pila loop). 3655
Meat conversion. 3661
Meat measurement. 3662
Think metric: It's simple. 3673
Meats that quarter-pounder a 0.11325 kilograms. 3689
English-metric conversion calculator. 3697
Food buying guide for type A school lunches. 4209

MEAT

The cost of meats and meat alternatives. 12
Meat purchasing (Pila loop). 26
Inspection, labeling, and care of meat and poultry. 38
Advances in food research; volume 18. 51
Basic values in nutrition; part I: milk and meat group (Transparasciss). 78
Beef cooking rates and losses - effect on fat content. 84
Food purchasing practices of young families. 207
Halligan stew: The great nutrition team (Hstia pictura). 323
Halligan stew: the great nutrition team (Vidocassetts). 326
On-target meals: action for health (Pilatrip). 442
Thiamin content and retention in venison. 524
Thiamin and riboflavin retention in cooked variety meats. 525
Time-temperature and time-weight losses in veal roasts. 526
The sciences of meat and meat products. 656
A sensational sausage system that sells. 659
Trends in the U.S. meat economy. 664
Labeling standards and some uses of meat analogs in new meat products. 694
Meat evaluation handbook. 698
Standards for meat & poultry products. 731
Consumers rate frozen cuts equal to fresh meat in flavor, juiciness. 788
School lunch program becomes big factor for frozen meat firm. 949
Consumption 3 & 2. 1276
Maximizing pre-portioned meats. 1345
Better school lunches in Oklahoma. 1351
Quantity cooking and food preparation. 1377
Beef: some answers. 1386
Food study annual. 1398
Effect of temperature and cut on quality of pork roast. 1416
Ground beef: passport to far-away eating (Pilatrip). 1440
New foods for the fry kettles. 1473
Whats and whys of cup-can. 1542
The chemistry of meat color. 1804
Further processed, precooked frozen meats growing at better than 20% annually. 1863
The assessment of meat color. 1877
Meat pattis chosen first product to gain nutritional, textural advantages of new protein fiber. 1878
Palatability of a specialty meat item prepared by infrared cooking. 1907
Palatability of meat after low temperature roasting and frozen storage. 1908
Protein concentrates and cellulose as additives in meat loaves. 1922
Protein products: analysis of favorite food items. 1924
A revolution in meat roasting. 1928
Business in food processing and products, 1972. 1966
'Quality first' at Texas A&M. 2298
Purchasing. 2310
Using storage in food service establishments. 2323
Purchasing beef for food service establishments. 2327
Meat purchasing. 2329
Meat buyer's guide to portion control meat cuts. 2330
Meat buyer's guide to standardized meat cuts. 2331
Buy to buy for school lunch. 2334
Textured vegetable protein, fish protein concentrates, and microcrystalline cellulose as extenders in meat loaves. 2335
Toward the new. 2353
Buy to be a wise shopper; some meat for your money (show 'a tall). 2403
Sowing the wind. 2404
The future: Don't cry over spilt milk--let them eat strawberry shortcake. 2982
In praise of lamb (Pilatrip). 2986
But not this flesh. 2999
The world: Marketing America's corn-fed beef for imported extravaganzas. 3003
Shopping with Carnos for the meat group (Slides). 3541
Can you beat the high cost of meat?

MEAT

Control year meat prices with portion-controlled meats. 3612
Cutting the cost of meat: The old way still work... 3637
The ABC's of portioned meats. 3683
Fruits & meats: a very civilized combination. 3688
Pork in family meals. 3696
Quality control: consider temperature sensors. 3809
Imitation meats and meat flavorings: food for the future. 3853
Bacon leaves. 4028
Variety meats. 4105
Meatfacts 73: a statistical summary about America's large-stuffed industry. 4118
The arithmetic behind portioned meats. 4189
Buy to buy, store, prepare beef: 101 meat cuts (Slides). 4200
Pruning meat and fish in the home. 4205

MEAT ALTERNATIVES
If you don't eat meat what do you eat? 2880
Imitation meats and meat flavorings: food for the future. 3853

MEAT BY-PRODUCTS
Institutional meat purchase specifications for edible by-products--series 700. 739

MEAT CUTS
Buy to be a wise shopper; some meat for your money (show 'a tall). 2403
In praise of lamb (Pilatrip). 2986
New saw blade system accelerates portion control. 3745
Buy to buy, store, prepare beef: 101 meat cuts (Slides). 4200

MEAT DELIVERY
Institutional meat purchase specifications. 734

MEAT GRADES
Institutional meat purchase specifications. 734

MEAT LEAVES
Bacon leaves. 4028

MEAT PACKAGING
Institutional meat purchase specifications. 734
The arithmetic behind portioned meats. 4189

MEAT PRODUCTS
Institutional meat purchase specifications for portion-cut meat products--series 1000. 735

MEAT SPECIFICATIONS
Labeling standards and some uses of meat analogs in new meat products. 694
Institutional meat purchase specifications for fresh pork--series 400. 733
Institutional meat purchase specifications. 734
Institutional meat purchase specifications for portion-cut meat products--series 1000. 735
Institutional meat purchase specifications for sausage products--series 800. 736
Institutional meat purchase specifications for fresh beef--series 100. 737
Institutional meat purchase specifications for fresh lamb and mutton--series 200. 738
Institutional meat purchase specifications for edible by-products--series 700. 739
Institutional meat purchase specifications for cured, dried, and smoked beef products--series 600. 740
Institutional meat purchase specifications for cured, dried, and smoked, and fully cooked pork products--series 500. 741
Institutional meat purchase specifications for fresh veal and calf--series 300. 742

MEAT SUBSTITUTES
Textured foods and allied products. 3846
Imitation meats and meat flavorings: food for the future. 3853
Consciousness dinner with textured vegetable protein as a meat substitute gets positive consumer reaction. 3877
Soyburger: it looks like a hamburger, but... 3885
Buy! Maybe it's time you tried meatless dishes. 4074
The story behind Orville's fabulous

MEDIA SELECTION

- malacourse cookbook. 4100
- MEDIA SELECTION**
- Criteria for the selection of records, filmstrips and films for young children. 1065
- Getting the most for your media dollar. 1. 1107
- Getting the most for your media dollar. 2. 1108
- Nutrition education through the mass media in Korea. 1194
- Potential uses of mass media in nutrition programs. 3467
- MEDICAL EDUCATION**
- Conference on guidelines for nutritional education in medical schools and postdoctoral training programs, June 25-27, 1972. 1023
- Innovations in nutrition education: progress and methods. 1125
- Nutrition education of physicians - five commentaries. 1192
- Teaching nutrition in the medical school. 1255
- Nutrition education in U.S. Medical schools. 2944
- Nutrition teaching in medical schools. 3304
- MEDICAL EXAMINATIONS**
- Health appraisal of school children. 2541
- MEDICAL FACTORS**
- Diet and coronary heart disease. 2430
- Iron deficiency in the United States. 2434
- Intestinal response to the body's requirement for iron. 2519
- Disaccharida intolerance. 2522
- Hereditary galactosemia. 2603
- Background information on lactose and milk intolerance. 2760
- Metabolic demands as a factor in weight control. 2799
- Folate deficiency and oral contraceptives. 2882
- Metabolism and caloric value of alcohol. 2946
- A bookshelf on foods and nutrition. 4123
- MEDICAL SCHOOLS**
- Nutrition education in U.S. Medical Schools. 2944
- Nutrition teaching in medical schools. 3304
- MEDICAL SERVICES**
- Nutrition and intellectual growth in children. 522
- The training of ancillary staff in hospitals. 1242
- Nutrition services in child health programs. 2036
- Summer program offer 'three squares'. 2073
- Nutrition and the public health. 2682
- MEDICAL STUDENTS**
- Dietary surveys on school children and medical students. 2826
- MEDICINE**
- Nutrition in the 1970's. 2524
- METHODS**
- The small meeting planner. 3567
- Conference summary and closing remarks. 3935
- MEALS**
- The ancient meal pops up modern menus. 623
- MENTAL DEVELOPMENT**
- Disadvantaged children. 94
- Malnutrition, learning, and behavior. 289
- Progress in human nutrition; volume I. 291
- Food for you. 302
- Nutrition and learning - implications for schools. 384
- 1969-1970 report. 404
- Nutrition and intellectual growth in children. 522
- Nutrition education in the school food service: challenge, change, and commitment. 592
- The case against hunger. 690
- Highlights of research on nutrition and mental ability. 2492
- The long-term consequences of protein-calorie malnutrition. 2516
- Some considerations in the interpretation of psychological data as they related to the effects of malnutrition. 2675
- Nutrition and mentality. 2701
- Malnutrition and mental capacity. 2735
- Nutrition and learning in preschool children. 2897
- Malnutrition, cognitive development, and learning. 2898
- Iron deficiency anemia and scholastic achievement in young adolescents. 2942
- Nutrition and development. 2957
- Effects of nutrition on growth and performance. 2963
- Psychology for effective teaching. 3449
- It's OK, you're OK. 4141
- MENTAL DISORDERS**
- The dramatic story of PKU. 155
- Food and nutrition education for mentally disturbed women. 191
- Malnutrition and its social implications. 287
- MENTAL HEALTH**
- Basic concepts of aging--a programmed annual. 2821
- MENTAL RETARDATION**
- Feeding children. 181
- Focus on nutrition...You can't teach a hungry child. 2. 184
- Nutrition and handicapped children. 381
- Nutrition for young minds. 400
- 93¢ a day. 1010
- All benefit from handicaps' training. 1014
- Innovations in nutrition education: program and methods. 1125
- Satisfying the students' appetites and needs. 1228
- Training the handicapped. 1273
- Tom Parley's impossible dream. 2078
- Maternal and fetal fuel homeostasis in human pregnancy. 2556
- Malnutrition and mental capacity. 2735
- The development of a project for educable mentally retarded children to receive vocational training in food service. 3334
- To develop work evaluation and work training techniques designed to facilitate the entry of mildly mentally retarded into service occupations: final project report. 3419
- Preparing the mentally retarded in the areas of food preparation and service. 3471
- Developing a work-experience program for slow learning youth: a report of a three year extension and improvement project. 3477
- Nutrition and mental retardation. 4167
- MENTALLY HANDICAPPED**
- Malnutrition and retarded human development. 2705
- The development of a project for educable mentally retarded children to receive vocational training in food service. 3334
- To develop work evaluation and work training techniques designed to facilitate the entry of mildly mentally retarded into service occupations: final project report. 3419
- Preparing the mentally retarded in the areas of food preparation and service. 3471
- Developing a work-experience program for slow learning youth: a report of a three year extension and improvement project. 3477
- Lunch-is the teacher. 3911
- MEAT SERVICE**
- Meal requirements for lunch program offer flexibility. 697
- Patrons speak out on menu presentations. 918
- Menu design - merchandising and marketing. 1358
- Special atmosphere II: country/Colonial themes. 1545
- Special atmosphere themes for foodservice. 3777
- MENU PLANNING**
- Nutrition and physical fitness. 97
- Puerto Rican foods and traditions. 126
- Nutrition and elementary food science. 292
- Nutrition source book. 341
- Basic nutrition and menu planning. 370
- Obesity 405
- On-target meals: action for health (Filmstrip). 442
- Basic nutrition and diet therapy. 476
- The school lunch - a component of educational programs. 481
- Introduction to foods and nutrition. 503
- Food selection for good nutrition in group feeding. 541
- Food for groups of young children cared for during the day. 546
- Nutrition: Between eating for a Head Start. 551
- Leader's handbook for a nutrition and food course. 555
- The world of food. 643
- Food service manual for health care institutions. 757
- Guide to foodservice management. 776
- Colorado school lunch handbook. 778
- Convenience food systems: vote "yes" on a convenience foods system? 794
- Management manual, type A lunch. 869
- A compilation of information on computer applications in nutrition and food science. 911
- School food service: twelve trends you should track. 948
- How to manage a restaurant or institutional food service. 969
- Food service in industry and institutions. 970
- Food service for the Army and Air Force. 973
- A guide to nutrition and food service for staying homes and homes for the aged. 986
- School and institutional lunchroom management. 996
- Food service in institutions. 997
- School food service management development program: Manual, advanced course. 1001
- Wise up--go modern--cut out a la carte and cut costs. 1002
- Introduction to professional food service. 1053
- Pilot feeds. 1066
- Food selection and service (Transparencies). 1101
- Cooking for food managers--a laboratory text. 1110
- School feed service management. 1131
- School food service management. 1132
- Menu planning for school lunch, August 11-14, 1969: Teacher's guide. 1172
- New professionals to the rescue. 1179
- Guide for training school lunch personnel. 1181
- An overview of school feed service. 1186
- Oklahoma school lunch handbook. 1200
- Management I. 1201
- Basic menu planning: Instructor's guide. 1207
- Basic menu planning: Student workbook. 1208
- Food service supervisor-school lunch manager. 1274
- ConnHearyman 3 & 2. 1276
- Meal planning. 1282
- Cook: a suggested guide for a training course. 1290
- School food service management development program: Manual, intermediate course. 1313
- Add 'canned' imagination to school lunches. 1319
- Application of linear programming to menu planning by computer. 1320
- Volume feeding menu selector. 1321
- Breakfast the convenient way. 1322
- Advanced menu planning. 1323
- Beginning menu planning. 1324
- The care and feeding of hot entrees. 1325
- Changing patterns in foodservice. 1326
- Choices in our menus. 1327
- Creative approaches to type A menu planning in meeting current social needs. 1328
- The dynamics of marketing to dieters. 1331
- Frozen entrees for everyone? 1332
- Gala menu prestige with pork. 1333
- Menu planning. 1334
- Getting more school lunch into kids. 1335
- Give them a choice! 1336
- Increasing iron in type A lunches. 1338
- Integrated nutrition and food cost control by computer. 1340
- Kansas School lunch menu planning book, 1971-72. 1341
- Meal management. 1342
- The cyclical menu. 1344
- Models for control of nutritive content

- of menu planned by computer. 1346
 Morning menus. 1347
 Menu planning for school lunch, August 11-14, 1969. 1348
 Monographs simplify recipe alterations. 1349
 Nutrition at a price: Economics of menu planning. 1350
 Better school lunches in Oklahoma. 1351
 Menu planning book. 1352
 Ole for olives. 1353
 Mushrooms, turnip greens and pickled eggs. 1354
 Points for planning Type A lunches. 1355
 Fat fish and seafood on the school menu. 1356
 School lunch on-line in Kansas. 1357
 Seven choices for lunch. 1359
 An autoated alternative vehicle for school business administration accounting computerized selective school lunch menu planning. 1362
 Try new fish varieties on your menu. 1363
 Type A--two different ways. 1364
 A menu planning guide for breakfast at school. 1365
 A menu planning guide for Type A school lunches. 1366
 Handbook of twenty consecutive menus submitted by Utah districts. 1367
 Vegetables: varieties, grades and uses for a more profitable menu. 1368
 Writing their own menus. 1370
 Nursing home menu planning. Food purchasing, and management. 1372
 Around the menu with stress cooking. 1384
 The professional chef. 1411
 Food preparation: study course. 1414
 Quantity food preparation and service. 1425
 Food for 50. 1429
 Standards, principles, and techniques in quantity food production. 1458
 "...And she does it so easily and so well". 1470
 A manual for emergency case feeding indoors. 1474
 Community meals. 1475
 Quantity food production management. 1476
 The parent product. 1482
 A guide to the selection, combination and cooking of foods. 1500
 A handbook on quantity food management. 1512
 Quantity cookery. 1522
 Food preparation for quality Type A lunches. 1532
 A directory of systems capability. 1569
 Breakfast program in schools receives wide acceptance. 1978
 If we had hens, we could have hens and eggs - if we had eggs. 2005
 Marketprobe: New business in school lunch. 2021
 A study of the effect of certain management factors on nutritive value and pupil participation in the school lunch. 2040
 School systems implementation: Texas style. 20 9
 Sasser food service in Cincinnati. 2071
 Food service in public schools. 2083
 A guide for planning food service in child care centers. 2091
 What was the Rutgers study? 2100
 Cooking and catering the school food way. 2118
 From New England - menu and merchandising notes. 2140
 The Guide to convenience foods. 2143
 Cooking for small groups. 2171
 Honey-saving salad dishes. 2173
 Woman's Day encyclopedia of cookery, vol. 3. 2182
 Woman's Day encyclopedia of cookery, vol. 1. 2183
 Woman's Day encyclopedia of cookery, vol. 10. 2184
 Woman's Day encyclopedia of cookery, vol. 11. 2185
 Woman's Day encyclopedia of cookery, vol. 12. 2186
 Woman's Day encyclopedia of cookery, vol. 2. 2187
 Woman's Day encyclopedia of cookery, vol. 4. 2188
 Woman's Day encyclopedia of cookery, vol. 5. 2189
 Woman's Day encyclopedia of cookery, vol. 6. 2190
 Woman's Day encyclopedia of cookery, vol. 7. 2191
 Woman's Day encyclopedia of cookery, vol. 8. 2192
 Woman's Day encyclopedia of cookery, vol. 9. 2193
 Tables of food values. 2209
 Food & menu dictionary. 2223
 Good meals for less money. 2382
 Your Food Dollar. 2384
 Your personal guidebook on foods. 2394
 Milk, basic to good nutrition (Slides). 2421
 Effect of incorporation of leafy and non-leafy vegetables in the school lunch on the growth and nutritional status of children. 2439
 Food and Fitness. 2471
 Nutrition and physical fitness. 2472
 Brain food: the nourishment of America's mental giants. 2475
 ...Forging the missing link: nutrition education. 2488
 The 'basic four' way to good meals (Slides). 2550
 Feeding 250 lb. Nonsters. 2554
 Is your family eating right? 2576
 Planning fat-controlled meals. 2582
 Meal planning for young children: New ideas for building little appetites. 2583
 Menu reuse (game). 2608
 Understanding food. 2679
 Food for modern living. 2718
 Tastes Entertain. 2763
 How to use the grocery game. 2776
 Nutrition; part II. 2800
 Health and growth: teacher's edition. 2824
 Fundamentals of normal nutrition. 2827
 Good food works for you (show'n tell). 2915
 Appricote appraised. 2968
 The protein peach of peanuts. 2995
 The raisin review. 2996
 Nutrient standards compete with Type A. 3033
 The computer & St. Joseph. 3098
 Fitting menus to the school market. 3102
 College foodservice. 3110
 So you want to start a restaurant? 3112
 The computer and the school lunch program. 3113
 Food service for the extended care facility. 3174
 Food and beverage cost controls. 3188
 Decentralized school lunch. 3241
 How each does convenience cost. 3244
 Patient-oriented dietetic information--i. 3247
 Measuring food acceptability by frequency ratings. 3250
 Industrial foodservice and cafeteria management. 3281
 How to control costs. 3285
 How to build volume. 3286
 Penicils for protein. 3379
 Meal meals. 3528
 The CAMP system for computerized menu plans. 3604
 Two off-line computer assisted nutrient standard menu planning techniques. 3606
 Menu planning. 3607
 Menu planning by computer: the random approach. 3608
 Menu planning by computer: The random approach. 3609
 There's more to frozen foods than meets the eye. 3611
 Control your menu prices with portion-controlled meals. 3612
 Take-out: Anything goes. 3613
 Nutrient standard menus. 3615
 90-day associative menu by computer. 3616
 Meals and menu planning. 3617
 Menu census charts food availability. 3618
 The new foods. 3619
 New concepts in child nutrition program: nutrient standard for school feeding, computer-assisted-menu planning. 3620
 School lunch menu now suit student tastes. 3621
 Menu Planning--elementary style. 3622
 Menu Planning for Child Care Program (Slides). 3623
 Case go class A. 3628
 The taste of curry. 3633
 Merchandising in school food service. 3643
 Kitchen procedures manual. 3644
 America's sky chef's go back to basics. 3646
 A guide to buffet service. 3648
 How to get taste appeal. 3653
 Practical salad and dessert art: a pictorial presentation of foodservice specialties. 3666
 Food service approaches in schools without full facilities. 3667
 Rice in food service (Pilastris). 3679
 The ABC's of portland seats. 3683
 Fruits & seats: a very civilized combination. 3688
 Shaping up the menu. 3691
 Vegetable variety: Preserved at the peak of quality. 3698
 Blueprints for restaurant success. 3699
 How to assure high quality fried foods. 3732
 Special atmosphere themes for foodservice. 3777
 How they use soy protein extenders. 3852
 Operation update: School lunch revises soy protein progress. 3874
 Type A--the ethnic way. 3909
 See Detroit program taking a giant step. 3912
 Update: ABA'S Detroit school service. 3915
 The dynamics of community commitment. 3924
 Guidelines for Meals-on-Wheels and congregate meals for the elderly. 3925
 Innovation within the Seattle school lunch system. 3940
 Kid scramble to lunch. 3942
 A look at high schools: What makes lunch sell? 3947
 Winners or losers? 3953
 School feeding: See Orleans style. 3973
 Sound bodies, sound minds, clean plates. 3992
 Holiday school lunches get nutritional twist. 3998
 A school lunch for all seasons. 4003
 Cincinnati senior food service demonstration project: special food service program for children: Cincinnati, Ohio, 1972. 4011
 How can we strengthen school food service. 4019
 Applesauce accepts school menus. 4022
 Better Bones and Gardens calorie counter's cook book. 4023
 Extras loaves. 4028
 Desserts with liquor: Potent sales potential. 4029
 Luncheon and supper dishes. 4032
 Casseroles and one-dish meals. 4036
 Equally nutritious...But lower in calories. 4043
 Sunshine meals: Using your food plan for diabetes. 4053
 Recipes for quantity service. 4055
 Plucky poultry ideas. 4056
 21 summer foods that sell. 4057
 Grapes with the eagle of marachino. 4058
 Easy-applauded cakes. 4069
 Antennae leaves-pomegranates & cranberries-applauding holidays ahead. 4071
 Desserts! He elaborates as a steady cattle or sieve as a chunk of cheese. 4073
 Hey! Maybe it's time you tried seatless dishes. 4074
 Pipe olives as garnish and ingredient. 4084
 New serving ideas for soy protein products. 4089
 Seattle: A seafood scenario. 4093
 The best of Boston. 4094
 The kinetic cuisine of Kansas City. 4095
 Heat and potatoes and more in Minneapolis. 4096
 Beaver: From high tea to apres ski. 4097
 Boise: The potato place to be. 4098

SUBJECT INDEX

MERCHANDISING INFORMATION

Lunch at school. 4101
 Swiss cuisine. 4102
 Quantity recipes for child care centers. 4104
 Nine week menu cook book. 4108
 Menu maker. 4109
 Eat and get slim cookbook. 4111
 Hering's dictionary of classical and modern cookery and practical reference manual for the hotel, restaurant and catering trade. 4121
 Catering handbook. 4185

MERCHANDISING INFORMATION
 Consumer behavior. 16
 Franchising in perspective. 830
 Role of a unique product safety testing organization. 1658
 Notebook on soy: textured vegetable protein product fact sheet. 2254
 Purchasing food for food service establishments. 2322
 Breakfast cereals in the American diet. 2495
 Equate current marketing problems with new product opportunities. 3092
 Frozen foods in food service. 3118
 Sound motion picture projectors or, will television kill the movies? 3374
 Boosting productivity front of the house--Part 3. 3642
 1974 foodservice equipment product directory. 3716
 Equipping the modern school food service facility. 3718
 Counter-top cooking can be the backbone of any foodservice operation. 3725
 Hot water, water everywhere. 3729
 Cleaning and maintenance slide presentation for all Market Forge cooking equipment (slides). 3743
 Space age compactor keeps kitchens clean. 3763
 Designing for convenience. 3766
 Warehousing systems speed service. 3775
 Warehousing: the second time around. 3776

MERCHANDISING
 New regulations on "cents-off" promotions. 28
 Organic foods. 31
 Unit pricing and open dating. 42
 Trends in the U.S. eat economy. 664
 Emphasize product identity on labels. 681
 Two nutritional labeling systems. 721
 The "captive" employee unshackled. 749
 Consumers rate frozen cuts equal to fresh meat in flavor, juiciness. 788
 Fresh beef ads and product names. 831
 The gourmet galaxy: a food odyssey. 844
 How patrons are lured to individual eating establishments. 852
 Planning and operating a successful food service operation. 868
 Promotion in food service. 874
 Organizing for marketing and new product development. 915
 Positioning creative touch - a new way to flavor foods. 923
 Some factors in building an effective marketing program. 955
 Marketing in action for hotels, motels, restaurants. 967
 Venturing into the '70's. 994
 Will advance testing reduce new product risks? 1000
 Training food service personnel for the hospitality industry. 1292
 The smile of success; service with a smile. 1300
 Write your own ticket (Pilastrips/Records). 1316
 The dynamics of marketing to dieters. 1331
 Menu design - merchandising and marketing. 1358
 Breakfast: the fare that's first in profits. 1389
 Cereal service: breakfast and beyond. 1397
 The cookie can can. 1407
 The crunch of crackers. 1410
 Finger food industry-new life for jaded menus. 1422
 From the Great Midwest. 1431
 From the bounty of California. 1432
 The great American menu mix. 1439
 Heroes & submarines - new life for jaded menus. 1443
 Murray for the clockwork orange!. 1452

Merchandising school lunch. 1464
 The parent product. 1482
 The past is present. 1483
 Planned merchandising sells wine for Red Coaches. 1486
 Pocono produce increases FF volume by selling a convenience concept. 1487
 A practical formula for successful wine business. 1492
 A handbook on quantity food management. 1512
 What is the future of textured protein products? 1540
 What systems built: favored fare of '72. 1541
 Special atmosphere II: country/Colonial themes. 1545
 The nautical way. 1595
 A simplified systems approach to multi-unit design. 1663
 Single service: the creative plus. 1667
 The 3C's of atmosphere, II. 1688
 The 3C's of atmosphere, I. 1689
 The youth market pays to do its thing. 1691
 The changing role and form for packaging. 1802
 Developing a product to make salads taste special. 1823
 Development and market evaluation of a tropical fruit product for a nutritious breakfast. 1827
 Frozen foods participate in organic foods boom. 1861
 Further processed, precooked frozen meats growing at better than 20% annually. 1863
 Microfragrance. 1881
 New to the convenience roster: canned crushed tomato. 1893
 Positioning a product for the special market. 1913
 Unique, concave package chosen for ethnic dinner mix market. 1958
 The Sacramento system: commodity compatibility. 2050
 Culinary lights from Latin America. 2125
 From New England - menu and merchandising notes. 2140
 Viva Espanal. 2179
 Young shoppers begin to "turn on" to frozen foods. 2387
 Apricots appraised. 2968
 The foodservice industry: Here's how to rise to 1973's challenge. 2980
 In praise of lamb (Pilastrip). 2986
 The protein punch of peanuts. 2995
 The raisin review. 2996
 College foodservice. 3110
 How do you handle a diamond account? 3150
 How restaurant operators use 101 ideas to increase sales. 3151
 How to cure student apathy. 3154
 Panelists point the way for greater use of frozen products by food service operators. 3222
 Growth of health food sales in the super market. 3256
 Food service in industry and institutions. 3267
 How to build volume. 3286
 Career guidance: think food! (Motion Picture). 3377
 There's more to frozen foods than meets the eye. 3611
 The best French fries in town. 3632
 Merchandising in school food service. 3643
 San Francisco: A celebration of excellence. 3687
 Vegetable variety: Preserved at the peak of quality. 3698
 Special atmosphere themes for foodservice. 3777
 Responding to consumer price concerns - through packaging. 3867
 Egg science and technology. 3886
 A school lunch for all seasons. *003
 Recipes for imaginative low-cost meals. 4025
 Desserts with liqueur: Potent sales potential. *029
 21 summer foods that sell. *057
 Grapes with the magic of arachidino. 4058
 Autumn leaves-pomegranates & cranberries-apples-pumpkins mean holidays ahead. 4071
 Desserts: as elaborate as a candy cas-

tle or simple as a chunk of cheese. 4073
 Ray! Maybe it's time you tried seatless dishes. 4074
 Mexican foods: New menu favorites. 4077
 Ripe olives as garnish and ingredient. 4084
 Sandwiches with a difference. 4087
 Meat and potatoes and more in Minneapolis. 4096
 Denver: From high tea to apres ski. 4097
 Swiss cuisine. 4102

METABOLIC APPARATUS
 The significance of lactose intolerance in nutritional problems. 2696

METABOLIC DISORDERS
 Dietetic foods. 90
 Nutrition and "the pill". 379
 Nutrition and stress (Slides). 387
 Soybean silk - a low-methionine substitute for cow's milk for children and adults. 1939
 Potassium, why? 2467
 Nutrition of animals of agricultural importance - part 2. 2520
 Obesity--part 4: Causes. 2862

METABOLIC STUDIES
 Nutrition/cardiovascular reviews, 1970-1971. 63
 Basal metabolic rate of women - an appraisal. 76
 Behavioral and metabolic consequences of weight reduction. 88
 Diet as a regulator of metabolism. 141
 Frequency of feeding, weight reduction, and nutrient utilization. 215
 Blood serum vitamin A and carotene studies of preadolescent children. 282
 Basic data on metabolic patterns in 7- to 10-year-old girls in selected Southern states. 533
 Utilization of inorganic elements by young women eating iron-fortified foods. 576
 More economic research abstract: 7, food and nutrition. 2198
 Antibiotics and nutrition. 2461
 The two-carbon chain in metabolism. 2775
 Metabolic demands as a factor in weight control. 2799
 Milk-induced gastrointestinal bleeding in infants with hypochromic microcytic anemia. 2956

METABOLISM
 Nutrition II. 69
 Nutrition of animals of agricultural importance; part 1. 134
 Diet as a regulator of metabolism. 141
 Effects of frequency of eating - part 1. 163
 Effects of frequency of eating - part 2. 164
 Fat metabolism in children - influence of dietary protein and calcium on serum lipids of pre-adolescent girls. 176
 The Heinz handbook of nutrition. 234
 How a hamburger turns into you (Motion picture). 240
 How a hamburger turns into you (Videocassette). 241
 Interactions of nutrients with oral contraceptives and other drugs. 257
 Iron absorption by adults fed mixtures of rice, milk, and wheat flour. 261
 Iron metabolism (Slides). 264
 Iron, blood, and nutrition. 266
 Metabolic effects of meal frequency on normal young men. 304
 Multidisciplinary approach to the problem of obesity - sixth Martha F. Trulsson Memorial Lecture. 327
 Newer methods of nutritional biochemistry with applications and interpretations - volume V. 368
 Nutrition notes: dairy group comments on nutritional labeling guidelines. 411
 Nutritional problems after fifty. 423
 Obesity - new happenings. 433
 Protein components of blood and dietary intake of preschool children. 457
 Research on diet and behavior. 471
 Review of protein and carbohydrate metabolism. 475
 Trace elements in human and animal nutrition. 567
 Vitamins from food (Motion picture). 584
 Vitamins from food (Videocassette).

- 585
Water metabolism (Slides). 586
Water, the indispensable nutrient. 587
You and your food (Notion picture). 617
You and your food (Notion picture) (Spanish). 618
Newer methods of nutritional biochemistry. 2413
The role of fat as a nutrient. 2416
The science of nutrition. 2483
Nutrition and dietetic foods. 2458
Intestinal response to the body's requirements for iron. 2519
Hereditary galactosemia. 2603
The sugar in the diet. 2698
Human nutrition: its physiological, medical and social aspects. 2713
Newer trace elements in nutrition. 2725
Protein: Chemistry and nutrition. 2731
Endocrine adaptation to malnutrition. 2732
The two-carbon chain in metabolism. 2775
Metabolic demands as a factor in weight control. 2799
Vitamin A physiology. 2830
Folate deficiency and oral contraceptives. 2882
Metabolism and caloric value of alcohol. 2946
Milk-induced gastrointestinal bleeding in infants with hypochromic microcytic anemia. 2956
Nutrition and development. 2957
- METHODOLOGY**
Measuring dietary intake in pre-school children. 2466
Food habit research: A review of approaches and methods. 2593
Surveys: aims and methods. 2707
Food intake studies in pre-school children in developing countries: Problems of measurement and evaluation. 2832
- METRIC SYSTEM**
Start now to think metric. 36
The calorie versus the Joule. 104
Use of metric measurements in food preparation. 1531
The metric question - expect new packages, trade shifts. 1880
Metric measures on nutrition labels. 3052
What it will cost to go metric. 3288
A right now project: how to get ready to go metric in your school district. 3435
Metrics: your schools will be teaching it and you'll be living it--very, very, very soon. 3480
Metric conversion: the training colossus of the Seventies. 3519
Mass conversions. 3661
Mass measurement. 3662
Think metric: it's simple. 3673
Make that quarter-pounder a 0.11325 kilogram. 3689
English-metric conversion calculator. 3697
Practical professional cookery. 4039
- MEXICAN AMERICANS**
Food habits of migrant farm workers in California - comparisons between Mexican-Americans and "Anglos". 202
Mexican-American food items in the Tucson, Arizona, school lunch program. 1990
Culture and education: Mexican American and Anglo American. 3384
Catching the ethnic flavor. 4078
- MEXICO**
Improving nutrition in less developed areas. 254
- MICHIGAN**
How we started students on successful foodservice careers. 1039
A five state study of secondary school lunchroom operations. 3223
Hospitality education curriculum development project: final report. 3382
- MICROBIAL CONTAMINANTS**
Microbiology of frozen crepes--type pie, frozen cooked-peeled shrimp and dry food--grade gelatin. 305
A 24-hour method for the detection of coagulase-positive staphylococci in fish & shrimp. 621
FDA seeks simple, fast microbiological controls. 682
Legal requirements for food safety. 696
- Bacterial contamination of food. 1696
Botulism. 1697
Food sanitation. 1719
Quantity food sanitation. 1741
Quantity food sanitation. 1743
The microbiology of frozen vegetables. 1745
A practical primer on essential sanitation concepts. 1758
The safety of foods. 1760
Staphylococci control and the food processor. 1779
Turkey: the bad guy of school lunch. 1781
Turkey roulades present year 'round serving idea for seasonal fowl. 1953
Practical food microbiology and technology. 1962
Strictly personnel: A primer on sanitation. 3811
- MICROBIOLOGY**
Nutrition of animals of agricultural importance; part 1. 134
Modern dairy products. 640
The science of meat and meat products. 656
FDA seeks simple, fast microbiological controls. 682
Sanitary techniques in food service. 1742
Sanitary food service. 1782
Some applications of enzymes of microbial origin to foods and beverages. 1935
The technical microbiological problems in intermediate moisture products. 1947
Practical food microbiology and technology. 1962
A select bibliography and library guide to the literature of food science. 2262
- MICROCRYSTALLINE CELLULOSE**
Selling agents in foods - acceptability by obese individuals. 100
Better heat shock resistance and extrudability in ice cream with microcrystalline cellulose. 1798
Texture vegetable protein, fish protein concentrate, and microcrystalline cellulose as extenders in meat loaves. 2335
- MICRONUTRIENTS**
Trace elements as nutrients. 2418
The role of essential trace elements in nutrition. 2748
Nutrition labels: A great leap forward. 3008
Micronutrient considerations in nutrient labeling. 3009
- MICROORGANISMS**
Protein from microorganisms. 1923
Uniformity - a must for effective microbial controls. 3790
The science of food preservation. 3833
- MICROTEACHING**
Microteaching. 3321
- MICROWAVE COOKING**
Effect of microwave heating on vitamin B6 retention in chicken. 161
Effects of microwaves on food and related materials. 165
Elements of food production and baking. 1456
Microwave cooking in meal management. 1465
Convenience and fast food handbook. 1521
Microwaves: the ultimate scene for providing short order service at fantastic speeds. 1609
See discussions in microwave cookery. 1635
Our evolving technology. 1647
Special foods & equipment for the food service industry. 1671
Heaver speeds chicken processing with giant microwave systems. 1683
The finishing kitchen. 1686
Microwave adapter permits frozen foods in foil containers to heat in minutes. 1882
Microwave vs. conventional cooking of vegetables at high altitudes. 1883
Precooking and reheating of turkey. 1916
A comparative study of the organoleptic acceptability of simulated meat products prepared in microwave and conventional ovens. 1968
Baking with microwave energy. 3657
Conventional and microwave heating of
- beef: Use of plastic wrap. 3681
The microwave oven safety debate. 3707
Classlines-- Y to oven safety. 3728
The microwave oven. 3774
A guide to microwave catering. 3872
Microwave proof donuts. 3881
- MICROWAVE OVENS**
Is your kitchen obsolete?--convection ovens/microwave ovens. 1600
How to keep seals--on-wheels food hot. 3652
The case for specialty ovens. 3722
How safe is microwave energy? 3730
Recommended? Not recommended? An update on microwave ovens. 3753
- MID-LIFE CRISIS**
The mid-life crisis. 1. 889
- MIDDLE ADULTS (35-64 YEARS)**
Nutritional problems after fifty. 423
The mid-life crisis. 1. 889
After the kids have gone. 2574
- MIDDLE EAST**
Food composition: Tables for use in the Middle East. 2258
- MIGRANT WORKERS**
Food habits of migrant farm workers in California - comparisons between Mexican-Americans and "Anglos". 202
Keep clean, stay well (Notion picture). 1729
Safe food (Notion picture) (in Spanish). 1763
Safe food (Notion picture). 1764
Summer program offer 'three squares'. 2073
Effectiveness of nutrition aides in a migrant population. 2499
- MILITARY FOOD SERVICE**
Computer-managed subsistence system. 785
Food service for the Army and Air Force. 973
Commissary 3 & 2. 1276
Frozen meals, individually prepared in foil packs, cut costs by 35%. 1433
Sanitary food service. 1782
Nutritive value of canned meals. 1905
Exploring the needs of the food service industry. 3254
Food service operations. 3277
Art shows brighten Air Force hospital dining. 3700
- MILITARY NUTRITION**
Food service operations. 3277
- MILK**
The cost of milk and milk products as sources of calcium. 13
How Americans see their dairy foods. 27
Basic values in nutrition; part I: milk and meat group (Transparencies). 78
Cholesterol, fat, and protein in dairy products. 117
Food purchasing practices of young families. 207
Functions and interrelationships of vitamins. 219
Good food works for you (Show n' Tell). 226
Iron absorption by adults fed mixtures of rice, milk, and wheat flour. 261
Milk and milk products in human nutrition. 273
Milk drinking by the lactose intolerant - comparison of Caucasian and Oriental adults. 307
Uncle Jim's dairy fare. 330
More milk please!. 335
My friend the cow. 336
Animals that give people milk. 344
Newer knowledge of milk. 349
Let's take milk apart. 350
Taking milk apart. 351
Milk information sheet. 355
Some aspects of protein nutrition. 494
Hello U.S.A. 644
Dairy inspection and grading services. 732
Acceptability of low-fat milk by school children. 750
Commercial bulk milk dispensing equipment and appendances. 1618
Milk and public health (Notion Picture). 1746
Soybean milk - a low-methionine substitute for cow's milk for children and adults. 1939
Techniques for milk protein testing. 1948
The Federal School Lunch and Special Milk Program in Tennessee. 2075
Milk in family meals. 2172

MILK PRODUCTS

Purchasing dairy products for food service establishments. 2324
 Two ways to get less milk for your money: Shortweight milk cartons found in Delaware; when a gallon isn't a gallon. 2383
 Milk the significant (Slides). 2420
 Milk, basic to good nutrition (Slides). 2421
 Fortification of softfat milk solids with vitamins A and D. 2427
 Substitutes for whole milk. 2431
 Isoproteins of vitamin D milk. 2436
 Are we in the know? 2442
 Nitrogen retention of adult heifer subjects who consumed wheat and rice supplemented with chickpeas, sesame, milk, or whey. 2444
 Lactose malabsorption in Oklahoma Indians. 2473
 Nutritional value of milk compared with filled and imitation milks. 2480
 Utilization of nutrients in milk- and wheat-based diets by men with adequate and reduced abilities to absorb lactose: 1. energy and nitrogen. 2490
 Enrichment of milk with iron. 2543
 The "basic fear" way to good meals (Slides). 2550
 The problem of iron deficiency anemia in preschool negro children. 2597
 Lactose and milk intolerance. 2604
 Lead content of milk fed to infants--1971-1972. 2605
 Milk in schools: an experiment in nutrition education. 2719
 The day milk was tired off (Notion picture). 2751
 Background information on lactose and milk intolerance. 2760
 New cow nutrition. 2762
 Isocurcacin in enrichment of dried milk. 2953
 Milk-induced gastrointestinal bleeding in infants with hypochromic microcytic anemia. 2956
 Dairy products--there's more to milk than just a cold drink. 2978
 Beverages make a break. 3125
 Try something new. 3468
 Milk made the difference (poster). 3495
 Milk flavor: The true test of quality. 3904

MILK PRODUCTS
 The cost of milk and milk products as sources of calories. 13
 How Americans use their dairy foods. 27
 Basic values in nutrition; part I: milk and meat group (Transparencies). 78
 Blood, soluble whey protein concentrate has excellent nutritional properties. 96
 Composition and nutritive value of dairy foods. 123
 Milk and milk products in human nutrition. 273
 Major mineral elements in dairy products. 286
 Hailigan star: The great nutrition test on (Notion picture). 323
 Hailigan star: the great nutrition test on (Videocassettes). 326
 Newer knowledge of cheese. 348
 Let's take milk apart. 350
 Taking milk apart. 351
 Nutritional value of casein and whey protein. 428
 On-target goals: action for health (Filastrip). 442
 Nutritional knowledge and consumer use of dairy products in urban areas of the South. 518
 Modern dairy products. 640
 Byproducts from milk. 667
 Dairy inspection and grading services. 732
 Should milkshakes have a place in the type A lunch? 1360
 Food study manual. 1398
 Ground beef: passport to far-away eating (Filastrip). 1440
 Are U.S. dairymen overlooking potential of frozen milk concentrates market? 1793
 Burger-type products from textured skim milk. 1799
 Cheese packages - goatskins to lead-tan. 1803
 Development and product applications for a high protein concentrate from

whey. 1828
 The food processing front of the seventies. 1854
 Fortifying soft drinks with cheese whey protein. 1858
 Preparation and growth producing evaluation of a concentrated coprecipitate of soy-cheese whey protein. 1917
 Soy-whey-milk offers economic substitute for frozen whole milk concentrate. 1938
 A renaissance of natural cheeses. 2161
 Milk is family meals. 2172
 Purchasing. 2310
 Using storage in food service establishments. 2323
 Purchasing dairy products for food service establishments. 2324
 Lactose and milk intolerance. 2604
 New cow nutrition. 2762
 Isocurcacin in enrichment of dried milk. 2953
 Dairy products--there's more to milk than just a cold drink. 2978
 Yogurt: New life for an old product. 3005
 Color Go--high energy dairy beverage starts with low fat milk. 3866
 Develops milk-orange juice. 3884
 Children now eat milk in Zambia--UNICHP helps develop a novel, nutritious biscuit. 3926

MILK PROGRAMS
 A new decade for School Food Service. 2029
 The Federal School Lunch and Special Milk Program in Tennessee. 2075
 Milk in schools: an experiment in nutrition education. 2719
 Special school milk program: hearing before a subcommittee of the committee on agriculture and forestry, United States Senate, eighty-sixth Congress, second session on S. 2921, May 12, 1966. 3045
 School milk and school breakfast programs: hearing before the committee on agriculture and forestry, United States Senate, eighty-sixth Congress, second session on S. 3467, June 21, 1966. 3046
 Child Nutrition Program of the Food and Nutrition Service, U. S. Department of Agriculture. 3918
 Food for all. 3944
 What's being done about malnutrition and hunger? 3950
 How consumer food programs improve diets, fiscal '67; an activity report for these programs which are designed to combat hunger in this country. 3999
 Closing the nutrition gap: the child nutrition act of 1966. 4005
 National school lunch program. 4009
 Child nutrition program. 4010

MILK SHAKES
 Should milkshakes have a place in the type A lunch? 1360

MILLING
 All About Rice. 2820

MILWAUKEE
 School lunch areas now eat student tastes. 3621
 School feedservice: no kid stuff. 3958
 Students decide food purchases. 3986

MINERALS
 Nutrition II. 69
 Nutrition: a course for school food service personnel. 101
 Statement of Walter A. Crompton, R.D., President and Chief Executive Officer, Miles Laboratories, Inc., before the Senate Select Committee on Nutrition and Human Needs, February 24, 1971. 124
 Contribution of hard water to calcium and magnesium intakes of adults. 128
 The dietary iron controversy. 148
 Diets of preschool children in the South Central Region: calcium, phosphorus, and iron. 150
 The experts debate: the added enrichment of bread and flour with iron. 172
 The heart of the matter - a matter of opinion. 233
 Iron, blood, and nutrition. 266
 Major mineral elements in Type A school lunches. 285
 Major mineral elements in dairy products. 286
 Minerals and body structure. 308

Calcium in nutrition. 338
 Pretails and minerals (Pile loop). 461
 Road-table discussion. 479
 Selenium: the seducing mineral. 486
 Trace minerals in type A school lunches. 529
 Legal developments: FDA releases labeling regulations. 695
 Food composition: Tables for use in the Middle West. 2258
 Minerals as nutrients. 2417
 Potassium, why? 2467
 Foods and nutrition. 2481
 Let's eat right to keep fit. 2526
 Trace minerals. 2620
 The food fat boom. 2649
 Recommended Dietary Allowances, revised: 1973. 2650
 Calcium utilization and requirements. 2709
 Minerals in cardiovascular disease. 2793
 Vitamins, minerals, and FDA. 3056
 Vitamin-enriched USDA foods get tender loving care. 3894

MISSISSIPPI DAILY REQUIREMENTS
 Minerals as nutrients. 2417
 A guide to the side of the box. 3018

MISSOURI
 Meat and potatoes and more in Missouriana. 4096

MISSOURI
 A five state study of secondary school lunchroom operations. 3223
 Program planning for home economics in secondary schools in Missouri. 3483

MINORITY GROUPS
 Minority view: sleeping grossed or opportunity? 1160
 Supervisory selection program for disadvantaged or minority groups. 3168
 Supervising employees from minority groups. 3278

MISCELLANEOUS FOODS
 Family fare. 542
 Positioning creative touch - a new way to flavor foods. 923
 Quantity food preparation: a course for school food service. 1392
 Glorious geriatrics: focus on foods age 1. 1438
 Understanding cooking. 1459
 Developing a product to make salad taste special. 1823
 Positioning a product for the special market. 1913
 Purchasing. 2310
 The delights & evils of junk food. 2531
 The busy parent: Snacks. 3140
 Vitamins vs. Vending machines. 3971
 Snack time is taste time. 4072

MISSISSIPPI
 Food consumption of low-income, rural Negro households in Mississippi. 193
 Nutritional status of Negro preschool children in Mississippi - evaluation of WOP index. 425
 Food service: an adult distributive education publication. 3485

MISSOURI
 So each, for so easy, for so little. 1243
 A five state study of secondary school lunchroom operations. 3223

MODELS
 Consumer behavior. 16
 *KUPS - K ewllege U tilization for P rables S olving. 748
 Developing alternatives in nutrition education. 800
 The ideal concept--A systems approach to school food service problems. 857
 Quantitative inventory management. 929
 An experiment in integrating nutrition education into the elementary school curriculum [A panel]. 1046
 Nutrition and communication. 1190
 Nutrition implementation progress as communication systems. 1197
 A systematic training and teaching program. 1253
 Cheering from alternatives in expanding storage space for frozen food. 2304
 Management of human resources. 3196
 Training and the change agent role model. 3454

NIJSTUR
 Intermediate moisture foods: principles and technology. 3878

- SOLDS**
The science of food preservation. 3833
- SOBRY MANAGEMENT**
Don't overlook business-connected personal tax deductions. 804
The foodservice industry: Here's how to rise to 1973's challenge. 2980
Accounting made easy. 3060
Practical ways to hold down costs in spite of high food prices. 3228
- SODIUM GLUTAMATE**
Tion and human needs: Part 4A--food additives tion and human needs. 1954
The MSG controversy. 2976
- SONTANA**
Changing Head Start mothers' food attitudes and practices. 1050
- SORALE**
Nutrition and health-screening services for the elderly - report of a demonstration project. 382
Profitable food service management thru reduction of employee turnover. 900
Watch out! here come the unions. 3233
Peer instruction. 3517
Training: plain and fancy. 3555
12 sensible solutions to dishwashing dilemmas. 3830
- SORTALITY**
The role of nutritional deficiency in mortality: Findings of the Inter-American investigation of mortality in childhood. 2808
- SORTION PICTURES**
How employee training is made easy. 3363
Using film in management development. 3409
- SORTIVATION**
Behavior modification in a self-help group - a pilot study. 86
Nutrition, Learning, Behavior and Motivation. 418
Dynamics of motivation. 805
The management of people in hotels, restaurants, and clubs. 878
The art of motivating. 891
Motivation: the importance of being earnest. 893
Profitable food service management thru worker motivation. 901
Basics of adult motivation. 1035
Educational directions. 1078
Relationship of aptitudes to retention of learning and attitude change two years after food service training. 1122
The sale of success: service with a smile. 1300
Summer programs offer 'three squares'. 2073
The stigma of obesity. 2659
Nutrition education: too much, too little, or too bad? 2779
Professional management. 3062
Increasing productivity. 3079
How a supervisor wins employees. 3086
The challenge of modern supervision. 3097
Principles of personnel management. 3119
Job enrichment: Challenge of the 70's. 3169
Putting management theories to work. 3172
Identifying and developing women for management positions. 3195
Do you really know your employees? 3199
Every employee a manager. 3204
Workshop for school food service supervisors and managers. 3211
The new psychology of success. 3212
Motivation in action. 3219
Soar in '74. 3226
Managing creatively. 3227
Watch out! here come the unions. 3233
Employee attitudes toward performance appraisal. 3264
Supervising employees from minority groups. 3278
Why hasn't management development worked? 3280
Motivation through communication. 3282
Motivation training manual. 3284
Principles of instructional skills. 3359
Programmed teaching is proving highly effective in training food service employees: solves problem of time for training. 3369
Will Maslow work with the hard core? 3417
- Training for leadership. 3436
Mismanagement of training programs. 3484
Psychology for effective teaching. 3489
Teacher's guide: food service organization and management Irresponsibilities of the manager. 3499
Correspondence study: a review for trainers. 3533
A school where candy bars are welcome. 3535
The emperor's clothes. 3568
Increasing productivity in foodservice. 3674
- SOUTH DISORDERS**
Research explores nutrition and dental health. 357
- SUFFINS**
Huffins (File loop). 1468
- SUSCLES**
Arm anthropometry in nutritional assessment: nomogram for rapid calculation of muscle circumference and cross-sectional muscle and fat areas. 2596
- SUSHROOMS**
Making the most of mushrooms. 4067
- SUSIC**
Nutrition in music (Audiotape). 408
- NATIONAL ADVISORY COUNCIL ON CHILD NUTRITION**
Child nutrition council submits first report. 3919
First annual report of the national advisory council on child nutrition; annual report/1971. 3959
Second annual report of the national advisory council on child nutrition; annual report/1972. 3960
- NATIONAL SCHOOL BREAKFAST PROGRAM**
You too can start a food program. 2105
School milk and school breakfast programs: hearing before the committee on agriculture and forestry, United States Senate, eighty-ninth Congress, second session on S. 3467, June 21, 1966. 3046
Tools to fight malnutrition. 3997
Getting a program started. 4001
Closing the nutrition gap: the child nutrition act of 1966. 4005
Child nutrition programs. 4010
- NATIONAL SCHOOL LUNCH PROGRAM**
The school lunch - a component of educational programs. 481
National School Lunch Program. 665
Public Law 91-248, 91st Congress, H.R. 515. 723
Children's food service programs - conference report. 726
Personnel management and work organization. 909
Private school lunch. 984
Our future is you (motion picture). 1209
Their daily bread. 1984
Food for all school children: when? 2004
Nobody knows who pays. 2030
School lunch looks to the future. 2057
Lunch programs in the nation's schools. 2081
Food service in the nation's schools: a preliminary report. 2084
Child nutrition programs. 2090
You too can start a food program. 2105
New standards for school lunch. 3040
Compilation of statutes relating to soil conservation, acreage diversion, marketing quotas and allotments, wheat certificates, commodity credit corporation, price support, public law 480, export and surplus removal, crop insurance, sugar payments and quotas, marketing agreements and orders, school lunch, child nutrition, food stamp, and related statutes as of January 1, 1967. 3043
School lunch and child nutrition programs: hearings before the committee on agriculture and forestry, United States Senate, ninety-first Congress, first session on S. 2152, S. 2544, S. 2595, H.R. 515, and H.R. 11651; September 29, 30, and October 1, 1969. 3044
USDA issues new regulations governing free and reduced-price school lunch. 3055
National School Lunch...No.11. 3108
Comment on the above. 3933
Food for all. 3944
Log of the executive director: an historic document. 3946
The National School Lunch Program in 1973: Some accomplishments and failures. 3948
Meals for the school market. 3964
Tools to fight malnutrition. 3997
Getting a program started. 4001
National school lunch program. 4004
National school lunch program. 4009
Child nutrition programs. 4010
- NATIONAL SCHOOL LUNCH BREAK**
National school lunch week: proclamation. 3962
- NATIONAL SURVEYS**
Recent school food service trends: Implications to nutrition education. - Canada launches a national nutrition survey. 107
Malnutrition in the United States. 288
Nutrition Canada. 378
Some factors for refusal to participate in nutrition survey. 495
Food and nutrient intake of individuals in the United States; spring 1965. 534
Dietary levels of households in the United States, spring 1965. 545
Food service in the nation's schools: a preliminary report. 2084
Implications of the National nutritional study. 2241
A national nutrition policy and program. 2586
Status of curricula development in the field of commercial food at the non-baccalaureate level. 3311
- NATURAL DISASTERS**
The elements: Nature's wrath jolts a complacent urban nation. 2979
- NATURAL FOODS**
Natural foods (Slides/Cassette Tape). 2676
Chemical foods. 3859
1 pinch of sunshine, 1/2 cup of rain. 4037
The down-to-earth natural food cookbook. 4065
- NATURAL RESOURCES**
Science for better living. 4176
Outdoors-USA. 4177
- NAVADOS**
A study of foods consumed by Navajo people receiving foods donated by the United States Department of Agriculture. 2740
Catching the ethnic flavor. 4078
- NEBRASKA**
Food--life depends on it. 1103
- NECTARINES**
Nectarines. 43
- NEGROES**
Food consumption of low-income, rural Negro households in Mississippi. 193
Nutritional status of Negro preschool children in Mississippi - evaluation of HOP index. 425
Nutritional status of Negro preschool children in Mississippi - impact of education and income. 426
Food patterns of some Black Americans in Los Angeles County. 2585
The problem of iron deficiency anemia in preschool negro children. 2597
Nutrition and poverty in preschool children. 2965
Developing Negroes for management positions. 3103
Difficulties of black supervisors. 3272
The African heritage cookbook. 4076
- NERVOUS SYSTEM**
Physiologic control of food intake. 449
- NERVOUS SYSTEM DISORDERS**
How can we solve malnutrition in the U.S.? 242
How nutrition affects the central nervous system. 244
Malnutrition, learning, and behavior. 289
Tion and human needs: Part 4A--food additives tion and human needs. 1954
World review of nutrition and dietetics. 2474
Nutrition and your mind. 2936
- NEW FOODS**
Finding the correct retail package to introduce an unbelievable product. 1847
Notebook on soy: USDA answers questions about new foods. 1897
Notebook on soy: agricultural research means new foods. 1898

NEW JERSEY

- Notebook on soy: why 'engineered' foods at school. 1899
 What was the Rutgers study? 2100
 New foods in child nutrition programs: PBS "see food" notices. 3834
 Further product applications for textured vegetable proteins. 3835
 Can new protein sources avert world shortage? 3882
 Products and systems evaluated and industry liaison. 3895
 Type A--the ethnic way. 3909
 Second annual report of the national advisory council on child nutrition; annual report/1972. 3940
 Cincinnati summer food service demonstration project: special food service program for children; Cincinnati, Ohio, 1972. 4011
- NEW JERSEY**
 nothing lunch program becomes really setting - at decent cost. 1477
 How to keep Jewish students on campus. 3158
 Recommendations and implications of the Rutgers effort. 3176
 Mission impossible. 3668
 Truck and routing option (a model based on the distribution of donated commodities). 3693
 Why New Jersey schools do or do not participate in school feeding programs. 3988
- NEW MEXICO**
 How to purchase for school lunch. 1176
 Workshop for school food service supervisors and managers. 3211
 Teacher's guide: food service organization and management responsibilities of the manager. 3499
- NEW ORLEANS**
 School feeding: New Orleans style. 3973
- NEW PRODUCTS**
 Tables of food composition: scope and needed research. 510
 Confusing have complicate marketing picture for new products. 679
 Organizing for marketing and new product development. 915
 Venturing into the '70's. 994
 Will advance testing reduce new product risks? 1000
 From the bounty of California. 1432
 What is the future of textured protein products? 1540
 New models 1971 - coffee brewers, serving equipment, toasters. 1640
 Burger-type products from textured skim milk curd. 1799
 Cereal grains as dietary protein sources. 1801
 Developing a product to make salads taste special. 1823
 Development and market evaluation of a tropical fruit product for a nutritious breakfast. 1827
 Exploit new product technology. 1840
 The food processing front of the seventies. 1854
 Frozen, precooked rice shapes suitable for all markets. 1862
 Innovation vs nutrition as the criterion for food product development. 1870
 Meat pattie chosen first product to gain nutritional, textural advantages of new protein fiber. 1878
 The new foods and the markets that need them. 1889
 New products from smaller companies. 1892
 Non-dairy cheese - a unique reality. 1896
 Nutrition upgraded, final texture controlled using new structured protein fiber. 1903
 Positioning a product for the special market. 1913
 The share of foodservice to come: a fable of the future with a note on the present. 1933
 What are textured protein products? 1963
 Problems and prejudices encountered in introducing new foods in developing countries. 2977
 When, why and how of concept testing. 3099
 Baker's yeast--world's oldest food--is newest source of protein and other ingredients. 3832
 Considerations for choosing the right

- plant proteins. 3865
 Novel gel systems, citrus yield ready-to-eat products. 3868
 Convenience dinner with textured vegetable protein as a meat substitute gets positive consumer reaction. 3877
 Product development opportunities within the school break-fast program. 3966
- NEW YORK (STATE)**
 The lunch bunch study. 131
 New York State's food on the table program: nutrition education. 2766
 Milk flavor: The true test of quality. 3904
 Co-op buying boosts school lunches. 4192
- NEW YORK CITY**
 Stirring the cultural melting pot. 2513
 How do you handle a diamond account? 3150
 Decentralized school lunch. 3241
 Two views: Getting into school lunch. 3274
 Type A--the ethnic way. 3909
- NUTRITION**
 Iron enrichment. 2769
 The Vitamins. 2848
- NUTRITION**
 What is the nitrite controversy? 3845
- NITROGEN COMPOUNDS**
 Some aspects of protein nutrition. 494
 Nitrites and nitrates in food. 1895
- NOODLES**
 Recipe simplify recipe alterations. 1349
 ARA anthropometry in nutritional assessment: nomogram for rapid calculation of muscle circumference and cross-sectional muscle and fat areas. 2596
- NON-ALCOHOLIC BEVERAGES**
 Cold beverage systems. 1564
 Tea and coffee. 1946
- NON-FAT FOODS**
 Fortification of nonfat milk solids with vitamins A and D. 2427
- NONFOOD ASSISTANCE PROGRAM**
 Closing the nutrition gap: the child nutrition act of 1966. 4005
- NONPROFESSIONAL PERSONNEL**
 A critical evaluation of in-service training for classified employees in selected educational organizations in the United States. 1246
 Carbohydrates as nutrients. 2681
- NONVERBAL COMMUNICATION**
 Improving the nonverbal dimension of communication. 1123
 Games people play. 3076
 Communicating beyond words. 3249
- NOODLES**
 Fish protein concentrate enrichment of noodles. 1849
 Pesticide residue levels in cooked rice and noodles. 3791
- NORTH CAROLINA**
 Focus on optimal development: improving child nutrition. 185
 School lunch in High Point: a community pride. 2055
 School lunch in High Point: a community's pride. 2056
 A study of the role of the unit school food service supervisor as perceived by selected North Carolina superintendents and school food personnel. 3230
 Closed circuit television provides valuable means to teach food service personnel: North Carolina program for school food service personnel cited. 3385
 P.O.O.D.: Focus on optimum development; a final proposal. 3507
 Other current projects. 3936
- NURSING**
 Integrating nutrition into the nursing curriculum. 1129
 Programmed instruction in nutrition for collegiate nursing students. 1219
 A teacher's guide of student nurses' learning experiences in diet therapy clinical practice related to total nursing care of patient, for use in schools of nursing. 1235
 Introduction to public health. 2955
- NURSING EDUCATION**
 Practical nutrition. 2796
 Nutrition in Maternity and Infant Nursing Care, A short course. 2904

NURSING HOMES

- Nursing homes and related health care facilities. 2287
 Food and activities in a health related facility. 2867
 Manpower needs in the nursing home industry. 3189
 Nursing home foodservice. 3213
 General administration in the nursing home. 3240
 Nursing homes: the forgotten market. 3263
 Meals and menu planning. 3617
- NUTRITION CONCEPT DEMONSTRATION**
 Enrichment facts for the consumer. 17
 Assays of the availability of iron - techniques, interpretations, and usefulness of the data. 70
 Fluid, soluble soy protein concentrate has excellent nutritional properties. 96
 Diet and nutrition of preschool children in Honolulu - survey of low- and middle-income families. 140
 Effect of microwave heating on vitamin B6 retention in chicken. 161
 Fat metabolism in children - influence of dietary protein and calcium on serum lipids of pre-adolescent girls. 176
 Fatty acids in foods served in a university food service. 178
 Fatty acids, cholesterol, and proximate analyses of some ready-to-eat foods. 180
 Poliacin in wheat and selected foods. 186
 Food intake of infants attending well-baby clinics in Honolulu. 203
 Food uses of triticale. 209
 A half century of changing food habits among Japanese in Hawaii. 231
 Iron content of some Mexican-American foods - effect of cooking in iron, glass, or aluminum utensils. 262
 Major mineral elements in dairy products. 286
 Nutrition notes: protein measuring system proposed to simplify nutritional comparisons. 413
 Nutritional values of casein and whey protein. 428
 Nutritive analysis of frozen fully cooked institutional foods. 430
 Nutritive content of the usual diets of eighty-two men. 431
 Nutritive value of "organically grown" foods. 432
 Preforded vitamin A, carotene, and total vitamin A activity in usual adult diets. 452
 Protein components of blood and dietary intake of preschool children. 457
 Tables of food composition: scope and needed research. 510
 Thiamin and riboflavin in cooked and frozen, reheated turkey - gas vs. microwave ovens. 523
 Trace minerals in type A school lunches. 529
 Nutrient labeling.... Purpose and approach. 699
 Nutrition labeling: more information to help the consumer select foods. 702
 Nutritional labeling: a need for caution. 707
 Automated determination of protein-nitrogen in foods. 1795
 Cereal grains as dietary protein sources. 1801
 Nutritional iodine in processed foods. 1904
 Nutritive value of canned seals. 1905
 Reconstituting repleted frozen seals with integral heat. 1927
 Techniques for milk protein testing. 1948
 Texturizing process improves quality of baked French fried potatoes. 1951
 Mexican-American food items in the Tucson, Arizona, school lunch program. 1990
 Nutrient contribution of a meals program for senior citizens. 2033
 Commercially prepared strained and junior foods for infants. 2219
 National Beta Center for Food Composition. 2251
 Tables of food composition: Availability, uses, and limitations. 2272
 Storage of fresh broccoli and green beans - effect on ascorbic acid, sugars, and total acid. 2347

- Nutrients to go. 2441
More consensus on nutritional labeling. 2465
Nutrient intake of college students under two systems of board charges--a la carte vs. Contract. 2501
An index of food quality. 2604
Methods in food analysis. 2654
Meal frequency and nutrient utilization. 2703
Protein: Chemistry and nutrition. 2731
The role of essential trace elements in nutrition. 2748
The nutritive content of type A lunches. 2773
Adolescent pregnancy: Association of dietary and obstetric factors. 2851
Potato levels in citrus and other juices. 2883
Food labeling and the marketing of nutrition. 3010
Food labeling (motion picture). 3016
What is the return on investment for nutrient labeling? 3022
Nutrient labeling and the independent laboratory. 3027
Nutrient standards compete with Type A. 3033
Nutrition labeling. 3034
The computer and the school lunch program. 3113
Quality control for the food industry. 3656
Nutritive value, better foods, educational advertising--are we up to the new food product challenge? 3864
Considerations for choosing the right plant protein. 3865
Losses of vitamins and trace minerals resulting from processing and preservation of foods. 3883
Vitamin-enriched USDA foods get needed loving care. 3894
- NUTRIENT DEFICIENCIES**
Diet and atherosclerosis. 139
Obesity - new happenings. 433
Obesity - part 3. 434
Food and nutrition. 485
Selenium: the saddening mineral. 486
Supplemental proteins: does the U.S. diet really need it? 506
The teenage obesity problem - why? - part two. 515
The teenage obesity problem - why? - part 1. 516
Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 10. 729
Vitamin A physiology. 2830
Obesity--part 5: Regulation of food intake. 2861
Nutrition and mental retardation. 4167
- NUTRIENT FUNCTIONS**
Johnny goes to nutrition land (Coloring book). 2465
Nutrition (Transparencies). 3310
Take your snacks count (coloring book). 3336
- NUTRIENT INTAKE**
Food and nutrient intake of children from birth to four years of age. 190
Guidelines for total parenteral nutrition. 2428
Iron deficiency in the United States. 2434
The importance of prenatal nutrition. 2470
Adequacy of lacto-ovo-vegetarian diets in Seventh-day Adventist boarding academies. 2488
Nutrient intake of college students under two systems of board charges--a la carte vs. Contract. 2501
Intestinal response to the body's requirement for iron. 2519
Feeding 250 lb. Monsters. 2554
Challenges to nutrition education. 2560
An index of food quality. 2604
Growth rate, nutrient intake and "mothering" as determinants of malnutrition in disadvantaged children. 2621
Food guides--where do we go from here? 2623
Household dietary levels down. 2628
Pregnancy in school girls--part 2. 2640
Pregnancy in school age girls--part 2. 2641
Assessment of nutritional status of teenage pregnant girls. I. Nutrient intake and pregnancy. 2673
- Trace element nutrition in man: Recent progress and remaining problems. 2724
Nutrition and athletics. 2730
The role of essential trace elements in nutrition. 2748
Nutrition in pregnancy. 2850
Adolescent pregnancy: Association of dietary and obstetric factors. 2851
Parents give children bad habits. 2878
Tennessee nutrition-achievement study 1967-1968. 2889
Dating between seals: A nutrition problem among teenagers? 2896
The wonderful world of freshness (Pill-strip/Cassette tape). 2921
Protein intake of well-nourished children and adolescents. 2930
New thoughts on dietary practices. 2950
Nutritional surveillance in affluent nations. 2971
US RDA doesn't meet population needs. 3013
Methodology related to acceptability, cost & nutrition. 3080
Patient oriented dietetic information system--III. 3246
How can you make them eat the nutrition you serve. 3265
Educational participation and dietary changes of SPWP housewives in Louisiana. 3581
Two off-line computer assisted nutrient standard menu planning techniques. 3606
Nutritional evaluation of school lunch programs in two selected villages. 3941
Nutrition in school food service. 3943
Vitamins vs. Vending machines. 3971
The remarkable Miss Walsh and Cincinnati's peasy lunch. 3972
- NUTRIENT QUALITY**
Comparison of the protein nutritional value of TVP, Methionine-enriched TVP and beef for adolescent boys. 3858
- NUTRIENT QUALITY DETERMINATION**
Slend, soluble whey protein concentrate has excellent nutritional properties. 96
Newer methods of nutritional biochemistry with applications and interpretations - volume V. 368
Protein quality and PNH: concepts important to future foods. 459
Nutrients to go. 2441
Assessment of biological value of a new corn-soy-wheat noodle through recapturing of Straxillas malnourished children. 2456
Nutritional value of milk compared with filled and imitation milks. 2480
An index of food quality. 2604
Protein: Chemistry and nutrition. 2731
FAO guideline (no. 7) for human testing of supplementary food mixtures. 2805
Food regulations, nutrients & nutrition labeling. 3017
Motivation for acceptance of high nutrient food: (consideration of assumption no. 5). 3132
Motivation for acceptance of high nutrient foods (consideration of assumption no. 1-4). 3165
- NUTRIENT REQUIREMENTS**
Guidelines for total parenteral nutrition. 2428
Brain food: the sourishment of America's mental giants. 2475
Feeding 250 lb. Monsters. 2554
Vitamin C--a multifunctional synth? 2630
Adolescent nutrition. 2729
Calcium-attilization and requirement. 2749
The nutritive content of type A lunches. 2773
Nutritional side effects of drugs. 2829
Vitamin A physiology. 2830
Nutritional requirements--the later years. 2877
Appraisal of human vitamin B requirements based on examination of individual seals and a composite Canadian diet. 2899
New thoughts on dietary practices. 2950
The future of food. 2991
Food labeling (motion picture). 3016
Contracted school food services. 3148
New concepts in child nutrition program: nutrient standard for school feeding, computer-assisted-menu planning. 3620
The dynamics of consensus consultation. 3924
Nutrition in school food service. 3943
Market category: School lunch. 3952
Holiday school lunches get nutritional twist. 3998
Food buying guide for type A school lunches. 4209
- NUTRIENT RETENTION**
Thiamine and riboflavin retention in cooked variety meats. 525
Effect of packaging methods on frozen asparagus. 1834
Symposium: Effects of processing, storage, and handling on nutrient retention in foods. 1944
What was the Rutgers study? 2100
Utilization of nutrients in milk- and wheat-based diets by men with adequate and reduced abilities to absorb lactose: 1. energy and nitrogen. 2490
Calcium-attilization and requirement. 2749
Effect of heating methods on thiamine retention in fresh or frozen prepared foods. 3855
- NUTRIENT SOURCES**
What to eat and why. 2411
Facts about foods. 2616
Johnny goes to nutrition land (Coloring book). 2465
A key to buying iron rich foods. 2733
Nutrients and foods for health (poster). 2917
Food for man. 2969
Nutrition (Transparencies). 3310
Take your snacks count (coloring book). 3336
Baker's yeast--world's oldest food--is newest source of protein and other ingredients. 3832
Considerations for choosing the right plant protein. 3865
Nutrient fat (Nov. 1973). 4150
- NUTRIENT STANDARDS**
Recommended Dietary Allowances, revised 1973. 2650
The role of essential trace elements in nutrition. 2748
Food regulations, nutrition & nutrition labeling. 3017
Nutrition labeling. 3034
Contracted school food services. 3148
Two off-line computer assisted nutrient standard menu planning techniques. 3606
Nutrient standard menus. 3615
New concepts in child nutrition program: nutrient standard for school feeding, computer-assisted-menu planning. 3620
Nutritive value, better foods, educational advertising--are we up to the new food product challenge? 3864
USDA is interested in 'engineered foods' that can offer improved nutrition. 3880
Nutrition in school food service. 3943
First annual report of the national advisory council on child nutrition; annual report/1971. 3959
Proceedings. 3961
Philosophy & need for technical innovation in child nutrition programs. 3974
Holiday school lunches get nutritional twist. 3998
How can we strengthen school food service. 4019
- NUTRIENT VALUES**
Consensuating with the consumer: natural and synthetic nutrients. 6
The cost of milk and milk products as sources of calcium. 13
'Orchestral facts for the consumer. 17
Industry must gain consumers' confidence in nutrition values. 18
Handbook of nutrition. 64
Animal proteins--keystone of foods. 65
Balanced nutrition through food processor practice of artificialization: sedal experience in school food service. 74
Basic human nutrition and the RDA. 77
Your heart has nine lives. 95
Slend, soluble whey protein concentrate has excellent nutritional properties. 96
Complete teaching kit on cheese (Pill-strip). 122

NOTES

- Contribution of hard water to calcium and magnesium intakes of adults. 120
 Crackers fortified with fish protein concentrate (FPC): nutritional quality, sensory and physical characteristics. 132
 The dietary iron controversy. 148
 Enrichment and fortification of foods, 1966-70. 167
 The experts debate: the added enrichment of bread and flour with iron. 172
 Explanation of food composition tables and comparison of actual intakes with recommended intakes. 173
 Polacin in wheat and selected foods. 186
 Food acceptance and nutrient intake of preschool children. 189
 Food quality - a focus for togetherness for food scientists and nutritionists. 208
 Fulfilling the scientific community's responsibility for nutrition and food safety. 217
 The heart of the matter - a matter of opinion. 233
 Implications of changing food habits for nutrition educators. 251
 Improving nutrient content of foods served. 253
 Food, nutrition and diet therapy. 274
 Food because you or better health through better nutrition. 279
 Linear programming controls amino acid balance in food nutrition. 280
 Calcium in nutrition. 338
 Nutrition source book. 341
 Better knowledge of cheese. 348
 Better knowledge of milk. 349
 Milk information sheet. 355
 Better methods of nutritional biochemistry with applications and interpretations - volume V. 368
 Nutrients in university food service meals - I. Data determined by food inventory. 375
 Nutrients in university food service meals - II. Data from meals selected by students. 376
 Nutrition and the Type A lunch. 388
 Nutrition for Head Start. 398
 Nutrition for food service workers. 399
 Nutrition to meet the human needs of older Americans. 416
 Nutritional review--1972. 424
 Nutritional value of casein and whey protein. 428
 Nutritional value of turkey protein - effects of heating and supplementary value for poor proteins. 429
 Nutritive analysis of frozen fully cooked institutional foods. 430
 Nutritive content of the usual diets of eighty-two men. 431
 Nutritive value of "organically grown" foods. 432
 Of (iron) pots and pans. 437
 Psychologic implications of the nutritional needs of the elderly. 462
 Research on diet and behavior. 471
 Responsibility of dietitians for providing information about food: it's wholeness and nutritional value. 473
 Round-table discussion. 479
 Seasonal variations in U.S. diets. 483
 Spot vitamin A with color clues. 500
 Tables of food composition: scope and needed research. 510
 Thiamin content and retention in venison. 524
 Tools for teaching food needs. 528
 Nutritive value of foods. 535
 Amino acid content of foods. 539
 Food selection for good nutrition in group feeding. 541
 Pantothenic acid, vitamin B6, and vitamin B12 in foods. 543
 Conserving the nutritive value in foods. 544
 Dietary levels of households in the United States, spring 1965. 545
 An evaluation of research in the United States on human nutrition. 550
 Looking at nutrition 12 ways. 571
 Vitamin A and iron in infants' diets in Israel. 578
 Vitamins and the growing body. 581
 Water, the indispensable nutrient. 587
 What is soy protein? 598
 Who turns the child "off" to nutrition. 607
 Review of nutrition and diet therapy. 611
 The wheel of health. 614
 Yogurt: is it truly Adelle's 8 vitamin? 615
 The ancient aloe pops up soda avenue. 623
 The berries with bounce. 626
 Modern dairy products. 640
 Fasnuts: the first snack food. 653
 The science of meat and meat products. 656
 A split pea special: a 1970 market report. 663
 Dry onions. 666
 Byproducts from milk. 667
 A commentary on the new P.D.A. nutritional labeling regulations. 678
 FF packers under the gun to meet nutritional labeling deadline. 684
 Food labeling regulations. 685
 Nutrient labeling.... Purpose and approach. 699
 Nutrition labeling--more information to help the consumer select foods. 701
 Nutrition labeling: more information to help the consumer select foods. 702
 Nutritional guidelines - the how, the why, and the when. 704
 Nutritional guidelines and labeling. 705
 Nutritional guidelines and the labeling of foods. 706
 Nutritive labeling. 708
 Product development avenue: Del Monte to use proposed nutrient labeling, estimate cost for data at \$250,000. 717
 Some considerations for nutritional labeling. 718
 The use of a computer in formulating low cost diets. 990
 Integrated nutrition and food cost control by computer. 1340
 Should milkshakes have a place in the Type A lunch? 1360
 Handbook of twenty consecutive menus as submitted by Utah districts. 1367
 Understanding baking. 1379
 Rice ideas for school lunch. 1499
 Food preparation for quality Type A lunches. 1532
 Cereal grains as dietary protein sources. 1801
 Effect of processing on provitamin A in vegetables. 1835
 Effects of some new production and processing methods on nutritive values. 1837
 Fortifying soft drinks with cheese whey protein. 1858
 Innovation vs nutrition as the criterion for food product development. 1870
 Nutritional iodine in processed foods. 1904
 Recent developments in the vitamin technology of bread--history pertinent today. 1926
 Some things you might not know about the foods served to children. 1936
 Symposium: Effects of processing, storage, and handling on nutrient retention in foods. 1944
 An evaluation of the protein quality of a textured soybean product. 1961
 Break for the "lunch bus". 1976
 Mexican-American food items in the Tucson, Arizona, school lunch program. 1990
 Effects of USDA commodity distribution program on nutritive intake. 1993
 Food to follow through. 2006
 Nutrient contribution of a meals program for senior citizens. 2033
 A study of the effect of certain management factors on nutritive value and pupil participation in the school lunch. 2040
 Cheese cookery for everyone. 2120
 Tables of food values. 2209
 Food values of portions commonly used. 2216
 National Data Center for Food Composition. 2251
 Nutritive value of fruits and vegetables. 2253
 Nutritional review--1971. 2255
 Nutritive values of foods distributed under USDA food assistance programs. 2256
 Food composition: Tables for use in the Middle East. 2258
 Food values and calorie charts. 2271
 When you advertise; fresh fruits and vegetables. 2357
 The greengrocer. 2370
 Scorecard for better eating. 2386
 Substitutes for whole milk. 2431
 Importance of vitamin D milk. 2436
 Legumes in human nutrition. 2448
 Potassium, why? 2467
 Food practices of some Spaniards in Los Angeles County. 2478
 Nutrition charts (Charts). 2511
 The delights & evils of junk food. 2531
 Nutritional review. 2568
 An index of food quality. 2604
 Sole foods and some not so scientific experiments. 2613
 Kellogg's ready-to-eat cereals--nutritive values--product information. 2664
 Newer trace elements in nutrition. 2725
 Copper content of foods. 2792
 Food consumption of households by money value of food and quality of diet: United States, North, South. 2910
 Metabolism and caloric value of alcohol. 2946
 Micronutrient Considerations in nutrient labeling. 3009
 School lunch means good nutrition. 3065
 Recommendations and implications of the Rutgers effort. 3176
 Patient-oriented dietetic information system--II. 3245
 Fruit and vegetable products. 3850
 Nutritive value, better foods, educational advertising--are we up to the new food product challenge? 3864
 Soyburger: it looks like a hamburger, but... 3885
 Egg science and technology. 3886
 Improving the nutrient quality of cereals. 3892
 Let's cook it right. 4040
 Fishing around for variety. 4045
 Food value tables expressed in circle graphs. 4126
 Food composition table for use in East Asia. 4151
 The encyclopedia of food. 4184
 The blue goose buying guide for fresh fruits & vegetables. 4191
 NOTES
 Communicating with the consumer: natural and synthetic nutrients. 6
 Food - the yearbook of agriculture 1959. 39
 Handbook of nutrition. 64
 Centralized food supplies. 110
 Food is more than nutrients. 204
 Food purchasing practices of young families. 207
 Foods for teens; snacks that count (Show 'n Tell). 212
 Food science; a chemical approach. 213
 Good food works for you (Show 'n Tell). 226
 The Heinz handbook of nutrition. 234
 Interactions of nutrients with oral contraceptives and other drugs. 257
 It all begins as breakfast. 269
 Food, nutrition and diet therapy. 274
 Major mineral elements in Type A school lunches. 285
 Food for you. 302
 Mulligan stew: Getting it all together (notion picture). 317
 Mulligan stew: Getting it all together (Videocassette). 318
 Choose your calories by the company you keep. 356
 Nutrients in university food service meals - I. Data determined by food inventory. 375
 Nutrients in university food service meals - II. Data from meals selected by students. 376
 Nutrition for food service workers. 399
 Nutrition notes: dairy group comments on nutritional labeling guidelines. 411
 Observations: let's look beyond nutrition to identify proteins. 436
 Utilizable proteins: quality and quantity concepts in assessing food. 575
 Water, the indispensable nutrient. 587
 What's good to eat (Notion picture). 600
 What's good to eat (Videocassette). 601

- Ice cream. 625
The big debate: should FF be fortified? 672
Frozen dinner nutritional contents equated with government guidelines. 687
Key nutrients. 1279
Automated determination of protein-nitrogen in foods. 1795
Food applications for membrane ultrafiltration. 1851
Food values of portions commonly used. 2216
Nutritional review--1971. 2255
Composition of foods. 2280
The role of fat as a nutrient. 2416
Improvement of nutritive quality of foods. 2433
Food Chemistry. 2447
Nutrition and dietetic foods. 2458
Let's eat right to keep fit. 2526
Citrus fruit and nutrition. 2564
Problems in the use and interpretation of the Recommended Dietary Allowances. 2614
Food guides--where do we go from here? 2623
Symposium: seed proteins. 2637
Trace element nutrition in man: Recent progress and re-assigning problems. 2724
Comparison cards, Set 1...For teenagers (Charts). 2744
The role of essential trace elements in nutrition. 2748
The day milk was turned off (Motion picture). 2751
The complete handbook of nutrition. 2770
Food theory and applications. 2788
Nutrition: an integrated approach. 2797
Nutrients: the hidden magic in foods. 2811
Fundamentals of normal nutrition. 2827
Effective issue for vitamins raises the question: are they foods or drugs? 2839
You are what you eat (Filastrip/Cassette tape). 2868
Living nutrition. 2875
Good food works for you (show'n tell). 2915
You are what you eat; key nutrients (Show 'n Tell). 2916
Let's talk about food. 2952
Equate current marketing problems with new product opportunities. 3092
Wheels, a nutrition game of chance and skill. 3381
Quantity food preparation. 3624
Food fundamentals. 3664
- NUTRITION**
Communicating with the consumer: basic research on nutrition and safety. 4
Communicating with the consumer: food and nutrition press information service. 5
Buying nutrition. 25
ASBO resolution affirms dedication to educational and food service needs of students. 48
Nutrition for athletes: A handbook for coaches. 60
Nutrition/Cardiovascular reviews, 1970-1971. 63
Handbook of nutrition. 64
An anthropologist views the nutrition professions. 66
The application of nutrition information to persons trained in food service who do not have a dietitian as a continuous resource of nutrition information. 67
Nutrition II. 69
Basic human nutrition and the RDA. 77
Nutrition: a comprehensive treatise. 83
The behavioral cybernetic components of human nutrition. 89
Nutrition: a course for school food service personnel. 101
California states its position. 102
The great nutrition puzzle. 103
Canada launches a national nutrition survey. 107
Child nutrition: An idea whose time is here. 114
Communicating with the consumer: nutrition for a good start. 121
Nutrition of animals of agricultural importance: part 1. 134
Human nutrition and dietetics. 135
The family guide to better food and better health. 138
Drugs and nutrition. 156
Focus on nutrition...You can't teach a hungry child. 2. 184
Food quality - a focus for togetherness for food scientists and nutritionists. 208
Fulfilling the scientific community's responsibility for nutrition and food safety. 217
General factors affecting college coeds food preferences, habits, and intake. 222
The Heinz handbook of nutrition. 234
Household food spending affects diet adequacy. 239
How nutrition affects learning and behavior. 243
How nutrition relates to learning. 245
Basic nutrition in health and disease including selection and care of food. 248
Iron, blood, and nutrition. 266
Milk and milk products in human nutrition. 273
Encyclopedie moderne de l'hygiene alimentaire. 276
Food becomes you or better health through better nutrition. 279
Man as a patient. 290
Progress in human nutrition; volume I. 291
Minerals and body structure. 308
MUCOINS: nutrition consumer information system. 329
Feeding little folks. 332
Research explores nutrition and dental health. 357
National nutrition education conference. 359
The need for iron fortification. 360
Nutrition and school lunch. 364
Nutrition and school food service, state of New Mexico. 365
Symposium papers on food and health. 367
Newer methods of nutritional biochemistry with applications and interpretations - volume 9. 368
Basic nutrition and menu planning. 370
Nutrition and "the pill". 379
Nutrition and cell growth. 380
Nutrition and handicapped children. 381
Nutrition and ischemic heart disease. 383
Nutrition and learning - implications for schools. 384
Nutrition and pregnancy. 385
Nutrition and stress (Slides). 387
Nutrition for Head Start. 398
Nutrition for food service workers. 399
Food, science, and society.. 401
1969-1970 report. 404
Nutrition notes: dairy group comments on nutritional labeling guidelines. 411
Nutrition programs for senior citizens. 414
Nutrition, Learning, Behavior and Motivation. 418
Nutrition: A pre-condition to learning. 419
Preschool nutrition workshop sums up recommendations. 454
Man and food. 465
Rap sessions with Dr. Perryman--A dialogue with seminar participants. 466
Basic nutrition and diet therapy. 476
Amino acid fortification of protein foods. 482
Food and nutrition. 485
Sensible nutrition. 488
Some interactions between nutrition and stress. 496
Teacher, there's an eggplant in the classroom. 513
Textured vegetable protein (TVP). 520
Nutrition and intellectual growth in children. 522
An evaluation of research in the United States on human nutrition. 536
Nutrition: Food at work for you. 540
Food selection for good nutrition in group feeding. 541
Family fare. 542
Publications list and research reference. 548
An evaluation of research in the United States on human nutrition. 550
Nutrition and feeding of infants and children under three in group day care. 561
Trace elements in human and animal nutrition. 567
Looking at nutrition 12 ways. 571
Vitamins and body structure. 583
Water, the indispensable nutrient. 587
We can't separate nutrition from social and biological sciences. 588
What do we mean by "nutrition"? 593
White House Conference on Food, Nutrition and Health: report of follow-up conference. 605
White House Conference on Food, Nutrition and Health final report. 606
The American and his food. 633
Notes on the history of nutrition in America. 650
Review of basic nutrition concepts. 658
The development of a national nutrition policy. 680
The changing food market - nutrition in a revolution. 774
Ecological pressures on nutritional resources. 807
A compilation of information on computer applications in nutrition and food science. 911
The three A's of change - Anticipating, Accepting, Actuating. 978
School food service management development program: Manual, advanced course. 1001
Bioenergetics: an ecological approach to nutrition education. 1038
Introduction to professional food service. 1053
Exception of students for first courses in food and nutrition. 1085
Food science and human nutrition. 1098
School food service management, short course I. 1133
Food handling and food service examinations. 1149
The master of science program in nutrition. 1154
An overview of school food service. 1186
Oklahoma school lunch handbook. 1200
Basic menu planning: instructor's guide. 1207
Basic menu planning: Student workbook. 1208
Training the food service worker (Kit). 1272
Food service supervisor-school lunch manager. 1274
Commissaryman 3 & 2. 1276
Cooks: a suggested guide for a training course. 1290
School food service management development program: Manual, intermediate course. 1313
Diet is not just a four-letter word. 1329
Diversity and experimentation pay off in progress: hospital food service the Kaiser way. 1330
Integrated nutrition and food cost control by computer. 1340
Points for planning Type A lunches. 1355
You can have both unit-by-unit autonomy and multi-unit savings: Kaiser's southern region proves it. 1371
Conversion and packaging of food products for use where facilities and personnel are limited or non-existent. 1813
Exploring different ways of meeting nutritional needs. 1841
Nutrition notes: where are we going with school feeding? 1902
ENEP evaluated. 1991
If we had haa, we could have haa and eggs - if we had eggs. 2005
The men in charge - the government nutrition programs. 2026
Nutrition is the school's business. 2035
Nutrition services in child health programs. 2036
White House Conference on Aging - report of the Nutrition Section. 2101
Home economics research abstract: 7, food and nutrition. 2198
Dictionary of nutrition and food technology. 2204
Conversion factors and technical data for the food industry. 2259
A select bibliography and library guide

SUBJECT INDEX

NUTRITION AIDES

to the literature of food science. 2262
 Aging and nutrition. 2267
 A guide to nutrition terminology for indexing and retrieval. 2276
 Selected list of reliable nutrition books (revised 1970). 2277
 Potatoes made easy for school lunch. 2339
 Consumer education in nutrition. 2371
 Newer methods of nutritional biochemistry. 2413
 Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 2415
 The healthy way to weigh less. 2426
 A new approach to teaching nutrition. 2450
 Guidelines for adequate nutrition. 2452
 Nutrition and dietetic foods. 2458
 The nutrition factor; its role in national development. 2460
 Antibiotics and nutrition. 2461
 The importance of prenatal nutrition. 2470
 Food--facts and fallacies. 2491
 Highlights of research on nutrition and mental ability. 2492
 Project A.H. (Films/Phonodisc). 2496
 Nutrition & notable characters. 2497
 People, food, and science. 2512
 Stirring the cultural melting pot. 2513
 Nutrition of animals of agricultural importance - part 2. 2520
 Nutrition in the 1970's. 2524
 Let's eat right to keep fit. 2526
 Let's get well. 2527
 Let's have healthy children. 2528
 The most important person (Motion picture). 2549
 Education and training in nutrition. 2565
 Serve nutrition with cartoons. 2566
 Nutritional review. 2568
 Is your family eating right? 2576
 Nutrition and world health. 2587
 Nutritional problems in the South. 2591
 Increasing the useful life span. 2607
 Adolescent nutrition and growth. 2611
 A critical appraisal of the protein needs of human beings and domestic animals. 2631
 Encyclopedia of fruits, vegetables, nuts and seeds for healthful living. 2657
 Nutrition, development and social behavior. 2660
 Nutrition and the public health. 2682
 The paradox of teen-age nutrition. 2693
 Nutrition and mentality. 2701
 Human nutrition: its physiological, medical and social aspects; 2713
 Never trace elements in nutrition. 2725
 Four steps to weight control. 2726
 Nutrition and athletics. 2730
 Nutrition, growth and development of North American Indian children. 2736
 The impact of food and nutrition on oral health. 2741
 National institute of arthritis and metabolic diseases. 2755
 The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 1. 2767
 The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 2. 2768
 The complete handbook of nutrition. 2770
 Food and your weight. 2782
 Nutrition perspectives in the seventies. 2789
 Nutrition: an integrated approach. 2797
 Living nutrition. 2875
 Eating and aging. 2902
 Nutrition. 2908
 Drugs and their interrelationships with nutrition. 2926
 Nutrition and your mind. 2936
 Western Hemisphere Nutrition Congress, 3d., Miami Beach, 1971. 2949
 Highlights of the Western Hemisphere Nutrition Congress. 2951
 Let's talk about food. 2952
 Nutrition and development. 2957

Effects of nutrition on growth and performance. 2963
 The philosophy of taste, or Meditations on transcendental gastronomy. 2972
 World food. 2983
 Priorities in nutrition. 2988
 Food service for the extended care facility. 3174
 How can you make them eat the nutrition you serve. 3265
 Outline for occupational home economics course in commercial and institutional food preparation. 3294
 Think nutrition (poster). 3386
 Try something new. 3468
 Your daily food. 3614
 The newest school subject--breakfast (Filmstrip/Record). 3917
 Children now eat silk in Zambia--UNICEF helps develop a novel, nutritious biscuit. 3926
 Proceedings. 3961
 Vitamins vs. vending machines. 3971
 What you need to know about food & cooking for health. 4064
 The down-to-earth natural food cookbook. 4065
 Cooking with understanding. 4079
 A bookshelf on foods and nutrition. 4123
 Selected bibliography of nutrition materials. 4148
 A select bibliography of East-Asian foods and nutrition arranged according to subject matter and area. 4150
 Nutrition and mental retardation. 4167
 A selected bibliography on: African foods and nutrition, and African botanical nomenclature. 4188
NUTRITION AIDES
 Effectiveness of nutrition aides in a migrant population. 2499
 Diet counseling to improve hematocrit values of children on the Blackfeet Reservation. 2831
 Training American Indian health aides for nutrition education. 3510
 Community nutrition workers--their effectiveness in a nutrition delivery system. 4018
NUTRITION CONCEPTS
 Nutrition resource unit, primary grades. 3570
NUTRITION EDUCATION
 Unified approaches toward nutrition education through school. -
 Consumer education to minimize the abuse of foods. 8
 Nutrition education: an integral part of consumer education. 29
 Quality assurance--Today & tomorrow. 33
 Food - the yearbook of Agriculture 1959. 39
 "Talk-Ins"--Summary of group reports: Role of the school food service in nutrition education. 46
 ANA sells a 'rainbow' lunch. 47
 Action on teenage nutrition. 50
 Adventures in nutrition education resources no. 1 -- nutrition education resource materials presentation with emphasis given to the role of the School Food Service. 52
 The good foods book. 53
 Alcoholic malnutrition (Slides). 54
 Alexander's breakfast secret (Filmstrip). 55
 American School Food Service Association blueprint for school food service and nutrition education. 59
 Nutrition for athletes: A handbook for coaches. 60
 An anthropologist views the nutrition professions. 66
 Applying learning theory in teaching nutrition. 68
 Attitudes of aides and clients in the expanded nutrition program. 71
 A balanced diet (Film loop). 73
 Basic values in nutrition; part I: silk and seat group (Transparencies). 78
 Basic values in nutrition; Part II. vegetable-fruit group (Transparencies). 79
 Basic values in nutrition; part III: bread-cereal group (Transparencies). 80
 Be creative in nutrition education. 82
 The Beginning of life (Filmstrip). 85
 The big dinner table (Motion picture). 91

The big dinner table (Videocassette). 92
 Big ideas in nutrition education. 93
 Nutrition and physical fitness. 97
 Breakfast and the bright life (Filmstrip/Record). 98
 Breakfast; 4-4-3-2 way (Show 'N Tell). 99
 California states its position. 102
 Calories (Film loop). 105
 Carbohydrates and fats (Film loop). 109
 Centralized food supplies. 110
 Nutrition. 111
 Statement of Walter A. Cospton, M.D., President and Chief Executive Officer, Miles Laboratories, Inc., before the Senate Select Committee on Nutrition and Human Needs, February 24, 1971. 124
 Concepts of food habits of "other" ethnic groups. 125
 Coordinating nutrition education in school, home and community. 130
 Fun with food facts. 137
 Doing great things (Motion picture). 154
 Nutrition education guide. 158
 Education increases consumption of vegetables by children. 159
 Teaching nutrition. 168
 The expanded food and nutrition education program. 171
 Exploring the need for nutrition education. 174
 Introduction to nutrition. 182
 Materials and methods in nutrition education. 183
 Focus on optimal development: improving child nutrition. 185
 Food and nutrition education in the primary school. 187
 Food acceptance and nutrient intake of preschool children. 189
 Food and nutrition education for mentally disturbed women. 191
 Food faddism. 195
 Food for health; calories (Film loop). 197
 Food for life (Motion picture). 198
 Food for life (Videocassette). 199
 Food guides (Film loop). 200
 Food, energy and you (Videocassette). 210
 Food, energy, and you (Motion picture). 211
 Foods for teens; snacks that count (Show 'N Tell). 212
 Gastrointestinal absorption (Slides). 220
 A nutrition guidebook for elementary school teachers. 221
 A resource handbook for teaching nutrition in the elementary school. 223
 Whitey and Whiskers and food. 224
 Nutrition, behavior, and change. 225
 Good food works for you (Show 'N Tell). 226
 Food facts and fun with "Butter & Bopop". 227
 Progressed nutrition. 229
 Now a hamburger turns into you (Motion picture). 240
 Now a hamburger turns into you (Videocassette). 241
 Now can we solve malnutrition in the U.S.? 242
 How to diagnose nutritional deficiencies (Slides). 246
 Hunger and malnutrition - whose responsibility? 249
 Implications of changing food habits for nutrition educators. 251
 Improving nutrition in less developed areas. 254
 Intestinal malabsorption (Slides). 259
 Intra-State group meeting to discuss alternatives 260
 Iron metabolism (Slides). 264
 The irony of affluence-adult nutrition problems and progress. 267
 Is education meeting the nutrition challenge of today--what should be done. 268
 Journey into nutrition (Motion picture). 271
 Food, nutrition and diet therapy. 274
 Let's make nutrition education exciting. 278
 Basic principles of nutrition. 283
 Nutrition and elementary food science. 292

- nutrition in action. 293
 Focus on nutrition. 295
 Maternal nutrition (Slides). 296
 Food for you. 302
 Nutrition education and the related management processes. 306
 Health education guide. 310
 Teaching the young child good eating habits for life. 311
 Nutrition education in the elementary schools. 312
 Modification of food habits. 313
 Modification of vegetable-eating behavior in preschool children. 314
 Mulligan stew: Count down 4-4-3-2 (Motion picture). 315
 Mulligan stew: Count down 4-4-3-2 (Videocassette). 316
 Mulligan stew: Getting it all together (Motion picture). 317
 Mulligan stew: Getting it all together (Videocassette). 318
 Mulligan stew: Look inside yourself (Motion picture). 319
 Mulligan stew: Look inside yourself (Videocassette). 320
 Mulligan stew: The File-Flax man (Videocassette). 321
 Mulligan stew: The flis-flax man (Motion picture). 322
 Mulligan stew: The great nutrition turn on (Motion picture). 323
 Mulligan stew: The racer that lost his edge (Motion picture). 324
 Mulligan stew: The racer that lost his edge (Videocassette). 325
 Mulligan stew: The great nutrition turn on (Videocassette). 326
 How we take care of our teeth. 331
 Feeding little folks. 332
 A boy and his physique. 333
 My friend the cow. 336
 The great vitamin mystery. 337
 Food and care for dental health. 340
 Nutrition source book. 341
 Search and research. 342
 They ask why. 345
 What did you have for breakfast this morning? 347
 Let's take silk apart. 350
 Taking silk apart. 351
 A source book on food practices; with emphasis on children and adolescents. 352
 How your body uses food. 353
 National nutrition education conference. 359
 Saw (trition) twist to an old game. 361
 A saw look at nutrition education --- The tisa capsule. 363
 Nutrition and school lunch. 364
 Nutrition and school food service, state of New Mexico. 365
 National group process for defining the problems in nutrition. 369
 Paul puzzle; basic #: plan-a-eat. 371
 Nutrition education: Nutrition delivery systems and the management function. 372
 Nutrition (Transparencies). 377
 Nutrition and health-screening services for the elderly - report of a demonstration project. 382
 Nutrition and learning - implications for schools. 384
 Nutrition and the Type A lunch. 388
 Nutrition by practice. 389
 Nutrition education and the Spanish-speaking American. 390
 Nutrition education by nonprofessional aides. 391
 Nutrition education comes into its own. 392
 Nutrition education for mothers of Filipino preschool children. 393
 Nutrition education for the "noe" generation. 394
 Nutrition education for youth. 395
 Nutrition education is behavioral change. 396
 Nutrition education practices in elementary schools in Hawaii. 397
 Nutrition for food service workers. 399
 Food choices: the teen-age girl. 402
 Your diet: health is in the balance. 403
 1969-1970 report. 404
 Food. 406
 Nutrition in a maternity and infant care project. 407
 Nutrition in music (Audiotape). 408
 Nutrition instruction and lunch surveys with second graders. 409
 Nutrition program for senior citizens. 414
 Nutrition the 1-2-3-4 way. 415
 Nutrition to eat the human seeds of older Americans. 416
 Nutrition-related health practices and opinions. 417
 Nutritional aspects of engineered foods and delivery systems in school food service. 420
 Nutritional literacy of high school students. 422
 Opinions of nutrition education. 443
 Panel: Where do I begin and what do I do in nutrition edu. 445
 Predicting application of nutrition education. 451
 Proper food (Filmstrip). 456
 Proteins and minerals (Fila loop). 461
 Puerto Rican food habits; a color slide set (Slides). 463
 Peppers sell good nutrition. 464
 The Seal talking, singing, action movie about nutrition (Motion picture). 467
 Required: a great step is nutrition education. 470
 Review of food grouping systems in nutrition education. 474
 Roles and challenges of school food service in nutrition education. 478
 The school lunch - a component of educational programs. 481
 Shopping practices of low-income groups for convenience foods. 491
 Malnutrition and intestinal parasites. 498
 Innovative approaches to nutrition education and related assessment processes. 499
 Spot vitamin A with color clues. 500
 Status and achievement of the expanded food & nutrition education program. 501
 Introduction to foods and nutrition. 503
 Survey of nutrition knowledge as a part of nutrition education. 507
 Sustained behavioral change. 508
 Understanding food. 511
 Teacher, there's an apple in the classroom. 513
 The teenage obesity problem - why? - part two. 515
 Nutritional knowledge and consumer use of dairy products in urban areas of the South. 518
 Nutrition education research project - report of phase I. 532
 Nutrition education--1972. 547
 Nutrition education--1972 hearings, Ninety-Second Congress, second session. 549
 Nutrition: Between eating for a Head Start. 551
 Nutrition education for young children. 553
 Nutrition-staff training program. 554
 Science is food end nutrition. 556
 Una libreta de ensenanza alimentaria para las familias que deseen educar. 557
 Food for thrifty families. 558
 Nutrition and feeding of infants and children under three in group day care. 561
 Teaching nutrition in the elementary schools. 565
 Jane and Jimmy learn about fresh fruits and vegetables. 569
 Universal school food service and nutrition education: a synopsis. 572
 Vitamins and the growing body. 581
 Vitaele (Fila loop). 582
 Vitamins from food (Motion picture). 584
 Vitamins free food (Videocassette). 585
 Water metabolism (Slides). 586
 We can't separate nutrition from social and biological sciences. 588
 School lunch and the curriculum. 591
 Nutrition education in the school food service; challenges, change, and commitment. 592
 What influence malnutrition? 595
 What is USDA doing about nutrition education? 596
 What is nutrition education? Why nutrition education. 597
 What's good to eat (Motion picture). 600
 What's good to eat (Videocassette). 601
 Where old age begins (Slides). 604
 White House Conference on Food, Nutrition and Health: report of follow-up conference. 605
 White House Conference on Food, Nutrition and Health final report. 606
 Who turns the child "off" to nutrition. 607
 A study of the breakfast eating habits of school age girls and boys, grades one through twelve, of an Oklahoma community with implications for teaching nutrition. 609
 Nutrition and diet therapy: A learning guide for students. 610
 Review of nutrition and diet therapy. 611
 Nutrition and diet therapy. 612
 The words we use. 613
 You and your food (Motion picture). 617
 You and your food (Motion picture) (Spanish). 618
 Your engagement, should you decide to accept it... 620
 The new era in nutrition. 646
 A.D.A. testimony on school lunch before House of Representatives' committee. 671
 The development of a national nutrition policy. 680
 An industrial view of nutritional labeling and nutrition education. 692
 Nutritional guidelines and the labeling of foods. 706
 Public Law 91-248, 91st Congress, H.R. 515. 723
 Children's food service program - conference report. 726
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 10. 729
 "KUPES - Knowledge Utilization for Problem Solving. 748
 Communication methods and media in nutrition education programs. 782
 Creative approaches to problem solving. 798
 Developing alternatives in nutrition education. 800
 Developing community support of nutrition education programs. 801
 Ideas for prosoting participation. 858
 Needed: Public relations for program expansion. 905
 New developments in school food service. 907
 The school administrator and the food service program. 920
 School board source of foodservice support. 943
 School feeding program as an aspect of the educational institution -- Panel discussion. 944
 School food service: twelve trends you should track. 948
 New concepts in management. 960
 Understanding the community social system. 988
 A "fair" way to teach nutrition. 1011
 Adventure in nutrition education resources II--Miami workshops with Dairy Council, Inc. 1013
 Conference on guideline for nutritional education in medical schools and postdoctoral training programs, June 25-27, 1972. 1023
 Behavioral objectives help teach nutrition. 1036
 Bioenergetics: an ecological approach to nutrition education. 1038
 Cartoon approach to nutrition education. 1049
 Changing Head Start mothers' food attitudes and practices. 1050
 Child spacing as a part of nutrition education programs. 1051
 Continuing education conferences. 1059
 Continuing education in nutrition. 1060
 Cooking in the kindergarten. 1061
 Dietetic training '73. 1070
 Continuing education in nutrition-1970. 1071
 Educators' attitudes toward nutrition education in Florida. 1080
 The affect of a nutrition education program at the second grade level.

SUBJECT INDEX

NUTRITION EDUCATION

- 1081
 Everywhere that Mrs. Farley went... 1084
 Exception of students for first courses in food and nutrition. 1085
 An experiment in integrating nutrition education into the elementary school curriculum [A panel]. 1086
 Nutritional awareness instruction series for classroom use. 1088
 Visual aids in nutrition education. 1095
 Food information of housewives and 4-8 youths. 1096
 Food quality evaluation--a learning technique. 1097
 Food science and human nutrition. 1098
 Food science education. 1099
 Food science program. 1100
 Food--life depends on it. 1103
 Influence of nutrition education on fourth and fifth graders. 1124
 Innovations in nutrition education: program and methods. 1125
 Innovative techniques for teaching nutrition. 1126
 Integrating nutrition education into the school curriculum. 1128
 Integrating nutrition into the nursing curriculum. 1129
 Is there need for change? Round table discussion. 1135
 It can be done. 1136
 Let's play detective. 1150
 The master of science program in nutrition. 1154
 The master's program in public health nutrition. 1155
 Teach nutrition with games. 1162
 A study of the educational aspects of the School Lunch Program in South Carolina. 1166
 What will I be from A to Z. 1167
 Aerial feeding demonstrations for the classroom. 1168
 New directions in community junior college program - new students; new faculty. 1172
 A new horizon: careers in school food service (PilaStrip). 1173
 New professionals to the rescue. 1179
 Nutrition and communication. 1190
 Nutrition education in the funny papers. 1191
 Nutrition education of physicians - five case studies. 1192
 Nutrition education survey: preliminary results. 1193
 Nutrition education through the mass media in Korea. 1194
 Nutrition education: Resources available for the school food service supervisor (A panel discussion). 1195
 Nutrition education: Selecting and organizing material for different age groups. 1196
 Nutrition implementation program as communication systems. 1197
 Nutrition knowledge and attitudes of early elementary teachers. 1198
 Prediction of student performance through pretesting in food and nutrition. 1214
 Problems and progress in nutrition education. 1215
 Procedure for developing, submitting and evaluating individual projects. 1216
 Proceedings of a symposium: nutrition education at the undergraduate and master's degree level. 1217
 Progressed instruction in basic nutrition for college students. 1218
 Progressed instruction in nutrition for collegiate nursing students. 1219
 Puppets are effective teachers. 1221
 Relating school lunch and classroom teaching. 1225
 The relationship of Federal agencies to food science programs at the universities. 1226
 Health education - a conceptual approach. 1229
 Teaching as changing behavior. 1254
 Teaching nutrition in the medical school. 1255
 The three R's help make good eating important. 1263
 Tools for nutrition education--some examples. 1266
 Food and nutrition: a problem-centered approach. 1277
- Key nutrients. 1279
 Food and nutrition: Basic lessons for training extension aides. 1281
 Food needs of family members. 1283
 Undergraduate education in dietetics. 1296
 Undergraduate education in public health nutrition. 1297
 Undergraduate training in nutritional science. 1298
 Vitamins and you (PilaStrip). 1302
 The development and evaluation of eight units of progressed instruction designed to teach basic nutrition. 1306
 Contemporary meal management. 1343
 Type A--two different ways. 1364
 "...And she does it so easily and so well". 1470
 The future of the food industry. 1864
 'Heat and potatoes' and tacos, too. 1969
 ENRP evaluated. 1991
 Feeding America's children at school. 2001
 Florida's expanded nutrition program. 2002
 How the District feeds its kids. 2009
 Mothercraft Centers combines nutrition and social sciences. 2020
 Nutrition awareness in the USDA. 2034
 ORO--The emergency food and medical services program and nutrition education. 2039
 Portable meals contribute to nutrition education efforts. 2045
 Position paper on food and nutrition services in day-care centers. 2046
 School food service nutrition education finance project. 2052
 Slim's swim--a success nutrition program for underprivileged teen-age girls. 2061
 Some economic research abstract: 7, food and nutrition. 2198
 Methods and kinds of nutrition education (1961-72): a selected annotated bibliography. 2249
 General teacher references. 2265
 Secondary teaching materials and teacher references. 2266
 Aging and nutrition. 2267
 Pregnancy and nutrition. 2268
 Pre-school, primary and intermediate teaching materials and teacher references. 2269
 An annotated international bibliography of nutrition education. 2273
 Good references on day care. 2281
 Food makes the difference!. 2283
 Consumer education in nutrition. 2371
 The perfect environment for consumer. 2407
 Grassroots nutrition--or, consumer participation. 2408
 The science of nutrition. 2443
 A new approach to teaching nutrition. 2450
 Nutrition education and dietary behavior of fifth graders. 2457
 Implementing nutrition education in school food service. 2459
 Nutrition and physical fitness. 2472
 Nutrition education and the food labels. 2479
 Project A.M. (PilaStrip/Phonodisc). 2496
 Nutrition's notable characters. 2497
 ...Forging the missing link: nutrition education. 2498
 Effectiveness of nutrition aides in a migrant population. 2499
 Seasonal experiences. 2507
 People, food, and science. 2512
 Stirring the cultural melting pot. 2513
 Nutrition in the 1970's. 2524
 Nutrition education in developing countries. 2525
 Scope for nutrition education in the elementary school programs. 2533
 Nutrition in a family-oriented child development program. 2534
 Panel: Because involved in nutrition education. 2539
 Nutrition for you (PilaStrip/Cassette). 2544
 Nutrition for you (PilaStrip/Record). 2545
 Nutrition knowledge of mothers and children. 2548
 The most important person (Notion picture). 2549
- Challenges to nutrition education. 2560
 A meaningful curriculum in applied nutrition. 2561
 Education and training in nutrition. 2565
 Serve nutrition with cartoons. 2566
 Sensible eating: A 'balanced' diet for Britain. 2592
 Introductory nutrition. 2598
 Menu rusey (game). 2608
 Food guides--where do we go from here? 2623
 Nutrition education in elementary school programs. 2624
 Putting good nutrition into practice--your practice. 2626
 Household dietary levels down. 2628
 Key ideas in nutrition. 2634
 What's in food? (coloring book). 2651
 Nutrition education--an integral part of a school feeding program. 2655
 Nutrition education in day care programs. 2656
 Breakfast your way to a better day. 2666
 How children learn about food (Slides). 2677
 Nutrition and the public health. 2682
 Can teaching good nutrition be had? 2699
 When you think food, think the 'basic seven'. 2715
 Milk in schools: an experiment in nutrition education. 2719
 Importance of nutrition education in school food service. 2721
 Teaching the young child good eating habits for life. 2734
 More than tea and toast. 2737
 Mr. Yun Yee comes alive in Colorado. 2738
 The day milk was turned off (Notion picture). 2751
 The national school food service and nutrition education finance project. 2752
 Nutrition education in Florida school districts. 2774
 Nutrition education: too much, too little, or too bad? 2779
 Nutrition perspectives in the seventies. 2789
 Nutrition education in group meals programs for the aged. 2791
 Role of nutrition education in the nutrition decade. 2794
 Practical nutrition. 2796
 Nutrition: an integrated approach. 2797
 Nutrition: part II. 2800
 Nutrition: part I. 2801
 Through the looking glass. 2813
 Learning better nutrition. 2825
 Fundamentals of normal nutrition. 2827
 Changing food habits of Canadian children. 2828
 Nutrition education: how much can or should our schools do? 2844
 Living nutrition. 2875
 Menu packet packs nutrition education whollop. 2876
 Parents give children bad habits. 2878
 Said, sowed and sold: a nutrition study in the Taolo district. 2881
 Proceedings. 2884
 Taste it, touch it, smell it. 2887
 Nutrition--a dimension of education. 2888
 Recommendations of panels on nutrition teaching and education. 2890
 Recommendations of panels on nutrition teaching and education. 2891
 Planning for health education in schools. 2900
 Proceedings of National Nutrition Education Conference November 2-4, 1971. 2909
 Good food works for you (show'n tell). 2915
 You are what you eat: Key nutrients (Show 'n Tell). 2916
 The wonderful world of freshness (PilaStrip/Cassette tape). 2921
 Assessment of post-seminar learning and of three methods of contact on innovation efforts in nutrition education. 2922
 Survey of instructional materials used and needed by some community workers. 2924
 Nutrition and the senses. 2933

- The scope of current nutrition education efforts (Panel). 2935
 Who needs calcium? 2940
 Nutrition education in U.S. Medical schools. 2944
 Nutrition education - A new dimension. 2945
 New thoughts on dietary practices. 2950
 The psychology of selling nutrition. 2961
 What you should know about nutritional labeling. 3011
 What is the return on investment for nutrient labeling? 3022
 Nutritional labeling. 3035
 Nutrascape. 3057
 The use of the computer in nutrition education. 3083
 Motivation for acceptance of high nutrient foods (consideration of assumption no. 5). 3132
 Contracted school food services. 3140
 Implications for program planning in school food service. 3164
 Motivation for acceptance of high nutrient foods (consideration of assumptions no. 1-4). 3165
 Challenge for school food service. 3251
 How can you make them eat the nutrition you serve. 3265
 Sensible nutrition makes the scene, Grades Four, Five, Six. 3299
 Nutrition teaching in remedial schools. 3304
 What is nutrition education. 3314
 The development of a guide through cooperative action research for the purpose of integrating the School Lunch Program into the elementary school curriculum. 3319
 Home economics education, research summary. 3337
 Food bingo (game). 3346
 Career education in home economics. 3347
 The fare. 3349
 Worksheets for primary arithmetic and language arts. 3350
 Nutrition in kindergarten. 3351
 Food skits for elementary grades. 3356
 Foods in the Easter traditions. 3357
 Much ado about nutrition. 3378
 Exciting new techniques for teaching nutrition. 3392
 Framework for health instruction in California public schools. 3399
 An experiment in teaching nutrition. 3425
 Intern compiles nutrition education materials. 3426
 School lunch room as a living laboratory. 3476
 Program planning for home economics in secondary schools in Minnesota. 3483
 Techniques for teaching nutrition to children. 3505
 F.O.O.D.: Focus on optimum development: a final proposal. 3507
 Innovations in nutrition education. 3542
 Educational participation and dietary changes of EPNEP homemakers in Louisiana. 3581
 Computer assisted instruction in a college nutrition course. 3582
 Nutrition education materials for teachers. 3585
 Elementary nutrition education curriculum guide. 3586
 Secondary nutrition education curriculum guide. 3587
 Basic health science d'Agostino, ariel McKinlock. 3590
 Nutrient standard menus. 3615
 Menu planning--elementary style. 3622
 International festivities flavor nutrition. 3901
 A coordinated approach to child nutrition. 3920
 The dynamics of community commitment. 3924
 Winners or losers? 3953
 Dollars and sense of nutrition education. 3955
 First annual report of the national advisory council on child nutrition; annual report/1971. 3959
 Second annual report of the national advisory council on child nutrition; annual report/1972. 3950
- Vitamins vs. vending machines. 3971
 Statement of FNS policy on nutrition education & training. 3976
 Related nutrition programs. 3984
 History and geography served at lunch. 3987
 Isolated island gets school feeding program. 3993
 Louisville schools encourage plate lunches. 3994
 Jenny is a good thing (Motion picture). 4007
 National school lunch program. 4009
 Bibliography. 4120
 A bookshelf on foods and nutrition. 4123
- NUTRITION KNOWLEDGE**
 Nutrition knowledge of mothers and children. 2548
- NUTRITION POLICY**
 Nutrition and world health. 2587
 US RDA doesn't meet population needs. 3013
 Proceedings. 3961
 Philosophy & need for technical innovation in child nutrition programs. 3974
 Statement of FNS policy on nutrition education & training. 3976
- NUTRITION PROGRAMS**
 I. Nutrition programs of ICNR member agencies. 2012
 Guidelines for total parenteral nutrition. 2428
 Education and training in nutrition. 2545
 A national nutrition policy and program. 2586
 Nutrition and world health. 2587
 U. S. Nutrition policies in the seventies. 2716
 Evaluation of small-scale nutrition programs. 2765
 Learning better nutrition. 2825
 Evaluating nutrition intervention programs. 3134
 The dynamics of community commitment. 3924
 Evaluating nutrition intervention programs. 3932
 Model for a nutrition program for the elderly. 4119
- NUTRITIONAL ADEQUACY**
 Importance of vitamin D milk. 2436
 The delights & evils of junk food. 2531
 Nutritional value of midday meals of senior schoolchildren. 2823
 New thoughts on dietary practices. 2950
 Nutritional surveillance in affluent nations. 2971
 Guidelines for Meals-on-Wheels and congregata meals for the elderly. 3925
 Holiday school lunches get nutritional twist. 3998
- NUTRITIONAL DEFICIENCIES**
 The status of nutrition in the United States. 502
 We're short of calcium, too! 589
 The USA today--is it free of public health nutrition problems? 2558
 The problem of iron deficiency anemia in preschool negro children. 2597
 The paradox of teen-age nutrition. 2693
 Nutrition and its disorders. 2722
- NUTRITIONAL LABELING**
 IPEC tackles nutrition labeling. 691
 Other Federal Regulations affecting food packaging. 712
 Hearings, Ninety-second Congress, second session, on nutrition and human needs: Part 4B--food additives. 1956
 Consumer education in nutrition. 2371
 Rating by the numbers. 2378
 FDA's view of food safety. 2409
 A new approach to teaching nutrition. 2450
 More comments on nutritional labeling. 2465
 Nutrition education and the food labels. 2479
 Breakfast cereals in the American diet. 2495
 New mileposts in nutrition. 2609
 Nutrition and the public health. 2682
 Effective issue for vitamins raises the question: are they foods or drugs? 2839
 Nutrition labels: A great leap forward. 3008
- Micronutrient considerations in nutrient labeling. 3009
 Food labeling and the marketing of nutrition. 3010
 What you should know about nutritional labeling. 3011
 US RDA doesn't meet population needs. 3013
 Food labeling (motion picture). 3016
 Food regulations, nutrition & nutrition labeling. 3017
 A guide to the side of the box. 3018
 New obligations imposed by current regulatory replications. 3020
 What is the return on investment for nutrient labeling? 3022
 Nutrient labeling and the independent laboratory. 3027
 Nutrition labeling. 3028
 Nutrient labeling: myths about analytical needs. 3030
 Nutrition labeling. 3034
 Nutritional labeling. 3035
 Are we allowing FDA to become a law unto itself? 3042
 We want you to know what we know about nutrition labels on food. 3050
 Metric measures on nutrition labels. 3052
 Nutrition labels and the U.S. RDA. 3053
 Nutrascape. 3057
 FDA'S omnibus labeling proposals - an overview. 3059
 Nutrient standard menus. 3615
 Improve young people's diets--fortify puddings eaten for snacks and desserts. 3842
 Nutritive value, better foods, educational advertising--are we up to the new food product challenge? 3864
- NUTRITIONAL QUALITY**
 Young sheppers begin to "turn on" to frozen foods. 2387
 Improvement of nutritive quality of foods. 2433
 Nutritional value of milk compared with filled and imitation milks. 2480
 Improving the nutritional quality of food. 2506
 The delights & evils of junk food. 2531
 Nutrition and food processing subject of Sun Valley Symposium. 2771
 Factors affecting quality of frozen prepared food products. 3007
 Food regulations, nutrition & nutrition labeling. 3017
 Recommendations and implications of the Rutgers effort. 3176
 Philosophy & need for technical innovation in child nutrition programs. 3974
 Let's cook it right. 4040
 Survey of food distribution to institutions - 1972. 4179
- NUTRITIONAL REHABILITATION**
 Iron deficiency in the United States. 2434
 Let's get well. 2527
 Mothercraft centers. 2674
 Evaluating nutrition intervention programs. 3134
- NUTRITIONAL STATUS**
 Nutrition; a comprehensive treatise. 83
 The lunch lunch study. 131
 Food beliefs affect nutritional status of Malay fisherfolk. 192
 Nutrition concepts held by seventh and eight grade pupils in Iowa. 238
 Iron deficiency in rural infants and children. 263
 Blood serum vitamin A and carotene studies of preadolescent children. 282
 Nutrition in action. 293
 National nutrition education conference. 359
 The new vegetarians: who are they? 366
 Nutrition Canada. 378
 Nutrition education and the Spanish-speaking American. 390
 Nutritional improvement and world health potential. 421
 Nutritional problems after fifty. 423
 Nutritional review--1972. 424
 Nutritional status of Negro preschool children in Mississ-ippi - evaluation of MOP index. 425
 Nutritional status of Negro preschool children in Mississ-ippi - impact of education and income. 426

SUBJECT INDEX

INTENTIONAL SURVEYS

Nutrition of a group of school children in Ohio with improved diets. 838
 Nutritional status of 9-, 10- and 11-year-old public school children in Iowa, Kansas, and Ohio. 839
 Malnutrition - its causation and control. 477
 The status of nutrition in the United States. 502
 Supplemental proteins: does the U.S. diet really need it? 506
 Screening children for nutritional status. 560
 Ten-state nutrition survey, 1960-1970. 568
 The urban avalanche and child nutrition - I. Impact during the industrial revolution and now. 573
 Dietary studies of northern Utah pre-adolescent and adolescent children. 574
 Problems of assessment and alleviation of malnutrition in the United States. 577
 Weight control of children with Prader-Willi syndrome. 590
 White House Conference on Food, Nutrition and Health: report of follow-up conference. 605
 White House Conference on Food, Nutrition and Health final report. 606
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 10. 729
 Industry's struggle with world malnutrition. 868
 NHP evaluated. 1991
 A study of school feeding programs - I. Economic eligibility and nutritional need -II. Effects on children with different economic and nutritional needs. 2068
 The success of the federal food assistance programs. 2069
 Home economics research abstract: 7, food and nutrition. 2198
 Nutritional review--1971. 2255
 Pregnancy and nutrition. 2268
 Iron deficiency in the United States. 2838
 Effect of incorporation of leafy and non-leafy vegetables in the school lunch on the growth and nutritional status of children. 2839
 The science of nutrition. 2883
 Nitrogen retention of adult human subjects who consumed wheat and rice supplemented with chickpea, sesame, milk, or whey. 2888
 Antibiotics and nutrition. 2861
 World review of nutrition and dietetics. 2878
 Effectiveness of nutrition aides in a migrant population. 2899
 Nutrition education in developing countries. 2925
 Challenges to nutrition education. 2960
 Are anthropometry in nutritional assessment; anthropometry for rapid calculation of muscle circumference and cross-sectional muscle and fat areas. 2996
 Introductory nutrition. 2998
 Biochemical indices of nutrition reflecting ingestion of a high protein supplement in rural Guatemalan children. 2999
 Vitamin B6 status in pregnancy. 2618
 Assessment of nutritional status of teenage pregnant girls. I. Nutrient intake and pregnancy. 2673
 Nutrition and the public health. 2682
 Human nutrition: its physiological, medical and social aspects; 2713
 Nutrition and its disorders. 2722
 School feeding program: Who should receive what? 2783
 The school feeding program: An underachiever. 2788
 Nutritional status of people, USA. 2881
 Nutritional requirements--the later years. 2877
 Tennessee nutrition-achievement study 1967-1968. 2889
 Protein intake of well-nourished children and adolescents. 2930
 Western Hemisphere Nutrition Congress, 3d., Miami Beach, 1971. 2989
 Effects of nutrition on growth and performance. 2963
 World food resources. 2973

The future of food. 2991
 US RDA doesn't meet population needs. 3013
 Nutritional evaluation of school lunch programs in two selected villages. 3981
 1969 marked new era in child nutrition. 3996

NUTRITIONAL SURVEYS

Food use and potential nutritional level of 1,225 Texas families. 519
 The ten-state nutrition survey: a pediatric perspective. 2819
 Measuring dietary intake in pre-school children. 2866
 New insights in nutrition. 2609
 Surveys: bias and methods. 2707
 School feeding program: Who should receive what? 2783
 The school feeding program: An underachiever. 2788
 Malnutrition and learning. 2814
 Food intake studies in pre-school children in developing countries: Problems of measurement and evaluation. 2832
 Nutrition and poverty in preschool children. 2965
 Nutritional surveillance in affluent nations. 2971

NOTES

Encyclopedia of fruits, vegetables, nuts and seeds for healthful living. 2657
 Almonds are the chef's best friend. 8088

OBESITY

Behavior modification in a self-help group - a pilot study. 86
 Behavior therapy in treating obesity. 87
 Behavioral and metabolic consequences of weight reduction. 88
 Bulking agents in foods - acceptability by obese individuals. 100
 Diet: the realities of obesity and fat diets. 188
 Food for life (Motion picture). 198
 Food for life (Videocassette). 199
 Frequency of feeding, weight reduction, and body composition. 218
 Frequency of feeding, weight reduction, and nutrient utilization. 215
 In defense of body weight. 255
 Mulligan stew: The racer that lost his edge (Motion picture). 328
 Mulligan stew: The racer that lost his edge (Videocassette). 325
 Multidisciplinary approach to the problem of obesity - sixth Martha P. Trulsson Memorial Lecture. 327
 Weight control source book. 339
 Nutrient intake and weight response of women on eight--control diets. 378
 Obesity. 805
 Obesity - new happenings. 833
 Obesity - part 3. 838
 Potential dieters: who are they? - attitudes toward body weight and dieting behavior. 850
 Slim chance in a fat world: behavioral control of obesity. 508
 The teenage obesity problem - why? - part two. 515
 The teenage obesity problem - why? - part 1. 516
 Weight control of children with Prader-Willi syndrome. 590
 Slim's view--a summer nutrition program for underprivileged teen-age girls. 2061
 The role of fat as a nutrient. 2816
 The ten-state nutrition survey: a pediatric perspective. 2819
 The healthy way to weigh less. 2826
 The Blanche Obesity and Nutritional Index (WONI). 2868
 The myth of diet in the management of obesity. 2476
 Obesity: A serious symptom. 2477
 Food practices of some Samoans in Los Angeles County. 2878
 Eating disorders. 2885
 Controversies in medicine--is obesity harmful? 2502
 The crash diet craze. 2515
 Good loser (game). 2536
 Potential dieters: Who are they? 2582
 Adolescent nutrition and growth. 2611
 Weight regulation in non-physiological and psychological factors. 2652
 Obesity in children: Identification of a group at risk in a New York ghetto. 2658
 The stigma of obesity. 2659
 Obesity and coronary heart disease: The Framingham heart study. 2661
 Response of body weight to a low carbohydrate, high fat diet in normal and obese subjects. 2662
 Do you think fat or thin? 2671
 Cardiorespiratory responses of young overweight women to ergometry following modest weight reduction. 2678
 The fat man and the addict: The biology of addiction. 2698
 The sugar in the diet. 2698
 Four steps to weight control. 2726
 Food and your weight. 2782
 Practical nutrition. 2796
 Metabolic demands as a factor in weight control. 2799
 The present diet: vintage 1973. 2806
 Through the looking glass. 2813
 Obesity and learning difficulties. 2838
 Obesity--part 5: Regulation of food intake. 2861
 Obesity--part 8: Causes. 2862
 Obesity -- part VI. 2863
 Obesity -- part VII. 2868
 Follow-up of obese patients: 18 years after a successful reducing diet. 2866
 Epidemiology of coronary heart disease. 2870
 Proceedings. 2888
 The search for the secret of fat. 2895
 Calories and you. 2939
 How to stick to your diet. 2983
 Exercise aerobically in normal and fallowing acute weight gain. 2988
 Can calories be perceived, and do they affect hunger in obese and nonobese humans? 2960
 Signs and symptoms. 3861
 Training American Indian health aides for nutrition education. 3510

OBJECTIVES

Management by objectives: the task unit. 3061
 Management by objectives can work. 3133
 Management by Objectives: a critique. 3178
 Management by Objectives: a consultant's view. 3186
 Management by objectives and results. 3200
 So, so ought to get started on OD. 3215
 Management by Objectives: a critical view. 3268
 A situational change typology. 3269
 Teaching the test. 3813
 Evaluation in the teaching of home economics. 3862
 Goal setting and feedback. 3561
 Preparing instructional objectives. 8152

OCCUPATIONAL CHOICES

Career discoveries: People who make things (Pillstrips). 1088
 Career discoveries: People who organize facts (Pillstrips). 1085
 Jobs for you: It's happening in home economics (Pillstrip). 1137
 Where do I go from here (Cartoon picture). 1310
 Working in a service industry. 3818
 Career planning for high school girls. 3556
 OCCUPATIONAL CLUSTERS
 A career information unit for distributive education. 3382
 Working in a service industry. 3818
 Project VIGOR: vocational cluster education, integrated and articulated grades 1 through 12 with guidance services, occupational exploration and work experience relevant to general education: first interim report. 3873

OCCUPATIONAL GUIDANCE

Career discoveries: People who make things (Pillstrips). 1088
 Career discoveries: People who organize facts (Pillstrips). 1085
 Developing a hospitality program in high schools. 1063
 Pillas help career guidance program. 1090
 Where do I go from here (Motion picture). 1310
 Manpower report of the President. 2288
 Allied health education program in junior colleges/1970. 2293

- There is such information available on how to manage employees, but many managers ignore it and have increasingly serious employee problems. 3163
- Career education in home economics. 3347
- Career guidance: think food! (Motion Picture). 3377
- Cooks and chefs (file loop). 3389
- Working in a service industry. 3414
- Bill Heeloe work with the hard core? 3417
- A prototype program for training work supervisors as employee counselors. 3430
- Basics of a hard core program. 3439
- Use of audio-visual techniques in training the hard-core. 3444
- Health technicians. 3445
- An integrated approach to supervisory training for hiring the hard-core. 3469
- The career development workshop. 3470
- Project VIGOR: vocational cluster education, integrated and articulated grades 1 through 14 with guidance services, occupational exploration and work experience relevant to general education: first interim report. 3473
- Career planning for high school girls. 3556
- Marginal manpower: job capability as a joint function of aptitude and experience. 3564
- Careers for women in the 70's. 3579
- OCCUPATIONAL HOME ECONOMICS**
- An anthropologist views the nutrition professions. 66
- Toward better teaching of home economics. 1093
- Jobs for you: It's happening in home economics (Filestrip). 1137
- Dietitian aides. 1262
- Supervised food service worker. 1289
- Outline for occupational home economics course in commercial and institutional food preparation. 3294
- Outline for the preparatory course in occupational home economics in the field of food services (preparation and management). 3295
- Status of curricula development in the field of commercial food at the non-berkeley level. 3311
- A planning grant for the establishment of a center for the development of home economics instructional materials. 3335
- Development and evaluation of a curriculum of age raising occupations. Final report. 3343
- A pilot study for gainful employment in home economics: final report, volume I. 3367
- Hospitality education curricula development project: final report. 3382
- Long Beach City College content outline for courses in home economics-related occupations. 3459
- Evaluation of secondary school programs to prepare students for age raising in occupations related to home economics: final report, vol. II, appendix. 3497
- Evaluation of secondary school programs to prepare students for age raising in occupations related to home economics: final report, volume I. 3498
- Manual of operation for vocational home economics program in job training in high schools. 3509
- Personnel training and employment needs of hospital food services in Tennessee. 3515
- Home economics education at the secondary level: a curriculum model (with emphasis on the occupational aspect). 3545
- Salter--waitress; a suggested guide for a training course. 3571
- Health careers guidebook. 3574
- OCCUPATIONS**
- Caught leaderless, will a company survive? 771
- Elements of supervision. 963
- Employment opportunities in which knowledge and skill in home economics are needed. 3412
- A supplement to the Dictionary of Occupational Titles. 4173
- Dictionary of occupational titles... 4174
- ODOR**
- Microfragrance. 1881
- Compilation of odor and taste threshold values data. 4168
- OFFICE MANAGEMENT**
- The development of a model exemplifying business services objectives and their performance indicators in educational program budgeting: final report. 3121
- OHIO**
- Retrition of a group of school children in Ohio with improved diets. 438
- Nutritional status of 9-, 10- and 11-year-old public school children in Iowa, Kansas, and Ohio. 439
- How to push a good thing. 456
- The three R's help make good eating important. 1263
- Akron schools get A for achievement with frozen type A lunches. 1376
- Frozen pre-plated meals solve problem of feeding sederpri-privileged pupils. 1434
- Portable meals contribute to nutrition education efforts. 2045
- Senior food service in Cincinnati. 2071
- A five state study of secondary school lunchroom operations. 3223
- Developing a work-experience program for slow learning youth: a report of a three year extension and improvement project. 3477
- Manual of operation for vocational home economics programs in job training in high schools. 3509
- Determining first-line supervisory training needs. 3557
- A guide to food service operation planning with information on preparing and submitting plans and specifications. 3747
- OILSEEDS**
- Meeting future needs. 1879
- OKLAHOMA**
- A report of Oklahoma food habits survey. 440
- A study of the breakfast eating habits of school age girls and boys, grades one through twelve, of an Oklahoma community with implications for teaching nutrition. 609
- A proposed procedure of standardized accounting for the school lunch program in Oklahoma. 916
- Nobody knows who pays. 2030
- Oklahoma school lunch sanitation & safety: a guide. 3407
- OLIVES**
- Ole for olives. 1353
- Ripe olives as garnish and ingredient. 4084
- ON THE JOB TRAINING**
- Improvement of personnel through testing, interviewing, orienting, training and evaluating - part 2. 1024
- Developmental dialogue. 1067
- How to get OJT started on the right foot. 1117
- Employee training in food service establishments. 1153
- In old steady that still works. 1204
- Practical baking workbook. 1251
- Training surveys surveyed. 1271
- Simplified manual for cooks. 1467
- Management by objectives: the task unit. 3061
- The management of training. 3220
- Training and development handbook. 3318
- Tell them why. 3405
- How to train see foodservice employees quickly. 3429
- Programmed TV pays its way. 3437
- How to train supervisors to break in new employees--gently. 3450
- Metric conversion: the training colonus of the Seventies. 3519
- The secret is on-going training. 3523
- Training: plain and fancy. 3555
- A task unit concept for on-the-job training in food service. 3589
- English as a second language--a teacher's view. 3599
- Introduction of on-the-job management development. 3602
- ON-SITE PREPARATION**
- On-site preparation provides school feeding flexibility. 3983
- 21 easier foods that sell. 4057
- ONION RINGS**
- Don't let your fry kettle idle! 3640
- ONIONS**
- Dry onions. 666
- OPEN DATING**
- Food product dating. 20
- Unit pricing and open dating. 42
- Open dating: the key to fresh foods for consumers. 711
- OPERATING EXPENSES**
- Explosion-puffed apples are commercially feasible. 1842
- The foodservice industry: here's how to rise to 1973's challenge. 2980
- The foodservice industry: poultry, poultry, poultry, and peas... 2981
- The computer & how to afford it. 3068
- The computer & St. Joseph. 3098
- National School Lunch...Roll! 3108
- How to deal with a \$1,000,000 loss. 3156
- How to determine food costs. 3157
- Foodservice area final. 3194
- Waring home foodservice. 3213
- Practical ways to hold down costs in spite of high food prices. 3228
- Contracted vs. School managed: How costs compare. 3258
- How to control costs. 3285
- How to build menus. 3286
- What it all cost to go astric. 3288
- Can you beat the high cost of meat? 3605
- Production costs: labor-saving equipment vs. Non-machina methods. 3750
- How to cut dish breakage in half. 3793
- ORANGE JUICE**
- Potato levels in citrus and other juices. 2883
- Developed silk-orange juice. 3884
- ORANGES**
- Convenience and the cost of potatoes and orange juice. 10
- Introduction of OJ-related products strikes some sour notes in industry. 1472
- Orange juice studied. 2042
- Think Orange, When You Choose a Snack. 2894
- ORDINANCES**
- When the sanitation inspector calls. 3785
- OREGON**
- Senior food service in Portland. 2072
- ORZAN SEATS**
- Wide the liver!. 1444
- Variety seats. 4105
- ORGANIC CONTROL**
- Natural foods (Slides/Cassette Tape). 2676
- ORGANIC FOODS**
- Organic foods. 31
- Diet healing: a case study in the sociology of health. 142
- Food faddism. 195
- Strictures vales of "organically grown" foods. 432
- The organic foods movement. 444
- Looking at nutrition 12 ways. 571
- Food industry and FDA face fed food threat. 823
- 3rd-agers - the new hedonists. 1008
- Frozen foods participate in organic foods boom. 1861
- Cooking and catering the wholefood way. 2118
- Natural foods (Slides/Cassette Tape). 2676
- The complete handbook of nutrition. 2770
- Adelle Davis' books on nutrition: Contemporary. 2833
- Growth of health food sales in the super market. 3256
- Your daily food. 3614
- The dove to earth cookbook. 4034
- ORGANIZATION**
- Introduction to the Seeser. 638
- The Petest Office. 639
- Principles of management. 872
- Organizing centralized school food service systems. 914
- Some factors in building an effective marketing program. 955
- A system--what it is and what it does. (Part 2). 975
- Five steps toward better small meetings. 1092
- Our future is you (Motion picture). 1209
- School lunch on-line in Kansas. 1357
- Wheels & the Calgary. 2025

ORGANIZATIONS

- Effective technical speeches and sessions. 2246
 United States Government organization annual, 1972/73. 2288
 Nutrition education in elementary school programs. 2624
 Management by objectives: the task unit. 3051
 Professional management. 3062
 Planning: Planning a centralized School Food Service System. 3069
 The fundamentals of top management. 3105
 Developing managers--an integral part of the management process. 3107
 Management essentials. 3111
 The management of change: Part 1--Change and the use of power. 3145
 Putting management theories to work. 3172
 Locating trouble spots in organizations. 3175
 Management by Objectives: a critique. 3178
 ITORP. 3182
 Management by Objectives: a consultant's view. 3186
 So, we ought to get started on OD. 3215
 General administration in the nursing home. 3240
 Saga's management odyssey. 3242
 Techniques of group dynamics. 3266
 Management by Objectives: a critical view. 3268
 A situational change typology. 3269
 Soar in '74 (Charts). 3309
 A philosophy of training...revisited. 3537
 The communications game. 3560
- ORGANIZATIONS**
 Identification of communication problems in organizations. 859
 Education directory. 2291
 Principles of personnel management. 3119
 Locating trouble spots in organizations. 3175
 Training--a link to organizational change. 3440
- ORIENTAL AMERICANS**
 Milk drinking by the lactose intolerant - comparison of Caucasian and Oriental adults. 307
- OSTEOMALACIA**
 The causes of vitamin D deficiency. 2786
 Rickets and osteomalacia. 2871
- OSTEOPOROSIS**
 Osteoporosis. 2551
 Adult bone loss, fracture epidemiology and nutritional implications. 2571
- OUTDOOR COOKING**
 The outdoor kitchen primer. 4081
 Pioneer cookbook. 4092
- OVEN COOKERY**
 Updating a centuries-old cooking technique. 3659
 Conventional and microwave heating of beef: Use of plastic wrap. 3681
- OVENS**
 A foodservice system that works. 828
 Food training routines II. 1143
 The 10 cooking, heating and reconstituting applications; part 4. 1546
 The electric convection oven. 1570
 New electric convection ovens span the "rue-to-ready" scale. 1582
 How to get better service from your gas oven. 1585
 Is your kitchen obsolete?--convection ovens/microwave ovens. 1600
 Is your oven capacity adequate? 1603
 Microwaves: the ultimate means for providing short order service at fantastic speeds. 1609
 New diseases in microwave cookery. 1635
 New models 1971 - fry kettles & filters. 1641
 Our evolving technology. 1647
 Philadelphia hot lunch program: a model for low-budget schools. 1650
 Preparation-processing - part 2. 1651
 Reconstituting ovens: for foods at the top of the "rue-to-ready" scale. 1656
 The finishing kitchen. 1686
 Integral heating systems reconstitutes frozen meals in 15 minutes. 1871
 Boosting productivity front of the house--Part 2. 3713
 Insurance for "oven freshness". 3720
- The case for specialty ovens. 3722
 Cleanliness--key to oven safety. 3728
 Nov safe in microwave energy? 3730
 Reconstituted? Not reconstituted? An update on microwave ovens. 3753
 How to buy and place equipment. 3764
- OVERPOPULATION**
 World food and population problems: Some possible solutions. 669
- PACKAGING**
 Self-service juice dispensers evaluated; frozen juices most economical, efficient. 1662
 Single service ware and today's consumer. 1665
 Better frozen product protection indicated in testing of poly-to-poly carton seals. 1797
 Cheese packages - goatkins to lasiates. 1803
 Microwave adapter permits frozen foods in foil containers to heat in minutes. 1882
 Two ways to get less milk for your money: Shortweight milk cartons found in Delaware; when a gallon isn't a gallon. 2383
 Breakfast cereals in the American diet. 2495
 Progress not 'revolution,' is watchword in retail PP packaging. 3856
 Package development for the foodservice industry. 3863
 Responding to consumer price concerns - through packaging. 3867
- PACKED LUNCH**
 Market category: School lunch. 3952
- PALATABILITY RATINGS**
 Bulking agents in foods - acceptability by obese individuals. 100
 Elminating rancid-over flavor in precooked food. 166
 Food facts and fads. 194
 Food quality - a focus for togetherness for food scientists and nutritionists. 208
 Food science & technology, volume III. 258
 Laboratory handbook of methods of food analysis. 277
 Protein food mixture for Iran - acceptability and tolerance in infants and preschool children. 458
 Sensory good taste. 489
 Taste sensitivity and food aversions of teenagers. 512
 Tea & coffee. 627
 Bread science and technology. 655
 The science of meat and meat products. 656
 Consumer rate frozen cats equal to fresh meat in flavor, juiciness. 788
 Introductory foods. 1164
 Effect of temperature and cut on quality of pork roast. 1416
 Forced convection roasting at 200 degrees and 300 degrees F. 1428
 Holding roast beef by three methods. 1445
 A guide to the selection, combination and cooking of foods; 1500
 Cooking the modern way with stainless steel steam-jacketed kettles. 1580
 Better frozen product protection indicated in testing of poly-to-poly carton seals. 1797
 Cooking techniques for broiler chickens. 1814
 Central sauces made with four types of processed eggs. 1818
 Deep-fried snack food prepared from soybeans and onions. 1819
 Development and consumer evaluation of soft-serve frozen desserts. 1826
 Edible containers. 1832
 Edible packaging update. 1833
 Effect of packaging methods on frozen appetizers. 1834
 Frozen, precooked rice shapes suitable for all markets. 1862
 Identifying and controlling product quality attributes - using preference taste panels. 1868
 Microwave vs. conventional cooking of vegetables at high altitude. 1883
 Palatability of a specialty meat item prepared by inter-upted cooking. 1907
 Palatability of meat after low temperature roasting and frozen storage. 1908
 Precooked turkey flavor and certain chemical changes caused by refrigeration and reheating. 1915
- Precooking and reheating of turkey. 1916
 Quality evaluation of canned and freeze-dried applesauce. 1925
 Reconstituting preplated frozen meals with integral heat. 1927
 Sensory evaluation of breaded, deep-fried ternip slices. 1931
 Stability of gravies to freezing. 1940
 Sugar, acid, and flavor in fresh fruits. 1943
 Texturizing process improves quality of baked French fried potatoes. 1951
 A comparative study of the organoleptic acceptability of simulated meat products prepared in microwave and conventional ovens. 1968
 Testes vegetable protein, fish protein concentrates, and microcrystalline cellulose as extenders in meat loaves. 2335
 Structure and textural properties of foods. 2852
 Palatability of ground beef home frozen and stored in selected wraps. 4190
- PANCAKES**
 Pancakes (Pila loop). 1481
 The wonderful world of sizes. 4113
- PANCREAS**
 Diseases of the pancreas--part 2. 2859
PANCREATIC DISORDERS
 Diseases of the pancreas--part 2. 2859
PANCREATIC BOWEN'S
 Diseases of the pancreas--part 2. 2859
PANTOTHENIC ACID
 Pantothenic acid, vitamin B6, and vitamin B12 in foods. 543
 The vitamins. 2848
 Losses of vitamins and trace minerals resulting from processing and preservation of foods. 3883
- PAPAYA**
 Papaya parer: a tropical flavor ingredient. 1909
- PAPYPROFESSIONAL TRAINING**
 Effectiveness of nutrition aides in a migrant population. 2499
 Insights gained from teaching and working with Apache nursing assistants. 2500
 Nutrition in Nativity and Infant Nursing Care, A short course. 2904
 Use of ancillary health personnel in maternal and child health projects. 3472
 Training American Indian health aides for nutrition education. 3510
 Health careers guidebook. 3574
 Community nutrition workers--their effectiveness in a nutrition delivery system. 4018
- PASASITES**
 Malnutrition and intestinal parasites. 498
- PASASITIC INFECTIONS**
 Malnutrition and intestinal parasites. 498
 Food-borne illness: cause and prevention (Slides). 1714
- PARENT EDUCATION**
 Pregnancy and you. 2446
 Your baby's food. 2584
 Health care for the adolescent. 2846
 Parents give children bad habits. 2878
 Foods for the preschool child. 2911
 Do you know a classroom when you see it? 3066
 The School lunch beach (filatríp). 3572
 The School lunch beach (Slides). 3573
 The inside story of school lunch pizza. 3898
- PARENT PARTICIPATION**
 Nutrition instructors guide for training leaders. 552
 Nutrition education for young children. 553
 Leader's handbook for a nutrition and food course. 555
 Ideas for promoting participation. 858
 Kindergarten make friends with school lunch. 2016
 Parent involvement. 2086
 Nutrition education--an integral part of a school feeding program. 2655
 What do you do when your students are eating off campus? 3287
 The other-child cook book. 3395
 Hawaii follow through. 3423
 Baking the school lunch way. 3641
 Slicing impossible. 3668
 Type A--the ethnic way. 3909

- PARENTERAL FEEDING**
Guidelines for total parenteral nutrition. 2428
- PANOCINIAL SCHOOLS**
Catholic schools: the best and the worst of times. 1980
Jeez Pueblo discovers the cup-can. 2015
Factors affecting student participation in selected Milwaukee, Wisconsin Catholic high school lunch programs. 2017
How to up taste appeal. 3653
Lunch-is the teacher. 3911
School feeding: New Orleans style. 3973
Breakfasts brighten summer school mornings. 3995
- PART TIME EMPLOYEES**
Extra summer help at your doorstep. 3084
- PASTEURIZATION**
Modern dairy products. 640
- PATENTS**
The Patent Office. 639
Textured foods and allied products. 3846
- PATIENT CARE**
Guidelines for total parenteral nutrition. 2428
Diseases of the liver--part 2: Hepatitis. 2854
General administration in the nursing home. 3240
- PAY BOARD**
The evolving payboard regulations. 810
- PAYROLL RECORDS**
How to control costs. 3285
- PEACE CORPS**
Training and the change agent role model. 3454
- PEACHES**
A cling peach kaleidoscope. 631
Effect of thawing and holding on acceptability of frozen peaches. 1417
Peach bake-off. 2156
Prize peach creations. 2158
- PEANUT BUTTER**
Food: the story of a peanut butter sandwich (Motion picture). 2688
The protein punch of peanuts. 2995
Peanuts join donated foods list. 3968
- PEANUT OIL**
Peanuts: production, processing, products. 668
Flavor secrets from foreign lands: West Africa. 4051
- PEANUTS**
Peanuts: the first snack food. 653
Peanuts: production, processing, products. 668
Indonesian rack of lamb. 2146
Peanut butter use encouraged. 2338
Food: the story of a peanut butter sandwich (Motion picture). 2688
The protein punch of peanuts. 2995
USDA creates nutritive functional products. 3849
Peanuts join donated foods list. 3968
Flavor secrets from foreign lands: West Africa. 4051
- PEAP**
The fair pear. 2127
Pear salads swing into spring. 4082
- PEAS**
A split pea special: a 1970 market report. 663
- PENNSYLVANIA**
Effects of USDA commodity distribution program on nutritive intake. 1993
Food to follow through. 2006
Feaching the hard-to-reach schools. 2049
10,000 came to breakfast. 2106
- PER CAPITA CONSUMPTION**
Nutritional review. 2568
Per capita food consumption (Feb. 1973). 4161
Per capita food consumption (Aug. 1973). 4162
Per capita food consumption (Nov. 1973). 4163
- PERFORMANCE**
A critical evaluation of in-service training for classified employees in selected educational organizations in the United States. 1246
Studies on breakfast and mental performance. 2822
Effects of nutrition on growth and performance. 2963
Getting change through communications (cassette audiotapes). 3094
- Communications in management (cassette audiotapes). 3096
The management of change: Part 3--Planning and implementing change. 3143
The management of change: Part 2--Change through behavior modification. 3144
Putting management theories to work. 3172
Motivation in action. 3219
Supervising employees from minority groups. 3278
Broadwell on instructor evaluation. 3330
Tell them why. 3405
People, evaluation and achievement. 3506
Training: key to realistic performance appraisals. 3520
Systems engineering applied to training. 3543
Goal setting and feedback. 3561
Can you trouble-shoot this lesson plan? 3562
Marginal manpower: job capability as a joint function of aptitude and experience. 3564
Warehousing: the second time around. 3776
- PERFORMANCE CRITERIA**
Profitable food service management thru performance appraisals. 899
A survey instrument for the evaluation of the economic--efficiency of school food services. 952
Subjective evaluation of an experimental training program for food service personnel. 1037
A study of the educational aspects of the School Lunch Program in South Carolina. 1166
An old standby that still works. 1204
Performance ratings for food service supervisors. 3064
Tools and skills of management (cassette audiotapes). 3093
Concepts of management (cassette audiotapes). 3095
The development of a model exemplifying business services objectives and their performance indicators in educational program budgeting: final report. 3121
Management by Objectives: a critique. 3178
Criteria for selecting, evaluating and developing consultants. 3141
Employee attitudes toward performance appraisal. 3264
Management by Objectives: a critical view. 3268
Broadwell on instructor evaluation. 3330
The development and testing of a behavioral-reference groups model for evaluation of vocational education pilot programs: occupational research development monograph no. 4. 3332
How do your trainers grow? 3345
Training needs assessment and training program evaluation. 3453
Supervisory training can be measured "objectively" on the job. 3488
People, evaluation and achievement. 3506
Training: key to realistic performance appraisals. 3520
The secret is on-going training. 3523
A survey instrument for identifying clusters of knowledge and competencies associated with performance of food service work. 3525
Systems engineering applied to training. 3543
Marginal manpower: job capability as a joint function of aptitude and experience. 3564
Academic credentials: a challenge to training. 3596
- PERIODONTAL DISEASE**
The impact of food and nutrition on oral health. 2741
- PERISHABLE FOODS**
Cleanliness and storage (Film loop). 1702
Cold food handling (Film loop). 1704
Storing perishable foods in the home. 4210
- PERSONNEL**
Nutrition and feeding of infants and children under three in group day care. 561
Management of food service. 820
- Management aspects of school lunch program in Iowa. 865
Management manual, Type A lunch. 869
Motivation: the importance of being earnest. 893
Personnel management and work organization. 909
A survey instrument for the evaluation of the economic--efficiency of school food services. 952
Management functions for state and system level school and non school food service administrators. 958
Management function of a centralized school food service system. 959
New concepts in management. 960
Private school lunch. 984
A casebook on administration and supervision in industrial--technical education. 1040
Employee training in food service establishments. 1153
The art of listening. 1165
Food service management: A suggested 2 year curriculum. 1184
A reference guide for evaluation of school lunch training. 1247
Staffing and training personnel for centralized school food service systems. 1248
Community action: the nonprofessional in the educational system. 1288
Training food service personnel for the hospitality industry. 1292
Standards for school media programs. 2201
Selected research abstracts of published and unpublished reports pertaining to the food service industry. 2279
Good references on day care. 2281
Eating and drinking places industry. 2286
Watch out! here come the unions. 3233
Marginal manpower: job capability as a joint function of aptitude and experience. 3564
Small canning facilities. 3769
- PERSONNEL MANAGEMENT**
New directions for action. 761
Management procedures and records. 767
Personnel management. 768
Work improvement. 769
Control patterns for the cooking battery. 791
A study of career ladders and manpower development for non-management personnel in the food service industry. 795
Eye of the supervisor (Film Loop). 813
Eye of the supervisor (Motion Picture). 814
The practice of general management. 819
Industrial security management. 848
Security for business and industry. 849
Increasing employee productivity and reducing turnover. 861
Baker boy manual; a guidebook for your retail operation. 862
Planning and operating a successful food service operation. 868
Work analysis and design for hotels, restaurants and institutions. 871
Principles of management. 872
The management of people in hotels, restaurants, and clubs. 878
Making cafeterias work. 879
The art of activating. 891
Motivation: the importance of being earnest. 893
Profitable food service management thru employee and management meetings. 896
Profitable food service management thru good supervision. 897
Profitable food service management thru counselling and intercommunication. 898
Profitable food service management thru performance appraisals. 899
Profitable food service management thru reduction of employee turnover. 900
Profitable food service management thru worker motivation. 901
Profitable food service management thru job analysis, descriptions, and specifications. 902
Profitable food service management thru recruitment and selection of employees. 903
Profitable food service management thru job evaluation. 904
Preventing employee theft (Film Loop).

SUBJECT INDEX

PERSONNEL POLICY

924
 Reducing turnover: Start on employee's first day. 932
 A review: how supervisor's expectations affect trainee performance. 937
 The school food service labor relations picture. 946
 Six simple thefts: cases in internal control. 953
 Elements of supervision. 963
 Staffing the school food service. 965
 The supervisor: Motivating through insight (Film Loop). 971
 The Supervisor: motivating through insight (Motion Picture). 972
 Systems approach to labor cost control. 976
 Trends in food service. 981
 The science of housekeeping. 982
 Upgrade your manpower task allocation system. 989
 School and institutional lunchroom management. 996
 Food service in institutions. 997
 Improvement of personnel through testing, interviewing, orienting; training and evaluating - part 2. 1024
 Aptitudes in selection and training of food service personnel. 1029
 Career ladders in food service: Part 1. 1046
 Career ladders in food service: Part 2. 1047
 Developmental dialogues. 1067
 Instructor's outline for foundations of school food service. 1094
 How professional are you? 1115
 How to brief people. 1116
 The key to survival and growth. 1144
 A practical guide for supervisory training and development. 1146
 Training guide. 1189
 A partnership in evaluation - a case study in evaluation of a managerial training program. 1211
 Planning training activity. 1213
 A tool to get people to be relevant. 1265
 Training can be professional. 1268
 Training department becomes an income producer. 1269
 Training surveys surveyed. 1271
 Food service supervisor-school lunch manager. 1274
 Wake them up: ask the right questions. 1304
 When, how and why to use training consultants. 1309
 The components of communication. 1311
 A handbook on quantity food management. 1512
 Serving food (Motion picture). 1775
 Training consultants. 2278
 Management by objectives: the task unit. 3061
 Professional management. 3062
 Quality in work: human resources development--a key to productivity. 3067
 Mr. Manager, You're fired!. 3071
 Managing people without playing God. 3085
 How a supervisor wins employees. 3086
 Guidelines for flexible use of variable manpower system offers new approach to labor cost control: requires sinisus management attention. 3087
 "be-attitude": integrity (Filmstrip/record). 3089
 Tools and skills of management (cassette audiotapes). 3093
 Getting change through communications (cassette audiotapes). 3094
 Communications in management (cassette audiotapes). 3096
 Developing Negroes for management positions. 3103
 So you want to start a restaurant? 3112
 Principles of personnel management. 3119
 The art of bugging (or how to get the job done). 3135
 Consistency is the cornerstone of discipline. 3136
 The management of change: Part 3--Planning and implementing change. 3143
 The management of change: Part 2--Change through behavior modification. 3144
 There is such information available on how to manage employees, but many management people ignore it and have incre-

asingly serious employee problems. 3163
 Test your P.R. quotient. 3167
 Job enrichment: Challenge of the 70's. 3169
 Putting management theories to work. 3172
 Locating trouble spots in organizations. 3175
 Criteria for selecting, evaluating and developing consultants. 3181
 Management by Objectives: a consultant's view. 3186
 Principles of administrative and supervisory management. 3198
 Do you really know your employees? 3199
 Every employee a manager. 3204
 The training memorandum (Film Loop). 3206
 The training memorandum (Motion Picture). 3207
 Increasing productivity (Motion Picture). 3208
 Discipline--a matter of judgment (Motion Picture). 3209
 Focus is on four segments of the food service industry: contract feeding, restaurants, hotel food service, and airline feeding. 3216
 Personnel training--a dimension of management. 3218
 Motivation in action. 3219
 The management of training. 3220
 Managing creatively. 3227
 General administration in the nursing home. 3240
 Saga's management odyssey. 3242
 A return to fundamentals: make a choice. 3243
 The fault, dear manager, is not in speaking, but in being understood. 3248
 Communicating beyond words. 3249
 Difficulties of black supervisors. 3272
 Supervising employees from minority groups. 3278
 Guide to managing people. 3279
 Industrial foodservice and cafeteria management. 3281
 Motivation training annual. 3284
 Personnel management and human relations. 3290
 Soar in '74 (Charts). 3309
 Supervisor states and training. 3317
 Training and development handbook. 3318
 Closed circuit television provides valuable means to teach food service personnel: North Carolina program for school food service personnel cited. 3385
 Tell them why. 3405
 A flow chart for supervisory training. 3420
 Training for leadership. 3436
 Use of audio-visual techniques in training the hard-core. 3444
 How to train supervisors to break in new employees--gently. 3450
 Training for school food service: some new concepts. 3475
 Developing human resources. 3493
 People, evaluation and achievement. 3506
 Personnel training and employment needs of hospital food services in Tennessee. 3515
 Training: key to realistic performance appraisals. 3520
 Education --a dimension of management. 3532
 The emperor's clothes. 3568
 Introduction of on-the-job management development. 3602
 Safety and sanitation in school food service. 3797
 Strictly personnel: A primer on sanitation. 3811
PERSONNEL POLICY
 Higher education guidelines: executive order 11246. 4178
PERU
 Growth of children from extremely poor families. 2412
PEST CONTROL
 "Search and destroy" tactics work. 1693
 The freeloaders: foodservice pest control (Filmstrip/Record). 1716
 Hospital food sanitation. (Film loop). 1721

Food sanitation: study course. 1728
 Sanitation for food service workers. 1761
 Sanitation: Rodent and insect control (Film Loop). 1770
 Sanitary food service. 1782
 Sanitation & safety for child feeding programs. 3788
 From hand to mouth. 3821
 Conference on sanitation and food safety: proceedings sanitation and food safety conference August 21, 22, and 23, 1973. 3826
 Safe use of pesticides. 3829
PESTICIDE RESIDUES
 Fact and fancy in nutrition and food science - chemical residues in foods. 175
 Man, health, and environment. 230
 Modern food analysis. 232
 Food pollution. 1876
 Hearings, Ninety-second Congress, second session, on nutrition and human needs: Part 4--food additives. 1956
 Sowing the wind. 2404
 FDA's view of food safety. 2409
 Health foods versus traditional foods: a comparison. 2440
 Pesticide residue levels in cooked rice and noodles. 3791
PESTICIDES
 Responsibility of dietitians for providing information about food: its wholesomeness and nutritional value. 473
 Natural foods (Slides/Cassette Tape). 2676
 Health and food. 3780
PHARMACOLOGY
 Vitamin E and heart disease. 579
 Back to folk medicine: the pros and cons. 2723
PHENOTYPE
 Dietary aspects of hyperlipidemia. 2529
PHENYLALANINE-RESTRICTED DIETS
 The dramatic story of PKU. 155
PHENYLKETONURIA
 Dietetic foods. 90
 The dramatic story of PKU. 155
 Responses of children with phenylketonuria to dietary treatment. 472
 Highlights of research on nutrition and mental ability. 2492
PHILADELPHIA
 Efficiency escalation in school lunch programs. 1418
 Two views: Getting into school lunch. 3274
 How to up taste appeal. 3653
 Lunch-is the teacher. 3911
 Good food and goodwill come packaged together. 3931
 An idea's time comes to Philadelphia. 3939
PHILIPPINES
 Nutrition education for mothers of Filipino preschool children. 393
 A Right to Survive. 2885
 Survey of instructional materials used and needed by some community workers. 2924
PHOSPHORUS
 Minerals as nutrients. 2417
 Osteoporosis. 2551
 Adult bone loss, fracture epidemiology and nutritional implications. 2571
PHOTOSYNTHESIS
 Food chemistry. 2447
PHYSICAL ACTIVITY
 Obesity--part 4: Causes. 2862
 Exercise energetics in normal man following acute weight gain. 2948
 Lift with your head (Filmstrip/Cassette tape). 3782
PHYSICAL DEVELOPMENT
 Dietary intake and physical development of Phoenix area children. 147
 Feeding children. 181
 Growth of preschool children in the North Central Region. 228
 Malnutrition, learning, and behavior. 289
 A boy and his physique. 333
 How children grow. 358
 Nutrition and cell growth. 380
 Nutrition of a group of school children in Ohio with improved diets. 438
 T.L.C. and the hungry child. 509
 A study of school feeding programs - I. Economic eligibility and nutritional need -II. Effects on children with different economic and nutritional

- needs. 2068
How to get in shape and stay there. 2562
Deprivation syndrome or protein-calorie malnutrition. 2615
Masaan nutrition: its physiological, medical and social aspects; 2713
A girl and her figure and you. 2745
Facts about adolescence. 2754
Malnutrition, hunger, and behavior; I. Malnutrition and learning. 2815
Nutrition and development. 2957
Effects of nutrition on growth and performance. 2963
Developmental physiology and aging. 4171
- PHYSICAL EDUCATION**
Nutrition for athletes: A handbook for coaches. 60
- PHYSICAL FITNESS**
Nutrition and physical fitness. 97
Screening children for nutritional status. 560
Food and fitness. 2471
Nutrition and physical fitness. 2472
Effects of differing breakfast conditions and habit patterns on performance in an endurance activity. 2836
Breakfast and the bright life (Slides). 2914
- PHYSICAL HEALTH**
Occupational stress and physical health. 3149
Developmental physiology and aging. 4171
- PHYSICAL MEASUREMENTS**
Eating quality of half turkey hens cooked by four methods. 3141
Metrics: your schools will be teaching it and you'll be living it--very, very, very soon. 3480
Metric conversion: the training colossus of the Seventies. 3519
Think metric: it's simple. 3673
- PHYSICAL PROPERTIES**
Food theory and applications. 2788
- PHYSICALLY HANDICAPPED**
Feeding children. 181
Nutrition and handicapped children. 381
Tom Farley's impossible dream. 2078
- PHYSICIANS**
A study of the need for dietary counseling services for the physician. 505
- PHYSICS**
The Joule - unit of energy. 270
Measuring the color of foods. 303
Remarks on the Joule. 469
Science of home economics and institutional management. 933
Science fundamentals: a background for household equipment. 1648
- PHYSIOLOGY**
Nutrition of animals of agricultural importance; part 1. 134
Physiologic control of food intake. 449
The vitamins. 484
Obesity: A serious symptom. 2477
Vitamin A physiology. 2830
The Vitamins. 2848
Nutrition and the senses. 2933
Developmental physiology and aging. 4171
- PICA**
Prevention of pica, the major cause of lead poisoning in children. 2529
Vulnerability of children to lead exposure and toxicity. 2695
Pica and lead poisoning. 3794
- PICKLED FOODS**
Quick pickling...The natural, easy way to preserving. 4060
- PIES**
Microbiology of frozen cream-type pies, frozen cooked--peeled shrimp and dry food--grade gelatin. 305
Paddings and other delicious things. 657
Understanding baking. 1379
Practical baking. 1517
Breads, cakes, and pies in family meals. 1525
Vegetarian cookery 4. 2115
- PILOT PROJECTS**
The development and testing of a behavioral-reference groups model for evaluation of vocational education pilot programs: occupational research development monograph no. 4. 3332
A pilot study for gulf employment in home economics: final report, volume I. 3367
Hospitality education curricula development project: final report. 3382
Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, volume I. 3498
Update: IMA'S Detroit school service. 3915
For IMA Detroit: the first school day. 3928
Men for your breakfast--to school!. 3991
Cincinnati summer food service deactivation project: special food service program for children; Cincinnati, Ohio, 1972. 4011
- PINEAPPLES**
Pineapple - the fruit of royalty. 2992
- PITTSBURGH**
Food service systems achievement at Pittsburgh national building. 825
- PLANNING**
An administrator's view of school food service. 752
Growth through new ventures. 846
Industrial security management. 848
Budgeting: key to planning and control. 867
Principles of management. 872
Appraising managers as manager. 873
Managing change in food service operations. 883
Planning short and long range objectives for the future of the school food services. 921
Conceptualizing the learning center. 1058
Five steps toward better small meetings. 1092
The message is you. 1156
The message is you - guidelines for preparing presentations, part three. 1157
The message is you, part II. 1158
Planning: that's how to develop a new package for a new product. 1911
High school lunch program - a model for decision analysis. 1994
Media units grow into service centers. 2248
Day care survey 1970: Summary report and basic analysis. 2296
40 points to ponder about the cost of the future. 2410
Meaning and problems of planning. 3081
The fundamentals of top management. 3105
Developing managers--an integral part of the management process. 3107
Management essentials. 3111
So you want to start a restaurant? 3112
ITOMP. 3182
Foodservice exam time!. 3194
Management by objectives and results. 3200
Workshop for school food service supervisors and managers. 3211
General administration in the nursing home. 3240
A return to fundamentals: make a choice. 3243
11 things you need to know in planning a training meeting at a hotel. 3324
Teacher's guide: food service organization and management I: responsibilities of the manager. 3499
Priority of nutrition in national development. 3906
International conference on nutrition, national development, and planning, Massachusetts Institute of Technology, 1971. 3907
The meaning of school lunch. 3954
Dollars and sense of nutrition education. 3955
School feeding in developing countries: an overview of program activity and problems as perceived by CAPE staff abroad. 3956
- PLANT PROTEIN CONCENTRATES**
The right way to textured vegetable protein. 1800
Synthetics and substitutes for agricultural products. 1957
Proteins--past, present and future sources. 2975
Eefish and hamburger patties rate equally in taste preference tests. 3857
Considerations for choosing the right plant protein. 3865
- PLANT SOURCES OF FOODS**
Where we get our food. 346
Food pharmacology. 480
Trace elements in human and animal nutrition. 567
Food in antiquity. 628
Vegetable cookery (Pills loop). 1534
Genetic improvement of crop foods. 1865
A select bibliography and library guide to the literature of food science. 2262
The greengrocer. 2370
Food for free. 2697
Back to folk medicine: the pros and cons. 2723
Pineapple - the fruit of royalty. 2992
Tomato--the vegetable/fruit. 3001
Baking the most of mushrooms. 4067
Almonds are the chef's best friend. 4088
Vegetables only... 4106
A selected bibliography on: African foods and nutrition, and African botanical nomenclature. 4188
- PLASTIC HEAT**
Conventional and microwave heating of beef: Use of plastic wrap. 3681
- PLASTICS**
Laminated plastics for surfacing food service equipment. 1623
Testing packaging films. 1949
- PLATE WASTE**
Nutritional adequacy, preference, acceptability, and food production aspects of hot and cold school lunches. 294
Nutrition instruction and lunch surveys with second graders. 409
What's wrong with school lunch? 602
- PLENTIFUL FOODS PROGRAM**
How consumer food programs improve diets, fiscal '67; an activity report for these programs which are designed to combat hunger in this country. 3999
Food for summer camps. 4000
- POACHING**
Sins and poaching (Motion picture). 3686
- POD VEGETABLES**
A split pea special: a 1970 market report. 663
Processes and potential markets for instant bean powders. 1918
The beanery. 2300
Vegetables only... 4106
- POLITICS**
School board source of foodservice support. 943
- POLLUTION**
Detergents and our water. 15
Man, health, and environment. 230
Pollution, people, power and profit - forces at work to change packaging. 1912
Health hazards of the human environment. 3828
- POPCORN**
Puddings and other delicious things. 657
- POPULATION GROWTH**
Food for a modern world (Motion picture). 196
Overcoming world hunger. 652
The role of industry in meeting the challenge of future food needs. 938
Food for a modern world (Videocassette). 1852
Meeting future needs. 1879
At the threshold of attainment. 1974
Implications of population trends for quality of life. 2240
Population growth and America's future. 2260
Some current population trends. 2270
World food-population levels. 2285
Social and cultural factors influencing malnutrition. 2532
Nutrition and world health. 2587
Western Hemisphere Nutrition Congress, 3d., Miami Beach, 1971. 2949
The future of food. 2991
Build, build, build. 3982
- POPULATION TRENDS**
Attack on starvation. 635
Child spacing as a part of nutrition education programs. 1051
Current demands on the School Food Service System. 1987
How to forecast school enrollments accurately - and years and years ahead. 2237

SUBJECT INDEX

POBK

Implications of population trends for quality of life: 2240
 Soas current population trends. 2270
 World food resources. 2973
 US RDA doesn't meet population needs. 3013
 Nursing home foodservice. 3213

POBK

The commodities controversy: food for your lunch. 632
 Meat evaluation handbook. 698
 Institutional meat purchase specifications for fresh pork---series 400. 733
 Gain meat prestige with pork. 1333
 Effect of temperature and cut on quality of pork roast. 1416
 Meat buyer's guide to portion control meat cuts. 2330
 Nutrition of animals of agricultural importance - part 2. 2520
 Eat not this flesh. 2999
 Pork in family meals. 3696
 Meatfacts 73: a statistical summary about America's large-stfood industry. 4118
 How to buy, store, prepare beef: 101 meat cuts (Slides). 4200

POBK PRODUCTS

Institutional meat purchase specifications for cured, cured and smoked, and fully cooked pork products---series 500. 741

POSITION CONTROL

How much do they want? 850
 Food service: teachers guide. 1174
 Hospital food handling (Pila loop). 1486
 Preventing waste (Pila Loop). 1496
 Standard food portions (Pila loop). 1514
 Meat buyer's guide to portion control meat cuts. 2330
 Food purchasing guide for group feeding. 2352
 Controlling food costs--a matter of survival. 3259
 There's more to frozen foods than meets the eye. 3611
 Control your menu prices with portion-controlled meats. 3612
 The ABC's of portioned meats. 3683
 New saw blade system assures portion control. 3745
 The arithmetic behind portioned meats. 4189
 A dietitian talks about food. 4199

POSTLAND, OREGON

Special food service for summer. 2063

PORTUGAL

Flavor secrets from foreign lands: Portugal. 2157

POST SECONDARY EDUCATION

Status of curricula development in the field of commercial food at the non-baccalaureate level. 3311
 Institute for home economics teachers on initiating, developing, and evaluating programs at the post high school level to prepare food service supervisors and assistants to directors of child care services: volume I: a post high school program in home economics (May 1, 1956-June 30, 1967): final report. 3406
 A question of opportunity: women and continuing education. 3490
 Directory of postsecondary schools with occupational programs, 1971: public and private. 4149

POTASSIUM

Minerals as nutrients. 2417
 Potassium, why? 2467

POTATOES

Convenience and the cost of potatoes and orange juice. 10
 Potatoes: production, storing, processing. 662
 Gallup determines potato popularity. 833
 Techniques in the preparation of fruits and vegetables. 1140
 Potato aspic for professionals. 1489
 Potatoes add a sales bonus. 1490
 Versatile potatoes increase menu variety, while low cost augments profit margin. 1536
 Color measurement of foods: XXXIII; miscellaneous: part II, potato products. 1806
 Eye the potato for vitamin C. 1846
 Novel process controls quality variables for French fried potatoes - extends

shelf life of potato chips. 1900
 Texturizing process improves quality of baked French fried potatoes. 1951
 Effect of packaging on quality of dehydrated potato granules during storage. 2317
 Potatoes made easy for school lunch. 2339
 Toward the new. 2353
 The potato: Thoroughbred among vegetables. 2993
 A potpourri of food ideas. 2994
 The best French fries in town. 3632
 How to get perfect fries every time. 3735
 Taste flavor and color fall asleep. 4066
 The best of Boston. 4094
 Boises: The potato place to be. 4098

POULTRY

Inspection, labeling, and care of meat and poultry. 38
 How to buy poultry. 40
 Effect of microwave heating on vitamin B6 retention in chicken. 161
 Nutritional value of turkey protein - effects of heating and supplementary value for poor proteins. 429
 Thiamin and riboflavin in cooked and frozen, reheated turkey - gas vs. microwave ovens. 523
 Labeling standards and some uses of meat analogs in new meat products. 694
 Standards for meat & poultry products. 731
 School food service management. 1131
 Better school lunches in Oklahoma. 1351
 Afri-Kingdom fried chicken system. 1374
 Co-existence: surplus commodities and convenience foods. 1400
 Poultry preparation (Pila loop). 1491
 Stuffing and trussing a chicken (Pila loop). 1516
 Turkey time saver. 1523
 Weaver spreads chicken processing with giant microwave system. 1683
 Public health aspects of poultry processing (Motion picture). 1759
 Turkey: the bad guy of school lunch. 1781
 The compleat gobbler. 1807
 Cooking techniques for broiler chickens. 1814
 Precooked turkey flavor and certain chemical changes caused by refrigeration and reheating. 1915
 Women's Day encyclopedia of cookery, vol. 3. 2182
 Woman's Day encyclopedia of cookery, vol. 12. 2186
 The cost of turkey, whole and parts. 2306
 Purchasing. 2310
 Handling fresh frozen cut-up chickens. 2311
 How to buy for school lunch. 2334
 Nutrition of animals of agricultural importance - part 2. 2520
 A potpourri of food ideas. 2994
 Eat not this flesh. 2999
 Eating quality of half turkey hens cooked by four methods. 3141
 Take a new look at chicken. 3692
 Flacky poultry ideas. 4056

POVERTY

Effects of early malnutrition on behavior and learning. 2453
 Malnutrition U.S.A. 2842
 Nutrition and poverty in preschool children. 2965

POVERTY RESEARCH

Disadvantaged children. 94

POWER (AUTONOMY)

The management of change: Part 1--Change and the use of power. 3145
 Criteria for selecting, evaluating and developing consultants. 3181
 Management by Objectives: a consultant's view. 3186

PREDICTION

The role of industry in meeting the challenge of future food needs. 938
 Trends in food service. 981
 Will advance testing reduce new product risks? 1000
 You. 1318
 Components versus meals. 1808
 Directions '73. 1830
 Foods of the future. 1855
 The future of the food industry. 1864
 Lipase and flavor development in some

Italian cheese varieties. 1874
 Possible developments in the supply and utilization of food in the next fifty years. 1914
 The share of foodservice to come: a fable of the future with a note on the present. 1933
 How to forecast school enrollments accurately - and years and years ahead. 2237
 Population growth and America's future. 2260
 Education in the seventies. 2292
 Organoleptic technique predicts refrigeration shelf life of fish. 2337
 Food prices (Feb. 1973). 2379
 Food spending and income (Feb. 1973). 2380
 40 points to ponder about the customer of the future. 2410
 Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 2415
 Nutrition in the 1970's. 2524
 Nutrition perspectives in the seventies. 2789
 The foodservice industry: Here's how to rise to 1973's challenge. 2980
 The foodservice industry: Poultry, parsley, pears, and peas... 2981
 The future: Don't cry over onions--let them eat strawberry shortcake. 2982
 The future of food. 2991
 Locating trouble spots in organizations. 3175
 A look at the schools of tomorrow--a speech given to the 1st annual school administrators seminar of the American school food service association (Vail Village, Colo., Dec. 6-8, 1967). 3380
 Careers for women in the 70's. 3579
 Foodservice equipment: Yesterday. Today. Tomorrow. 3701
 Conventions commitment: 'child nutrition must leap forward'. 3949
 Farm-food market basket statistics (Aug. 1973). 4133
 Food prices (Aug. 1973). 4134
 Food prices (Nov. 1973). 4135
 Food spending and income (Aug. 1973). 4136
 Per capita food consumption (Feb. 1973). 4161
 Per capita food consumption (Aug. 1973). 4162
 Per capita food consumption (Nov. 1973). 4163
 Supply and utilization (Feb. 1973). 4169
 Projections of educational statistics to 1978-79. 4181

PREDICTIVE ABILITY (TESTING)

The non-high-school-graduate adult in college and his success as predicted by the tests of general educational development. 1079
 Exemption of students for first courses in food and nutrition. 1085
 Prediction of student performance through pretesting in food and nutrition. 1214

PREGNANCY

Hemoglobin and folate levels of pregnant teen-agers - relationship to dietary levels. 237
 Pregnancy and you. 2446
 Pregnancy in school girls--part 2. 2640
 Pregnancy in school age girls--part 2. 2641
 Nutritional side effects of drugs. 2829
 Adolescent pregnancy: Association of dietary and obstetric factors. 2851

PREGNANCY AND NUTRITION

The importance of prenatal nutrition. 2470
 Nutrition: Food and your baby. 2514
 Let's have healthy children. 2528
 Evaluation of the clinical importance of anemia. 2547
 Nutrition in pregnancy--a critique. 2600
 Relation of prenatal care to birth weights, major malformations, and newborn deaths of American Indians. 2632
 Pregnancy in school girls--part 2. 2640
 Pregnancy in school age girls--part 2. 2641
 Assessment of nutritional status of

- teenage pregnant girls. I. Nutrient intake and pregnancy. 2673
 Food while you're pregnant. 2728
 Adolescent pregnancy: Association of dietary and obstetric factors. 2851
 Nutrition in maternity and Infant Nursing Care, A short course. 2904
- PREGNANCY DIETS**
 The Beginning of life (Filastrip). 85
 A chink in our armor. 115
 Contribution of certain nutrients added to foods to dietary intake. 127
 Maternal nutrition (Slides). 296
 Nutrition and "the pill". 379
 Nutrition and pregnancy. 385
 Nutrition in a maternity and infant care project. 407
 Nutritional studies during pregnancy: I. Changes in intakes of calories, carbohydrate, fat, protein, and calcium, II. dietary intake, maternal weight gain, and size of infant. 427
 Nutrition and intellectual growth in children. 522
 Pregnancy and nutrition. 2268
 The importance of prenatal nutrition. 2470
 Let's have healthy children. 2528
 Maternal and fetal fuel homeostasis in human pregnancy. 2556
 Food patterns of some Black Americans in Los Angeles County. 2585
 How to save babies for two dices a day. 2605
 Vitamin B6 status in pregnancy. 2618
 Pregnancy in school girls--part 2. 2640
 Pregnancy in school age girls--part 2. 2641
 Assessment of nutritional status of teenage pregnant girls. I. Nutrient intake and pregnancy. 2673
 Food while you're pregnant. 2728
 Good food for the health of the mother and baby during pregnancy (chart). 2753
 Nutrition in pregnancy. 2850
 Adolescent pregnancy: Association of dietary and obstetric factors. 2851
 The changing food needs of the family (Filastrip/Cassette tape). 2912
- PREGNANT WOMEN**
 Food. 406
 Pregnancy and you. 2446
 Let's have healthy children. 2528
 Food while you're pregnant. 2728
- PREPACKAGED PORTIONING**
 Convenience food systems: prepackaged lunch comes to school. 792
 Akron schools get A for achievement with frozen type A lunches. 1376
 A survey of factors relating to the prepackaged lunch system in selected school districts. 1412
 Food systems are providing hot lunches for Massachusetts school children. 1427
 Frozen pre-plated meals solve problem of feeding underprivileged pupils. 1434
 Hot lunches are within easy reach. 1448
 Special foods & equipment for the food service industry. 1671
 Components versus meals. 1804
 School systems implementation: Texas style. 2059
 School lunch program. 3091
 Cans go class A. 3628
- PREPARED FOODS**
 Eliminating warmed-over flavor in precooked food. 166
 Nutritive analysis of frozen fully cooked institutional foods. 430
 Thiamin and riboflavin in cooked and frozen, reheated turkey - gas vs. microwave ovens. 523
 Food selection and service (Transparencies). 1101
 Air fare: a complete convenience system. 1375
 The magic of saucery. 1460
 The parent product. 1482
 Microwaves: the ultimate means for providing short order service at fantastic speeds. 1609
 Frozen, precooked rice shapes suitable for all markets. 1862
 Further processed, precooked frozen meats growing at better than 20% annually. 1863
 Sub-systems 3 & 4: a simplified system approach to fabrication & pre-preparation. 1941
 Why not standardize institutional prepared frozen food packaging? 1965
 Cup-can product guide. 2222
 The cost of turkey, whole and parts. 2306
 Market category: school lunch programs. 2319
 The freezing preservation of foods. 2350
 Factors affecting quality of frozen prepared food products. 3007
 Profit percentage of pre-prepared desserts. 3114
 Frozen food conference hears school lunch needs. 3122
 1973 convenience foods study: Consider the options. 3292
 The new foods. 3619
 Planning the change to convenience foods for a hospital. 3649
 How to feed without a kitchen. 3651
 The utilization of the cook-freeze catering system for school meals; a report of an experiment conducted in the city of Leeds. 3665
 Effect of heating methods on thiamine retention in fresh or frozen prepared foods. 3855
 Convenience dinner with textured vegetable protein as a meat substitute gets positive consumer reaction. 3877
 Breaded precooked beef patties. 3890
 Sare Lee does it again. 3896
 The wonderful world of sizes. 4113
 A dietitian talks about food. 4199
- PRESCHOOL CHILDREN**
 Bradley C. Broccoli, the people's friend (posters). 2670
 Teaching the young child good eating habits for life. 2734
 Pedro and the dentist (Filastrip/Record). 3516
- PRESCHOOL CHILDREN (2-5 YEARS)**
 Diet and nutrition of preschool children in Honolulu - survey of low- and middle-income families. 140
 Diets of preschool children in the North Central Region: calcium, phosphorus, and iron. 150
 Diets of preschool children in the North Central Region: calories, protein, fat, and carbohydrate. 151
 Nutrition education guide. 158
 Feeding children. 181
 Food acceptance and nutrient intake of preschool children. 189
 Food purchasing practices of young families. 207
 Growth of preschool children in the North Central Region. 228
 Help for malnourished children in Latin America. 235
 Iron-deficiency anemia in infants and preschool children. 265
 Teaching the young child good eating habits for life. 311
 Modification of vegetable-eating behavior in preschool children. 314
 Feeding little folks. 332
 Nutritional status of Negro preschool children in Mississippi - evaluation of NOP index. 425
 Nutritional status of Negro preschool children in Mississippi - impact of education and income. 426
 Preschool nutrition workshop issues up recommendations. 454
 Protein components of blood and dietary intake of preschool children. 457
 Protein requirements of preadolescent girls. 460
 Prevention of iron-deficiency anemia in infants and children of preschool age. 559
 Nutrition and feeding of infants and children under three in group day care. 561
 Practices of low-income families in feeding infants and small children with particular attention to cultural subgroups. 563
 What school lunch is doing for undernutrition in Baltimore. 599
 Small day care centers look as giant market for frozen prepared lunches. 954
 Changing Head Start mothers' food attitudes and practices. 1050
 Standards and progress in day care center programs. 2065
- Suauer food service in Cincinnati. 2071
 Child nutrition programs. 2090
 Preschool, primary and intermediate teaching materials and teacher references. 2269
 Good references on day care. 2281
 Consumer education materials project. 2374
 Assessment of biological value of a new corn-soy-wheat noodle through recuperation of Brazilian malnourished children. 2456
 Measuring dietary intake in pre-school children. 2466
 Manual on feeding infants and young children. 2493
 The long-term consequences of protein-calorie malnutrition. 2516
 The most important person (Motion picture). 2549
 Children and food--a natural combination. 2555
 The USA today--is it free of public health nutrition problems? 2558
 What should the kids really eat? 2572
 Meal planning for young children: New ideas for building little appetites. 2583
 Food patterns of some Black Americans in Los Angeles County. 2585
 Microbial contamination of the gut: another feature of malnutrition. 2590
 The problem of iron deficiency anemia in preschool negro children. 2597
 Growth rate, nutrient intake and "soothering" as determinants of malnutrition in disadvantaged children. 2621
 Evidence for intestinal malabsorption of iodine in protein-calorie malnutrition. 2636
 Child care. 2663
 Malnutrition and mental capacity. 2735
 Some studies on the effect of a multipurpose food on the nutritional status of pre-school children. 2804
 The role of nutritional deficiency in mortality: Findings of the Inter-American investigation of mortality in childhood. 2808
 Diet counseling to improve heatocrit values of children on the Blackfoot Reservation. 2831
 Food intake studies in pre-school children in developing countries: Problems of measurement and evaluation. 2832
 Nutrition and learning in preschool children. 2897
 Malnutrition, cognitive development, and learning. 2898
 Foods for the preschool child. 2911
 Serum vitamin A in protein-calorie malnutrition. 2964
 Nutrition and poverty in preschool children. 2965
 What is nutrition education. 3314
 Classroom cooking. 3512
 Stone soup (Audiotape). 3663
 Pica and lead poisoning. 3794
 Jenny is a good thing (Motion picture). 4007
 Quantity recipes for child care centers. 4104
 Fine week menu cook book. 4108
- PRESCHOOL EDUCATION**
 How to push a good thing. 456
 Puppets are effective teachers. 1221
 Head Start: A child development program. 2085
 Parent involvement. 2086
 The mother-child cook book. 3395
- PRESCHOOL PROGRAMS**
 New child nutrition program opens. 3989
- PRESERVATIVES**
 Responsibility of dietitians for providing information about food: it's wholesomeness and nutritional value. 473
 Effect of storage and processing on sulfur dioxide in preserved fruit. 1836
 A newly developed system for measuring headspace oxygen in gas-flushed flexible packages. 1894
 Hearings, Ninety-second Congress, second session, on nutrition and health needs: Part 4C--food additives. 1955
 Irradiated foods--hopeful toxicity, taste evaluations lead processors to ask: What will be public reaction? 3854
 Chemical foods. 3859

SUBJECT INDEX

PRESIDENTIAL MESSAGES

A consumer's dictionary of food additives. 4187
PRESIDENTIAL MESSAGES
 National school lunch week: proclamation. 3962
PRESSURE COOKERS
 Is your kitchen obsolete?--steam and pressure cookers. 1599
 Get the most out of your steamers. 3760
PRESSURE COOKING
 Boast profit potential with your electric pressure fryer. 1558
 The pressure fryer. 3749
PRETESTING
 Exemption of students for first courses in food and nutrition. 1085
 Prediction of student performance through pretesting in food and nutrition. 1214
PRICE CONTROLS
 There ought to be laws against the law. 3015
PRIMARY GRADERS
 Health and safety posters (Posters). 243W
 Michael likes good food (Filstrip/Record). 2727
 Teaching the young child good eating habits for life. 2734
 Pedro (Filstrip/Record). 2817
 Your body and how it works. 2837
 Michael gets a letter (filstrip and record). 3481
 Health: strand I. 3503
 Pedro and the dentist (Filstrip/Record). 3516
 Nutrition resource ant, primary grades. 3570
PRISONS
 Exploring the needs of the food service industry. 3254
PRIVATE SCHOOLS
 Private school lunch. 984
 Lunch programs in the nation's schools. 2081
 Food service in private elementary and secondary schools. 2082
 Keeping kosher with chicken. 3910
 Directory of postsecondary schools with occupational programs, 1971: public and private. 4149
 Directory of secondary schools with occupational curricula; public-nonpublic, 1971. 4159
PROBLEM SOLVING
 Creative approaches to problem solving. 796
 Problem solving and conflict resolution. 925
 Purposeful change in school food service programs. 427
 Dynamic "Think" sessions - Summary of brainstorming groups. 1073
PROCEEDINGS
 Materials and methods in nutrition education. 183
 Nutrition education and the related management processes. 306
 Nutrition education: Nutrition delivery systems and the management function. 372
 Innovative approaches to nutrition education and related management processes. 499
 Practices of low-income families in feeding infants and small children with particular attention to cultural subgroups. 563
 Problems of assessment and alleviation of malnutrition in the United States. 577
 Nutrition education in the school food service: challenges, change, and commitment. 592
 New directions for action. 761
 Innovative management for the expanding school food service program. 910
 Management functions for state and system level school and non school food service administrators. 958
 Management function of a centralized school food service system. 959
 New concepts in management. 960
 Continuing education in nutrition-1970. 1071
 Education and training for industry - volume I. 1127
 Proceedings of a symposium: nutrition education at the undergraduate and master's degree level. 1217
 Food for tomorrow: resources, environ-

ent, distribution. 1885
 Food culture and nutrition quackery. 2469
 Symposium: food proteins. 2637
 Nutrition, development and social behavior. 2660
 Proceedings of National Nutrition Education Conference November 2-4, 1971. 2909
 Western Hemisphere Nutrition Congress, 3d., Miami Beach, 1971. 2949
 Exploring the needs of the food service industry. 3254
 Development of the individual--a goal of the food service industry. 3255
 Conference summary and closing remarks. 3935
 Proceedings. 3961
PROCESSED FOODS
 Convenience and the coat of food. 9
 Convenience and the coat of potatoes and orange juice. 10
 Commercially malnutrition?--time for a dialogue. 120
 Eliminating warmed-over flavor in pre-cooked food. 166
 The berries with bounce. 626
 Chocolate: the Aztec's brown gold. 630
 Peanuts: the first snack food. 653
 Byproducts from milk. 667
 Philosophy and guidelines for nutritional standards for processed foods. 714
 The cookie can can. 1407
 The great American menu mix. 1439
 What is the future of textured protein products? 1540
 Module heats 24 different types PF, seals separately, simultaneously. 1613
 Weaver spreads chicken processing with giant microwave system. 1683
 Custard sauces made with four types of processed eggs. 1818
 Defatted germ flour - food ingredient from corn. 1820
 Dehydrated protein-fortified fruit juices. 1822
 Developing a product to make salads taste special. 1823
 Development aids: diverse product applications identified for unique flavored protein products. 1824
 Development aids: flavored, colored apple pieces offer route of distinction; school lunch entree formulations offered. 1825
 Development and market evaluation of a tropical fruit product for a nutritious breakfast. 1827
 Dry sauces, soup mixes reap benefits of new ingredient: low moisture apple solids. 1831
 Foods of the future. 1855
 Frozen, precooked rice shapes suitable for all markets. 1862
 Further processed, precooked frozen meats growing at better than 20% annually. 1863
 Meat pattie chosen first product to gain nutritional, textural advantages of new protein fiber. 187W
 Microwave adapter permits frozen foods in foil containers to heat in minutes. 1882
 Non-dairy cheese - a unique reality. 1896
 Novel process controls quality variables for French fried potatoes - extends shelf life of potato chips. 1900
 Nutrition upgraded, final texture controlled using new structured protein fiber. 1903
 Nutritional iodine in processed foods. 1904
 Positioning a product for the special market. 1913
 Sub-systems 3 & 4: a simplified systems approach to fabrication & pre-preparation. 1941
 What are textured protein products? 1963
 The impact of school food service, its value to education and its future. 2013
 Notebook on soy: textured vegetable protein product fact sheet. 2254
 The coat of turkey, whole and parts. 2306
 A review of frozen entrees at the peak of the "raw-to-ready" scale. 2343
 Improvement of nutritive quality of foods. 2433
 Proteins as human food proceedings.

2687
 Food theory and applications. 2788
 Texture adds new dimension to soy products. 2967
 The future: Don't cry over onions--let them eat strawberry shortcake. 2982
 Total consumer buying of fresh versus processed foods remains stable. 2987
 Finalists point the way for greater use of frozen products by food service operators. 3222
 Institutional use of frozen entrees. 3235
 New foods in child nutrition programs: FWS "new food" notices. 3834
 Fruit and vegetable products. 3850
 USDA is interested in "engineered foods" that can offer improved nutrition. 3880
 Products and systems evaluated and industry liaison. 3895
 Directory of systems capability. 4130
 Per capita food consumption (Feb. 1973). 4161
 Per capita food consumption (Aug. 1973). 4162
 Per capita food consumption (Nov. 1973). 4163
PRODUCT DEVELOPMENT
 When, why and how of concept testing. 3099
 Further product applications for textured vegetable proteins. 3835
 Novel gel system, citrus yield ready-to-eat products. 386W
PRODUCTIVITY
 Quality in work: human resources development--a key to productivity. 3067
 Is your old kitchen costing you money? 3070
 Managing people without playing God. 3085
 Management development: What is it? Who does it? 308W
 Getting change through communications (cassette audiotapes). 3094
 Management essentials. 3111
 The art of bagging (or how to get the job done). 3135
 A practical guide to productivity measurement. 3137
 The management of change: Part 2--Change through behavior modification. 3144
 Management by objectives and results. 3200
 The A-W-C's of productivity. 3203
 Productivity in the food industry: a preliminary study of problems & opportunities. 3205
 So, we ought to get started on OD. 3215
 Soar in '74. 3226
 Development of the individual--a goal of the food service industry. 3255
 Guide to managing people. 3279
 Tell them why. 3405
 Work instruction program for the food service industry. 3447
 Training by objectives. 3508
 Training: key to realistic performance appraisals. 3520
 The secret is on-going training. 3523
 Systems engineering applied to training. 3543
 Goal setting and feedback. 3561
 Boosting productivity front of the house--Part 3. 3642
 Increasing productivity in foodservice. 3674
 Short order cookery (Pila loop). 3684
 Short order cookery (Motion Picture). 3685
 Blueprints for restaurant success. 3699
 Foodservice equipment: Yesterday. Today. Tomorrow. 3701
 Boosting productivity front of the house. 3712
 The productivity factor in refrigeration. 3751
 The arithmetic behind portioned meats. 4189
PROFESSIONAL EDUCATION
 Opportunities for educational and vocational advancement. 1016
 Educating the dietitian in a changing world. 1076
 The long view. 1151
 R & D for adult learning. 1222
 The perfect environment for nonsense.

- 2407
Growth of children from extremely poor families. 2412
The ten-state nutrition survey: a pediatric perspective. 2419
A guide for evaluating consumer education programs and materials. 2425
Health foods versus traditional foods: A comparison. 2440
Nitrogen retention of adult human subjects who consumed wheat and rice supplemented with chickpea, sesame, silk, or soy. 2444
Legumes in human nutrition. 2448
The consumption of sugar. 2449
Assessment of biological value of a new corn-soy-wheat noodle through recuperation of Brazilian malnourished children. 2456
Effect of excessive vitamins C and E on vitamin A status. 2464
Measuring dietary intake in pre-school children. 2466
Lactose malabsorption in Oklahoma Indians. 2473
World review of nutrition and dietetics. 2474
Food practices of some Samoans in Los Angeles County. 2478
The national diet-heart study--implications for dietitians and nutritionists. 2482
Breast feeding in modern times. 2483
Psychological implications of obesity. 2484
The influences of the cultural milieu upon choices in infant feeding. 2486
Adequacy of lacto-ovo-vegetarian diets in Seventh-day Adventist boarding academies. 2488
Utilization of nutrients in milk- and wheat-based diets by men with adequate and reduced abilities to absorb lactose: I. energy and nitrogen. 2490
Manual on feeding infants and young children. 2493
Dental caries and the school canteen. 2494
Effectiveness of nutrition aides in a migrant population. 2499
Insights gained from teaching and working with Apache nursing assistants. 2500
Controversies in medicine--is obesity harmful? 2502
Absorption of fortification iron in bread. 2510
The crash diet craze. 2515
The long-term consequences of protein-calorie malnutrition. 2516
A critique of low-carbohydrate ketogenic weight reduction regimens: a review of Dr. Atkins' Diet Revolution. 2518
Prevention of pica, the major cause of lead poisoning in children. 2529
New forms of vitamin B3 and their potential applications. 2530
Scope for nutrition education in the elementary school programs. 2533
Nutrition in a family-oriented child development program. 2534
Diet and coronary heart disease. 2535
Metabolic consequences of feeding frequency in man. 2546
Evaluation of the clinical importance of anemia. 2547
Nutrition knowledge of mothers and children. 2548
Osteoporosis. 2551
Maternal and fetal fuel homeostasis in human pregnancy. 2556
Salt in infant foods. 2559
Adult bone loss, fracture epidemiology and nutritional implications. 2571
Food patterns of some Black Americans in Los Angeles County. 2585
A national nutrition policy and program. 2586
Microbial contamination of the gut: another feature of malnutrition. 2590
Sensible eating: A 'balanced' diet for Britain. 2592
Food habit research: A review of approaches and methods. 2593
An anthropometry in nutritional assessment: nomogram for rapid calculation of muscle circumference and cross-sectional muscle and fat areas. 2596
Biochemical indices of nutrition reflecting ingestion of a high protein supplement in rural Guatemalan children. 2599
- Nutrition in pregnancy--a critique. 2600
Height and weight of children: socioeconomic status, United States. 2601
New milestones in nutrition. 2609
On the pathophysiology of vitamin A deficiency. 2610
Are we getting too much out of food? 2612
Problems in the use and interpretation of the Recommended Dietary Allowances. 2614
Vitamin B6 status in pregnancy. 2618
Communication: The art of selling ideas. 2619
Growth rate, nutrient intake and "soothing" as determinants of malnutrition in disadvantaged children. 2621
Putting good nutrition into practice--your practice. 2626
Vitamin C--a multifunctional myth? 2630
Improvement of the nutritive quality of foods--general policies. 2635
Evidence for intestinal malabsorption of iodine in protein-calorie malnutrition. 2636
Education of the public for successful lactation. 2645
Coffee and myocardial infarction. 2648
Recommended Dietary Allowances, revised 1973. 2650
Weight regulation in non-physiological and psychological factors. 2652
The stigma of obesity. 2659
Obesity and coronary heart disease: The Framingham heart study. 2661
Response of body weight to a low carbohydrate, high fat diet in normal and obese subjects. 2662
Comparison of dry breakfast cereals as protein resources. 2672
Assessment of nutritional status of teenage pregnant girls. I. Nutrient intake and pregnancy. 2673
Mothercraft centers. 2674
Some considerations in the interpretation of psychological data as they related to the effects of malnutrition. 2675
Cardiorespiratory responses of young overweight women to ergometry following modest weight reduction. 2678
Handbook of vitamins and hormones. 2680
Lactose and milk intolerance. 2684
Lead content of milks fed to infants--1971-1972. 2685
A sociobiological approach to the study of coronary heart disease. 2689
The paradox of teen-age nutrition. 2692
Vulnerability of children to lead exposure and toxicity. 2695
The sugar in the diet. 2698
Surveys: aims and methods. 2707
U. S. Nutrition policies in the seventies. 2716
Canadian university students' nutrition misconceptions. 2717
Malnutrition and its disorders. 2722
Back to folk medicine: the pros and cons. 2723
Adolescent nutrition. 2729
Malnutrition and seat capacity. 2735
A study of health practices and opinions. 2742
The relationship of nutrition to brain development and behavior. 2757
Supplementation of human diets with vitamin E. 2758
The school health program. 2764
Evaluation of small-scale nutrition programs. 2765
Nutrition education in Florida school districts. 2774
The school feeding program: An underachiever. 2784
Vitamin D: a reawakening. 2785
The causes of vitamin D deficiency. 2786
Nutrition education in group settings for the aged. 2791
IAG guideline (no. 7) for human testing of supplementary food mixtures. 2805
The prudent diet: vintage 1973. 2806
The role of nutritional deficiency in mortality: Findings of the Inter-American investigation of mortality in childhood. 2808
Food technology and society. 2009
Some drugs we would like to have in nutrition and metabolism. 2812
Studies on breakfast and mental performance. 2822
Nutritional value of aiday seals of senior schoolchildren. 2823
Nutritional side effects of drugs. 2829
Diet counseling to improve hematocrit values of children on the Blackfeet Reservation. 2831
Food intake studies in pre-school children in developing countries: Problems of measurement and evaluation. 2832
Adelle Davis' books on nutrition: Commentary. 2833
Effects of differing breakfast conditions and habit patterns on performance in an endurance activity. 2836
Zinc nutrition in the United States. 2838
The way it is. 2843
The school lunch and its cultural environment. 2845
Lysine supplementation of wheat gluten at adequate and restricted energy intakes in young men. 2847
Obesity -- part VI. 2863
Obesity -- part VII. 2864
Follow-up of obese patients: 14 years after a successful reducing diet. 2866
Food and nutrition in a health related facility. 2867
Epidemiology of coronary heart disease. 2870
Rickets and osteomalacia. 2871
Nutrition facts are booming. 2873
Nutritional requirements--the later years. 2877
Said, sowed and sold: a nutrition study in the Taolo district. 2881
Proceedings. 2884
Vitamin E. 2886
These are great but dinner is better. 2892
The effect of socio-economic differences on the dietary intake of urban population in Hyderabad. 2893
Eating between meals: A nutrition problem among teenagers? 2896
Nutrition and learning in preschool children. 2897
Malnutrition, cognitive development, and learning. 2898
Appraisal of human vitamin E requirements based on examination of individual seals and a composite Canadian diet. 2899
Planning for health education in schools. 2900
Epidemiology of coronary heart disease and stroke in Japanese men living in Japan, Hawaii and California. 2901
Food consumption of households in the South: seasons and year 1965-66. 2905
Food consumption of households in the West: seasons and year 1965-66. 2906
Food consumption of households in the North Central region: seasons and year 1965-66. 2907
Food consumption of households by money value of food and quality of diet: United States, North, South. 2910
Promoting the health of mothers and children, FY 1972. 2918
Survey of instructional materials used and needed by some community workers. 2924
Two poverties equal one hunger. 2931
Symposium: Nutrition and aging. 2934
Iron deficiency anemia and scholastic achievement in young adolescents. 2942
Exercise energetics in normal men following acute weight gain. 2948
Inaccuracies in measurement of dried milk. 2953
Introduction to public health. 2955
The senior chef. 2958
Who eats for health? 2959
Can calories be perceived, and do they affect hunger in obese and nonobese humans? 2960
The psychology of selling nutrition. 2961
Utilization of novel proteins for human food. 2962
Serum vitamin A in protein-calorie malnutrition. 2964
Nutrition and poverty in preschool children. 2965
Food faddism. 2966
Modified food starches for use in infant foods. 3014

PROFESSIONALISM

- Food additives. 3019
 Nutrition labeling. 3028
 Nutrition content--the basic conceptual framework. 3331
 In-service teacher workshops. 3338
 Home economics show-how and show-and-hip. 3339
 Much ado about nutrition. 3378
 Culture and education: Mexican American and Anglo American. 3384
 The teaching of home economics. 3422
 Hawaii follow through. 3423
 A sourcebook of elementary curriculum programs and projects. 3424
 An experiment in teaching nutrition. 3425
 Training--a link to organizational change. 3440
 Potential uses of case studies in nutrition programs. 3467
 Use of ancillary health personnel in maternal and child health projects. 3472
 Career exploration via slides. 3492
 Evaluating college classroom teaching effectiveness. 3530
 In-service nutrition education for elementary teachers. 3550
 Telelectures vs. workshops in continuing professional education. I. Research procedures and design of lectures and workshops. 3552
 Health careers guidebook. 3574
 Nutrition courses for elementary teachers by telephone (Talanet). 3583
 Menu planning by computer: The random approach. 3609
 90-day nonselective menu by computer. 3616
 Ready-prepared vs. conventionally prepared foods. 3677
 Health and food. 3780
 Pica and lead poisoning. 3794
 Botulism. 3799
 Sympoia on environmental quality and food supply, 1972, Washington, DC. 3813
 Health hazards of the human environment. 3828
 Safe use of pesticides. 3829
 Food preservation by irradiation: Update. 3844
 Comparison of the protein nutritional value of TYP, Methionine-enriched TYP and beef for adolescent boys. 3858
 Texturization: vegetable proteins. 3873
 Priority of nutrition in national development. 3906
 International conference on nutrition, national development, and planning, Massachusetts Institute of Technology, 1971. 3907
 Home delivered meals for older Americans. 3914
 Evaluating nutrition intervention programs. 3932
 Comment on the above. 3933
 The National School Lunch Program in 1973: Some accomplishments and failures. 3948
 School feeding in developing countries: an overview of program activity and problems as perceived by CARE staff abroad. 3956
 Community nutrition workers--their effectiveness in a nutrition delivery system. 4018
 Manual of liquid supplemental feedings. 4107
 Educators guide to free health, physical education and recreation materials. 4131
 Special bibliography on American Indian health. 4142
 A select bibliography of East-Asian foods and nutrition arranged according to subject matter and area. 4150
 Food composition table for use in East Asia. 4151
 Selected list of reliable and unreliable nutrition references. 4172
- PROFESSIONALISM**
 Professionalism. 326
- PROFIT**
 Problems and prejudices encountered in introducing new foods in developing countries. 2977
 Profit percentage of pre-prepared desserts. 3114
 How to deal with a \$1,000,000 loss. 3156
- How to make more money. 3159
 Controlling food costs--a matter of survival. 3259
 How to control costs. 3285
 Merchandise for profit. 3631
 Don't let your fry kettle idle! 3640
 Blueprints for restaurant success. 3699
- PROGRAM ADMINISTRATION**
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8B. 730
 Handbook for official GED Centers. 756
 Community action for employment: manpower development. 2094
 Official GED Centers. 2196
 National School Lunch...Woll. 3108
 Manual of operation for vocational home economics programs in job training in high schools. 3509
- PROGRAM DESIGN**
 The doing book; an experimental approach to consumer education. 2368
 School lunch program. 3091
 The development of a project for educable mentally retarded children to receive vocational training in food service. 3334
 A planning grant for the establishment of a center for the development of home economics instructional materials. 3335
 How do your trainers grow? 3345
 Using public seminars and institutes. 3390
 Teaching the test. 3413
 Training and the change agent role model. 3454
 How to use audio cassettes for programmed instruction. 3457
 Project VIGOR; vocational cluster education, integrated and articulated grades 1 through 14 with guidance services, occupational exploration and work experience relevant to general education: first interim report. 3473
 Mismanagement of training programs. 3484
 Manpower research visibility. 3526
 Systems engineering applied to training. 3543
 Results-oriented training designs. 3566
 Training the school lunch worker for production. 3595
 Wisconsin home economics conceptual structure and planning guide for secondary schools. 3598
 When the sanitation inspector calls. 3785
 Products and systems evaluated and industry liaison. 3895
 Convention co-sponsors: 'child nutrition must leap forward'. 3949
 Model for a nutrition program for the elderly. 4119
- PROGRAM EVALUATION**
 A guide for evaluating consumer education programs and materials. 2425
 Nutrition education in elementary school programs. 2624
 Milk in schools: an experiment in nutrition education. 2719
 The national school food service and nutrition education finance project. 2752
 The school health program. 2764
 School feeding effectiveness research project. 2998
 Quality in work: human resources development--a key to productivity. 3067
 Log of the executive director: jurisdictional disputes. 3184
 An evaluation of the school lunch program of five public high schools in Honolulu, Hawaii. 3190
 Effectiveness of program evaluation. 3237
 Measurement and evaluation, 1966-67 (p. 1. 89-10, title I). 3312
 Opinions of training effectiveness: How good? 3320
 The development and testing of a behavioral-reference groups model for evaluation of vocational education pilot programs: occupational research development monograph no. 4. 3332
 Using public seminars and institutes. 3390
 Training needs assessment and training program evaluation. 3453
 How to use audio cassettes for programmed instruction. 3457
 Live vs. Tape: Which is better for instruction? 3478
 Mismanagement of training programs. 3484
 Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, volume I. 3498
 Educational participation and dietary changes of EPHEP homemakers in Louisiana. 3581
 The utilization of the cook-freeze catering system for school meals; a report of an experiment conducted in the city of Leeds. 3665
 Food service approaches in schools without full facilities. 3667
 Acceptance of the school lunch program in Louisiana high schools. 3902
 GAO survey indicates room for improvement. 3929
 Other current projects. 3936
 Philosophy & need for technical innovation in child nutrition programs. 3974
 Survey of food distribution to institutions - 1972. 4179
- PROGRAM GUIDES**
 Manual of operation for vocational home economics programs in job training in high schools. 3509
- PROGRAM PLANNING**
 Guide for training school lunch personnel. 1181
 Training department becomes an income producer. 1269
 ANSWER questions Florida county systems. 1970
 Staffing Broward County-style. 2064
 The doing book; an experimental approach to consumer education. 2368
 ...Forging the missing link: nutrition education. 2498
 A national nutrition policy and program. 2586
 Nutrition education in elementary school programs. 2624
 Nutrition education--an integral part of a school feeding program. 2655
 The school health program. 2764
 Evaluation of small-scale nutrition programs. 2765
 Quality in work: human resources development--a key to productivity. 3067
 Implications for program planning in school food service. 3164
 An evaluation of the school lunch program of five public high schools in Honolulu, Hawaii. 3190
 Management by objectives and results. 3200
 Management by Objectives: a critical view. 3268
 Texas Fred Dollar's big chance. 3271
 Guidelines for hospitality education in junior colleges; a manual for the establishment of programs for careers in the hotel-motel, restaurant, and institutional industries. 3297
 A pilot study for gainful employment in home economics; volume IV--a suggested curriculum guide for preparing food service workers for entry level jobs. 3366
 Hospitality education curriculum development project: final report. 3382
 A progression training approach to Management by Objectives. 3383
 Using public seminars and institutes. 3390
 To develop work evaluation and work training techniques designed to facilitate the entry of mildly mentally retarded into service occupations: final project report. 3419
 New ideas in dietetic training. 3421
 Training needs assessment and training program evaluation. 3453
 How to use audio cassettes for programmed instruction. 3457
 An evaluation of manpower training needs in the hotel--restaurant industry on Kauai, 1964, with recommendations on programs, sources of students, instructors, and funds. 3458
 Preparing the mentally retarded in the areas of food preparation and service. 3471
 Developing a work-experience program for slow learning youth: a report of a three year extension and improvement

- project. 3477
 Program planning for home economics in secondary schools in Minnesota. 3483
 Mismanagement of training programs. 3484
 Food service: an adult distributive education publication. 3485
 Management services: a training guide for out-of-school youth and adults. 3500
 Manpower research visibility. 3526
 Can you trouble-shoot this lesson plan? 3562
 Results-oriented training designs. 3566
 The small meeting planner. 3567
 Supervised food service workers, a suggested training program. 3578
 Wisconsin home economics conceptual structure and planning guide for secondary schools. 3598
 The utilization of the cook-freeze catering system for school meals; a report of an experiment conducted in the city of Leeds. 3665
 Other current projects. 3936
 The remarkable Miss Walsh and Cincinnati's penny lunch. 3972
 Isolated island gets school feeding program. 3993
 Getting a program started. 4001
 site handbook: special summer program for children. 4008
 Special food service program for children; summer program sponsor handbook. 4012
 Washington workshop: milestones in school lunch planning. 4016
 Food industry sourcebook for communication. 4155
- PROGRAMMED INSTRUCTION**
 Programmed nutrition. 229
 Effects of an experimental training program for food service personnel. 1041
 A preliminary investigation of the effectiveness of programmed instruction in teaching sanitation to non-professional food service employees. 1048
 Computer assisted instruction: a government viewpoint. 1055
 Computer-assisted instruction in home economics. 1056
 Computers in education: relevance for occupational education. 1057
 Programmed instruction in basic nutrition for college students. 1218
 Programmed instruction in nutrition for collegiate nursing students. 1219
 Effect of an instructional program upon complex cognitive behavior of food service workers. 1227
 Teaching with computers. 1256
 The development and evaluation of eight units of programmed instruction designed to teach basic nutrition. 1306
 The components of communication. 1311
 Understanding cooking. 1459
 University of Colorado Libraries programmed textbook. 2218
 Basic concepts of aging--a programmed manual. 2921
 Programmed instruction for fat-controlled diet, 1800 calories. 3303
 I don't teach behavioral objectives anymore!. 3325
 Involvement techniques for manager training. 3368
 Programmed teaching is proving highly effective in training food service employees; solves problem of time for training. 3369
 Programmed AV pays its way. 3437
 Use of audio-visual techniques in training the hard-core. 3444
 Work instruction programs for the food service industry. 3447
 How to use audio cassettes for programmed instruction. 3457
 Evaluation in the teaching of home economics. 3462
 Training for school food service: some new concepts. 3475
 Correspondence study: a review for trainers. 3533
 The most frequently-used training techniques. 3580
 Today's dishwashing machine operator. 3815
- PROGRAMS**
 National group process for defining the problems in nutrition. 369
 Student involvement in school food service and nutrition programs. 1249
 The man in charge - the government nutrition program. 2026
 Nutrition services in child health programs. 2036
 Manpower report of the President. 2204
 Promoting the health of mothers and children, FY 1972. 2918
 Symposium: Nutrition and aging. 2934
 Pica and lead poisoning. 3794
 The inside story of school lunch pizza. 3898
 Milk flavor: The true test of quality. 3904
 International conference on nutrition, national development, and planning, Massachusetts Institute of Technology, 1971. 3907
- PROJECTS**
 New soy nutrition. 2762
 The development of a project for educable mentally retarded children to receive vocational training in food services. 3334
 A planning grant for the establishment of a center for the development of home economics instructional materials. 3335
 Project review. 3521
- PROTEIN CONCENTRATES**
 bland, soluble whey protein concentrate has excellent nutritional properties. 96
 Fortifying soft drinks with cheese whey protein. 1858
 Preparation and growth producing evaluation of a concentrate-ated coprecipitate of soy-cheese whey protein. 1917
 Protein concentrates and cellulose as additives in meat loaves. 1922
 Encouraging the use of protein-rich foods. 2567
 Proteins as human food proceedings. 2687
 New foods from the sea. 3888
 Tasted vegetable proteins: update. 3891
- PROTEIN EFFICIENCY RATIO**
 Crackers fortified with fish protein concentrate (FPC): nutritional quality, sensory and physical characteristics. 132
 Dietary protein quality in infants and children - VII. corn-soy-wheat saccharoni. 149
 Operation update: School lunch reviews soy protein progress. 3874
- PROTEIN FOODS**
 Animal protein--keystone of foods. 65
 Nutrition: a course for school food service personnel. 101
 Nutritional value of turkey protein - effects of heating and supplementary value for poor proteins. 429
 Proteins and minerals (File loop). 461
 Amino acid fortification of protein foods. 482
 Utilizable protein: quality and quantity concepts in assessing food. 575
 Stretch 'n substitute. 1361
 Quantity cooking. 1383
 Food preparation for school food service personnel. 1436
 Development and product applications for a high protein concentrate from whey. 1828
 Exploring different ways of meeting nutritional needs. 1841
 High protein food developed for school children. 1867
 Textures vegetable protein, fish protein concentrate, and microcrystalline cellulose as extenders in meat loaves. 2335
 Milk the magnificent (Slides). 2420
 Foods for growing boys and girls. 2667
 If you don't eat meat what do you eat? 2880
 Utilization of novel proteins for human food. 2562
 The future: Don't cry over onions--let them eat strawberry shortcake. 2982
 The protein punch of peanuts. 2995
 Yogurt: New life for an old product. 3005
 Can you beat the high cost of meat? 3605
 Further product applications for test-
- red vegetable proteins. 3835
 How they use soy protein extenders. 3852
 Imitation meats and meat flavorings: feed for the future. 3853
 Considerations for choosing the right plant protein. 3865
 Can new protein sources avert world shortages? 3882
 New serving ideas for soy protein products. 4089
- PROTEIN MALNUTRITION**
 The need for cereal foods of improved protein value in the United States. 157
 Supplemental protein: does the U.S. diet really need it? 506
 High protein food developed for school children. 1867
 Proteins as human food proceedings. 2687
 Some studies on the effect of a multipurpose food on the nutritional status of pre-school children. 2804
 Fortification of cereals with amino acids as a realistic way of dealing with problems of protein malnutrition. 2874
 Serum vitamin A in protein-calorie malnutrition. 2964
 Can new protein sources avert world shortages? 3882
- PROTEIN METABOLISM DISORDERS**
 The dramatic story of PKU. 155
- PROTEIN MODIFICATION**
 Dietetic foods. 90
 Basic nutrition and diet therapy. 476
 Handbook of diet therapy. 531
 Obesity -- part VI. 2863
 Soybeans: chemistry and technology. 2865
- PROTEIN-COLORINE MALNUTRITION**
 Malnutrition and its social implications. 287
 Newer methods of nutritional biochemistry with applications and interpretations - volume V. 368
 Malnutrition - its causation and control. 477
 CARE strikes back at world's malnutrition. 1979
 World review of nutrition and dietetics. 2474
 The long-term consequences of protein-calorie malnutrition. 2516
 Microbial contamination of the gut: another feature of malnutrition. 2590
 Deprivation syndrome or protein-calorie malnutrition. 2615
 Evidence for intestinal malabsorption of lysine in protein-calorie malnutrition. 2636
 Mothercraft centers. 2674
 Diseases of the liver--part 5: Kwashiorkor. 2858
 Serum vitamin A in protein-calorie malnutrition. 2964
- PROTEIN-RICH MIXTURE**
 Dietary protein quality in infants and children - VII. corn-soy-wheat saccharoni. 149
 Protein food mixture for Iran - acceptability and tolerance in infants and preschool children. 458
 Dehydrated protein-fortified fruit juices. 1822
 Development and product applications for a high protein concentrate from whey. 1828
 Nitrogen retention of adult human subjects who consumed wheat and rice supplemented with chickpea, sesame, milk, or whey. 2444
 Assessment of biological value of a new corn-soy-wheat noodle through recuperation of Brazilian malnourished children. 2456
 Biochemical indices of nutrition reflecting ingestion of a high protein supplement in rural Guatemalan children. 2599
 The limitations and dangers of commercial nutritious foods. 2802
 F&G Guideline (no. 7) for human testing of supplementary food mixtures. 2805
 Problems and prejudices encountered in introducing new foods in developing countries. 2977
 Comparison of the protein nutritional value of TVP, Methionine-enriched TVP and beef for adolescent boys. 3858
 International conference on nutrition,

PROTEINS

- national development, and planning, Massachusetts Institute of Technology, 1971. 3907
- PROTEINS**
Advances in food research; volume 18. 51
Food: proteins for humans. 58
Animal protein--keystone of foods. 65
Nutrition II. 69
Cholesterol, fat, and protein in dairy products. 117
The doggone truth about hot dogs. 153
The need for cereal foods of improved protein value in the United States. 157
Fat metabolism in children - influence of dietary protein and calcium on serum lipids of pre-adolescent girls. 176
Food uses of triticale. 209
Food science: a classical approach. 213
How a hamburger turns into you (Motion picture). 240
How a hamburger turns into you (Videocassette). 241
How nutrition affects learning and behavior. 243
The importance of protein in the seal-less seal. 252
Improving nutrient content of foods served. 253
Major mineral elements in dairy products. 286
Progress in human nutrition; volume I. 291
Newer methods of nutritional biochemistry with applications and interpretations - volume V. 368
Nutrition notes: protein measuring system proposed to simplify nutritional comparisons. 413
Nutritional value of turkey protein - effects of heating and supplementary value for poor proteins. 429
Observations: let's look beyond nutrition to identify proteins. 436
Protein components of blood and dietary intake of preschool children. 457
Protein food mixture for Iran - acceptability and tolerance in infants and preschool children. 458
Protein quality and PER: concepts important to future foods. 459
Protein requirements of preadolescent girls. 460
Proteins and minerals (File loop). 461
Review of protein and carbohydrate metabolism. 475
Some aspects of protein nutrition. 494
Supplemental protein: does the U.S. diet really need it? 506
Utilizable proteins: quality and quantity concepts in assessing food. 575
What is soy protein? 598
But what are they doing so many? An ancient food for a modern need. 629
Legal developments: FDA releases labeling regulations. 695
Better school lunches in Oklahoma. 1351
What is the future of textured protein products? 1540
Whats and whys of cup-can. 1542
Automated determination of protein-nitrogen in foods. 1795
Surger-type products free textured skim milk curd. 1799
Cereal grains as dietary protein sources. 1801
Defatted germ flour - food ingredient from corn. 1820
Development aids: diverse product applications identified for unique flavored protein products. 1824
Development and product applications for a high protein concentrate from whey. 1828
Fish protein concentrate enrichment of noodles. 1849
Foods of the future. 1855
Lipases and flavor development in some Italian cheese varieties. 1874
Meat pattie chosen first product to gain nutritional, textural advantages of new protein fiber. 1878
Meeting future needs. 1879
Artificial and synthetic foods. 1887
Notebook on soy: USDA answers questions about new foods. 1897
Notebook on soy: agricultural research seeks new foods. 1898
Nutrition upgraded, final texture controlled using new structured protein fiber. 1903
Protein from microorganisms. 1923
Some things you might not know about the foods served to children. 1936
Techniques for milk protein testing. 1948
An evaluation of the protein quality of a textured soybean product. 1961
What are textured protein products? 1963
As others see us. 1973
Feeding the elderly: the baby of school lunch. 2000
Ideas that gel. 2145
Put egg in your pizza. 2159
Peanut butter use encouraged. 2338
Synthetic food. 2342
Frozen fried-chicken dinners. 2375
Newer methods of nutritional biochemistry. 2413
The chemicals of life. 2445
Laguans in human nutrition. 2448
Let's eat right to keep fit. 2526
Ara entropometry in nutritional assessment: nomogram for rapid calculation of muscle circumference and cross-sectional muscle and fat areas. 2596
A critical appraisal of the protein needs of human beings and domestic animals. 2631
Synonime: seed proteins. 2637
Recommended Dietary Allowances, revised 1973. 2650
Comparison of dry breakfast cereals as protein resources. 2672
Proteins as human food proceedings. 2687
Adolescent nutrition. 2729
Protein: Chemistry and nutrition. 2731
Lysine supplementation of wheat gluten at adequate and restricted energy intakes in young men. 2847
Protein intake of well-nourished children and adolescents. 2930
Let protein work for you. 2937
Shopping for protein. 2938
Nutrition labels: A great leap forward. 3008
Pennies for protein. 3379
Nutrition self-experiments with lipids, carbohydrates and protein. 3538
Baker's yeast--world's oldest food--is newest source of protein and other ingredients. 3832
Further product applications for textured vegetable proteins. 3835
USDA creates nutritive functional products. 3849
Can new protein sources avert world shortages? 3882
New foods from the sea. 3888
Breakfasts for every life style (poster). 4035
- PROTEINS, PLANT**
The world diet revolution. 2372
Nitrogen retention of adult human subjects who consumed wheat and rice supplemented with chickpea, sesame, milk, or whey. 2444
Symposium: seed proteins. 2637
The limitations and dangers of coasecrogenic nutritious foods. 2802
Soybeans: chemistry and technology. 2865
Considerations for choosing the right plant protein. 3865
Texturization: vegetable proteins. 3873
Operation update: School lunch reviews soy protein progress. 3874
- PROVITAMINS**
Effect of processing on provitamin A in vegetables. 1835
- PROXIMATE COMPOSITIONS**
Petty acids, cholesterol, and proximate analyses of some ready-to-eat foods. 180
- PRUNES**
The perfect prune: a 1970 market report. 654
- PSYCHIATRIC HOSPITALS**
Observations on the use of a supplemental beverage. 435
- PSYCHIATRY**
Games people play. 3076
I'm OK, you're OK. 4141
- PSYCHOLOGICAL ASPECTS**
Food to nurture the mind. 2463
Eating disorders. 2485
Education of the public for successful lactation. 2645
A sociobiological approach to the study of coronary heart disease. 2689
Obesity--part 4: Causes. 2862
Parents give children bad habits. 2878
Mr. Meneger, You're fired!. 3071
How a supervisor wins employees. 3086
Occupational stress and physical health. 3149
How do you handle a diamond account? 3150
How to cure student apathy. 3154
Secretary-Boss relationships. 3170
The new psychology of success. 3212
Personality traits and their impact on T-Group training success. 3308
Can you teach creativity? 3341
How do your trainers grow? 3345
Sound motion picture projectors or, will television kill the movies? 3374
Training for leadership. 3436
How to train supervisors to break in new employees--gently. 3450
The name of the game...is simulation. 3513
The emperor's clothes. 3568
A comparison of human development with psychological development in T-groups. 3603
How to "deinstitutionalize" a school cafeteria. 3731
The seating of school lunch. 3954
Losers: The feeding of poor kids. 3967
- PSYCHOLOGY**
The development of three instruments to assess forces behind food habits and methods of change. 75
Behavior modification in a self-help group - a pilot study. 86
Behavior therapy in treating obesity. 87
Behavioral and metabolic consequences of weight reduction. 88
They ask why. 345
Obesity - part 3. 434
Sensory good taste. 489
Some interactions between nutrition and stress. 496
The teenage obesity problem - why? - part two. 515
The teenage obesity problem - why? - part 1. 516
What food means to children. 594
What influences malnutrition? 595
Profitable food service management thru worker motivation. 901
Educational directions. 1078
Simulation of interpersonal relations. 1241
Why school lunch fails. 2103
Psychological implications of obesity. 2484
Keeping young and living longer. 2629
Weight regulation in man-physiological and psychological factors. 2652
Obesity in children: Identification of a group at risk in a New York ghetto. 2658
Do you think fat or thin? 2671
Some considerations in the interpretation of psychological data as they related to the effects of malnutrition. 2675
What it is like to be hungry. 2819
Basic concepts of aging--a progressed annual. 2821
Nutrition and your mind. 2936
How to stick to your diet. 2943
The psychology of selling nutrition. 2961
Games people play. 3076
Will Maslow work with the hard core? 3417
Psychology for effective teaching. 3489
I'm OK, you're OK. 4141
- PSYCHOTHERAPY**
I'm OK, you're OK. 4141
- PUBLIC HEALTH**
Human nutrition and dietetics. 135
Nutrition source book. 341
Preparation of food samples and direct culture (Motion Picture). 453
The master's program in public health nutrition. 1155
Undergraduate education in public health nutrition. 1297
Basic course in emergency mass feeding. 1528
Milk and public health (Motion Picture). 1746
Mr. Dish machine operator (File Loop). 1749
Mr. Dish machine operator (File Loop)

- (Spanish). 1750
Mr. Dish machine operator (Motion Picture). 1751
Public health aspects of poultry processing (Motion picture). 1759
Sanitation: Rules make sense (Film Loop). 1771
Sanitation: Rules make sense (Motion Picture). 1772
The chemicals vs. eat. 1796
Community action: health programs. 2093
Ideas in health education. 2563
Nutrition and the public health. 2682
Diet and coronary heart disease. 2759
Introduction to public health. 2955
Occupational licensing: Help or hindrance? 3539
Safe use of pesticides. 3829
A bookshelf on foods and nutrition. 4123
- PUBLIC HEALTH PROGRAMS**
The USA today--is it free of public health nutrition problems? 2558
Evaluating nutrition intervention programs. 3134
- PUBLIC RELATIONS**
The "captive" employes unshackled. 749
Create your own good-neighbor policy. 797
How to push a good thing. 856
The media bureaucracy. 887
Needed: Public relations for program expansion. 905
School board source of foodservice support. 943
Who says school lunch needs public relations? 999
Guidelines for hospitality education in junior college. 1015
Dynamic "Think" sessions - Summary of brainstorming groups. 1073
Toward better teaching of home economics. 1093
So much, for so many, for so little. 1243
Write your own ticket (Filastrips/Records). 1316
What schools are doing. 2099
Communication: methods for all media. 2261
Nutrition education in school lunch. 2523
Test your P.R. quotient. 3167
Merchandising in school food service. 3643
Special atmosphere themes for foodservice. 3777
Food industry sourcebook for communication. 4155
- PUBLIC SCHOOLS**
CNI joins in training Milwaukee interns. 1042
Lunch programs in the nation's schools. 2081
Food service in public schools. 2083
Education directory: elementary and secondary education. 2289
Why not cooperative purchasing? 2361
Standards for public schools of Georgia. 3719
Statistics of public elementary and secondary day schools, fall 1972. 4138
Directory of postsecondary schools with occupational programs, 1971; public and private. 4149
Directory of secondary schools with occupational curricula; public-nonpublic, 1971. 4159
Education directory 1972-73. 4186
- PUBLIC SERVICE**
Leadership development for public service. 3514
- PUBLIC SPEAKING**
Business and professional speaking. 4170
- PUBLICATIONS**
Our future is you (Motion picture). 1209
Books in print 1972. 2207
Research resources: volume 2. 2247
So you want to write a cookbook? 2264
Tables of food composition: Availability, uses, and limitations. 2272
A select bibliography of East-Asian foods and nutrition arranged according to subject matter and area. 4150
Hotel and restaurant administration and related subjects a bibliography. 4165
Hotel and restaurant administration and related subjects. 4166
- PUBLICATIONS LISTS**
Publications list and research reference. 548
Selected list of reliable and unreliable nutrition references. 4172
- PUDDINGS**
Puddings and other delicious things. 657
Improve young people's diets--fortify puddings eaten for snacks and desserts. 3842
What's behind those successful new ready-to-eat puddings? 3869
- PUERTO RICAN CULTURE**
Puerto Rican foods and traditions. 126
Puerto Rican food habits; a color slide set (Slides). 463
Fating in the source of life, if you choose the right foods (in Spanish) (Poster). 2954
- PUERTO RICO**
Fountain of life and hope (Motion picture) (Spanish). 637
Flavor secrets from foreign lands: Puerto Rico. 2135
- PUPPETS**
Puddings and other delicious things. 657
- PUPPETS**
What's in food? (coloring book). 2651
- PURCHASING**
Consumer behavior. 16
Institutional seat purchase specifications for fresh pork---series 400. 733
Institutional seat purchase specifications. 734
Institutional seat purchase specifications for portion-cut meat products---series 1000. 735
Institutional seat purchase specifications for sausage products---series 800. 736
Institutional seat purchase specifications for fresh beef---series 100. 737
Institutional seat purchase specifications for fresh lamb and mutton---series 200. 738
Institutional seat purchase specifications for edible by---products---series 700. 739
Institutional seat purchase specifications for cured, dried, and smoked beef products---series 600. 740
Institutional seat purchase specifications for cured, cured and smoked, and fully cooked pork products---series 500. 741
Institutional seat purchase specifications for fresh veal and calf---series 300. 742
Are your menu prices high enough? 760
Planning and operating a successful food service operation. 868
How to manage a restaurant or institutional food service. 969
School and institutional lunchroom management. 996
School food service management development program: Manual, advanced course. 1001
Instructor's outline for foundations of school food service. 1094
School food service management development program: Manual, intermediate course. 1313
A directory of systems capability. 1549
Key component of operational sub-system 5: steam preparation equipment. 1605
Food service planning. 1606
How to select and care for serviceware, textiles, cleaning compounds. 1607
Household equipment. 1649
Single service ware and today's consumer. 1665
A systems approach to warewashing equipment. 1673
Sub-systems 3 & 4: a simplified systems approach to fabrication & preparation. 1941
Selected research abstracts of published and unpublished reports pertaining to the food service industry. 2279
'Quality first' at Texas A&M. 2298
Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 2303
The commodities: Mrs. Joyce vs. Mrs. Clay. 2305
Fresh from the best. 2308
Market category: school lunch programs. 2319
- Best buyers' guide to standardized meat cuts. 2331
Potatoes made easy for school lunch. 2339
Procurement programmed for profit. 2341
What's in the can? 2360
Why not cooperative purchasing? 2361
Will Masada's procurement system work for you? 2363
The doing book; an experimental approach to consumer education. 2368
The greengrocer. 2370
40 points to ponder about the customer of the future. 2410
A systems summation. 3116
How to cut food costs and cope with the school lunch crisis. 3155
Meal management. 3173
Panelists point the way for greater use of frozen products by food service operators. 3222
How to control costs. 3285
How to build volume. 3286
Co-op buying; you pool your power and pocket your savings. 3291
Making the most of avocados this summer. 3658
Pork is family meals. 3696
How to buy equipment...without getting burnt. 3702
Common sense specifications produce quality equipment. 3704
The economics of foodservice shelving. 3710
Small wares. 3715
1974 foodservice equipment product directory. 3716
Evaluation of dishwashing systems in food service establishments. 3717
Equipping the modern school food service facility. 3718
Insurance for "oven freshness". 3720
Sallers, slicers, food choppers: Pedestrian-mounting but vitally important. 3721
The cold facts about cold beverage dispensers. 3724
Counter-top cooking can be the backbone of any foodservice operation. 3725
How to choose the right cleaning brushes. 3733
A revolution in dishwashing. 3754
School lunch: suggested guides for selecting large equipment. 3762
Cannery guidelines: the problem areas. 3765
The systems approach to warewashing. 3768
Planning the school food service facilities. 3773
Dishwashing. 3786
Sub-System 10: Sanitation. 3787
A look at the most crucial tools of sanitation. 3792
Fishing around for variety. 4045
Menu maker. 4109
Directory of systems capability. 4130
Food buying guide for group feeding. 4194
Purchasing manual. 4196
Food buyanship: educational kit (Filastrip). 4198
- PYRIDOXINE**
Pantothenic acid, vitamin B6, and vitamin B12 in foods. 543
Vitamin B6 status in pregnancy. 2618
Losses of vitamins and trace minerals resulting from processing and preservation of foods. 3883
- QUALITY CONTROL**
Quality control of food in the school food service. 928
Management functions for state and system level school and non school food service administrators. 958
Biscuit manufacturers. 1544
Breakfast cereals in the American diet. 2495
Food theory and applications. 2788
Factors affecting quality of frozen prepared food products. 3007
Nutrient labeling and the independent laboratory. 3027
Cuttings give quality guideline. 3036
The FDA self-certification program--is it for you? 3041
Egg grades: a matter of quality (Motion Picture). 3048
School lunch program. 3091

QUESTIONNAIRES

tools and skills of management (Cassette audiotapes). 3093
 Help for school lunch managers. 3142
 Quality control for the food industry. 3654
 Uniformity - a asset for effective microbial controls. 3790
 Quality control? consider temperatures sensors. 3809
 Synopses on new food processing technology. 3836
 Egg science and technology. 3886
 Vitamins-enriched USDA Foods get tender loving care. 3894
 The anatomy of the canning, freezing, preserving industries. 4115
 Receiving and storing (File loop). 4201
 Receiving and storing (Motion Picture). 4202
 Help for school lunch managers: CNS offers quantity buyers an acceptance service for food. 4207
 How to buy eggs (Slides/Cassette tape). 4208

QUESTIONS

Canadian university students' nutrition misconceptions. 2717
 Developing a better survey questionnaire. 3117
 Attempts at quantitating flavor differences. 3147
 Development and evaluation of a curriculum of wage earning occupations. Final report. 3343
 Evaluation of secondary school progress to prepare students for wage earning in occupations related to home economics; final report, vol. II, appendix. 3497

RACIAL COMPOSITION

Developing Negroes for management positions. 3103
 Difficulties of black supervisors. 3272

RACIAL DISCRIMINATION

Putting the squeeze on racial discrimination. 3232

RADIATION

Irradiated foods--hopeful toxicity, taste evaluations lead processors to ask: what will be public reaction? 3854

RADIATION

Irradiated foods--hopeful toxicity, taste evaluations lead processors to ask: what will be public reaction? 3854

RADIATION BIOLOGY

Dietary levels for tri-city elementary school children. 81
 The microwave oven safety debate. 3707

RADIATION DISORDERS

Health hazards of the human environment. 3828

RADIO

Potential uses of mass media in nutrition programs. 3467

RAISINS

The raisin review. 2996

RAB FOOD

Food theory and applications. 2788

READING

New directions in reading improvement for supervisors. 3396
 Basic education--what are the realistic possibilities? 3536

RECALL

Accuracy of 24-hr. recalls of young children. 49
 Dietary habits and food consumption patterns of teenage families. 146
 Nutrition education and the Spanish-speaking Americans. 390
 Food use and potential nutritional level of 1,225 Texas families. 519
 Food and nutrient intake of individuals in the United States; spring 1965. 534
 Screening children for nutritional status. 560
 Training trainers--an experiment that won't let them forget about remembering. 3452

RECEIVING SCHOOL

How to save \$3 million in 14 years. 3161

RECIPE WRITING

Guides for writing and evaluating quantity recipes for Type A school lunches. 2175
 Recipe and ingredient control by computer. 4086

RECIPES

Better living through better eating. 23
 Puerto Rican foods and traditions. 126
 Iron content of some Mexican-American foods - effect of cooking in iron, glass, or aluminum utensils. 262
 Food, nutrition and diet therapy. 274
 Family fare. 542
 Nutrition education for young children. 553
 Una libreta de direcciones aliasadas para las familias que desean economizar. 557
 Food for thrifty families. 558
 The ancient adlon pepa up modern menus. 623
 Ice cream. 625
 But what are they doing so easy? An ancient food for a modern need. 629
 A cling peach kaleidoscope. 631
 Bread science and technology. 655
 Coffee; it can make you or break you. 777
 Baker boy annual; a guidebook for your retail operation. 862
 Management annual, Type A lunch. 869
 Techniques of main dish preparation. 1138
 Techniques of main dish preparation. 1139
 Oklahoma school lunch handbook. 1200
 Diet is not just a four-letter word. 1329
 Hamburgers and cookies and bananas and chickas and sweet potato cake and milk shakes and brownies and marshmallows and bacon and... 1337
 Homographs simplify recipe alterations. 1349
 Ole for olives. 1353
 Meatloaves, turnip greens and pickled eggs. 1354
 Try new fish varieties on your menu. 1363
 Handbook of twenty consecutive menus as submitted by Utah districts. 1367
 Nursing home menu planning. Food purchasing, and management. 1372
 Handbook of food preparation. 1380
 Food preparation. 1382
 Baking a custard (File loop). 1385
 The professional chef. 1411
 The saga of marketing merchandising magic with food food - new life for faded menus. 1415
 Food for 50. 1429
 The great American menu mix. 1439
 Ground beef: passport to far-away eating (Filestrip). 1440
 Hot breads, a profitable "extra". 1447
 Measuring and terms; cooking (File loop). 1462
 "...and she does it so easily and so well". 1470
 New candidates for your recipe file. 1472
 Community meals. 1475
 Potato magic for professionals. 1489
 Rice ideas for school lunch. 1499
 Salads and dressings (Transparencias). 1504
 Selling Brussels sprouts to students. 1511
 Stuffing and trussing a chicken (File loop). 1516
 Practical baking. 1517
 Techniques of making quick breads. 1519
 Breads, cakes, and pies in family meals. 1525
 Freezing combination main dishes. 1526
 Baking in the school lunch program. 1533
 The professional chef's book of buffets. 1537
 Special atmosphere II: country/Colonial themes. 1545
 Around the menu with gas-fired tilting braising pans. 1554
 Cooking the modern way with stainless steel steam-jacketed kettles. 1580
 The nautical way. 1595
 The complete book of cooking equipment. 1687
 The right way of textured vegetable protein. 1800
 The complant gobbler. 1807
 Development aids: flavored, colored apple pieces offer roste of distinctions; school lunch entree formulations offered. 1825

Eye the potato for vitamin C. 1846
 Protein products: analogs of favorite food forms. 1924
 Soybean milk - a low-methionine substitute for cow's milk for children and adults. 1939
 Food for Peace around the world. 2080
 Almond marzip from the wall of the sea. 2107
 Au gratin sandwiches are patron-pleasers. 2110
 Austria. 2111
 Belgium. 2112
 Vegetarian cookery 3. 2113
 Vegetarian cookery 1. 2114
 Vegetarian cookery 4. 2115
 Vegetarian cookery 2. 2116
 Breads around the world. 2117
 Cooking and catering the wholefood way. 2118
 Celery: the crunch kids like. 2119
 Cheese cookery for avariness. 2120
 The Chissese achievement. 2121
 Cold outside? Serve these hearty soups' soups. 2122
 Cold weather magic from yeast ovens. 2123
 Creative ways with soft serve. 2124
 Development aids: recipes for replacing ground meat and poultry in school lunch items. 2126
 The fair pear. 2127
 Fish-fondue/Vautillus culinarian. 2128
 Flavor secrets from foreign lands: Brazil. 2129
 Flavor secrets from foreign lands: Colombia. 2130
 Flavor secrets from foreign lands: Holland. 2131
 Flavor secrets from foreign lands: Jamaica. 2132
 Flavor secrets from foreign lands: North Italy. 2133
 Flavor secrets from foreign lands: Poland. 2134
 Flavor secrets from foreign lands: Puerto Rico. 2135
 Flavor secrets from foreign lands: Russia. 2136
 Flavor secrets from foreign lands: Szechuan. 2137
 Flavor secrets from foreign lands: Turkey. 2138
 The flourish of tableside cooking. 2139
 From the Mediterranean, salad siccoise. 2141
 Fry away to profits; don't let your fry kettle iddle. 2142
 The Guide to convenience foods. 2143
 Ice cream cocktails: a profit potential. 2144
 Ideas that gel. 2145
 Indonesian rack of lamb. 2146
 The professional chef's catering recipes. 2147
 Interpreting a recipe (Transparencias). 2148
 The Italian invitation. 2149
 Jaxx up winter menus. 2150
 Kraut's winning ways. 2151
 The art of fish cookery. 2152
 How low-cost fish recipes pass child test. 2153
 Notebook on soy: how to use soy in recipes. 2154
 On the cover: savory steak rolls can be made with less tender cuts of beef. 2155
 Peach bake-off. 2156
 Flavor secrets from foreign lands: Portugal. 2157
 Frise peach creations. 2158
 Fat egg in your pizza. 2159
 Recipes on parade. 2160
 A renaissance of natural cheeses. 2161
 Rice and everything else. 2162
 Salad spectacular tempting type A's. 2164
 Southern cuisine: merchandising and menu notes. 2167
 Strawberry time. 2168
 Super sandwiches save the day. 2169
 Taco--taste treat for tots to teens. 2170
 Milk in family meals. 2172
 Soupy-savory main dishes. 2173
 Food guide & recipe book for the Drive to Serve Program. 2174
 Veal Cordon Bleu a la seders. 2178
 Vive Espana! 2179
 A book of favorite recipes. 2180

- Women's Day encyclopedia of cookery, vol. 3. 2182
 Women's Day encyclopedia of cookery, vol. 1. 2183
 Women's Day encyclopedia of cookery, vol. 10. 2184
 Women's Day encyclopedia of cookery, vol. 11. 2185
 Women's Day encyclopedia of cookery, vol. 12. 2186
 Women's Day encyclopedia of cookery, vol. 2. 2187
 Women's Day encyclopedia of cookery, vol. 4. 2188
 Women's Day encyclopedia of cookery, vol. 5. 2189
 Women's Day encyclopedia of cookery, vol. 6. 2190
 Women's Day encyclopedia of cookery, vol. 7. 2191
 Women's Day encyclopedia of cookery, vol. 8. 2192
 Women's Day encyclopedia of cookery, vol. 9. 2193
 Yaas brighten winter lunches. 2194
 Vegetarian cookery 5. 2206
 Recipe index 1970. 2232
 Gancel's culinary encyclopedia of modern cooking. 2233
 Larousse gastronomique. 2250
 So you want to write a cookbook? 2264
 *roa your Co-op hoas econoalst...Recipes, econoa tips, nutrition and food facts, consuor and product information. 2373
 The superarket handbook. 2381
 Good seals for less aoney. 2382
 Stretching food dollars: seal planning hints and budget-wise recipes. 2392
 Stretching Food Dollars: Meal planning hints and budget-wise recipes (in Spanish). 2393
 Milk the magnificent (Slides). 2420
 Milk, basic to good nutrition (Slides). 2421
 Leguass in huasn nutrition. 2448
 Everything you always wanted to know about exchange values for foods (but were unable to find out!). 2503
 Chinese foods and traditions. 2521
 Happiness begins with supplemental foods. 2538
 The 'basic four' way to good seals (Slides). 2550
 Citrus fruit and nutrition. 2564
 Teens Entertain. 2763
 How to win the grocery gaas. 2776
 The four basic food groups. 2781
 All About Rice. 2820
 Health and growth: teacher's edition. 2824
 Parents: experts tell you what to do about balky vegetable eaters. 2835
 Apricots appraised. 2968
 The raisin review. 2996
 Nutrient standards compare with Type A. 3033
 Children accept fish-based school lunch entrees. 3075
 Make your snacks count (coloring book). 3336
 Why cook in school. 3376
 The sother-child cook book. 3395
 Ways to add nutrition information to a basic foods course. 3466
 Apple data for students. 3588
 The taste of curry. 3633
 Successful sass cookery and voluse feeding. 3635
 Don't let your fry kettle idla! 3640
 Baking the school lunch way. 3641
 Buffet catering. 3645
 Measuring and teras--cooking (Pila loop). 3655
 Making the most of avocados this suaser. 3658
 Updating a centuries-old cooking technique. 3659
 Practical salad and dessert art: a pictorial presentation of foodservice specialtias. 3666
 More sandwiches per hour? How? 3682
 Fruits & veats: a very civilized combination. 3688
 The professional chef's art of garde sanger. 3690
 Fork in family seals. 3696
 Blueprints for restaurant success. 3699
 The microwave oven. 3774
 Special ataospher@ theas for foodservice. 3777
 The inside story of school lunch pizza. 3898
 What's being done about malnutrition and hunger? 3950
 Peanuts join donated foods list. 3968
 Americana recipes. 4021
 Applesauce accents school menus. 4022
 Better Hoas and Gardens calorie counter's cook book. 4023
 Recipes for imaginative low-cost seals. 4025
 If its's Geraan, it sells. 4026
 The cuisines of South America. 4027
 Desserts with liqueur: Poteat sales potential. 4029
 Creative custards. 4030
 Seafood: choice morsels with a loyal following. 4031
 Luncheon and supper dishes. 4032
 The down to earth cookbook. 4034
 Breakfasts for every life style (poster). 4035
 Casseroles and one-dish seals. 4036
 1 pinch of sunshine, 1/2 cup of rain. 4037
 Cold desserts for hot weather menus. 4038
 Practical professional cookery. 4039
 Let's cook it right. 4040
 The low blood sugar cookbook. 4041
 Diced apples: Versatility plus. 4042
 Equally nutritious...But lower in calories. 4043
 Flavor secrets from foreign lands: Alsace-Lorraine. 4046
 Flavor secrets from foreign lands: Israel. 4047
 Flavor secrets from foreign lands: Northern India. 4048
 Flavor secrets from foreign lands: Ruania. 4049
 Flavor secrets from foreign lands: Southern Italy. 4050
 Flavor secrets from foreign lands: West Africa. 4051
 [Citrus fruit recipes]. 4052
 Sunshine seals: Using your food plan for diabetes. 4053
 The chef's compendium of professional recipes. 4054
 Recipes for quantity service. 4055
 21 suaser foods that sell. 4057
 Grapes with the aagic of aarashino. 4058
 The classic Italian cook book. 4059
 Quick pickling...The natural, easy way to preserving. 4060
 The International Wine and Food Society's guide to regional Italian cookery. 4061
 The professional chef's baking recipes. 4062
 The alpha and oasga of Greek cooking. 4063
 What you need to know about food & cooking for health. 4064
 The down-to-earth natural food cookbook. 4065
 Yaas flavor and color fall menus. 4066
 Making the most of amshroos. 4067
 Foods of the American Indian. 4068
 Many-splendered cakes. 4069
 Deep freeze cookery. 4070
 Autuan leaves-pomegranates & cranberries-apples-quapkins aan holidays ahead. 4071
 Snack time is taste time. 4072
 Desserts! As elaborate as a candy castle or simple as a chunk of cheese. 4073
 Hey! Maybe it's time you tried seatless dishes. 4074
 Mexican foods: New aanu favorites. 4077
 Cooking with understanding. 4079
 The complete book of Caribbean cooking. 4080
 The outdoor kitchen primer. 4081
 Pear salads swing into spring. 4082
 Ripe olives as garnish and ingredient. 4084
 Live high on low fat. 4085
 Sandwiches with a difference. 4087
 Almonds are the chef's best friend. 4088
 New serving ideas for soy protein products. 4089
 Low-cost seafood dishes. 4090
 Mountain cookbook (Southern Appalachian). 4091
 Pioneer cookbook. 4092
 Seattle: A seafood scenario. 4093
 The kinetic cuisine of Kansas City. 4095
 Meat and potatoes and more in Minneapolis. 4096
 Noise! The potato place to be. 4098
 Vegetables add that touch of green to profits. 4099
 Lunch at school. 4101
 Swiss cuisine. 4102
 Thoroughly modern celery. 4103
 Quantity recipes for child care centers. 4104
 Variety seats. 4105
 Vegetables only... 4106
 Manual of liquid supplemental feedings. 4107
 Wild rice is "in" this year. 4110
 Eat and get slla cookbook. 4111
 What is gourmat? 4112
 The wonderful world of sixes. 4113
 Hering's dictionary of classical and modern cookery and practical reference annual for the hotel, restaurant and catering trade. 4121
 Freezing combination main dishes. 4203
RECOMMENDED DIETARY ALLOWANCES
 Basic huasn nutrition and the RDA. 77
 The Canadian dietary standard. 108
 Dietary allowances - an international point of view. 145
 Explanation of food composition tables and comparison of actual intake with recommended intake. 173
 Functions and interrelationships of vitamins. 219
 Protein requirements of preadolescent girls. 460
 The school lunch - a component of educational program. 481
 Some aspects of protein nutrition. 494
 Legal developments: FDA releases labeling regulations. 695
 Nutrition labeling. 700
 Nutrition labeling: more information to help the consuor select foods. 702
 Nutritional guidelines and labeling. 705
 Observations: industry comments on nutritional labeling. 709
 Observations: nutritional labeling, however imperfect, is here. 710
 Two nutritional labeling systems. 721
 Proposed nutritional guidelines for formulated seals--foods of the future. 1921
 Food guides: their development and use. 2228
 Frozen fried-chicken dinners. 2375
 Guidelines for adequate nutrition. 2452
 More comments on nutritional labeling. 2465
 Nutrition education and the food labels. 2479
 Nutrition charts (Charts). 2511
 Challenges to nutrition education. 2560
 Cereals: One of the 4. 2573
 Nutrition in pregnancy--a critique. 2600
 An index of food quality. 2604
 New mileposts in nutrition. 2609
 Problems in the use and interpretation of the Recommended Dietary Allowances. 2614
 Facts about foods. 2616
 Recommended Dietary Allowances, revised 1973. 2650
 Foods for growing boys and girls. 2667
 Operational nutrition. 2690
 The paradox of teen-age nutrition. 2692
 The paradox of teen-age nutrition. 2693
 Adolescent nutrition. 2729
 The role of essential trace elements in nutrition. 2748
 The nutritive content of type A lunches. 2773
 Practical nutrition. 2796
 Effective issue for vitamins raises the question: are they foods or drugs? 2839
 Nutrition labels: A great leap forward. 3008
 Food labeling and the marketing of nutrition. 3010
 What you should know about nutritional labeling. 3011
 US RDA doesn't meet population needs. 3013
 Food labeling (action picture). 3016

RECOMMENDING

A guide to the side of the box. 3018
 What is the return on investment for nutrient labeling? 3022
 Nutrition labeling. 3028
 New regulations on vitamins A and D. 3031
 Nutrition labeling. 3034
 Nutritional labeling. 3035
 We want you to know what we know about nutrition labels on food. 3050
 Nutrition labels and the U.S. RDA. 3053
 Vitamins, minerals, and FDA. 3056
 How to use the comparison cards to learn which foods are best. 3569
 Two off-line computer assisted nutrient standard menu planning techniques. 3606
 New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 3620
 Nutrition in school food service. 3943
 Nutritive value of common foods in percent of RDA. 4183

RECOMMENDING

Nutrition and feeding of infants and children under three in group day care. 561
 The development of desirable school lunch accounting procedures. 763
 Management procedures and records. 767
 Accounting practices for hotels, motels, and restaurants. 803
 Don't overlook business-connected personal tax deductions. 824
 Security for business and industry. 849
 Budgeting: key to planning and control. 867
 Work analysis and design for hotels, restaurants and institutions. 871
 A proposed procedure of standardized accounting for the school lunch program in Oklahoma. 916
 Quantitative inventory management. 929
 Elements of supervision. 963
 Systems approach to labor cost control. 976
 The science of housekeeping. 982
 School and institutional lunchroom management. 996
 School food service management development program: Manual, advanced course. 1001
 Commercial foods. 1175
 Comptonsaryan 3 & 2. 1276
 School food service management development program: Manual, intermediate course. 1313
 Food and beverage purchasing. 2318
 Using storage controls to simplify determination of daily food costs. 2321
 Receiving practices in food service establishments. 2326
 Food purchasing: study guide. 2344
 Guide for warehousing. 2351
 Food storage guide for schools and institutions. 2354
 How to become a foodservice accountant (in your spare time). 3153
 Staff accounting for local and state school systems. 3179
 Personnel management and human relations. 3290
 Site handbook: special dinner program for children. 4008

RECORDS (FOODS)

A proposed procedure of standardized accounting for the school lunch program in Oklahoma. 916
 Using storage controls to simplify determination of daily food costs. 2321
 School food service financial management handbook for uniform accounting: simplified system. 3275
 School food service financial management handbook for uniform accounting: complete system. 3276
 Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, vol. II, appendix. 3497

RECREATIONAL AREA

Marketprobe: Recreation. 2022

RECREATIONAL PROGRAM

Nutrition by practice. 389
 Marketprobe: Recreation. 2022

RECRUITMENT

The management of people in hotels, restaurants, and clubs. 878
 Profitable food service management thru recruitment and selection of employees. 903
 The science of housekeeping. 982
 Manual for the education of the food service supervisor, part one of two-part series. 1020
 Training guide. 1189
 Recruiting students: an unmet need. 1224
 Training makes Prieck a growing Big Boy. 1270
 Your future in restaurants and food service. 1307
 Serving food (Motion picture). 1775
 Criteria for selecting, evaluating and developing consultants. 3181
 Development of the individual--a goal of the food service industry. 3255
 Personnel management and human relations. 3290
 Basics of a hard core program. 3439

RECYCLING

The modern handbook of garbology. 3814
REDUCED PRICE SCHOOL LUNCHES
 New standards for school lunch. 3040
 USDA issues new regulations governing free and reduced-price school lunch. 3055
 Hunger in America: one woman's point of view. 3927
 There will be no hungry children in America. 3969
 New policy helps feed needy children. 3975

REFERENCE BOOKS

The food book: what you eat from A-Z. 2787
 The almanac of the canning, freezing, preserving industries. 4115

REFERENCE MAN

Calorie requirements. 188
REFERENCE MATERIALS
 Special bibliography on American Indian health. 4182
 A select bibliography of East-Asian foods and nutrition arranged according to subject matter and area. 4150

REFERENCE WOMAN

Calorie requirements. 188
REFERENCE COURSES
 Critical incident role play. 3180

REFRIGERATION

Frozen foods in food service establishments. 1461
 Preventing food spoilage (File loop). 1495
 Caring for coolers. 1560
 Cooling it. 1567
 Food service planning. 1606
 Instructor's guide for presenting equipment use and care. 1643
 Refrigeration, the 24-hour-a-day workhorse. 1657
 Space needed for storing and cooling commonly used foods. 1670
 Walk-in cooling. 1682
 The complete book of cooking equipment. 1687
 Cold food handling (File loop). 1704
 Hospital food sanitation. (File loop). 1721
 Bacterial food poisoning. 1744
 Sanitation in the kitchen (Transparencies). 1769
 Is your cold storage adequate? 2313
 Using storage in food service establishments. 2323
 Care and handling of prepared frozen foods in food service establishments. 2328
 Organoleptic technique predicts refrigeration shelf life of fish. 2337
 Storage of fresh broccoli and green beans - effect on ascorbic acid, enzymes, and total acids. 2347
 Storage specifics. 2362
 Cold and freezer storage annual. 2364
 Boosting productivity front of the house--Part 2. 3713
 The cold facts about cold beverage dispensers. 3724
 The productivity factor in refrigeration. 3751
 Consensus guidelines: the problem areas. 3765
 Quality and stability of frozen foods. 3893
 How to select refrigeration equipment.

4193

Receiving and storing (File loop). 4201
 Receiving and storing (Motion Picture). 4202
 Storing perishable foods in the home. 4210

REQUIREMENTS

Food service refrigerator and food service storage freezers. 1632
 How to buy and place equipment. 3764

REGIONAL SURVEYS

Recent school food service trends: Implications to nutrition education. - Diet of preschool children in the North Central Region: calcium, phosphorus, and iron. 150
 Diet of preschool children in the North Central Region: calories, protein, fat, and carbohydrate. 151
 Growth of preschool children in the North Central Region. 228
 The price of civilization. 455
 Some factors for refusal to participate in nutrition survey. 495
 Nutritional knowledge and consumer use of dairy products in urban areas of the South. 518
 Food consumption of households in the South: seasons and year 1965-66. 2905
 Food consumption of households in the West: seasons and year 1965-66. 2906
 Food consumption of households in the North Central region: seasons and year 1965-66. 2907
 Food consumption of households by money value of food and quality of diet: United States, North, South. 2910

REINFORCEMENT

Motivation training annual. 3284
RELIGIOUS DIETARY LAWS
 School lunch grows in Brooklyn. 2054
 Russian-American food patterns. 2163
 Adequacy of lacto-ovo-vegetarian diets in Seventh-day Adventist boarding academies. 2488
 Social and cultural factors influencing malnutrition. 2532
 Keeping kosher with chicken. 3910

RENAL DISORDERS

National institute of arthritis and metabolic diseases. 2755
 Diseases of the kidney--part 5: Chronic renal failure and uremia. 2855

RENAL FAILURE

Diseases of the kidney--part 5: Chronic renal failure and uremia. 2855

REPAIR

How to get better service from your gas fryer. 1504

RESEARCH

Communicating with the consumer: basic research on nutrition and safety. 4
 Nutrition/cardiovascular reviews, 1970-1971. 63
 Effects of frequency of eating - part 1. 163
 Effects of frequency of eating - part 2. 164
 In defense of body weight. 255
 Multidisciplinary approach to the problem of obesity - sixth Martha F. Tralson Memorial Lecture. 327
 Symposium papers on food and health. 367
 The price of civilization. 455
 Research on diet and behavior. 471
 An evaluation of research in the United States on human nutrition. 536
 Publications list and research reference. 548
 Vitamin B and heart disease. 579
 Notes on the history of nutrition in America. 650
 A proposed procedure of standardized accounting for the school lunch program in Oklahoma. 916
 Marketing in action for hotels, motels, restaurants. 967
 Selected aptitudes of food service personnel participating in two methods of training. 1072
 Food science and human nutrition. 1098
 A foundation for in-service success. 1104
 Relationship of aptitudes to retention of learning and attitude change two years after food service training. 1122
 Retention of learning two years after an experimental training program for food service personnel. 1159

- A study of the educational aspects of the School Lunch Program in South Carolina. 1166
- Ohio training researched. 1199
- Vitamins and Yon (Filmstrip). 1302
- Facilities for development: pilot plant dedicated to snack food research. 1574
- Advantages of apo carotenal in coloring non-standardized dressings and spreads. 1790
- An evaluation of frozen food indicators now on the market. 1839
- Innovation vs nutrition as the criterion for food product development. 1870
- Systematic generation of ideas for new foods. 1945
- Selection of policies for the local lunch program in the public schools. 2011
- Nutrition awareness in the USDA. 2034
- A study of the effect of certain management factors on nutritive value and pupil participation in the school lunch. 2040
- Home economics research abstracts: 7, food and nutrition. 2198
- Home economics research abstracts: 2, institutional administration. 2199
- Those controversial chemical additives. 2396
- Fewer methods of nutritional biochemistry. 2413
- Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 2415
- Effect of incorporation of leafy and non-leafy vegetables in the school lunch on the growth and nutritional status of children. 2439
- Nutrition and dietetic foods. 2458
- The myth of diet in the management of obesity. 2476
- Nutrient intake of college students under two systems of board charges--a la carte vs. Contract. 2501
- Nutrition in the 1970's. 2524
- Education and training in nutrition. 2565
- Food habit research: a review of approaches and methods. 2593
- The problem of iron deficiency anemia in preschool negro children. 2597
- Increasing the useful life span. 2607
- On the pathophysiology of vitamin A deficiency. 2610
- Symposium: acid proteins. 2637
- Milk in schools: an experiment in nutrition education. 2719
- Trace element nutrition in man: Recent progress and remaining problems. 2724
- The national school food service and nutrition education finance project. 2752
- The nutritive content of type A lunches. 2773
- Nutrition education in Florida school districts. 2774
- Nutrition perspectives in the seventies. 2789
- Soybeans: chemistry and technology. 2865
- Tennessee nutrition-achievement study 1967-1968. 2889
- The HSG controversy. 2976
- School feeding effectiveness research project. 2998
- When, why and how of concept testing. 3099
- Profit percentage of pre-prepared desserts. 3114
- Productivity in the food industry: a preliminary study of problems & opportunities. 3205
- Focus is on four segments of the food service industry: contract feeding, restaurants, hotel food service, and airline feeding. 3216
- Effectiveness of program evaluation. 3237
- How much does convenience cost. 3244
- Development of the individual--a goal of the food service industry. 3255
- Home economics education, research summary. 3337
- Employment opportunities in which knowledge and skill in home economics are needed. 3412
- The National Restaurant Association's career and training study investigating development of individuals as food service employees and its implications. 3418
- Great variations found in contract feeding segment of the industry: impact of client is vital factor in efficiency of operation in this area of industry. 3427
- Developing women managers. 3446
- Training for school food service: some new concepts. 3475
- A question of opportunity: women and continuing education. 3490
- Pictarea in training. 3518
- Relationship of age and performance of food service personnel participating in a training experiment. 3522
- A survey instrument for identifying clusters of knowledge and competencies associated with performance of food service work. 3525
- Manpower research viability. 3526
- Determining first-line supervisory training needs. 3557
- Educational participation and dietary changes of WFPBF homemakers in Louisiana. 3581
- The utilization of the cook-freeze catering system for school meals; a report of an experiment conducted in the city of Leeds. 3665
- Improved methods and equipment for boning turkeys. 3770
- Search for new food sources. 3847
- Imitation meats and meat flavorings: food for the future. 3853
- Factors affecting meat purchases and consumer acceptance of ground beef at three fat levels with and without soyabits. 3870
- Other current projects. 3936
- Nutritional evaluation of school lunch programs in two selected villages. 3941
- Statement of FHS policy on nutrition education & training. 3976
- Louisville schools encourage plate lunches. 3994
- Holiday school lunches get nutritional twist. 3998
- Titles of dissertations and theses completed in home economics 1969-70. 4117
- Model for a nutrition program for the elderly. 4119
- A conceptual framework for the diffusion of innovations in vocational and technical education. 4146
- Information utilization by vocational educators. 4154
- Selected research abstracts of published and unpublished reports pertaining to the food service industry, including recommendations for research needs. 4157
- RESEARCH METHODOLOGY**
- The development of three instruments to assess forces behind food habits and methods of change. 75
- Pact and fancy in nutritio and food science - chemical residues in foods. 175
- Calorie requirements. 188
- The Jeele - unit of energy. 270
- Blood serum vitamin A and carotene studies of preadolescent children. 282
- Nutritional adequacy, preference, acceptability, and food production aspects of hot and cold school lunches. 294
- The chemical analysis of foods. 447
- Some factors for refusal to participate in nutrition survey. 495
- The status of nutritio in the United States. 502
- Nutrition education research project - report of phase I. 532
- Amino acid content of foods. 539
- An evaluation of research in the United States on human nutrition. 550
- Screening children for nutritional status. 560
- Problems of assessment and alleviation of malnutrition in the United States. 577
- The development of desirable school lunch accounting procedures. 763
- Computers in a dietary study - methodology of a longitudinal growth research project. 786
- Development of evaluative procedures for assessing operational efficiency of school food services. 847
- A survey instrument for the evaluation of the economic efficiency of school food services. 952
- Subjective evaluation of an experiential training program for food service personnel. 1037
- Effects of an experiential training program for food service personnel. 1041
- A preliminary investigation of the effectiveness of program instruction in teaching sanitation to non-professional food service employees. 1048
- Computers in education: relevance for occupational education. 1057
- Status of curricula development in the field of commercial food at the non-baccalaureate level. 1062
- The effect of a nutrition education program at the second grade level. 1081
- Needs for vocational education for food service industry employees. 1134
- Analysis of tests used to evaluate a training program for food service personnel. 1141
- Development of an instrument to evaluate the effect of a school lunch training program. 1148
- Some aspects of an experiential training program for food service personnel. 1182
- Problems and progress in nutrition education. 1215
- Effect of an instructional program upon complex cognitive behavior of food service workers. 1227
- A critical evaluation of in-service training for classified employees in selected educational organizations in the United States. 1246
- The development and evaluation of eight units of programmed instruction designed to teach basic nutrition. 1306
- A survey of factors relating to the prepackaged lunch system in selected school districts. 1412
- Food yields summarized by different stages of preparation. 1524
- Evaluating the safety of food chemicals. 1886
- Systematic generation of ideas for new foods. 1945
- An evaluation of the protein quality of a textured soybean product. 1961
- Acceptance of the school lunch program in Kansas. 1992
- Factors affecting student participation in selected Milwaukee, Wisconsin Catholic high school lunch programs. 2017
- Selected research abstracts of published and unpublished reports pertaining to the food service industry. 2279
- Day care survey 1970: Summary report and basic analysis appendices. 2295
- Day care survey 1970: Summary report and basic analysis. 2296
- Effect of packaging on quality of dehydrated potato granules during storage. 2317
- Esser trace elements in nutrition. 2725
- Endocrine adaptation to malnutrition. 2732
- Developing a better survey questionnaire. 3117
- Locating trouble spots in organizations. 3175
- The development of a guide through cooperative action research for the purpose of integrating the School Lunch Program into the elementary school curricula. 3319
- Great variations found in contract feeding segment of the industry: impact of client is vital factor in efficiency of operation in this area of industry. 3427
- On-the-job performance following an experiential training program for food service personnel. 3544
- RESEARCH NEEDS**
- The future of food. 2991
- Exploring the needs of the food service industry. 3254
- Nutritive value, better foods, educational advertising--are we up to the new food product challenge? 3864
- RESEARCH TOOLS**
- Developing a better survey questionnaire. 3117
- Locating trouble spots in organizations. 3175

RESISTANCE TO CHANGE

RESISTANCE TO CHANGE

- Diet healing: a case study in the sociology of health. 182
 Food beliefs affect nutritional status of Malay fishermen. 192
 A half century of changing food habits among Japanese in Hawaii. 231
 Nutrition education is behavioral change. 396
 Sustained behavioral change. 508
 Managing change in food service operations. 883
 The three A's of change - Anticipating, Accepting, Actuating. 978
 Nutrition education through the mass media in Korea. 119a
 A comparative study of the organoleptic acceptability of isolated meat products prepared in microwave and conventional ovens. 1969
 Learning resources: TV or library? 2285
- RESOURCE CENTERS**
 A planning grant for the establishment of a center for the development of home economics instructional materials. 3335
 Developing multi-media libraries. 818a
 Learning resource centers. 8160
- RESOURCE GUIDES**
 Materials and methods in nutrition education. 183
 A nutrition guidebook for elementary school teachers. 221
 A resource handbook for teaching nutrition in the elementary school. 223
 Teaching the young child good eating habits for life. 311
 Nutrition education in the elementary schools. 312
 Weight control source book. 339
 Nutrition source book. 381
 Doing better at work and play. 383
 Malnutrition and intestinal Parasites. 498
 Review and analysis of curricula for occupations in food processing and distribution. 107a
 Preparation of inexpensive teaching materials. 1163
 Nutrition education: Resources available for the school food service supervisor (A panel discussion). 1195
 Curriculum guide for food service instructional programs in Pennsylvania. 1212
 Health education - a conceptual approach. 1229
 Supervised food service worker. 1289
 Busydays in food processing and products. 1972. 1966
 Parent involvement. 2086
 Federal library resources. 2205
 Hotel and restaurant administration and related subjects. 2221
 Hotel and restaurant administration and related subjects. 2236
 The IMA encyclopedia of the foodservice industry. 2243
 Directory of information resources in agriculture and biology. 2252
 Materials for occupational education. 2263
 Tables of food composition: Availability, use, and limitations. 2272
 An annotated international bibliography of nutrition education. 2273
 Directory of films for data education. 2275
 Food makes the difference. 2283
 United States Government organization manual, 1972/73. 2288
 Directory of educational information centers. 2290
 Resources for creative teaching. 3891
 Nutrition resource unit, primary grades. 3570
 Waiter--waitress; a suggested guide for a training course. 3571
 Educator's guide to free health, physical education and recreation materials. 4131
 Selected bibliography of nutrition materials. 4148
- RESOURCE MATERIALS**
 Teaching the young child good eating habits for life. 273a
 Raising vegetables in sisigardens. 2780
 Resources for creative teaching. 3891
 Teaching dental health. 3538
 Nutrition resource unit, primary grades. 3570

- das. 3570
 Nutrition education materials for teachers. 3585
 Selected bibliography of nutrition materials. 4148
 Food industry sourcebook for Canada. 4155
 Learning resource centers. 8160
- RESOURCES**
 The development of a model exemplifying business services objectives and their performance indicators in educational program budgeting: final report. 3121
 Criteria for selecting, evaluating and developing consultants. 3181
- RESPIRATION**
 Food chemistry. 2847
- RESTAURANTS**
 The hotel and restaurant business. 642
 Are your menu prices high enough? 760
 Room in shopping centers offers foodservice opportunities. 762
 Can you compete against the \$50,000 diner? 770
 Create your own good-neighbor policy. 797
 Accounting practices for hotels, motels, and restaurants. 803
 Associates of Look's hand book. 876
 The management of people in hotels, restaurants, and clubs. 878
 Marketing in action for hotels, motels, restaurants. 967
 To join or not to join a union? bargaining? 979
 Bases for vocational education for food service industry employees. 113a
 Food service. 1161
 Food service selling. 1260
 Training makes Prisch a growing Big Boy. 1270
 Changing patterns in foodservice. 1326
 Gala menu prestige with pork. 1333
 Fresh vegetable cookery... Stockli's "splendid fare". 1830
 Not bread, a profitable "extra". 1887
 Planned aerobically selling wine for Red Coaches. 1886
 A practical formula for successful wine business. 1592
 Quantity cookery. 1522
 Around the menu with gas broilers. 1553
 The best investment we've ever made. 1557
 A professional's tour guide; Big Mac's Foodservice. 1652
 A simplified systems approach to multi-unit design. 1663
 Think clean. 1780
 Hotel and restaurant administration and related subjects. 2221
 Corporate profile: Benihana of Tokyo. 3101
 So you want to start a restaurant? 3112
 Ponce is on four segments of the food service industry: contract feeding, restaurants, hotel food service, and airline feeding. 3216
 How to finance a restaurant. 3283
 A follow-up study of junior college hotel & restaurant education in Florida. 3298
 An evaluation of manpower training needs in the hotel--restaurant industry on Kauai, 1968, with recommendations on program, source of students, instructors, and funds. 3858
 Restaurant training program produces results that justify its cost; concern for the individual is vital factor in developing employees. 3589
 San Francisco: A celebration of excellence. 3687
 Make-up air system practical for busy restaurants. 3727
 American design: dramatic settings spell success. 3757
 American '73: a profitable return to nostalgia. 3761
 Standardized equipment helps launch new 1800 ft. Plegship. 3767
 If it's Gerson, it sells. 4026
 Hotel and restaurant administration and related subjects a bibliography. 4165
 Hotel and restaurant administration and related subjects. 4166
- RETAILING**
 Food retailers help teach food buying. 21
 Retail frozen food sales by state. 935

- How to finance a restaurant. 3283
 Progress not 'revolution,' is watchword in retail PP packages. 3856
- RETENTION**
 Relationship of aptitude to retention of learning and attitude change two years after food service training. 1122
 Retention of learning two years after an experimental training program for food service personnel. 1159
- RETIREMENT**
 Basic concepts of aging--a programmed manual. 2821
- RIBOFLAVIN**
 The vitamins. 48a
 Thiamin and riboflavin in cooked and frozen, reheated turkey - gas vs. microwave ovens. 523
 Thiamin and riboflavin retention in cooked variety meats. 525
 The Vitamins. 2888
- RICE**
 Iron absorption by adults fed mixture of rice, milk, and wheat flour. 261
 Quick and easy "space rice". 1897
 Rice ideas for school lunch. 1899
 Frozen, precooked rice shapes suitable for all markets. 1862
 Shaped rice products offer promise as new "finger food". 1932
 Rice and everything else. 2162
 Chinese foods and traditions. 2521
 All about Rice. 2820
 Rice in food service (Filestrip). 3679
 Pesticide residue levels in cooked rice and noodles. 3791
 Wild rice is "in" this year. 4110
- RICKETS**
 Importance of vitamin D milk. 2436
 The cause of vitamin D deficiency. 2786
 Rickets and osteomalacia. 2871
- RISK FACTORS**
 Obesity and coronary heart disease: The Fraunhofer heart study. 2661
- ROASTING**
 Time-temperature and time-weight losses in roasts. 526
 Forced convection roasting at 200 degrees and 300 degrees F. 1428
 Roasting (File Loop). 1501
 The 10 cooking, heating and reconstituting applications; part 4. 1566
 Palatability of meat after low temperature roasting and frozen storage. 1908
 A revolution in meat roasting. 1928
 Cutting the cost of meat: The old ways still work... 3637
 Foil-covered versus open-pan procedures for roasting turkey. 3639
 Roasting film gets hospital's OK. 3680
- ROBBERY PREVENTION**
 Security protection for foodservice. 950
 Stick 'em up. 968
- RODENT CONTROL**
 Control of rats and mice (File loop). 1706
 Sanitation: Rodent and insect control (File Loop). 1770
 For a clean restaurant... Look this close. 3800
- ROLE OF WOMEN**
 Identifying and developing women for management positions. 3195
 The role of women in training and development. 3398
- ROLE PLAYING**
 Situation of interpersonal relations. 1281
 Management games as teaching devices. 3340
 Involvement techniques for manager training. 3368
 Critical incident role play. 3380
 The nose of the game...ie simulation. 3513
 Structured and spontaneous role playing: Contrast and comparison. 3600
- ROOT, TUBER AND BULB VEGETABLES**
 Potatoes: production, storing, processing. 662
 DRY onions. 666
 The best French fries in town. 3632
 Vegetables only... 4106
- RURAL AREAS**
 Manpower report of the President. 2284
 Pitkas Point Alaska; a settlement where school lunch is not taken for granted. 3970
 Isolated island gets school feeding

- Program. 3993
RURAL POPULATION
 Iron deficiency in rural infants and children. 263
RUSH HOUR SERVICE
 Rush hour service (File Loop). 1502
SACCHARIN
 Food--facts and fallacies. 2491
 Sugar substitutes and enhancers. 3039
SAFETY
 Communicating with the consumer: basic research on nutrition and safety. 4
 Quality assurance--Today & tomorrow. 33
 Fulfilling the scientific community's responsibility for nutrition and food safety. 217
 Food for groups of young children cared for during the day. 546
 Nutrition: Between eating for a Head Start. 551
 Legal requirements for food safety. 696
 Sounds from Capital Hill: more regulation, more restrictions. 719
 What is industry's approach to quality assurance? 744
 Management annual, Type A lunch. 869
 The basic four of work. 870
 Stick 'em up. 968
 Instructor's outline for foundations of school food service. 1094
 Cooking for food manager--a laboratory text. 1110
 Food handling and food service assassinations. 1149
 Food service; teachers guide. 1174
 Teaching successfully in industrial education. 1240
 Food service supervisor--school lunch manager. 1274
 Cooks: a suggested guide for a training course. 1290
 Quantity food preparation: A suggested guide. 1293
 The professional chef. 1411
 Quantity food preparation and service. 1425
 Elements of food production and baking. 1456
 Instructor's guide for presenting equipment use and care. 1643
 Role of a unique product safety tasting organization. 1658
 Accidents don't happen (Filastrip). 1694
 The angry flame: a fire protection message (Filastrip/Record). 1695
 Cleanliness and safety (File Loop). 1700
 Cleanliness and safety (File Loop). 1701
 Cleanliness and storage (File Loop). 1702
 Food additives. 1711
 How to get ready for your next accident. 1723
 Keeping your cool (File Loop). 1730
 Kitchen safety: Preventing burns (File Loop). 1733
 Kitchen safety: Preventing burns (Motion Picture). 1734
 Kitchen safety: Preventing cuts and strains (File Loop). 1735
 Kitchen safety: Preventing cuts and strains (Motion Picture). 1736
 Kitchen safety: Preventing falls (Motion Picture). 1737
 Kitchen safety: Preventing fires (File Loop). 1738
 Kitchen safety: Preventing machine injuries (File Loop). 1739
 Kitchen safety: Preventing machine injuries (Motion Picture). 1740
 Safety and sanitation: Course 6. 1752
 Safety and sanitation: Student's workbook. 1754
 An ounce of prevention (Filastrip). 1755
 The right way (To lift) (Filastrip). 1762
 Simple training plan cuts accidents. 1776
 Work reart--stay safe: an employee safety message (Filastrip/Record). 1788
 A manufacturer looks at food safety. 1875
 Evaluating the safety of food chemicals. 1896
 Consumers all. 2402
 How can the foodservice operator cope with OSHA? 3021
 Too little knowledge. 3316
 Kitchen procedures annual. 3644
 The microwave oven safety debate. 3707
 Cleanliness--key to oven safety. 3720
 How safe is microwave energy? 3730
 Planning for efficiency (File Loop). 3744
 Quality fire protection for the haute monde. 3752
 Recommended? Not recommended? An update on microwave ovens. 3753
 Safety guide for health care institutions. 3778
 Safety--it's now the law. 3779
 Lift with your head (Filastrip/Cassette tape). 3782
 Sanitation & safety for child feeding programs. 3788
 Safety and sanitation in school food service. 3797
 For a clean restaurant...Look this close. 3800
 Oklahoma school lunch sanitation & safety: a guide. 3807
SAFETY EDUCATION
 Elementary body mechanics (File Loop). 1082
 Accidents don't happen (Filastrip). 1694
 Hospital kitchen safety (File Loop). 1722
 Kitchen safety: Preventing burns (File Loop). 1733
 Kitchen safety: Preventing burns (Motion Picture). 1734
 Kitchen safety: Preventing cuts and strains (File Loop). 1735
 Kitchen safety: Preventing cuts and strains (Motion Picture). 1736
 Kitchen safety: Preventing falls (Motion Picture). 1737
 Kitchen safety: Preventing machine injuries (File Loop). 1739
 Kitchen safety: Preventing machine injuries (Motion Picture). 1740
 An ounce of prevention (Filastrip). 1755
 The right way (To lift) (Filastrip). 1762
 Safety in the kitchen (Transparencies). 1765
 Classroom cooking. 3512
 Basic health science d'Agostino, aerialackinlock. 3596
 Preventing lead poisoning in children. 3801
SALAD DRESSINGS
 Focus group interview - reveals likes and dislikes for salad dressings, containers. 1850
 The wonderful world of aires. 4113
SALADS
 Looking at nutrition 12 ways. 571
 Lettuce--the salad staple. 641
 Something special at O.U. 956
 Techniques in the preparation of fruits and vegetables. 1140
 Food training routine. 1142
 Quantity cookery and food preparation. 1377
 Quantity cooking. 1383
 Quantity food preparation: a course for school food service. 1392
 A cool head for salads (File Loop). 1409
 Fresh vegetable cookery...Stockli's "splendid fare". 1430
 Hurray for the clockwork orange. 1452
 Understanding cooking. 1459
 Salads and vegetables. 1478
 A portfolio of kitchen fundamentals. 1488
 Salad preparation (File Loop). 1503
 Salads and dressings (Transparencies). 1504
 Salads are for eating. 1505
 Advantages of apo carotenal in coloring non-standardized dressings and spreads. 1790
 Developing a product to make salads taste special. 1823
 Vegetarian cookery 1. 2114
 From the Mediterranean, salad nicotine. 2141
 The professional chef's catering recipe. 2147
 Salad spectacular tempting type A's. 2164
 woman's Day encyclopedia of cookery, vol. 10. 2184
 The lettuce lesson. 2316
 Practical salad and dessert art: a pictorial presentation of foodservice specialties. 3666
 A cool head for salads (Motion picture). 3669
 Novel gel system, citrate yield ready-to-eat products. 3868
 [Citrus fruit recipes]. 4052
 Snack time is taste time. 4072
 Fear salads swing into spring. 4082
SALAVINS
 The management of people in hotels, restaurants, and clubs. 870
 Profitable food service management thru job evaluation. 904
 The new psychology of success. 3212
SALES VOLUME
 How to deal with a \$1,000,000 loss. 3156
 Growth of health food sales in the super market. 3256
 The computer & autoatique. 3273
 How to control costs. 3285
 How to build volume. 3286
 Foodservice under contract: Can 1973 be a billion-dollar year? 3289
 1973-74 school foodservice market action report & who's who directory. 4147
SALMONELLOSIS
 Communicating with the consumer: safety of food supply. 7
 Bacterial contamination of food. 1696
 Food-borne illnesses: cause and prevention (Slide). 1714
 Salmonellosis. 1747
 The Unwanted four: germs that cause food poisoning (Filastrip/Record). 1783
 Food poisoning. 3789
 It's good food, keep it safe (Filastrip). 3812
 An outbreak of salmonella infection (Motion picture). 3824
SALTED FOODS
 Salt in infant foods. 2559
SALSOONS
 Food practices of some Samoans in Los Angeles County. 2478
SAN FRANCISCO
 Rapid food service for San Francisco's new transportation system. 3234
 How San Francisco creates new generations of food service excellence. 3428
 San Francisco: A celebration of excellence. 3687
SANDWICH-MAKING
 Fast sandwich making (File Loop). 1421
 Heroes & subparines - new life for jaded menus. 1443
 How to make a better fish sandwich. 1449
 Modern sandwich methods (Filastrip/Photodisc). 1466
 Pinwheel sandwiches (File Loop). 1485
 Ribbons and checkerboard sandwiches (File Loop). 1498
 Au gratin sandwiches are patron-pleasers. 2110
 Fast sandwich making (Motion picture). 3671
 More sandwiches per hour? How? 3682
SANDWICHES
 Fast sandwich making (File Loop). 1421
 Finger food industry--new life for jaded menus. 1422
 The hamburger sandwich (File Loop). 1441
 Heroes & subparines - new life for jaded menus. 1443
 Modern sandwich methods (Filastrip/Photodisc). 1466
 Sandwich preparation and presentation (File Loop). 1506
 Au gratin sandwiches are patron-pleasers. 2110
 Vegetarian cookery 2. 2116
 Kraut's winning ways. 2151
 Super sandwiches save the day. 2169
 Women's Day encyclopedia of cookery, vol. 10. 2184
 You can do something about rising food costs. 3610
 Fast sandwich making (Motion picture). 3671
 More sandwiches per hour? How? 3682
 Sandwich line cures cafeteria blahs. 3978
 Snack time is taste time. 4072
 The outdoor kitchen primer. 4081
 Sandwiches with a difference. 4087

SUBJECT INDEX

SANITATION

SANITATION

- Inspection, labeling, and care of meat and poultry. 38
 Staphylococcus food poisoning. 309
 Malnutrition and intestinal parasites. 498
 Food for groups of young children cared for during the day. 546
 Nutrition: Between eating for a Head Start. 551
 Ice cream. 625
 Food service annual for health care institutions. 757
 Planning and operating a successful food service operation. 868
 Management annual, Type A lunch. 869
 The basic four of work. 870
 The science of housekeeping. 982
 Match specifications for contract cleaning. 995
 School and institutional lunchroom management. 996
 A preliminary investigation of the effectiveness of program instruction in teaching sanitation to non-professional food service employees. 1048
 Introduction to professional food service. 1053
 Instructor's outline for foundations of school food service. 1094
 Food service orientation (Fila loop). 1102
 Cooking for food managers—a laboratory text. 1110
 School food service management, short course I. 1131
 Food training routines. 1142
 Food handling and food service examinations. 1149
 An overview of school food service. 1186
 Effect of an instructional program upon complex cognitive behavior of food service workers. 1227
 The training of ancillary staff in hospitals. 1242
 Training the food service worker (Kit). 1272
 Food service supervisor-school lunch manager. 1274
 Commissary year 3 & 2. 1276
 Cooks: a suggested guide for a training course. 1290
 Kansas school lunch menu planning book, 1971-72. 1341
 Food preparation. 1382
 The professional chef. 1411
 Quantity food preparation and service. 1425
 Elements of food production and baking. 1456
 Standards, principles, and techniques in quantity food production. 1458
 A manual for emergency mass feeding indoors. 1474
 A handbook on quantity food management. 1512
 Basic course in emergency mass feeding. 1528
 Caring for coolers. 1560
 A directory of systems capability. 1569
 Commercial gas fired and electrically heated hot water generating equipment. 1614
 Commercial powered food preparation equipment. 1615
 Automatic ice making equipment. 1616
 Manual food and beverage dispensing equipment. 1617
 Commercial bulk milk dispensing equipment and appliances. 1618
 Vending machines for food and beverages. 1619
 Pot, pan and utensil commercial spray type washing machines. 1620
 Detergent and chemical feeders for commercial spray type dishwashing machines. 1621
 Commercial cooking equipment exhaust systems. 1622
 Laminated plastics for surfacing food service equipment. 1623
 Dinnerware. 1624
 Air curtains for entrances in food establishments. 1625
 Special equipment and/or devices. 1626
 Food service equipment and appliances. 1627
 Dispensing freezers including recommendations for installation. 1628
 Commercial cooking and hot food storage equipment. 1629
 Commercial spray-type dishwashing machines. 1630
 Soda fountain and luncheonette equipment. 1631
 Food service refrigerators and food service storage freezers. 1632
 Instructor's guide for presenting equipment use and care. 1643
 Now the trend is to waste compactors. 1645
 A systems approach to warewashing equipment. 1673
 "Search and destroy" tactics work. 1693
 Clean-up schedule. 1698
 Cleaning and sanitizing (Fila loop). 1699
 Cleanliness and safety (Fila Loop). 1700
 Cleanliness and safety (Fila loop). 1701
 Cold food handling (Fila loop). 1704
 Control of ants, flies and mosquitoes (Fila loop). 1705
 Control of rats and mice (Fila loop). 1706
 Disposables and disposability. 1708
 Flies, filth, and food (Fila loop). 1709
 Floor care (Fila loop). 1710
 Food preparation (Motion picture). 1712
 Food-borne illness: cause and prevention (Slides). 1714
 The freeloaders: foodservice pest control (Fila strip/Record). 1716
 Food, hands, and bacteria. 1717
 Food sanitation. 1719
 Hospital food sanitation. (Fila loop). 1721
 Identification and control of roaches (Fila loop). 1724
 It can happen here (Fila strip). 1726
 It can happen here (Motion picture). 1727
 Food sanitation: study course. 1728
 Keep clean, stay well (Motion picture). 1729
 The kitchen (Fila loop). 1731
 Quantity food sanitation. 1741
 Sanitary techniques in food service. 1742
 Quantity food sanitation. 1743
 Bacterial food poisoning. 1744
 Milk and public health (Motion Picture). 1746
 Salmonellosis. 1747
 Mr. Dish machine operator (Fila Loop). 1749
 Mr. Dish machine operator (Fila Loop) (Spanish). 1750
 Mr. Dish machine operator (Motion Picture). 1751
 Safety and sanitation: Course 6. 1752
 School food service sanitation a manual for school food service employees. 1753
 Safety and sanitation: Student's workbook. 1754
 An Outbreak of Staphylococcus intoxication (Motion picture). 1756
 Plant operation: how to squeeze the most from trash compactors. 1757
 A practical primer on essential sanitation concepts. 1758
 Public health aspects of poultry processing (Motion picture). 1759
 Sanitation for food service workers. 1761
 Safety is up to you (Fila strip). 1766
 Sanitary storage and collection of refuse (Motion picture). 1767
 Sanitation checklists for management. 1768
 Sanitation in the kitchen (Transparencies). 1769
 Sanitation: Rodent and insect control (Fila Loop). 1770
 Sanitation: Rules make sense (Fila Loop). 1771
 Sanitation: Rules make sense (Motion Picture). 1772
 Sanitation: why all the fuss (Fila Loop). 1773
 Sanitation: why all the fuss (Motion Picture). 1774
 Serving food (Motion picture). 1775
 Simplified food preparation systems - their impact on your sanitation systems. 1777
 Standards of cleanliness (Fila loop). 1778
 Sanitary food service. 1782
 The Unwanted four: germs that cause food poisoning (Fila-strip/Record). 1783
 Food-borne illness. 1784
 Washing up (Fila loop). 1785
 Washing-up: Part 1 (Slides). 1786
 Washing-up: Part 2 (Slides). 1787
 Food for Peace around the world. 2080
 A guide for planning food service in child care centers. 2091
 Care and handling of prepared frozen foods in food service establishments. 2328
 Food storage guide for schools and institutions. 2354
 Food service for the extended care facility. 3174
 Food service in industry and institutions. 3267
 Industrial foodservice and cafeteria management. 3281
 Too little knowledge. 3316
 Food fundamentals. 3664
 Compaction puts the squeeze on trash handling costs. 3705
 Cleaning and assembling the Taylor Shake Freezer (Fila-strip/Cassette tape). 3706
 Do a better cleaning job and control product consumption. 3709
 A brief study of cafeteria facilities and operations, with recommendations for implementation. 3748
 Warehousing: the second time around. 3776
 Safety—it's now the law. 3779
 Food hygiene and food hazards for all who handle food. 3781
 Dishrooms maintenance and cleaning (Fila-strip/Cassette tape). 3783
 Sanitation now. 3784
 When the sanitation inspector calls. 3785
 Sub-System 10: Sanitation. 3787
 Sanitation & safety for child feeding programs. 3788
 Food poisoning. 3789
 Uniformity - a must for effective microbial controls. 3790
 A look at the most crucial tools of sanitation. 3792
 Food poisoning and food hygiene. 3796
 Safety and sanitation in school food service. 3797
 Industrial cleaning & hygiene. 3798
 For a clean restaurant...Look this close. 3800
 Bugs beware (Fila loop). 3803
 Sanitation and dishes—aspects old and new: Part I. 3805
 Sanitation in food handling (Fila-strip/Tapes). 3806
 Oklahoma school lunch sanitation & safety: a guide. 3807
 Dynamic sanitation in the fish and seafood industry. 3808
 This is the way we clean our kitchen. 3810
 Strictly personnel: A primer on sanitation. 3811
 It's good food, keep it safe (Fila-strip). 3812
 The modern handbook of garbology. 3814
 Today's dishwashing machine operator. 3815
 Training programs in sanitation: Telling it like it is. 3816
 Keeping food safe to eat. 3817
 It's good food, keep it safe—part I, the invaders; part II, keep it clean (Show 'N Tell). 3819
 Food service sanitation annual. 3820
 Galley sanitation (Motion picture). 3822
 Disease and personal hygiene (Motion picture). 3823
 Conference on sanitation and food safety: proceedings sanitation and food safety conference August 21, 22, and 23, 1973. 3826
 12 sensible solutions to dishwashing dilemmas. 3830
 Symposium on new food processing technology. 3836
 Site handbook: special summer program for children. 4008
 SANITATION INSPECTIONS
 When the sanitation inspector calls. 3785

SATELLITE

- Food microbiology: Theoretical basis and popularized material. 205
 Anatomy of a satellite system: Wauwatosa Lunch Program. 1381
 Convenience food systems: building food systems for the future. 1403
 Hot lunches are within easy reach. 1445
 A nothing lunch program becomes really something - at decent cost. 1477
 Satellites suggestions from Laredo. 1507
 The school food service production kitchen. 1509
 The Baltimore school lunch story. 1975
 Satellites in the suburbs. 2051
 School lunch in High Point: a community pride. 2055
 School lunch program. 3091
 Trends in food service systems, panel discussions. 3109
 For APA Detroit: the first school day. 3928
 Good food and goodwill come packaged together. 3931
 An idea's time comes to Philadelphia. 3939
 We'd do the same thing. 4017

SAUCES

- Gallup examines the sauce scene. 834
 Factors affecting the quality of sauces (gravies). 1420
 The magic of saucery. 1960
 Use of lowfat dairy spread in aedius white sauce and plain white frosting. 1530
 White sauce (Fila loop). 1543
 Custard sauces made with four types of processed eggs. 1818
 Stability of gravies to freezing. 1940
 Indonesian rack of lamb. 2146
 The low blood sugar cookbook. 4041

SAUERKRAUT

- Kraut's winning ways. 2151

SAUSAGE

- A sensational sausage system that sells. 659
 Institutional meat purchase specifications for sausage products--series 800. 736
 New snack ideas from Europe. 3860

SCHOLARSHIPS

- IFPA launches foodservice scholarships. 3432

FOOD SCIENCE AND RELATED FIELDS

- 4180

SCHOOL ADMINISTRATION

- Watch specifications for contract cleaning. 995

- Nutrition education in elementary school programs. 2624

- The national school food service and nutrition education finance project. 2752

- Meaning and problems of planning. 3081

- The development of a model exemplifying business services objectives and their performance indicators in educational program budgeting: final report. 3121

- Log of the executive director: jurisdictional dispute. 3184

- A study of the role of the unit school food service supervisor as perceived by selected North Carolina superintendents and school food personnel. 3230

- Financial accounting: classifications and standard terminology for local and state school systems. 3238

- School food service financial management handbook for uniform accounting; simplified system. 3275

- School food service financial management handbook for uniform accounting; complete system. 3276

- What it will cost to go metric. 3288

- Co-op buying: you pool your power and pocket your savings. 3291

- A look at the schools of tomorrow--a speech given to the 1st annual school administrators seminar of the American school food service association (Vail Village, Colo., Dec. 6-8, 1967). 3388

- A right now project: how to get ready to go metric in your school district. 3435

- Metrics: your schools will be teaching it and you'll be living it--very, very, very soon. 3480

- Standards for public schools of Georgia. 3719

- Hunger in America: one woman's point of view. 3927

- The meaning of school lunch. 3954
 Second annual report of the national advisory council on child nutrition; annual report/1972. 3960
 Why New Jersey schools do or do not participate in school feeding programs. 3988
 Learning resource centers. 4160
 Education directory 1972-73. 4186
 Purchasing annual. 4196

SCHOOL BREAKFAST

- California states its position. 102
 The lunch bunch study. 131
 School food service management. 1131
 School food service management. 1132
 School food service management, short course I. 1133
 Menu planning. 1334
 A menu planning guide for breakfast at school. 1365
 Their daily bread. 1984
 A study of school feeding programs - I. Economic eligibility and nutritional need - II. Effects on children with different economic and nutritional needs. 2068
 Child nutrition programs. 2090
 A study of pupil breakfast habits and behavioral patterns in certain Louisiana elementary schools following implementation of the National Breakfast Program. 2798
 Much ado about nutrition. 3378
 Menu Planning for Child Care Programs (Slides). 3623
 The newest school subject--breakfast (Filastrip/Record). 3917
 Breakfast breakthrough (Slides). 3963
 Product development opportunities within the school break-fast program. 3966

SCHOOL BREAKFAST PROGRAMS

- Focus on nutrition...You can't teach a hungry child. 2. 184
 A.D.A. supports school food service in testimony before congressional committees. 670
 H.R. 9098 - a bill to extend and amend certain provisions of the Child Nutrition Act and of the National School Lunch Act. 722
 H.R. 7934 - a bill to extend and amend the Child Nutrition Act of 1966. 724
 State directors cost out school meals. 966
 Morning menus. 1347
 What's for breakfast? 1369
 Writing their own menus. 1370
 Co-existence: surplus commodities and convenience foods. 1400
 High protein food developed for school children. 1867
 Breakfast delight. 1977
 Breakfast program in schools receives wide acceptance. 1978
 Does breakfast help? 1989
 Focusing on feeding kids. 2003
 If we had has, we could have has and eggs - if we had eggs. 2005
 How to start a breakfast program. 2010
 In behalf of breakfast. 2014
 Jessez Pueblo discovers the cup-can. 2015
 The lunch bunch study. 2019
 Nutrition is the school's business. 2035
 Orange juice studied. 2042
 The status of school foodservice: part I. 2066
 Food service in the nation's schools: a preliminary report. 2084
 Waffles and syrup, anyone? 2097
 10,000 cases to breakfast. 2106
 Malnutrition, hunger, and behavior; II. Hunger, school feeding programs, and behavior. 2816
 Review of the regulations. 3024
 Big city crisis - now! 3077
 Decentralized school lunch. 3241
 F.O.O.D.: Focus on optimum development; a final proposal. 3507
 Type A--the ethnic way. 3909
 The newest school subject--breakfast (Filastrip/Record). 3917
 Child Nutrition Programs of the Food and Nutrition Service, U. S. Department of Agriculture. 3918
 The administration of "selectivity" in the breakfast program of a public elementary school. 3938
 Food for all. 3944
 Breakfast breakthrough (Slides). 3963

- Product development opportunities within the school break-fast program. 3966
 New policy helps feed needy children. 3975
 Feeding children through USDA programs. 3977
 Run for your breakfast--to school! 3991
 Breakfasts brighten summer school mornings. 3995
 How consumer food programs improve diets, fiscal '67; an activity report for these programs which are designed to combat hunger in this country. 3999
 How can we strengthen school food service. 4019

SCHOOL CHILDREN (6-11 YEARS)

- Big ideas in nutrition education. 93
 Feeding children. 181
 Nutrition concepts held by seventh and eighth grade pupils in Iowa. 238
 Nutrition of a group of school children in Ohio with improved diets. 433
 Nutritional status of 9-, 10- and 11-year-old public school children in Iowa, Kansas, and Ohio. 439
 A report of Oklahoma food habits survey. 440
 Protein requirements of preadolescent girls. 460
 Puppets sell good nutrition. 464
 Serum cholesterol from pre-adolescence through young adulthood. 490
 Teacher, there's an eggplant in the classroom. 513
 Teaching nutrition in the elementary schools. 565
 What school lunch is doing for undernutrition in Baltimore. 599
 A study of the breakfast eating habits of school age girls and boys, grades one through twelve, of an Oklahoma community with implications for teaching nutrition. 609
 Youngsters' taste test picks favorites. 1006
 Points for planning Type A lunches. 1355
 Writing their own menus. 1370
 Does breakfast help? 1989
 School lunch grows in Brooklyn. 2054
 Summer food service in Cincinnati. 2071
 10,000 cases to breakfast. 2106
 Put egg in your pizza. 2159
 Tacos--taste treat for tots to teens. 2170
 Preschool, primary and intermediate teaching materials and teacher references. 2269
 Consumer education materials project. 2374
 Confections and soft drinks in schools. 2435
 Effect of incorporation of leafy and non-leafy vegetables in the school lunch on the growth and nutritional status of children. 2439
 Are we in the know? 2442
 Nutrition education and dietary behavior of fifth graders. 2457
 Come aboard the Good Ship Vitamin C (Slides). 2489
 Stirring the cultural melting pot. 2513
 Scope for nutrition education in the elementary school programs. 2533
 Health appraisal of school children. 2541
 Nutrition for you (Filastrip/Cassette). 2544
 Nutrition for you (Filastrip/Record). 2545
 The USA today--is it free of public health nutrition problems? 2558
 Serve nutrition with cartoons. 2566
 Nutrition in action for the child (slides). 2570
 Guia para los lideres. 2595
 Height and weight of children: socioeconomic status, United States. 2601
 Keith and Tomey climb to a new life. 2622
 Key ideas in nutrition. 2634
 The little lost tooth. 2647
 What's in food? (coloring book). 2651
 Good health record. 2668
 Teaching the young child good eating habits for life. 2734
 Mr. Yua Yua comes alive in Colorado. 2738

SCHOOL COMMUNITY RELATIONS

- Nutrition Insurance (Gase). 2778
 School feeding program: Who should receive what? 2783
 The school feeding program: An underreciever. 2784
 PAN food cards (Playing cards). 2790
 The foods we eat (Filastrip). 2803
 Calorie talk. 2810
 Nutrients: the hidden magic in foods. 2811
 Changing food habits of Canadian children. 2828
 Obesity and learning difficulties. 2834
 Discovering a pattern for a balanced diet. 2869
 Menu packet packs nutrition education whollop. 2876
 Dandelion: the lion who lost his roar. 2879
 Think Orange, when you Choose a Snack. 2894
 Hamburgers and you (Gase). 2903
 Vitamin C is not stored in the body, so you need it every day. 2927
 Nutrition and the senses. 2933
 Let protein work for you. 2937
 Calories and you. 2939
 Who needs calcium? 2940
 Inside information. 2941
 What about your favorite foods? 2947
 Eating is the source of life, if you choose the right foods (in Spanish) (Poster). 2954
 Big city crises - now!. 3077
 Methodology related to acceptability, cost & nutrition. 3080
 Guide for in-service instruction--science, a process approach. 3301
 Learning with gusto. 3375
 Why cook in school. 3376
 Wheels, a nutrition game of chance and skill. 3381
 What's cooking in the classroom? 3394
 A teacher's guide to: Learning nutrition through discovery, K-6. 3401
 A sourcebook of elementary curriculum programs and projects. 3424
 Intern compiled nutrition education materials. 3426
 A school where candy bars are welcome. 3535
 How to use the comparison cards to learn which foods are best. 3569
 Elementary nutrition education curriculum guide. 3586
 Menu planning--elementary style. 3622
 Stone soup (Audiotape). 3663
 Food service approaches in schools without full facilities. 3667
 International festivities flavor nutrition. 3901
 Keeping Roeder with chicken. 3910
 Cafeteria + color = fun!. 3916
 A coordinated approach to child nutrition. 3920
 Ghetto kids tackle frozen Type A lunches with gusto. 3930
 Comment on the above. 3933
 An idea's time comes to Philadelphia. 3939
 Nutrition in school food service. 3943
 The National School Lunch Program in 1973: Some accomplishments and failures. 3948
 Initiating and implementing a new school food service in Salt Lake City Elementary schools. 3951
 Vitamins vs. Vending machines. 3971
 Run for your breakfast--to school!. 3991
 1969 marked new era in child nutrition. 3996
 The down to earth cookbook. 4034
 1 pinch of sunshine, 1/2 cup of rais. 4037
 Nutritive value of cocoa foods in percent of RDA. 4183
- SCHOOL COMMUNITY RELATIONS**
 Focus on optimal development: improving child nutrition. 185
 Nutrition education and the related management processes. 306
 Nutrition education: Nutrition delivery systems and the management functions. 372
 Innovative approaches to nutrition education and related management processes. 499
 Developing community support of nutrition education programs. 801
 How to push a good thing. 856
- Reaching significant publics: The parent and community involvement. 930
 Reaching significant publics: The state of the boy, 1971. 931
 School food service management development program: Manual, advanced course. 1001
 Developing a hospitality program in high schools. 1063
 Exploring local resources. 1087
 School food service management, short course I. 1133
 Teaching successfully in industrial education. 1240
 So much, for so many, for so little. 1243
 Community action: the nonprofessional in the educational system. 1288
 School food service management development program: Manual, intermediate course. 1313
 How to start a breakfast program. 2010
- SCHOOL FOOD SERVICES**
 Unified approaches toward nutrition education through school. -
 "Talk-Ine"--Summary of group reports: Role of the school food service in nutrition education. 46
 ARS sells a 'reishon' lunch. 47
 ASBO resolution affirms dedication to educational and food service needs of students. 48
 Adventures in nutrition education resources no. 1 -- nutrition education resource materials presentation with emphasis given to the role of the School Food Service. 52
 American School Food Service Association blueprint for school food service and nutrition education. 59
 Nutrition: a course for school food service personnel. 101
 California states its position. 102
 Cultural food patterns and School Food Service. 133
 Materials and methods in nutrition education. 183
 How up-to-date is your nutrition knowledge. 247
 Is education meeting the nutrition challenge of today---what should be done. 268
 Nutrition education and the related management processes. 306
 Basic nutrition and menu planning. 370
 Nutrition education: Nutrition delivery systems and the management function. 372
 Nutrition by practice. 389
 Nutritional aspects of engineered foods and delivery systems in school food service. 420
 Panel: Where do I begin and what do I do in nutrition edu. 445
 Roles and challenges of school food service in nutrition education. 478
 Innovative approaches to nutrition education and related management processes. 499
 Universal school food service and nutrition education: a symposium. 572
 Nutrition education in the school food service: challenge, change, and commitment. 592
 What food means to children. 594
 Yorktown students don't jump for junk. 616
 But what are they among so many? An ancient food for a modern age. 629
 Fountain of life and hope (Motion picture) (Spanish). 637
 Education in the States: nationwide development since 1900. 645
 The new era in nutrition. 646
 Notebook on soy: Florida's questions on soy. 647
 A.B.A. supports school food service in testimony before congressional committees. 670
 Challenge to the seminar. 676
 Meal requirements for lunch programs offer flexibility. 697
 Accountability '70, food service style. 751
 Is administrator's view of school food service. 752
 Are you the normal cook? 759
 New directions for action. 761
 Data processing procedures for cafeteria accounting. 766
 Management procedures and records. 767
 Personnel management. 768
- Work improvement. 769
 Centralized food service systems--a review. 772
 Children's perception of food. 775
 Communication and effecting change. 781
 Contract foodservice--pros and cons. 790
 Convenience food systems: prepackaged lunch comes to school. 792
 Convenience food systems: re-to-ready scale, key to modernization. 793
 Convenience food systems: vote "yes" on a convenience food system? 794
 Creativity in education and management. 799
 Expanding the conventional school food service program. 811
 Experiences in using management services. 812
 FF service cooperates via for share of \$ a billion school lunch programs. 816
 Development of evaluative procedures for assessing operational efficiency of school food services. 847
 How much do they cost? 850
 The ideal concept--a systems approach to school food service problems. 857
 Ideas for promoting participation. 858
 Is school lunch 25 years behind? 866
 Management manual, Type A lunch. 869
 Let's tell it like it is!. 875
 Management functions of school and non school food services. 881
 Methods for analyzing operations in school food service. 888
 The space and the astronaut. 894
 New developments in school food service. 907
 A new era in school food service. 908
 Innovative management for the expanding school food service program. 910
 Optimizing our human resources. 912
 Organization and coordination of resources. 913
 Panel on characteristics of centralized food service systems. 917
 The school administrator and the food service program. 920
 Planning short and long range objectives for the future of the school food services. 921
 Purposeful change in school food service programs. 927
 Quality control of food in the school food service. 928
 Review of management functions. 936
 School board source of foodservice support. 943
 School feeding programs as an aspect of the educational institution -- Panel discussion. 944
 The school food service administrator and the computer. 945
 The school food service labor relations picture. 946
 School food service: new laws can help you provide it. 947
 School food service: twelve treads you should track. 948
 School lunch program becomes big factor for frozen eat firm. 949
 Selling students. 951
 A survey instrument for the evaluation of the economic efficiency of school food services. 952
 Small day care centers look as giant market for frozen prepared lunches. 954
 Management function of a centralized school food service system. 959
 New concepts in management. 960
 Soy helps Skokie's budget. 961
 Staffing the school food service. 965
 School food service financial management seminar for uniform accounting. 985
 Principles of public accounting. 987
 Utilizing outside contractors to expand school food service operations. 991
 Vending cafeteria leads to suit by service employees. 993
 School and institutional lunchroom management. 996
 Who says school lunch needs public relations? 999
 School food service management development program: Manual, advanced course. 1001
 Wise up--go modern--cut out a la carte and cut costs. 1002
 Youth speaks: Student involvement in

- school food service -a panel discussion. 1007
 9½ a day. 1010
 School lunch worker other than director or supervisor. 1025
 And then there were 171. 1026
 Effects of an experiential training program for food service personnel. 1041
 CMI joins in training Milwaukee interns. 1042
 College joins school foodservice in training workers. 1054
 Dynamic "Think" sessions - Summary of brainstorming groups. 1073
 Instructor's outline for foundations of school food service. 1094
 Foundation course. 1105
 Integrating nutrition education into the school curriculum. 1128
 Intern develops cook-helper test. 1130
 School food service management. 1131
 School food service management. 1132
 School food service management, short course I. 1133
 It can be done. 1136
 A new horizon: careers in school food service (Pilastrip). 1173
 Food procurement for school food service. 1185
 An overview of school food service. 1186
 Oklahoma school lunch desserts. 1203
 Our future is you (Motion picture). 1209
 Project feast puts it all together. 1220
 Recruiting students: an unmet need. 1224
 Satisfying HH students' appetites and needs. 1228
 A reference guide for evaluation of school lunch training. 1247
 Staffing and training personnel for centralized school food service systems. 1248
 Student involvement in school food service and nutrition programs. 1249
 Subjective evaluation of an experiential training program for food service personnel. 1250
 Training the handicapped. 1273
 School food service management development program: Manual, intermediate course. 1313
 Add 'canned' imagination to school lunches. 1319
 Advanced menu planning. 1323
 Beginning menu planning. 1324
 Menu planning. 1334
 Give them a choice!. 1336
 Monographs simplify recipe alterations. 1349
 Put fish and seafood on the school menu. 1356
 Seven choices for lunch. 1359
 A menu planning guide for Type A school lunches. 1366
 Akron schools get A for achievement with frozen type A lunches. 1376
 Practical cooking and baking for schools and institutions. 1378
 Anatomy of a satellite system: Wauwatosa Lunch Program. 1381
 Quantity food preparation: a course for school food service. 1392
 Clouded outlook for contract feeding. 1399
 Contract food management: digesting the alternatives. 1401
 Convenience food systems: building food systems for the future. 1403
 Convenience food systems: open school selects bulk food systems. 1404
 Cook it with steam!. 1406
 Food systems are providing hot lunches for Massachusetts school children. 1427
 Frozen pre-plated meals solve problems of feeding underprivileged pupils. 1434
 Food preparation for school food service personnel. 1436
 Hot lunches are within easy reach. 1448
 New candidates for your recipe file. 1472
 Quantity food production management. 1476
 Salads and vegetables. 1478
 Satelliting suggestions from La Jolla. 1507
- Save for a change: ideas to cut costs. 1508
 The school food service production kitchen. 1509
 Baking in the school lunch program. 1533
 Automated materials handling, labor-saving equipment, and services of food service contractors are in school food service picture. 1555
 Kitchen standards for the Board of Education of Baltimore County. 1556
 Control of use of space and equipment. 1565
 Conveyor system speeds service in central kitchen. 1566
 The electric convection oven. 1570
 Forty new wares for school feeding. 1576
 Intern researches disposable trays. 1597
 It's multipurpose!. 1604
 Model kitchen at Wausaukee. 1611
 New electric kitchen systems added to 1970 Laurnis roaster. 1636
 School lunch rooms. 1639
 New seating patterns add visual variety. 1642
 Instructor's guide for presenting equipment use and care. 1643
 Facilities guide. 1644
 One kitchen serves two schools. 1646
 Put it on 'wheels' for convenience and flexibility. 1654
 School building design meets educational philosophy in Boyertown. 1660
 Space needed for storing and cooling commonly used foods. 1670
 Equipment guide for preschool and school age child service institutions. 1679
 Walk-in cooling. 1682
 What is the best seating for lunchrooms? 1684
 1972 school food service showcase. 1692
 Safety and sanitation: Course 6. 1752
 School food service sanitation: a manual for school food service employees. 1753
 Turkey: the bad guy of school lunch. 1781
 Egg solids: asking the convenient more convenient. 1838
 Exploring different ways of meeting nutritional needs. 1841
 Eye the potato for vitamin C. 1846
 Nutrition notes: where are we going with school feeding? 1902
 Processing contracts mean more bread. 1919
 Some things you might not know about the foods served to children. 1936
 Sophisticated technology for the school market. 1937
 Textured proteins can solve the nutrition-dollar dilemma. 1950
 'Meat and potatoes' and tacos, too!. 1949
 ANSWER questions Florida county systems. 1970
 CARE strikes back at world's malnutrition. 1979
 Catholic schools: the best and the worst of times. 1980
 Child nutrition--a proud record. 1982
 The contractor supplying a school food service package. 1985
 Convenience food systems: Sacramento develops a seaconvenience system. 1986
 Current demands on the School Food Service System. 1987
 Directing and communications in a central system. 1988
 Extended child-feeding projects will mean more use of FF. 1997
 F.O.O.D aids needy children. 1998
 Federal aid, current status. 1999
 Feeding America's children at school. 2001
 Fort Wayne, Indiana, community schools...A system for the future. 2007
 From Colorado: get the most out of summer feeding. 2008
 How to start a breakfast program. 2010
 The impact of school food service, its value to education and its future. 2013
 L.A. kids get hot meals this summer; their grandparents get something, too. 2018
- Marketprobe: New business in school lunch. 2021
 The Massachusetts school lunch nutritional study. 2023
 Not all governments support school lunch. 2031
 Nova seems new--in school foodservice too!. 2032
 Position statement of the American School Food Service Association on food served in child nutrition programs. 2047
 The Sacramento system: coexistence compatibility. 2050
 Satelliting in the suburbs. 2051
 School food service nutrition education finance project. 2052
 A school foodservice professional speaks out. 2053
 School lunch looks to the future. 2057
 School lunch: Alaska style. 2058
 School systems implementation: Texas style. 2059
 Staffing Broward County-style. 2064
 The status of school foodservice; part I. 2066
 A study of school feeding programs - I. Economic eligibility and nutritional need -II. Effects on children with different economic and nutritional needs. 2068
 Summer programs offer 'three squares'. 2073
 Summer school-feeding program fills need in Hereford. 2074
 Lunch programs in the nation's schools. 2081
 Food service in the nation's schools: a preliminary report. 2084
 Profiles in quality education. 2095
 Wauwatosa Public Schools Lunch Program: a satellite system. 2098
 What schools are doing. 2099
 What was the Rutgers study? 2100
 Ideas that gel. 2145
 Jazz up winter menus. 2150
 New low-cost fish recipes pass child test. 2153
 Notebook on soy: how to use soy in recipes. 2154
 Peach bake-off. 2156
 Salad spectacular tempting type A's. 2164
 Strawberry time. 2168
 Super sandwiches save the day. 2169
 Guides for writing and evaluating quantity recipes for Type A school lunches. 2175
 A book of favorite recipes. 2180
 The techniques of culinary artistry for school banquets, luncheons, and teas. 2181
 Yams brighten winter lunches. 2194
 Implications of the National nutritional study. 2241
 School food purchasing guide. 2299
 Bid specs ensure quality, lower costs. 2302
 The connoisseurs: Mrs. Joyce vs. Mrs. Clay. 2305
 Food purchasing. 2309
 Purchasing. 2310
 Quantity guide. 2336
 Peanut butter use encouraged. 2338
 Potatoes made easy for school lunch. 2339
 Processing connoisseurs saves money for nation's schools. 2340
 Food storage guide for schools and institutions. 2354
 What's in the can? 2360
 Why not cooperative purchasing? 2361
 Nutrition for the elderly: the AOA experience. 2455
 Implementing nutrition education in school food service. 2459
 Food to nurture the mind. 2463
 Brain foods: the nourishment of America's mental giants. 2475
 Dental caries and the school canteen. 2494
 ...Forging the missing links: nutrition education. 2498
 Panel: Secours involved in nutrition education. 2539
 Panel: Problems encountered in school food service. 2594
 Importance of nutrition education in school food service. 2721
 The national school food service and nutrition education finance project. 2752

SCHOOL FOOD SERVICE SUPERVISORS

The school feeding program: An under-receiver. 2788
 A study of pupil breakfast habits and behavioral patterns in certain Louisiana elementary schools following implementation of the National Breakfast Program. 2798
 Menu packet packs nutrition education whollop. 2876
 School food service. 2970
 School feeding: An evolving concept. 3077
 School feeding effectiveness research project. 2998
 Settlement 7 only dark spot on food service horizon. 3026
 School vending and the law. 3038
 Accounting made easy. 3060
 School vending is different. 3063
 Planning: Planning a centralized School Food Service System. 3069
 Are you management knowledgeable? 3078
 A city crisis - now!. 3077
 Case studies. 3090
 The computer and the school lunch program. 3113
 Extent of the problem involved. 3115
 Food management companies threaten. 3120
 Help for school lunch managers. 3182
 Contracted school food services. 3188
 How to become a foodservice accountant (in your spare time). 3153
 How to cut food costs and cope with the school lunch crisis. 3155
 How to make more money. 3159
 How to save \$3 billion in 10 years. 3161
 How to use donated food. 3162
 Implications for program planning in school food service. 3168
 Test your P.R. quotient. 3167
 Recommendations and implications of the Rutgers effort. 3176
 Log of the executive director: jurisdictional dispute. 3188
 Computers - A division of management. 3185
 White House Conference recommendations applicable to school food service. 3187
 The art of directing and communicating. 3192
 The control function in the management of school food service. 3193
 Foodservice exam time!. 3198
 Management of human resources. 3196
 Industry's interest in school food programs. 3202
 Workshop for school food service supervisors and managers. 3211
 The people dimension. 3217
 Food management in school food service. 3221
 Soar in '78. 3226
 Qualitative and quantitative control of food. 3229
 A study of the role of the unit school food service supervisor as perceived by selected North Carolina superintendents and school food personnel. 3230
 Decentralized school lunch. 3281
 Challenge for school food service. 3253
 Exploring the needs of the food service industry. 3258
 Contracted vs. School managed: How costs compare. 3258
 Techniques of group dynamics. 3266
 School food service financial management handbook for uniform accounting; simplified system. 3275
 School food service financial management handbook for uniform accounting; complete system. 3276
 What do you do when your students are eating off campus? 3287
 Foodservice under contract: Can 1973 be a billion-dollar year? 3289
 Soar in '78 (Charts). 3309
 Closed circuit television provides valuable means to teach food service personnel: North Carolina program for school food service personnel cited. 3385
 Teacher's guide: food service organization and management responsibilities of the manager. 3499
 Training the school lunch worker for promotion. 3595
 School lunch menus now suit student tastes. 3621

Wart: Push-button meal assembly. 3625
 Merchandising in school food services. 3643
 How to up taste appeal. 3653
 What's on the menu? (Motion picture). 3660
 The utilization of the cook-freeze catering system for school meals; a report of an experiment conducted in the city of Leeds. 3665
 Mission impossible. 3668
 Design criteria: school food service facilities. 3718
 Small vares. 3715
 Equipping the modern school food service facility. 3718
 Standards for public schools of Georgia. 3719
 How to "deinstitutionalize" a school cafeteria. 3731
 The kitchen of the future - now!. 3738
 Revolution in educational facilities requires innovations in school food service. 3739
 Planning and equipping the school lunchroom. 3786
 A brief study of cafeteria facilities and operations, with recommendations for implementation. 3788
 Schools adopt centralized feeding systems. 3758
 School lunch: suggested guides for selecting large equipment. 3762
 Planning the school food service facilities. 3773
 Safety and sanitation in school food service. 3797
 Oklahoma school lunch sanitation & safety: a guide. 5807
 Conference on sanitation and food safety: proceedings sanitation and food safety conference August 21, 22, and 23, 1973. 3826
 Easy open: Two years later. 3880
 Operation update: School lunch reviews soy protein progress. 3874
 Acceptance of the school lunch program in Louisiana high schools. 3902
 The barriers have been removed...The job is up to you. 3905
 Keeping Kosher with chicken. 3910
 Cafeteria + color = fun!. 3916
 The school lunch. 3921
 Double shift at high school opens door to vending. 3923
 The dynamics of community commitment. 3928
 Hunger in America: one woman's point of view. 3927
 A new decade for school food services. 3938
 Conference summary and closing remarks. 3935
 An idea's time comes to Philadelphia. 3939
 Innovation within the Seattle school lunch system. 3940
 Kid scramble to lunch!. 3942
 Convention commitment: 'child nutrition must leap forward'. 3949
 Market category: School lunch. 3952
 Winners or losers? 3953
 The meaning of school lunch. 3954
 First annual report of the national advisory council on child nutrition: annual report/1971. 3959
 Proceedings. 3961
 Exploring the school lunch market. 3965
 Product development opportunities within the school break-fast program. 3966
 Losers: The feeding of poor kids. 3967
 Parents join donated foods list. 3968
 There will be no hungry children in America. 3969
 Pitkas Point Alaska; a settlement where school lunch is not taken for granted. 3970
 Vitamins vs. Vending machines. 3971
 School feeding: New Orleans style. 3973
 Philosophy & need for technical innovation in child nutrition programs. 3978
 Feeding children through Usda programs. 3977
 School foodservice in Knoxville. 3979
 School foodservice in Chicago. 3980
 Build, build, build. 3982
 On-site preparation provides school feeding flexibility. 3983

The St. Louis story. 3985
 Run for your breakfast--to school!. 3991
 Sound bodies, sound minds, clean plates. 3992
 Isolated island gets school feeding program. 3993
 1 school lunch for all seasons. 4003
 Cup-cans come to Idaho. 4018
 Yass flavor and color fall menus. 4066
 Lunch at school. 4101
 1973-74 school foodservice market action report & who's who directory. 4187
 Help for school lunch managers; C&NS offers quantity buyers an acceptance service for food. 4207
 Food buying guide for type A school lunches. 4209
SCHOOL FOOD SERVICE SUPERVISORS
 Contract foodservice--pros and cons. 790
 Work simplification. 1003
 New professionals to the rescue. 1179
 Team supervision. 1257
 Around the nation...A professional's round robin of school food service. 1972
 School lunch: Alaska style. 2058
 School feeding program: who should receive what? 2783
 Convenience foods decision: yes!. 2818
 ASPFA planning certification. 3293
 On-the-job performance following an experimental training program for food service personnel. 3588
 Menu planning--elementary style. 3622
 Ready-prepared vs. Conventionally prepared foods. 3677
 New modular equipment proves effective for nursing home kitchens. 3781
 School foodservice: no kid stuff!. 3958
 Students decide food purchases. 3986
 Washington workshop: milestones in school lunch planning. 4016
SCHOOL HEALTH SERVICES
 The school health program. 2768
SCHOOL LUNCH
 Use of food composition tables to determine nutrient content of a Type A lunch: Summary of discussion number three. -
 Improving nutrient content of foods served. 253
 The school lunch - a component of "National Programs. 481
 Centralized food service systems-A review. 772
 Group work session: Listening guide for integrating nutrition education into the program. 885
 How to capitalize on student food preference patterns. 858
 School Lunch Task Force Report. 982
 The Saltwater school lunch story. 1975
 Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 2815
 Food to nurture the mind. 2863
 Nutritional value of midday meals of senior schoolchildren. 2823
 Planning for health education in schools. 2900
 Eating is the source of life, if you choose the right foods (in Spanish) (Poster). 2958
 School lunch means good nutrition. 3065
 Do you know a classroom when you see it? 3066
 Are you management knowledgeable? 3078
 Panel: Challenges which must be met to assure a successful food service program and the importance of good communication between school lunch personnel and the students, teachers, parents and principals in meeting these challenges. 3139
 An evaluation of the school lunch program of five public high schools in Honolulu, Hawaii. 3190
 The School lunch bunch (filmstrip). 3572
 The School lunch bunch (Slides). 3573
 Nutrition education materials for teachers. 3585
 Two off-line computer assisted nutrient standard menu planning techniques. 3606
 Menu planning--elementary style. 3622
 Menu Planning for Child Care Programs (Slides). 3623

- The inside story of school lunch pizza. 1898
 School feeding in developing countries: an overview of program activity and problems as perceived by CAHS staff abroad. 1956
 Applemance accounts school menus. 4022
SCHOOL LUNCH PROGRAMS
 ARI sells a 'rainbow' lunch. 87
 Balanced nutrition through food processing practice of nutrification: model experience in school food service. 74
 Child nutrition: An idea whose time is here. 118
 Hunger, U.S.A. 119
 Statement of Walter A. Compton, H.D., President and Chief Executive Officer, Miles Laboratories, Inc., before the Senate Select Committee on Nutrition and Human Needs, February 28, 1971. 124
 The lunch lunch study. 131
 Dietary intake and physical development of Phoenix area children. 187
 Nutrition education guide. 158
 Introduction to nutrition. 182
 Food and nutrition education in the primary school. 187
 Lipid components of type A school lunches. 281
 Major mineral elements in Type A school lunches. 285
 Nutritional adequacy, preference, acceptability, and food production aspects of hot and cold school lunches. 298
 Nutrition and school lunch. 368
 Nutrition and school food service, state of New Mexico. 365
 Nutrition for Head Start. 398
 Nutrition of a group of school children in Ohio with improved diets. 438
 Nutritional status of 9-, 10- and 11-year-old public school children in Iowa, Kansas, and Ohio. 439
 A report of Oklahoma food habits survey. 440
 Nutrition and intellectual growth in children. 522
 School lunch and the curriculum. 591
 What school lunch is doing for undernutrition in Saltzman. 599
 What's wrong with school lunch? 602
 Yorktown students don't jump for junk. 616
 The commodities controversy: food for your lunch. 632
 The cap-can approach. 638
 Fountain of life and hope (Motion picture) (Spanish). 637
 Notebook on soy: what and why of textured vegetable protein. 649
 A.D.A. testimony on school lunch before House of Representatives' committee. 671
 Changes in the law and new legislation -- what it means. 677
 Meal requirements for lunch programs offer flexibility. 697
 Poverty guidelines announced. 716
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 10. 729
 Are prepaid lunches the answer? 758
 The development of desirable school lunch accounting procedures. 763
 Colorado school lunch handbook. 778
 Communicating with low income families through the school and child day care food service. 779
 Convenience food systems: prepackaged lunch comes to school. 792
 How to get into the menu. 855
 Management aspects of school lunch program in Iowa. 865
 Is school lunch 25 years behind? 866
 Management needs better understanding of food service potentials in planning and using efficient food service facilities. 882
 The menu and the astronaut. 894
 Personnel management and work organization. 909
 A proposed procedure of standardized accounting for the school lunch program in Oklahoma. 916
 Sell day care centers' loom as giant market for frozen prepared lunches. 954
 Sophomore high school students' attitudes toward school lunch. 957
 State directors coat out school meals. 966
 School lunches; a billion-dollar market for food. 983
 Private school lunch. 984
 Who says school lunch needs public relations? 999
 Youngsters' taste test picks favorites. 1006
 Development of an instrument to evaluate the effect of a school lunch training program. 1188
 Let's play detective. 1150
 Lunch-room stignetics (Motion picture). 1152
 A study of the educational aspects of the School Lunch Program in South Carolina. 1166
 How to purchase for school lunch. 1176
 How to purchase for school lunch. 1177
 Menu planning for school lunch, August 11-18, 1969; Teacher's guide. 1178
 Guide for training school lunch personnel. 1181
 Oklahoma school lunch handbook. 1200
 Management I. 1201
 Oklahoma school lunch course of study. 1202
 Basic menu planning: Instructor's guide. 1207
 Basic menu planning: Student workbook. 1208
 Relating school lunch and classroom teaching. 1225
 A reference guide for evaluation of school lunch training. 1247
 School lunch leadership training Conference. 1275
 Choices in our menu. 1327
 Getting across school lunch into kids. 1335
 Increasing iron in Type A lunches. 1338
 Kansas school lunch menu planning book, 1971-72. 1341
 Menu planning for school lunch, August 11-18, 1969. 1348
 Better school lunches in Oklahoma. 1351
 Menu planning book. 1352
 School lunch on-line in Kansas. 1357
 Seven choices for lunch. 1359
 Should milkshakes have a place in the type A lunch? 1360
 Stretch 'a substitute. 1361
 An automated simulation vehicle for school business administration accounting computerized selective school lunch menu planning. 1362
 Type A--two different ways. 1364
 Handbook of twenty consecutive menus as submitted by Utah districts. 1367
 Writing their own menu. 1370
 Co-existence: surplus commodities and convenience foods. 1400
 Convenience--to use or not to use? 1405
 A survey of factors relating to the prepackaged lunch system in selected school districts. 1412
 Efficiency evaluation in school lunch programs. 1418
 Hide the liver!. 1444
 Baking in the school lunch program. 1454
 Kids are eating "airline" lunches. 1457
 Merchandising school lunch. 1464
 A nothing lunch program becomes really something - at decent cost. 1477
 The Philadelphia plus--lunch in a can. 1484
 Satellites suggestions from Laredo. 1507
 Selling Brussels sprouts to students. 1511
 Spicing vegetables. 1513
 Establishing central school lunch kitchens in urban areas. 1527
 What is the future of textured protein products? 1540
 What and why of cap-can. 1542
 The freezers that stay out in the cold. 1577
 New electric kitchen systems added to 1970 Lusk's roster. 1634
 New look at Old Orchard. 1638
 Philadelphia hot lunch program: a model for low-budget schools. 1650
 Layout, equipment, and work methods for school lunch kitchens and serving lines. 1678
 Turkey: the bad guy of school lunch. 1781
 Extruded snack matched to nutritional needs, and marketed to school age consumers. 1843
 Nutrition notes: where are we going with school feeding? 1902
 Should we or shouldn't we fortify food? 1934
 What are textured protein products? 1963
 'Heat and potatoes' and tucan, beef. 1969
 The Alaskan way. 1971
 Around the nation...A professional's round table of school food service. 1972
 As others see us. 1973
 Brisk for the "lunch bus". 1976
 Celebrity air food help message. 1981
 Choice makes the difference. 1983
 Does breakfast help? 1989
 Mexican-American food items in the Tucson, Arizona, school lunch program. 1990
 Acceptance of the school lunch program in Kansas. 1992
 High school lunch program - a model for decision analysis. 1994
 Feeding America's children at school. 2001
 Focusing on feeding kids. 2003
 Food for all school children: what? 2004
 Food to follow through. 2006
 Fort Wayne, Indiana, community school...A system for the future. 2007
 Free Colorado: get the best out of summer feeding. 2008
 How the District feeds its kids. 2009
 Selection of policies for the local lunch program in the public schools. 2011
 The impact of school food service, its value to education and its future. 2013
 James Fuelle discovers the cup-can. 2015
 Kindergarten asks friends with school lunch. 2016
 Factors affecting student participation in selected Milwaukee, Wisconsin Catholic high school lunch programs. 2017
 L.A. kids get hot meals this summer; their grandparents get something, too. 2018
 The lunch lunch study. 2019
 Majority of administrators unperturbed by school lunch criticisms. 2020
 Marketprobe: New business in school lunch. 2021
 A guide to food programs in Montgomery County. 2027
 A new decade for School Food Service. 2029
 Not all governments support school lunch. 2031
 A nutritious diet for all Americans. 2038
 A study of the effect of certain management factors on nutritive value and pupil participation in the school lunch. 2040
 Reaching the hard-to-reach schools. 2049
 School lunch grows in Brooklyn. 2054
 School lunch in High Point: a community pride. 2055
 School lunch in High Point: a community's pride. 2056
 School lunch: Alaska style. 2058
 A simplified school lunch system. 2060
 Southwest Region's response to the challenge of nutrition education. / 2062
 Special food service for summer. 2063
 The status of school food service; part I. 2066
 Staging attack blasts school lunch programs. 2067
 The Federal School Lunch and Special Milk Program in Tennessee. 2075
 Texas avericks reject federal subsidies. 2076
 Ten Parley's impossible dreams. 2078
 Food service in private elementary and secondary schools. 2082
 Food service in public schools. 2083
 U.S. Jaycees resolve to back pilot universal program. 2096
 Waffles and yogurt, anyone? 2097
 Unavotata Public Schools Lunch Program: a satellite system. 2018
 Why school lunch fails. 2103

SCHOOL SYSTEMS

Why won't they eat? 2104
 Celery: the crunch kids like. 2119
 Prize peach creations. 2158
 Recipes on parade. 2160
 Help! - convenience food report Aug 1. 2235
 Market category: school lunch programs. 2319
 How to buy for school lunch. 2334
 The market for food in the nation's schools. 2355
 Confections and soft drinks in schools. 2435
 Effect of incorporation of leafy and non-leafy vegetables in the school lunch on the growth and nutritional status of children. 2439
 Hunger U.S.A. revisited. 2504
 Nutrition education in school lunch. 2523
 The delights & evils of junk food. 2531
 Nutrition education in elementary school programs. 2624
 Nutrition education--an integral part of a school feeding program. 2655
 The paradox of teen-age nutrition. 2693
 The nutritive content of type A lunches. 2773
 School feeding program: who should receive what? 2783
 The school feeding program: An undetachable. 2784
 Malnutrition, hunger, and behavior; II. Hunger, school feeding programs, and behavior. 2816
 The school lunch and its cultural environment. 2845
 Parents give children bad habits. 2870
 Tennessee nutrition-achievement study 1967-1968. 2889
 Texture adds new dimension to soy products. 2967
 Food regulations, nutrition & nutrition labeling. 3017
 Child nutrition in action. 3023
 Review of the regulations. 3024
 The anti-contract school lunch bill. 3039
 Children accept fish-based school lunch entrees. 3075
 Big city crisis - meal. 3077
 Methodology related to acceptability, cost & nutrition. 3080
 School lunch program. 3091
 Fitting seats to the school market. 3102
 The computer and the school lunch program. 3113
 Frozen food conference hears school lunch needs. 3122
 We hope for school lunch programs. 3123
 Getting seats to the children. 3131
 Initiating and implementing a new school food service program. 3138
 Contracted school food services. 3148
 How school food systems work. 3152
 How to cut food costs and cope with the school lunch crisis. 3155
 How to relieve supply problems. 3160
 A five state study of secondary school lunchroom operations. 3223
 Decentralized school lunch. 3241
 Six ways to build school meal benefits. 3252
 Profit and school lunch. 3260
 How can you make them eat the nutrition you serve. 3265
 Two views: Getting into school lunch. 3274
 The development of a guide through cooperative action research for the purpose of integrating the School Lunch Program into the elementary school curriculum. 3319
 Intern compiles nutrition education materials. 3426
 Intern expands employee handbook. 3433
 School lunch room as a living laboratory. 3476
 New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 3620
 School lunch menus now suit student tastes. 3621
 Cans go class A. 3628
 Central commissaries: Three examples of an evolving food service concept. 3636
 Baking the school lunch way. 3681

How to up taste appeal. 3653
 Input-output: the commissary system. 3654
 Food service approaches in schools without full facilities. 3667
 Mission impossible. 3668
 Truck and routing option (a model based on the distribution of donated commodities). 3693
 A brief study of cafeteria facilities and operations, with recommendations for implementation. 3748
 School lunch: suggested guides for selecting large equipment. 3762
 Sanitation & safety for child feeding programs. 3788
 Oklahoma school lunch sanitation & safety: a guide. 3807
 New foods in child nutrition programs: FNS "new food" notices. 3834
 Easy open: Two years later. 3880
 Operation update: School lunch reviews say protein program. 3874
 School lunch programs rate top priority. 3900
 International festivities flavor nutrition. 3901
 Acceptance of the school lunch program in Louisiana high schools. 3902
 How one school district is served by ARA. 3903
 The barriers have been removed...The job is up to you. 3905
 Type A--the ethnic way. 3909
 Keeping kosher with chicken. 3910
 Lunch is the teacher. 3911
 New Detroit program taking a giant step. 3912
 Buffalo builds lunch program. 3913
 Update: ARA'S Detroit school service. 3915
 Cafeteria + color = fuel. 3916
 Child Nutrition Program of the Food and Nutrition Service, U. S. Department of Agriculture. 3918
 A coordinated approach to child nutrition. 3920
 The school lunch. 3921
 Crotty's school service--a hit in Hastings. 3922
 For ARA Detroit: the first school day. 3928
 GAO survey indicates room for improvement. 3929
 Ghetto kids tackle frozen Type A lunches with gusto. 3930
 Good food and goodwill come packaged together. 3931
 Other current projects. 3936
 No universal free lunch. 3937
 An idea's time comes to Philadelphia. 3939
 Innovation within the Seattle school lunch system. 3940
 Kid scramble to lunch. 3942
 Nutrition in school food service. 3943
 School lunch expansion roadblocked. 3945
 A look at high schools: what makes lunch sell? 3947
 What's being done about malnutrition and hunger? 3950
 Initiating and implementing a new school food service in Salt Lake City Elementary schools. 3951
 Market category: School lunch. 3952
 Winners or losers? 3953
 The meaning of school lunch. 3954
 2 ways to make school lunch fail. 3957
 School foodservice: no kid staff. 3958
 National school lunch week: proclamation. 3962
 Meals for the school market. 3964
 Losers: The feeding of poor kids. 3967
 There will be no hungry children in America. 3969
 Pitkin Point Alaska: a settlement where school lunch is not taken for granted. 3970
 The remarkable Miss Walsh and Cincinnati's penny lunch. 3972
 School feeding: New Orleans style. 3973
 New policy helps feed needy children. 3975
 Feeding children through USDA programs. 3977
 Sandwich line cures cafeteria blahs. 3978
 School foodservice in Knoxville. 3979
 School foodservice in Chicago. 3980

The school lunch system moves up the "raw-to-ready" scale. 3981
 On-site preparation provides school feeding flexibility. 3983
 The St. Louis story. 3985
 Students decide food purchases. 3986
 History and geography served at lunch. 3987
 Why New Jersey schools do or do not participate in school feeding program. 3988
 School lunch program beans in Fulton County, Ga. 3990
 Sound bodies, sound minds, clean plates. 3992
 Louisville schools encourage plate lunches. 3994
 Holiday school lunches get nutritional twist. 3998
 How consumer food programs improve diets, fiscal '67: an activity report for these programs which are designed to combat hunger in this country. 3999
 A school lunch for all seasons. 4003
 Jenny is a good thing (nation picture). 4007
 Cup-cans come to Idaho. 4014
 Washington Report (Nov. 1973). 4015
 Washington workshop: silences in school lunch planning. 4016
 We'd do the same thing. 4017
 How can we strengthen school food service. 4019
 Lunch at school. 4101
 A guide to food programs in Montgomery County, Maryland. 4139
 Co-op buying boosts school lunches. 4192
 A dietitian talks about food. 4199
SCHOOL SYSTEMS
 Education directory: elementary and secondary education. 2289
 Nutrition education: how much can or should our schools do? 2844
 Big city crisis - meal. 3077
 The development of a model exemplifying business services objectives and their performance indicators in educational program budgeting: final report. 3121
 Staff accounting for local and state school systems. 3179
 Financial accounting: classifications and standard terminology for local and state school systems. 3238
 Why New Jersey schools do or do not participate in school feeding programs. 3988
 A guide to federal assistance programs for local school systems. 4132
 Statistics of public elementary and secondary day schools, fall 1972. 4138
 Education directory 1972-73. 4186
SCHOOLS
 Child malnutrition and its implications for schools. 113
 A budget form for use in the public schools of Arizona. 939
 Principles of public accounting. 987
 Vocational training answers manpower needs. 1303
 Standards for school media programs. 2201
 Nutrition education: how much can or should our schools do? 2844
 Meaning and problems of planning. 3081
 How to cut food costs and cope with the school lunch crisis. 3155
 A look at the schools of tomorrow--a speech given to the 1st annual school administrator's seminar of the American school food service association (Vail Village, Colo., Dec. 6-8, 1967). 3388
 Sella, you're on classroom camera. 3474
 The modern handbook of garbology. 3814
SCIENTIFIC METHODOLOGY
 Science and the consumer. 2395
 Guide for inservice instruction--science, a process approach. 3301
 Science for better living. 4176
SCREENING TESTS
 Health appraisal of school children. 2541
SBAFOOD
 Microbiology of frozen cream--type pies, frozen cooked-peeled shrimp and dry food--grade gelatin. 305
 A 24-hour method for the detection of coagulase-positive staphylococci in fish & shrimp. 621
 Gallup finds broad acceptance for international seafood specialties. 835

- The nautical way. 1595
 Fish & seafood: where convenience spans the continents. 1848
 Fish-fondue/mautillas culinarias! 2120
 Seafood: choice or else with a loyal following. 4031
 Fishing around for variety. 4045
 Low-cost seafood dishes. 4090
 Seattle: A seafood scenario. 4093
 The best of Boston. 4094
- SEASONAL AVAILABILITY OF FOODS**
 The blue goose buying guide for fresh fruits & vegetables. 4191
- SEASONINGS**
 Food, nutrition and diet therapy. 274
 The ease of working merchandising magic with good food - new life for jaded menus. 1415
 Seasoning secrets. 1510
 Spicing vegetables. 1513
 Stuffing and trussing a chicken (Pila loop). 1516
 Monosodium glutamate: the myth and the matter. 1804
 Viva Espana!. 2179
 The taste of curry. 3633
 The Type 1 spice chart. 3694
- SEATTLE**
 Innovation within the Seattle school lunch system. 3940
 Seattle: A seafood scenario. 4093
- SECONDARY EDUCATION**
 IRA sells a 'rainbow' lunch. 47
 Breakfast and the bright life (Pilastris/Record). 98
 Nutrition education guide. 158
 Food for health; calories (Pila loop). 197
 Foods for teens; snacks that count (Show 'N Tell). 212
 Good food works for you (Show 'N Tell). 226
 Nutrition and elementary food science. 292
 Food for you. 302
 Health education guide. 310
 Food science and how it began. 334
 Search and research. 342
 Nutrition (Transparencies). 377
 Nutritional literacy of high school students. 422
 The real talking, singing, action movie about nutrition (Motion picture). 467
 The world of food. 643
 State department of education policies. 754
 A proposed procedure of standardized accounting for the school lunch program in Oklahoma. 916
 How we started students on successful foodservice careers. 1039
 Cartoon approach to nutrition education. 1049
 Status of curricula development in the field of commercial food at the non-baccalaureate level. 1062
 Developing a hospitality program in high schools. 1063
 First foods. 1066
 Pila and the media (N)evolution. 1089
 Food quality evaluation--a learning technique. 1097
 Ride run a restaurant drive-in style. 1145
 PS/L English. 1147
 Teach nutrition with games. 1162
 Curriculum guide for food service occupations. 1206
 The development and evaluation of eight units of programmed instruction designed to teach basic nutrition. 1306
 Food for a modern world (Videocassette). 1452
 High school lunch program - a model for decision analysis. 1994
 Factors affecting student participation in selected Milwaukee, Wisconsin Catholic high school lunch programs. 2017
 Directory of films for data education. 2275
 Food for modern living. 2718
 Measurement and evaluation, 1966-67 (p. 1. 89-10, title I). 3312
 A career information unit for distributive education. 3342
 The teaching of home economics. 3422
 Ways to add nutrition information to a basic foods course. 3466
 Innovative ideas in action. 3551
 Secondary nutrition education curriculum guide. 3587
 Rung by rung up the health career ladder. 3597
- WISCONSIN**
 Wisconsin home economics conceptual structure and planning guide for secondary schools. 3594
 Home conversions. 3661
 Home measurement. 3662
- SECONDARY GRADERS**
 The four basic food groups. 2781
 Framework for health instruction in California public schools. 3399
 Health curriculum materials, grades 10, 11, 12. 3504
 Secondary nutrition education curriculum guide. 3587
- SECONDARY SCHOOLS**
 A five state study of secondary school lunchroom operations. 3223
 Project VIGOR; vocational cluster education, integrated and articulated grades 1 through 14 with guidance services, occupational exploration and work experience relevant to general education: first interim report. 3473
 Program planning for home economics in secondary schools in Minnesota. 3483
 Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, volume I. 3498
 Home economics education at the secondary level; a curriculum model (with emphasis on the occupational aspect). 3545
 School lunch menu now suit student tastes. 3621
 Statistics of public elementary and secondary day schools, fall 1972. 4138
 Directory of secondary schools with occupational curriculum: public-Nonpublic, 1971. 4159
 Education directory 1972-73. 4186
- SECRETARIES**
 Secretary-Boss relationships. 3170
- SECURITY**
 Industrial security management. 848
 Security for business and industry. 849
 Security protection for foodservice. 950
 Six simple thefts: cases in internal control. 953
- SEEDS**
 Symposium: seed proteins. 2637
 Encyclopedia of fruits, vegetables, nuts and seeds for healthful living. 2657
- SELENIUM**
 Selenium: the saddening mineral. 486
 Trace minerals as nutrients. 2418
- SELF INSTRUCTION**
 Hamburgers and you (Game). 2903
 Nutrition self-experiments with lipids, carbohydrates and protein. 3538
 Innovations in nutrition education. 3542
 Computer assisted instruction in a college nutrition course. 3582
 Today's dishwashing machine operator. 3815
- SEMANTICS**
 Measuring the connotative meanings of foods. 2557
- SEMINARS**
 Materials and methods in nutrition education. 183
 Nutrition education and the related management processes. 306
 Nutrition education: Nutrition delivery systems and the management function. 372
 Innovative approaches to nutrition education and related management processes. 499
 Nutrition education is the school food service; challenge, change, and commitment. 592
 Introduction to the Seminar. 638
 Proceedings of the packaging legislation and regulations: current status and future prospects. 673
 An administrator's view of school food service. 752
 Innovative management for the expanding school food service program. 910
 Management functions for state and state level school and non school food service administrators. 958
 Management function of a centralized school food service system. 959
 New concepts in management. 960
 School food service financial management seminar for uniform accounting.
- 985
 Continuing education in nutrition-1970. 1071
 Goal setting. 1109
 Seminar evaluation plan [2] Reference list [3] Seminar participants. 1233
 Seminar projects and notes on program structure. 1234
 Symposium: Effects of processing, storage, and handling on nutrient retention in foods. 1944
 Assessment of post-seminar learning and of three methods of contact on innovation efforts in nutrition education. 2922
 Recollections of a seminarian. 3326
 How to evaluate hotel and seminar centers. 3327
 Seminar evaluation. 3370
 Evaluation on Nutrition Education Seminar. 3391
 How to wring all the good out of a seminar. 3546
- SENSES**
 You...and your senses of smell and taste (Motion picture). 2932
- SENSITIVITY TRAINING**
 Personality traits and their impact on T-Group training success. 3308
- SENSORY APPRECIATION**
 Sensory evaluation of foods. 2509
 The meanings of flavors and texture. 2646
 Taste it, touch it, smell it. 2887
 You...and your senses of smell and taste (Motion picture). 2932
 Rating quality of half turkey hens cooked by four methods. 3141
 Eating quality of half turkey hens cooked by four methods. 3650
 Production of beet juice as a potential source of vitamins and minerals. 3862
 Compilation of odor and taste threshold values data. 4168
- SERVICE INDUSTRIES**
 Hospitality education curriculum development project: final report. 3382
 Working in a service industry. 3414
 To develop work evaluation and work training techniques designed to facilitate the entry of mildly mentally retarded into service occupations: final project report. 3419
 Management services: a training guide for out-of-school youth and adults. 3500
 A task unit concept for on-the-job training in food service. 3589
- SERVING EQUIPMENT**
 Recommendations on coffee service. 1480
 Salad preparation (Pila loop). 1503
 Conveyor system speeds service in central kitchen. 1566
 Functional merchandising with infrared warmers. 1578
 How to set a table/1972 fashions. 1590
 Is your kitchen obsolete?--holding and serving units keep food wholesome and tasty. 1601
 Food service planning. 1606
 How to select and care for serviceware, textiles, cleaning compounds. 1607
 Menus food and beverage dispensing equipment. 1617
 Commercial bulk milk dispensing equipment and apparatuses. 1618
 Vending machines for food and beverages. 1619
 Food service equipment and apparatuses. 1627
 New dimensions in aluminum disposables. 1634
 Quality food service must bridge the temperature gap between cooking and serving. 1655
 Hospital study of patient feeding on single service. 1664
 Systems support with key processing equipment. 1675
 Satellite in the suburbs. 2051
 A system guarantee. 3116
 How to speak out on single service ware. 3129
 Cans go class 1. 3624
 Boosting productivity front of the house--Part 3. 3642
 A guide to buffet service. 3648
 How to keep seals-on-wheels food hot. 3652
 Boosting productivity front of the house--Part 2. 3713

SERVING TABLES

- Design criteria: school food service facilities. 3714
Small wares. 3715
The cold facts about cold beverage dispensers. 3724
How to speed meal selections. 3736
How to cut dish breakage in half. 3793
Package development for the foodservice industry. 3863
- SERVING TABLES**
Fashions in table coverings. 1575
How to set a table/1972 fashions. 1590
- SHARP LIPS**
Food additives: Some economic considerations. 3831
Packaging and moisture--their relation to shelf life. 3876
Breaded precooked beef patties. 3890
- SHELLFISH**
But what are they doing so many? An ancient food for a modern need. 629
Fish and shellfish preparation (Pila loop). 1424
How to prepare and bread fish and seafood. 1450
The art of fish cookery. 2152
Seafood world. 2165
Food for free. 2697
- SHELVING**
The economics of foodservice shelving. 3710
- SHORT-ORDER COOKING**
Culinary institute moves into a new era. 3371
Short order cookery (Pila loop). 3684
Short order cookery (Motion Picture). 3685
- SHRIMP**
Flavor secrets from foreign lands: West Africa. 4051
- SIDE BUSINESS**
Rice in food service (Pila strip). 3679
Applesauce accents school menus. 4022
Taste flavor and color fall menus. 4066
- SIMMERING**
Simmering and poaching (Motion picture). 3686
- SIMULATED FOODS**
Notebook on soy: USDA answers questions about new foods. 1897
Textured foods and allied products. 3866
- SIMULATION**
Budgeting: key to planning and control. 867
Problems solving and conflict resolution. 925
Nutrition implementation progress as communication systems. 1197
Simulation of interpersonal relations. 1241
The use of simulation techniques by prospective home economics student teachers. 1299
An automated simulation vehicle for school business administration accentuating computerized selective school lunch menu planning. 1362
Supervisory selection program for disadvantaged or minority groups. 3168
Management games as teaching devices. 3340
Involvement techniques for manager training. 3368
Participation--prove it works. 3511
The name of the game...is simulation. 3513
Systems engineering applied to training. 3543
The communications game. 3560
Structured and spontaneous role playing: Contrast and comparison. 3600
Menu planning by computer: the random approach. 3608
- SKILLS**
Culinary institute moves into a new era. 3371
A case for contract training. 3547
- SLIDES**
You too can be a Cecil B. DeMille. 3486
- SHELL**
You...and your senses of smell and taste (Motion picture). 2932
- SMOKED BEEF PRODUCTS**
Institutional meat purchase specifications for cured, dried, and smoked beef products--series 500. 741
- SMOKED MEAT**
Institutional meat purchase specifications for cured, dried, and smoked beef products--series 500. 741
- SNACKS**
Foods for teens; snacks that count (Show 'N Tell). 212
Food for You. 302
New (trition) twist to an old game. 361
Who turns the child "off" to nutrition. 607
Fasnats: the first snack food. 653
Facilities for development: pilot plant dedicated to snack food research. 1574
Color measurement of foods: IIIII; miscellaneous: part II, potato products. 1806
Deep-fried snack food prepared from soybeans and onions. 1819
Extruded snack matched to nutritional needs, and marketed to school age consumers. 1843
Shaped rice products offer promise as new "finger food". 1932
Nova season new--in school foodservice tool. 2032
Nutrition is the school's business. 2035
Texas savaricks reject federal subsidies. 2076
Eating by the numbers. 2378
Your personal guidebook on foods. 2394
Between you and me is your smile. 2424
Nutrition: Food and your baby. 2514
The most important person (Motion picture). 2549
What should the kids really eat? 2572
Is your family eating right? 2576
Feeding the teen machine. 2577
The vanishing American meal. 2683
The paradox of teen-age nutrition. 2692
The paradox of teen-age nutrition. 2693
Michael likes good food (Pila strip/Record). 2727
A girl and her figure and you. 2745
Your food--chance or choice? 2786
Meals and snacks to satch your mood. 2747
Teens Entertain. 2763
Pedro (Pila strip/Record). 2817
Nutritional value of midday meals of senior schoolchildren. 2823
The school lunch and its cultural environment. 2845
These are great but dinner is better. 2892
Think Orange, When You Choose a Snack. 2894
Eating between meals: A nutrition problem among teenagers? 2896
Consumers say prefer a nutritionally balanced candy. 2925
The hasty repast: Snacks. 3140
How to make a meal easy. 3159
Profiling the college market. 3262
Make your snacks count (coloring book). 3336
Your snacks--chance or choice? (Poster). 3496
The winning combination. 3563
Menu Planning for Child Care Programs (Slides). 3623
Improve young people's diets--fortify puddings eaten for snacks and desserts. 3842
New snack ideas from Europe. 3860
Double shift at high school opens door to vending. 3923
Snack time is taste time. 4072
Food and eating practices of teenagers. 4145
- SOCIAL COMFORT**
Nutrition and social dependency. 386
Reaching significant publics: The state of the boy, 1971. 931
- SOCIAL CHOICES**
An anthropologist views the nutrition professions. 66
Naspower report of the President. 2284
- SOCIAL FACTORS**
Nutrition, development and social behavior. 2660
Human nutrition: its physiological, medical and social aspects; 2713
Occupational stress and physical health. 3149
- SOCIAL INFLUENCES**
Food to nurture the mind. 2463
- SOCIAL PLANNING**
The nutrition factor; its role in national development. 2460
Priority of nutrition in national development. 3906
- SOCIAL PROBLEMS**
Secretary-Boss relationships. 3170
- SOCIAL RELATIONS**
Identifying and developing voices for management positions. 3195
The role of women in training and development. 3398
It's OK, you're OK. 4141
- SOCIAL SERVICES**
Sympathy: Nutrition and aging. 2934
- SOCIOECONOMIC INFLUENCES**
Malnutrition and hunger in the United States. 2432
A sociobiological approach to the study of coronary heart disease. 2689
The school lunch and its cultural environment. 2845
Food, science, and society. 2990
Losers: The feeding of poor kids. 3967
- SOCIOECONOMIC STATUS**
The consumer economics of unit pricing. 2385
The influences of the cultural milieu upon choices in infant feeding. 2486
The long-term consequences of protein-calorie malnutrition. 2516
Nutritional problems in the South. 2591
Height and weight of children: socio-economic status, United States. 2601
Malnutrition and mental capacity. 2735
Malnutrition and learning. 2814
The effect of socio-economic differences on the dietary intake of urban populations in Hyderabad. 2893
A comparative quality survey of five common market foods in low and high income economic areas. 3804
- SOCIOLOGY**
Diet healing: a case study in the sociology of health. 142
Food, science, and society. 401
The three A's of change - Anticipating, Accepting, Actuating. 978
Understanding the community social system. 988
The changing role and form for packaging. 1802
Eating and aging. 2902
- SODA FOUNTAINS**
Soda fountain and luncheonette equipment. 1631
- SODIUM**
Minerals as nutrients. 2417
Minerals in cardiovascular disease. 2793
- SODIUM IONS**
Assay of sodium ion content of frozen convenience foods. 1794
Potassium, why? 2467
Salt in infant foods. 2559
- SODIUM-RESTRICTED DIETS**
Handbook of diet therapy. 531
Gain some prestige with pork. 1333
Low sodium handbook. 2454
- SOFT DRINKS**
Who turns the child "off" to nutrition. 607
Clouding agents for the food industry. 1805
Fortifying soft drinks with cheese whey protein. 1858
Confections and soft drinks in schools. 2435
Beverages make a break. 3125
- SOUPS**
A split pea special: a 1970 market report. 663
All the hot soup they want. 753
A Gallup overview: soup spans the "six seal a day" spectrum. 838
Choices in our meals. 1327
A bowlful of soup combinations. 1387
Fresh vegetable cookery...Stockli's "splendid fare". 1430
Vegetarian cookery 2. 2116
Cold outside? Serve these hearty soups. 2122
Soup: serve it with flair. 2166
Stone soup (Audiotape). 3663
Flavor secrets from foreign lands: Rumania. 4049
The wonderful world of soups. 4113

- SOUTH AFRICA**
Problems and prejudices encountered in introducing new foods in developing countries. 2977
- SOUTH CAROLINA**
A study of the educational aspects of the School Lunch Program in South Carolina. 1166
School lunch: suggested guides for selecting large equipment. 3762
Isolated island gets school feeding program. 3993
- SOUTH PACIFIC**
The price of civilization. 455
- SOUTHERN STATES**
Basic data on metabolic patterns in 7- to 10-year-old girls in selected Southern states. 533
Nutritional problems in the South. 2591
- SOYBEAN PRODUCTS**
What is soy protein? 598
Notebook on soy: Florida's questions on soy. 647
Notebook on soy: textured vegetable protein. 648
Engineered foods--The place for oilseed proteins. 809
Soy helps Skokie's budget. 961
What is the future of textured protein products? 1540
The right way of textured vegetable protein. 1800
Deep-fried snack food prepared from soybeans and onions. 1819
Development aids: diverse product applications identified for unique flavored protein products. 1824
Extrusion cooking of cereals and soybeans - part I. 1844
Extrusion cooking of cereals and soybeans - part II. 1845
The food processing front of the seventies. 1854
Fortified foods: the next revolution. 1857
The new foods and the markets that need them. 1889
Notebook on soy: why 'engineered' foods at school. 1899
Preparation and growth producing evaluation of a concentrated precipitate of soy-cheese whey protein. 1917
Some things you might not know about the foods served to children. 1936
Soy-whey-silk offers economic substitute for frozen whole milk concentrate. 1938
Soybean silk - a low-methionine substitute for cow's milk for children and adults. 1939
Substitute and synthetic foods with emphasis on soy protein. 1942
Synthetics and substitutes for agricultural products. 1957
An evaluation of the protein quality of a textured soybean product. 1961
What are textured protein products? 1963
A comparative study of the organoleptic acceptability of simulated meat products prepared in microwave and conventional ovens. 1968
Notebook on soy: how to use soy in recipes. 2154
Texture adds new dimension to soy products. 2967
Textured foods and allied products. 3846
How they use soy protein extenders. 3852
Comparison of the protein nutritional value of TVP, Methi-onine-enriched TVP and beef for adolescent boys. 3858
Factors affecting meat purchases and consumer acceptance of ground beef at three fat levels with and without soyabits. 3870
Soyburger: it looks like a hamburger, but... 3885
New serving ideas for soy protein products. 4089
- SOYBEANS**
Notebook on soy: what's and why's of textured vegetable protein. 649
Notebook on soy: USDA answers questions about new foods. 1897
Soybeans: chemistry and technology. 2865
- SPACE FEEDING**
Hulligan stew: Count down 4-4-3-2 (Notion picture). 315
Hulligan stew: Count down 4-4-3-2 (Video-cassette). 316
Search and research. 342
How your body uses food. 353
- SPACE UTILIZATION**
Convenience food systems: vote "yes" on a convenience foods system? 794
Storage specifics. 2362
The economics of foodservice shelving. 3710
How to "deinstitutionalize" a school cafeteria. 3731
How to buy and place equipment. 3764
Commissary guidelines: the problem area. 3765
Planning the school food service facilities. 3773
- SPAIN**
World review of nutrition and dietetics. 2474
- SPANISH AMERICANS**
Nutrition education and the Spanish-speaking American. 390
Pedro (Filmstrip/Record). 2817
Pedro and the dentist (Filmstrip/Record). 3516
A school where candy bars are welcome. 3535
Shopping with Carmen for the fruit-vegetable group (slides). 3540
Shopping with Carmen for the meat group (slides). 3541
- SPECIAL EDUCATION**
Developing a work-experience program for slow learning youth: a report of a three year extension and improvement project. 3477
Leach-is the teacher. 3911
- SPECIAL FOOD SERVICE PROGRAM FOR CHILDREN**
New child nutrition program opens. 3949
Tools to fight malnutrition. 3997
Getting a program started. 4001
USDA food means happy kids this summer. 4002
Training manual: special summer food service program. 4006
Site handbook: special summer program for children. 4008
Child nutrition program. 4010
Cincinnati summer food service deinstitution project: special food service program for children; Cincinnati, Ohio, 1972. 4011
Special food service program for children: summer program sponsor handbook. 4012
- SPECIAL GROUPS, DIETS**
Nutrition. 111
A link in our armor. 115
Communicating with the consumer: nutrition for a good start. 121
Progress in human nutrition; volume I. 291
Nutrition and pregnancy. 385
White House Conference on Food, Nutrition and Health: report of follow-up conference. 605
White House Conference on Food, Nutrition and Health final report. 606
Nutrition and diet therapy. 612
3rd-agers - the new hedonists. 1008
Planning a gluten restricted diet. 2574
Nutrition in pregnancy. 2850
Living nutrition. 2875
Menu planning. 3607
Nutritional evaluation of school lunch programs in two selected villages. 3941
Lowers: The feeding of poor kids. 3967
- SPECIFICATIONS**
Meat purchasing (File loop). 26
USDA gives specifications for textured vegetable protein products. 743
Kitchen standards for the Board of Education of Baltimore County. 1556
Cooking the modern way with stainless steel steam-jacketed kettles. 1540
Facilities guide. 1644
Equipment guide for preschool and school age child service institutions. 1679
Planning the school food service facilities. 1681
Containers. 1959
Standards for school media programs. 2201
School food purchasing guide. 2299
- Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 2303
Purchasing food for food service establishments. 2322
Purchasing beef for food service establishments. 2327
Food purchasing: study guide. 2344
Guide for warehousing. 2351
Standards for public schools of Georgia. 3719
A guide to food service operation planning with information on preparing and submitting plans and specifications. 3747
Purchasing manual. 4196
- SPEECHES**
The message is you: Guidelines for preparing presentations. 1030
At the threshold of attainment. 1974
Effective technical speeches and sessions. 2246
Communication: methods for all media. 2261
Soar in '74 (Chart). 3309
The best strategy for coaching with VTR. 3322
A look at the schools of tomorrow--a speech given to the 1st annual school administrators seminar of the American school food service association (Vail Village, Colo., Dec. 6-8, 1967). 3388
Convention commitment: 'child nutrition must leap forward'. 3949
There will be no hungry children in America. 3969
Business and professional speaking. 4170
- SPICE**
Spicing vegetables. 1513
Spice chart for convenience foods. 3626
Flavor secrets from foreign lands: West Africa. 4051
- SPINNY MASTERS**
Kitchen tool school. 1305
- SPOILAGE**
Are your menu prices high enough? 760
Freezing activates temperature device which warns of product mishandling. 1860
Hotelisa. 3799
Quality and stability of frozen foods. 3893
- ST. LOUIS**
Dropouts drop in to foodservice. 3365
The St. Louis story. 3945
- STALK VEGETABLES**
Vegetables only... 4106
- STANDARDIZED RECIPES**
Menu planning for school lunch, August 11-14, 1969: Teacher's guide. 1178
Beginning menu planning. 1324
Menu planning for school lunch, August 11-14, 1969. 1348
Quantity cookery and food preparation. 1377
Practical cooking and baking for schools and institutions. 1378
Food preparation: study course. 1414
Quantity food preparation and service. 1425
Food for 50. 1429
Measuring and terms; cooking (File loop). 1462
A handbook on quantity food management. 1512
Standard food portions (File loop). 1514
Quantity cookery. 1522
Food preparation for quality Type A lunches. 1532
Standardizing recipes for institutional use. 2109
Interpreting a recipe (Transparencies). 2148
Cooking for small groups. 2171
Guides for writing and evaluating quantity recipes for Type A school lunches. 2175
Favorite quantity recipes for type A school lunches, vol. 2. 2177
A book of favorite recipes. 2180
Food buying guide and recipes. 2356
Recipes for quantity service. 4055
- STANDARDS**
How can the foodservice operator cope with OSRA? 3021
Criteria for evaluating training materials. 3455
Standards for public schools of Georgia.

STAPHYLOCOCCAL FOOD POISONING

gia. 3719
Insurance for "oven freshness". 3720
STAPHYLOCOCCAL FOOD POISONING
Staphylococcus food poisoning. 309
A 24-hour method for the detection of coagulase-positive staphylococci in fish & shrimp. 621
An outbreak of Staphylococcus intoxication (Notion picture). 1756
Staphylococci control and the food processor. 1779
The Unwanted four: germs that cause food poisoning (Pilas-trip/Record). 1783
Food poisoning. 3789
It's good food, keep it safe (Pilastr-
ip). 3812
Staphylococcus aureus S-6: Growth and enterotoxin production in Papain-treated beef and has and has gravy. 3825
STARBU
Modified food starches for use in infant foods. 3014
STARVATION
T.L.C. and the hungry child. 509
Attack on starvation. 635
Signs and symptoms. 3461
STATE AGRICULTURAL AGENCIES
Professional workers in state agricultural experiment stations and other cooperating state institutions, 1972-73. 4175
STATE BOARDS OF EDUCATION
State departments of education, state boards of education, and chief state school officers. 4140
STATE CURRICULUM GUIDES
Framework for health instruction in California public schools. 3399
Secondary nutrition education curriculum guide. 3587
STATE DEPARTMENTS OF EDUCATION
Nutrition education: how much can or should our schools do? 2844
STATE GOVERNMENT
Education in the States: nationwide development since 1900. 645
State department of education policies. 754
Centralized food service systems—a review. 772
Management needs better understanding of food service potentials in planning and using efficient food service facilities. 882
An application of instructional development in a state department of education. 1028
Selection of policies for the local lunch program in the public schools. 2011
Neager U.S.A. revisited. 2504
Assessment 7 only dark spot on food service horizon. 3026
USDA issues new regulations governing free and reduced-price school lunch. 3055
State departments of education, state boards of education, and chief state school officers. 4140
Professional workers in state agricultural experiment stations and other cooperating state institutions, 1972-73. 4175
STATE OFFICIALS
1972 Junior College directory. 2195
Washington workshop: silanone in school lunch planning. 4016
State departments of education, state boards of education, and chief state school officers. 4140
Education directory: state governments 1969-1970. 4182
STATISTICAL ANALYSIS
Food prices (Feb. 1973). 2379
Food spending and income (Feb. 1973). 2380
Measuring the connotative meanings of foods. 2557
Effectiveness of program evaluation. 3237
Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, vol. II, appendix. 3497
Marginal manpower: job capability as a joint function of aptitude and experience. 3564
The most frequently-used training techniques. 3580
Para-food market basket statistics (Aug. 1973). 4133

Food prices (Aug. 1973). 4134
Food prices (Nov. 1973). 4135
Food spending and income (Aug. 1973). 4136
Food spending and income (Nov. 1973). 4137
Nutrient fat (Nov. 1973). 4158
Per capita food consumption (Feb. 1973). 4161
Per capita food consumption (Aug. 1973). 4162
Per capita food consumption (Nov. 1973). 4163
Supply and utilization (Feb. 1973). 4169
STATISTICAL DATA
How Americans use their dairy foods. 27
The lunch bunch study. 131
Enrichment and fortification of foods, 1966-70. 167
Newer knowledge of milk. 349
Nutritional review--1972. 424
Basic data on metabolic patterns in 7- to 10-year-old girls in selected Southern states. 533
Dietary levels of households in the United States, spring 1965. 545
An evaluation of research in the United States on human nutrition. 550
National School Lunch Program. 665
PP per capita consumption hits 72.9 lbs. a year. 815
The numbers game: uses and abuses of managerial statistics. 934
Retail frozen food sales by state. 935
School lunches; a billion-dollar market for food. 983
The dietetic professional in the labor force. 1069
The non-high-school-graduate adult in college and his success as predicted by the tests of general educational development. 1079
Nutrition knowledge and attitudes of early elementary teachers. 1198
Lunch program in the nation's schools. 2081
1972 junior college directory. 2195
Characteristics of persons of Spanish origin. 2213
Children of working mothers. 2215
Food use by the foodservice industry. 2230
The IFMA encyclopedia of the foodservice industry. 2243
Nutritional review--1971. 2255
Conversion factors and technical data for the food industry. 2259
Conversion factors and weights and measures for agricultural commodities and their products. 2282
Manpower report of the President. 2284
Eating and drinking places industry. 2286
Nursing homes and related health care facilities. 2287
Education directory: elementary and secondary education. 2289
Education in the seventies. 2292
Allied health education program in junior colleges/1970. 2293
Day care survey 1970: necessary report and basic analysis. 2296
Textures vegetable protein, fish protein concentrate, and microcrystalline cellulose as extenders in meat loaves. 2335
Quantity guide. 2336
The market for food in the nation's schools. 2355
Promoting the health of mothers and children, PI 1972. 2918
Beverages take a break. 3125
Our industry reaches a breakfast breakthrough. 3126
Turn-arounds in take-out. 3127
Careers for women in the 70's. 3579
Acceptance of the school lunch program in Louisiana high schools. 3902
Heatfacts 73: a statistical summary about America's large-food industry. 4118
Statistics of public elementary and secondary day schools, fall 1972. 4138
Projections of educational statistics to 1978-79. 4181
STEAK TABLES
New dimensions in aluminum disposables. 1634

STEAMING

Food training routines II. 1143
Around the menu with steams cooking. 1384
Cook it with steam. 1406
The case for the electric steams generators. 1561
How to get better service from your steamer. 1587
How to relieve the chronic labor shortage with electric steam cookers. 1589
Is your kitchen obsolete?--steamers and pressure cookers. 1599
Key component of operational sub-system 5: steam preparation equipment. 1605
New kitchen sophistication with electric steam cookers. 1637
Steaming and poaching (Notion picture) 3686
Get the most out of your steamers. 3760

STEERING

Braising and steaming (Pila Loop). 1388
Cooking a stew (Pila loop). 1408
Preparing a stew (Pila loop). 1494

STONE FRUITS

Nectarines. 43
Appricots appraised. 2968

STORAGE

Inspection, labeling, and care of meat and poultry. 38
How to buy poultry. 40
Selection and care of fresh fruits and vegetables: a consumer's guide. 44
Food science & technology, volume III. 258
Nutrition: Food at work for you. 540
Family fare. 542
Food for groups of young children cared for during the day. 546
Leader's handbook for a nutrition and food course. 555
Food service manual for health care institutions. 757
A guide to nutrition and food service for nursing homes and homes for the aged. 986
Introduction to professional food service. 1053
Food service orientation (Pila loop). 1102
Food handling and food service examinations. 1149
Food procurement for school food service. 1185
An overview of school food service. 1186
Hospital food handling (Pila loop). 1446
Rice ideas for school lunch. 1499
A directory of systems capability. 1569
School lunch rooms. 1639
Planning the school food service facilities. 1681
Hospital kitchen safety (Pila loop). 1722
Food sanitation: study course. 1728
Quantity food sanitation. 1743
Sanitary storage and collection of refuse (Notion picture). 1767
Serving food (Notion picture). 1775
Food-borne illness. 1784
Stability of gravies to freezing. 1980
The impact of school food service, its value to education and its future. 2013
Quantity food purchasing guide. 2301
Fresh from the West. 2308
Effect of packaging on quality of dehydrated potato granules during storage. 2317
Food and beverage purchasing. 2318
Buying, handling and using fresh vegetables. 2332
Buying, handling and using fresh fruits. 2333
Potatoes made easy for school lunch. 2339
Guide for warehousing. 2351
Toward better tomatoes. 2358
Conserving nutrients in handling, storing and preparing fresh fruits and vegetables. 2359
Storage specifics. 2362
Cold and freezer storage annual. 2364
You and your frozen-food distributor. 2365
The economics of foodservice shelving. 3710
Free hand to south. 3821

- STORAGE EQUIPMENT**
 Caring for coolers. 1560
 Cooling it. 1567
 The freezers that stay out in the cold. 1577
 Food service equipment and appurtenances. 1627
 Food service refrigerators and food service storage freezers. 1632
 New dimensions in aluminum disposables. 1634
 Refrigeration, the 24-hour-a-day workhorse. 1657
 Space needed for storing and cooling commonly used foods. 1670
 Sub-system 2: the status of storage. 1672
 Walk-in cooling. 1682
 The complete book of cooking equipment. 1687
 Is your cold storage adequate? 2313
 Storage specifics. 2362
 Why blast freeze? Part 2. 3889
 Receiving and storing (Film loop). 4201
 Receiving and storing (Motion Picture). 4202
- STOVE HOODS**
 The role of range hoods in maintaining residential air quality. 1659
- STRAINS (INJURIES)**
 Kitchen safety: Preventing cuts and strains (Motion picture). 1736
- STREET VENDORS**
 Challenge of the street hucksters. 3257
- STREPTOCOCCAL INFECTIONS**
 The Unwanted four; germs that cause food poisoning (Filmstrip/Record). 1783
- STRESS**
 Man as a patient. 290
 Nutrition and stress (Slides). 387
 Some interactions between nutrition and stress. 496
 Occupational stress and physical health. 3149
- STUDENT INTERESTS**
 Can teaching good nutrition be bad? 2699
 How to cure student apathy. 3154
- STUDENT INVOLVEMENT**
 ...Forging the missing link: nutrition education. 2498
 College foodservice. 3110
 Panel: Challenges which must be met to assure a successful food service program and the importance of good communication between school lunch personnel and the students, teachers, parents and principals in meeting these challenges. 3139
 How to cure student apathy. 3154
 How to make more money. 3159
 Can you teach creativity? 3341
 Ultimate in dishroom economy. 3772
 International festivities flavor nutrition. 3901
 Winners or losers? 3953
 2 ways to make school lunch fun!. 3957
 Pitkas Point Alaska: a settlement where school lunch is not taken for granted. 3970
 Isolated island gets school feeding program. 3993
 A school lunch for all seasons. 4003
 How can we strengthen school food service. 4019
 The story behind Orville's a fabulous maincourse cookbook. 4100
- STUDENT PARTICIPATION**
 Nutritional status of 9-, 10- and 11-year-old public school children in Iowa, Kansas, and Ohio. 439
 What's wrong with school lunch? 602
 National School Lunch Program. 665
 Management aspects of school lunch programs in Iowa. 865
 Sophomore high school students' attitudes toward school lunch. 957
 Dynamic "Think" sessions - Summary of brainstorming groups. 1073
 Nutrition education: Selecting and organizing material for different age groups. 1196
 Relating school lunch and classroom teaching. 1225
 Student involvement in school food service and nutrition programs. 1249
 Advanced menu planning. 1323
 Give them a choice!. 1336
 A survey of factors relating to the prepackaged lunch system in selected school districts. 1412
 Choice makes the difference. 1983
 Their daily bread. 1984
 Acceptance of the school lunch program in Kansas. 1992
 If we had haa, we could have haa and eggs - if we had eggs. 2005
 How to start a breakfast program. 2010
 Selection of policies for the local lunch program in the public schools. 2011
 Factors affecting student participation in selected Milwaukee, Wisconsin Catholic high school lunch programs. 2017
 The Massachusetts school lunch nutritional study. 2023
 A study of the effect of certain management factors on nutritive value and pupil participation in the school lunch. 2040
 The Federal School Lunch and Special Milk Program in Tennessee. 2075
 Lunch programs in the nation's schools. 2081
 Food service in private elementary and secondary schools. 2082
 Food service in public schools. 2083
 Food service is the nation's schools: a preliminary report. 2084
 Nutrition education in elementary school programs. 2624
 Tennessee nutrition-achievement study 1967-1968. 2889
 Methodology related to acceptability, cost & nutrition. 3080
 College foodservice. 3110
 How to make more money. 3159
 Challenge of the street hucksters. 3257
 Texas Fred Dollar's big chance. 3271
 What do you do when your students are eating off campus? 3287
 School lunch menus now suit student tastes. 3621
 Merchandising in school food service. 3643
 Acceptance of the school lunch program in Louisiana high schools. 3902
 Innovation within the Seattle school lunch system. 3940
 A look at high schools: What makes lunch sell? 3947
 Winners or losers? 3953
 Second annual report of the national advisory council on child nutrition; annual report/1972. 3960
 Why New Jersey schools do or do not participate in school feeding programs. 3988
 School lunch program boom in Fulton County, Ga. 3990
 Run for your breakfast--to school!. 3991
 Sound bodies, sound minds, clean plates. 3992
 1969 marked new era in child nutrition. 3996
 A school lunch for all seasons. 4003
 National school lunch program. 4004
 Washington report (Nov. 1973). 4015
 1973-74 school foodservice market action report & who's who directory. 4147
- STUDENT TEACHERS**
 The use of simulation techniques by prospective home economics student teachers. 1299
- STUDENTS**
 Nutritional literacy of high school students. 422
 Selling students. 951
 Project feast pets it all together. 1220
 Teaching successfully in industrial education. 1240
 Type A--two different ways. 1364
 Education in the seventies. 2292
 Education directory 1972-73. 4186
- STUDY GUIDES**
 Nutrition: a course for school food service personnel. 101
 Nutrition and diet therapy: A learning guide for students. 610
 Review of nutrition and diet therapy. 611
 Management procedures and records. 767
 Personnel management. 768
 Work improvement. 769
 A study guide for the food service supervisor. 1021
 Food handling and food service examinations. 1149
- This is your pasabook for food service worker. 1170
 Training yourself for food service. 1188
 Guide for course of study for cook (hotel and restaurant) (entry). 1259
 Food service employee. 1261
 Dietitian aides. 1262
 Food service supervisor-school lunch manager. 1274
 Advanced menu planning. 1323
 Beginning menu planning. 1324
 Cookery made simple. 1391
 Quantity food preparation: a course for school food service. 1392
 Food preparation: study courses. 1414
 Simplified annual for cooks. 1467
 Sanitation for food service workers. 1761
 American Home's learn to cook book. 2108
 Food purchasing: study guide. 2344
 Quantity food preparation. 3624
- STUFFINGS**
 Stuffing and trussing a chicken (Film loop). 1516
- SUGAR**
 Sugar, acid, and flavor in fresh fruits. 1943
 The consumption of sugar. 2449
 Food--facts and fallacies. 2491
 Sensible eating: A 'balanced' diet for Britain. 2592
 Carbohydrates as nutrients. 2681
 The sugar in the diet. 2698
 Everybody's tooth book. 2720
 Cholesterol: A review. 2849
 Proceedings. 2884
 Food additives. 3019
- SUGAR SUBSTITUTES**
 Attitudes toward the ban on cyclamates. 1
 Current saccharin actions place added stress on need for a non-nutritive sweetener. 1816
 The current status of saccharin. 1817
 Synthetics and substitutes for agricultural products. 1957
 Food--facts and fallacies. 2491
 Carbohydrates as nutrients. 2681
 Sugar substitutes and enhancers. 3839
- SULFON**
 Minerals as nutrients. 2417
- SUMMER CAMPS**
 Food for summer camps. 4000
- SUMMER EMPLOYEES**
 Extra summer help at your doorstep. 3084
- SUMMER PROGRAMS**
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 6. 727
 Materials for use in special food service summer recreation training program, summer 1972 - training site supervisors. 1284
 Special food service program for children, summer program. 1285
 Materials for use in special food service summer recreation training program, summer 1972 - training program sponsors. 1286
 From Colorado: get the most out of summer feeding. 2008
 L.A. kids get hot meals this summer; their grandparents get something, too. 2018
 Operation bag lunch. 2041
 School lunch in High Point: a community pride. 2055
 School lunch in High Point: a community's pride. 2056
 Special food service for summer. 2063
 Summer feeding: East and West. 2070
 Summer food service in Cincinnati. 2071
 Summer food service in Portland. 2072
 Summer programs offer 'three squares'. 2073
 Keith and Tommy climb to a new life. 2622
 Summer nutrition programs fill need. 3270
 Second annual report of the national advisory council on child nutrition; annual report/1972. 3960
 Related nutrition programs. 3984
 Breakfasts brighten summer school mornings. 3995
 Food for summer camps. 4000
 USDA food seems happy kids this summer. 4002

SUBJECT INDEX

SCHOOL SCHOOLS

Training manual: special summer food service program. 4006
 Site handbook: special summer program for children. 4008
 Cincinnati summer food service demonstration project: special food service program for children; Cincinnati, Ohio, 1972. 4011
 Special food service program for Children; summer program sponsor handbook. 4012

SCHOOL SCHOOLS

Summer school-feeding program fills need in Harford. 2074
 Breakfasts brighten summer school mornings. 3995

SUPERVISORS

Eye of the supervisor (Film Loop). 813
 Eye of the supervisor (Motion Picture). 814
 Profitable food service management through supervision. 897
 Profitable food service management through better motivation. 901
 A review: how supervisor's expectations affect trainee performance. 937
 Elements of supervision. 963
 The supervisor: Motivating through insight (Film Loop). 971
 The supervisor: motivating through insight (Motion Picture). 972
 Manual for the education of the food service supervisor, part one of two-part series. 1020
 Manual for the education of the food service supervisor---part one of two-part series. 1022
 Developmental dialogues. 1067
 An old steady that still works. 1204
 Training surveys surveyed. 1271
 Kitchen habits (Motion picture). 1732
 Management development: What is it? Who does it? 3088
 Tools and skills of management (cassette audiotapes). 3093
 Concepts of management (cassette audiotapes). 3095
 The challenge of modern supervision. 3097
 Supervisory selection program for disadvantaged or minority groups. 3168
 Principles of administrative and supervisory management. 3198
 Every employee a manager. 3204
 The training memorandum (Film Loop). 3206
 The training memorandum (Motion Picture). 3207
 Increasing productivity (Motion Picture). 3208
 Discipline--a matter of judgment (Motion Picture). 3209
 Workshop for school food service supervisors and managers. 3211
 General administration in the nursing home. 3240
 Employee attitudes toward performance appraisal. 3264
 Difficulties of black supervisors. 3272
 Supervising employees from minority groups. 3278
 Guide to managing people. 3279
 Supervisor status and training. 3317
 Tell them why. 3405
 A flow chart for supervisory training. 3420
 How to control a training program even when it's out of your hands. 3449
 How to train supervisors to break in new employees--gently. 3450
 An integrated approach to supervisory training for hiring the hard-core. 3469
 Supervisory training can be assured "objectively" on the job. 3488
 Teacher's guide: food service organization and management; responsibilities of the manager. 3499

SUPERVISORS

Eye of the supervisor (Film Loop). 813
 Eye of the supervisor (Motion Picture). 814
 The supervisor: Motivating through insight (Film Loop). 971
 The supervisor: motivating through insight (Motion Picture). 972
 A practical guide for supervisory training and development. 1146
 How can the foodservice operator cope with OSHA? 3021
 The supervisor as an instructor. 3082

How a supervisor wins employees. 3086
 Management development: What is it? Who does it? 3088
 Tools and skills of management (cassette audiotapes). 3093
 The challenge of modern supervision. 3097
 Job enrichment: Challenge of the 70's. 3169
 Secretary-Boss relationships. 3170
 The training memorandum (Film Loop). 3206
 The training memorandum (Motion Picture). 3207
 Increasing productivity (Motion Picture). 3208
 Discipline--a matter of judgment (Motion Picture). 3209
 Motivation in action. 3219
 Difficulties of black supervisors. 3272
 Supervisor status and training. 3317
 New directions in reading improvement for supervisors. 3396
 A flow chart for supervisory training. 3420
 A prototype program for training work supervisors as employee counselors. 3430
 How to train supervisors to break in new employees--gently. 3450
 Training needs assessment and training program evaluation. 3453
 Supervisory training can be assured "objectively" on the job. 3488
 Training: plain and fancy. 3555
 Deteriorating first-line supervisory training needs. 3557
 Attitude vs behavior. 3559

SUPPLEMENTAL FEEDING PROGRAMS

Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 6. 727
 How to save babies for two days a day. 2605
 Some studies on the effect of a saltipurpose food on the nutritional status of pre-school children. 2804
 FAF guidelines (no. 7) for home tasting of supplementary food mixtures. 2805
 Planning for health education in schools. 2900
 Children now eat milk in Zambia--UNICEF helps develop a novel, nutritious biscuit. 3926
 Food for all. 3944
 Getting a program started. 4001

SUPPLEMENTARY FEEDINGS

Improving nutrition in less developed areas. 254
 Observations on the use of a supplementary beverage. 435
 Nutrition of a group of school children in Ohio with improved diets. 438
 Manual of liquid supplemental feedings. 4107

SUPPLEMENTARY TEXTBOOKS

How your body uses food. 353

SURPLUS COMMODITIES

Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8A. 728
 Hearings, Ninety-second Congress, first session, on nutrition and human needs: Part 8B. 730
 School food service: new laws can help you provide it. 947
 School food service: twelve trends you should track. 948
 Baking in the school lunch program. 1533
 The contractor supplying a school food service package. 1985
 Marketprobe: New business in school lunch. 2021

SURVEYS

Attitudes toward the ban on cyclamates. 1
 Cost of raising a child. 14
 Percent of income spent for food: estimates from national income and household survey data. 32
 Focus on nutrition...You can't teach a hungry child. 2. 184
 Fruit and vegetable acceptance by students - factors in acceptance and performance. 216
 Industry focuses on malnutrition. 256
 Iron deficiency in rural infants and children. 263
 Nutrition education practices in elementary schools in Hawaii. 397

Nutrition-related health practices and opinions. 417
 Nutritional literacy of high school students. 422
 Nutritional status of 9-, 10- and 11-year-old public school children in Iowa, Kansas, and Ohio. 439
 A report of Oklahoma food habits survey. 440
 Preferred vitamin A, carotene, and total vitamin A activity in usual adult diets. 452
 Seasonal variations in U.S. diets. 483
 Survey of nutrition knowledge as a part of nutrition education. 507
 Sustained behavioral change. 508
 What school lunch is doing for undernutrition in Baltimore. 599
 The wheel of health. 614
 You can't teach a hungry child. 1 lunch survey. 619
 Two nutritional labeling systems. 721
 College accreditation policies for nontraditional education. 755
 Breakfast breakthrough - a convenience cast goes international. 764
 Consumer considerations: deep-fried foods. 787
 FF per capita consumption hits 72.9 lbs. a year. 815
 Favorite deep-fried fare. 817
 Gallup counts the calorie counters. 832
 Gallup determines potato popularity. 833
 Gallup examines the sauce scene. 834
 Gallup finds broad acceptance for international seafood specialties. 835
 Gallup measures popularity of international cuisine. 836
 A Gallup overview of the changing customer - a Gallup synopsis. 837
 A Gallup overview: soap spans the "six seal a day" spectrum. 838
 Gallup pinpoints tastes for fresh citrus fruits. 839
 Gallup survey - a case for vegetable variety. 840
 Gallup survey - does everyone say "cheese"? 841
 Gallup survey the "take-out" earthen. 842
 Gallup surveys the breakfast cereal boel. 843
 How patrons are lured to individual eating establishments. 852
 Management aspects of school lunch programs in Iowa. 865
 The nation's most desired desserts. 895
 A proposed procedure of standardized accounting for the school lunch program in Oklahoma. 916
 Patrons speak out on menu presentations. 918
 State directors cost out school meals. 966
 Variety is vital to vegetable fare. 992
 Young America dines out: how youth voted in '72. 1005
 The dietetic professional in the labor force. 1069
 Educators' attitudes toward nutrition education in Florida. 1080
 Nutrition education survey: preliminary results. 1193
 Problems and progress in nutrition education. 1215
 Recruiting students: an unmet need. 1224
 Training surveys surveyed. 1271
 You. 1318
 Equipment census: 1973 Institutions/VPN report on age, type and status of food-service equipment. 1572
 Gallup survey - have patrons accepted disposables - absolutely or conditionally? 1579
 Single service systems: exclusive survey showing trends and attitudes towards foodservice disposable systems and permanent ware 1972. 1596
 Single service: facts, not talk. 1666
 The turned-on table top. 1677
 Consumer study shows preference for toasty pasts in glass jars. 1810
 Food for all school children: when? 2004
 Factors effecting student participation in selected Milwaukee, Wisconsin Catholic high school lunch programs. 2017



- The Massachusetts school lunch nutritional study. 2023
 The status of school foodservice: part I. 2066
 The success of the federal food assistance program. 2069
 Food use by the foodservice industry. 2230
 Selected list of reliable nutrition books (revised 1970). 2277
 Rating and drinking places industry. 2286
 Nursing homes and related health care facilities. 2287
 Day care survey 1970: Summary report and basic analysis appendices. 2295
 Day care survey 1970: Summary report and basic analysis. 2296
 Young shoppers begin to "turn on" to frozen foods. 2387
 What today's customers are saying about frozen foods. 2405
 The nutrition factor; its role in retail development. 2460
 Potential dieters: Who are they? 2542
 Measuring the connotative meanings of foods. 2557
 Challenges to nutrition education. 2560
 Household dietary levels down. 2628
 A study of health practices and opinions. 2742
 Nutrition education in Florida school districts. 2774
 Nutritional status of people, USA. 2841
 The way it is. 2843
 Seid, sowed and sold: a nutrition study in the Paolo diet diet. 2881
 Nutrition education in U.S. Medical schools. 2944
 School feeding effectiveness research project. 2998
 Methodology related to acceptability, cost & nutrition. 3080
 Developing a better survey questionnaire. 3117
 Frozen foods in food service. 3118
 Fine service: a programmed system for youth service. 3124
 Beverages make a break. 3125
 Out industry reaches a breakfast breakthrough. 3126
 Turn-arounds in take-out. 3127
 A year reviewed: Youth and food service in 1973. 3128
 Youth speaks out on single service ware. 3129
 The hearty repast: Snacks. 3140
 Do you really know your employees? 3199
 Most favored foreign fare. 3201
 See image needed for food service workers. 3210
 A five state study of secondary school lunchroom operations. 3223
 Institutional use of frozen entrees. 3235
 Is your bundle big enough? 3236
 1973 convenience foods study: Consider the options. 3292
 Opinions of training effectiveness: How good? 3320
 Sound action picture projectors or, will television kill the movies? 3374
 Developing women managers. 3446
 A survey instrument for identifying clusters of knowledge and competencies associated with performance of food service work. 3525
 The most frequently-used training techniques. 3580
 Beta census charts food availability. 3618
 The new foods. 3619
 GAO survey indicates room for improvement. 3929
 Why New Jersey schools do or do not participate in school feeding programs. 3988
 Washington report (Nov. 1973). 4015
 The dietetic profession--a manpower survey. 4128
 Study of literature and information methods within the Maryland cooperative extension service. 4153
 Survey of food distribution to institutions - 1972. 4179
- SOBETREES, NON-NUTRITIVE**
 Food--facts and fallacies. 2491
 Everything you always wanted to know about exchange values for foods (but were unable to find out!). 2503
 Sugar substitutes and enhancers. 3839
- SYMPOSIA**
 Food culture and nutrition quackery. 2469
 A critical appraisal of the protein needs of human beings and domestic animals. 2631
 Symposium: seed proteins. 2637
 Nutrition and food processing subject of San Valley symposium. 2771
 Symposium on new food processing technology. 3836
 Conference summary and closing remarks. 3935
- SYNTHETIC FOODS**
 Communicating with the consumer: natural and synthetic nutrients. 6
 Food: proteins for humans. 58
 Tables of food composition: scope and needed research. 510
 Modern dairy products. 640
 Nutritional guidelines and the labeling of foods. 706
 Engineered foods--The place for oilseed proteins. 809
 School food service: twelve trends you should track. 948
 Burger-type products from textured skim milk curd. 1799
 The right way of textured vegetable protein. 1800
 Deep-fried snack food prepared from soybeans and onions. 1819
 Exploit new product technology. 1840
 Extruded snack matched to nutritional needs, and marketed to school age consumers. 1843
 Finding the correct retail package to introduce an unbelieveable product. 1847
 Foods of the future. 1855
 Artificial and synthetic foods. 1887
 New food products and food preparation techniques. 1888
 The new foods and the markets that need them. 1889
 New products from smaller companies. 1892
 Non-dairy cheese - a unique reality. 1896
 Notebook on soy: USDA answers questions about new foods. 1897
 Nutrification. 1901
 Preparation and growth producing evaluation of a concentrate-coprecipitate of soy-cheese whey proteins. 1917
 Substitute and synthetic foods with emphasis on soy protein. 1942
 Systematic generation of ideas for new foods. 1945
 Synthetics and substitutes for agricultural products. 1957
 What will we be eating tomorrow. 1964
 A comparative study of the organoleptic acceptability of simulated meat products prepared in microwave and conventional ovens. 1968
 Textures vegetable protein, fish protein concentrate, and microcrystalline cellulose as extenders in meat loaves. 2335
 Synthetic food. 2342
 Will imitation cheese be next? 3851
- SYSTEMS ANALYSIS**
 Nutrition education: nutrition delivery systems and the management function. 372
 Computer-managed subsistence system. 785
 The dynamics of systems dialogue. 806
 Food service systems achievement at Pittsburgh national building. 825
 How to apply systems analysis to your preparation/processing sub-system. 853
 Is school lunch 25 years behind? 866
 Managing change in food service operations. 883
 The School Food Service System. 941
 A system--what it is and what it does. 974
 A system--what it is and what it does. (Part 2). 975
 Application of a three-stage systems approach model for producing career awareness materials. 1027
 An application of instructional development in a state department of education. 1028
- ion. 1028
 Diversity and experimentation pay off in progress: hospital food service the Kaiser way. 1330
 You can have both unit-by-unit autonomy and multi-unit savings: Kaiser's southern region proves it. 1371
 Special foods & equipment for the food service industry. 1671
 A practical primer on essential sanitation concepts. 1758
 Procurement progressed for profit. 2341
 Products and systems evaluated and industry liaison. 3895
- SYSTEMS APPROACH**
 The ideals concept--a systems approach to school food service problems. 857
 School feeding effectiveness research project. 2998
 Developing managers--an integral part of the management process. 3107
 A systems orientation. 3116
 The development of a model exemplifying business services objectives and their performance indicators in educational program budgeting: final report. 3121
 Management by Objectives: a critique. 3178
 Management by Objectives: a consultant's view. 3186
 The computer & you. 3224
 Management by Objectives: a critical view. 3268
 A progression training approach to Management by Objectives. 3383
 Four steps are no longer enough. 3400
 Training and the change agent role model. 3454
 How to use audio cassettes for programmed instruction. 3457
 Training by objectives. 3508
 Systems engineering applied to training. 3543
 A task unit concept for on-the-job training in food service. 3589
 Boosting productivity front of the house--Part 3. 3642
 Sub-System 9: Clean-Up. 3711
 Boosting productivity front of the house--Part 2. 3713
 Warehousing systems speed service. 3775
 Sub-System 10: Sanitation. 3787
- SYSTEMS DEVELOPMENT**
 Operation self-appraisal: a checklist for systems success. 3239
 Systems engineering applied to training. 3543
 Boosting productivity front of the house. 3712
 Directory of systems capability. 4130
- TABLE SETTINGS**
 Setting the table (Pile loop). 1237
 Fashions in table coverings. 1575
 How to set a table/1972 fashions. 1590
 The turned on table top. 1677
 Meal management. 3173
- TABLEWARE**
 Youth speaks out on single service ware. 3129
 Boosting productivity front of the house--Part 3. 3642
 Small wares. 3715
 Warehousing systems speed service. 3775
 How to cut dish breakage in half. 3793
- TAKE-OUT FOODS**
 Gallup survey--the "take-out" sensation. 842
 Finger feed industry--new life for faded menus. 1422
 Turn-arounds in take-out. 3127
 Rapid food service for San Francisco's new transportation system. 3234
 Take-out: Anything goes. 3613
- TAKE-OUT SERVICE**
 Rapid food service for San Francisco's new transportation system. 3234
 Take-out: Anything goes. 3613
- TAPE RECORDINGS**
 How to use audio cassette for programmed instruction. 3457
- TASTE**
 1969-1970 report. 404
 Sensible nutrition. 488
 Soy helps Skokie's budget. 961
 Taste it, touch it, smell it. 2087
 You...and your senses of smell and taste (Motion picture). 2932
 Utilization of novel proteins for hena

SUBJECT INDEX

TASTE PANELS

food. 2962
 Foos-to-the vegetables/fruit. 3001
 Compilation of odor and taste threshold values data. 4168

TASTE PANELS
 Food science & technology, volume III. 258
 Laboratory handbook of methods of food analysis. 277
 Sensory good taste. 489
 Youngsters' taste test picks favorites. 1006
 Identifying and controlling product quality attributes - using preference taste panels. 1868
 Precooked turkey flavor and certain chemical changes caused by refrigeration and reheating. 1915
 Quality evaluation of canned and freeze-dried applesauce. 1925
 Sensory evaluation of breaded, deep-fried turkey slices. 1931
 Peach bake-off. 2156
 Children accept fish-based school lunch entrees. 3075
 Eating quality of half turkey hens cooked by four methods. 3141
 Attempts at quantitating flavor differences. 3147
 Production of beet juice as a potential source of vitamins and minerals. 3862
 Students decide food purchases. 3986
 Compilation of odor and taste threshold values data. 4168

TASTE SENSITIVITY
 Taste sensitivity and food aversions of teenagers. 512
 Attempts at quantitating flavor differences. 3147
 What is gourmet? 4112

TASTE THRESHOLD
 Taste sensitivity and food aversions of teenagers. 512

TELES
 Don't overlook business-connected personal tax deductions. 804
 Media units grow into service centers. 2248
 There ought to be laws against the laws. 3015

TAYLOR PREPARED
 Cleaning and assembling the Taylor Shake Freezer (Filastrip/Cassette tape). 3706

TEA
 Tea & coffee. 627
 Hot beverage systems. 1581
 Tea and coffee. 1946
 Tea and coffees in catering. 2974

TEACHER AIDS
 Attitudes of aides and clients in the expanded nutrition program. 71
 Nutrition education by nonprofessional aides. 391
 How to push a good thing. 856

TEACHER DEVELOPMENT MATERIALS
 Exploring local resources. 1087
 Exciting new techniques for teaching nutrition. 3392

TEACHER EDUCATION
 Nutrition education practices in elementary schools in Hawaii. 397
 Food. 406
 Nutrition-staff training programs. 554
 An application of instructional development in a state department of education. 1028
 Audiovisual workshop. 1032
 A casebook on administration and supervision in industrial-technical education. 1040
 Developing a hospitality program in high schools. 1063
 The effect of a nutrition education program at the second grade level. 1081
 Toward better teaching of home economics. 1093
 A foundation for in-service success. 1104
 Innovations in nutrition education: programs and methods. 1125
 Education and training for industry - volume I. 1127
 Notes for a novice instructor. 1187
 Nutrition knowledge and attitudes of early elementary teachers. 1198
 Food preparations: Food and nutrition. 1278
 Key nutrients. 1279
 Food buying: Food and nutrition. 1280
 Food and nutrition: Basic lessons for

training extension aides. 1281
 Meal planning. 1282
 Food needs of family members. 1283
 What schools are doing. 2099
 The innovative diffusion center: a potential concept to accelerate educational change. 2242
 The supervisor as an instructor. 3082
 Closing the confidence gap. 3296
 Microteaching. 3321
 Nutrition content--the basic conceptual framework. 3331
 Home economics education, research necessary. 3337
 In-service teacher workshops. 3338
 How do your trainers grow? 3345
 Teaching and training. 3482
 In-service nutrition education for elementary teachers. 3550
 Nutrition course for elementary teachers by telephone (Telenet). 3583
 Jeany is a good thing (Motion picture). 4007

TEACHER EVALUATION
 Broadview on instructor evaluation. 3330

TEACHERS
 Educators' attitudes toward nutrition education in Florida. 1080
 Project Feast puts it all together. 1220
 Brain food: the nourishment of America's mental giants. 2475
 Stirring the cultural melting pot. 2513
 Nutrition education: too much, too little, or too bad? 2779
 Learning with gusto. 3375
 Why cook in school. 3376
 Exciting new techniques for teaching nutrition. 3392
 What's cooking in the classroom? 3394
 The role of women in training and development. 3398
 A teacher's guide to: Learning nutrition through discovery, K-6. 3401
 Seile, you're on classroom cases. 3474
 Classroom cooking. 3512
 Educators guide to free health, physical education and recreation materials. 4131
 Information utilization by vocational educators. 4154
 Projections of educational statistics to 1978-79. 4181

TEACHING
 Teacher, there's an eggplant in the classroom. 513
 You can't teach a hungry child. 1 leach servey. 619
 What you should know about nutritional labeling. 3011
 The supervisor as an instructor. 3082
 Closing the confidence gap. 3296
 Nutrition teaching in medical schools. 3304
 Training and development handbook. 3318
 Microteaching. 3321
 Doing what comes naturally. 3329
 Culture and education: Hispanic America and Anglo American. 3384
 Four steps are no longer enough. 3400
 A right now project: how to get ready to go astric in your school district. 3435
 Seile, you're on classroom cases. 3474
 Teaching and training. 3482
 Teaching managers to manage. 3487
 Psychology for effective teaching. 3489
 Evaluating college classroom teaching effectiveness. 3530
 Preparing instructional objectives. 4152

TEACHING AIDS
 Nutrition education in the elementary schools. 312
 Tools for teaching food needs. 528
 Audio-visuals asks employee training more effective. 1031
 The calorie game. 1043
 Effect of an instructional program upon complex cognitive behavior of food service workers. 1227
 Writing behavioral objectives. 1317
 Choosing, using, and caring for kitchen cutlery. 1543
 General teacher references. 2265
 Secondary teaching materials and teach-

her references. 2266
 Preschool, primary and intermediate teaching materials and teacher references. 2269
 Your Food Dollar. 2304
 How to buy food: lesson aids for teachers. 2401
 Come aboard the Good Ship Vitamin C (Slides). 2489
 Nutrition for you (Filastrip/Cassette). 2544
 Nutrition for you (Filastrip/Record). 2545
 Ideas in health education. 2563
 Nutrition in action for the child (slides). 2570
 Shape Your Future (Charts). 2625
 Key ideas in nutrition. 2634
 Good health record. 2668
 Teens Entertain. 2763
 PA8 food cards (Playing cards). 2790
 The foods we eat (Filastrip). 2803
 All About Nice. 2820
 You are what you eat (Filastrip/Cassette tape). 2868
 Survey of instructional materials used and needed by some community workers. 2924
 A sourcebook of elementary curricula programs and projects. 3424

TEACHING GUIDES
 Inspection, labeling, and care of meat and poultry. 38
 Nutrition for athletes: A handbook for coaches. 60
 Fun with food facts. 137
 Teaching nutrition. 168
 Food and nutrition education in the primary school. 187
 A nutrition guidebook for elementary school teachers. 221
 Focus on nutrition. 295
 Health education guide. 310
 Nutrition education in the elementary schools. 312
 Food and care for dental health. 340
 What did you have for breakfast this morning? 347
 Taking milk apart. 351
 Basic nutrition and sense planning. 370
 Nutrition education practices in elementary schools in Hawaii. 397
 Tools for teaching food needs. 528
 Nutrition instructors guide for training leaders. 552
 Nutrition education for young children. 553
 Leader's handbook for a nutrition and food course. 555
 Science in food and nutrition. 556
 Teaching nutrition in the elementary schools. 565
 Vitamins and the growing body. 581
 School lunch and the curriculum. 591
 Accompanying practices for hotels, motels, and restaurants. 803
 Promotion in food service. 874
 A study guide for the food service supervisor. 1021
 Nutritional awareness instruction series for classroom use. 1088
 Instructor's outline for foundations of school food service. 1094
 Foundation course. 1105
 School food service management, short course I. 1133
 It can be done. 1136
 Techniques of main dish preparation. 1138
 Food service; teachers guide. 1174
 How to purchase for school lunch. 1177
 Menu planning for school lunch, August 11-14, 1969: Teacher's guide. 1178
 A food service supervisor's course on a college campus. 1180
 Guide for training school lunch personnel. 1181
 Food procurement for school food service. 1185
 An overview of school food service. 1186
 Oklahoma school lunch course of study. 1202
 Basic menu planning: Instructor's guide. 1207
 Health education - a conceptual approach. 1229
 A teacher's guide of student nurses' learning experiences in diet therapy clinical practice related to total nursing care of patient, for use in schools of nursing. 1235

- Sue learns about the use of measurements in cooking. 1218
 Food Service selling. 1260
 Training the food service worker (Kit). 1272
 Food and nutrition; a problem-centered approach. 1277
 Food preparation: Food and nutrition. 1278
 Key nutrients. 1279
 Food buying: Food and nutrition. 1280
 Food and nutrition: Basic lessons for training extension aides. 1281
 Meal planning. 1292
 Food needs of family eaters. 1283
 Cooks: a suggested guide for a training course. 1290
 Training food service personnel for the hospitality industry. 1292
 Elements of food production and baking. 1856
 Quantity food production management. 1476
 Salads and dressings (Transparencies). 1504
 Safety in the kitchen (Transparencies). 1765
 Parent involvement. 2086
 Food and beverage purchasing. 2318
 Consumer education materials project. 2374
 The development of a guide through cooperative action research for the purpose of integrating the School Lunch Program into the elementary school curriculum. 3119
 Teaching and training. 3882
 Supervised food service workers, a suggested training program. 3578
- TEACHING METHODS**
- Big ideas in nutrition education. 93
 Teaching nutrition. 168
 Modification of food habits. 313
 Predicting application of nutrition education. 451
 Survey of nutrition knowledge as a part of nutrition education. 507
 Nutrition education--1972. 587
 Audiovisual workshop. 1032
 Banquet and activity features. 1038
 Classroom communication: telelecture. 1052
 Computer assisted instructions: a government viewpoint. 1055
 Computer-assisted instruction in home economics. 1056
 Computers in education: relevance for occupational education. 1057
 Cooking in the kindergarten. 1061
 Education for dietetics: the In-Basket Technique. 1077
 The effect of a nutrition education program at the second grade level. 1081
 Film and the media (R)evolution. 1089
 Toward better teaching of home economics. 1093
 Food--life depends on it. 1103
 How to make classroom discussions work. 1118
 Innovative techniques for teaching nutrition. 1126
 Techniques for effective teaching. 1169
 Notes for a novice instructor. 1187
 Curriculum guide for food service occupations. 1206
 Programmed instruction in basic nutrition for college students. 1218
 Teaching successfully in industrial education. 1280
 Teaching as changing behavior. 1254
 Teaching with computers. 1256
 The three R's help make good eating important. 1263
 Tools for nutrition education--some examples. 1266
 Wake them up; ask the right questions. 1308
 Scope for nutrition education in the elementary school programs. 2533
 Nutrition education--an integral part of a school feeding program. 2655
 The supervisor as an instructor. 3082
 The management of training. 3220
 Closing the confidence gap. 3296
 Guide for inservice instruction--science, a process approach. 3391
 Training and development handbook. 3318
 Doing what comes naturally. 3329
 Home economics show-how and showmans-hip. 3339
- Can you teach creativity? 3381
 Practical guide to curriculum and instruction. 3388
 Principles of instructional skills. 3359
 A progression training approach to Management by Objectives. 3383
 The mother-child cook book. 3395
 Four steps are no longer enough. 3800
 The case observational method: a new training technique. 3802
 Knee groups--in tight, not up tight. 3803
 How to keep heads from nodding. 3851
 Measuring instructional intent or got a catch? 3863
 Training for school food service: some new concepts. 3475
 Teaching and training. 3882
 Metric conversion: the training colossus of the Seventies. 3519
 Telelectures vs. workshops in continuing professional education. II. Statistical comparison of learning. 3553
 A task unit concept for on-the-job training in food service. 3589
 One-to-one training of top management. 3594
- TEACHING TECHNIQUES**
- Materials and methods in nutrition education. 183
 A nutrition guidebook for elementary school teachers. 221
 Teaching the young child good eating habits for life. 311
 Doing better at work and play. 383
 Nutrition education for youth. 395
 Nutrition program for senior citizens. 418
 Puppets sell good nutrition. 468
 Nutrition education research project - report of phase I. 532
 Nutrition instructors guide for training leaders. 557
 Leader's handbook for a nutrition and food course. 555
 School lunch and the curriculum. 591
 The message is you: Guidelines for preparing presentations. 1030
 The calorie game. 1083
 Cartoon approach to nutrition education. 1089
 Changing Head Start mothers' food attitudes and practices. 1050
 Status of curriculum development in the field of commercial food at the non-baccalaureate level. 1062
 Selected aptitudes of food service personnel participating in two methods of training. 1072
 Visual aids in nutrition education. 1095
 Food quality evaluation--a learning technique. 1097
 Food--life depends on it. 1103
 Foundation course. 1105
 Getting participation in films. 1106
 How to make classroom discussions work. 1118
 Improving the nonverbal dimension of communication. 1123
 Innovative techniques for teaching nutrition. 1126
 The message is you. 1156
 The message is you - guidelines for preparing presentations, part three. 1157
 The message is you, part II. 1158
 The art of listening. 1165
 Techniques for effective teaching. 1169
 Prediction of student performance through pretesting in food and nutrition. 1218
 Puppets are effective teachers. 1221
 Effect of an instructional program upon complex cognitive behavior of food service workers. 1227
 A systematic training and teaching program. 1253
 A tool to get people to be relevant. 1265
 The use of simulation techniques by prospective home economics student teachers. 1299
 Wake them up; ask the right questions. 1308
 What filmstrips can do for you lately. 1308
 Instructional materials. 1312
 A new approach to teaching nutrition. 2850
- Nutrition education and dietary behavior of fifth graders. 2857
 Children and food--a natural combination. 2555
 Serve nutrition with cartoons. 2566
 Mr. Yum Yum comes alive in Colorado. 2738
 Menu packet packs nutrition education whollop. 2876
 Nutrition and the senses. 2933
 Training and development handbook. 3318
 Home economics show-how and showmans-hip. 3339
 Management games as teaching devices. 3340
 Practical guide to curriculum and instruction. 3388
 Principles of instructional skills. 3359
 A progression training approach to Management by Objectives. 3383
 Fast and inexpensive copies. 3393
 There's more to videocassettes than meets the eye. 3810
 A new dimension in management training: A Video-Audio-Participative (VAP) system. 3815
 A flow chart for supervisory training. 3820
 An experiment in teaching nutrition. 3825
 Use of audio-visual techniques in training the hard-core. 3844
 Work instruction programs for the food service industry. 3887
 An experimental study of televised food demonstrations to determine the effectiveness of presentation methods. 3879
 Teaching and training. 3882
 Techniques for teaching nutrition to children. 3505
 The name of the game...is simulation. 3513
 The communication inventory: a device for training and development. 3529
 Correspondence study: a review for trainers. 3533
 A school where candy bars are welcome. 3535
 Goal setting and feedback. 3561
 Teaching basic equipment in junior high. 3708
- TECHNICAL EDUCATION**
- A conceptual framework for the diffusion of innovations in vocational and technical education. 8186
- TECHNOLOGY**
- The Patent Office. 639
 Bread science and technology. 655
 Development of a central commissary in industry. 802
 St. Luke's & the computer. 964
 Education and training for industry - volume I. 1127
 The changing role and forms for packaging. 1802
 Directions '73. 1830
 Learning Resources: AV or library? 2285
 Productivity in the food industry: a preliminary study of problems & opportunities. 3205
 Teaching and training. 3882
 Foodservice equipment: Yesterday, Today, Tomorrow. 3701
- THESE**
- Do it!. 2823
 The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 1. 2767
 The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 2. 2768
 Pedro and the dentist (Filastrip/Record). 3516
- TELELECTURES**
- Management training using telelectures. 3808
 Telelectures vs. workshops in continuing professional education. I. Research procedures and design of lectures and workshops. 3552
 Nutrition course for elementary teachers by telephone (Telenet). 3583
- TELEPHONE INSTRUCTION**
- Nutrition course for elementary teachers by telephone (Telenet). 3583

SUBJECT INDEX

TELEVISED INSTRUCTION

TELEVISED INSTRUCTION

Basic nutrition and menu planning. 370
Your assignment, should you decide to accept it... 620
So much, for so many, for so little. 1243
The video cassettes, October 72. 1301
Instructional television facilities. 1314
Dos and don'ts in training by videotape. 3362
Boob-tube training programs and problems. 3372
Closed circuit television provides valuable means to teach food service personnel: North Carolina program for school food service personnel cited. 3385
There's more to videocassettes than meets the eye. 3410
Tips for training with video. 3441
Live vs. Tape: Which is better for instruction? 3478
An experimental study of televised food demonstrations to determine the effectiveness of presentation methods. 3479
What's a nice training director like you doing in television? 3524
Public television and industrial training. 3548
Telelectures vs. workshops in continuing professional education. II. Statistical comparison of learning. 3553

TELEVISION

Can you compete against the \$50,000 minute? 770
The senior chef. 2954
Do children believe in TV? 3300
Microteaching. 3321
Sound motion picture projectors or, will television kill the movies? 3374
There's more to videocassettes than meets the eye. 3410
Potential uses of mass media in nutrition programs. 3467
An experimental study of televised food demonstrations to determine the effectiveness of presentation methods. 3479

TEMPERATURE

English-metric conversion calculator. 3697
Boosting productivity front of the house--Part 2. 3713
Quality control? consider temperature sensors. 3809
It's good food, keep it safe--part III, watch the temperatures: part IV, every minute counts (Show N Tell). 3818
The science of food preservation. 3833
Freezing meat and fish in the home. 4205
Storing vegetables and fruits in basements, cellars, outbuildings, and pits. 4206
Storing perishable foods in the home. 4210
Home care of purchased frozen foods. 4211

TEXTILES

Enzymes in food processing and products, 1972. 1966
Staphylococcus aureus S-6: Growth and enterotoxin production in papain-treated beef and ham and ham gravy. 3825

TENNESSEE

The Federal School Lunch and Special Milk Program in Tennessee. 2075
Tennessee nutrition-achievement study 1967-1968. 2889
Nutrition and poverty in preschool children. 2965
Children accept fish-based school lunch entrees. 3075
Personnel training and employment needs of hospital food services in Tennessee. 3515

TESTING

Exercise testing and training of apparently healthy individuals: a handbook for physicians. 62
Nutritional literacy of high school students. 422
Sensory good taste. 489
Improvement of personnel through testing, interviewing, orienting, training and evaluating - part 2. 1024
Selected aptitudes of food service personnel participating in two methods of training. 1072
The effect of a nutrition education program at the second grade level. 1081

Exemption of students for first courses in food and nutrition. 1085
Relationship of aptitudes to retention of learning and attitude change two years after food service training. 1122
Influence of nutrition education on fourth and fifth graders. 1124
Analysis of tests used to evaluate a training program for food service personnel. 1141
Development of an instrument to evaluate the effect of a school lunch training program. 1148
Retention of learning two years after an experimental training program for food service personnel. 1159
Some aspects of an experimental training program for food service personnel. 1182
Training guide. 1189
Testing packaging films. 1949
When, why and how of concept testing. 3099
Effectiveness of program evaluation. 3237
Teaching the test. 3413
Relationship of age and performance of food service personnel participating in a training experiment. 3522
Basic education--what are the realistic possibilities? 3536
On-the-job performance following an experimental training program for food service personnel. 3544
Cook (hotel & rest.) 313.381--technical report on development of USTES aptitude test battery. 3575
Food service worker II (hotel & rest.) 317.884; food service worker (medical ser.) 2-29.16--technical report on standardization of the general aptitude test battery. 3577
Toxic substances naturally present in food. 3795

TESTS

Back-to-schoolers earn diplomas. 1033
Intern develops cook-helper test. 1130
Nutrition & notable characters. 2497
Teaching the test. 3413
Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics; final report, vol. II, appendix. 3497
Occupational licensing: Help or hindrance? 3539
Cook (hotel & rest.) 313.381--technical report on development of USTES aptitude test battery. 3575
Food service worker II (hotel & rest.) 317.884; food service worker (medical ser.) 2-29.16--technical report on standardization of the general aptitude test battery. 3577

TEXAS

Action on teenage nutrition. 50
Food use and potential nutritional level of 1,225 Texas families. 519
Break for the "lunch bus". 1976
School systems implementation: Texas style. 2059
Texas Fred Dollar's big chance. 3271

TEXTBOOKS

Nutrition and physical fitness. 97
Nutrition. 111
Food science. 112
Introduction to nutrition. 182
Nutrition, behavior, and change. 225
Basic nutrition in health and disease including selection and care of food. 248
Nutrition and elementary food science. 292
Nutrition in action. 293
Basic nutrition and diet therapy. 476
Introduction to foods and nutrition. 503
Nutrition and diet therapy. 612
The world of food. 643
Accounting practices for hotels, motels, and restaurants. 803
Principles of management. 872
Science of home economics and institutional management. 933
Food service in institutions. 997
A casebook on administration and supervision in industrial--technical education. 1040
First foods. 1066
Toward better teaching of home economics. 1093
Menu planning. 1334

Meal management. 1342
Food preparation. 1382
Sanitary techniques in food service. 1742
The science of nutrition. 2443
Nutrition and physical fitness. 2472
People, food, and science. 2512
Introductory nutrition. 2598
Nutrition; part I. 2801
Fundamentals of normal nutrition. 2827
Living nutrition. 2875
Foods. 2923
Management essentials. 3111
Pictures in training. 3518
Food fundamentals. 3664
Introduction to food science and technology. 3887

TEXTILES

Textiles updated for today's dietitians. 1676
Foodservice trends to on-premise laundries. 1715

TEXTURE

The meanings of flavors and texture. 2646

TEXTURED VEGETABLE PROTEINS

Animal protein--keynotes of foods. 65
Statement of Walter A. Copton, M.D., President and Chief Executive Officer, Miles Laboratories, Inc., before the Senate Select Committee on Nutrition and Human Needs, February 24, 1971. 124
Textured vegetable protein (TVP). 520
Textured vegetable protein...solution to institutional dietary problems? 521
What is soy protein? 598
Notebook on soy: Florida's questions on soy. 647
Notebook on soy: textured vegetable protein. 648
Notebook on soy: what's and why's of textured vegetable protein. 649
USDA gives specifications for textured vegetable protein products. 743
Engineered foods--The place for oilseed proteins. 809
Soy helps Skokie's budget. 961
Stretch 'n substitute. 1361
What is the future of textured protein products? 1540
The right way of textured vegetable protein. 1800
Development aids: diverse product applications identified for unique flavored protein products. 1824
Development aids: flavored, colored apple pieces offer route of distinction; school lunch entree formulations offered. 1825
The food processing front of the seventies. 1854
Heat stable chosen first product to gain nutritional, textural advantages of new protein fiber. 1878
The new foods and the markets that need them. 1889
Notebook on soy: why 'engineered' foods at school. 1899
Nutrition upgraded, final texture controlled using new structured protein fiber. 1903
Protein concentrates and cellulose as additives in meat loaves. 1922
Protein products: analogs of favorite food forms. 1924
Some things you might not know about the foods served to children. 1936
Textured proteins can solve the nutrition-dollar dilemma. 1950
Synthetics and substitutes for agricultural products. 1957
An evaluation of the protein quality of a textured soybean product. 1961
What are textured protein products? 1963
A comparative study of the organoleptic acceptability of simulated meat products prepared in microwave and conventional ovens. 1968
Development aids: recipes for replacing ground meat and poultry in school lunch items. 2126
Notebook on soy: how to use soy in recipes. 2154
Notebook on soy: textured vegetable protein product fact sheet. 2254
Textured vegetable protein, fish protein concentrate, and microcrystalline cellulose as extenders in meat loaves. 2335
Utilization of novel proteins for human

- food. 2962
Texture adds new dimension to soy products. 2967
Feeding the world of the future. 2984
Further product applications for textured vegetable proteins. 3035
Textured foods and allied products. 3046
How they use soy protein extenders. 3052
Comparison of the protein nutritional value of TVP, Methi-onine-enriched TVP and beef for adolescent boys. 3050
Factors affecting meat purchases and consumer acceptance of ground beef at three fat levels with and without soyabits. 3070
Operation updates: School lunch revises soy protein progress. 3074
Convenience dinner with textured vegetable protein as a meat substitute gets positive consumer reaction. 3077
Textured vegetable proteins: updates. 3091
New serving ideas for soy protein products. 4009
- THEFT**
Preventing employee theft (Pila Loop). 924
Security protection for foodservice. 950
- THERAPEUTIC AND SPECIAL DIETS**
All calories don't count - perhaps. 56
Nutrition/cardiovascular reviews, 1970-1971. 63
Vitamin B: your key to a healthy heart. 72
Nutrition; a comprehensive treatise. 83
Dietetic foods. 90
Your heart has nine lives. 95
Nutrition and physical fitness. 97
A chink in our armor. 115
Diet healing: a case study in the sociology of health. 142
Diet: the realities of obesity and fad diets. 144
Basic nutrition in health and disease including selection and care of food. 244
Food, nutrition and diet therapy. 27a
Nutrition and elementary food science. 292
Metabolic effects of meal frequency on normal young men. 304
Mulligan stew: The racer that lost his edge (Noticia picture). 324
Mulligan stew: The racer that lost his edge (videocassette). 325
Nutrition and handicapped children. 341
Obesity - new happenings. 433
Vitamin C and the common cold. 446
Responses of children with phenylketonuria to dietary treatment. 472
Basic nutrition and diet therapy. 476
The teenage obesity problem - why? - part two. 515
Handbook of diet therapy. 531
Weight control of children with Prader-Willi syndrome. 590
Nutrition and diet therapy: A learning guide for students. 610
Review of nutrition and diet therapy. 611
Nutrition and diet therapy. 612
A study guide for the food service supervisor. 1021
Continuing education in nutrition-1970. 1071
A teacher's guide of student nurses' learning experiences in diet therapy clinical practice related to total nursing care of patient, for use in schools of nursing. 1235
Nursing home menu planning. Food purchasing, and management. 1372
Soybean silk - a low-methionine substitute for cow's milk for children and adults. 1939
Guidelines for total parenteral nutrition. 2428
Nutrition and dietetic foods. 2458
Nutrition and physical fitness. 2472
Diseases of the liver--part 2: Fatty liver. 2537
The middle of diets for gastrointestinal disorders. 2540
Diet and coronary heart disease. 2759
The contribution of the science and practice of nutrition to prevention and control of dental caries, Part I. 2767
- Practical nutrition. 2796
Nutrition; part II. 2800
Diseases of the gallbladder--part 1: Jaundice. 2053
Diseases of the liver--part 2: Hepatitis. 2054
Diseases of the kidney--part 5: Chronic renal failure and uremia. 2055
Diseases of the gallbladder--part 3: Cholecystitis. 2056
Diseases of the liver--part 5: Kwashiorkor. 2050
Diseases of the liver--part 4: Cirrhosis. 2060
Hating and aging. 2902
Nutrition and your mind. 2936
Milk-induced gastrointestinal bleeding in infants with hypochromic microcytic anemia. 2956
Patient oriented dietetic intervention systems--III. 3246
Heals and menu planning. 3617
Computer-assisted menu planning provides control of food service. 3900
Nutrition and mental retardation. 4167
- THERAPEUTIC DIETS**
Man as a patient. 290
A study of the need for dietary consultation services for the physician. 505
Diseases of the gallbladder--part 2: Gallstones. 2057
- THERMOBLENDS (HEAT)**
Feasting (Pila Loop). 1501
Quality control? consider temperature sensors. 3809
- TRENDS AND DISSEMINATIONS**
Personnel training and employment needs of hospital food services in Tennessee. 3515
Titles of dissertations and theses completed in home economics 1969-70. 4117
- THIAMIN**
The vitamins. 404
Thiamin and riboflavin in cooked and frozen, reheated turkey - gau vs. microwave ovens. 523
Thiamin content and retention in venison. 524
Thiamine and riboflavin retention in cooked variety meats. 525
The Vitamins. 2044
Effect of heating methods on thiamine retention in fresh or frozen prepared foods. 3055
- THICKENING AGENTS**
A consumer's dictionary of food additives. 4107
- TIME/MOTION STUDIES**
Man-machine productivity of dishwashing operations in hospitals. 800
Is your old kitchen costing you money? 3070
- TOASTERS**
Is your kitchen obsolete?--toasters and bun warmers. 3723
- TOBACCO**
Cigarettes smoking and vitamin C. 110
The disease of living. 152
Positioning a product for the special market. 1913
- TOMATOES**
The shady, saucy tomato. 660
New to the convenience roster: canned crushed tomato. 1093
Tomato solids in baked products. 1952
Toward better tomatoes. 2350
Tomato--the vegetable/fruit. 3001
Ascorbic acid content of artificially ripened tomatoes. 3075
- TOXIC ANIMALS**
Advances in food research: volume 10. 51
- TOXICANTS**
Responsibility of dietitians for providing information about food: it's wholeness and nutritional value. 473
Looking at nutrition 12 ways. 571
The safety of foods. 1704
Food-borne illness. 1784
Evaluating the safety of food chemicals. 1806
Toxicity of pure foods. 2369
Toxicants occurring naturally in foods. 2390
FDA's view of food safety. 2409
Toxic substances naturally present in food. 3795
The food we eat: Is it safe? (Audiotape). 3802
Safe use of pesticides. 3029
- TOXICITY**
Communicating with the consumer: safety of food supply. 7
Fact and fancy in nutrition and food sciences - chemical residues in foods. 175
Selenium: the adding mineral. 406
Trace elements in human and animal nutrition. 567
Current saccharin actions place added stress on need for a non-nutritive sweetener. 1016
The current status of saccharin. 1017
Nitrites and nitrates in food. 1095
Toxicity of pure foods. 2369
Prevention of lead, the major cause of lead poisoning in children. 2529
Sole foods and some not so scientific experiments. 2613
Lead content of milk fed to infants--1971-1972. 2685
Vulnerability of children to lead exposure and toxicity. 2695
Vitamin A Physiology. 2030
New obligations imposed by current regulatory regulations. 3020
Health and food. 3780
Symposia on environmental quality and food supply, 1972, Washington, DC. 3013
- TOXINS**
Toxicants occurring naturally in foods. 2390
Legumes in human nutrition. 2440
Botulism. 3799
- TRACE ELEMENTS**
Nutrition. 111
Selenium: the adding mineral. 406
Trace elements in type A school lunches. 529
Trace elements in human and animal nutrition. 567
Toward the new. 2353
Trace minerals as nutrients. 2410
Trace minerals. 2620
Trace element nutrition in man: Recent progress and rearing problems. 2724
Newer trace elements in nutrition. 2725
The role of essential trace elements in nutrition. 2740
Losses of vitamins and trace minerals resulting from processing and preservation of foods. 3003
- TRAINING**
Concepts of food habits of "other" ethnic groups. 125
Convenience food systems: vote "yes" on a convenience foods system? 794
A study of career ladders and manpower development for non-management personnel in the food service industry. 795
Management of food service. 820
Increasing employee productivity and reducing turnover. 861
Making cafeterias work. 879
Optimizing our human resources. 912
Reducing turnover: Start on employee's first day. 932
A review: how supervisor's expectations affect trainee performance. 937
AV decision model. 1012
School lunch worker other than director or supervisor. 1025
And then there were 171. 1026
Audio-visuals make employee training more effective. 1031
Basics of adult motivation. 1035
A preliminary investigation of the effectiveness of program instruction in teaching sanitation to non-professional food service employees. 1040
College joins school foodservice in training workers. 1054
Developmental dialogues. 1067
Evaluating training expenditures. 1003
Getting participation in files. 1106
Help wanted: career ladders turn dead-end jobs into career opportunities. 1111
Hospital cooks correspondence course (an in-service training plan) 1969. 1113
How professional are you? 1115
How to brief people. 1116
How to get OJT started on the right food. 1117
How to organize training information. 1119
How to train a fry chef. 1120
Human relations training - new value from a aligned technique. 1121

TRAINING TECHNIQUES

- Education and training for industry - volume I. 1127
 notes for a novice instructor. 1187
 Ohio training research. 1199
 An old standby that still works. 1204
 A partnership in evaluation - a case study in evaluation of a managerial training program. 1211
 Planning training activity. 1213
 Satisfying NN students' appetites and needs. 1228
 So you want to get ahead? 1245
 A reference guide for evaluation of school lunch training. 1247
 Subjective evaluation of an experimental training program for food service personnel. 1250
 Teaching with computers. 1256
 Tena supervision. 1257
 To hand out or not to hand out. 1264
 A tool to get people to be relevant. 1265
 Train 'em or lose money. 1267
 Training can be professional. 1268
 Training department becomes an income producer. 1269
 Training makes Pritch a growing Big Boy. 1270
 Training surveys surveyed. 1271
 Training the handicapped. 1273
 Materials for use in special food service summer recreation training program, summer 1972 - training site supervision. 1284
 Materials for use in special food service summer recreation training program, summer 1972 - training program supervisor. 1286
 Community action: the nonprofessional in the educational system. 1288
 Undergraduate training in nutritional sciences. 1298
 Vocational training answers manpower needs. 1303
 Make these up; ask the right questions. 1304
 What filmstrips can do for you lately. 1308
 When, how and why to use training consultants. 1309
 Planned merchandising sells wine for Red Coaches. 1486
 Simple training plan cuts accidents. 1776
 The Alaska way. 1971
 How to lay your hands on information. 2238
 Training consultants. 2278
 Education and training in nutrition. 2565
 Quality in work: human resources development--a key to productivity. 3067
 Can we evaluate training expenditures? 3073
 The supervisor as an instructor. 3082
 Managing people without playing God. 3085
 "be-attitude": integrity (Filmstrip/Record). 3089
 Principles of personnel management. 3119
 Management by objectives can work. 3133
 The management of change: Part 3--Planning and implementing change. 3143
 Supervisory selection program for disadvantaged or minority groups. 3168
 Criteria for selecting, evaluating and developing consultants. 3181
 Identifying and developing women for management positions. 3195
 Principles of administrative and supervisory management. 3198
 Personnel training--A dimension of management. 3218
 The management of training. 3220
 A situational change typology. 3269
 Motivations training manual. 3284
 Closing the confidence gap. 3296
 Personality traits and their impact on T-Group training success. 3308
 visuals: the basic for instructions. 3313
 Training and development handbook. 3318
 Opinions of training effectiveness: How good? 3320
 The best strategy for coaching with VTR. 3322
 11 things you need to know in planning a training meeting at a hotel. 3324
 I don't teach behavioral objectives anymore!. 3325
 Sound & picture signifying something. 3328
 Broadwell on instructor evaluation. 3330
 Can you teach creativity? 3341
 Who benefits from training? 3344
 How do your trainees grow? 3345
 Principles of instructional skills. 3359
 Management development: the need for an eclectic approach: part I--classroom based systems. 3360
 Management development: the need for an eclectic approach: part II--job-based systems. 3361
 Do and don'ts in training by videotape. 3362
 Involvement techniques for manager training. 3368
 Booth-tube training programs and problems. 3372
 Why he at 6'a and 7'a with 8? 3373
 A progressive training approach to Management by Objectives. 3383
 Film + group = more learning. 3387
 Using public seminars and institutes. 3390
 New directions in reading improvement for supervisors. 3396
 The role of women in training and development. 3398
 Four steps are no longer enough. 3400
 The case observational method: a new training technique. 3402
 Knee groups-in tight, not up tight. 3403
 9 steps in getting the most out of a training consultant. 3407
 Management training using telelectures. 3408
 There's more to videocassettes than meets the eye. 3410
 Teaching the test. 3413
 A new dimension in management training: A Video-Audio-Participative (VAP) system. 3415
 Problems in determining training needs in an organization. 3416
 A flow chart for supervisory training. 3420
 A prototype program for training work supervisors as employee counselors. 3430
 Help from the CC. 3434
 Basics of a hard core program. 3439
 Training--a link to organizational change. 3440
 How to control a training program even when it's out of your hands. 3449
 How to train supervisors to break in new employees--gently. 3450
 How to keep heads from nodding. 3451
 Training trainers--an experiment that won't let them forget about retraining. 3452
 Training needs assessment and training program evaluation. 3453
 Training and the change agent role model. 3454
 Criteria for evaluating training materials. 3455
 How to use audio cassettes for programmed instruction. 3457
 An evaluation of manpower training needs in the hotel--restaurant industry on Kauai, 1968, with recommendations on programs, sources of students, instructors, and funds. 3458
 A total training concept for management and technical training and development. 3460
 Management training what every foodservice director and dietician needs. 3464
 An integrated approach to supervisory training for hiring the hard-core. 3469
 The career development workshop. 3470
 Live vs. Tape: which is better for instruction? 3478
 Teaching and training. 3482
 Mismanagement of training programs. 3484
 Teaching managers to manage. 3487
 Supervisory training can be assessed "objectively" on the job. 3488
 Developing human resources. 3493
 People, evaluation and achievement. 3506
 Training by objectives. 3508
 Participation--prove it works. 3511
 The nuts of the game...in simulation. 3513
 Leadership development for public service. 3514
 Peer instruction. 3517
 Pictures in training. 3518
 Metric conversion: the training colossus of the Seventies. 3519
 Training: key to realistic performance appraisal. 3520
 What's a nice training director like you doing in television? 3524
 Manpower research visibility. 3526
 The communication inventory: a device for training and development. 3529
 Practical tips on training with CAI. 3531
 Correspondence study: a review for trainers. 3533
 A philosophy of training...Revisited. 3537
 Systems engineering applied to training. 3543
 How to wring all the good out of a seminar. 3546
 A case for contract training. 3547
 Public television and industrial training. 3548
 Determining first-line supervisory training needs. 3557
 Attitude vs behavior. 3559
 The communication game. 3560
 Goal setting and feedback. 3561
 Can you trouble-shoot this lesson plan? 3562
 Results-oriented training designs. 3564
 The most frequently-used training techniques. 3580
 One-to-one training of top management. 3594
 Academic credentials: a challenge to training. 3596
 Structured and spontaneous role playing: Contrast and comparison. 3600
 Evaluating the training effort. 3601
 Increasing productivity in foodservice. 3674
 Lift with your head (Filmstrip/Cassette tape). 3782
 Sanitation in food handling (Filmstrip/Tape). 3804
 Today's dishwashing machine operator. 3815
 Training programs in sanitation: Telling it like it is. 3816

TRAINING TECHNIQUES

- The supervisor as an instructor. 3082
 The management of training. 3220
 Motivation training manual. 3284
 Personality traits and their impact on T-Group training success. 3308
 Opinions of training effectiveness: How good? 3320
 Involvement techniques for manager training. 3368
 Management training using telelectures. 3408
 To develop work evaluation and work training techniques designed to facilitate the entry of mildly mentally retarded into service occupations: final project report. 3419
 How to train new foodservice employees quickly. 3429
 Training needs assessment and training program evaluation. 3453
 How to use audio cassettes for programmed instruction. 3457
 Live vs. Tape: Which is better for instruction? 3478
 Mismanagement of training programs. 3484
 Pictures in training. 3518
 Systems engineering applied to training. 3543
 Can you trouble-shoot this lesson plan? 3562
 Results-oriented training designs. 3564
 Supervised food service workers, a suggested training program. 3578
 The most frequently-used training techniques. 3580
 Training the school lunch worker for promotion. 3595
 Structured and spontaneous role playing: Contrast and comparison. 3600
 Training manual: special summer food service program. 4006

- TRANSACTIONAL ANALYSIS**
I'm OK, you're OK. 4191
- TRANSPARENCIES**
Nutrition (Transparencies). 3310
Fast and inexpensive copies. 3393
- TRANSPORTATION**
Career guidance: think food! (Motion Picture). 1177
Mission impossible. 3668
Truck and routing option (a model based on the distribution of donated commodities). 3693
standards for public schools of Georgia. 1719
School foodservice in Chicago. 3980
Cup-cans come to Idaho. 4014
- TRAYS, SERVING**
Intern researchers disposable trays. 1597
- TRIGLYCERIDES**
Medium-chain triglycerides. 2606
- TROPICAL FRUITS**
Pineapple - the fruit of royalty. 2992
Taking the heat of avocados this summer. 3658
- TUITION**
Projections of educational statistics to 1978-79. 4181
- TUNA**
Tuna. 530
Woman's Day encyclopedia of cookery, vol. 12. 2186
- TURKEY**
Turkey pie saver. 1523
Precooking and reheating of turkey. 1916
Turkey roulades present year 'round serving idea for seasonal fowl. 1953
Eating quality of half turkey hens cooked by four methods. 3141
Foil-covered versus open-pan procedures for roasting turkey. 3635
Eating quality of half turkey hens cooked by four methods. 3650
Improved methods and equipment for boning turkeys. 3770
Entree loaves. 4028
Plucky poultry ideas. 4056
- TURKEY (COUNTRY)**
Flavor secrets from foreign lands: Turkey. 2138
- TYPE A LUNCH**
ARA calls a 'rainbow' lunch. 47
California states its position. 102
Statement of Walter A. Compton, M.D., President and Chief Executive Officer, Miles Laboratories, Inc., before the Senate Select Committee on Nutrition and Human Needs, February 24, 1971. 124
Nutrition education guide. 158
Lipid components of type A school lunches. 281
Basic principles of nutrition. 283
Major mineral elements in Type A school lunches. 295
Nutritional adequacy, preference, acceptability, and food production aspects of hot and cold school lunches. 294
Nutrition and school food service, state of New Mexico. 365
Nutrition and the Type A lunch. 388
Nutrition for Head Start. 398
The school lunch - a component of educational programs. 481
Trace minerals in type A school lunches. 529
What's wrong with school lunch? 602
Yoktoun students don't jump for junk. 616
You can't teach a hungry child. 1 lunch survey. 619
Meal requirements for lunch programs offer flexibility. 697
USDA gives specifications for textured vegetable protein products. 743
How much do they want? 850
School food service: twelve trends you should track. 948
Small day care centers look as giant market for frozen prepared lunches. 954
School food service management development program: Manual, advanced course. 1001
Wise up--go modern--cut out a la carte and cut costs. 1002
Youngsters' taste test picks favorites. 1006
School food service management. 1132
Techniques of main dish preparation. 1138
Techniques of main dish preparation. 1139
Techniques in the preparation of fruits and vegetables. 1140
Menu planning for school lunch, August 11-14, 1969: Teach-er's guide. 1178
Basic menu planning: Instructor's guide. 1207
Basic menu planning: Student workbook. 1208
School food service management development program: Manual, intermediate course. 1313
Add 'canned' imagination to school lunches. 1319
Beginning menu planning. 1324
Menu planning. 1334
Increasing iron in Type A lunches. 1338
Kansas school lunch menu planning book, 1971-72. 1341
Menu planning for school lunch, August 11-14, 1969. 1348
Better school lunches in Oklahoma. 1351
Menu planning book. 1352
Points for planning Type A lunches. 1355
School lunch on-line in Kansas. 1357
Seven choices for lunch. 1359
Should milkshakes have a place in the type A lunch? 1360
Stretch 'n substitute. 1361
An automated simulation vehicle for school business administration accounting computerized selective school lunch menu planning. 1362
Type A--two different ways. 1364
A menu planning guide for Type A school lunches. 1366
Handbook of twenty consecutive menus as submitted by Utah districts. 1367
Akron schools get A for achievement with frozen type A lunches. 1376
Quantity cookery and food preparation. 1377
Quantity cooking. 1383
Convenience--to use or not to use? 1405
Efficiency escalation in school lunch programs. 1418
Hot lunches are within easy reach. 1448
Selling Brussels sprouts to students. 1511
Food preparation for quality Type A lunches. 1532
What's and why's of cup-can. 1542
New look at Old Orchard. 1638
Philadelphia hot lunch program: a model for low-budget schools. 1650
Development aids: flavored, colored apple pieces offer route of distinction; school lunch entree formulations offered. 1825
'Heat and potatoes' and tacos, too! 1969
The Alaskan way. 1971
As others see us. 1973
Choice makes the difference. 1983
Feeding the elderly: the baby of school lunch. 2000
From Colorado: get the most out of summer feeding. 2008
How the District feeds its kids. 2009
Marketprobe: New business in school lunch. 2021
Nova means new--in school foodservice too! 2032
Nutrition awareness in the USDA. 2034
A study of the effect of certain management factors on nutritive value and pupil participation in the school lunch. 2040
Operation bag lunch. 2041
Reaching the hard-to-reach schools. 2049
Special food service for summer. 2063
Texas savaricks reject federal subsidies. 2076
Development aids: recipes for replacing ground meat and poultry in school lunch items. 2126
Notebook on soy: how to use soy in recipes. 2154
Put egg in your pizza. 2159
Salad spectacular teapting type A's. 2164
Guides for writing and evaluating quantity recipes for Type A school lunches. 2175
Favorite quantity recipes for type A school lunches, vol. 2. 2177
A book of favorite recipes. 2180
Quantity guide. 2336
Toward the new. 2353
The nutritive content of type A lunches. 2773
Nutrient standards compete with Type A. 3033
How to save \$3 billion in 14 years. 3161
Decentralized school lunch. 3241
How can you make them eat the nutrition you serve. 3265
Two off-line computer assisted nutrient standard menu planning techniques. 3600
New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 3620
The Type A spice chart. 3694
New foods in child nutrition programs: FNS "new food" notices. 3834
Easy open: Two years later. 3840
How one school district is served by ARA. 3903
Keeping kosher with chicken. 3910
Ghetto kids tackle frozen Type A lunches with gusto. 3930
Good food and goodwill case packaged together. 3931
Kid scramble to lunch! 3942
Nutrition in school food service. 3943
The St. Louis story. 3985
Louisville schools encourage plate lunches. 3994
Holiday school lunches get nutritional twist. 3998
National school lunch program. 4004
Cup-cans come to Idaho. 4014
Food buying guide for type A school lunches. 4209
- TYPE B LUNCH**
Pitkin Point Alaska: a settlement where school lunch is not taken for granted. 3970
- TYPOLOGY**
A situational change typology. 3269
- U.S. ARMY**
Peer instruction. 3517
Pictures in training. 3518
Marginal manpower: job capability as a joint function of aptitude and experience. 3544
- U.S. DEPT. OF AGRICULTURE**
The expanded food and nutrition education program. 171
What is USDA doing about nutrition education? 596
The government's role in quality assurance. 689
The relationship of Federal agencies to food science programs at the universities. 1226
Breakfast program in schools receives wide acceptance. 1978
Evaluation of USDA food programs. 1995
L.A. kids get hot meals this summer: their grandparents get something, too. 2018
Nutrition awareness in the USDA. 2034
School food service nutrition education finance project. 2052
School lunch in High Point: a community's pride. 2056
Special food service for summer. 2063
The status of school foodservice; part I. 2066
The success of the federal food assistance program. 2069
National Data Center for Food Composition. 2251
Tables of food composition: Availability, uses, and limitations. 2272
Meat purchasing. 2329
A study of foods consumed by Navajo people receiving foods donated by the United States Department of Agriculture. 2740
Asendant 7 only dark spot on food service horizon. 3026
School vending and the law. 3038
New standards for school lunch. 3040
Completion of statutes relating to soil conservation, acreage diversion, marketing quotas and allotments, wheat certificates, commodity credit corporation, price support, public law 480, export and surplus removal, crop insurance, sugar payments and quotas, marketing agreements and orders, school lunch, child nutrition, food stamp, and

U. S. SEPT. OF COMMERCE

related statutes as of January 1, 1967. 30e3
Egg grades: a matter of quality (Notion Picture). 30e8
USDA issues new regulations governing free and reduced-price school lunch. 3055
Food management compacts threaten. 3120
How to become a foodservice accountant (in your spare time). 3153
Cans go class A. 3628
USDA creates nutritive functional products. 38e9
USDA is interested in 'engineered foods' that can offer improved nutrition. 3880
Develops milk-orange juice. 388e
What's being done about malnutrition and hunger? 3950
New policy helps feed needy children. 3975
Feeding children through trade programs. 3977
1969 serked new era in child nutrition. 3996
Tools to fight malnutrition. 3997
Washington report (Nov. 1973). e015
Washington workshop: milestones in school lunch planning. e016
Selected food and agriculture data bases in the U.S.A. e125
Freeze-drying of foods, a list of selected references. e127
Professional workers in state agricultural experiment stations and other cooperating state institutions, 1972-73. e175
Science for better living. e176
Outdoors-USA. e177

U. S. SEPT. OF COMMERCE
New directions in reading improvement for supervisors. 3396

U. S. NAVY
Food service operations. 3277

U. S. PUBLIC HEALTH SERVICE
When the sanitation inspector calls. 3785

UNDERGROUND FOOD STORAGE
Storing vegetables and fruits in basements, cellars, outbuildings, and pits. e206

UNEMPLOYED
Use of audio-visual techniques in training the hard-core. 3eae
An integrated approach to supervisory training for hiring the hard-core. 3e69
Food preparation and service, course description. 3591

WEIGHT COSTS
Controlling food costs--a matter of survival. 3259

WEIGHT PRICING
Unit pricing and open dating. e2
The consumer economics of unit pricing. 2385

WETTER NATIONS
Research resources: volume 2. 22e7
Food for men. 2969
Safe use of pesticides. 3829

WETTER STATES
Industry focuses on malnutrition. 256
The irony of affluence--adult nutrition problems and programs. 267
Supplemental protein: does the U.S. diet really need it? 506
Tetraphenols and fatty acids in American diets - the recommended allowance for vitamin E. 527
Nutrition education--1972 hearings, Ninety-Second Congress, second session. 5e9
Continuing education conferences. 1059
Food science programs. 1100
Characteristics of persons of Spanish origin. 2213
Educational attainment of U.S. population. 2225
Population growth and America's future. 2260
The ten-state nutrition survey: a pediatric perspective. 2e19
Malnutrition and hunger in the United States. 2e32
Iron deficiency in the United States. 2e3e
A national nutrition policy and program. 2586
Malnutrition in the Western United States. 2602
U. S. Nutrition policies in the sevent-

ies. 2716
Ready--to--eat breakfast cereals in U. S. Diets. 2795
Malnutrition U.S.A. 28e2
Food consumption of households in the South: seasons and year 1965-66. 2905
Food consumption of households in the West: seasons and year 1965-66. 2906
Food consumption of households in the North Central region: seasons and year 1965-66. 2907
Food consumption of households by mean value of food and quality of diet: United States, North, South. 2910
New thoughts on dietary practices. 2950
The elements: Nature's wrath jelts a complacent urban nation. 2975
Wild sea or prophet?: How we get into this self-imposed economic blockade and how can we get out of it? 2985
Total consumer buying of fresh versus processed foods remains stable. 2987
Priority in nutrition. 2988
The nation: Glens, gives social Better! and surprise--prices go up. 2989
Food crisis '73: The year the bottom dropped out of the cornucopia. 3002
The world: Marketing America's corn-fed beef for imported extravaganzas. 3003
'Savvy' 'brownnet' hits the foodservice business. 300e
There ought to be laws against the lens. 3015
Corporate profile: Senjitsu of Tokyo. 3101
Wine service: a programmed system for youth service. 312e
Neposor needs in the nursing home industry. 3189
An evaluation of the school lunch program of five public high schools in Honolulu, Hawaii. 3190
Make that quarter-pounder a 0.11325 kilogram. 3689
Americana design: dramatic settings spell success. 3757
Americana '73: a profitable return to nostalgia. 3761
The inside story of school lunch pizza. 3898
Hunger in America: one woman's point of view. e27
Dollars and sense of nutrition education. 3955

UNIVERSITIES
Proceedings of a symposium: nutrition education at the undergraduate and master's degree level. 1217
The college blue book. 2217
University of Colorado Libraries programmed textbook. 2218
Brain food: the nourishment of America's mental giants. 2475
Leadership development for public service. 351e
Search for new food sources. 38e7

UNSATURATED FATS
Polyunsaturated fats--Life span--Cardio-vascular disease. 2700
Polyunsaturates and fat in fish flesh. 2872

URBAN AREAS
Establishing central school lunch kitchens in urban areas. 1527
Big city crisis - now! 3077

URBAN INFLUENCES
Food and nutrient intake of individuals in the United States; spring 1965. 53e
Dietary levels of households in the United States, spring 1965. 5e5
The urban avalanche and child nutrition - I. Impact during the industrial revolution and now. 573

URBAN POPULATION
Big city crisis - now! 3077

URBANIZATION
The urban avalanche and child nutrition - I. Impact during the industrial revolution and now. 573
Current demands on the School Food Service System. 1987
Social and cultural factors influencing malnutrition. 2532
Western Hemisphere Nutrition Congress, 3d., Miami Beach, 1971. 29e9

URINIA
Diseases of the kidney--part 5: Chronic renal failure and uremia. 2855

URINE ANALYSIS

Nutritional status of Negro preschool children in Mississippi - evaluation of NOP index. e25

USDA CONSUMER AND MARKETING SERVICE
Cuttings give quality guidelines. 3036
Help for school lunch managers. 31e2
Vitamin-enriched USDA foods get tender loving care. 389e
New child nutrition program opens. 3989
New consumer food programs improve diets, fiscal '67; an activity report for those programs which are designed to combat hunger in this country. 3999
Food for summer camps. e000
USDA food means happy kids this summer. e002
Co-op buying boosts school lunches. e192
Help for school lunch managers; CNS offers quantity buyers an acceptance service for food. e207

USDA FOOD ACCEPTANCE SERVICE
Help for school lunch managers. 31e2
Help for school lunch managers; CNS offers quantity buyers an acceptance service for food. e207

USDA FOOD AND NUTRITION SERVICE
USDA gives specifications for textured vegetable protein products. 7e3
The right way of textured vegetable protein. 1800
Federal funds for daycare projects. 2087
Nutritive values of foods distributed under USDA food assistance programs. 2256
Food makes the difference! 2283
School food service financial management handbook for seniors accounting; simplified system. 3275
School food service financial management handbook for seniors accounting; complete system. 3276
Child Nutrition Program of the Food and Nutrition Service, U. S. Department of Agriculture. 3918
GAO survey indicates room for improvement. 3929
Statement of FNS policy on nutrition education & training. 3976
National school lunch program. e00e
Child nutrition programs. e010
Catching the ethnic flavor. e078

USDA
Flavor secrets from foreign lands; Hesse. 2136

UTAH
Dietary studies of northern Utah pre-adolescent and adolescent children. 57e

UTENSILS
Of (iron) pots and pans. e37
Feeding the child with a handicap. 562
Setting the table (File loop). 1237
Techniques of food assessment (Notion picture). 1518
All about knives (Filantrip). 1552
Gallup survey - have patrons accepted disposables - absolutely or conditionally? 1579
Single service systems; exclusive survey showing trends and attitudes towards foodservice disposable systems and permanent ware 1972. 1596
Food service planning. 1606
Miscellaneous small equipment (File loop). 1610
Household equipment. 16e9
Single service ware and today's consumer. 1665
Single service: facts, not talk. 1666
Single service: the creative plus. 1667
The turned on table top. 1677
Cleanliness and safety (File loop). 1701
Teaching basic equipment in junior high. 3708

UTILITIES
Sanitation is the core of the case. 35

VALUE SYSTEM
The development of three instruments to assess forces behind food habits and methods of change. 75

VEAL
Institutional meat purchase specifications for fresh veal end calf--series 300. 7e2
Veal Cordon Blue e le adura. 2178
Women's Day encyclopedia of cookery,

- vol. 12. 2186
 Meat buyer's guide to portion control
 meat cuts. 2330
 Meatfacts 73: a statistical survey
 about America's large-food industry.
 8118
 How to buy, store, prepare beef: 101
 meat cuts (slides). 4200
- VEGETABLE FATS**
 Considerations in formulating and pro-
 ducing vegetable fat--based dairy sub-
 stitutes. 1809
 Nutrient fat (Nov. 1973). 4158
- VEGETABLE JUICES**
 Production of beet juice as a potential
 source of vitamins and minerals. 3862
- VEGETABLE OILS**
 Synthetic and substitutes for agricul-
 tural products. 1957
 Feasibility of body weight to a low carbo-
 hydrate, high fat diet in normal and
 obese subjects. 2662
- VEGETABLES**
 Selection and care of fresh fruits and
 vegetables: A consumer's guide. 84
 Basic values in nutrition; part II:
 vegetable-fruit group (Transparencies).
 79
 Education increases consumption of
 vegetables by children. 159
 Effect of storage and other variables on
 composition of frozen broccoli. 162
 Food acceptance and nutrient intake of
 preschool children. 189
 Food purchasing practices of young
 families. 207
 Fruit and vegetable acceptance by stud-
 ents - factors in acceptance and perfor-
 mance. 216
 Modification of vegetable-eating behav-
 ior in preschool children. 318
 Mulligan stew: the great nutrition tale
 on (motion picture). 323
 Mulligan stew: the great nutrition tale
 on (videocassette). 326
 On-target seals: action for health
 (filmstrip). 442
 Teacher, there's an eggplant in the
 classroom. 513
 Family fare. 542
 Jane and Jissy learn about fresh fruits
 and vegetables. 569
 How the fresh fruit and vegetable mark-
 eting system contributes to optimum
 nutrition. 570
 Dry onions. 666
 Gallup survey - a case for vegetable
 variety. 880
 Variety is vital to vegetable fare.
 992
 School food service management. 1131
 Techniques in the preparation of fruits
 and vegetables. 1140
 Oklahoma school lunch course of study.
 1202
 Vegetables: varieties, grades and uses
 for a more profitable season. 1368
 Quantity cookery and food preparation.
 1377
 Fresh vegetable cookery...Stockli's
 "pleasid fare". 1430
 From the Great Midwest. 1431
 New foods for the fry kettle. 1473
 Salads and vegetables. 1478
 Salad preparation (film loop). 1503
 Selling Brussels sprouts to students.
 1511
 Spicing vegetables. 1513
 vegetable cookery (film loop). 1534
 vegetable preparation (film loop).
 1535
 Shate and ehye of cup-cas. 1542
 The microbiology of frozen vegetables.
 1745
 Effect of processing on provitamins A
 and E in vegetables. 1835
 Finding the correct retail package to
 introduce an unbelieveable product.
 1847
 Microwave vs. conventional cooking of
 vegetables at high altitude. 1883
 Containers. 1959
 Feeding the elderly: the baby of school
 lunch. 2000
 Celery: the crasch kids like. 2119
 Woman's Day encyclopedia of cookery,
 vol. 12. 2186
 Yans Brighton winter lunches. 2194
 Nutritive value of fruits and vegetab-
 les. 2253
 'Quality first' at Texas A&M. 2298
 Fresh from the West. 2308
- Using storage in food service establi-
 shments. 2323
 Purchasing canned fruits and vegetables
 for food service establishments. 2325
 Buying, handling and using fresh veget-
 ables. 2332
 Handling, transportation, and storage
 of fruits and vegetables. 2345
 Storage of fresh broccoli and green
 beans - effect on ascorbic acid, sug-
 ars, and total acids. 2347
 When you advertise; fresh fruits and
 vegetables. 2357
 Conserving nutrients in handling, stor-
 ing and preparing fresh fruits and
 vegetables. 2359
 The greenscraper. 2370
 How to buy canned and frozen vegetables
 (in Spanish). 2397
 Effect of incorporation of leafy and
 non-leafy vegetables in the school
 lunch on the growth and nutritional
 status of children. 2439
 Seasonal experiences. 2507
 Chinese foods and traditions. 2521
 Encyclopedia of fruits, vegetables,
 nuts and seeds for healthful living.
 2657
 Bradley C. Broccoli, the people's fri-
 end (poster). 2670
 Making vegetables in aisleroads.
 2780
 Parents: experts tell you what to do
 about balky vegetable eaters. 2835
 Jane and Jissy learn about fresh fruits
 and vegetables. 2920
 The wonderful world of freshness (film-
 strip/cassette tape). 2921
 Our friends is story. 3353
 Neal steals. 3528
 Shopping with Cornea for the fruit-
 vegetable group (slides). 3540
 The best French fries in town. 3632
 Vegetable preparation (motion picture).
 3670
 Classifying vegetables (slides). 3695
 Vegetable variety: preserved at the
 peak of quality. 3698
 Fruit and vegetable products. 3850
 Losses of vitamins and trace minerals
 resulting from processing and preserva-
 tion of foods. 3883
 Vegetables add that touch of green to
 profits. 4099
 Vegetables only... 4106
 The blue goose buying guide for fresh
 fruits & vegetables. 4191
 Home canning of fruits and vegetables.
 4204
 Storing vegetables and fruits in basem-
 ents, cellars, outbuildings, and pits.
 4206
- VEGETARIAN DIETS**
 The new vegetarians: who are they? 366
 Nutrition education for the "new" gen-
 eration. 394
 Vegetarian cookery 3. 2113
 Vegetarian cookery 1. 2114
 Vegetarian cookery 4. 2115
 Vegetarian cookery 2. 2116
 Vegetarian cookery 5. 2206
 Adequacy of lacto-ovo-vegetarian diets
 in Seventh-day Adventist boarding acad-
 emies. 2488
 If you don't eat what do you eat?
 2880
 Students come first at St. Olaf. 4020
- VEGETABLES**
 School vending and the law. 3038
 How to use dehydrated food. 3162
 Contracted vs. School managed: How
 costs compare. 3254
 Two views: Getting into school lunch.
 3274
 Easy eyes: Two years later. 3840
- VEGETABLES**
 Tea & coffee. 627
 Vending cafeteria leads to suit by
 service employees. 993
 Vending machines for food and bever-
 ages. 1619
 Factors affecting student participation
 in selected Milwaukee, Wisconsin Cath-
 olic high school lunch programs. 2017
 School vending is different. 3063
 The computer & automatics. 3273
 Inlet-outlet: the commissary eyes.
 3654
 Contract foodservice/vending. 3843
 Double shift at high school opens door
 to vending. 3923
 A look at purchasing. 4195
- VEHISON**
 Thiamin content and retention in veal-
 ton. 524
- VENTILATION**
 The ABC'S of make-up air. 1547
 Commercial cooking equipment exhaust
 systems. 1622
 Air curtains for entranceways in food
 establishments. 1625
 Make-up air system practical for busy
 restaurants. 3727
- VIDEO TAPES**
 Use of audio-visual techniques in train-
 ing the hard-core. 3488
 Live vs. Tape: which is better for
 instruction? 3478
- VITAL INSPECTIONS**
 Vitamin C--a saltferocious myth?
 2630
- VITA-PAK**
 The Saltire school lunch story. 1975
- VITAMIN A**
 Blood serum vitamin A and carotene
 studies of preadolescent children. 282
 Spot vitamin A with color class. 500
 Effect of processing on provitamin A in
 vegetables. 1835
 Food composition: Tables for use in the
 Middle East. 2258
 Fortification of nonfat milk solids
 with vitamins A and D. 2427
 Effect of excessive vitamin C and E on
 vitamin A status. 2464
 Food sources of vitamin C; food sources
 of vitamin A. 2581
 On the pathophysiology of vitamin A
 deficiency. 2610
 Vitamin A physiology. 2830
 Serum vitamin A in protein-calorie
 malnutrition. 2964
 New regulations on vitamins A and D.
 3031
 Try something new. 3468
 Vitamin-enriched USDA foods get tender
 loving care. 3494
- VITAMIN A/RETINOLS**
 Effect of excessive vitamin C and E on
 vitamin A status. 2464
- VITAMIN B COMPLEX**
 Pantothenic acid, vitamin B6, and vita-
 min B12 in foods. 543
 Yogurt: is it truly Adelle's B vitamins?
 615
- VITAMIN B12**
 Pantothenic acid, vitamin B6, and vita-
 min B12 in foods. 543
- VITAMIN D**
 Fortification of nonfat milk solids
 with vitamins A and D. 2427
 Importance of vitamin D milk. 2436
 New forms of vitamin D3 and their poten-
 tial applications. 2530
 Osteoporosis. 2551
 Adult bone loss, fracture epidemiology
 and nutritional implications. 2571
 Vitamin D: a reawakening. 2785
 The causes of vitamin D deficiency.
 2786
 Some drage we would like to have in
 nutrition and metabolism. 2812
 Rickets and osteomalacia. 2871
 New regulations on vitamins A and D.
 3031
- VITAMIN DEFICIENCIES**
 Cigarette smoking and vitamin C. 118
 Nutritional side effects of drugs.
 2829
 Nutritional status of people, USA.
 2841
- VITAMIN E**
 Vitamin E; your key to a healthy heart.
 72
 The vitamins. 884
 Tocopherol and fatty acids in American
 diets - the recommended allowance for
 vitamin E. 327
 Vitamin E and heart disease. 579
 Vitamin E as a biological antioxidant.
 580
 Effect of excessive vitamin C and E on
 vitamin A status. 2464
 Vitamin E and coronary heart disease.
 2627
 Supplementation of heavy diets with
 vitamin E. 2758
 Vitamin E. 2886
 Appraisal of heavy vitamin E require-
 ment based on examination of individual
 seals and a composite Canadian diet.
 2899
 Vitamin E: What's behind all those
 claims for it? 2928

VITAMIN EQUIVALENTS

VITAMIN EQUIVALENTS

Vitamins from food (Motion picture). 584
 Vitamins from food (Videocassette). 585
VITAMINS
 Nutrition II. 69
 Diabetic foods. 90
 Statement of Walter A. Coapton, M.D., President and Chief Executive Officer, Miles Laboratories, Inc., before the Senate Select Committee on Nutrition and Human Needs, February 24, 1971. 124
 Effect of microwave heating on vitamin B6 retention in chicken. 161
 Polacin in wheat and selected foods. 186
 Functions and interrelationships of vitamins. 219
 Good food works for you (Show n' Tell). 226
 The great vitamin mystery. 337
 Olympic athletes view vitamins and victorias. 441
 Perspective on vitamins. 444
 Preferred vitamin A, carotenes, and total vitamin A activity in usual adult diets. 452
 The vitamins. 484
 Food and nutrition. 485
 Tocopherols and fatty acids in American diets - the recommended allowance for vitamin E. 527
 Vitamin A and iron in infants' diets in Israel. 578
 Vitamins and the growing body. 581
 Vitamins (Pills loop). 582
 Vitamins and body structure. 583
 Vitamins from food (Motion picture). 584
 Vitamins from food (Videocassette). 585
 But what are they doing so many? An ancient food for a modern need. 629
 Legal developments: FDA releases labeling regulations. 695
 Vitamins and you (Pilestrip). 1302
 Recent developments in the vitamin technology of bread---history pertinent today. 1926
CARE strikes back at world's malnutrition. 1979
 Food values and calorie charts. 2271
 Synthetic food. 2342
 The chemicals of life. 2445
 Foods and nutrition. 2481
 Let's eat right to keep fit. 2526
 Let's get well. 2527
 Sensible eating: A 'balanced' diet for certain. 2592
 The food fad boom. 2649
 Recommended Dietary Allowances, revised 1973. 2650
 Bradley C. Broccoli, the people's friend: (posters). 2670
 Handbook of vitamins and hormones. 2680
 Dietary surveys on school children and medical students. 2826
 Effective issues for vitamins raises the question: are they foods or drugs? 2839
 The way it is. 2843
 The Vitamins. 2848
 Nutrition in pregnancy. 2850
 Micronutrient considerations in nutrient labeling. 3009
 New food regulations make strange bedfellows. 3032
 Vitamins, minerals, and FDA. 3056
 Wheels, a nutrition game of chance and skill. 3381
VOCABULARY
 Puerto Rican foods and traditions. 126
 What do we mean by "nutrition"? 593
 The words we use. 613
 A sensational sausage system that sells. 659
 Fresh beef ade and product names. 831
 How to organize training information. 1119
 The components of communication. 1311
 Handbook of food preparation. 1380
 Quantity cooking. 1383
 The names in the cooking game (Pilestrip). 1469
 Handbook of household equipment terminology. 2200
 Dictionary of nutrition and food technology. 2204
 Food & menu dictionary. 2223

Food composition table for use in Africa. 2227
 Foodservice lexicon. 2231
 Gancel's culinary encyclopedia of modern cooking. 2233
 Larousse gastronomique. 2250
 A guide to nutrition terminology for indexing and retrieval. 2276
 Measuring and tere---cooking (Pills loop). 3655
 Merriam's dictionary of classical and modern cookery and practical reference manual for the hotel, restaurant and catering trade. 4121
 The dictionary of health foods. 4122
 Glossary of EDP terms. 4124
 A supplement to the Dictionary of Occupational Titles. 4173
 Dictionary of occupational titles... 4174
 A selected bibliography on: African foods and nutrition, and African botanical nomenclature. 4188
VOCATIONAL COUNSELING
 Community action for employment: manpower development. 2094
VOCATIONAL DEVELOPMENT
 The art of motivating. 891
 The smile of success: service with a smile. 1300
 Community action: health program. 2093
 Community action for employment: manpower development. 2094
 New directions in reading improvement for supervisors. 3396
VOCATIONAL EDUCATION
 Food science. 362
 Food service in industry and institutions. 970
 All benefit from handicaps' training. 1014
 Guidelines for hospitality education in junior college. 1015
 Opportunities for educational and vocational advancement. 1016
 A guide to the evaluation of educational experiences in the armed services. 1017
 Application of a three-stage systems approach model for producing career awareness materials. 1027
 How we started students on successful foodservice careers. 1039
 A casebook on administration and supervision in industrial---technical education. 1040
 Competers in education: relevance for occupational education. 1057
 Status of curricular development in the field of commercial food at the non-baccalaureate level. 1062
 Dietetic training '73. 1070
 Review and analysis of curricula for occupations in food processing and distribution. 1074
 Education for dietetics: the In-Basket Technique. 1077
 Cooking for food managers---a laboratory text. 1110
 Home study courses for food service employees - an Iowa program. 1112
 Hospital cooks correspondence course (an in-service training plan) 1969. 1113
 Education and training for industry - volume I. 1127
 Integrating nutrition into the nursing curricula. 1128
 Bases for vocational education for food service industry employees. 1134
 Analysis of tests used to evaluate a training program for food service personnel. 1141
 Kids run a restaurant drive-in style. 1145
 A practical guide for supervisory training and development. 1146
 New directions in community junior college programs - new students; new faculty. 1172
 Food service: teachers guide. 1174
 Commercial foods. 1175
 Guide for training school lunch personnel. 1181
 Food preparation specialist. 1183
 Food service management: A suggested 2 year curriculum. 1184
 An old standby that still works. 1204
 Curriculae guide for food service occupations. 1206
 Curriculae guide for food service inst-

ritional programs in Pennsylvania. 1212
 Schooling the food service executives of tomorrow. 1230
 Teaching successfully in industrial education. 1240
 Guide for course of study for cook (hotel and restaurant) (entry). 1259
 Food service selling. 1260
 Training can be professional. 1268
 Cooks: a suggested guide for a training course. 1290
 Food processing technology. 1291
 Quantity food preparation: A suggested guide. 1293
 A post-high school program in child care services. 1294
 Learning for earnings: new opportunities for paycheck education. 1295
 Simplified manual for cooks. 1467
 American junior colleges. 2197
 The college blue book. 2217
 Materials for occupational education. 2263
 Allied health education programs in junior colleges/1970. 2293
 Nutrition; part II. 2800
 Nutrition; part I. 2801
 Outline for the preparatory course in occupational home economics in the field of food services (preparation and management). 3295
 Guidelines for hospitality education in junior colleges: a manual for the establishment of programs for careers in the hotel-motel, restaurant, and institutional industries. 3297
 A follow-up study of junior college hotel & restaurant education in Florida. 3298
 Status of curriculae development in the field of commercial food at the non-baccalaureate level. 3311
 The development and testing of a behavioral-reference groups model for evaluation of vocational education pilot programs: occupational research development monograph no. 4. 3332
 The development of a project for educable mentally retarded children to receive vocational training in food service. 3334
 Dropout drop in to foodservice. 3365
 A pilot study for gainful employment in home economics: final report, volume I. 3367
 Hospitality education curricula development project: final report. 3382
 Institute for home economics teachers on initiating, developing, and evaluating programs at the post high school level to prepare food service supervisors and assistants to directors of child care services: volume I: a post high school program in home economics (May 1, 1966-June 30, 1967); final report. 3406
 IFMA lunches foodservice scholarships. 3432
 Long Beach City College content outline for courses in home economics-related occupations. 3459
 Preparing the mentally retarded in the areas of food preparation and service. 3471
 Developing a work-experience program for slow learning youth: a report of a three year extension and improvement project. 3477
 Teaching and training. 3482
 Food service: an adult distributive education publication. 3485
 An educational development plan for the Regional Community College---January 1967. 3494
 Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, volume I. 3498
 Management services: a training guide for out-of-school youth and adults. 3500
 Manual of operation for vocational home economics programs in job training in high schools. 3509
 Relationship of age and performance of food service personnel participating in a training experiment. 3522
 A survey instrument for identifying clusters of knowledge and competencies associated with performance of food service work. 3525

- Manpower research visibility. 3526
 Mass economic education at the secondary level; a curriculum model (with emphasis on the occupational aspect). 3545
 Food service employee. 3565
 Health careers guidebook. 3574
 A composite of food service curriculum information for use in vocational programs. 3592
 A guide to federal assistance programs for local school systems. 4132
 A conceptual framework for the diffusion of innovations in vocational and technical education. 4146
 Directory of postsecondary schools with occupational programs, 1971; public and private. 4149
 Information utilization by vocational educators. 4154
 Directory of secondary schools with occupational curricula; public-nonpublic, 1971. 4159
- VOLUME FEEDING**
 The big 10 pros tackle the issue. 3078
 Quantity food preparation. 3624
 A "cooking street"--is it a possible food preparation system? 3755
 New equipment and systems in mass feeding. 3759
- VOLUNTEERS**
 You can help fight hunger in America. 2049
 Child nutrition programs. 2090
 You can help fight hunger in America. 2092
 Mission impossible. 3668
 Guidelines for Meals-on-Wheels and congregate meals for the elderly. 3925
- WAGES**
 The evolving payboard regulations. 410
 Nursing homes and related health care facilities. 2287
 There ought to be laws against the law. 3015
 Manpower needs in the nursing home industry. 3189
 Nursing home foodservice. 3213
 Health careers guidebook. 3574
 Production costs: labor-saving equipment vs. Non-machine methods. 3750
- WATERS AND WATERSESSES**
 Food service: an adult distributive education publication. 3485
- WAREHOUSING**
 Can a dishroom be a pleasant place to work? 3703
 The systems approach to warehousing. 3766
 Warehousing systems speed service. 3775
- WAREHOUSING EQUIPMENT**
 Sub-System 9: Clean-Up. 3711
 Ultimate in dishroom economy. 3772
 Warehousing systems speed service. 3775
- WAREHOUSING**
 Guide for warehousing. 2351
- WASHING MACHINES**
 Foodservice trends to on-premise laundries. 1715
 Dishwashing. 3786
- WASHINGTON (STATE)**
 Dietary levels for tri-city elementary school children. 81
 Saking the school lunch way. 3641
 Other current projects. 3936
- WASTE DISPOSAL**
 How the trend is to waste compactors. 1645
 Systems support with key processing equipment. 1675
 Plant operation: how to squeeze the most from trash compactors. 1757
 Sanitary storage and collection of refuse (Motion picture). 1767
 Compaction gets the squeeze on trash handling costs. 3705
 Sub-System 9: Clean-Up. 3711
 Space age compactor keeps kitchens clean. 3763
 Ultimate in dishroom economy. 3772
 Sanitation & safety for child feeding programs. 3788
 A look at the most crucial tools of sanitation. 3792
 The modern handbook of garbology. 3814
- WATER**
 Detergents and our water. 15
 Nutrition II. 69
 Contribution of hard water to calcium and magnesium intakes of adults. 128
 Water metabolism (Slides). 586
 Water, the indispensable nutrient. 587
 The technical microbiological problems in intermediate moisture products. 1947
 Food chemistry. 2447
 Water: energy for life. 3527
 Do a better cleaning job and control product consumption. 3709
 Not water, water everywhere. 3729
 Outdoor-USA. 4177
- WATER CONDITIONING**
 Sanitation and dishes--aspects old and new: Part 1. 3805
- WATER HEATERS**
 Not water, water everywhere. 3729
- WATER-SOLUBLE VITAMINS**
 Nutrition. 111
 Folic acid in wheat and selected foods. 186
 Folate deficiency and oral contraceptives. 2882
- WEANING**
 The decision to breast-feed. 2777
- WEATHER**
 The elements: Nature's wrath jolts a complacent urban nation. 2979
- WEIGHT**
 Relation of prenatal care to birth weights, major malformations, and newborn deaths of American Indians. 2632
 Mass conversions. 3661
 Mass measurement. 3662
 Think metric: It's simple. 3673
- WEIGHT CONTROL**
 All calories don't count - perhaps. 56
 Behavior modification in a self-help group - a pilot study. 86
 Behavior therapy in treating obesity. 87
 Behavioral and metabolic consequences of weight reduction. 88
 Diabetic foods. 90
 Bulking agents in foods - acceptability by obese individuals. 100
 Calories (Pills loop). 105
 Calories, energy and weight control. 106
 The family guide to better food and better health. 138
 Diet: the realities of obesity and fed diets. 144
 Effect of diet and/or exercise on obese college women. 160
 Food, energy and you (Videocassette). 210
 Food, energy, and you (Motion picture). 211
 Frequency of feeding, weight reduction, and body composition. 214
 Frequency of feeding, weight reduction, and nutrient utilization. 215
 In defense of body weight. 255
 Food becomes you or Better health through better nutrition. 279
 Maternal nutrition (Slides). 296
 Food for you. 302
 Mulligan stew: the racer that lost his edge (Motion picture). 324
 Mulligan stew: the racer that lost his edge (Videocassette). 325
 Weight control source book. 339
 A source book on food practices; with emphasis on children and adolescents. 352
 Nutrient intake and weight response of women on weight-control diets. 374
 Nutrition and pregnancy. 385
 Obesity. 405
 Food. 406
 Nutrition-related health practices and opinions. 417
 Obesity - new happenings. 433
 Obesity - part 3. 434
 Slim chance in a fat world: behavioral control of obesity. 504
 The teenage obesity problem - why? - part two. 515
 The teenage obesity problem - why? - part 1. 516
 Calories and weight. 538
 Looking at nutrition 12 ways. 571
 Weight control of children with Prader-Willi syndrome. 590
 Gallop counts the calorie counters. 832
 First foods. 1066
 The dynamics of marketing to dieters. 1331
 Food values and calorie charts. 2271
 The healthy way to weigh less. 2426
 The Slanchard Obesity and Nutritional Index (BONI). 2468
 The importance of prenatal nutrition. 2470
 Food and Fitness. 2471
 The myth of diet in the management of obesity. 2476
 Obesity: A serious symptom. 2477
 Eating disorders. 2485
 Nutrition: Food and your baby. 2514
 The crash diet craze. 2515
 A critique of low-carbohydrate ketogenic weight reduction regimens: a review of Dr. Atkins' Diet Revolution. 2518
 Diet and coronary heart disease. 2535
 Food lesser (game). 2536
 Fetal diet: Who are they? 2542
 Feeding 250 lb. females. 2554
 Maternal and fetal fetal homeostasis in obese pregnancy. 2556
 After the kids have gone. 2574
 Intrauterine restriction. 2598
 Are we getting too soft on food? 2612
 Keeping young and living longer. 2629
 Weight regulation is non-physiological and psychological factors. 2652
 Obesity in children: Identification of a group at risk in a New York ghetto. 2658
 The signs of obesity. 2659
 Response of body weight to a low carbohydrate, high fat diet in obese and obese subjects. 2662
 Choose your calories wisely. 2665
 Do you think fat or thin? 2671
 Cardiorespiratory responses of young overweight women to ergometry following modest weight reduction. 2678
 Operational restriction. 2690
 The fat and the addict: The biology of addiction. 2694
 The carbocaloric diet. 2708
 Four steps to weight control. 2726
 Food while you're pregnant. 2728
 A study of health practices and opinions. 2742
 A girl and her figure and you. 2745
 Nutrition insurance (Game). 2778
 Food and your weight. 2782
 Metabolic demands as a factor in weight control. 2799
 Through the looking glass. 2813
 Obesity and learning difficulties. 2834
 The way it is. 2843
 Obesity--part 5: Regulation of food intake. 2861
 Obesity -- part VI. 2863
 Obesity -- part VII. 2864
 Follow-up of obese patients: 14 years after a successful reducing diet. 2866
 Nutrition feds are booming. 2873
 If you don't eat meat what do you eat? 2880
 The search for the secret of fat. 2895
 Calories and you. 2939
 How to stick to your diet. 2943
 Exercise energetics in normal and following acute weight gain. 2948
 Let's talk about food. 2952
 A girl and her figure. 3456
 Students come first at St. Olaf. 4020
 Better Homes and Gardens calorie counter's cook book. 4023
 Breakfasts for every life style (poster). 4035
 Equally nutritious...but lower in calories. 4043
 Eat and get slim cookbook. 4111
- WEIGHT GAIN**
 Nutrition in pregnancy--a critique. 2600
 Obesity--part 5: Regulation of food intake. 2861
 Obesity--part 4: Causes. 2862
- WEIGHT LOSS**
 Signs and symptoms. 3461
- WEIGHT REDUCTION**
 Triglyceridemia. 2414
 Catecholamines in medicine--is obesity harmful? 2502
 Follow-up of obese patients: 14 years after a successful reducing diet. 2866
- WEIGHTS**
 English-metric conversion calculator. 3697
- WESTERN HEMISPHERE**
 Nutrition, development and social behavior. 2660
 Highlights of the Western Hemisphere Nutrition Congress. 2951

WHEAT

WHEAT
 Polacia in wheat and selected foods. 196
 Food uses of triticale. 209
 Iron absorption by adults fed mixtures of rice, silk, and wheat flour. 261
 Utilization of nutrients in silk- and wheat-based diets by men with adequate and reduced abilities to absorb lactose: 1. energy and nitrogen. 2490.
 Iron enrichment. 2769
 Lysine supplementation of wheat gluten at adequate and restricted energy intakes in young men. 2847
 The proposed increase in the iron fortification of wheat products. 3058

WHEAT-SOY-BLEND

NSB on the hunger front. 1960
WHITE HOUSE CONFERENCE ON CHILDREN
 White House Conference recommendations applicable to school food service. 3187
WHITE HOUSE CONFERENCE ON FOOD, NUTRITION AND HEALTH
 U. S. Nutritious policies in the seventies. 2716
 Recommendations of panels on nutrition teaching and education. 2890
 Recommendations of panels on nutrition teaching and education. 2891
 Priorities in nutrition. 2988
 Log of the executive director: an historic document. 3946

WHOLE GRAIN

Cooking and catering the wholefood way. 2118
 Everybody's tooth book. 2720

WHOLESALES

Changes in food wholesaling. 773

WIRENS

The doggone truth about hot dogs. 153

WILDERNESS

Outdoors-USA. 4177

WINE

Planned merchandising sells wine for Red Coaches. 1486
 A practical formula for successful wine business. 1492
 Wine. 1967
 Larousse gastronomique. 2250
 Wine service: a progressed system for youth service. 3124
 Winesaking surges ahead. 3871

WISCONSIN

Give them a choice!. 1336
 Anatomy of a satellite system: Wauwatosa Lunch Program. 1381
 Model kitchen at Wausaukee. 1611
 Factors affecting student participation in selected Milwaukee, Wisconsin Catholic high school lunch programs. 2017
 Wauwatosa Public Schools Lunch Program: a satellite system. 2098
 A five state study of secondary school lunchroom operations. 3223
 Wisconsin home economics conceptual structure and planning guide for secondary schools. 3598
 This is the way we clean our kitchen. 3810

WORK ATTITUDES

An anthropologist views the nutrition professions. 66
 Increasing employee productivity and reducing turnover. 861
 The dietetic professional in the labor force. 1069
 Relationship of attitudes to retention of learning and attitude change two years after food service training. 1122
 You. 1318
 Learning resources: AV or library? 2245
 Occupational stress and physical health. 3149
 Job enrichment: Challenge of the 70's. 3169
 Secretary-Boss relationships. 3170

WORK EXPERIENCE

How to push a good thing. 856
 Manual for the education of the food service supervisor---part one of two-part series. 1022
 The first year of a coordinated undergraduate program in food systems management. 1091
 A teacher's guide of student nurses' learning experiences in diet therapy clinical practice related to total nursing care of patient, for use in schools of nursing. 1235

Your future in food science. 1239
 What schools are doing. 2099
 Marginal manpower: job capability as a joint function of aptitude and experience. 3564

WORK EXPERIENCE PROGRAMS

Increasing employee productivity and reducing turnover. 861
 Education and training for industry - volume I. 1127
 Kids run a restaurant drive-in style. 1145
 Food preparation specialist. 1183
 Food service employees. 1261
 Dietitian aides. 1262
 Undergraduate education in dietetics. 1296
 Tom Farley's impossible dream. 2078
 The development and testing of a behavioral-reference groups model for evaluation of vocational education pilot programs: occupational research development monograph no. 4. 3332
 The development of a project for educationally retarded children to receive vocational training in food service. 3334
 To develop work evaluation and work training techniques designed to facilitate the entry of mildly mentally retarded into service occupations: final project report. 3419
 Intern expands employee handbook. 3433
 Developing a work-experience program for slow learning youth: a report of a three year extension and improvement project. 3477
 Manual of operation for vocational home economics programs in job training in high schools. 3509
 Home economics education at the secondary level: a curriculum model (with emphasis on the occupational aspect). 3545
 Food preparation and service, course description. 3591

WORK FLOW

A revolution in dishwashing. 3754
 Consistency guidelines: the problem areas. 3765
 Improved methods and equipment for boning turkeys. 3770

WORK SIMPLIFICATION

Work improvement. 769
 The dynamics of systems dialogue. 806
 Management of food service. 820
 How to apply systems analysis to your preparation/processing sub-systems. 853
 The impact of convenience food systems on the working environment. 860
 Industry-wide response to the "raw-to-ready" scale. 863
 Management annual, Type A lunch. 869
 The basic four of work. 870
 Work analysis and design for hotels, restaurants and institutions. 871
 Man-machine productivity of dishwashing operations in hospitals. 880
 Profitable food service management thru job analysis, descriptions, and specifications. 902
 Personnel management and work organization. 909
 Optimizing our human resources. 912
 Elements of supervision. 963
 Upgrade your manpower task allocation system. 989
 Work simplification. 1003
 Elementary body mechanics (Fils loop). 1082
 Hospital dishwashing (Fils loop). 1114
 Training yourself for food service. 1188
 Management I. 1201
 Work simplification in food service (Slides). 1315
 Meal management. 1342
 Food preparation for school food service personnel. 1436
 Standards, principles, and techniques in quantity food production. 1458
 Modern sandwich methods (FilaStrip/Phonodics). 1466
 Simplified manual for cooks. 1467
 A handbook on quantity food management. 1512
 Techniques of food measurement (Motion picture). 1518
 Instructor's guide for presenting equipment use and care. 1643
 Six solutions to ware handling. 1668
 Layout, equipment, and work methods for

school lunch kitchens and serving lines. 1678
 The use & abuse of equipment. 1680
 Hospital kitchen safety (Fils loop). 1722
 Guide for warehousing. 2351
 Increasing productivity. 3079
 Increasing productivity in foodservice. 3674
 Can a dishroba be a pleasant place to work? 3703
 Planning for efficiency (Fils loop). 3744
 A revolution in dishwashing. 3754

WORK STUDY PROGRAMS

Hospital cooks correspondence course (an in-service training plan) 1969. 1113

WORKBOOKS

The good foods book. 53
 Nutrition: a course for school food service personnel. 101
 Progressed nutrition. 229
 Management procedures and records. 767
 Personnel management. 768
 Work improvement. 769
 Math workbook - food service/lodging. 1064
 PS/L English. 1147
 How to purchase for school lunch. 1176
 Sue learns about the use of measurements in cooking. 1238
 Practical baking workbook. 1251
 Student workbook to accompany elementary baking. 1252
 Advanced menu planning. 1323
 Beginning menu planning. 1324
 Kansas school lunch menu planning book, 1971-72. 1341
 Quantity food preparation: a course for school food service. 1392
 Food and beverage purchasing. 2318

WORKING CONDITIONS

Managing people without playing God. 3025
 The art of bugging (or how to get the job done). 3135
 Occupational stress and physical health. 3149
 Job enrichment: Challenge of the 70's. 3169
 Motivation in action. 3219
 Employment opportunities in which knowledge and skill in home economics are needed. 3412
 Lighting breakthrough conserves electrical energy. 3742

WORKING WOMEN

Children of working mothers. 2215
 Changing food habits of Canadian children. 2428
 Secretary-Boss relationships. 3170
 Problems of women in foodservice. 3191
 Identifying and developing women for management positions. 3195
 Superwoman!. 3225
 Careers for women in the 70's. 3579

WORKSHOPS

Big ideas in nutrition education. 93
 Preschool nutrition workshop sums up recommendations. 454
 Problems of assessment and alleviation of malnutrition in the United States. 577
 Colorado school lunch handbook. 778
 Group work session: listening guide for integrating nutrition education into the program. 845
 Adventures in nutrition education resources II--Mini workshops with Dairy Council, Inc. 1013
 Audiovisual workshop. 1032
 Innovative techniques for teaching nutrition. 1126
 It can be done. 1136
 An old standby that still works. 1204
 A post-high school program in child care services. 1294
 Quantity cooking. 1383
 Workshop for school food service supervisors and managers. 3211
 Inservice teacher workshops. 3338
 Knee groups-in tight, not up tight. 3403
 The career development workshop. 3470
 Teacher's guide: food service organization and management responsibilities of the manager. 3499
 Telelectures vs. workshops in continuing professional education. I. Research procedures and design of lectures and workshops. 3552

- Telelectures vs. workshops in continuing professional education. II. Statistical comparison of learning. 3553
 Operation update: School lunch reviews soy protein progress. 3874
 Related nutrition programs. 3984
 Washington workshop: milestones in school lunch planning. 4016
- WORLD PROBLEMS**
 Food--Feeding---Understanding. 827
 The cost of a dietary revolution. 2367
 Nutrition and world health. 2587
 Human nutrition: its physiological, medical and social aspects; 2713
 Living nutrition. 2875
 Western Hemisphere Nutrition Congress, 3d., Miami Beach, 1971. 2949
 Highlights of the Western Hemisphere Nutrition Congress. 2951
 World food. 2983
 Can new protein sources avert world shortage? 3082
 A hookahalf on foods and nutrition. 4123
- WRITING**
 The communications game. 3560
- YEAS**
 Yeast flavor and color fall anise. 4066
- YEAR ROUND SCHOOLS**
 Year-round school: districts develop successful programs. 1171
 The year-round school: faddish or feasible. 2297
- YEASBOOES**
 Science for better living. 4176
 Outdoors-USA. 4177
- YEAST**
 Artificial and synthetic foods. 1887
 The technical microbiological problems in intermediate moisture products. 1947
 Baker's yeast--world's oldest food--is newest source of protein and other ingredients. 3832
- YOGURT**
 Yogurt: is it truly Adelle's B vitamin? 615
 Dairy products--there's more to milk than just a cold drink. 2978
 Yogurt: new life for an old product. 3005
 Cooking with yogurt, cultured cream and soft cheese. 3672
- YOUNG ADULTS (20-34 YEARS)**
 Food practices and preferences of some college students. 206
 The new vegetarians: who are they? 366
 Serum cholesterol from pre-adolescence through young adulthood. 490
 A Gallup overview of the changing customer - a Gallup synopsis. 837
 Today's youth - A new breed of cat. 980
 Young America dines out: how youth voted in '72. 1005
 The youth market pays to do its thing. 1691
 Our industry reaches a breakfast breakthrough. 3126
 A year reviewed: Youth and food service in 1973. 3128
- ZINC**
 Trace minerals as nutrients. 2418
 Zinc nutrition in the United States. 2838

PERSONAL AUTHOR INDEX

- Abernathy, R P 460
 Abt, Clark C 1116
 Acacio, F B 1231
 Acker, Geraldine 2411
 Acker, Geraldine E 556
 Ackerman, Lauren V 497
 Ackermann, Frederick B 3061
 Acott, K M 615
 Adamec, Cenek 507
 Adams, Bert K 987
 Adrizzen, Blanca 2412
 Aguilon, D B 2924
 Ahlatron, Antti 474
 Ahrens, Richard A 409
 Albanese, Anthony A 368
 Albanese, Anthony A Ed 2413
 Albanese, N S 470
 Albano, Charles 3296
 Albrink, Margaret J 2414
 Alexander, J C 161
 Alexander, Marie M 403
 Alfin-Slater, R B 4
 Alford, Betty B 159
 Allen, A Dale 978
 Allen, Louis A 3062
 Alarode, Richard L 1015
 1063, 3297, 3298
 Almseyer, Richard H 694
 Alter, Harvey 15
 Altschul, A M 2967
 Altschul, Aaron 2415
 Altschul, Aaron H 58, 482
 Altschule, Mark D 139
 Amann, Fred 3063, 3625
 Ambrosino, Lillian 3300
 Amen, Ronald J 2416, 2417
 2418
 Asendola, Joseph 1378, 1379
 Aserine, Maynard A 3887
 Ases, Louisa Bates 3590
 Asee, Stanley R 270
 Asstutz, Daniel G 2367
 Anandas, K 2439
 Anderson, B G 500, 589, 1846
 Anderson, Carl 3308
 Anderson, Floyd L 3591
 Anderson, Joel 2643
 Anderson, Mary Jane 3628
 3899, 3900, 3901
 Anderson, Rae 3139
 Anderson, Thomas A 563, 2219
 Andrews, Helen Holmes 1382
 Andrews, Janet 3068
 Angeline, John P 3831
 Annis, J C 1659
 Annis, P J 1659
 Annunzio, Frank 711
 Anoff, I S 624
 Antil, Frederick M 1144, 1268
 Applebaum, G 1403
 Applebaum, Gertrude 914, 917
 1248, 3069
 Appledorf, H 2440
 Appledorf, Howard 2441
 Arbuckle, W S 625
 Aronson, S W 1900
 Arlin, Marian Thompson 2443
 Arnatas, James P 878
 Arnold, R G 1874
 Arnstein, Helene S 2446
 Arroyave, Guillerao 2599
 Ashur, Salva 2444
 Asinov, Isaac 2445
 Atkin, L 1926
 Atkinson, Alta B 1321
 Atwood, June C 1066
 Auerbach, Aline B 2446
 Augustine, Grace H 865
 Aucand, L W 2447
 Ausman, Lynne 2613
 Avery, A C 19
 Avery, Arthur 3629, 3701
 Avery, Arthur C 1680, 3070
 Avery, Arthur C 3674
 Axler, B H 951
 Aykroyd, W R 593, 2448, 2449
 2969
 Ayres, J C 1760
 Babcock, M J 502, 708, 721
 2450
 Bachemin, Dorothy S 3902
 Baer, Flora 3903
 Baertl, Juan H 2412
 Bagley, W K 3425
 Bailey, Herbert 72
 Bailey, L 1118
 Bailey, Marcelle A 390
 Bailey, Maybell 136
 Baker, Allen J 1942
 Baker, Mary Jean 1124
 Baker, Merril 3071
 Bakos, J B 830
 Baldwin, Ruth E 1907, 1908
 1940, 4190
 Balintfy, Joseph L 3072, 3604
 Ball, Edward W 3630
 Ball, John A 1051
 Ballsley, John A 1051
 Balsley, M S 2480
 Balsley, Marie B 1125
 Bandler, D K 2035, 3904
 Barbano, D M 1827
 Harbour, Helen 168
 Harbour, Helen Franca 75
 Bardwell, Flora 2451, 2452
 Barker, Edward 1081
 Barlett, M L 2678
 Barnard, Kathleen 3310
 Barnard, Mildred B 1062, 3311
 Barnea, Edward G 3312
 Barnes, F G 1891
 Barnes, Richard H 2453
 Barrett, James E 1083, 3073
 Barrett, James H 953
 Bartholomew, Mary Ellen 2454
 Bartlett, Lawrence 772
 Bartolotta, A 1319
 Bartolotta, A C 1335
 Bartolotta, Anthony C 3631
 Barton, J A 448
 Bash, Wade 3074
 Batcher, O M 2154
 Batson, M 1359
 Bausan, M E 699
 Baxter, D M 505
 Beach, Betty L 3075
 Beal, Virginia A 427
 Beale, Calvin L 2240
 Bean, H M 1952
 Beare-Rogers, Joyce L 2899
 Beaton, G M 505
 Beaton, George H 83
 Beau, Frank M 2301
 Beauchamp, Virginia Dorn 329
 Beauchene, R E 398
 Bebb, Helen T 431
 Bechill, William D 2455
 Beck, James D 1190
 Beck, K M 412
 Beck, Karl 1816
 Beckers, C 2636
 Beckman, L M 1966
 Beckman, Lois 1244
 Beghin, Ivan 2456
 Behrend, Jack 3324
 Bell, Camille G 2457
 Bellino, John 1160
 Beloian, Arletta 3008
 Beloian, Arletta H 483
 Benarde, Melvin A 1796
 Bender, A E 90, 2458
 Bender, Arnold E 2204
 Benedict, J M 1250
 Benedict, Joan Marion 1037
 Bennett, M Gene 3313
 Bennion, Marion 160
 Benson, Jeffrey 350, 351
 Benton, Margaret M 2970
 Benton, Mildred 2205
 Berdahl, E H 2459, 3314
 Berg, Alan 864, 3906
 Berg, Alan D 3907
 Berg, Alan D 2460
 Bergsteinova, B S 2678
 Bergstrom, Joyce 3315
 Berkman, Jerome 3316, 3702
 3779
 Bernan, Harris A 2461
 Bernathal, Eugenia S 2462
 Berne, Eric 3076
 Berrini, James H 1378
 Berry, W T C 2971
 Bettelheim, B 2103
 Bettelheim, Bruno 2463
 Bhoona, N 2533
 Bickel, Arlene 1013
 Bickel, Walter 4121
 Biedermann, Konrad 1678
 Bienvenu, Bernard J 3317
 Bier, John G 527, 2464
 Billat-Savarin, Jean Anthelme
 2972
 Billings, Margarita 1765
 1769
 Bing, Franklin C 70, 2465
 Binkerd, E F 65
 Birch, G G 3780
 Birch, Herbert G 94
 Bird, Kerait 1854, 3834
 Bishop, Cynthia 3079
 Bittel, Lester R ed 3318
 Bjorklund, Lila 3139
 Black, Alias E 2466
 Black, Patricia Hall 2113
 2114, 2115, 2116, 2206
 Blackburn, Mary L 607
 Blacklow, Robert Stanley 3461
 Blackman, Burton T 2467
 Blackwell, Roger D 16
 Blair, Eulalia 1438, 4024
 4025, 4026
 Blair, Eulalia C 1321, 3633
 3634, 4027, 4028, 4029
 4030, 4031
 Blair, Eulalia C 4032
 Blair, Eulalia C 4033
 Blair, Gary T 3835
 Blaker, Gertrude G 1742
 Blakelee, Alton 95
 Blanchard, Everard B 2468
 Blanchard, Kenneth M 3143
 3144, 3145
 Bleibtreu, Hermann K 66
 Blessin, C W 1820
 Blich, Jeffrey 4122
 Bliss, Tassara 2368
 Blitsan, Elaine 1075
 Bliz, Gunnar 2469
 Block, Hyrna 2470
 Blondeau, Lucie 2304
 Bloos, Irving 3319
 Blumenfeld, Warren S 3320
 Bodley, M A 505
 Bogert, L Jean 97
 Bogert, Lotta Jean 2472
 Bogniard, J M 1299
 Bogyo, S W 1841
 Bolin, M R 1822, 1836
 Bolton, G 1355
 Bonner, Dan 2248
 Boodle, V 2208
 Borchelt, Dorothy 4190
 Borden, Carrie 2925
 Borenstein, B 3009
 Borghese, Anita 4034
 Borgstrom, Georg 2973
 Boringier, Clayton W 3453
 Borlaug, Norman 1865
 Bornmann, Priscilla G 2111
 Borud, Linda 472
 Bose, D P 2473
 Boatman, Lloyd R 2557
 Bottger, Jean 798
 Boulden, Alfred William 763
 Bourne, Geoffrey M 2474
 Bowers, J A 1915
 Bowers, James 3080
 Bowers, Jane 3141
 Bowers, Jane A 523, 1916
 1953
 Bovea, Jane A 3650
 Bovan, Fern 1883
 Bovan, Jack L 3908
 Boyd, Edlon M 2369
 Boyd, Fannie Lee 223, 1128
 1196
 Boyd, Jacques 3010
 Boyd, Patricia 2594
 Boyle, P F 1836
 Boyle, Mary A 84
 Boyle, Mary Ann 1445
 Boyle, Patrick 800
 Boynton, Arthur C 4192
 Boyson, Susan C 409
 Bracken, Marilyn C 4125
 Braddock, Karen Sue 229
 Bradley, Alice V 2209
 Bradley, William B 2510
 Braash, Edward 627, 2974
 Braablett, Viana D 1416
 Brand, Elaine 3909, 3910
 3911
 Bray, George A 2476, 2948
 Bray, George M 2477
 Breeling, James L 704, 3836
 Breen, Hyles F 3321, 3322
 Breithaupt, Herman A 1039
 Brekke, John E 1909
 Brennan, Edith H 3908
 Brennan, Ruth E 4123
 Brennan, Lillian 1263
 Brewer, Trandallier J 2478
 Brieve, Fred J 3081
 Briggs, George M 97, 1298
 2479
 Briggs, George McSpadden
 2472
 Briggs, Howard W 1985
 Briggs, Paul 2013
 Brightan, Eugene F 998
 Briley, Margaret E 1085
 Brink, M P 2480
 Briskman, G Lynn 106, 173
 177, 308, 475, 583, 658
 Broadwell, Martin 3323, 3324
 Broadwell, Martin H 1115
 3325, 3326, 3327, 3328
 3329, 3330
 Broadwell, Martin M 3082
 Brock, J P 135
 Brody, Asron L 3837
 Brokaw, M 2361
 Bronson, V 361
 Brook, Barbara M 3083
 Brooka, Charles 2481, 2975
 2976, 3912, 3913, 4124, 4193
 Brooka, Karl M 418
 Brooka, Robert D 1027
 Brothwell, Don 628
 Brothwell, Patricia 628
 Brown, Bill Wesley 1040
 Brown, David F 3804
 Brown, Esther L 3331
 Brown, Helen B 2482
 Brown, Myrtle L 140, 203
 Brown, Myrtle L 2797
 Brown, O C 2039
 Brown, Roy E 2483
 Brown, Walter E 3332
 Browning, B B04
 Browning, Bernard 3084
 Brozek, Josef 471
 Brubaker, Dale L 1802
 Brubaker, Miriam M 1471
 Bruce, Herbert M 3333
 Bruch, Hilde 57, 2484, 2485
 Bruhn, Christine M 125, 202
 Brunet, Diane Clarabel 2486
 Brunstetter, Philip H 3085
 Bryan, F L 1781
 Buchan, J W 2487
 Buchanan, B J 1864
 Buchanan, Robert D 3086
 Buchholtz, Fredric 3914
 Buck, Ernest H 2327
 Buck, F A 1427
 Budz, Ted 520
 Bunge, Martha M 1041
 Buntin, L Ann 3334
 Buntin, L Ann 3335
 Burbidge, Marget 1391
 Burenheide, Eleanor 2539
 Burke, Arvid J 2210
 Burke, Mary A 2210
 Burket, R E B09
 Burley, Kenneth R 3087
 Burrier, S 3336
 Burriell, Lida M 3639
 Burroughs, Ann L 262, 263
 Burtling, Fredericka 32
 Burton, Benjamin T 234
 Burwell, Annes 3526
 Bush, Marlene Ellstrom 2488
 Bushland, Yvonne K 1001, 1313
 Buskirk, E R 2678

Bettler, Lucine A

- Bettler, Lucine A 4160
 Betras, Mitva Raananheimo 4150, 4151
 Battenfield, Sanna 186
 Battenworth, C E 257
 Bats, Earl L 651, 2069
 Bats, W T 27
 Byrnes, C H 1821
 Bytner, Poa 3915
 Caldwell, Stratton F 3599
 Call, D L 2019
 Call, David L 131, 774, 2068 2896, 3907
 Callahan, D L 184, 619
 Callahan, Dorothy 103
 Callahan, Dorothy L 2023 3338
 Callahan, Genevieve Anne 3339
 Callery, William 3088
 Calloway, Deris 2490, 2673
 Calloway, Doris Susan 97 186, 2472, 2792
 Calvert, Donald E 3340
 Caseron, Allan G 213
 Caseron, Allan G 2491
 Caseron, J L 113, 155, 243 244, 287, 380, 588
 Caseron, Janet L 2492
 Caseron, Margaret 2493
 Camp, Sanna C 2902
 Campbell, Alexander 378
 Campbell, Mary L 363
 Campbell, Robert G 327
 Caponio, Joseph F 4125
 Carcione, Joe 2370
 Carey, Nath Little 2113 2114, 2115, 2116, 2206
 Carr, Laella L 3343
 Carr, Grace 1249
 Carr, L W 2494
 Carrath, 0 R 1214
 Carruth, Betty R 1049, 1085
 Carter, Evelyn Josephine 1048
 Carter, James P 246
 Casbergue, John F 911
 Casey, Catharine H 3472
 Casola, Matteo 3635
 Caul, Jean 488
 Cavaletto, Catherine G 1909
 Cavanagh, Ursula M 2118
 Cavin, Nath 4037
 Cavins, J P 280
 Caylor, Elizabeth S 2810 2811
 Celovsky, Boris 3344
 Chaddock, Paul M 1119, 3345
 Chalmers, John J 1087
 Chamberlain, Valerie H 2497 3346
 Chan, Harvey T 1909
 Chan, James J 262
 Chadler, 0 V 272
 Chandrasekhar, Geeta 2533
 Chaney, Margaret S 111
 Chang, Charlotta H 1661
 Chang, Flora Wang 4150
 Chang, Hsueq Flora 4151
 Chang, J C 3884
 Chasaleo, Vera G 3347
 Chapman, Maurine W 2498
 Chapman, V J 1943
 Charley, Helen 112, 1398
 Chars, S F 2337
 Charan, E 3657
 Chase, H F 2499
 Chase, William D 2214
 Chasny, Judy 13
 Chenoweth, Alice D 2065
 Chenoweth, Hilda L 2490
 Cherry, Robert 3168
 Cherry, Robert K 3091
 Chichester, C O 51
 Chichester, Clifton O 2371
 Chickdoax, Grace 2500
 Chilson, Bennett D 2501
 Chlooverakis, C S 2502
 Christakis, George 405
 Christakis, George J 1255
 Christie, A B 3781
 Christie, Mary C 3781
 Christine, Charles T 3348
 Christine, Dorothy M 3348
 Christy, Bernice 1907
 Chang, C 3190
 Church, Charles Frederick 2216
 Charck, Helen Sibbela 2216
 Ciani, Leonard J, 1810
 Ciani, Leonard A 681
 Ciasano, P A 290
 Ciasano, Pamela A 2503
 Cipra, J S 1915
 Cipra, Janice E 1916
 Circle, Sidney 2865
 Clark, Helen E 261, 2444
 Clark, Walter L 2977
 Clarke, Helen 2505
 Clarke, Margaret Gary 78, 79 80, 1101
 Clausi, A S 1801, 2506, 3092
 Clawson, Barbara 1463, 1539
 Clay, W L 250
 Clemes, Sara J 372
 Clemence, Elizabeth J 880
 Cleasat, Sara 1195
 Cleveland, Liada E 2228
 Cloalager, Marion 4190
 Cloyd, Frances 776
 Clydesdale, P H 303, 530 1099, 1804, 1806, 1873 1877, 1930, 1946, 1967
 Coates, Ruth D 574
 Cokh, Vicki 2508
 Con, Burr D 1175
 Coffey, Robert E 3097
 Coffman, James P 1053
 Cohen, Elizabeth 3098
 Cohen, Stephen L 3168
 Cohenour, Sally 2673
 Cohn, Jona 1061
 Colby, Shirley 3099
 Cole, Barbara 2685
 Cole Jr, Herbert 3859
 Coleasa, Joan 820
 Coleasa, Gary 205, 253, 1888 2509
 Collins, George J 752
 Collins, J L 1819
 Confort, Alexander 2372
 Conpton, Walter A 124
 Cone, William F 3360, 3361
 Conrade, George W 974
 Consolazio, C Frank 2799
 Conway, W F 1844, 1845
 Conyers, C L 2073
 Cook, Jesse D 2510
 Cooke, James Pollett 2197
 Cooke, Judith A 706
 Cooperider, Noel L 3362
 Copeland, Jack L 3363
 Copley, Michael J 2350
 Copley, Michael J ed 3893
 Corban, Eula See 2511, 4126
 Cornatzer, W E 2725
 Corroll, John 3784
 Corroll, John D 3785
 Corridon, Geraldine Antoinette 4127
 Cortes, Manuela F 397
 Coets, Tereza 2456
 Cote, Patricia 2512
 Cotlak, Bertton 3415
 Cotterill, Owen J 3886
 Couden, H W 1906
 Coahlin, Leo S 3102
 Coeell, Catherine 2513, 2514
 Cox, E P 65
 Coyne, J 956
 Coyne, John 3365
 Cozine, Jane 3366, 3367
 Crecknell, M L 4039
 Craig, David G 1253
 Craig, Robert L ed 3318
 Craig, T W 1828
 Craze, Donald P 3103, 3320 3368
 Cravioto, J 2516
 Crawford, F 758
 Crawford, Frances 2108
 Crawford, E W 1064
 Crawford, Michael 2517
 Crawford, Sheilaigh 2517
 Crawford, Terry L 773, 783
 Crawford, Thomas S 3121
 Crealock, W J 2025
 Crigler, T P 65
 Crissins, 0 47
 Criser, Patricia E 116
 Critser, Gary 1086
 Crockett, James E 1035
 Crosswell, Cynthia 9, 10, 31
 Cronan, W L 2000
 Cronan, Marion L 1066, 1225 3921
 Crosby, William E 2519
 Crealey, Ann H 3369
 Crace, D G 3370
 Cramp, William A 1028
 Crausine, Judith L 457
 Craslan, Vera C 1512
 Casalegs, Paul S 3372
 Casals, Richard Oshora 633
 Casano, C C 2924
 Casasa, H 2960
 Carl, David E 1308, 3373 3374
 Carry, Estell E 1240
 Cathbertson, Sir David 134 2520
 Chajkewski, Janina 2521
 Chalmers, E W 1980
 Dabbah, Roger 1923
 Dahl, Crete 2223
 Dahlqvist, Arne 2522
 Dalrymple, J I 1299
 Daly, J Joseph 3333
 Daly, 0 J 664
 Daosa, G Edward 3838
 Daugelo, C E 792
 Dangele, Conale 1412
 Daniels, Roger 3839
 Dapros, Elmer 2376
 Darcy, W J 217
 Darcy, William J 246, 2524
 Dardos, E 441, 487
 Darsherty, C E 1795
 Davenport, Harilya McCasoon 1428
 Davey, P L E 2525
 David, Beatrice -
 David, Beatrice Donaldson 927, 2304
 David, Liada 302
 Davideon, 0 2477
 Davideon, S 135
 Davie, Adelle 2526, 2527 2528, 4040
 Davie, Barbara 504
 Davis, Carole 4211
 Davis, Carole E 4210
 Davis, D 1465
 Davis, Frances 4041
 Davis, J C 464
 Davis, Martha A 526
 Davis, Ralph Carrier 3105
 Dawee, Barge 2058
 Dawis, Rene V 3580
 Dawson, Elele H 4055
 Day, Jackie 3375
 De Chavez, Sirina Manox 254
 De Euzael, Lydia 2997
 De Figueiredo, Mario P 1779
 De La Surde, Brigitte 2529
 De Bello, Alvaro Vieira 2456
 De Vore, Robert T 3707
 Dean, Charles C 861
 Deana, Karen 3528
 Deethardt, Dorothy 178, 375 376, 3639
 DeJona, D 661
 Del Caetillo, Juan 3106
 Del Rosario, Titia 4194
 Delicardie, E R 2516
 Dell, William J 1826
 DeLace, E P 2530
 Desott, 0 J 428
 Dennis, Donna 3376
 Dennison, W A 1226
 Denler, Louise 1414
 Denver, A 2799
 Deringer, Shirley K 3378
 Desatnick, Robert L 3107
 Desrozier, Susan E 635
 Deutsch, Ronald 0 138
 Devadae, Najassal 2532
 Devadae, Najassal P 2533 3941
 Devitt, Michael 3108
 Dibble, Marjorie V 2534
 Dickler, Eracet 1008
 Dick, Charles 0 2377
 Dickey, Eugene 638, 3109
 Dickinson, Virginia 0 3379
 Dieffenderfer, R 1635
 Dieffenderfer, R I 1563
 Dieffenderfer, Ruth I 3708
 Dies, Robert P 3380
 Dilaver, H 3657
 Dip, E 2991
 Dittmer, Paul 803
 Dobbias, Frances W 1136
 Dobbias, Francis 2539
 Dohie, Alan W 3110
 Doll, Ferd A 862
 Dollar, F W 2298
 Donner, Carolyn 3382
 Donaldson, Beatrice 865, 883
 Donaldson, Robert H 2540
 Donisi, C H 1990
 Doolittle, C S 2159
 Doranfield, Blanche 1175
 Doacette, S 3190
 Doacette, S W 602
 Doughty, Joyce 2448
 Douglas, John 3383
 Doelling, Rose Gary 1072
 Dowson, 0 Lloyd 2075
 Dowling, D L 3862
 Downe, Doris H 1818
 Doyle, Margaret D 374
 Drake, Eliza 3384
 Dresick, E J 2477
 Dryden, J 373
 Dudenston, Anne K 160
 Dudley, Bettye 0 498
 Dukelow, Donald A 2541
 Dunlap, C J 1862
 Dunlap, D 1014
 Duas, J D 3111
 Dwyer, Johanna 422
 Dwyer, Johanna T 366, 450 2542, 2944
 Dyer, Dewey A 3112
 Eglee, Janita A 190
 Ebro, Les L 3385
 Eccleston, Eleanor 0 3925
 Eckstein, E F 1346
 Eckstein, Eleanor 3113
 Eckstein, Eleanor P 3607
 Eckstein, Eleanor Foley 3608 3609
 Edelblate, Wina 1992
 Edmondson, L F 2543, 3884
 Edmondson, J E 1964
 Edson, Ann 2544, 2545
 Egan, Gary C 2036
 Egli, David 3926
 Eheart, E S 162
 Eheart, Gary S 2347
 Ehl, 0 2662
 Ehrcke, Louie A 3114
 Eichelberger, Carol 4018
 Eitington, Jules 3387
 Ekvall, Marie A 3011
 Ellean, William 3388
 Elliott, Paul H 1057
 Elliott, T 877
 Elliott, Travis 896, 897 898, 899, 900, 901, 902, 903 904
 Ellis, Ann K 964
 Elson, Charles E 2546
 Elwood, F C 2547
 Emson, L 2019
 Emson, Lillian 49, 131 2068, 2548
 Engel, Robert 0 1309
 Engel, James P 16
 English, Paul D 1104
 Enloe, Cortez F 646
 Enloe, Dorte F 1034
 Ennis, Gerard J 1012, 3390
 Ephross, Paul H 1991
 Eppright, Errol 168
 Erdas, A E 512, 1849
 Erdody, Paula 2899
 Erhard, Darla 394
 Erickson, Eugene C 514
 Ernet, Leonard 2297
 Eschbach, Charles E 781, 884 886, 1153, 1344, 1744, 2320 2322, 2323, 2327, 3115
 Eshlens, Ruth 4044
 Esleen, W E 1929
 Esner, Barbara P 3539
 Estes, Everett Edwin 1994
 Evans, Beatrice 2352
 Evans, Evelyn 1573, 1651 1672, 1941, 3116, 3642 3711, 3712, 3713, 3787
 Evans, Lois 2508
 Everts, Mitva Poukka 527
 Evers, Barbara H 334, 345
 Exton-Smith, A W 2551
 Fabun, Don 2552
 Fairbrook, Paul 3643
 Fairfax, Jean 3927
 Farley, Richard L 4132
 Farveaga, L E 1113
 Farley, T J 1002, 1179
 Farley, Thomas J 811
 Farsakis, Diane 1815
 Farmer, P A 990
 Ferris, L 35
 Fester, Helter H 1000
 Fauley, Franz E 3117
 Fay, Clifford T 818
 Fearn, David A 819
 Feeley, Ruth 0 116, 286, 2256
 Feinberg, E 932
 Feitshens, Sandra 2555
 Feitshens, Sandy 3394
 Feldman, Edwin 0 995
 Feldman, Jacob J 422
 Felig, Philip 2556
 Ferguson, Allie E -
 Ferrare, Mary Alice 3644
 Ferreira, Nancy J 3395

Pett, John 782
 Pevatar, W Jane 2557
 Piedelane, H W 1904
 Piler, L J 2558
 Piler, Lloyd J 3013
 Piler, Lloyd J Jr 2559, 3014
 Pilley, Alce C 925
 Pinesco, Charles 3645
 Pinberg, I J 1856
 Pinberg, Alfred J 1790
 Pinch, Clement A 2510
 Pinch, Clement A 264
 Pineberg, Saysoor K 144
 Pine, Helvie 3396
 Pinesgan, Tom 1376, 1613
 3118, 3397, 3646
 Pinch, Robert O 472
 Fischer, Frances H 671
 Fisher, Barbara 3398
 Fisher, Harry Johnstone 232
 Fisher, H P K 2972
 Fiskett, T 1484
 Fitaell, Philip G 3015
 Fitaenese, Cleo 3677
 Flanagan, Thelma 913, 965
 2052, 2299
 Flanagan, Thelma G 478
 Flack, H 926
 Flack, Henrietta 182, 1093
 2560
 Flick, George 3857
 Filippo, Edna S 3119
 Florencio, Cecilia A 2561
 Ford, John T 3399
 Fogg, H O 129
 Foid, J 940
 Foley, Ray O 1475
 Folkers, Karl 6
 Fomen, Samuel J 121, 559
 563, 2219
 Ford, Clialta A 1205
 Forde, George 3400
 Forde, Sherrill 2566
 Forde, Sherrill S 1049
 Foreana, John 2232
 Foreythe, Ralph A 3121
 Forsythe, Richard H 3841
 Foster, Betty J 4138
 Foster, O H 7, 3790
 Fougere, William 1051
 Fowler, Sinae Payne 1429
 Fox, Brian A 213
 Fox, Elliot H 1092
 Fox, H H 2672
 Fox, Hazel B 247, 608
 Fox, Hazel H 150, 2851, 3858
 Francis, P J 530, 1099, 1804
 1806, 1873, 1877, 1930
 1946, 1967
 Franklin, Harold L 815
 Freshwater, John F 3717
 Freund, William H 2081
 Fray, C H 1921
 Fridthjof, John 2567
 Friend, Gertra 167, 424, 2255
 2568
 Frise, J A 1927
 Fritz, James C 2569
 Frohreich, Lloyd 944
 Frolich, L A K 1670
 Frolich, Louise A K 3718
 Frost, H C 846
 Fry, Barbara 2570, 3401
 Frye, Robert O 171, 501
 Fryer, Beth A 151, 228, 457
 523
 Fugalaan, Andrea 1197
 Fuller, Edgar 645
 Fuller, John 4054
 Falton, Doris Elliot 76
 Falton, Lois 4203
 Falton, Lois M 4055
 Peak, Kaye 84, 526, 1445
 3791
 Peak, Richard C 3123
 Fursimon, Barbara K 1174
 Petrall, Mary P 425, 426
 Fyeon, Maecia Lei 2983
 Jabr, Haeoosh 2964
 Gage, John 1853
 Gage, John W 1792, 3842
 Galleora, William W 1942
 1957
 Jancal, J 2233
 Gaegever, Joan Ludaron 189
 Gaeoe, Martin J 3402
 Gaeong, Jona 3403
 Ganong, Warren 3403
 Gant, James L 1109
 Garber, Lee O 993
 Gardner, Jerry G 3843
 Gardner, Sherrie 3017
 Garp, Stealey H 2571
 Garr, J 1322, 1345, 1368
 1387, 1395, 1460
 Garr, Janice 3610, 3611
 3612, 3613, 4056, 4057
 Gancoise, C H 688
 Gancie, Edward W 508
 Gay, Jose 1013
 Gay, Michael L 2901
 Gaylord, B Cartin 221
 Gehert, Henrietta D 3404
 Gahardt, Charles W 3405
 Gelb, Donald L 1167
 Gelapi, Mary Jane 3130
 Galpi, Gary Jane 1340
 Geary, Constance 224
 Gerber, Carolyn 1509
 Giacopietro, F H 1599, 1601
 Giacopietro, Frank O 3720
 3721, 3722, 3723, 3724
 3725, 3792
 Gibase, O 1983
 Giffit, Helen H 225
 Gilchrist, James O 3804
 Gillespie, Wiles O 4154
 Gillis, Eleanor O 928
 Gilmore, Alton S 2821
 Gilpin, Gladys L 4055
 Gladney, Virginia H 2585
 Gladstein, C W 1257
 Glaeser, Nellie 3407
 Glaeser, Nellie O 3220
 Glatky, Carlton O 786
 Glaeser, F Mayne 3132
 Glaydon, T J 1799
 Glaeser, Edward J 2197
 Glaeck, William F 3408
 Glycer, John 142
 Glyn, Kathryn 2485
 Gaur, Ben C 3399
 Godfrey, Marilya 750
 Godfrey, Nath L 3677
 Goerke, Leora S 2955
 Goertz, Grayce 942
 Goertz, Grayce E 3075
 Gold, Faye 3414
 Gold, Leon S 3409
 Goldbeck, David 2381
 Goldbeck, Nikki 2381
 Goldberg, A 578
 Goldblith, S A 622
 Golde, Roger A 3410
 Goldsmith, Grace A 249, 2586
 2587
 Goldsmith, Naomi F 128
 Goldstein, Stanley 1211
 Good, Gene O 2062
 Goodacre, Daniel H 3133
 Gooding, Margaret 408
 Gooden, H Irwin 3411
 Goodwin, Mary T 23, 2386
 Goodwin, Mary T 4139
 Goodwin, T L 1814
 Gordon, J 599
 Gordon, John O 289, 3134
 3932
 Gordon, Michael 859
 Gordon, Michael F 1213
 Gorealis, Harry O 3844
 Gores, Anna H 3412
 Gorman, James 1211
 Gortner, Willie A 2588
 Gorton, L A 777, 950, 1339
 1590, 1715
 Gorton, Leoria A 3793
 Goss, William R 3413
 Gottlieb, L 771, 797, 968
 1267, 1707
 Gottlieb, Leon 3135, 3136
 Gotto, Antoinette H 2589
 Gould, Wilbur A 1962
 Goussie, D H 389
 Govindarajan, S 1895
 Gracey, Michael 2590
 Graham, D H 1927
 Graham, George G 149, 2412
 Graham, Jerry 802
 Grandfield, Waydon J 3414
 Grant, Doris 3414
 Grant, F W 2591
 Grant, James D 705
 Granhoff, A 1006, 1638
 Gravatt, Arthur 779
 Gray, G 2953
 Grayson, Cory T 2234
 Graeven, J P 2592
 Graev, L P 3780
 Graen, Harvin T 3804
 Graen, Thad O 3415
 Greenberg, Richard A 3845
 Greenfield, Jerry Q 1691
 Greenberg, Leon 3137
 Gregg, Joseph O 1110
 Gregg, Walter R 333
 Greig, W Smith 1866
 Griffith, William 772, 3109
 Griffiths, I T 3138
 Grimes, Andrew J 3383
 Grimsby, Gertrude 3475
 Grisker, Joel 88
 Grieveld, Beth H 2923
 Grivetti, Leslie O 2593
 Grobstein, Irene 2594
 Grossa, Jeanette C 176
 Groth, V 415
 Grover, Robert H 2320
 Guild, Leslie 178, 375, 376
 524
 Guilford, H J 1674
 Guinan, Vincent F 3794
 Gundaker, W B 3728
 Gurney, J O 2596
 Gussow, John Dye 94
 Gustafson, Kent L 1241
 Gutschik, H 3846
 Gutelius, Margaret F 2597
 Gutelius, Ted 915
 Guthrie, Helen 419, 854
 Guthrie, Helen A 229, 314
 1195, 1218, 1993
 Guthrie, Helen Andrew 2598
 Guthrie, Rufus K 1719
 Gyane, Thomas H 576
 Gygery, Paul 2848
 Haas, G J 1935
 Habeeb, Virginia T 2108
 Habib, Najar 3416
 Habicht, Jean-Pierre 2599
 Hachooan, Howard W 2600
 Haeas, Grest Q 230
 Haggerty, James J 485
 Hachle, Lilla C 3422
 Hailine, Alan L 3417
 Hall, Chester O Jr 3418
 Hall, David 3419
 Hall, O O 71
 Hall, Richard L 3019, 3795
 Hall, W A 2365
 Halloran, T 30
 Hallowell, H H 2364
 Hallowell, Peter V V 2601
 Hamilton, C L 449
 Hamilton, Leslie H 3925
 Hapton, Gary C 4145
 Haseck, Delores A 3649
 Haudley, Harold 3139
 Haskin, Jane H 128
 Haskins, Richard L 3420
 Haska, David 2066
 Haseel, Robert O 847
 Haskins, Kevin J 3847
 Haxold, Terrace 3020
 Haxson, R O 577, 2602, 2603
 Haxson, H Gearth 2604
 Haxson, Howard C 5
 Haxson, C H 716, 2038
 Haxson, Clifford O 652
 Haxson, Virginia H 2605
 Haxson, Virginia P 997
 Haxson, C P 430
 Haxson, Robert W 2606
 Haxson, Denise 2607
 Haxson, Evelyn D 2608
 Haxson, Alfred O 469, 1154
 Haxson, Judson H 3615
 Haxson, C O 2259
 Haxson, Inez 189
 Haxson, H O 1416
 Haxson, Betty 1013
 Haxson, Robert S 484, 3848
 Haxson, Robert S 2848
 Haxson, Sam P 4140
 Haxson, Thomas A 4141
 Haxson, D J 1684
 Haxson, Gail G 225
 Haxson, F Leslie 232
 Haxson, Roxie 3421
 Haxson, Geraldine 1169
 Haxson, Hazel H 3422
 Haxson, Carl H 3871
 Haxson, Ken-Ichi 1839
 Haxson, O O 2609
 Haxson, K C 2610
 Haxson, Kirby H 1461
 Haxson, O 2019
 Haxson, Helene 49, 131, 2068
 2548
 Haxson, Marcella 4059
 Haxson, Mary K 2048
 Haxson, Felix P 2611
 Haxson, Richard J 848
 Haxson, Harvey 1855
 Haxson, K H 2612
 Haxson, Floyd D 4195
 Hegstad, D H 2613, 2614, 2615
 Hegstad, D Mark 680
 Heid, J Larry 1892
 Heise, Nancy 3141, 3650
 Heiser, Douglas C 2956
 Heise, Ollie P 2648
 Heise, Edward 3933
 Heise, Edward J 907, 3934
 3935
 Helfman, Elizabeth S 2617
 Helms, O H 1905
 Heller, Sigfried 2618
 Hellman, Hal 2984
 Hemphill, Charles F 849
 Henderson, Elizabeth 2226
 Henderson, T O 2619
 Hendricks, D G 2620
 Henderson, O O 3849
 Henrie, Samuel H 3424
 Henhall, J D 3850
 Henner, P A 1943
 Henner, Ray 2621
 Henrich, Sally ed 4143
 Heranah, Vic 2622
 Herandez, P 1507
 Herney, Paul 3143, 3144, 3145
 Herney, J Timothy 2843
 Herney, Albert O 1256
 Herney, Herne O 4144
 Hernecker, H L 207
 Hernecker, Stephen 2048, 3936
 Hernecker, Stephen J 1995
 Hernecker, Arthur L 3146
 Hernecker, Sargent 1194
 Hill, H H 313
 Hill, Gary O 29, 216, 388
 402, 481, 1266, 2034, 2228
 2623, 2624
 Hill, Helen O 546
 Hillman, C O 3425
 Hilton, Peter 1840
 Hindea, Marie S 2382, 2625
 Hinkle, Margaret H 2454, 2626
 Hirschhorn, Herbert 2500
 Hirsch, Naomi L 489, 3147
 Hitchcock, O J 638
 Hitchcock, Mary Jo 772, 881
 936, 3075
 Hitt, P H 45
 Ho, Claire Haghea 203
 Hobbs, Betty C 3796
 Hockeberry, George 3937
 Hockebery, George 3148
 Hockie, B L 414
 Hodge, Robert O 379, 2627
 Hodierna, Herbert 2383
 Hoeffler, Beth 775
 Hoff, Margaret H 3727
 Hoffer, L 3426
 Hoffner, Yngve 2493
 Hofffeld, Horace 1243
 Hoggins, Marjorie 991
 Hollie, Jedy 870
 Hollman, Gerald W 3527
 Hollman, Ernest F 690
 Hollingsworth, Dorothy F 468
 1837
 Hole, Venje A 590
 Holme, H D 2245
 Holberg, Rita 1823
 Holmes, Alan C 1095
 Holmes, Douglas 382
 Holmeyer, V H 1858
 Homaick, D H 1862
 Homestead, J P 81
 Hooper, Anna S 1916
 Hopkins, Leon T 2933
 Hopper, S H 3728
 Horen, P O 809
 Horn, Harold O 3851
 Horabacher, R H 238
 Hoshino, George 3938
 Hotchkiss, Gary I 3427
 House, James 3149
 House, Harold O 452
 Howard, H W 693
 Howard, Hartley W 745
 Howard, Veronica H 2690
 Howe, Jean H 261
 Howe, Phyllis Sullivan 248
 Howe, Robin 4061, 4164
 Hoyton, Eleanor 1888
 Hrachovec, Josef P 2629
 Hu, K H 2349
 Hubbard, R H I 1530
 Hudson, Marie 1094
 Huesmann, Ruth L 263
 Huesmann, Ruth I 4145
 Huffman, G 759
 Hughes, Charles L 3163
 Hughes, Hughie 2011
 Hughes, R E 2630

PERSONAL AUTOM INDEX

Halett, A

Hallatt, A 414
 Hall, William L 4146
 Hallaader, Edwin L 929
 Hanaacher, Helen A 1297
 Hanaacher, M A 274
 Hant, Fern E 1417
 Hant, Saymond G 3430
 Hantzer, M 3164
 Hantzer, Mildred 3165, 3166
 Hantzer, Richard T 3431
 Hatcher, Etha -
 Hatcher, Etha Schipull
 1122
 Hazaoll, C C 1862
 Hyde, Elizabeth 3197
 Iba, 8 Y 2632
 Ibar, Frank L 54
 Icaza, Susana J 2633
 Ifekawigwe, Aaron E 2765
 Ihada, Joanne 2634
 Ingallinger, Franz J 220, 259
 Ingebloek, Y 2636
 Inglett, G D 2637
 Inglett, G E 290
 Insalata, M F 621
 Insalata, Sino F 1947
 Ippolite, Bruno 944
 Irelaad, Richard C 3434
 Ireton, Carol L 314
 Iralter, Theodore F 1164
 Irwin, Isabel M 533
 Irvia, Michael H K 2638
 Irelia, Theodore 2639
 Isaac, Gerhard J 2799
 Isaack, Thomas S 1265
 Isaacs, Hans R 2385
 Isarael, Paa 1249
 Ivancovich, John H 3383
 Izzi, John 3435
 Jacobson, Howard M 385, 2640
 2641, 2673
 Jacobson, Michael 2386, 2642
 2643
 Jacobson, Michael F 2644
 Jacoby, Gertrude F 3497, 3498
 Jaffe, Cabot L 3168
 Jaase, John 3436
 Jaasevay, Elliot 2985
 Jasek, Doris A 1818
 Jases, M 207
 Janssa, G Richard 3615
 Janson, Robert 3169
 Jansson, Wallace F 3838
 Jefferson, S J 512
 Jelliffe, D 120, 2596
 Jelliffe, Derrick 573, 2645
 Jelliffe, E F Patricia 573
 2645
 Jelliaek, J Stephan 2646
 Jencks, Sarah I 2454
 Jenkins, Gladys Gardner 2824
 Jennings, R J 1444
 Jensen, J Michael 3237
 Jensen, Marian 2647
 Jeraigas, Anna Katherine
 1112, 1728
 Jerome, Morge 133
 Jessell, M E 2000, 2015
 Jick, Marelhel 2648
 Joeson, M M 2924
 Joering, Elizabeth 2033
 Johnson, Betty Vivian 1881
 Johnson, Clarence 1090
 Johnson, D 1838
 Johnson, Donald E 988
 Johnson, Helen 343
 Johnson, J 2194
 Johnson, J H 1511, 2168
 Johnson, Jess Thornton 2244
 Johnson, Kenneth G 2901
 Johnson, Lovell 3437
 Johnson, Mae Martha 206
 Johnson, Mary E 807
 Johnson, Mary M 1061
 Johnson, Nancy E 400
 Johnson, Ogden C 2649
 Johnson, Pamela 3141
 Johnson, Pamela G 3650
 Johnson, Paul E 2650
 Johnson, Ruth E 170
 Johnson, S D 1123
 Johnston, A F 3081
 Johnston, Francis E 2601
 Johnston, Harriet 2651
 Johnston, James T 857
 Joiner, Curtis R 696
 Jones, Dorothy 1425
 Jones, H 1273
 Jones, J M 508
 Jones Jr, J M 3581
 Jones, Reginald L 867
 Jones, Stacy V 639

Jordan, Henry A 86, 255, 2652
 Joseph, John H 887
 Joseph, Lou 2653
 Josephson, D V 1798
 Joslyn, Maynard J 2654
 Joyce, Robert D 3438
 Judge, Max D 1416
 Juhas, Loretta 2655, 2656
 Juhas, Thomas M 175
 Justin, Margaret M 2923
 Kaczmar, Olga 1269
 Kadana, Joseph M 2657
 Kageyama, Sandra 2386
 Kaks, Bernard D 994
 Kaks, Eric J 2658
 Kahn, Leslie M 3855
 Kahrl, Billias L 868
 Kalin, M 1560
 Kalisch, S J 2659
 Kallan, David J ed 2660
 Kasaalanathan, Godavari 3941
 Kannal, Billias 152, 2661
 Kapaun, Ann Rose 1141
 Kaplan, Aaron 1456
 Kaplan, Doris Flax 4148
 Karl, M 893
 Karp, Billias 3439
 Karris, E J 3440
 Kasper, M 2662
 Katcher, Allan 3170
 Kato, Hiroo 2901
 Katz, Arnie 672, 1861, 2387
 3856
 Katz, M H 218
 Kaufman, Mildred 130
 Kaufmann, R J 4039
 Kauter, D A 3799
 Kay, Evelyn R 4149
 Kazarian, Edward A 871
 Keck, S 851, 1780, 2024
 Keck, Stephen 3171, 3800
 Keeney, F G 1798
 Kefferd, J Y 272
 Kehoe, P T 3441
 Keiser, James 1350
 Keister, Mary Elizabeth 2663
 Kellogg, Marion S 3172
 Kelly, J Roland 3111
 Kelly, Joan 2497, 3346
 Keap, Jerrold E 3442, 3443
 Kendrick, Jean 52
 Kendrick, Jean L 1080
 Kennedy, Joanna B 3444
 Kent, Franklin 1987
 Keown, Gail 2670, 3468
 Kessalasa, Judi 2671
 Kessler, Billias J 1314
 Keuter, Ralph J 4146
 Kharbas, S S 669
 Kiang, Min-Hsien Y 1219
 Kiese, C 2672
 Kives, Constance 1198, 3858
 Kilgore, Lois 136
 Kilgore, Lois T 425, 426
 Kinder, Faye 1342, 3173
 King, Alberts 937
 King, Charles Glen 650
 King, F J 3857
 King, Harold 782
 King, Janet C 2673
 King, Kendall 2674
 King, Kendall S 2028
 Kingston, A 1523
 Kingsinger, Robert E ed
 3445
 Kirkpatrick, Donald L 1146
 Kiser, Barbara 493
 Kitson, J A 1831
 Klein, Peter 1147
 Klein, David 2314
 Klein, Marysae 2314
 Klein, Robert E 2599, 2675
 Klein, Stuart M 3383
 Klicka, M V 1890
 Kliaent, Stephen A 3739
 Klingler, Lawrence E 3022
 Klippstein, Ruth 2676, 2677
 Klockov, Jeanette M 100
 Klockov, R G 1465
 Kluge, Eldor A 1668
 Knauser, Virginia 2045
 Knauf, Karolynn 1148
 Knickrehs, Marie E 2501, 3264
 Know, Sharron 2249
 Kobriger, Annette 1086
 Koburger, J A 2440
 Koch, Harry Salter 1149
 Koff, Lois Ann 3446
 Kohl, John 748
 Kollat, David T 16
 Kollias, James 2678
 Kon, S K 273

Konz, Stephan A 3447
 Koonce, T M 1989
 Koons, Percilla C 201
 Koontz, M 872
 Koontz, Harold 873
 Koomis, Don 3448
 Koomis, Donald J 3449
 Koomis, Irene 3449
 Korner, Wilhala F 2618
 Korschgen, Bernice 1908
 Korschgen, Bernice M 1907
 Korelund, Mary 3858
 Koskie, Mary Roseann 2017
 Kotschevar, Lendal M 1458
 1459, 1606, 1607, 2315, 3174
 Kotschevar, Lendal M 2679
 Koyal, Sankar N 2948
 Kozoll, Charles 3450
 Kraaer, Ashud 3656
 Kraaer, M 1343
 Krause, M V 274
 Kreck, Lothar R 3175
 Krehl, Billard A 486
 Krieg, Saul 4063
 Krienberg, Martin 2082, 2083
 2355
 Kroger, Manfred 1832, 1948
 3859
 Kruck, Donald 1052
 Krueger, Daniel H 3539
 Krua, J K 1711
 Kruebel, Gerald 4132
 Kubieck, Gratchea 4199
 Kuhajek, S J 1904
 Kupaenal, Penelope E 3347
 Kutsky, Rosan J 2680
 Labuza, T P 615
 Lachance, F A 74, 1870, 1901
 2731
 Lachance, Paul A 77, 420
 459, 506, 678, 718, 2681
 2682, 2683, 3943
 Lachange, Paul A 3176
 Lacheann, A 3860
 Lackey, M H 242
 Lacroix, Denise E 117
 Lahay, M Eugene 2956
 Laine, I 874
 Laine, I C 2339
 Laine, S 874
 Laird, Duqan 3740
 Lally, J Ronald 2534
 Laab, Lawrence E 4064
 Laab, M 1214
 Laab, Nina S 2457
 Laakin, G 207
 Laas, Steven 2685
 Laapart, Lincoln M 640
 Landis, R G 744
 Lane, Mary Margaret 2388
 3741
 Langdorf, George 3451
 Langdorf, George W Jr 3452
 Languth-Christensen, Lillian
 4065
 Larson, June 2594
 Larson, Lora Beth 2499
 Laabrook, Brenda 4066
 Latham, Michael C 2802
 Latini, Mildred 2686
 Lattin, Thomas 976
 Lauscher, Florence 2935
 Lav, Helen M 957
 Lawler, Frank K 3861
 Lawrence, Ann M 433
 Lavrie, J W 3453
 Lavrie, R A 2687
 Lavroski, Mary Ann 1221
 Lawson, H 2823
 Le Sovit, Corinne 32, 1529
 2230
 Leach, Wesley M 3454
 LeBarro, Marian 1800
 Lederer, Jean 276
 Lee, C Y 3862
 Lee, Philip R 1192
 Lees, R 277
 Leggett, Stanton 2237
 Lehr, Irene 2689
 Leigh, Mary 3177
 Leitch, James Muil 258
 Leaschow, Stanley 2601
 Lengel, M 1510, 2119
 Lenn, Peter D 2690
 Lenaki, Lois 336
 Lento, M G 1795
 Leonard, Rodney 3945
 Leonard, Rodney E 2691
 Leonardos, Gregory P 3831
 Leslie, James E 3804
 Lester, Richard I 3455
 Letton, Mildred Celia 644

Leung, Soot-Tsuen We 4150
 Leung, Wu Soot-tsun 4151
 Leveille, G A 1098
 Leverton, R 524
 Leverton, R M 245
 Leverton, Ruth M 279, 2692
 2693, 3456
 Levinson, Harry 3178
 Levinson, James P 2043
 Levitsky, David A 2694
 Lewis, Leonard S 86, 87
 Lewis, M C 2032
 Lewis, R H 305
 Lewis, Kathleen J 374
 Lewis, Lorraine L 2454
 Lewis, Shirley 2211
 Lewis, Wiley 1074
 Li Sang, Virginia 1096, 1991
 Licht, K L 1723
 Lichtenberger, Allan R 3179
 3238
 Lichtenfeld, R J 875
 Lichtenan, Cary M 3430
 Liu-Fu, Jane S 2695, 3801
 Lindauer, L 1329
 Lindstrom, R R 3180
 Lippitt, Gordon L 3181, 3182
 Lipton, Berner J 2345
 Lisberg, Guinevere 2317
 Littell, Arthur S 452
 Liu, Ellen H 429
 Livingston, G E 1100, 1661
 1965, 3855
 Livingston, Sally R 595
 Lloyd Jr, William F 3457
 Lloyd, Robert 3458
 Lobens, Herbert M 3183
 Lockaller, M R 1963
 Loewenstein, Morrison 1826
 Loewenstein, M 1917
 Longree, Karla 1741, 1742
 1743
 Look, G D 876
 Lorenz, R 209, 3657
 Lovett, Robert 1081
 Lovrian, P 153
 Lovenberg, Miriaa E 492
 Lovrance, M V 1220
 Lucas, Bob 2370
 Luce, Leonard F 3460
 Lucena, Anunciada 2456
 Luck, J 2071
 Lukacer, Moses 3948
 Lukovaki, Robert F 884, 886
 1153, 1608, 2323, 2325, 2326
 Lund, D 8 1944
 Lundberg, Donald E 642, 878
 892, 1379, 1459
 Lundquist, Burton R 3863
 Lutwak, Leo 2696
 Lutz, Raymond 3185
 Lyda, Mary Louise 2218
 Lynch, G A 2360
 Lyng, M 632, 1999
 Lyng, R E 114, 1982
 Lyng, Richard 3023, 3949
 Lyng, Richard E 689, 716
 2026, 2057, 3024
 Lynn, Robert A 905
 Lynt, R K Jr 3799
 Mabey, Richard 2697
 MacBryde, Cyril Mitchell
 3461
 MacDonald, Ian 2698
 MacDonald, Janet 2211
 MacKenzie, Louise 3462
 MacNeil, Joseph M 1859
 MacNulty, Bradford S 882
 Macnochie, M L 990
 MacOynolds, J P 2699
 Madina, Ben 2594
 Madson, P M 808
 Maeder, Richard F 1258
 Mager, Robert F 3463
 Mager, Robert F 4152
 Maggioro, Josephine 1372
 Magrabi, Frances M 329
 Mahaffy, Mary J 888
 Mahan, L Kathleen 1023
 Mahler, Salter R 1067, 3186
 Mahua, J H 1871
 Mahoney, A W 2700
 Mahoney, A W 2701, 2702
 2703, 3187
 Maiden, Horse C 2621
 Maira, Pauline 2704
 Malzel, Bruno 2318, 3188
 Majorack, F C 683
 Malester, Jeff 1487
 Malzel, Jean L 2444
 Manchester, Aldan C 2987
 Hanko, Howard M 2246

- Mann, George V 2934
 Manno, A 252, 1519, 2117
 Manno, Aane 3466, 3659, 3950
 4068
 Manocha, Sohaa L 2705
 Maooff, Richard K 3467, 3864
 Mapee, Martha 3468
 Maraghy, Safinae 2964
 Marcua, Barton 1081
 Marcu, D Dela 3951
 Maretzki, A B 602, 3190
 Margen, Sheldon 128, 291
 Margolin, Sidaey K 2706
 Margulies, Newton 3469
 Marine, Gene 1876
 Mario, T 1965
 Mark, E H 51
 Mark, Steven R 4153
 Markaki, P 3875
 Marke, Harriet 292
 Marcell, Carole 3191
 Margeson, Richard H 1038
 Marr, Jean W 2707
 Marsh, A C 1835
 Marsh, P J 3470
 Marshall, Willia H 1078
 Hart, Donald S 2708
 Martin, Delores L 2499
 Martin, E E 3030
 Martin, Ethel Aetina 293
 Martin, J 2053
 Martin, Josephine 670, 908
 3026, 3192, 3193, 3194
 3953, 3954
 Martin, Kathleen M 294
 Martin, Marvin 337
 Martin, See 1863, 1882
 Martin, Sandra L 1097
 Martin, Willia H 4146
 Harvoah, Maria 1011
 Mason, John Brown 2247
 Mason, Harlow 3245
 Mason, R L 398
 Mason, Donna H 2499
 Mast, Morris G 1859
 Mastroiolo, Joseph A 170
 Matthews, M Eileen 888
 Matti, Karl P 3865
 Mattoon, Bruce D 3471
 Maurizi, Alex W 2385
 May, Jacquae M 297, 298, 299
 300, 301, 2710, 2711, 2712
 Mayer, Jean 422, 450, 2542
 2713, 2714, 2715, 2895, 2988
 Mayer, Jean ed 2716
 Mayer, Shirley A 3472
 Mayfield, Carol 2539
 McAndrew, Walter T 923
 McCauliffe, V Joseph 2608
 McCabe, Edward 1301
 McCabe, Jack 1592
 McCabe, John P 860
 McCabe, Terrence W 344
 McCaleb, Oer 3473
 McCarrroll, B 2076
 McCarthy, M Ellen 2717
 McClendon, Geaele R 1317
 McCloud, Ted 772, 945, 3109
 McCord, Bird 3195
 McCornick, Jasee M 1204
 McCornick, R D 3866
 McCornick, Richard D 1791
 1847, 1903, 1913, 3867, 3868
 McCracken, J David 4154
 McCulloch, Bora 4070
 McCullough, Jane P 890
 McCutchin, Rheta 3197
 McDermott, Irene E 2718
 McDowell, M C 1064
 McKeery, E T 332
 McParland, Jasee P 1875
 McGee, Helen 3196
 McGlone, P E 102, 1338, 1405
 McGovern, Ann 3663
 McGowan, Jack 3869
 McGrady, Seana 3474
 McGuffey, C E 1684
 McHenry, Farle Willard 83
 McHenry, Roberta Bohr 2344
 McIntire, J H 1921
 McKean, L 762, 1634, 2122
 2124
 McKenzie, J C 2719
 McKeown, Joe 2720
 McKisley, M H 1231, 1250
 McKinley, Marjorie 3475
 McKinley, Marjorie 8 1029
 McKinley, T H 1781
 McKinney, Beatrice 2721
 3476
 McLaren, Donald S 2722
 McLean, Hugh A 1067
 McLean, Willia D 1555
 McLellan, Donna L 2711
 McMaeter, V 1973
 McMath, Bourice E 3616
 McNaughton, Jean W 2525
 McPherson, Hoyt 3477
 McRoberts, K L 1320
 McShorter, Gene 3478
 McWilliam, Margaret 302
 2679, 2475, 3664
 Medved, E 792
 Medved, Eva 643, 3479
 Meehan, Trady 4071, 4072
 4073, 4074, 4075
 Meiller, Larry 782
 Mendee, Selen 4076
 Meneee, Mary E 780, 1001
 1313, 2935
 Menon, A G G 2804
 Menzelstein, B H 3027
 Merrill, Amabel L 2280
 Mertz, Walter 2724, 2725
 Messer, Jasee H 3804
 Messinger, Garley 2689
 Meyer, Bernadine H 1428
 Michaels, A S 1851
 Mickleon, Olaf 1193, 2729
 3538
 Mickleon, Olaf 2730
 Middleton, W 1455
 Middleton, Haynes 870, 3447
 Niemel, G E 2360
 Nieltinen, Olli S 2648
 Miljanich, Peter 179
 Miller, A T 2328
 Miller, S S 1420
 Miller, Cera 503
 Miller, David C 2901
 Miller, Fred W 1027
 Miller, G A 2731
 Miller, Jean Hagee 1159
 Miller, M C 222
 Miller, S A 1794
 Miller, Samuel J 3805
 Millana, Preek D 216
 Millrose, Janice 3665
 Mills, Elizabeth R 68
 Mills, Henry Robert 3482
 Milna, A A 156
 Milna, S 505
 Milner, W D G 2732
 Miloradovich, Milo 2152
 Minnich, Virginia 2510
 Minor, Louis J 166
 Minter, Robert L 3484
 Mitchell, Art 3486
 Mitchell, Barbara S 4145
 Mitchell, Charlee 2965
 Mitchell, Harley W 344
 Mitchell, Howard H 3487
 Mitchell, Borean 3955
 Mitterheuser, Klane 1537
 Mize, Jessie J 3870
 Mo, Aey 786
 Mointague, Joel 1194
 Mok, Charlea 3664
 Monahan, Margaret 3197
 Monckebery, Fernando 2735
 Mondavi, E S 3871
 Monk, G S 2245
 Monson, Elaine H 360
 Montag, G H 1250, 1320
 Montag, Geraldine H 880, 929
 1029
 Montagne, Prosper 2250
 Montagne, J 1979
 Montagne, Joel 3956
 Monteiro, Kailia 2456
 Montoya, S 1969, 2072
 Montoya, Seedicto 2063
 3957, 4078
 Moon, San See 2444
 Moore, Ailee W 3072, 3250
 3552, 3553
 Moore, Carl V 2510
 Moore, Jerry L 3028
 Moore, Saggie E 1023
 Moore, Ronald J 2647
 Moore, Thosaa 104
 Moore, Willia S Ed 2736
 Moosberg, Frank O 1467
 Morgae, Bruce H 1833
 Morgan, Jasee S 3198
 Morgan, Patrick H 495
 Morgan, Willia J 3199
 Morita, Tomhiko 3825
 Morlan, John E 1163
 Morr, Gary L 1164
 Morris, Jud 891, 1165
 Morrisae, George L 3488
 Morrison, George L 3200
 Morriason, Margaret 2389
 Morriee, J David 3180
 Morrow, Mary Elizabeth 3343
 Morse, Ellee H 127
 Morse, Roy E 1850
 Morroe, Beecher E 1166
 Moschetti, Dorothy 282
 Moskowitz, E S 74
 Moskowitz, Beth S 3667, 3668
 Moyle, S A 697
 Moyle, George J 3489
 Moutney, George J 1962
 Moyer, Eleie E 533
 Mraz, S H 33
 Hedge, P E 1327
 Mueller, John P 2739
 Mulcahy, Hery Jo 407
 Mulford, Keathye E 679
 Mulligan, Kathryn L 3490
 Munro, S H 577
 Muro, Nancy 1050
 Murphy, C 1107, 1108
 Murphy, Charlotte 3491
 Murphy, E S 2272
 Murphy, Elizabeth S 281, 285
 510, 529
 Murphy, Margaret S 721
 Murphy, W S 1936
 Murphy, Willian S 3202
 Myere, J H 19, 828, 829
 1004, 1400, 1492, 1547, 1652
 2053, 2231
 Myere, Jasee H 3203, 3958
 Myere, H Scott 3204
 Myrick, Virginia 2061
 Myrha, Cheryl 3492
 Nedler, Leonard 3493
 Nagel, A S 686
 Nagy, Margarita 3836
 Nailon, P 2208
 Nakaote, Harriet 3494
 Nail, S 3336
 Nance, Anna 2740
 Nandi, Binal A 307
 Napleton, Levin A 3872
 Naras, Dorice 3538
 Navarre, A C 1228
 Neale, H 1513
 Neelakanten, S 1874
 Neff, Raymond 2648
 Nejeleki, Lao 2279, 4157
 Nelson, Selma Y 3497, 3498
 Nelson, Robert 964
 Nelson, Robert J -
 Naacik, Teresa 3030
 Neer, Alma 2764
 Nezenyov, A 1887
 Neumann, Alfred K 2765
 Neumann, Charlette S 2765
 Neuman, Sargie 3505
 Nevaen, T J 1776
 Nevatron, John H 1121
 Nichanae, Bilton E 2901
 Nicholas, Florence Willians
 2718
 Nichols, Herbert Lowana 4079
 Nicholson, W H 599
 Nicolae, Jasee 3690
 Niemyer, Katherine A 396
 Niernberg, Sicheel S 2499
 Nilson, See 3672
 Ninsaeier, J D 943, 1224
 Ninsaeier, Jack -
 Ninsaeier, Jack D 1029
 Ninsaeier, Jack Douglas 1182
 Ninsander, J D 2632
 Nixoe, George 3506
 Nixon, Richard Hilhoan 3962
 Nixel, Ahrahan E 2767, 2768
 Noble, Isabel 525
 Noble, T C 2953
 Nollan, Naomi 435
 Nollan, Dorie S 1922
 Nollan, Dorie Sarah 2335
 Nonake, S 1951
 Noonan, Colin 2769, 3032
 Norris, J L 3806
 Norrge, Willian 1188, 1189
 Null, Gary 2770
 Null, Steve 2770
 Nunn, Ire H 3964
 O'Brien, Gary T 713
 O'Donnell, C 872
 O'Parrell, Michael J 1000
 2774
 O'Parrell, Michael 443, 2052
 O'hara, Mary E 3216
 O'Leary, Preek 3214
 O'hourke, Paul 3215
 Obert, Jeanie Craig 2040
 Odell, A D 3873
 Odiorne, George S 3508
 Odland, Dianne 2347
 Odlaed, Lura H 638
 Ofedal, Laura 330
 Ohlson, P E 3965
 Okenaar, Jasee T 3748
 Okoa, L L 1530
 Olivier, A 67
 Olson, Cecil P 3217, 3218
 Olson, Christie S 3510
 Olson, Joseph C 682
 Olson, Robert 2775
 Olsoe, Robert E 579
 Olsoe, Robert L ed 3893
 Oleon, Philip C 2029, 3965
 Omoheere, Delight Dixon 2776
 Onstad, Dorea 2777
 Opatov, Loree 1912
 Oppeneiner, Alfred 1805
 Oppert, Jady 2778, 2903, 3569
 Orr, S L 539
 Orr, Berthe Louise 543
 Ortiz, Elizabeth Lambert 4080
 Osmont, Jasee S 3674
 Oski, Preek A 2942
 Osmun, Jack D 2779
 Osme, Nichelle A 4159
 Osteneo, Grace 3620
 Ostwald, Hosenarie 179
 Otteraea, Denath L 3219
 Otte, Calvin 3407
 Otto, Calvia F 3220
 Otto, Harold W 2780
 Otterman, Lloyd 1090
 Owen, Donald J 916
 Owen, John 2991
 Owens, Jasee 3511
 Owens, Richard 980
 Owens, Vyrle W 3454
 Oxley, Gary 3512
 Page, D R 2360
 Page, David H 3221
 Page, Loulee 281, 285, 529
 2034, 2782
 Palana, Bonnie J 3966
 Palge, David S 2783, 2784
 Palser, Helen S Ed 2788
 Palser, Walter E 861
 Palmarino, Paul A 2785
 Palmarino, S F 1123
 Pangborn, Rose Marie 125
 202, 2593
 Pantos, C E 3875
 Papka, H 2071
 Parkan, Ellen S 307
 Parkan, Ellen Speldan 1
 Parkan, J P 513
 Parker, E 93
 Parker, Eugene 3223
 Parker, Franee Carr 1354
 Parker, Franee J 3673
 Parkov, R J 784
 Parr, E 464
 Parrieh, John S 251
 Parrott, Philip J 1375
 Parry, Scott S 3513
 Parry, Stanton P 2075
 Parrott, Barry A 3514
 Parronoe, E 135
 Pateron, C E 2786
 Patterson, Linda 147
 Patterson, P E 1090
 Patterson, Willian 3224
 3225, 3967
 Patti, Charles 2787
 Pattieon, Bettie 168
 Patton, David 3036
 Patton, Gary Brown 438
 Patwardhan, Vinayak B 145
 2964
 Paol, Pauline C 3681
 Paol, Pauline C Ed 2788
 Paoling, Linus 446
 Paulraj, V K 1917
 Payne, Alan Smith 103
 Payne, E C 1257
 Payne, Eloise 3226
 Pearson, David 447
 Pearson, Jis S 645
 Pearson, Joanne S, 417
 Pearson, Neville P 4160
 Pearson, Paul S 2789
 Peay, Soielle 3515
 Peckon, Peelope S 515, 516
 786
 Pecot, Rebecca K 1524
 Pedderren, Raymond S 3674
 Pedreja, Rafael R 3808
 Peeler, Jasee T 3804
 Peet, Louise J 1648, 1649
 Peisher, Ann V 2790
 Pelcovita, Jeanette 416, 2791
 Pelletier, Omer 118
 Pellett, P L 2258

Peana, Millie S Jr

Peana, William S Jr 1671
 Peanington, Jean T 2792
 Peacock, Jean L 14
 Peard, Richard J 3179
 Peard, Richard R 3076
 Perkins, Carl 3969
 Perkins, Edward L 1671
 Perry, M Mitchell 2793
 Perry, J Warren 1076
 Percysaa, John 676, 921, 2794
 Percysaan, John F 920, 1974
 Perrell, R H 3849
 Peterka, O 701
 Peterkin, Betty 9, 12, 702
 2306, 2352, 2795
 Peterka, Betty O 541
 Peters, James W 1000, 3077
 Peterson, Mary E 1190
 Peterson, Wernadine 2935
 Peterson, Gary T 1050
 Petrie, R C 822
 Petry, Sao Ann 2391
 Peyton, Alice O 2796
 Phelan, J D 1567
 Phillips, Jean A 2923
 Pike, Arthur H 2275
 Pike, Ruth L 2797
 Piltz, Albert 353
 Plakaton, Phyllis J 1799
 Plakas, Marjorie Shirley 2790
 Piper, Geraldine H 1068
 Pipen, Peggy L 590
 Playgo, G 999
 Plankett, L G 3780
 Pluab, Robert K 405
 Plaan, J 1150
 Pokoracy, Joseph L 3519
 Polacchi, W 4151
 Pollack, Herbert 2799
 Pollock, Theodora Marvia 3227
 Pomeranz, Yashajaha 655
 Poolton, Martha A 451
 Poore, Gerald H 1127
 Pope, Harry 3228
 Pope, Harry H 3674
 Poplak, Nicholas 362, 2000
 2001
 Popkin, Barry M 2002
 Porter, M 440
 Porter, M C 1051
 Post, Edward J 1006
 Pottar, Frank E 2324
 Pottar, Joannette W 127
 Pottar, Woraan V 3078
 Pottar, Woraan V 3079
 Pounds, Elanora T 2024
 Powell, C A 1010
 Powell, David J 1039
 Povers, Richard D 2557
 Prather, Richard 3520
 Pratt, D E 1465
 Pratt, Dan E 100, 1922
 Pratt, Eleanor 917, 3229
 Preat, Nancy Bush 3230
 Preen, L 2004
 Preenarkuuri, S 3941
 Price, J P 656
 Priace, G H 1602
 Priage, Dorothy J 174, 2546
 3510
 Prior, Ian A H 455
 Pritchard, R 71
 Pryue, Georgia Ann 3522
 Pucket, Raby 3523
 Puffer, Ruth Rice 2008
 Pursel, Marjorie 335
 Pys, Orrea P 1155
 Pyke, Magnus 465, 2342, 2009
 Quaa, Mary E 3114, 3677
 Quay, Charles 3233
 Quick, John 3524
 Quian, Ruby 2010, 2011
 Quisenberry, Nancy L 1065
 Rader, Sara E 1417
 Rabelov, Harold P 1222, 3525
 Raimes, Noaa 524
 Raiz, Lavrsaco G 2012
 Railla, Eliaa H 4194
 Raabotton, Joan R 292
 Raasey, Gerald G 3670
 Randall, Alvin H 955
 Raadolph, Nichola A 1061
 Rao, N Parayasa 4151
 Rao, Parvati K 2093
 Raper, Nancy 2782
 Raphael, Michael A 1271
 Rappole, Clinton L 3235
 Rausaan, Leena 474
 Raskin, Wetsy 3236
 Rausseum, Arlette 2510
 Rathbun, Donald I 3526
 Raurch, Alaa 3010

Rausch, Alaa G 2143
 Rav, Isalas 3527
 Read, Hadley 2261
 Read, Merrill S 2014, 2015
 2016
 Read, Merrill S ed 2736
 Reaas, Betty 2529
 Reasoner, Harry 3971
 Reber, E P 1465
 Rebar, Elwood F 100
 Reddy, P J 1931
 Rees, Ana Sares 933
 Reese, Robert O 1527
 Reeves, Eltoa T 3237
 Regan, Elizabeth 2935
 Reichard, Robert S 934
 Reid, Virginia 2010
 Reils, S J 2170
 Reiss, Elsworth 3106
 Reaner, Joasae 2454
 Reaold, Edward 4054
 Reshof, A 570
 Reul, Myrtle R 2019
 Rey, L R 930
 Rheas, Loalae 3520
 Rhoads, Deaa D 941
 Rhoads, George G 2901
 Rhoads, Richard C 010
 Rhoads, D D 1540
 Rhoden, Ronald J 3973
 Rich, Thomas A 2021
 Richard, Ruth 1320, 2312
 Richard, Ruth D 3674
 Richards, Connie 1419
 Richards, Leora 1522
 Richards, Mari H C 2022
 Richards, Teresa A 1953
 Richardson, O 1404
 Richardson, D P 2023
 Richardson, Louvica Faith
 3339
 Richardson, Trava H 1761
 Richsod, Julius O 2024
 Riddle, Jean 2211
 Riddle, Katharine P 2273
 Riets, Carl A 1500
 Riley, D H 235
 Rigold, Shirley 2140
 Ritchey, S J 429, 460
 Ritchie, Jean A S 2025
 Ritzell, G 2026
 Rouch, Margaret E 1227
 Roberts, Charles T 3230
 Robinson, Coriane H 2027
 Robinson, Corinae H 476
 Robinson, James R 506, 507
 Robinson, Joseph A 3529
 Roblasoa, Heradith 4203
 Roblasoa, R P 1540
 Robson, John R K 477
 Robson, Ruth Howard 2020
 Rodgers, R K 793
 Rodgers, Richard K 909, 1750
 1777, 2341
 Roa, Daphna A 2029
 Roels, Onvald A 2030
 Rogers, Richard K 3239
 Rogers, Wesley Wiley 3240
 Roaan, Betty 3755
 Roaan, W W 3530
 Root, Lyle 1556
 Rorax, Herbert 772, 3000
 3974
 RoraE, Herbert D 3975
 Roas, L 1003
 Roasa, C G 165
 Roasenberg, Stephen 3241
 Roasblatt, Robert L 010
 Roasfield, Daael 575, 3976
 3977
 Roasnaan, Ray H 2609
 Rosenthal, Sylvia 4005
 Rose, Lynne 2344
 Rose, Margaret L 111, 1151
 Rose, Mary 2997
 Rosa, Virginia 1930
 Roiz, George 2462
 Rowe, Mack R 1030, 1156
 Rowan, E A 3531
 Roy, Sajt K 1005
 Roysan, R 1353, 2150, 2151
 2160, 2169
 Ruggera, Gary 2031
 Rund, Ann Porrental 2937
 Rusch, D T 1009
 Russo, Jaas R 3001, 3002
 Rust, Elizabeth 170, 375, 376
 Rust, Lucile Osborn 2923
 Ruth, Harry K 3930
 Rutishauser, Ingrid H E 2032
 Ruyack, Diane Fergar 3601
 Ryall, A Lloyd 2345

Ryaa, Joseph 3756
 Ryaarsoa, Edward H 2033
 Saadeh, Mary A 363
 Sabiae, C D 094, 939
 Sabiae, Creta 3532
 Sabry, Jean M 2717
 Sabry, Z I 100
 Sabry, Zachary 370
 Sacharov, Stanley 712, 1003
 1910, 1949, 3037
 Sader, Edwin 2034
 Sadre, H 450
 Safran, Claire 2035
 Sage, John W 2036
 Sager, Jaas P 4006
 Sallinger, Ruth D 3533
 Salkeld, Richard R 2610
 Salunke, D K 1022
 Salankhe, D K 669, 1925
 Salyers, David 3757
 Saasay, G H 1929
 Sandell, Perry 3534
 Sanders, G G 1019
 Sanders, Lisbeth P 2037
 Saadler, Hel 3243
 Saadstead, Harold H 246, 2030
 Saasur, Diva 201, 514
 Saastadt, H 521, 1120, 1333
 1373, 1304, 1393, 1453
 1553, 1605, 2007, 2120
 Saastadt, Helen 3244, 3602
 3603, 3979, 4000, 4009, 4090
 Sapeika, W 400
 Sarasiotis, J O 599
 Saret, Herbert P 2606, 2039
 Satterfield, D 961
 Satyaarayana, K 2093
 Savage, Jane 2040
 Schaefer, A E 2041
 Schaefer, Arnold E 2241, 2042
 Schaefer, Otto 603
 Schauf, George E 56
 Schaus, Kathleen D 3245
 3246, 3247
 Schaeur, Wilbert E 3240, 3249
 3011
 Schiller, Mary Roaita 1077
 Schillwein-Gsell, Daaela
 2026
 Schellenberg, M C 944
 Schneider, Howard A 2043
 Schneider, Kasaeth 3639
 Schober, Radolph A 012
 Schonan, O H 1021
 Schorr, Bernice Chase 514
 Schraas, Arthur T 2395
 Schraak, Robert 3536
 Schroeder, Henry A 3003
 Schubert, Earl P 2044
 Schuchat, Hollie G 2045
 Schuck, Cecilia 193
 Schuk, Doris D 3250
 Schulsan, Glana 2363
 Schulsaa, Martin P 2946
 Schultz, A S 1926
 Schultz, Ann 1169
 Schultz, Edward 963
 Schuaan, Patricia 2263
 Schutz, Howard G 750
 Schwartz, June V 2046
 Schwartzkopf, Edward 2539
 Schwarz, A 951
 Schwades, Judith A 2599
 Schwisgart, S S 656
 Scoan, Anna D 201
 Scott, Francesa Gruse 4037
 Scott, Lynne 2509
 Scriashav, W S 1079
 Scriashav, Nevin S 209, 402
 2047, 3134, 3907, 3932
 Scrugga, H 1231
 Seaberg, Albia G 1350
 Seal, Leta G 3622
 Searing, O L 796, 3902, 3903
 Sabrell, W H 404
 Sabrell, Wk 2040
 Sabrell, William H 405
 Sabring, Robert 931
 Sae, Elizabeth O 3251
 Seelig, P A 43, 44, 570, 666
 1959, 2357, 2359, 2049, 2050
 Seigle, S 1100
 Seiler, Jo Ane 2051
 Sell, Waaer 3759
 Selph, Annabelle D 105
 Selvey, Nancy ed 2949
 Selvo, Hans 307
 Season, Arthur D 1911
 Senchak, Henry R 261
 Sense, Eleonora 1235
 Senters, Jo H 1069
 Seati, P R 2034

Seoane, Nicola A 491
 Serrano, Carlos V 2008
 Severinghaus, Elner L 423
 Shadareviana, S 2250
 Shahaai, K H 1074
 Shaak, Robert 296
 Shank, Robert E 115
 Shaatz, D 110
 Shapiro, Leon R 4145
 Shapiro, Saasal 2440
 Sharon, Aaiel T 1079
 Sharon, Gerhard S 437, 1191
 Sharp, Joan L 3245, 3247
 Shay, R O 1980
 Sheahan, O H 697
 Shear, Tyla 1195
 Sheets, PeE P 3537
 Shelve, Lucy P 25
 Shellenberger, J A 655
 Shelton, Ferno ed 4091
 Shelton, Ferno ed 4092
 Shelton, L R 305
 Shenk, Carol 1230
 Shenkenberg, D R 1091, 3004
 Shephard, Ruth 4101
 Shephard, Terry R 1065
 Sherasaa, P 2052
 Sheeran, William C 434, 2053
 2054, 2055, 2056, 2057
 2058, 2059, 2060, 2061, 2062
 2063, 2064
 Shvuchuk, C 2097
 Shewlin, T S 1071
 Shewfelt, A L 1239
 Shier, Natha W 3530
 Shin, Vivian E 1939
 Shlaberg, Benjamin 3539
 Shinn, J E 912, 1364
 Shippe, W Frank 194
 Shoffaer, Sarah 1463
 Short, Sarah 3542
 Shugart, Grace 3475
 Shugart, Grace Severance 1429
 Shively, Virginia D 132
 Silverberg, Marjorie H ed
 2736
 Silvern, Leonard C 3543
 Silverstein, George 1032
 Silvius, G Harold 1240
 Siano, Andre Louis 4164
 Siano, Callione Haley 952
 Siano, Calise 1034
 Simons, Jean Harris 3544
 Sianoa, Frederick J 2999
 Siapmon, Elisabeth Jane 3545
 Siapmon, Eva 3139
 Siapmon, Eva 3984
 Sias, Leuka S 3530
 Sipple, Horace L 1215
 Sirny, Rudolf P 3546
 Skaggs, Kenneth G 1172
 Skinner, J S 2670
 Sloan, Don 3272
 Slocus Jr, John W 3300
 Slooe, Deaas 2640
 Smaigler, John R 3547
 Smith, Allan R 2065
 Smith, Olsachard O 1211
 Smith, Bruce 744, 044, 1309
 1415, 1422, 1439, 1402
 1403, 1541, 1663, 1040, 2121
 2125, 2140, 2149, 2167
 2179, 3607, 4093, 4094, 4095
 4096, 4097, 4098
 Smith, Caraan 109
 Smith, Charles U 306
 Smith, Dorothy C 2099
 Smith, Duncan M 1242
 Smith, E Evelyn 1512
 Smith, Jay C 1020
 Smith, Karl U 09
 Smith, Lester 3570
 Smith, Mary Lou 1953
 Smith, Ora 662
 Smith, R J 430
 Smith, Richard W 3540
 Smith, Stanley 917, 1565
 3109
 Smith, Ted J 3549
 Smith, Waldian 3791
 Sook, Ephraim 2066
 Snider, Nancy 1490, 2139
 2235, 3600, 3760, 3761, 4099
 Snow, Cluff 3253
 Snyder, Abraa 930
 Snyder, Jaas 3609
 Snyder, Oscar P 705
 Sobelson, Olga E 2513
 Sodovskiy, Juanita Daffner
 3550
 Sohar, Ezra 2066
 Solberg, Judith A 472

- Soldat, J K 81
 Sonnenschildt, Frederic M 3690
 Sorasbal, Donald Kenneth 1246
 Sotomayor, Herigay 3551
 Soulsby, Theresa 2163, 2867
 Southard, Laland 773
 Southard, Laland W 783
 Spadar, M 1343
 Spauth, Robert S 3256
 Spangler, Glennell J 206
 Spearr, Andrews 3257
 Spears, Marian C 1091, 3552 3553
 Speckman, E W 2480
 Spence, O 2953
 Spiehler, Vina 1894
 Spilger, D J 1326
 Spindler, Fwalyln B 556, 2868 3812
 Spinney, Katherine 2221
 Szanton, Jules G 4166
 Spitz, Hazel Taylor 1126 2869, 3554
 Splittwasser, D P 1745
 Sprague, R V 1099
 Springel, William B 963
 Springel, William R 963
 Springer, Winfa Saturnino 4167
 Spritzler, Harvin 3039, 3040 3258, 3259, 3260, 3261 3262, 3263, 3555, 3691, 3764 3765, 3766
 Stabile, R L 1842
 Stadelman, William J 3886
 Stafford, Helen R 3264
 Stahl, William Herbert 4168
 Stalker, John C 677
 Stanler, Jeremiah 2870
 Stamp, T C B 2871
 Stauper, William D 1813
 Standal, Bluebell R 180, 397
 Stansbury, M F 3849
 Stansby, Maurice E 2872
 Staro, Frederick J 2873
 Stare, Fredrick J 403, 421 2874
 Stare, Fredrick J 2875
 Stasch, Ann R 206
 Stecker, L 2055
 Stecker, Lois 2056
 Steele, Priscilla D 190
 Stein, Bob 967
 Stein, Richard 3041
 Stein, Susan 3536
 Steiner, Patricia 2876
 Stengels, Harit 1106, 1187 1264, 1304, 3554, 3560, 3561
 Stephen, Elvis C 3111
 Stephen, Joan M L 2877
 Stephens, Thomas M 3477
 Stephenson, Harriet 3219
 Stevens, P D 1577
 Stevens, George 3396
 Stevenson, Gladys T 503
 Stevenson, Gloria 3556
 Stewart, G P 51
 Stewart, George P 208, 2220 3887
 Stewart, Joe 2878
 Stewart, Joseph M 3265
 Stewart, Linda 2396
 Stewart, Margaret R 8, 359 384, 391, 700, 2012, 2037 2101, 2239
 Stewart, William J 3557
 Stifel, Loretta D 1263
 Stillings, Bruce R 132
 Stillings, Bruce R 3888
 Stillman, Myra 511
 Stock, Garfield 3266
 Stock, Garfield R 805
 Stoddard, Patricia 3139
 Stola, Rose 2879
 Stola, Rose Greer 2880
 Stokes, John W 969, 970, 3267
 Stoa, Delys E 2540
 Stone, Winifred O 1258
 Stoneham, Joel M 1520
 Stott, W C M 2881
 Straus, Lewis S 3988
 Strauss, George 3268
 Streiff, Richard R 2882, 2883
 Strohm, V 1455
 Strother, George 799
 Stuart, Richard S 504
 Stuart-Kotze, Robin 3269
 Stubbs, Alice 519
 Stucky, Virginia Townes 3558
 Studdiford, Donna Delfs 1218
 Sublette, Louise 4101
 Suessmuth, Patrick 1264 3559, 3560, 3561, 3562
 Suwassuth, Patrick P 1106 1187, 1304
 Suharlono, 2590
 Sullivan, Elizabeth 2935
 Sullivan, Joyce A 3479
 Sultan, William J 1251, 1252 1517
 Sunoto, 2590
 Susendorf, Dieter H 2824
 Suter, Carol B 393
 Sutton, Winfred C 3399
 Suydan, Margaret Jane 332 1470
 Swaminathan, M C 2893
 Swanson, Josephine 2570, 3401
 Swanson, Marilyn A 2503
 Swanson, Pearl 338
 Sweeney, J P 1835, 1943
 Synons, Arthur 973
 Szanton, Jules G 2271
 Szanton, Maria Cristina 2885
 Szathary, Louis 1386
 Tacey, William S 4170
 Tauber, Conrad 2270
 Tealer, Jeremiah 95
 Tannahill, Reay 3000
 Tannenbaum, Beulah 511
 Tanner, Charles Kenneth 1362
 Tappel, A L 604, 2886
 Tartt, June B 193
 Tauber, Edward M 1945
 Taxhorn, Scott 2888
 Taylor, A S 2051
 Taylor, O 1332, 2142, 3987
 Taylor, Clara Mae 2273
 Taylor, D G 3889
 Taylor, Eileen P 42
 Taylor, Elaine M 3564
 Taylor, Yvonne 2847
 Tellus, B 623
 Tespleton, J 889
 Tenor, J 1600
 Terrell, Margaret E 1606
 Terrell, Robert W 520
 Tettleton, Mary Sue Pyland 3890
 Thatch, Dayson 3693, 3988
 Thoile, Victoria P 3582
 Tholen, R J 2259
 Thiel, M 2662
 Thiasayanna, B V S 2893
 This, Leslie 3182, 3566
 This, Leslie E 3567
 Thomas, Donald W 2895
 Thomas, Jean A 2896
 Thomas, Patricia M 17
 Thomas, Susan B 2897, 2898
 Thompson, J W 2899
 Thompson, Herrill S 3042
 Thompson, Thomas 1812
 Thomson, Frances Coombs 2274
 Thorner, Harvin Edward 1521
 Tibbetts, Mary M 159
 Tiglao, Teodora 2900
 Tillin, Alaa M 4144
 Tillotson, Jeanne L 2901
 Tiaras, Paola S 4171
 Tinklin, G L 129
 Tinklin, Gwendolyn L 1834
 Todhunter, E M 204
 Todhunter, E Neige 266, 613 1060, 2276
 Tolley, Ronald J 746
 Trac, William R 1117
 Travaglio, Ray 3272
 Tradwell, Dawn D 3623
 Treat, Wola 1522
 Treeger, Thomas C 1708
 Trentin, M George 867
 Tressler, Donald K 2350
 Trice, Harrison M 3264
 Trilling, Habel B 2718
 Triabo, M B 1420, 1531
 Tripp, Grier 3273
 Troll, Lillian E 2902
 Tronc, Janice 2903
 Tronc, Janice K 3569
 Trochoff, Rebecca C 1129 2904
 Tuck, Miriam 3570
 Tucker, Gina 482
 Tucker, S H 398
 Turner, Cornelius P 1017
 Turner, David R 1274
 Turner, Dorothea 531
 Tutilli, Byrdine H 3250 3552, 3553
 Tuxhorn, Scott 268
 Tversky, Arnold D 1052
 Twigg, Bernard A 3656
 Ullmann, William 2605
 Ullrich, M D 392
 Uaphery, Robert R 1975
 Underwood, E J 567
 Underwood, V R S 146
 Utgaard, Stuart S 3580
 Vaden, Allene 747, 798
 Vaden, Allene G 499, 3583
 Vaden, Allene Gay 2922
 Vaden, Richard 747
 Vall, Gladys E 2923
 Valdecanas, O C 2924
 Van Allen, Judith 1876
 Van Arsdel, Wallace B 2350
 Van Arsdel, Wallace B ed 3893
 Van Brunt, Robert E 3278
 Van de Briel, Albert 3707
 Van de Mark, M S 146
 Van de Mark, Mildred S 237
 Van de Ven, Andrew 369
 Van Fleet, James K 3279
 Van Housen, Ardith 2539
 Van Itallie, Theodore S 327
 Van Zante, Helen J 3774
 Vandercook, Carl 2925
 Vanderjagt, Gail 4183
 Vara, Albert C 2294
 Varela, Pazanita 2456
 Vargas, Julie S 1254
 Varney, Glona K 3280
 Vaughan, Andrew 3570
 Venn, Sharoa Zipperer 3825
 Verma, Satish 3581
 Vernon, M R 1896
 Vester, Kelly G 1300, 1784
 Vettel, Ruth 4210, 4211
 Vickery, J R 1914
 Vincent, Ralph E 4014
 Vineberg, Robert 3564
 Visconti, James A 2926
 Voegel, George H 2242
 Voichick, Jane 288
 Von Housen, Ardith A 1103
 Von Loesecke, Harry 3848
 Wade, Cheryl Winters 3582
 Wagner, Dorothy 4108
 Wagner, Edwin E 1271
 Wagner, Daniel G 267
 Wait, Bernice 2930
 Wakefield, L M 129, 222
 Wakefield, Lucille 597
 Wakefield, Lucille M 3583
 Waldner, George K 1537
 Walker, D B 809
 Walker, James W 3272
 Walker, John P 2931
 Walker, Habel A 216
 Walkley, Rosabelle Price 2955
 Wall, J S 280
 Wallace, Anne P 1221
 Wallace, Helen M 381
 Wallace, Jane 3002
 Wallman, I 1455
 Walsh, Timothy J 848
 Walters, Thomas 2965
 Wanderstock, J J 2329
 Ward, Arteras 4184
 Ward, C 239
 Warf, Sallie L 4186
 Warner, Rickey 3281
 Warning, M 36
 Warren, Glenda 2933
 Washbon, Marjorie 2677
 Washbon, Marjorie S 225
 Wass, Donald 3282
 Watkin, Donald 2934
 Watkins, Margaret 2935
 Watson, George 2936
 Watson, Olive B 996
 Watt, B K 539
 Watt, Bernice K 116, 285 510, 529, 1524, 2256, 2280
 Wax, Carolyn 2937
 Wax, Carolyn J 2938, 2939 2940, 2941
 Weagly, Eleanor G 1975
 Weaver, H L 1951
 Webb, Byron M 667
 Webb, Karen 4018
 Webb, Ryland E 1051
 Webb, Thomas E 2942
 Weber, Shirley Mae 1306
 Weckel, Kenneth S 827
 Wedral, E M 692
 Weerasinghe, Hayleon D 2944
 Wegener, John S 3894
 Wein, Eleanor 490
 Weinberg, Jack 462
 Weiner, Hannah 3600
 Weinstein, Louis 2461
 Weir, C E 536
 Weisberg, Tina Ann 1961
 Weiser, Harry M 1962
 Weishelt, R E 269
 Weisinger, Mort 2943
 Weisman, M 1780
 Weiss, E O 749, 1937
 Weiss, Edith 4185
 Weiss, Hal 4185
 Welch, John 3589
 Welch, John H 3061
 Wellford, Harrison 2404
 Wellstead, William R 3488
 Welsh, J D 2873
 Wen, Chi-Pang 2944
 Wendt, Pasela P 3028
 Wenkan, Mao S 231
 Weaner, Ruth 342
 Wenzel, George L 3283, 3284 3285, 3286, 3699, 4109
 Werle, Henry 2238
 Werne, O 789, 810, 962, 979
 Werner, Larry 2383
 Werner, M 1270
 Wesley, Wallace Ann 3570
 West, Ronnie Brooks 997, 1429
 West, Gene H 25
 West, Helen 2945
 Weathrock, James H 1307
 Westerfeld, Wilfred W 2946
 Weston, J Fred 998
 Whaley, Russell P 3590
 Wharton, Marion A 170
 Wheeler, W O 2440
 Whipp, Brian J 2948
 Whipple, Elizabeth 1263
 Whitcomb, Roger 2539
 White, Elizabeth D 1918
 White, M S 444
 White, Hilda S 576
 White, James C 1696
 White, Philip ed 2949
 White, Philip L 1023, 2407 2950, 2951, 3057
 White, Philip Louis 2952
 White, Thomas C 3591
 White, Virginia 3109
 Whitehead, Ploy Eugenea 532
 Whitehead, Jack 1027
 Whiteley, Peter R 1544
 Whitten, Charles P 509
 Whittier, Earl O 667
 Wickman, Patricia Couley 3592
 Nieland, Henry 1966
 Wiessan, Clarence K 1868
 Wiggs, Garland D ed 3593
 Wightman, Harj 2240
 Wilcox, Ethelwyn B 490, 574
 Wilkerson, B T 609
 Wilkinson, Julie 1147, 1311 1545, 1686, 1687, 1688 1689, 2362, 3666, 3777
 Wilkinson, Margaret 191
 Wilkinson, P W 2953
 Willett, Roslyn 981, 1830
 Willey, Calvert L 2220
 Willgoose, Carl F 1236
 Williams, Carl B 3594
 Williams, Cecely D 2408
 Williams, G 1130
 Williams, Jeffrey W 4186
 Williams, Roger J 383
 Williams, S Frances 3595
 Williams, Sue Rodwell 610 611, 612
 Williams-Burns, Winona 1065
 Williams-Heller, Ann 4111
 Wilner, Daniel M 2955
 Wilson, Charles 3570
 Wilson, Christine 2249
 Wilson, Christine S 192, 2229
 Wilson, Elizabeth A 3570
 Wilson, Esther H 1221
 Wilson, James R 3596
 Wilson, John P 2956
 Wilson, Larry 4112
 Wilson, Margaret A 1296
 Wilson, Nancy L 291
 Wisan, Raymond V 1312
 Winsatt, John C 3804
 Winaver, M H 74
 Winaver, Henry M 3895
 Windham, Frances 425, 426
 Winer, Rachel K 3597
 Wing, R W 161
 Wingerd, W H 96
 Winick, Hyron ed 2957
 Winson, Harry 4044
 Winter, Ruth 4187
 Wintrobe, Maxwell M 3058
 Wisotzky, D G 2305
 Wissot, Jay 3599
 Witherspoon, John P 1314

vitschi, Jelia C
 vitschi, Jelia C 452, 2873
 Vitton, Rita B 831
 Vodicka, Virgil O 2809, 3059
 3827
 Woeste, John 801
 Wohlsing, Wallace 3600
 Wolczuk, Patricia 2958
 Wolf, W J 598
 Wolfe, Joseph 3601
 Wolff, Herbert 3528
 Wolff, Robert J 211, 2959
 Wolgenot, Irene 2855
 Woldenot, Irene M 236
 Wolnak, Bernard 823
 Woo, H C 1849
 Wood, Leville 997
 Woodburn, Hargy 3825
 Woodman, Jellie 2283
 Woodroff, Jasper Gay 668
 Woodville, L 2632
 Woolley, O W 2960
 Woolley, S C 2960
 Woolfington, Mary 331
 Woolrich, W R 2368
 Wortham, Charles 2961
 Wortman, Max S 986
 Wrench, G T 618
 Wright, Audrey Clover 237
 Wrinley, Albert L 885, 978
 975, 1344, 2303, 2321, 2322
 2323, 2327
 Vu Leung, Woot-Tunen 4188
 Wahrman, Jean-Jacques 2962
 Wyche, R C 1818
 Wyman, J R 517
 Wynn, J T 2068
 Yanochik, Anita 4018
 Yao, Betty C 1968
 Yarbrough, Charles 2675
 Yeager, Mary 3528
 Yatter, Gene 3004, 3289
 Yeutter, Clayton 4019
 Yisqnt, L D 1818
 Young, Charlotte M 163, 168
 218, 215, 308
 Young, H B 2963
 Young, Vernon R 2887
 Zabik, Mary T 1818, 3791
 Zabka, John R 3290
 Zabrik, Mary E 526
 Zaccarelli, Herman E 1372
 Zaklawa, Hona S 2964
 Zane, Polly 4118
 Zee, Paul 2965
 Zeira, Yoram 3602
 Zenger, John H 3603
 Zephiria, Hanuelita 2966
 Ziema, John V 3896
 Ziema, John V 3897
 Zimmerman, Robert R 1050
 Zorn, Robert L 3291
 Zottola, Edmund A 309, 1787
 Zuhke, Judy 4020
 Zuzsteg, D 855, 2185
 Zwick, Cheryl 3528

CORPORATE AUTHOR INDEX

- Agricultural Sciences Information Network 2252
 Vista Instructional Media Services, inc. 1518
- Alabama
 Dept. of Education 1377, 3295
 Vocational Division
 Home Economics Education 3295
 University
 Dept. of Trade and Industrial Education 3628
- Alan N. Flaxburn Productions 906
 Alaska Area Native Health Service
 Nutrition & Dietetics Branch 57
 Alva Rock Union Elementary School District 3299
- American Academy of Pediatrics
 Committee on Indian Health 2736
 Committee to Review the Ten-State Nutrition Survey 2419
- American Association for Health, Physical Education and R 3570
 American Association for Health, Physical Education, and Recreation 60, 3302
 American Association for the Advancement of Science
 Commission on Science Education 3301
 American Association of Junior Colleges 1015, 2195
- American Chemical Society
 Division of Agricultural and Food Chemistry
 Protein Subdivision 2637
 American Council on Education 1016
 1017, 2196, 2197
 Commission on Accreditation of Service Experiences 754
 Commission on Accreditation of Service Experiences 755
 Commission on Accreditation of Service Experiences 1018
 General Educational Development Testing Service 756, 1019
- American Dairy Association 442, 1440
 2420, 2421
 American Dental Association 61, 2422
 2423, 2424
 American Dietetic Association 715, 922
 1020, 1021, 1022, 2046, 2109, 3064
 4116
- American Heart Association 62, 63, 3303
 4044
- American Home Economics Association
 1137, 1380, 2198, 2199, 2200, 2391, 2425
 2810, 3379, 4117
- American Home Economics Association 2811
 American Hospital Association 757, 3778
 American Institute of Baking 1466, 2123
 Consumer Service Department 1472
 American Institute of Nutrition 2949
 American Library Association 2201
 American Meat Institute 4118
 American Medical Association 2426
 American Medical Association 1023, 2837
 Council on Foods and Nutrition 64
 2427, 2428, 2429, 2430, 2431, 2432
 2433, 2434, 2435, 2436, 2949, 3308
 3836
- Dept. of Foods and Nutrition 2437
- American Medical Association
 Council on Foods and Nutrition 2759
 American National Red Cross 1528, 2366
 2438
- American School Food Service Association 3797
- American School Food Service Association
 48, 59, 1024, 1025, 1209, 2299, 3065
 3066, 3167, 3305, 3306, 3307, 3315
 3388, 3898
- American Sliis-Chart Corporation 3697
 American Society for Hospital Food Service Administrators of the American Hospital Association 3007
 American Society for Testing and Materials
 Committee E-18 on Sensory Evaluation of Materials and Products 4168
- American Society for Training and Development 3067, 3318
 American Spice Trade Association 3626
 American Vocational Association 3526
- Arizona
 Dept. of Education
 Food and Nutrition Division 1303
 Dept. of Health
 Nutrition Section 4119
 Dept. of Public Instruction
 School Lunch Division 69
 Dept. of Welfare
 Division of Aging 4119
 Arizona State University
 Dept. of Home Economics 1303
 Association for Educational Communications & Technology 1030
 Association for Educational Communications and Technology 2203
 Association of School Business Officials 2299
 Association of School Business Officials of the United States and Canada 761
 Atomic Energy Commission 81
 Audio-visual School Service 85, 1302
 Ball Corporation 3833
 Baltimore (City)
 Public Schools
 School Food Service Office 3309
 Baltimore (County)
 Dept. of Engineering 1556
 Battelle Memorial Institute
 Pacific Northwest Laboratory 81
 Beacon Features 3660
 Blue Cross Association 2471
 Blue Goose, Inc. 4191
- California
 Association of Public School Business Officials 766
 Dept. of Education 3399
 Coordinating Unit for Occupational Research and Development 3337
 Food Service Office 101, 767, 768
 769, 1323, 1324, 1392, 1800
 University 2884
 Food Protection and Toxicology Center 673
 University, Berkeley
 Agricultural Extension Service 2489
 2780
- Canadian Dietetic Association
 Nutrition Committee 473
- Canadian Library Association 2211
- Carlocke/Landson Inc., Film A Month Productions 3089
- Carnation Company 2762
- Center for Science in the Public Interest 2386, 2493
- Center for Study of Responsive Law 2404
- Center for Vocational and Technical Education 4146
- Cereal Institute 2495
- Cereal Institute, inc 98, 3917
- Cereal Institute, inc. 55, 2496, 2914
- Chemical Rubber Company 2369
- Citizen's Board of Inquiry into Hunger and Malnutrition in the United States 119, 2504
- Classroom World Productions, inc. 1714
- Clemson University
 Cooperative Extension Service 2625
 Extension Service 2382
- Cleveland
 Health Museum
 Nutrition Division 3349
 Health Museum and Education Center
 3351, 3354
 Nutrition Division 3350, 3352, 3353
 3355, 3356
 Resource Unit for Teachers 2507
- Health Museum and Education Center
 Nutrition Division 3357
- Close Productions, Inc. 3093, 3094
 3095, 3096, 3782
- Coca Cola Company
 Institutional Foodservice Division 1316
- College Entrance Examination Board 2274
- Colorado
 Dept. of Education
 School Lunch Division 770
 University 2218
- Colorado State University
 Dept. of Agricultural Engineering 3606
 Dept. of Food Science and Nutrition 3606
- Colorforms 3358
- Committee on School Lunch Participation 1984
- ONPRMETICS, inc. 1082, 1223, 1495
 1503, 1514, 1699, 1704, 1705, 1706, 1713
 1720, 1724, 1778 3359
- Connecticut
 University
 College of Agriculture and Natural Resources
 Cooperative Extension Service 126
- Consumers Cooperative of Berkeley, inc. 2373
- Consumers Union 2374
- Consumers' Union 2375
- Centennial Film Production Corporation 1709, 1726, 1727, 3706, 3703
- Continental Film Productions Corporation 1694
- Cornell University
 Graduate School of Nutrition 131
 School of Hotel Administration 795
 2221, 3364, 4165, 4166
- Council on Hotel, Restaurant and Institutional Education 1062, 1063
- Culinary Institute of America 1411
- Dairy Council of California 91, 92, 196
 198, 199, 210, 211, 240, 241, 584, 585
 600, 601, 1852, 2884
- Dairy Council of Kentucky and Southern Indiana 2523
- DCA Educational Products, inc. 377
- Delaware
 Dept. of Public Instruction
 State Nutrition Education Committee 137
- Denver Colorado Public Schools 3377
- Dietor System 2536, 3381
- District of Columbia
 Dept. of Human Resources 2538
 Dietetic Association 1071
 Home Economics Association 1071
- Douglas Film Industries 1551, 1552
- Dupont, de Nemours (R.I.) and Company 157
- E.P. Research, inc. 1518
- East School of Agricultural Science, 16th, University of
 Nottingham, 1969 2687
- Edmonds School District No. 15, Wash. 158
- Edmonds School District 15 3641
- Educational Communications 3386
- Educational Facilities Laboratories, inc. 3748
- Educational Testing Service 1079
- Educators Progress Service 4131
- Ekco Housewares Company 1469, 1551, 1552
- Encyclopaedia Britannica Educational Corp. 3389
- Encyclopaedia Britannica Educational Corporation
 Sutherland Learning Associates, inc. 2549
- Encyclopaedia Britannica Films, inc. 456
- ERIC Clearinghouse on Vocational and Technical Education 1074
- Evaporated Milk Association 442, 1440
 1766, 2550
- Family Circle, Inc. 1088
- Far West Laboratory for Educational Research and Development
 ALERT Information System 3424
- Florida
 Agricultural and Mechanical University
 Dept. of Home Economics 183
 Citrus Commission 2542, 4052
 Dept. of Education 2563
 Dept. of Education 820, 1094, 1425
 2001, 2752, 3714, 3715, 3788
 Food and Nutrition Services 2774
 Dept. of Health and Rehabilitative Services
 Division of Health 3788, 4053

CORPORATE AUTHOR INDEX

- University 2752
School of Business 3298
Florida Citrus Commission 2564
Food and Agriculture Organization of the United Nations 187, 1095, 2226, 2565 2663 2825 4150
Food and Agriculture Organization of the United Nations
Committee on Calorie Requirements 188
Food Consumption and Planning Branch 4188
Nutrition Division 2227
Food Council of America 1088
Food for All, Inc. 3944
Food Research and Action Center 2005
Food Research Center for Catholic Institutions 4157
Foodservice Equipment Dealer Magazine 2716
Gallop Organization, Inc. 3124
Gump Organization 3125
Gump Organization, Inc. 3126, 3127 3128, 3129
Gas Consumers Service 1583, 1584, 1585 1586, 1587
General Mills, Inc.
Nutrition Service 2572, 2573, 2574 2575, 2576, 2577, 2578, 2579, 2580 2581, 2582, 2583, 3018
Georgia
Dept. of Education 3719
Dept. of Education 223
Office of School Administrative Services
School Food Services Unit 1105 1334, 1436, 2309, 2310
Dept. of Public Service
Child Health Service 2584
University
College of Education 3406
Cooperative Extension Service 1717 2790
Graphics International, Inc. 2751
Great Plains National Instructional Television Library 315, 316, 317, 318 319, 320, 321, 322, 323, 324, 325, 326
Grocery Manufacturers of America, Inc. 227
Green Division/Dover Corporation 1580
Guidance Associates 1044, 1045, 1137 1173
Hawaii
Dept. of Education 3423
Health Services Reports 4142
Heinz USA 4060
Heinz, H J Co. 2616
Hospital Research and Educational Trust 1272
Household Finance Corporation
Money Management Institute 2384
Human Resources Research Organization 3564
Illinois
University
College of Education 3545
Cooperative Extension Service 2411
In-Sink-Erator Division of Emerson Electric Company 3167
In-Sink-Erator Manufacturing Company 3797
Indiana Bakers Association, Inc. 862
Information Central 4147
Institute of Food Technologists 1697 4180
Institutions Magazine/Volume Feeding Management 1594, 1595, 1596, 2147 4062
Instructional Dynamics, Inc. 55
Instrument Society of America 1127
International CineMedia Center, Ltd. 2688
International Congress of Food Science and Technology, 1st, London, 1962 258
International Foodservice Manufacturers Association 2243
International Symposium on Newer Trace Elements 2725
Iowa
Dept. of Public Instruction 1131 1132, 1133
State College of Agriculture and Mechanical Arts, Ames
Agricultural Experiment Station 865
Iowa State University of Science and Technology 1134
Iowa State University of Science and Technology, Ames 2631
Cooperative Extension Service 2704
Iowa State University Press 1315
Irving, Texas
Schulze Elementary School 408
ISU Nutrition Symposium on Proteins, Ames, 1972 2631
J. Lyons and Company 1786, 1787
J. Lyons and Company, Ltd. 1718
Joint Committee on Health Problems in Education 2541
Kansas
Dept. of Education 1138, 1139, 1140 1341
Division of School Administration
School Lunch Section 869
Wheat Commission
Foods and Nutrition Division 1454
Kansas State University 3447
Dept. of Institutional Management 499
Institutional Management Department 870
Kavic House 3655
Kellogg Company
Dept. of Home Economics Services 2664 2665, 2666, 2667, 2668
Kent State University
Food Services Dept. 1142, 1143
Kentucky
Dept. of Education
Bureau of Administration and Finance 4196
University
Cooperative Extension Service 2669 3336
Kerr Glass Manufacturing Corp. 4197
Kraft Foods
Educational Dept. 122, 154, 1504, 4198
La Sociedad Latinoamericana De Nutricion 2949
Lamb Education Center 2986
League of Women Voters 3944
Learning Corporation of America 2688
Long Beach City College 3459
Louisiana
Agricultural Experiment Station 282
Dept. of Education 283
Maine
Dept. of Health and Welfare 4148
University
Cooperative Extension Service 25
Manufacturing Chemists Assn. 3802
Manufacturing Chemists' Association 3025
Market Forge 3660, 3743
Marriott Training Consultants 26, 1424 1491, 1534, 1610, 1690, 1710, 1730 1755, 1762, 3803
Maryland
Dept. of Health and Mental Hygiene
Division of Nutrition 2709
University
Cooperative Extension Service 4153
Massachusetts
Dept. of Education 295
University 910
Cooperative Extension Service 884 885, 886, 1153, 1344, 1461, 1608 1744, 2320, 2321, 2322, 2323, 2324 2325, 2326, 2327, 2328
Massachusetts Institute of Technology 289
McGraw-Hill Films, Inc. 34, 73, 105 109, 200, 461, 582, 1237, 1385, 1408 1423, 1435, 1442, 1468, 1479, 1481 1485, 1493, 1494, 1498, 1515, 1516 1538, 1543, 1700, 1703, 1731, 1785 3744
Medical College of Georgia
School of Nursing 2904
Medical World News 2723
Metropolitan Life Insurance Co. 2726
Michigan
Dept. of Public Health 2728
University
Institute for the Study of Mental Retardation 4167
Midwest Regional Seminar for School Food Service Supervisors and Directors, University of Wisconsin, 1971 306
Minnesota
Dept. of Education 3483
University
Agricultural Extension Service 309 1747, 2608
Minnesota Mining and Manufacturing Company
Visual Products Division 78, 79, 80 1101, 1419, 1463, 1539, 1765, 1769 2148
Mississippi State University
Curriculum Coordinating Unit for Vocational and Technical Education 3485
Missouri
Dept. of Education 310
Division of Health 311, 2733
State Dept. of Education 1161
University
Cooperative Extension Service 4108
Dept. of Practical Arts and Vocational-technical Education
Instructional Materials Laboratory 1161
Extension Division 3589
Missouri Home Economics Association 312
Food and Nutrition Committee 2734
Modern Talking Picture Service, Inc. 4007
Montclair State College
Nutrition Education Service Center 1162
Montgomery County
Health Department
Nutrition Services 2027, 4139
Montgomery County, Maryland
Health Dept.
Nutrition Services 23
Moreland-Latchford Productions, Ltd 197
Moreland-Latchford Productions, Ltd. 1462, 1701, 1702
National Advisory Council on Child Nutrition 3959, 3960
National Advisory Council on Extension and Continuing Education 3490
National Agricultural Library 2252, 4125
National Analysts, Inc. 2742
National Association of College and University Food Services 776
National Association of Meat Processors 2330, 2331
National Audio-Visual Association 3740 4143
National Audiovisual Center 1712, 1725 1729, 1732, 1748, 1756, 1759, 1763 1764, 1767, 1775, 3022, 3023, 4007
National Canners Association
Communications Services 4155
Home Economics-Consumer Services 3029
National Center for Educational Communication 3330
National Center for Educational Statistics 4138, 4149, 4159, 4186
National Commission on Productivity 3205
National Dairy Council 27, 123, 141 143, 195, 219, 265, 275, 284, 330, 331 332, 333, 334, 335, 336, 337, 338, 339 340, 341, 342, 343, 344, 345, 346, 347 348, 349, 350, 351, 352, 353, 354, 355 356, 494, 496, 500, 644, 1167, 1168 1470, 1471, 2741, 2743, 2744, 2745 2746, 2747, 2748, 2749, 2750, 2751 3456, 3495, 3496
National Education Association of the United States 645, 2201
Dept. of Home Economics 1169
National Education Media, Inc 3669
National Education Media, Inc. 1736 1737, 1751, 1772 3206
National Educational Finance Project 2752
National Educational Media, Inc 3207 3208 3670
National Educational Media, Inc. 765 813, 814, 924, 971, 972, 1388, 1390 1409 1413 1421, 1437, 1441, 1496 1501, 1502, 1506, 1535, 1733, 1734 1735, 1738, 1739, 1740, 1749, 1750 1770, 1771, 1773, 1774 3209 3671
National Educational Television 271
National Foundation
March of Dimes 2753
National Institute of Arthritis and Metabolic Diseases 2755
National Institute of Arthritis, Metabolism, and Digestive Diseases 4150
National Institute of Child Health and Human Development
Indian Health Service 2736
Pan American Health Organization 2660
National Institute of Child Health and Human Development
Information Office 2814
National Institute of Dental Research 357
National Institute of Health 3574
National Institute of Mental Health 2754
National Institutes of Health 2660
Division of Research Resources 358
Office of International Research
Nutrition Section 4188
National Learning Corporation 1170

COMPOSITE AUTHOR INDEX

- National Live Stock and Meat Board 698
2756, 4200
- National Research Council
Agricultural Research Institute 1855
Committee on Food Protection 2390
Committee on Specifications of the Food
Chemicals Codex. 4156
Food and Nutrition Board 2757, 2758
2759, 2760
Food Protection Committee 1886
- National Restaurant Association 896
897, 898, 899, 900, 901, 902, 903, 904
906, 1310, 1316, 1695, 1716, 1783
1789, 2253, 2332, 2333
- National Safety Council 3778
- National Sanitation Foundation 1614
1615, 1616, 1617, 1618, 1619, 1620
1621, 1622, 1623, 1624, 1625, 1626
1627, 1628, 1629, 1630, 1631
- National Sanitation Foundations 1632
- National School Food Service Conference,
Paterson University
1972 3961
- National School Public Relations Associa-
tion 1171
- National N-M Service Committee 315, 316
317, 318, 319, 320, 321, 322, 323, 324
325, 326, 2761, 2762 2763
- New Hampshire
University
Cooperative Extension Service 1474
1475
- New Jersey
Dept. of Education
Vocational Division 362, 1174, 1175
2800, 2801
- New Mexico
Dept. of Education 364, 365, 909
1176, 1177, 1178, 1348, 1639, 1752
2334
- State Department of Education
School Food Service Division 3211
3499
- New York (State)
Board of Social Welfare 3644
Cornell Agricultural Experiment Station,
Ithaca 367
Dept. of Social Services 1180, 2766
Education Dept. 1181, 3501, 3502
3503, 3504
Bureau of Continuing Education Curri-
culus Development 3500
Division of School Buildings and
Grounds 3746
- New York State College of Human Ecology
463
Dept. of Human Nutrition and Food.
2677
- Norcan Pierce and Associates 1695, 1716
1783, 1788
- North Carolina
Board of Health 1753
Dept. of Community Colleges 370, 1183
1184, 1185, 1186, 1476, 1643
Dept. of Public Instruction 370, 1185
1186, 1476, 1643, 1644, 1753, 2336
- Durham City Schools 3507
- North Carolina School Food Service Divis-
ion 3963
- North Dakota State University
Cooperative Extension Service 371
- Northeast Regional Seminar for School
Food Service Supervisors, Pennsylvania
State University, 1971 372
- Northeast School Food Service Seminar;
Univ. of Massachusetts, 1970 910
- Noyes Data Corporation 3446
- Nutrition Foundation 289, 401, 402, 403
404, 405, 406, 2990
- Nutrition Today 54, 220, 246, 259, 264
296, 387, 586, 604
- Occupational Health Institute, inc. 3806
- Ohio
Agricultural Experiment Station 438
439
Dept. of Education 3509
Dept. of Health 3747
- Ohio State University
School of Allied Medical Professions
Division of Medical Dietetics 911
- Oklahoma
Board of Education 1351
Dept. of Education 3807
School Lunch Division 440, 1200
1201, 1202, 1203, 1352, 1478
Dept. of Health 3807
Dept. of Vocational Education
Home Economics Division 440
- Oklahoma State University
Dept. of Food, Nutrition and Institutio-
nal Administration 960
- Oklahoma State University 3367
Oregon
Board of Education 1206
Dept. of Education 1207, 1208, 1754
Pacific Gas and Electric
Home Economics Dept. 2781
Pan American Coffee Bureau
Coffee Brewing Center 1480
Panel on Educational Innovation 2044
Peat, Harwick, Mitchell and Company 919
- Pennsylvania
Dept. of Public Instruction
Bureau of Vocational Technical and
Continuing Education 3343
Bureau of Vocational, Technical, and
Continuing Education 1212
Pennsylvania State Library 2212
Pennsylvania State University
College of Human Development 372
Penobscot Valley Memorial Health Center
4148
Perennial Education, inc. 1852
Perennial Education, inc. 91, 92, 196
198, 199, 210 211 240, 241, 584, 585
600, 601
Photo Lab, inc. 1789
Pillbury Company 2259
Pilot Productions 1466
Pilot Productions, inc. 1469
Pittsburgh
University
Graduate School of Library and Infor-
mation Sciences 2212
Popular Science Publishing
Audio-Visual Division 2803
Procter and Gamble
Photographic Dept.
Notion Picture Section 1310
Protein Advisory Group of the United
Nations 2805
Prudential Insurance Company of America
2807
Puerto Rico
Dept. of Public Instruction
Division of Community Education 637
University 1760
Quaker Oats 2392, 2393
Ralston Purina Company 2813
Raybar Technical Files, inc 73, 109
Raybar Technical Files, inc. 34, 105
200, 461, 582, 1237, 1385, 1408, 1423
1435, 1442, 1468, 1479, 1481, 1485
1493, 1494, 1498, 1515, 1516, 1538
1543, 1700, 1703, 1731, 1785, 3744
Raymond H. Fogler Library 4148
Reading, Eng.
University
Dept. of Food Science 2262
Rice Council of America 1499 2820 3679
Robert J. Brady Company 1272
ROCO 1082, 1223, 1495, 1503, 1514
1699, 1704, 1705, 1706, 1713, 1720
1724, 1778
Ratgers, the State University 3961
Dept. of Food Science 2998
Dept. of Vocational-Technical Education
3332
Safeway Stores 2394
Sandler Institutional Files, inc. 1152
School Health Education Study 1229
Single Service Institute 1664
Society for Nutrition Education 1217
2265, 2266, 2267, 2268, 2269
Society for the Advancement of Food Serv-
ice Research 3254, 3255
South Carolina
Dept. of Education 3762
University
Malnutrition And Parasite Project
498
Southeast Area Evaluation Project Coasit-
tee 1247
Southeastern Regional Seminar for School
Food Service Adais
Intrators, Univ. Of Tenn., 1969 958
Southeastern Regional Seminar for School
Food Service Administrators, University
of Tennessee, 1970 959
Southwest Region School Food Service
Seminar, Kansas State University, 1971
499
Southwestern Regional Seminar for School
Food Service Administrators, Oklahoma
State University, 1970 960
Sterling Educational Files, inc 197
1701, 1702
Sterling Educational Files, inc. 1462
Sensit Symposium on Nutrition, Los Ange-
les and Oakland,
1973 2884
- Seekist Growers, inc. 467
Swift and Company 3563
Symposia on Food Culture and Nutrition
Gauchery, Instad, S
Haden, 1969 2469
Symposia on Seed Proteins, Los Angeles,
1971 2637
- Tennessee
Dept. of Education
Division of Vocational Technical
Education 1259
University
Agricultural Experiment Station 2075
Dept. of Food Science and Institution
Administration 958, 959
- Texas
Agricultural Experiment Station 518
2348
Education Agency 3471
Education Agency, Austin
Dept. of Vocational and Adult Educat-
ion 3565
University
Division of Extension 1260
Texas A & M University
Agricultural Experiment Station 519
Texas Tech University
Dept. of Special Education 3471
School of Home Economics
Dept. of Home Economics Education
1261, 1262
Texas Technical University
School of Home Economics 3565
The Association for Childhood Education
International 522
The Culinary Institute of America 1053
The New York Times 2274
The Nutrition Society of Canada 2949
The Society of Data Educators 2275
The Toay Team, Inc. 3814
The White Horse Conference on Food, Nutri-
tion, and Health 2890, 2891
Toronto Nutrition Committee 4172
Library Committee 2277
Trainex Corporation 1102, 1114, 1446
1721, 1722
Trinidad Research Forum at Harrison House
3568
- U. S.
Food and Nutrition Service 919
Office of Education 3591
- U.S.
Administration on Aging 3414
Agency for International Development
2080, 3769
Office of Nutrition
Technical Assistance Bureau 532
Technical Assistance Bureau 3892
Agricultural Marketing Service 2351
2397, 2398, 3695
Food Distribution Division 1247
1275
Agricultural Research Service 533
534, 535, 536, 537, 538, 539, 540
541, 543, 544, 545, 548, 549, 552, 1678
2173, 2279, 2352, 2353, 2909, 3770
4205
Agricultural Marketing Research Insti-
tute 4206
Consumer and Food Economics Institute
3817, 4203, 4210, 4211
Consumer and Food Economics Research
Division 542, 1525, 2171, 2172
2280, 2905, 2906, 2907, 2908, 4204
4209
Human Nutrition Research Division
2908, 3696
Agricultural Research Service.
Consumer and Food Economics Research
Division 2910
Agricultural Stabilization And Conserva-
tion Service 3043
Bureau of Commercial Fisheries
National Marketing Services Office
629
Bureau of Employment Security 4173
4174
Children's Bureau 546, 2281
Congress.
House 722, 723, 724, 725, 726, 3047
Senate
Committee on Agriculture and Fore-
stry 3044, 3045, 3046
Select Committee on Nutrition and
Human Needs 547, 548, 549, 727
728, 729, 730, 1954, 1955, 1956
Consumer and Marketing Service 3989
Consumer and Marketing Service 37, 38
731, 732, 983, 984, 2354, 3036, 3894
3975, 3990, 3991, 3992, 3993, 3994
3995, 3996, 3997, 3998, 3999, 4000
4001, 4002, 4003, 4004, 4005, 4192

CORPORATE AUTHOR INDEX

- #207
 Livestock Division 733, 734, 735
 736, 737, 738, 739, 740, 741, 742
 Consumer Protection and Environmental
 Health Service 1702
 Cooperative State Research Service
 #175
- U.S.
 Department of Health, Education, and
 Welfare
 Social and Rehabilitation Service
 Administration on Aging 2021
- U.S.
 Dept. of Agriculture 39, #0, 2356
 2#02, 3#08, #006, #176, #177, #200
 Agricultural Marketing Service 2#01
 30#9
 Economic Research Service 1527
 1709, 2081, 208#, 2202
 Marketing Economics Division 1957
 2082, 2083, 2355
 Office of Communication 2399, 2#00
 Motion Picture Service 315, 316
 317, 318, 319, 320, #21, 322
 323, 32#, 325, 32#
 Office of Information 2203
 Office of Information Systems 4125
 Science and Education Staff 550
 Dept. of Commerce
 Joint Publications Research Service
 1007
 Dept. of Health Education and Welfare
 Bureau of Adult, Vocational, and
 Library Programs
 Manpower Development and Training
 Program 3571
 Dept. of Health, Education and Welfare
 20#1
 Office of Child Development
 Project Head Start #007
 Dept. of Health, Education, and Welfare
 551, 552, 553, 55#, 555, 2085, 2086
 235#
 Center for Disease Control
 Nutrition Program #151
 Office for Civil Rights 4170
 Social and Rehabilitation Service
 Children's Bureau 2911
 Dept. of Health, Education, and Welfare
 Welfare Administration 1520
 Dept. of Labor 2007, 220#
 Dept. of the Navy
 Bureau of Naval Personnel 1276
 Extension Service 99, 212, 226, 556
 557, 558, 1277, 1278, 1279, 1280
 1281, 1282, 1283, 2#03, 2762, 2860
 2912, 2913, 291#, 2915, 2916, 3012
 3010, 3019
 Federal Panel on Early Childhood 2008
 Fish and Wildlife Service 217#
 Food and Drug Administration 27#2
 3050, 3051, 3052, 3053, 3771
 Food and Nutrition Service 665, 985
 120#, 1285, 1286, 1365, 1366, 1679
 2009, 2090, 2091, 2092, 2175, 2176
 2177, 2917, 3275, 3276, 3572, 3573
 3961, #008, #009, #010, #011, #012
 #10#, #179, #209
 Foreign Economic Development Service
 2205, 3092
 Health Services and Mental Health Admi-
 nistration 559, 560, 561, 56#
 Community Health Service 906
 Maternal and Child Health Service
 562, 563
 Interagency Committee on Nutrition
 Education 395
 Manpower Administration 2206, 2207
 357#, 3575
 Maternal and Child Health Service 2910
 National Marine Fisheries Service #209
 National Oceanic and Atmospheric Admin-
 istration #205
 Naval Supply Systems Command 3277
 Office of Child Development
 Project Head Start 3576
 Office of Civil Defense 1520
 Office of Consumer Affairs #1
 Office of Economic Opportunity
 Community Action Program 1207, 1208
 2093, 209#
 Office of Education 565, 987, 113#
 1290, 1291, 1292, 1293, 129#, 1295
 131#, 2095, 2289, 2290, 2291, 2292
 3121, 31#0, 3230, 3295, 3297, 3290
 3311, 3312, 3332, 333#, 3335, 3337
 336#, 3366, 3367, 3302, 3300, 3#06
 3#12, 3#19, 3#47, 3#50, 3#59, 3#71
 3#73, 3#77, 3#79, 3#83, 3#9#, 3#97
 3#90, 3500, 3509, 3526, 35#5, 356#
 3575, 3577, 3570, 3509, 3719, 37#7
 37#0, 3773, #1#0, #157, #100, #101
 4102, 4196
 Division of Vocational and Technical
 Education 1289
 Office of Manpower Research 336#
 Office of the Federal Register 2200
 President's Task Force on Higher Educa-
 tion #013
 Public Health Service 1712, 1725
 1729, 1732, 17#0, 1756, 1759, 1763
 1764, 1767, 1775, 2227, 2293, 2919
 3020, 3021
 Communicable Disease Center 453
 17#6
 Health Services and Mental Health
 Administration 2601
 Women's Bureau 305#, 3579
 U.S. Army 3#22, 3023
- U.S.
 Public Health Service 302#
 Union Carbide Corporation
 Educational Aids Department 3697
 United Air Lines #28
 United Fresh Fruit and Vegetable Associa-
 tion #3, ##, 569, 570, 571, 666, 1959
 2253, 2332, 2333, 2357, 2350, 2359
 2920, 2921
- US.
 Manpower Administration 3577
- Utah
 Agricultural Experiment Station 57#
 Board of Education
 Division of School Food Service 3773
 Division of School Food Services
 1532
 Board Of Education
 Division of School Food Services
 1533
 Board of Education
 Division of School Food Services 1601
 Dept. of Public Instruction 1367
 Utah State University
 Dept. of Food and Nutrition 592
 Vanderbilt University 577
 Virginia Polytechnic Institute
 Extension Division
 Food Science and Technology Depart-
 ment 3076
 Visiting Nurse Association of Boston
 #107
 Vitamin Information Bureau #5, 501, 1302
 Walt Disney Educational Materials Company
 617, 610, 2932
 Washington (State)
 Cooperative Extension Service 350#
 Dept. of Social and Health Services
 3506
 Division of Health 3507
 Health Services Division 3505
 Washington State Apple Commission 3500
 Wear-ever Aluminus Inc. 1305
 West Virginia
 Dept. of Education
 Bureau of Services
 School Lunch Branch 591
 School Food Service Association 2100
 Westat Research, Incorporated *2295, 2296
 Western Hemisphere Nutrition Congress,
 3d.
 Miami Beach, 1971. 29#9
 Western Regional School Food Service
 Seminar. Utah State University, 1971
 592
 Westinghouse Learning Corporation 2295
 2296
 William Underwood Company 295#
 Willowbrook School District 2101
 Wisconsin
 Dept. of Public Instruction 3590
 University
 Cooperative Extension Program 1001
 1313
 Dept. of Food Science 306
 World Health Organization 3020
 WHO Expert Committee On Insecticides
 3029

TITLE INDEX

- The \$130 billion food assembly line (Filestrip). 1789
- The 'basic four' way to good meals (Slides). 2550
- 'Heat and potatoes' and tacos, tool. 1969
- 'Quality first' at Texas A&M. 2298
- "...had she does it so easily and so well". 1470
- "be-attitude": integrity (Filestrip/record). 3089
- The "captive" employee unshackled. 749
- "Come, let us get closer to the fire so we may see what it is we are saying" - a dialogue on communication. 747
- A "cooking street"-is it a possible food preparation system? 3755
- A "fair" way to teach nutrition. 1011
- "KUPS - K nowlege U tilization for P roblems olving. 748
- "Search and destroy" tactics work. 1693
- "Talk-Ins"--Summary of group reports: Role of the school food service in nutrition education. 46
- [Citrus fruit recipes]. 4052
- A.D.A. supports school food service in testimony before congressional committees. 670
- A.D.A. testimony on school lunch before House of Representatives' committee. 671
- A.D.A. President testifies on Child Nutrition Education Act of 1973. 3006
- The A-B-C's of productivity. 3203
- The ABC'S of frying...A profit primer: breeding and batter sizes; why throw away frying fats; in frying, systems is everything; frying equipment. 1373
- The ABC'S of make-up air. 1547
- The ABC'S of portioned seats. 3683
- Absorption of fortification iron in bread. 2510
- Academic Credentials: a challenge to training. 3596
- Acceptability of low-fat milk by school children. 750
- Acceptance of the school lunch program in Kansas. 1992
- Acceptance of the school lunch program in Louisiana high schools. 3902
- Accidents don't happen (Filestrip). 1694
- Accountability '70, food service style. 751
- Accounting made easy. 3060
- Accounting practices for hotels, motels, and restaurants. 803
- Accuracy of 24-hr. recalls of young children. 49
- Action on teenage nutrition. 50
- Activity fun with foods. 3315
- Add 'canned' imagination to school lunches. 1319
- Additives for eye appeal. 3838
- Adelle Davis' books on nutrition: Commentary. 2833
- Adequacy of lacto-ovo-vegetarian diets in Seventh-day Adventist boarding academies. 2488
- The administration of "selectivity" in the breakfast program of a public elementary school. 3938
- An administrator's view of school food service. 752
- Adolescent nutrition. 2729
- Adolescent nutrition and growth. 2611
- Adolescent pregnancy: Association of dietary and obstetric factors. 2851
- Adult bone loss, fracture epidemiology and nutritional implications. 2571
- Advanced menu planning. 1323
- Advances in food research: volume 18. 51
- Advances in food service equipment. 1548
- Advantages of apo carotenol in coloring non-standardized dressings and spreads. 1790
- Adventures in nutrition education resources ii--mini workshops with Dairy Council, Inc. 1013
- Adventures in nutrition education resource no. 1 -- nutrition education resource materials presentation with emphasis given to the role of the School Food Service. 52
- Afri-Kingdoo fried chicken system. 1374
- The African heritage cookbook. 4076
- After the kids have gone. 2574
- Aging and nutrition. 2267
- The air conditioning story: part 5. 1549
- Air curtains for entrances in food establishments. 1625
- Air fare: a complete convenience system. 1375
- Air quality and the char broiler. 1550
- Akron schools get A for achievement with frozen type A lunches. 1376
- The Alaskan way. 1971
- Alcoholic salinutrition (Slides). 54
- Alexander's breakfast secret (Filestrip). 55
- Alexis Soyer. 622
- All about cookware (Filestrip). 1551
- All about knives (Filestrip). 1552
- All about Rice. 2820
- All benefit from handicaps: training. 1014
- All calories don't count - perhaps. 56
- All the hot soup they want. 753
- All-American food: a wealth of regional specialties. 4033
- Allied health education program in junior colleges/1970. 2293
- Allura Red - new food color offers greater brilliance and stability. 1791
- The allure of food culte and nutrition quackery. 57
- The almanac of the canning, freezing, preserving industries. 4115
- Almond shrimp from the well of the sea. 2107
- Almonds are the chef's best friend. 4088
- The alpha and omega of Greek cooking. 4063
- Ascendant 7 only dark spot on food service horizon. 3026
- America's health: fallacies, beliefs, practices. 2487
- The American and his food. 633
- The American Heart Association cookbook. 4044
- American Home's learn to cook book. 2108
- American junior colleges. 2197
- American library directory 1970-1971. 2202
- American School Food Service Association blueprint for school food service and nutrition education. 59
- America's love affair with fried foods. 3627
- America's sky chef's go back to basics. 3486
- Americana '73: a profitable return to nostalgia. 3761
- Americana design: dramatic settings spell success. 3757
- Americana recipes. 4021
- Ascorbic acid content of foods. 539
- Asino acid fortification of protein foods. 482
- Analysis of tests used to evaluate a training program for food service personnel. 1141
- Anatomy of a satellite system: Wauwatusa Lunch Program. 1381
- The ancient melon peeps up modern menus. 623
- And then there were 171. 1026
- The angry flame; a fire protection message (Filestrip/Record). 1695
- Animal feeding demonstrations for the classroom. 1168
- Animal friends at home and school. 3352
- Animal protein--keynote of foods. 65
- Animals that give people milk. 344
- An annotated international bibliography of nutrition education. 2273
- ANSER questions Florida county systems. 1970
- An anthropologist views the nutrition professions. 66
- The anti-contract school lunch bill. 3039
- Antibiotics and nutrition. 2461
- Apple data for students. 3588
- Applesauce accents school menus. 4022
- Applesauce can be perfect food for vitamin C fortification. 1792
- Application of a three-stage systems approach model for producing career awareness materials. 1027
- An application of instructional development in a state department of education. 1028
- Application of linear programming to menu planning by computer. 1320
- The application of nutrition information to persons trained in food service who do not have a dietitian as a continuous resource of nutrition information. 67
- Applying learning theory in teaching nutrition. 64
- Appraisal of human vitamin E requirement based on examination of individual meals and a composite Canadian diet. 2899
- Appraising managers as manager. 873
- Appricots appraised. 2968
- Aptitudes in selection and training of food service personnel. 1029
- ARA sells a 'rainbow' lunch. 47
- Are prepaid lunches the answer? 758
- Are U.S. dairymen overlooking potential of frozen milk concentrates market? 1793
- Are we allowing FDA to become a law unto itself? 3042
- Are we getting too much out of food? 2612
- Are we in the know? 2442
- Are you management knowledgeable? 3074
- Are you the normal cook? 759
- Are your menu prices high enough? 760
- The arithmetic behind portioned seats. 4189
- Are anthropometry in nutritional assessment: nomogram for rapid calculation of muscle circumference and cross-sectional muscle and fat areas. 2596
- Around the menu with gas broilers. 1553
- Around the menu with gas-fired tilting braising pans. 1554
- Around the menu with steam cooking. 1384
- Around the nation...A professional's hand robin of school food service. 1972
- The art of bagging (or how to get the job done). 3135
- The art of directing and communicating. 3192
- The art of fish cookery. 2152
- The art of listening. 1165
- The art of motivating. 891
- Art shows brighten Air Force hospital dining. 3700
- Artificial and synthetic foods. 1887
- As others see us. 1973
- ASBO resolution affirms dedication to educational and food service needs of students. 48
- Ascorbic acid content of artificially ripened tomatoes. 3875
- ASFSA planning certification. 3293
- Assay of sodium ion content of frozen convenience foods. 1794
- Assaying the availability of iron - techniques, interpretations, and usefulness of the data. 70
- Assessment of biological value of a new corn-soy-wheat noodle through recaptation of Brazilian malnourished children. 2456
- Assessment of nutritional status of teenage pregnant girls. I. Nutrient intake and pregnancy. 2673
- Assessment of post-seminar learning and of three methods of contact on innovation efforts in nutrition education. 2922

TITLE INDEX

- Associates of Look's hand book. 876
 At the threshold of attainment. 1974
 Attack on starvation. 635
 Attempts at gasitating flavor differences. 3147
 Attitude vs behavior. 3559
 Attitudes of aides and clients in the expanded nutrition program. 71
 Attitudes toward the ban on cyclamates. 1
 Au gratin sandwiches are patron-pleasura. 2110
 The Audio-Visual Equipment Directory. 4143
 Audio-visuals make employee training more effective. 1031
 Audiovisual workshop. 1032
 Austria. 2111
 Automated determination of protein-nitrogen in foods. 1795
 Automated materials handling, labor-saving equipment, and services of food service contractor are in school food service picture. 1555
 An automated simulation vehicle for school business administration accentuating computerized selective school lunch menu planning. 1362
 Automatic ice making equipment. 1616
 Autumn leaves-pomegranates & cranberries-apples-pumpkins mean holidays ahead. 4071
 AV cataloging and processing simplified. 2244
 AV decision model. 1012
 Baby's first year: Physical, mental and emotional development (Filastrip). 2913
 Baby's food calendar when to start your baby on solid foods. 2709
 Back to folk medicine: the pros and cons. 2723
 Back-to-schoolers earn diplomas. 1033
 Background information on lactose and milk intolerance. 2760
 Bacterial contamination of food. 1696
 Bacterial food poisoning. 1744
 Baker boy annual: a guidebook for your retail operation. 862
 Baker's yeast--world's oldest food--is newest source of protein and other ingredients. 3832
 Baking a custard (Fila loop). 1385
 Baking in the school lunch program. 1533
 Baking in the school lunch program. 1454
 Baking the school lunch way. 3641
 Baking with microwave energy. 3657
 A balanced diet (Fila loop). 73
 Balanced nutrition through food processor practice of nutrition: model experience in school food service. 74
 The Baltimore school lunch story. 1975
 Banquet and activity features. 1034
 The barriers have been removed...The job is up to you. 3905
 Basal metabolic rate of women - an appraisal. 76
 Bases for vocational education for food service industry employees. 1134
 Basic concepts of aging--a programmed annual. 2821
 Basic course in emergency mass feeding. 1528
 Basic data on metabolic patterns in 7- to 10-year-old girls in selected Southern states. 533
 Basic education--what are the realistic possibilities? 3536
 The basic four of work. 870
 Basic guide to enjoyable eating. 2580
 Basic health science d'Agostino, suriel ackinlock. 3590
 Basic human nutrition and the RDA. 77
 Basic menu planning: Instructor's guide. 1207
 Basic menu planning: Student workbook. 1208
 Basic nutrition and diet therapy. 476
 Basic nutrition and menu planning. 370
 Basic nutrition in health and disease including selection and care of food. 248
 Basic principles of nutrition. 283
 Basic values in nutrition: part I: milk and meat group (Transparencies). 78
 Basic values in nutrition: part II: vegetable-fruit group (Transparencies). 79
 Basic values in nutrition: part III: bread-cereal group (Transparencies). 80
 Basics of a hard core program. 3439
 Basics of adult motivation. 1035
 Be creative in nutrition education. 82
 The beanery. 2300
 Beautiful figures come in all sizes. 2714
 Beef cooking rates and losses - effect on fat content. 84
 Beef: some answers. 1386
 Beefish and hamburger patties rate equally in taste preference tests. 3857
 Beginning menu planning. 1324
 The Beginning of life (Filastrip). 85
 Behavior modification in a self-help group - a pilot study. 86
 Behavior therapy in treating obesity. 87
 Behavioral and metabolic consequences of weight reduction. 88
 The behavioral cybernetic components of human nutrition. 89
 Behavioral objectives help teach nutrition. 1036
 Belgium. 2112
 The berries with bounce. 626
 The best French fries in town. 3632
 The best investment we've ever made. 1557
 The best of Boston. 4094
 The best strategy for coaching with VTR. 3322
 Better frozen product protection indicated in testing of poly-to-poly carton seals. 1797
 Better heat shock resistance and extrudability in ice creams with microcrystalline cellulose. 1798
 Better Homes and Gardens calorie counter's cook book. 4023
 Better living through better eating. 23
 Better school lunches in Oklahoma. 1351
 Between you and me is your smile. 2424
 Beverages make a break. 3125
 Bibliography. 4120
 Bibliography of hotel and catering operation. 2208
 Bid specs ensure quality, lower costs. 2302
 Big city crisis - now!. 3077
 The big debate: should FF be fortified? 672
 The big dinner table (Motion picture). 91
 The big dinner table (Videocassette). 92
 Big ideas in nutrition education. 93
 The big 10 pros tackle the times. 3078
 Biochemical indices of nutrition reflecting ingestion of a high protein supplement in rural Guatemalan children. 2599
 Bioenergetics: an ecological approach to nutrition education. 1038
 Biological utilization of iron from sources used for food enrichment. 2569
 Biscuit manufacture. 1564
 The Blanchard Obesity and Nutritional Index (BONI). 2468
 Bland, soluble whey protein concentrate has excellent nutritional properties. 96
 Blood serum vitamin A and carotene studies of preadolescent children. 282
 The blue goose buying guide for fresh fruits & vegetables. 4191
 Blueprints for restaurant success. 3699
 Boies: The potato place to be. 4098
 Boob-tube training programs and problems. 3372
 A book of favorite recipes. 2180
 Books in print 1972. 2207
 A bookshelf on foods and nutrition. 4123
 Boon in shopping centers offers foodservice opportunities. 762
 Boon profit potential with your electric pressure fryer. 1558
 Boosting productivity front of the house. 3712
 Boosting productivity front of the house--Part 2. 3713
 Boosting productivity front of the house--Part 3. 3642
 Botulism. 1697
 Botulism. 3799
 A bowlful of soup combinations. 1387
 A boy and his physique. 333
 Bradley C. Broccoli, the people's friend (posters). 2670
 Brain food: the nourishment of America's mental giants. 2475
 Braising and stewing (Fila Loop). 1388
 Bread science and technology. 655
 Breaded precooked beef patties. 3890
 Breads around the world. 2117
 Breads, cakes, and pies in family meals. 1525
 Break for the "lunch bus". 1976
 Break the chain of tooth decay. 2422
 Breakfast and the bright life (Filastrip/Record). 98
 Breakfast and the bright life (Slides). 2914
 Breakfast breakthrough (Slides). 3963
 Breakfast breakthrough - a convenience cast goes international. 764
 Breakfast cereals in the American diet. 2495
 Breakfast delight. 1977
 Breakfast program in schools receives wide acceptance. 1978
 Breakfast the convenient way. 1322
 Breakfast your way to a better day. 2666
 Breakfast: 4-4-3-2 way (Show'N Tell). 99
 Breakfast: the fare that's first in profits. 1389
 Breakfasts brighten sassaer school mornings. 3995
 Breakfasts for every life style (poster). 4035
 Breast feeding in modern times. 2483
 A brief study of cafeteria facilities and operations, with recommendations for implementation. 3748
 Broadwall on instructor evaluation. 3330
 Broiling (Fila Loop). 1390
 A budget form for use in the public schools of Arizona. 939
 Budgeting by food groups. 2
 Budgeting: key to planning and control. 867
 Buffalo builds lunch program. 3913
 Buffet catering. 3645
 Buga beware (Fila loop). 3803
 Build, build, build. 3982
 Bulking agents in foods - acceptability by obese individuals. 100
 Burger-type products from textured skinilk curd. 1799
 Business and professional speaking. 4170
 But what are they among so many? An ancient food for a modern need. 629
 Buying nutrition. 25
 Buying, handling and using fresh fruits. 2333
 Buying, handling and using fresh vegetables. 2332
 Byproducts from silk. 667
 Cafeteria + color = fun!. 3916
 Cafeteria service (Fila Loop). 765
 Calcium in nutrition. 338
 Calcium-utilization and requirement. 2749
 California states its position. 102
 The calorie game. 1043
 Calorie requirements. 188
 Calorie talk. 2810
 The calorie versus the Joule. 104
 Calories (Fila loop). 105
 Calories and weight. 538
 Calories and you. 2939
 Calories, energy and weight control. 106
 The CAMP system for computerized menu plans. 3604
 Can a computer boost profits? 3251
 Can a dishroom be a pleasant place to work? 3703
 Can calories be perceived, and do they affect hunger in obese and nonobese humans? 2960
 Can food make the difference? 2437
 Can new protein sources avert world shortage? 3882
 Can teaching good nutrition be bad? 2699
 Can we evaluate training expenditures? 3073
 Can you beat the high cost of meat? 3605
 Can you compete against the \$50,000 suitcase? 770
 Can you teach creativity? 3341
 Can you trouble-shoot this lesson plan? 3562
 Canada launches a national nutrition survey. 107
 The Canadian dietary standard. 108
 Canadian university students' nutrition misconceptions. 2717
 Canned entrees are better than ever. 1393
 Canned puddings: key cost control and profit aspects. 1394

- Cans go class A. 1628
 Capitol action: how a bill becomes a law. Part 1. 678
 Capitol action: ins and outs of legislation. 2. 675
 The carbo-calorie diet. 2708
 Carbohydrates and fats (Film loop). 109
 Carbohydrates as nutrients. 2681
 Cardiorespiratory responses of young overweight women to ergometry following modest weight reduction. 2678
 Care and handling of prepared frozen foods in food service establishments. 2328
 The care and selling of cold entrees. 1395
 The care and selling of hot entrees. 1325
 Care and use tips for frying fats. 1396
 Care and use tips for gas-fired fry kettles. 1559
 CARE strikes back at world's malnutrition. 1979
 The career development workshop. 3470
 Career discoveries: People who make things (Filmstrips). 1044
 Career discoveries: People who organize facts (Filmstrips). 1045
 Career education in home economics. 3347
 Career exploration via slides. 3492
 Career guidance: think food! (Motion Picture). 3377
 A career information unit for distributive education. 3342
 Career ladders in food service: Part 1. 1046
 Career ladders in food service: Part 2. 1047
 Career planning for high school girls. 3556
 Careers for women in the 70's. 3579
 Caring for coolers. 1560
 Cartoon approach to nutrition education. 1049
 The case against hunger. 690
 A case for contract training. 3547
 The case for ingredient disclosure. 3
 The case for specialty ovens. 3722
 The case for the electric steam generators. 1561
 The case observational method: a new training technique. 3402
 The case of drop-ins vs. free-standing food service equipment. 1562
 Case studies. 3090
 A casebook on administration and supervision in industrial-technical education. 1040
 Casseroles and one-dish meals. 4036
 Catching the ethnic flavor. 4078
 Catering handbook. 4185
 Catholic schools: the best and the worst of times. 1940
 Caught leaderless, will a company survive? 771
 The causes of vitamin D deficiency. 2786
 Celebrities air food help message. 1981
 Celery: the crunch kids like. 2119
 Central commissaries: Three examples of an evolving food service concept. 3636
 Centralized food service systems-A review. 772
 Centralized food supplies. 110
 Cereal grains as dietary protein sources. 1801
 Cereal service: breakfast and beyond. 1397
 Cereal: One of the 4. 2573
 Challenge for school food service. 3253
 The challenge of change (Motion Picture). 2212
 The challenge of modern supervision. 3097
 Challenge of the street hucksters. 3257
 Challenge to the seminar. 676
 Challenges to nutrition education. 2560
 Changes in food wholesaling. 773
 Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 2303
 Changes in the law and new legislation---What it means. 677
 Changing food habits. 2840
 Changing food habits of Canadian children. 2428
 The changing food market - nutrition in a revolution. 774
 The changing food needs of the family (Filmstrip/Cassette tape). 2912
 Changing Head Start mothers' food attitudes and practices. 1050
 Changing patterns in foodservice. 1326
 The Changing role and form for packaging. 1802
 Characteristics of persons of Spanish origin. 2213
 Chases' calendar of annual events. 2214
 Cheese cookery for everyone. 2120
 Cheese packages - goatskins to laminates. 1803
 The chef's compendium of professional recipes. 4054
 The chemical additives in booze. 2643
 The chemical analysis of foods. 447
 The chemical constituents of citrus fruits. 272
 Chemical foods. 3859
 The chemicals of life. 2445
 The chemicals we eat. 1796
 The chemistry of meat color. 1804
 Child care. 2663
 Child malnutrition and its implications for schools. 113
 Child nutrition council submits first report. 3919
 Child nutrition in action. 3023
 Child nutrition programs. 2090
 Child nutrition programs. 4010
 Child Nutrition Programs of the Food and Nutrition Service, U. S. Department of Agriculture. 3918
 Child nutrition--a proud record. 1982
 Child nutrition: An idea whose time is here. 114
 Child spacing as a part of nutrition education programs. 1051
 Children accept fish-based school lunch entrees. 3075
 Children and food--a natural combination. 2555
 Children now eat milk in Zambia--UNICEF helps develop a novel, nutritious biscuit. 3926
 Children of working mothers. 2215
 Children's food service programs - conference report. 726
 Children's perception of food. 775
 The Chinese achievement. 2121
 Chinese foods and traditions. 2521
 A chink in our armor. 115
 Chocolate: the Artec's brown gold. 630
 Choice makes the difference. 1983
 Choices in our menus. 1327
 Cholesterol content of foods. 116
 Cholesterol, fat, and protein in dairy products. 117
 Cholesterol: A review. 2849
 Choose your calories by the company you keep. 356
 Choose your calories wisely. 2665
 Choosing from alternatives in expanding storage space for frozen food. 2304
 Choosing, using, and caring for kitchen cutlery. 1563
 Cigarette smoking and vitamin C. 118
 Cincinnati summer food service demonstration project: special food service program for children; Cincinnati, Ohio, 1972. 4011
 Citrus fruit and nutrition. 2564
 The classic Italian cook book. 4059
 Classroom communication: telelecture. 1052
 Classroom cooking. 3512
 Clean-up schedule. 1698
 Cleaning and assembling the Taylor Shake Freezer (Filmstrip/Cassette tape). 3706
 Cleaning and maintenance slide presentation for all Market Forge cooking equipment (slides). 3743
 Cleaning and sanitizing (Film loop). 1699
 Cleanliness and safety (Film Loop). 1700
 Cleanliness and safety (Film loop). 1701
 Cleanliness and storage (Film loop). 1702
 Cleanliness and storage (Film loop). 1703
 Cleanliness--key to oven safety. 3728
 A ciling peach kaleidoscope. 631
 Closed circuit television provides valuable means to teach food service personnel: North Carolina program for school food service personnel cited. 3385
 Closing the confidence gap. 3296
 Closing the nutrition gap: the child nutrition act of 1966. 4005
 Clouded outlook for contract feeding. 1399
 Clouding agents for the food industry. 1805
 CNI joins in training Milwaukee interns. 1042
 Co-existence: surplus commodities and convenience foods. 1400
 Co-op buying boosts school lunches. 4192
 Co-op buying: you pool your power and pocket your savings. 3291
 Coaches call the signals. 2704
 Coffee and myocardial infarction. 2644
 Coffee; it can make you or break you. 777
 Cold and freezer storage annual. 2364
 Cold beverage systems. 1564
 Cold desserts for hot weather menus. 4038
 The cold facts about cold beverage dispensers. 3724
 Cold food handling (Film loop). 1704
 Cold outside? Serve these hearty man's soups. 2122
 Cold weather magic from your oven. 2123
 College accreditation policies for non-traditional education. 755
 The college blue book. 2217
 College foodservice. 3110
 College joins school foodservice in training workers. 1054
 The college scene: Change in channels. 3100
 Color measurement of foods: XIII; miscellaneous: part II, potato products. 1806
 Colorado school lunch handbook. 778
 Come aboard the Good Ship Vitamin C (Slides). 2489
 Comment on the above. 3933
 A commentary on hunger and malnutrition today. 2691
 A commentary on the new F.D.A. nutrition labeling regulations. 678
 Commercial bulk milk dispensing equipment and appurtenances. 1618
 Commercial cooking and hot food storage equipment. 1629
 Commercial cooking equipment exhaust systems. 1622
 Commercial foods. 1175
 Commercial gas fired and electrically heated hot water generating equipment. 1614
 Commercial powered food preparation equipment. 1615
 Commercial spray-type dishwashing machines. 1630
 Commercially prepared strained and junior foods for infants. 2219
 Commercially malnutrition?--time for a dialogue. 120
 Commissary guidelines: the problem areas. 3765
 Commissaryman 3 & 2. 1276
 The commodities controversy: food for your lunch. 632
 The commodities: Mrs. Joyce vs. Mrs. Clay. 2305
 Common sense specifications produce quality equipment. 3704
 Communicating beyond words. 3249
 Communicating with low income families through the school and child day care food service. 779
 Communicating with the consumer: basic research on nutrition and safety. 4
 Communicating with the consumer: food and nutrition press information service. 5
 Communicating with the consumer: natural and synthetic nutrients. 6
 Communicating with the consumer: nutrition for a good start. 121
 Communicating with the consumer: safety of food supply. 7
 Communication - Change. 780
 Communication and effecting change. 781
 The communication inventory: a device for training and development. 3529
 Communication methods and media in nutrition education programs. 782
 Communication: methods for all media. 2261
 Communication: The art of selling ideas. 2619
 The communications game. 3560
 Communications in management (cassette audiotapes). 3096
 Community action for employment: manpower development. 2094
 Community action: adult education. 1287

TITLE INDEX

- Community action: health programs. 2093
 Community action: the nonprofessional in the educational system. 1288
 Community helpers. 3355
 Community meals. 1475
 Community nutrition workers--their effectiveness in a nutrition delivery system. 4018
 Cooperation puts the squeeze on trash handling costs. 3705
 A comparative quality survey of five common market foods in low and high income economic areas. 3804
 A comparative study of the organoleptic acceptability of simulated meat products prepared in microwave and conventional ovens. 1968
 Comparison cards, Set 1...For teenagers (Charts). 2784
 Comparison of cost structures of food stores and eating and drinking places. 783
 Comparison of dry breakfast cereals as protein resources. 2672
 A comparison of human development with psychological development in T-groups. 3603
 Comparison of the protein nutritional value of TVP, Methionine-enriched TVP and beef for adolescent boys. 3854
 A compilation of information on computer applications in nutrition and food science. 911
 Compilation of odor and taste threshold values data. 4168
 Compilation of statistics relating to soil conservation, acreage diversion, marketing quotas and allotments, wheat certificates, commodity credit corporation, price support, public law 480, export and surplus removal, crop insurance, sugar payments and quotas, marketing agreements and orders, school lunch, child nutrition, food stamp, and related statistics as of January 1, 1967. 3043
 The complete book. 1807
 The complete book of Caribbean cooking. 4080
 The complete book of cooking equipment. 1687
 The complete handbook of nutrition. 2770
 Complete teaching kit on cheese (Pilsnirps). 122
 The components of communication. 1311
 Components versus meals. 1808
 A composite of food service curricula information for use in vocational programs. 3592
 Composition and nutritive value of dairy foods. 123
 Composition of foods. 2280
 The computer & autoatigue. 3273
 The computer & how it works. 3214
 The computer & how to afford it. 3068
 The computer & St. Joseph. 3098
 The computer & the ingredient room. 3130
 The computer & the pioneers. 3072
 The computer & you. 3224
 The computer and the school lunch program. 3113
 Computer assisted instruction in a college nutrition course. 3582
 Computer assisted instruction: a government viewpoint. 1055
 Computer program estimates bacterial densities by means of most probable numbers. 784
 Computer-assisted instruction in home economics. 1056
 Computer-assisted menu planning provides control of food services. 3908
 Computer-based abstract service now available. 2220
 Computer-managed subsistence system. 785
 Computers in a dietary study - methodology of a longitudinal growth research project. 786
 Computers in education: relevance for occupational education. 1057
 Computers - a division of management. 3185
 Concepts of food habits of "other" ethnic groups. 125
 Concepts of management (cassette audiotape). 3095
 A conceptual framework for the diffusion of innovations in vocational and technical education. 4146
 Conceptualizing the learning center. 1058
 Confections and soft drinks in schools. 2435
 Conference on guidelines for nutritional education in medical schools and postdoctoral training programs, June 25-27, 1972. 1023
 Conference on sanitation and food safety: proceedings sanitation and food safety conference August 21, 22, and 23, 1973. 3826
 Conference summary and closing remarks. 3935
 Confusing laws complicate marketing picture for new products. 679
 Conserving nutrients in handling, storing and preparing fresh fruits and vegetables. 2359
 Conserving the nutritive values in foods. 544
 Considerations for choosing the right plant protein. 3865
 Considerations in formulating and producing vegetable fat--based dairy substitutes. 1809
 Consistency in the cornerstones of discipline. 3136
 Consumer behavior. 16
 Consumer considerations: deep-fried foods. 787
 The consumer economics of unit pricing. 2385
 Consumer education in nutrition. 2371
 Consumer education materials project. 2374
 Consumer education to minimize the abuse of foods. 8
 Consumer study shows preference for tomato paste in glass jars. 1810
 A consumer's dictionary of food additives. 4187
 Consumers all. 2402
 Consumers say prefer a nutritionally balanced candy. 2925
 Consumers rate frozen cuts equal to fresh meat in flavor, juiciness. 788
 The consumption of sugar. 2449
 Containers. 1959
 Contemporary meal management. 1343
 Continuing education conferences. 1059
 Continuing education in nutrition. 1060
 Continuing education in nutrition-1970. 1071
 Contract clauses: Grievances. 789
 Contract food management: digesting the alternatives. 1401
 Contract foodservice--pros and cons. 790
 Contract foodservice/veending. 3843
 Contracted school food services. 3148
 Contracted vs. School managed: How costs compare. 3258
 The contractor supplying a school food service package. 1985
 Contribution of certain nutrients added to foods to dietary intake. 127
 Contribution of hard water to calcium and magnesium intakes of adults. 128
 The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 1. 2767
 The contribution of the science and practice of nutrition to prevention and control of dental caries, Part 2. 2768
 The control function in the management of school food service. 3193
 Control of ants, flies and mosquitoes (Pils loop). 1705
 Control of rats and mice (Pils loop). 1706
 Control of use of space and equipment. 1565
 Control patterns for the cooking battery. 791
 Control your menu prices with portion-controlled seats. 3612
 Controlling food costs--a matter of survival. 3259
 Controversies in medicine--is obesity harmful? 2502
 Convenience and fast food handbook. 1521
 Convenience and the cost of food. 9
 Convenience and the cost of potatoes and orange juice. 10
 A convenience compass. 1811
 Convenience diner with textured vegetable protein as a meat substitute gets positive consumer reaction. 3877
 Convenience food systems. 1402
 Convenience food systems: building food systems for the future. 1403
 Convenience food systems: open school selects bulk food systems. 1404
 Convenience food systems: prepackaged lunch comes to school. 792
 Convenience food systems: raw-to-ready scale, key to modernization. 793
 Convenience food systems: Sacramento develops a seaconvenience system. 1986
 Convenience food systems: vote "yes" on a convenience foods system? 794
 Convenience foods decision: yes! 2818
 Convenience foods: factors affecting their use where household diets are poor. 129
 Convenience isn't enough in foods for the '70's. 1812
 Convenience--to use or not to use? 1405
 Convention commitment: 'child nutrition must leap forward'. 3949
 Conventional and microwave heating of beef: Use of plastic wrap. 3681
 Conversion and packaging of food products for use where facilities and personnel are limited or non-existent. 1813
 Conversion factors and technical data for the food industry. 2259
 Conversion factors and weights and measures for agricultural commodities and their products. 2282
 Conveyor system speeds service in central kitchen. 1566
 Cook (hotel & rest.) 313.381--technical report on development of USTES aptitude test battery. 3575
 Cook it with steel. 1406
 Cookery made simple. 1391
 The cookie can can. 1407
 Cooking a stew (Pils loop). 1408
 Cooking and catering the wholefood way. 2118
 Cooking for food managers-a laboratory text. 1110
 Cooking for small groups. 2171
 Cooking in the kindergarten. 1061
 Cooking is fun. 1471
 Cooking techniques for broiler chickens. 1814
 Cooking the modern way with stainless steel steam-jacketed kettles. 1580
 Cooking with understanding. 4079
 Cooking with yogurt, cultured cream and soft cheese. 3672
 Cooke and chefs (Pils loop). 3389
 Cooks: a suggested guide for a training course. 1290
 A Cool head for salads (Pils Loop). 1409
 A cool head for salads (Motion picture). 3669
 Cooling it. 1567
 A coordinated approach to child nutrition. 3920
 Coordinating nutrition education in school, home and community. 130
 Copper content of foods. 2792
 Corporate profile: Benihara of Tokyo. 3101
 Correspondence study: a review for trainers. 3533
 The cost of a dietary revolution. 2367
 Cost of finances in centralized food service systems. 796
 Cost of food at home. 11
 The cost of seats and seat alternates. 12
 The cost of silk and silk products as sources of calcium. 13
 Cost of raising a child. 14
 The cost of turkey, whole and parts. 2306
 Counter-top cooking can be the backbone of any foodservice operation. 3725
 Course recommendations for school foodservice training program in two-year colleges. 3305
 Crackers fortified with fish protein concentrate (FPC): nutritional quality, sensory and physical characteristics. 132
 The crash diet craze. 2515
 Create your own good-neighbor policy. 797
 Creative approaches to problem solving. 798
 Creative approaches to type A menu planning in meeting current social needs. 1328

- Creative custards. 4030
 A creative field for young managers. 3104
 Creative ways with soft serve. 2124
 Creativity in education and management. 799
 Criteria for evaluating training materials. 3455
 Criteria for selecting, evaluating and developing consultants. 3181
 Criteria for the selection of records, filestrips and files for young children. 1065
 A critical appraisal of the protein needs of human beings and domestic animals. 2631
 A critical evaluation of in-service training for classified employees in selected educational organizations in the United States. 1246
 Critical incident role play. 3380
 A critique of low-carbohydrate ketogenic weight reduction regimens: a review of Dr. Atkins' Diet Revolution. 2518
 Crotty's school service--a hit in Hastings. 3922
 The crunch of crackers. 1410
 Cryogenic freezing comes of age. 1815
 The cuisines of South America. 4027
 Culinary institutes evolve into a new era. 3371
 Culinary lights from Latin America. 2125
 Cultural food patterns and School Food Service. 133
 Culture and education: Mexican American and Anglo American. 3384
 The cup-can approach. 634
 Cup-can product guide. 2222
 Cup-cans come to Idaho. 4014
 Current demands on the School Food Service System. 1987
 Current practice in further processed eggs. 3841
 Current saccharin actions place added stress on need for a non-nutritive sweetener. 1816
 The current status of saccharin. 1817
 Curriculum guide for food service instructional program in Pennsylvania. 1212
 Curriculum guide for food service occupations. 1206
 Custard sauces made with four types of processed eggs. 1818
 Cutting the cost of meat: The old ways still work... 3637
 Cuttings give quality guideline. 3036
 The cyclical menu. 1344
 Dairy inspection and grading services. 732
 Dairy products--there's more to milk than just a cold drink. 2978
 Dandellion: the lion who lost his roar. 2479
 Data processing procedures for cafeteria accounting. 766
 Day care survey 1970: Summary report and basic analysis. 2296
 Day care survey 1970: Summary report and basic analysis appendices. 2295
 The day milk was turned off (Motion picture). 2751
 Decentralized school lunch. 3241
 The decision to breast-feed. 2777
 Decorations flag food as special. 3638
 Deep fat frying (Motion picture). 1413
 Deep freeze cookery. 4070
 Deep-fried snack food prepared from soybeans and onions. 1819
 Defatted germ flour - food ingredient from corn. 1820
 Defrost indicators. 1821
 Degradation of linoleic acid during potato frying. 136
 Dehydrated protein-fortified fruit juices. 1822
 The delights & evils of junk food. 2531
 Dental caries and the school canteen. 2494
 Denver: From high tea to apres ski. 4097
 Deprivation syndrome or protein-calorie malnutrition. 2615
 Design considerations in canteen planning. 3756
 Design criteria: school food service facilities. 3714
 Designing for convenience. 3766
 Desserts with liqueur: Potent sales potential. 4029
 Desserts! As elaborate as a candy castle or simple as a chunk of cheese. 4073
 Detergent and chemical feeders for commercial spray type dishwashing machines. 1621
 Detergents and our water. 15
 Determining first-line supervisory training needs. 3557
 Detroit research shows two-bucket technique yields cleaner floors. 1568
 Develops milk-orange juice. 3884
 Developing a better survey questionnaire. 3117
 Developing a hospitality program in high schools. 1063
 Developing a product to make salads taste special. 1823
 Developing a work-experience program for slow learning youth: a report of a three year extension and improvement project. 3477
 Developing alternatives in nutrition education. 800
 Developing community support of nutrition education programs. 801
 Developing human resources. 3493
 Developing managers--an integral part of the management process. 3107
 Developing multi-media libraries. 4144
 Developing Negroes for management positions. 3103
 Developing women managers. 3446
 Development aids: diverse product applications identified for unique flavored protein products. 1824
 Development aids: flavored, colored apple pieces offer route of distinction; school lunch entree formulations offered. 1825
 Development aids: recipes for replacing ground meat and poultry in school lunch items. 2126
 Development and consumer evaluation of soft-serve frozen desserts. 1826
 Development and evaluation of a curriculum of wage earning occupations. Final report. 3343
 The development and evaluation of eight units of programmed instruction designed to teach basic nutrition. 1306
 Development and market evaluation of a tropical fruit product for a nutritious breakfast. 1827
 Development and product applications for a high protein concentrate from whey. 1828
 The development and testing of a behavioral-reference groups model for evaluation of vocational education pilot programs: occupational research development monograph no. 4. 3332
 Development of a central commissary in industry. 802
 The development of a guide through cooperative action research for the purpose of integrating the School Lunch Program into the elementary school curriculum. 3319
 The development of a model exemplifying business services objectives and their performance indicators in educational program budgeting: final report. 3121
 The development of a national nutrition policy. 680
 The development of a project for educable mentally retarded children to receive vocational training in food service. 3334
 Development of an instrument to evaluate the effect of a school lunch training program. 1148
 The development of desirable school lunch accounting procedures. 763
 Development of evaluative procedures for assessing operational efficiency of school food services. 847
 Development of the individual--a goal of the food service industry. 3255
 The development of three instruments to assess forces behind food habits and methods of change. 75
 Developmental dialogues. 1067
 Developmental physiology and aging. 4171
 Develops unique cultured dairy product. 3897
 Diabetes. 2919
 Diced apples: Versatility plus. 4042
 Dictionary of gastronomy. 4164
 The dictionary of health foods. 4122
 Dictionary of nutrition and food technology. 2204
 Dictionary of occupational titles... 4174
 Diet and atherosclerosis. 139
 Diet and coronary heart disease. 2430
 Diet and coronary heart disease. 2535
 Diet and coronary heart disease. 2759
 Diet and nutrition of preschool children in Honolulu - survey of low- and middle-income families. 140
 Diet as a regulator of metabolism. 141
 Diet counseling to improve hematocrit values of children on the Blackfeet Reservation. 2831
 Diet healing: a case study in the sociology of health. 142
 Diet in early life in relation to atherosclerosis. 143
 Diet is not just a four-letter word. 1329
 Diet: the realities of obesity and fad diets. 144
 Dietary allowances - an international point of view. 145
 A dietary approach to coronary artery disease. 2739
 Dietary aspects of hyperlipidemia. 2589
 Dietary habits and food consumption patterns of teenage families. 146
 Dietary intake and physical development of Phoenix area children. 147
 The dietary iron controversy. 148
 Dietary levels for tri-city elementary school children. 81
 Dietary levels of households in the United States, spring 1965. 545
 Dietary protein quality in infants and children - VII. corn-soy-wheat saccharin. 149
 Dietary studies of northern Utah pre-adolescent and adolescent children. 574
 Dietary surveys on school children and medical students. 2826
 Diabetic foods. 90
 Diabetic manpower trends in education and training. 1068
 The dietetic profession--a manpower survey. 4128
 The dietetic professional in the labor force. 1069
 Diabetic training '73. 1070
 Dietitian aides. 1262
 A dietitian talks about food. 4199
 Diets of preschool children in the North Central Region: calcium, phosphorus, and iron. 150
 Diets of preschool children in the North Central Region: calories, protein, fat, and carbohydrate. 151
 Difficulties of black supervisors. 3272
 Dimensions of administrative management. 3177
 Dinnerware. 1624
 Dip process for IQF fruit eliminates syrup but retains flavor, color of fresh. 1829
 Directing and communications in a central system. 1988
 Directions '73. 1830
 Directory of educational information centers. 2290
 Directory of files for data education. 2275
 Directory of food service schools. 4129
 Directory of foodservice designers. 2224
 Directory of information resources in agriculture and biology. 2252
 Directory of postsecondary schools with occupational programs, 1971; public and private. 4149
 Directory of secondary schools with occupational curricula; public-nonpublic, 1971. 4159
 A directory of systems capability. 1569
 Directory of systems capability. 4130
 Dirty dirt--our aortal enemy. 1707
 Disaccharide intolerance. 2522
 Disadvantaged children. 94
 Discipline--a matter of judgment (Motion Picture). 3209
 Discovering a pattern for a balanced diet. 2869
 Disease and personal hygiene (Motion picture). 3823
 The disease of living. 152
 Diseases of the gallbladder--part 1: Jaundice. 2853
 Diseases of the gallbladder--part 2: Gallstones. 2857

- Diseases of the gallbladder--part 3: Cholecystitis. 2856
- Diseases of the kidney--part 5: Chronic renal failure and uremia. 2855
- Diseases of the liver--part 2: Fatty liver. 2537
- Diseases of the liver--part 2: Hepatitis. 2854
- Diseases of the liver--part 4: Cirrhosis. 2860
- Diseases of the liver--part 5: Kwashiorkor. 2858
- Diseases of the pancreas--part 2. 2859
- Dishroa maintenance and cleaning (Pillstrip/cassette tape). 3783
- Dishwashing. 3786
- Dispensing freezers including recommendations for installation. 1628
- Disposables and disposability. 1708
- Diversity and experientiation pay off in progress: hospital food service the Kaiser way. 1330
- Do a better cleaning job and control product consumption. 3709
- Do children believe in TV? 3300
- Do it!. 2823
- Do you know a classroom when you see it? 3066
- Do you really know your employees? 3199
- Do you think fat or thin? 2671
- Documentation in education. 2210
- Does breakfast help? 1989
- The doggone truth about hot dogs. 153
- Doing better at work and play. 343
- The doing book: an experimental approach to consumer education. 2368
- Doing great things (Motion picture). 154
- Doing what comes naturally. 3329
- Dollars and sense of nutrition education. 3955
- Don't let foodborne illness spoil your Christmas feast. 2389
- Don't let your fry kettle idle!. 3640
- Don't overlook business-connected personal tax deductions. 804
- Do's and don'ts in training by videotape. 3362
- Double shift at high school opens door to vending. 3921
- The down to earth cookbook. 4034
- The down-to-earth actual food cookbook. 4065
- The dramatic story of PKU. 155
- Dropouts drop in to foodservice. 3365
- Drugs and nutrition. 156
- Drugs and their interrelationships with nutrition. 2926
- Dry onions. 666
- Dry sauces, soup mixes reap benefits of new ingredient: low moisture apple solids. 1831
- Dudley the Dragon. 61
- Dynamic "Think" sessions - Susaary of brainstorming groups. 1073
- Dynamic sanitation in the fish and seafood industry. 3808
- The dynamics of community coalition. 3924
- The dynamics of marketing to dieters. 1331
- Dynamics of activation. 805
- The dynamics of systems dialogue. 806
- The ease of working merchandising magic with good food - new life for jaded menus. 1415
- Easy open: Two years later. 3840
- Easy silk screen stencils. 1075
- Eat and get slim cookbook. 4111
- Eat healthy!. 4075
- Eat not this flesh. 2999
- Eater's digest. 2644
- Eating and aging. 2902
- Eating and drinking places industry. 2286
- Eating between meals: A nutrition problem among teenagers? 2896
- Eating by the numbers. 2378
- Eating disorders. 2485
- Eating is the source of life, if you choose the right foods (in Spanish) (Poster). 2954
- Eating quality of half turkey hens cooked by four methods. 3141
- Eating quality of half turkey hens cooked by four methods. 3650
- Ecological pressures on nutritional resources. 807
- The ecology of malnutrition in Central and Southeastern Europe. 297
- The ecology of malnutrition in eastern Africa and four countries of western Africa. 2712
- The ecology of malnutrition in five countries of Eastern and Central Europe. 298
- The ecology of malnutrition in Middle Africa. 2710
- The ecology of malnutrition in Northern Africa. 300
- The ecology of malnutrition in seven countries of southern Africa and in Portuguese Guinea. 2711
- The ecology of malnutrition in the French speaking countries of West Africa and Madagascar. 294
- The economics of food processing. 1866
- The economics of foodservice shelving. 3710
- Edible containers. 1832
- Edible packaging update. 1833
- Educating the dietician in a changing world. 1076
- Education --A dimension of management. 3532
- Education and training for industry - volume I. 1127
- Education and training in nutrition. 2565
- Education directory. 2291
- Education directory 1972-73. 4186
- Education directory: elementary and secondary education. 2289
- Education directory: state governments 1969-1970. 4182
- Education for dietetics: the In-Basket Technique. 1077
- Education in the seventies. 2292
- Education in the States: nationwide development since 1900. 645
- Education increases consumption of vegetables by children. 159
- Education of the public for successful lactation. 2645
- Educational attainment of U.S. population. 2225
- An educational development plan for the Kapiolani Community College--January 1967. 3494
- Educational directions. 1078
- Educational opportunity bank. 2044
- Educational participation and dietary changes of EPNEP housewives in Louisiana. 3581
- Educators guide to free health, physical education and recreation materials. 4131
- Educators' attitudes toward nutrition education in Florida. 1080
- The effect of a nutrition education program at the second grade level. 1081
- Effect of an instructional program upon complex cognitive behavior of food service workers. 1227
- Effect of diet and/or exercise on obese college women. 160
- Effect of excessive vitamins C and E on vitamin A status. 2464
- Effect of fat content in cheddar, colby, and swiss cheeses on consumer preference. 808
- Effect of heating methods on thiamine retention in fresh or frozen prepared foods. 3855
- Effect of incorporation of leafy and non-leafy vegetables in the school lunch on the growth and nutritional status of children. 2439
- Effect of microwave heating on vitamin B6 retention in chicken. 161
- Effect of packaging methods on frozen asparagus. 1834
- Effect of packaging on quality of dehydrated potato granules during storage. 2317
- Effect of processing on provitamin A in vegetables. 1835
- The effect of socio-economic differences on the dietary intake of urban population in Hyderabad. 2893
- Effect of storage and other variables on composition of frozen broccoli. 162
- Effect of storage and processing on sulfur dioxide in preserved fruit. 1836
- Effect of temperature and cut on quality of pork roast. 1416
- Effect of thawing and holding on acceptability of frozen peaches. 1417
- Effective issue for vitamins raises the question: are they foods or drugs? 2839
- Effective technical speeches and sessions. 2246
- Effectiveness of nutrition aides in a migrant population. 2499
- Effectiveness of program evaluation. 3237
- Effects of an experiential training program for food service personnel. 1041
- Effects of differing breakfast conditions and habit patterns on performance in an endurance activity. 2836
- Effects of early malnutrition on behavior and learning. 2453
- Effects of frequency of eating - part 1. 163
- Effects of frequency of eating - part 2. 164
- Effects of microwaves on food and related materials. 165
- Effects of nutrition on growth and performance. 2963
- Effects of some new production and processing methods on nutritive values. 1837
- Effects of USDA commodity distribution program on nutritive intake. 1993
- Efficiency escalation in school lunch programs. 1418
- Egg grades: a matter of quality (Motion Picture). 3048
- Egg science and technology. 3886
- Egg solids: making the convenient more convenient. 1838
- Eggs (Transparencies). 1419
- The electric convection oven. 1570
- Electric steam-jacketed kettles run the gauntlet of seal production. 1571
- Elementary body mechanics (Pila loop). 1082
- Elementary nutrition education curriculum guide. 3586
- Elements of food production and baking. 1456
- Elements of supervision. 963
- The elements: Nature's wrath jolts a complacent urban nation. 2979
- Eliminating warmed-over flavor in precooked food. 165
- The espressor's clothes. 3568
- Emphasize product identity on labels. 681
- Employee attitudes toward performance appraisal. 3264
- Employee training in food service establishments. 1153
- Employment opportunities in which knowledge and skill in home economics are needed. 3412
- Encouraging the use of protein-rich foods. 2567
- The encyclopedia of food. 4184
- Encyclopedia of fruits, vegetables, nuts and seeds for healthful living. 2657
- Encyclopedie moderne de l'hygiene alimentaire. 276
- Endocrine adaptation to malnutrition. 2732
- ENEP evaluated. 1991
- Energy 'brownout' hits the foodservice business. 3004
- Engineered foods--The place for oilseed proteins. 809
- English as a second language--a teacher's view. 3599
- English-metric conversion calculator. 3697
- Enrichment and fortification of foods, 1966-70. 167
- Enrichment facts for the consumer. 17
- Enrichment of milk with iron. 2543
- Entree loaves. 4028
- Enzymes in food processing and products, 1972. 1966
- Epidemiology of coronary heart disease. 2870
- Epidemiology of coronary heart disease and stroke in Japanese and living in Japan, Hawaii and California. 2901
- Equally nutritious...But lower in calories. 4043
- Equate current marketing problems with new product opportunities. 3092
- Equipment census: 1973 Institutions/VFM report on age, type and status of foodservice equipment. 1572
- Equipment guide for preschool and school age child service institutions. 1679
- Equipping the modern school food service facility. 3718

- Erin creates--peach-and-cream candy. 3461
- Essential sub-systems 5: preparation processing - part 1. 1573
- Essentials of managerial finance. 998
- Establishing central school lunch kitchens in urban areas. 1527
- Evaluating college classroom teaching effectiveness. 3530
- Evaluating nutrition intervention programs. 3134
- Evaluating nutrition intervention programs. 3932
- Evaluating the safety of food chemicals. 1886
- Evaluating the training effort. 3601
- Evaluating training expenditures. 1083
- Evaluation in the teaching of home economics. 3462
- Evaluation of dishwashing systems in food service establishments. 3717
- An evaluation of frozen food indicators now on the market. 1839
- An evaluation of manpower training needs in the hotel-restaurant industry on Kauai, 1968, with recommendations on programs, sources of students, instructors, and funds. 3453
- An evaluation of research in the United States on human nutrition. 536
- An evaluation of research in the United States on human nutrition. 550
- Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, vol. II, appendix. 3497
- Evaluation of secondary school programs to prepare students for wage earning in occupations related to home economics: final report, volume I. 3498
- Evaluation of small-scale nutrition programs. 2745
- Evaluation of the clinical importance of anemia. 2547
- An evaluation of the protein quality of a textured soybean product. 1961
- An evaluation of the school lunch program of five public high schools in Honolulu, Hawaii. 3190
- Evaluation of USDA food programs. 1995
- Evaluation on Nutrition Education Seminar. 3391
- Everybody's tooth book. 2720
- Every employee a manager. 3204
- Everybody here loves children. 1996
- Everything you always wanted to know about exchange values for foods (but were unable to find out!). 2503
- Everywhere that Mrs. Parley went... 1084
- Evidence for intestinal malabsorption of iodine in protein-calorie malnutrition. 2636
- The evolving payboard regulations. 810
- Examiner's manual for the tests of general educational development. 1019
- Examining the hospital market. 3261
- Exciting new techniques for teaching nutrition. 3392
- Executive director's award goes to Senator Mumphrey. 3012
- Exemption of students for first courses in food and nutrition. 1085
- Exercise energetics in normal man following acute weight gain. 2948
- Exercise testing and training of apparently healthy individuals: a handbook for physicians. 62
- Exercise, dietary intake, and body composition. 170
- The expanded food and nutrition education program. 171
- Expanding the conventional school food service program. 811
- Experiences in using management services. 812
- An experiment in integrating nutrition education into the elementary school curriculum [A panel]. 1086
- An experiment in teaching nutrition. 3425
- An experimental study of televisé food demonstrations to determine the effectiveness of presentation methods. 3479
- The experts debate: the added enrichment of bread and flour with iron. 172
- Explanation of food composition tables and comparison of actual intake with recommended intake. 173
- Exploit new product technology. 1847
- Exploring different ways of meeting nutritional needs. 1841
- Exploring local resources. 1087
- Exploring the need for nutrition education. 174
- Exploring the needs of the food service industry. 3254
- Exploring the school lunch market. 3965
- Explosion-puffed apples are commercially feasible. 1842
- Extended child-feeding projects will mean more use of FF. 1997
- Extent of the problem involved. 3115
- Extra summer help at your doorstep. 3084
- Extruded snack matched to nutritional needs, and marketed to school age consumers. 1843
- Extrusion cooking of cereals and soybeans - part I. 1844
- Extrusion cooking of cereals and soybeans - part II. 1845
- Eye of the supervisor (Film Loop). 813
- Eye of the supervisor (Motion Picture). 814
- Eye the potato for vitamin C. 1846
- Facilities for development: pilot plant dedicated to snack food research. 1574
- Facilities guide. 1684
- Fact and fancy in nutrition and food science - chemical residues in foods. 175
- Fact or fancy? 19
- Factors affecting meat purchases and consumer acceptance of ground beef at three fat levels with and without soyabits. 3870
- Factors affecting quality of frozen prepared food products. 3007
- Factors affecting student participation in selected Milwaukee, Wisconsin Catholic high school lunch programs. 2017
- Factors affecting the quality of sauces (gravies). 1420
- Facts about foods. 2616
- Facts about adolescence. 2754
- The fair pear. 2127
- Family fare. 542
- Family Food Budget Guide. 2366
- The family guide to better food and better health. 138
- FAN food cards (Playing cards). 2790
- The fare. 3349
- Farm-food market basket statistics (Aug. 1973). 4133
- Fashions in table coverings. 1575
- Fast and inexpensive copies. 3393
- Fast sandwich making (Film Loop). 1421
- Fast sandwich making (Motion picture). 3671
- Fast-freezing the DV way. 2307
- The fat man and the addict: The biology of addiction. 2694
- Fat metabolism in children - influence of dietary protein and calcium on serum lipids of pre-adolescent girls. 176
- Fats and heart disease. 177
- Fatty acids in foods served in a university food service. 178
- Fatty acids in newer brands of margarine. 179
- Fatty acids, cholesterol, and proximate analyses of some ready-to-eat foods. 180
- The fault, dear manager, is not in speaking, but in being understood. 3248
- Favorite deep-fried fare. 817
- Favorite quantity recipes for type A school lunches, vol. 2. 2177
- FDA regulations that affect food packaging. 3037
- FDA seeks simple, fast microbiological controls. 682
- The FDA self-certification program--is it for you? 3041
- FDA's 25 omnibus labeling proposals - an overview. 3059
- FDA's quality assurance programs--tools for compliance. 683
- FDA's view of food safety. 2409
- Federal aid, current status. 1999
- Federal funds for day care projects. 3054
- Federal funds for daycare projects. 2087
- Federal interagency day care requirements. 2088
- Federal library resources. 2205
- The Federal School Lunch and Special Milk Program in Tennessee. 2075
- Feeding america's children at school. 2001
- Feeding children. 181
- Feeding children through USDA programs. 3977
- Feeding little folks. 332
- Feeding primer: The what, why, when and how of feeding your baby. 2553
- Feeding the child with a handicap. 562
- Feeding the elderly: the baby of school lunch. 2000
- Feeding the teen machine. 2577
- Feeding the world of the future. 2984
- Feeding 250 lb. Monstera. 2554
- FF industry must gain consumers' confidence in nutrition values. 18
- FF packers under the gun to meet nutritional labeling deadline. 684
- FF per capita consumption hits 72.9 lbs. a year. 815
- FF service companies vie for share of \$ billion school lunch programs. 816
- Film + group = more learning. 3307
- Film and the media (Re)evolution. 1089
- Film help career guidance program. 1090
- Financial accounting: classifications and standard terminology for local and state school systems. 3238
- Finding the correct retail package to introduce an unbelievable product. 1847
- Finger food industry--new life for jaded menus. 1422
- The finishing kitchen. 1686
- First annual report of the national advisory council on child nutrition; annual report/1971. 3959
- First foods. 1066
- The first year of a coordinated undergraduate program in food systems management. 1091
- Fish (Film loop). 1423
- Fish & seafood: where convenience spans the continents. 1848
- Fish and shellfish preparation (Film loop). 1424
- Fish protein concentrate enrichment of noodles. 1849
- Fish-fondue/Nautilus culinaria!. 2128
- Fishing around for variety. 4045
- Fitting menus to the school market. 3102
- Five important flavors end their uses. 636
- A five state study of secondary school lunchroom operations. 3223
- Five steps toward better small meetings. 1092
- Flavor secrets from foreign lands: Alsace-Lorraine. 4046
- Flavor secrets from foreign lands: Brazil. 2129
- Flavor secrets from foreign lands: Colombia. 2130
- Flavor secrets from foreign lands: Holland. 2131
- Flavor secrets from foreign lands: Israel. 4047
- Flavor secrets from foreign lands: Jamaica. 2132
- Flavor secrets from foreign lands: North Italy. 2133
- Flavor secrets from foreign lands: Northern India. 4048
- Flavor secrets from foreign lands: Poland. 2134
- Flavor secrets from foreign lands: Portugal. 2157
- Flavor secrets from foreign lands: Puerto Rico. 2135
- Flavor secrets from foreign lands: Rumania. 4049
- Flavor secrets from foreign lands: Russia. 2136
- Flavor secrets from foreign lands: Southern Italy. 4050
- Flavor secrets from foreign lands: Szechwan. 2137
- Flavor secrets from foreign lands: Turkey. 2138
- Flavor secrets from foreign lands: West Africa. 4051
- Flies, filth, and food (Film loop). 1709
- Floor care (Film loop). 1710
- Florida's expanded nutrition program. 2002
- The flourish of tableside cooking. 2139
- A flow chart for supervisory training. 3420
- Focus group interview - reveals likes and dislikes for salad dressings, containers. 1850

- Focus is on four segments of the food service industry: contract feeding, restaurants, hotel food service, and airline feeding. 3216
- Focus on nutrition. 295
- Focus on nutrition...You can't teach a hungry child. 2. 184
- Focus on optimal development: improving child nutrition. 185
- Focusing on feeding kids. 2003
- Foil-covered versus open-pan procedures for roasting turkey. 3639
- Folacin in wheat and selected foods. 186
- Folate deficiency and oral contraceptives. 2882
- Folate levels in citrus and other juices. 2883
- Follow-up of obese patients: 14 years after a successful reducing diet. 2866
- A follow-up study of Junior college hotel & restaurant education in Florida. 3298
- Food. 406
- Food. 2552
- Food & sense dictionary. 2223
- Food - the yearbook of Agriculture 1959. 39
- Food acceptance and nutrient intake of preschool children. 189
- Food additives. 1711
- Food additives. 2702
- Food additives. 3019
- Food additive: Some economic considerations. 3831
- Food additives: what they are/How they are used. 3025
- Food aids: a selective annotated bibliography on food utilization for economic development. 2226
- F.O.O.D aids needy children. 1998
- Food and beverage cost controls. 3188
- Food and beverage purchasing. 2318
- Food and care for dental health. 340
- Food and eating practices of teen-agers. 4145
- Food and Fitness. 2471
- Food and nutrient intake of children from birth to four years of age. 190
- Food and nutrient intake of individuals in the United States; spring 1965. 534
- Food and nutrition. 485
- Food and nutrition education for mentally disturbed women. 191
- Food and nutrition education in the primary school. 187
- Food and nutrition in a health related facility. 2367
- Food and nutrition; a problem-centered approach. 1277
- Food and nutrition: basic lessons for training extension aides. 1281
- Food and your weight. 2782
- Food applications for membrane ultrafiltration. 1851
- Food becomes you or better health through better nutrition. 279
- Food beliefs affect nutritional status of Malay fisherfolk. 192
- Food beverage industries: a bibliography and guidebook. 2294
- Food bingo (game). 3346
- The food book: what you eat from A-Z. 2787
- Food buying guide and recipes. 2356
- Food buying guide for group feeding. 4194
- Food buying guide for type A school lunches. 4209
- Food buying: Food and nutrition. 1280
- Food buyanship: educational kit (Filmstrip). 4198
- Food chemicals codex. 4156
- Food chemistry. 2447
- Food choices: the teen-age girl. 402
- Food composition table for use in Africa. 2227
- Food composition table for use in East Asia. 4151
- Food composition: Tables for use in the Middle East. 2258
- Food consumption of households by money value of food and quality of diet: United States, North, South. 2910
- Food consumption of households in the North Central region: seasons and year 1965-66. 2907
- Food consumption of households in the South: seasons and year 1965-66. 2905
- Food consumption of households in the West: seasons and year 1965-66. 2906
- Food consumption of low-income, rural Negro households in Mississippi. 193
- Food costs and the 40 thieves. 822
- Food crisis '73: The year the bottom dropped out of the cornucopia. 3002
- Food cultiva and nutrition quackery. 2469
- Food facts and fads. 194
- Food facts and fun with "Butter & Boop". 227
- The food fad book. 2649
- Food faddism. 195
- Food faddism. 2966
- Food fats and health. 2588
- Food for a modern world (Motion picture). 196
- Food for a modern world (Videocassette). 1852
- Food for all. 3944
- Food for all school children: when? 2004
- Food for fitness. 537
- Food for free. 2697
- Food for groups of young children cared for during the day. 546
- Food for health; calories (Pila loop). 197
- Food for life (Motion picture). 198
- Food for life (Videocassette). 199
- Food for man. 2969
- Food for modern living. 2718
- Food for Peace around the world. 2080
- Food for summer camps. 4000
- Food for thrifty families. 558
- Food for tomorrow: resources, environmental distribution. 1885
- Food for you. 302
- Food for 50. 1429
- Food fortification: some visible and invisible cost considerations. 1853
- Food fads and faddism. 3664
- Food guide & recipe book for the Drive to Serve Program. 2176
- Food guides (Pila loop). 200
- Food guides--where do we go from here? 2623
- Food guides: their development and use. 2228
- Food habit research: A review of approaches and methods. 2593
- Food habits of low-income children in northern New York. 201
- Food habits of migrant farm workers in California - comparisons between Mexican-Americans and "Anglos". 202
- Food habits: a selected annotated bibliography. 2229
- Food handling and food service examinations. 1149
- Food hygiene and food hazards for all who handle food. 3781
- Food in antiquity. 628
- Food in history. 3000
- Food industry and FDA face food threat. 823
- Food industry sourcebook for communication. 4155
- Food information of homeakers and 4-H youths. 1096
- Food intake of infants attending well-baby clinics in Honolulu. 203
- Food intake studies in pre-school children in developing countries: Problems of measurement and evaluation. 2832
- Food is a point of view. 2686
- Food is more than nutrients. 204
- Food labeling (action picture). 3016
- Food labeling and the marketing of nutrition. 3010
- Food labeling regulations. 685
- Food makes the difference!. 2283
- Food management companies threaten. 3120
- Food management in school food service. 3221
- Food microbiology: Theoretical basis and popularized material. 205
- Food needs of family members. 1283
- Food patterns of some Black Americans in Los Angeles County. 2585
- Food pharmacology. 480
- Food poisoning. 3789
- Food poisoning and food hygiene. 3796
- Food pollution. 1876
- Food practices and preferences of some college students. 206
- Food practices of some Samoans in Los Angeles County. 2478
- Food preparation. 1382
- Food preparation (Motion picture). 1712
- Food preparation and service, course description. 3591
- Food preparation for quality Type A lunches. 1532
- Food preparation for school food service personnel. 1436
- Food preparation specialist. 1183
- Food preparation: Food and nutrition. 1278
- Food preparation: study course. 1414
- Food preservation by irradiation: Update. 3844
- Food prices (Aug. 1973). 4134
- Food prices (Feb. 1973). 2379
- Food prices (Nov. 1973). 4135
- The food processing front of the seventies. 1854
- Food processing technology. 1291
- Food procurement for school food service. 1185
- Food product dating. 20
- Food product packaging and marketing. 3837
- Food purchasing. 2309
- Food purchasing guide for group feeding. 2352
- Food purchasing practices. 2348
- Food purchasing practices of young families. 207
- Food purchasing: study guide. 2344
- Food quality - a focus for togetherness for food scientists and nutritionists. 208
- Food quality evaluation--a learning technique. 1097
- Food regulations, nutrition & nutrition labeling. 3017
- Food retailers help teach food buying. 21
- Food safety in 1973. 3827
- Food sanitation. 1719
- Food sanitation: study course. 1728
- Food science. 112
- Food science. 362
- Food science. 3879
- Food science & technology, volume III. 258
- Food science and how it began. 334
- Food science and home nutrition. 1098
- Food science and related fields. 4180
- Food science education. 1099
- Food science program. 1100
- Food science; a chemical approach. 213
- Food selection and service (Transparencies). 1101
- Food selection for good nutrition in group feeding. 541
- Food service. 1161
- Food service and EDF. 3183
- Food service approaches in schools without full facilities. 3667
- A food service concept for today's university student. 3197
- Food service employee. 3565
- Food service employees. 1261
- Food service equipment and appurtenances. 1627
- Food service equipment industry. 624
- Food service for the Army and Air Force. 973
- Food service for the extended care facility. 3174
- Food service in industry and institutions. 970
- Food service in industry and institutions. 3267
- Food service in institutions. 997
- Food service in private elementary and secondary schools. 2082
- Food service in public schools. 2083
- Food service in the nation's schools: a preliminary report. 2084
- Food service management: A distributive education manual. 824
- Food service management: A suggested 2 year curriculum. 1184
- Food service managers locate FF easily; it's making a choice that's difficult. 1426
- Food service manual for health care institutions. 757
- Food service operations. 3277
- Food service orientation (Pila loop). 1102
- Food service planning. 1606
- Food service refrigerators and food service storage freezers. 1632
- Food service sanitation manual. 3820
- Food service selling. 1260
- Food service supervisor-school lunch manager. 1274

- A food service supervisor's course on a college campus. 1180
- Food service systems achievement at Pittsburgh national building. #25
- The food service worker (Pila loop). 1711
- Food service worker II (hotel & rest.) 117.884; food service worker (medical ser.) 2-29.15--Technical report on standardization of the general aptitude test battery. 3577
- Food service; teachers guide. 1178
- Food service; an adult distributive education publication. 3885
- Food skits for elementary grades. 1356
- Food sources of vitamin C; food sources of vitamin A. 2581
- Food spending and income (Aug. 1973). #136
- Food spending and income (Feb. 1973). 2380
- Food spending and income (Nov. 1973). #137
- Food storage guide for schools and institutions. 2354
- Food study annual. 1398
- Food systems are providing hot lunches for Massachusetts school children. 1477
- Food technology and society. 2809
- Food theory and applications. 2788
- Food to follow through. 2006
- Food to nurture the mind. 2463
- Food training routines. 11a2
- Food training routines II. 11a3
- Food use and potential nutritional level of 1,225 Texas families. 519
- Food use by the foodservice industry. 2230
- Food uses of triticale. 209
- Food value tables expressed in circle graphs. #126
- Food values and calorie charts. 2271
- Food values of portions commonly used. 2216
- The food we eat: Is it safe? (Audiotape). 3802
- Food while you're pregnant. 2724
- Food yields summarized by different stages of preparation. 1524
- Food--facts and fallacies. 2491
- Food--feeding--understanding. 827
- Food--life depends on it. 1103
- Food-borne illness. 1788
- Food-borne illness: cause and prevention (Slides). 171a
- Food-o (Game). 358a
- Food, energy and you (Videocassette). 210
- Food, energy, and you (Motion picture). 211
- Food, hands, and bacteria. 1717
- Food, nutrition and diet therapy. 274
- Food, science, and society. 401
- Food, science, and society. 2990
- F.O.O.D.: Focus on optimum development; a final proposal. 3507
- Food: proteins for humans. 58
- Food: the story of a peanut butter sandwich (Motion picture). 2688
- Foods. 2927
- Foods and drinks that will cause you the fewest cavities. 2653
- Foods and nutrition. 2481
- Foods containing good sources of iron. 2579
- Foods facts and fallacies. 2451
- Foods for growing boys and girls. 2667
- Foods for teens; snacks that count (Show 'n Tell). 212
- Foods for the preschool child. 2911
- Foods in the Easter tradition. 3357
- Foods of the American Indian. #068
- Foods of the future. 1855
- The foods we eat (Pila strip). 2803
- Foods with an international flavor. 2761
- Foodservice equipment: Yesterday. Today. Tomorrow. 3701
- Foodservice exam time!. 3194
- Foodservice industry mounts crusade to conserve natural gas. 22
- The foodservice industry: Here's how to rise to 1973's challenge. 2980
- The foodservice industry: Poultry, parsley, pears, and peas... 2981
- Foodservice lexicon. 2231
- A foodservice system that works. 828
- Foodservice systems that work. 829
- Foodservice trends to on-premise laundries. 1715
- Foodservice under contract: Can 1973 be a billion-dollar year? 3289
- For a clean restaurant...Look this close. 3800
- For ARA Detroit: the first school day. 3928
- Forced convection roasting at 200 degrees and 300 degrees F. 1428
- ...Forging the missing link: nutrition education. 2a98
- Formulating low calorie foods with carbohydrate gums. 1856
- Fort Wayne, Indiana, community schools...A system for the future. 2007
- Fortification of cereals with amino acids as a realistic way of dealing with problems of protein malnutrition. 2874
- Fortification of nonfat milk solids with vitamins A and D. 2a27
- Fortified foods: the next revolution. 1857
- Fortifying soft drinks with cheese whey protein. 1858
- Forty new ways for school feeding. 1576
- Forum: Voluntary food standards. 686
- Foundation course. 1105
- A foundation for in-service success. 1104
- Fountain of life and hope (Motion picture) (Spanish). 637
- The four basic food groups. 2781
- Four case studies you can use in management development. 3438
- Four steps are no longer enough. 3a00
- Four steps to weight control. 2726
- Framework for health instruction in California public schools. 3399
- Franchising in perspective. 830
- Frankfurters without nitrates or nitrites. 1859
- The free-loaders; foodservice pest control (Pila strip/Record). 1716
- Freeze-drying of foods, a list of selected references. #127
- The freezers that stay out in the cold. 1577
- Freezing activates temperature device which warns of product mishandling. 1860
- Freezing combination main dishes. 1526
- Freezing combination main dishes. #203
- Freezing meat and fish in the home. #205
- The freezing preservation of foods. 2350
- Frequency of feeding, weight reduction, and body composition. 214
- Frequency of feeding, weight reduction, and nutrient utilization. 215
- Fresh beef and product uses. 831
- Fresh from the West. 2308
- Fresh vegetable cookery...Stockli's "splendid fare". 1430
- From Colorado: get the most out of summer feeding. 2008
- From hand to south. 3821
- From New England - menu and merchandising notes. 2140
- From the bounty of California. 1a32
- From the Great Midwest. 1a31
- From the Mediterranean, salad niccise. 21a1
- From your Co-op home economist...Recipes, economy tips, nutrition and food facts, consumer and product information. 2373
- Frozen dinner nutritional contents equated with government guidelines. 687
- Frozen entrees for everyone? 1332
- Frozen food conference hears school lunch needs. 3122
- Frozen food standards and regulations--an industry view. 688
- Frozen foods in food service. 3118
- Frozen foods in food service establishments. 1461
- Frozen foods participate in organic foods boom. 1861
- Frozen fried-chicken dinners. 2375
- Frozen meals, individually prepared in foil packs, cut costs by 35%. 1a33
- Frozen pre-plated meals solve problem of feeding underprivileged pupils. 1a3a
- Frozen, precooked rice shapes suitable for all markets. 1862
- Fruit and vegetable acceptance by students - factors in acceptance and performance. 216
- Fruit and vegetable products. 3850
- Fruits & seeds: a very civilized combination. 3688
- Fry away to profits; don't let your fry kettle idle!. 2142
- PS/L English. 1147
- Fuel puzzle; basic 4; plan-e-seal. 371
- Fulfilling the scientific community's responsibility for nutrition and food safety. 217
- Fun & profit in boiling. 36a7
- Fun with food facts. 137
- Fun with foods coloring book. 3307
- Functional merchandising with infrared varnishes. 1578
- Functional properties of carbohydrates. 218
- Functions and interrelationships of vitamins. 219
- Functions of participative management. 3166
- Fundamentals of normal nutrition. 2827
- The fundamentals of top management. 3105
- Further processed, precooked frozen meats growing at better than 20% annually. 1863
- Further product applications for textured vegetable proteins. 3835
- Future food management executives learn cost-saving values of FF. 3397
- The future of food. 2991
- The future of the food industry. 1864
- The future: Don't cry over onions--let them eat strawberry shortcake. 29A2
- Gain menu prestige with pork. 1333
- Galley sanitation (Motion picture). 3822
- Gallup counts the calorie counters. 832
- Gallup determines potato popularity. 833
- Gallup examines the sauce scene. 834
- Gallup finds broad acceptance for international seafood specialties. 835
- Gallup measures popularity of international cuisine. 836
- A Gallup overview of the changing customer - a Gallup symposium. 837
- A Gallup overview: soup spans the "six seal a day" spectrum. 838
- Gallup pinpoints tastes for fresh citrus fruits. 839
- Gallup survey - a case for vegetable variety. 840
- Gallup survey - have patrons accepted disposables - absolutely or conditionally? 1579
- Gallup survey - when everyone says "change!". 841
- Gallup survey-the "take-out" marathon. 842
- Gallup surveys the breakfast cereal bowl. 843
- Genes people play. 3076
- Genclis culinary encyclopedia of modern cooking. 2233
- GAO survey indicates room for improvement. 3929
- Gastrointestinal absorption (Slides). 220
- Getor Go--high energy dairy beverage starts with low fat milk. 3866
- Gelatin mold (Pila loop). 1a35
- General administration in the nursing home. 3240
- General factors affecting college coveys food preferences, habits, and intake. 222
- General teacher references. 2265
- Genetic improvement of crop foods. 1865
- Genus from raw food (Slides). 1718
- Get the most out of your steaks. 3760
- Getting a program started. #001
- Getting change through communications (cassette audiotapes). 3094
- Getting meals to the children. 3131
- Getting more school lunch into kids. 1335
- Getting participation in files. 1106
- Getting the most for your media dollar. 1. 1107
- Getting the most for your media dollar. 2. 1108
- Ghetto kids tackle frozen Type A lunches with gusto. 3930
- A girl and her figure. 3a56
- A girl and her figure and you. 27a5
- Give them a choice! 1336
- Give your eggs a break (Pila Loop). 1a37
- Glaorizing vegetables (Slides). 3695
- Glorious garnishes. 3634
- Glorious garnishes: focus on foods Aug 1. 1a38
- Glossary of EDP terms. #124
- Goal setting. 1109
- Goal setting and feedback. 3561
- Good food and goodwill come packaged together. 3931

- Good food for the health of the mother and baby during pregnancy (chart). 2753
- Good food works for you (Show a' Tell). 226
- Good food works for you (show's tell). 2915
- The good foods book. 53
- Good health record. 2668
- Good loser (game). 2536
- Good meals for less money. 2382
- Good references on day care. 2281
- The gourmet galaxy: a food odyssey. 844
- The government's role in quality assurance. 689
- Granting credit for service school training. 1018
- Grapes with the magic of arachnoid. 4058
- Grassroots nutrition--or, consumer participation. 2408
- The great American menu six. 1439
- The great nutrition puzzle. 103
- Great variations found in contract feeding segment of the industry: impact of client is vital factor in efficiency of operation in this area of industry. 3427
- The great vitamins mystery. 337
- The greengrocer. 2170
- Ground beef: passport to far-away sating (Pillsbury). 1440
- Group work session: Listening guide for integrating nutrition education into the program. 845
- Growth of children from extremely poor families. 2412
- Growth of health food sales in the super market. 3256
- Growth of preschool children in the North Central Region. 228
- Growth rates, nutrient intake and "mothering" as determinants of malnutrition in disadvantaged children. 2621
- Growth through new ventures. 846
- Gaia para los lideres. 2595
- Guide for course of study for cook (hotel and restaurant) (entry). 1259
- A guide for evaluating consumer education programs and materials. 2425
- Guide for in-service instruction--science, a process approach. 3301
- A guide for planning food service in child care centers. 2091
- Guide for training school lunch personnel. 1181
- Guide for warehousing. 2351
- A guide to buffet service. 3488
- The Guide to convenience foods. 2143
- A guide to federal assistance programs for local school systems. 4132
- Guide to federal consumer services. 41
- A guide to food programs in Montgomery County. 2027
- A guide to food programs in Montgomery County, Maryland. 4139
- A guide to food service operation planning with information on preparing and submitting plans and specifications. 3747
- Guide to foodservice management. 776
- A guide to good eating. 354
- Guide to managing people. 3279
- A guide to microcatering. 3872
- A guide to nutrition and food service for nursing homes and homes for the aged. 986
- A guide to nutritious terminology for indexing and retrieval. 2276
- A guide to the evaluation of educational experiences in the armed services. 1017
- A guide to the selection, combination and cooking of foods; 1500
- A guide to the side of the box. 3018
- Guidelines for adequate nutrition. 2452
- Guidelines for flexible use of variable manpower system offers new approach to labor cost control; requires siniaua management attention. 3087
- Guidelines for hospitality education in junior college. 1015
- Guidelines for hospitality education in junior colleges: a manual for the establishment of programs for careers in the hotel-motel, restaurant, and institutional industries. 3297
- Guidelines for Meals-on-Wheels and congruente meals for the elderly. 3925
- Guidelines for total parenteral nutrition. 2428
- Guidelines to effective communication. 3146
- Guides for food service and kitchen planning in homes for the aged. 3726
- Guides for writing and evaluating quantity recipes for type A school lunches. 2175
- H.R. 1654 - a bill to amend the Fair Packaging and Labeling Act to require certain labeling to assist the consumer. 725
- H.R. 7934 - a bill to extend and amend the Child Nutrition Act of 1966. 724
- H.R. 9098 - a bill to extend and amend certain provisions of the Child Nutrition Act and of the National School Lunch Act. 722
- A half century of changing food habits among Japanese in Hawaii. 231
- The hamburger sandwich (Pils Loop). 1441
- Hamburgers (Pils Loop). 1442
- Hamburgers and cookies and bananas and chicken and sweet potato cake and milk shakes and brownies and marshmallows and bacon and... 1337
- Hamburgers and you (Game). 2903
- Handbook for official GED Centers. 756
- Handbook of diet therapy. 531
- Handbook of food preparation. 1380
- Handbook of household equipment terminology. 2200
- Handbook of nutrition. 64
- Handbook of twenty consecutive years as submitted by Utah districts. 1367
- Handbook of vitamins and hormones. 2680
- A handbook on quantity food management. 1512
- Handling fresh frozen cut-up chickens. 2311
- Handling, transportation, and storage of fruits and vegetables. 2345
- Handwashing procedures (Pils loop). 1720
- Happiness begins with supplemental foods. 2538
- The hearty repast: Snacks. 3140
- Hawaii follow through. 3423
- Head Start: A child development program. 2085
- Health and food. 3780
- Health and growth: teacher's edition. 2824
- Health and safety posters (Posters). 2438
- Health appraisal of school children. 2541
- Health care for the adolescent. 2846
- Health careers guidebook. 3574
- Health concepts. 3102
- Health curricula materials, grades 10, 11, 12. 3504
- Health curricula materials, grades 4, 5, 6. 3501
- Health curricula materials, grades 7, 8, 9. 3502
- Health education - a conceptual approach. 1229
- Health education guide. 310
- Health foods versus traditional foods: A comparison. 2440
- Health foods: facts and fakes. 2706
- Health hazards of the human environment. 3828
- Health technicians. 3445
- Health: strand I. 3503
- The healthy way to weigh less. 2426
- Hearings, Ninety-second Congress, first session, on nutrition and human needs; Part 10. 729
- Hearings, Ninety-second Congress, first session, on nutrition and human needs; Part 6. 727
- Hearings, Ninety-second Congress, first session, on nutrition and human needs; Part 8A. 728
- Hearings, Ninety-second Congress, first session, on nutrition and human needs; Part 8B. 730
- Hearings, Ninety-second Congress, second session, on nutrition and human needs; Part 4B--food additives. 1956
- Hearings, Ninety-second Congress, second session, on nutrition and human needs; Part 4C--food additives. 1955
- The heart of the matter - a matter of opinion. 233
- Height and weight of children: socioeconomic status, United States. 2601
- The Helix handbook of nutrition. 234
- Hells U.S.A. 644
- Help for malnourished children in Latin America. 235
- Help for school lunch managers. 3142
- Help for school lunch managers; CENS offers quantity buyers an acceptance service for food. 4207
- Help from the CC. 3434
- Help wanted: career ladders turn dead-end jobs into career opportunities. 1111
- Help! - convenience food report Aug 1. 2235
- Helping older persons meet their nutritional needs. 236
- Hexoglobin and fetal levels of pregnant teenagers - relationship to dietary levels. 237
- Hereditary galactosemia. 2603
- Hering's dictionary of classical and modern cookery and practical reference manual for the hotel, restaurant and catering trade. 4121
- Heroes & superheroes - new life for jaded teens. 1443
- Hey! Maybe it's time you tried seatless dishes. 4074
- Hide the liver!. 1444
- High protein food developed for school children. 1867
- High school lunch program - a model for decision analysis. 1994
- Higher education guidelines: executive order 11246. 4178
- Highlights of research on nutrition and mental ability. 2492
- Highlights of the Western Hemisphere Nutrition Congress. 2951
- History and geography served at lunch. 3987
- Holding roast beef by three methods. 1445
- Holiday school lunches get nutritional twist. 3998
- Home canning of fruits and vegetables. 4204
- Home care of purchased frozen foods. 4211
- Home delivered meals for older Americans. 3914
- Home economics education at the secondary level; a curriculum model (with emphasis on the occupational aspect). 3545
- Home economics education, research summary. 3337
- Home economics research abstract: 7, food and nutrition. 2198
- Home economics research abstracts: 2, institution administration. 2199
- Home economics show-how and showmanship. 3339
- Home study courses for food service employees - an Iowa program. 1112
- Hospital cooks correspondence course (an in-service training plan) 1969. 1113
- Hospital dishwashing (Pils loop). 1114
- Hospital food handling (Pils loop). 1446
- Hospital food sanitation. (Pils loop). 1721
- Hospital kitchens safety (Pils loop). 1722
- Hospital study of patient feeding on single service. 1664
- Hospital takes off an airline system. 3630
- Hospitality education curricula development project: final report. 3382
- Hot beverage systems. 1581
- Hot breads, a profitable "extra". 1447
- Hot lunches are within easy reach. 1448
- Hot water, water everywhere. 3729
- Hotel and restaurant administration and related subjects. 2221
- Hotel and restaurant administration and related subjects. 2236
- Hotel and restaurant administration and related subjects. 4166
- Hotel and restaurant administration and related subjects a bibliography. 4165
- The hotel and restaurant business. 642
- Household dietary levels down. 2628
- Household equipment. 1649
- Household food spending affects diet adequacy. 239
- How a hamburger turns into you (Motion picture). 240
- How a hamburger turns into you (Videocassette). 241
- How a supervisor wins employees. 3086

- How Americans use their dairy foods. 27
How can the foodservice operator cope with OSHA? 1021
How can we solve malnutrition in the U.S.? 242
How can we strengthen school food service. 4019
How can you make them eat the nutrition you serve. 1265
How children grow. 354
How children learn about food (Slides). 2677
How consumer food programs improve diets, fiscal '67: an activity report for these programs which are designed to combat hunger in this country. 3999
How do you handle a diamond account? 3150
How do your trainers grow? 3345
How electric convection ovens span the "raw-to-ready" scale. 1582
How employee training is made easy. 1363
How much do they want? 850
How much does an employee really cost? 851
How much does convenience cost. 3244
How nutrition affects learning and behavior. 243
How nutrition affects the central nervous system. 244
How nutrition relates to learning. 245
How one school district is served by ARA. 3903
How patrons are lured to individual eating establishments. 852
How professional are you? 1115
How restaurant operators use 101 ideas to increase sales. 3151
How safe is microwave energy? 3730
How San Francisco creates new generations of food service excellence. 3428
How school food systems work. 3152
How shall we cook it? 3629
How the District feeds its kids. 2009
How the fresh fruit and vegetable marketing system contributes to optimum nutrition. 570
How they use soy protein extenders. 3852
How to "deinstitutionalize" a school cafeteria. 3731
How to apply systems analysis to your preparation/processing sub-system. 853
How to assure high quality fried foods. 3732
How to attract and keep career-oriented employees. 3171
How to be a wise shopper: more meat for your money (show 'n tell). 2403
How to become a foodservice accountant (in your spare time). 1153
How to brief people. 1116
How to build volume. 3286
How to buy and place equipment. 3764
How to buy canned and frozen vegetables (in Spanish). 2397
How to buy eggs (in Spanish). 2398
How to buy eggs (Slides/cassette tape). 4208
How to buy equipment...without getting burnt. 1702
How to buy food: lesson aids for teachers. 2401
How to buy for school lunch. 2334
How to buy poultry. 40
How to buy, store, prepare beef: 101 meat cuts (Slides). 4200
How to capitalize on student food preference patterns. 854
How to choose the right cleaning brushes. 3733
How to clean a fry kettle. 3734
How to control a training program even when it's out of your hands. 3449
How to control costs. 3285
How to cure student apathy. 3154
How to cut dish breakage in half. 3793
How to cut food costs and cope with the school lunch crisis. 3155
How to deal with a \$1,000,000 loss. 3156
How to determine food costs. 3157
How to diagnose nutritional deficiencies (Slides). 246
How to evaluate hotel and seminar centers. 3327
How to feed without a kitchen. 3651
How to finance a restaurant. 3283
How to forecast school enrollments accurately - and years and years ahead. 2237
How to get better service from your gas broiler. 1583
How to get better service from your gas fryer. 1584
How to get better service from your gas oven. 1585
How to get better service from your gas range. 1586
How to get better service from your steamer. 1587
How to get in shape and stay there. 2562
How to get into the news. 855
How to get maximum service from gas appliances. 1588
How to get OJT started on the right foot. 1117
How to get perfect fries every time. 3735
How to get ready for your next accident. 1723
How to keep heads from nodding. 3451
How to keep Jewish students on campus. 3158
How to keep seals-on-wheels food hot. 3652
How to lay your hands on information. 2238
How to make a better fish sandwich. 1449
How to make classroom discussions work. 1118
How to make more money. 3159
How to manage a restaurant or institutional food service. 969
How to organize training information. 1119
How to prepare and bread fish and seafood. 1450
How to purchase for school lunch. 1176
How to purchase for school lunch. 1177
How to push a good thing. 856
How to relieve supply problems. 3160
How to relieve the chronic labor shortage with electric steamer cookers. 1589
How to save \$3 billion in 14 years. 3161
How to save babies for two dimes a day. 2605
How to select and care for serviceware, textiles, cleaning compounds. 1607
How to select refrigeration equipment. 4193
How to serve 6000 Blue Collar workers. 1451
How to set a table/1972 fashions. 1590
How to speed meal selections. 3736
How to start a breakfast program. 2010
How to stick to your diet. 2943
How to strain and filter frying fats. 3737
How to train a fry chef. 1120
How to train new foodservice employees quickly. 3429
How to train supervisors to break in new employees--gently. 3450
How to up taste appeal. 3653
How to use audio cassettes for programmed instruction. 3457
How to use donated food. 3162
How to use the comparison cards to learn which foods are best. 3569
How to win the grocery game. 2776
How to wring all the good out of a seminar. 3546
How up-to-date is your nutrition knowledge. 247
How we started students on successful foodservice careers. 1039
How we take care of our teeth. 331
How your body uses food. 353
Human nutrition and dietetics. 135
Human nutrition: its physiological, medical and social aspects: 2713
Human relations training - new value from a aligned technique. 1121
Hunger and malnutrition - whose responsibility? 249
Hunger in America: one woman's point of view. 3927
Hunger U.S.A. revisited. 2504
Hunger, U.S.A. 119
Murray for the clockwork orange!. 1452
I don't teach behavioral objectives anymore!. 3325
I. Nutrition programs of ICNE member agencies. 2012
I'm OK, you're OK. 4141
Ice cream. 625
Ice cream cocktails: a profit potential. 2144
Ice cream for you and me. 2462
An idea's time comes to Philadelphia. 3939
The ideals concept---A systems approach to school food service problems. 857
Ideas for promoting participation. 850
Ideas in health education. 2563
Ideas that gel. 2145
Identification and control of roaches (Pila loop). 1724
Identification of communication problems in organizations. 859
Identifying and controlling product quality attributes - using preference taste panels. 1868
Identifying and developing women for management positions. 3195
If it's German, it sells. 4026
If we had had, we could have had and eggs - if we had eggs. 2005
If you don't eat what do you eat? 2880
If you know what's good for you. 2575
If you want to beautify America, feed a child. 250
IFPC tackles nutrition labeling. 691
The IFPA encyclopedia of the foodservice industry. 2243
IFPA launches foodservice scholarships. 3432
II. Consumer specialists of the Food and Drug Administration. 2239
Imitation meats and meat flavorings: food for the future. 3853
The impact of convenience food systems on the working environment. 860
The impact of food and nutrition on oral health. 2741
The impact of school food service, its value to education and its future. 2013
The imperative of adequate wiring - part 2. 1591
The implementation of a simplified implant food service system. 1592
Implementing nutrition education in school food service. 2459
Implications for program planning in school food service. 3164
Implications of changing food habits for nutrition educators. 251
Implications of population trends for quality of life. 2240
Implications of the National nutritional study. 2241
Importance of nutrition education in school food service. 2721
The importance of prenatal nutrition. 2470
The importance of protein in the meatless meal. 252
Importance of vitamin D milk. 2436
An important aid to the dish machine - the electric booster water heater. 1593
Improve young people's diets--fortify puddings eaten for snacks and desserts. 3842
Improved methods and equipment for broiling turkeys. 3770
Improvement of nutritive quality of foods. 2433
Improvement of personnel through testing, interviewing, orienting, training and evaluating - part 2. 1024
Improvement of the nutritive quality of foods--general policies. 2635
Improving nutrient content of foods served. 253
Improving nutrition in less developed areas. 254
Improving the nonverbal dimension of communication. 1123
Improving the nutrient quality of cereals. 3892
Improving the nutritional quality of food. 2506
In behalf of breakfast. 2014
In cake merchandising, easy does it!. 1453
In defense of body weight. 255
In praise of lamb (Filastrip). 2986
In-service nutrition education for elementary teachers. 3550
Inaccuracies in measurement of dried milk. 2953
Increasing employee productivity and reducing turnover. 861
Increasing iron in Type A lunches. 1338
Increasing productivity. 3079

- Increasing productivity (Motion Picture). 3208
 Increasing productivity in foodservice... 3674
 Increasing the useful life span. 2607
 Independent bakers prove slow advantage of nutritional enrichment. 1869
 An index of food quality. 2604
 Indonesian rack of lamb. 2186
 Industrial cleaning & hygiene. 3798
 Industrial foodservice and cafeteria management. 3281
 Industrial security management. 848
 An industrial view of nutritional labeling and nutrition education. 692
 Industry focuses on malnutrition. 256
 Industry-wide response to the "raw-to-ready" scale. 863
 Industry's interest in school food programs. 3202
 Industry's struggle with world malnutrition. 864
 Influence of nutrition education on fourth and fifth graders. 1124
 The influence of the cultural milieu upon choices in infant feeding. 2486
 Information utilization by vocational educators. 4154
 Ingredient labeling. 693
 Initiating and implementing a new school food service in Salt Lake City Elementary schools. 3951
 Initiating and implementing a new school food service program. 3138
 Innovation vs. attrition as the criterion for food product development. 1870
 Innovation within the Seattle school lunch system. 3940
 Innovations in nutrition education. 3542
 Innovations in nutrition education: programs and methods. 1125
 Innovative approaches to nutrition education and related management processes. 499
 The innovative diffusion center: a potential concept to accelerate educational change. 2242
 Innovative ideas in action. 3551
 Innovative management for the expanding school food service program. 910
 Innovative techniques for teaching nutrition. 1126
 Input/output - the commissary system. 2312
 Input/output: the commissary system. 3654
 Inservice teacher workshops. 3338
 Inside information. 2941
 The inside story of school lunch pizza. 3898
 Insights gained from teaching and working with Apache nursing assistants. 2500
 Inspection, labeling, and care of meat and poultry. 38
 An instant recall encyclopedia... Dewert-orama '72. 1339
 Institute for home economics teachers on initiating, developing, and evaluating programs at the post high school level to prepare food service supervisors and assistants to directors of child care services: volume II: a post high school program in home economics (May 1, 1966-June 30, 1967): final report. 3406
 The institutional convenience food market. 3180
 Institutional seat purchase specifications. 734
 Institutional seat purchase specifications for cured, cured and soaked, and fully cooked pork products--series 500. 741
 Institutional seat purchase specifications for cured, dried, and smoked beef products--series 600. 740
 Institutional seat purchase specifications for edible by-products--series 700. 739
 Institutional seat purchase specifications for fresh beef--series 100. 737
 Institutional seat purchase specifications for fresh lamb andutton--series 200. 738
 Institutional seat purchase specifications for fresh pork--series 400. 733
 Institutional seat purchase specifications for fresh veal and calf--series 300. 742
 Institutional seat purchase specifications for portion-cut meat products--series 1020. 735
 Institutional seat purchase specifications for sausage products--series 800. 736
 Institutional use of frozen entrees. 3235
 Instructional design. 3442
 Instructional materials. 1312
 Instructional television facilities. 1314
 Instructor's guide for presenting equipment use and care. 1643
 Instructor's outline for foundations of school food service. 1094
 Insurance for "oven freshness". 3720
 Integral heating system reconstituted frozen meals in 15 minutes. 1871
 An integrated approach to supervisory training for hiring the hard-core. 3469
 Integrated nutrition and food cost control by computer. 1340
 Integrating nutrition education into the school curriculum. 1128
 Integrating nutrition into the nursing curriculum. 1129
 Interactions of nutrients with oral contraceptives and other drugs. 257
 Intermediate moisture foods: principles and technology. 3878
 Intern compiled nutrition education materials. 3426
 Intern develops cook-helper test. 1130
 Intern expands employee handbook. 3433
 Intern researches disposable trays. 1597
 International conference on nutrition, national development, and planning, Massachusetts Institute of Technology, 1971. 3907
 International festivities flavor nutrition. 3901
 The International Wine and Food Society's guide to regional Italian cookery. 4061
 Interpreting a recipe (Transparencies). 2148
 Intestinal absorption (Slides). 259
 Intestinal response to the body's requirement for iron. 2519
 Intra-State group meeting to discuss alternatives. 260
 Introduction of OJ-related products strikes sour notes in industry. 1872
 Introduction of on-the-job management development. 3602
 Introduction to food science and technology. 3887
 Introduction to foods and nutrition. 503
 Introduction to nutrition. 182
 Introduction to professional food service. 1053
 Introduction to public health. 2955
 Introduction to the Seminar. 638
 Introductory foods. 1164
 Introductory nutrition. 2598
 Involvement techniques for manager training. 3368
 Iron absorption by adults fed mixtures of rice, alk, and wheat flour. 261
 Iron content of some Mexican-American foods - effect of cooking in iron, glass, or aluminum utensils. 262
 Iron deficiency anemia and scholastic achievement in young adolescents. 2942
 Iron deficiency in rural infants and children. 263
 Iron deficiency in the United States. 2434
 Iron enrichment. 2769
 Iron in enriched wheat flour, farina, bread, buns, and rolls. 2429
 Iron metabolism (Slides). 264
 Iron-deficiency anemia in infants and preschool children. 265
 Iron, blood, and nutrition. 266
 The irony of affluence--adult nutrition problems and programs. 267
 Irradiated foods--hopeful toxicity, taste evaluations lead processors to ask: What will be public reaction? 3854
 Is education setting the nutrition challenge of today--what should be done. 268
 Is school lunch 25 years behind? 866
 Is there need for change? Round table discussion. 1135
 Is your budget big enough? 3236
 Is your cold storage adequate? 2313
 Is your family eating right? 2576
 Is your fry kettle capacity adequate? 1598
 Is your kitchen obsolete?--convection ovens/microwave ovens. 1600
 Is your kitchen obsolete?--deep fat fryers. 1602
 Is your kitchen obsolete?--holding and serving units keep food wholesome and tasty. 1601
 Is your kitchen obsolete?--steam and pressure cookers. 1599
 Is your kitchen obsolete?--toasters and bun warmers. 3723
 Is your old kitchen costing you money? 3070
 Is your oven capacity adequate? 1603
 Isolated island gets school feeding program. 3993
 Isolation from mixed culture (Motion picture). 1725
 It all begins as breakfast. 269
 It can be done. 1136
 It can happen here (Filastrip). 1726
 It can happen here (Motion picture). 1727
 It's good food, keep it safe (Filastrip). 3812
 It's good food, keep it safe--part I, the invader; part II, keep it clean (Show 'N Tell). 3819
 It's good food, keep it safe--part III, watch the temperature; part IV, every minute counts (Show 'N Tell). 3818
 It's multipurpose! 1604
 It's on the label. 3029
 The Italian invitation. 2149
 ITORP. 3182
 The Jack Sprat cookbook. 4114
 Jane and Jissy learn about fresh fruits and vegetables. 569
 Jane and Jissy learn about fresh fruits and vegetables. 2920
 Jazz up winter menus. 2150
 Jeez Pueblo discovers the cup-can. 2015
 Jenny is a good thing (Motion picture). 4007
 Job enrichment: Challenge of the 70's. 3169
 Jobs for you: It's happening in home economics (Filastrip). 1137
 Johnny goes to nutrition land (Coloring book). 2669
 The Joule - unit of energy. 270
 Journey into nutrition (Motion picture). 271
 Kansas school lunch menu planning book, 1971-72. 1341
 Kansas State develops dry mix for yeast bread. 1455
 Keep clean, stay well (Motion picture). 1729
 Keeping food safe to eat. 3817
 Keeping kosher with chicken. 3910
 Keeping young and living longer. 2629
 Keeping your cool (Pila loop). 1730
 Keith and Tony climb to a new life. 2622
 Kellogg's ready-to-eat cereals--nutritive values--product information. 2664
 Key component of operational sub-system 5: steam preparation equipment. 1605
 Key ideas in nutrition. 2634
 Key nutrients. 1279
 A key to buying iron rich foods. 2733
 The key to survival and growth. 1144
 Kid wrangle to lunch. 3942
 Kids are eating "airline" lunches. 1457
 Kids run a restaurant drive-in style. 1145
 Kindergartner make friends with school lunch. 2016
 The kinetic cuisine of Kansas City. 4095
 The kitchen (Pila loop). 1731
 Kitchen habits (Motion picture). 1732
 The kitchen of the future - now!. 3738
 Kitchen procedures annual. 3644
 Kitchen safety: Preventing burns (Pila Loop). 1733
 Kitchen safety: Preventing burns (Motion Picture). 1734
 Kitchen safety: Preventing cuts and strains (Pila Loop). 1735
 Kitchen safety: Preventing cuts and strains (Motion picture). 1736
 Kitchen safety: Preventing falls (Motion Picture). 1737
 Kitchen safety: Preventing fires (Pila Loop). 1738
 Kitchen safety: Preventing machine injuries (Pila Loop). 1739
 Kitchen safety: Preventing machine injuries (Motion Picture). 1740

- Kitchen standards for the Board of Education of Baltimore County. 1556
 Kitchen tool school. 1305
 Knee groups-in tight, not up tight. 3403
 Kooosis on individualized instruction. 3448
 Kraet's winning ways. 2151
 Kubelka-Munk colorant layer concept. 1873
 L.A. kids get hot seals this summer; their grandparents get something, too. 2018
 Labelling standards and some uses of meat analogs in new meat products. 694
 Labels that tell you something. 24
 Laboratory handbook of methods of food analysis. 277
 Lactose and milk intolerance. 2684
 Lactose intolerance. 275
 Lactose absorption in Oklahoma Indians. 2473
 Laminated plastics for surfacing food service equipment. 1623
 Larousse gastronomique. 2250
 Layout, equipment, and work methods for school lunch kitchens and serving lines. 1678
 Lead content of milks fed to infants--1971-1972. 2685
 Leader's handbook for a nutritious and food courses. 555
 Leadership development for public service. 3514
 Learning better nutrition. 2825
 Learning for earnings: new opportunities for paycheck education. 1295
 Learning resource centers. 4160
 Learning resources: AV or library? 2245
 Learning with gusto. 3375
 Legal developments: FDA releases labeling regulations. 695
 Legal requirements for food safety. 696
 Legumes in human nutrition. 2448
 Let protein work for you. 2937
 Let's cook fish. 2174
 Let's cook it right. 4080
 Let's eat right to keep fit. 2526
 Let's get well. 2527
 Let's have healthy children. 2528
 Let's make nutrition education exciting. 278
 Let's play detective. 1150
 Let's see what we know about nutrition. 3554
 Let's take milk apart. 350
 Let's talk about food. 2952
 Let's tall it like it is! 875
 The lettuce lesson. 2316
 Lettuce--the salad staple. 641
 Una libreta de enseñanza alimentos para las familias que desean aconsejar. 557
 Lift with your head (Filestrip/Cassette tape). 3782
 Lighting breakthrough conserves electrical energy. 3742
 The limitations and dangers of commercial nutritive foods. 2802
 Linear programming controls amino acid balance in food nutrition. 280
 Lingo (Games). 3358
 Lipases and flavor development in some Italian cheese varieties. 1874
 Lipid components of type A school lunches. 281
 The little lost tooth. 2647
 Live high on low fat. 4085
 Live vs. Tape: Which is better for instruction? 3478
 Living nutrition. 2875
 Locating trouble spots in organizations. 3175
 Log of the executive director: an historic document. 3946
 Log of the executive director: jurisdictional disputes. 3184
 Long Beach City College content outlines for courses in home economics-related occupations. 3459
 The long view. 1151
 The long-term consequences of protein-calorie malnutrition. 2516
 A look at high schools: What makes lunch sell? 3947
 A look at purchasing. 4195
 A look at the most crucial tools of sanitation. 3792
 A look at the schools of tomorrow--a speech given to the 1st annual school administrators seminar of the American school food service association (Vail Village, Colo., Dec. 6-8, 1967). 3388
 Looking at nutrition 12 ways. 571
 Losers: The feeding of poor kids. 3967
 Losses of vitamins and trace minerals resulting from processing and preservation of foods. 3883
 Louisville schools encourage plate lunches.. 3994
 The low blood sugar cookbook. 4041
 Low productivity: the foodservice tapeworm. 877
 Low sodium handbook. 2454
 Low-cost seafood dishes. 4090
 Lunch at school. 4101
 The lunch bunch study. 131
 The lunch bunch study. 2019
 Lunch programs in the nation's schools. 2081
 Lunch-is the teacher. 3911
 Lunch-room etiquette (Motion picture). 1152
 Luncheon and supper dishes. 4032
 Lysine supplementation of wheat gluten at adequate and restricted energy intakes in young man. 2847
 The magic of saucery. 1460
 Magnesium in human nutrition. 284
 Major mineral elements in dairy products. 286
 Major mineral elements in Type A school lunches. 285
 Majority of administrators unperturbed by school lunch criticisms. 2020
 Make that quarter-pounder a 0.11325 kilogramer. 3689
 Make your snacks count (coloring book). 3336
 Make-up air system practical for busy restaurants. 3727
 Making cafeterias work. 879
 Making the most of avocados this summer. 3658
 Making the most of mushrooms. 4067
 Malnutrition - its causation and control. 477
 Malnutrition and hunger in the United States. 2432
 Malnutrition and intestinal parasites. 498
 Malnutrition and its social implications. 287
 Malnutrition and learning. 2814
 Malnutrition and mental capacity. 2735
 Malnutrition and retarded human development. 2705
 Malnutrition in the United States. 288
 Malnutrition in the Western United States. 2602
 Malnutrition U.S.A. 2842
 Malnutrition, cognitive development, and learning. 2898
 Malnutrition, hunger, and behavior; I. Malnutrition and learning. 2815
 Malnutrition, hunger, and behavior; II. Hunger, school feeding programs, and behavior. 2816
 Malnutrition, learning and behavior. 2750
 Malnutrition, learning, and behavior. 289
 Man and food. 465
 Man as a patient. 290
 Man-machine productivity of dishwashing operations in hospitals. 880
 Man, health, and environment. 230
 Management aspects of school lunch programs in Iowa. 865
 Management by objectives and results. 3200
 Management by objectives can work. 3133
 Management by Objectives: a consultant's view. 3186
 Management by Objectives: a critical view. 3268
 Management by Objectives: a critique. 3178
 Management by objectives: the task unit. 3061
 Management development: the need for an eclectic approach: part I--classroom based systems. 3360
 Management development: the need for an eclectic approach: part II--job-based systems. 3361
 Management development: What is it? Who does it? 3088
 Management essentials. 3111
 Management function of a centralized school food service system. 959
 Management functions for state and system level school and non school food service administrators. 958
 Management functions of school and non school food services. 881
 Management gases as teaching devices. 3340
 Management I. 1201
 Management annual, Type A lunch. 869.
 Management needs better understanding of food service potentials in planning and using efficient food service facilities. 882
 The management of change: Part 1--Change and the use of power. 3145
 The management of change: Part 2--Change through behavior modification. 3144
 The management of change: Part 3--Planning and implementing change. 3143
 Management of food service. 820
 Management of human resources. 3196
 The management of people in hotels, restaurants, and clubs. 878
 The management of training. 3220
 Management procedure and records. 767
 Management services: a training guide for out-of-school youth and adults. 3500
 Management training index. 3465
 Management training using telelectures. 3408
 Management training what every foodservice director and dietician needs. 3464
 Managerial accounting for the hospitality service industries. 818
 Managing change in food service operations. 883
 Managing creatively. 3227
 Managing people without playing God. 3085
 Manpower needs in the nursing home industry. 3189
 Manpower report of the President. 2284
 Manpower research visibility. 3526
 Manual food and beverage dispensing equipment. 1617
 A manual for emergency mass feeding indoors. 1474
 Manual for the education of the food service supervisor--part one of two-part series. 1022
 Manual for the education of the food service supervisor, part one of two-part series. 1020
 Manual of liquid supplemental feedings. 4107
 Manual of operation for vocational home economic programs in job training in high schools. 3509
 Manual on feeding infants and young children. 2493
 A manufacturer looks at food safety. 1875
 Many-splendered cakes. 4069
 Marginal manpower: job capability as a joint function of aptitude and experience. 3564
 Market category: School lunch. 3952
 Market category: school lunch program. 2319
 The market for food in the nation's schools. 2355
 Marketing in action for hotels, motels, restaurants. 967
 Marketing, business, and office specialists. 3593
 Marketprobe: New business in school lunch. 2021
 Marketprobe: Recreation. 2022
 Mass conversions. 3661
 Mass assessment. 3662
 The Massachusetts school lunch nutritional study. 2023
 The eastern of science program in nutrition. 1154
 The eastern's program in public health nutrition. 1155
 Materials and methods in nutrition education. 183
 Materials for occupational education. 2263
 Materials for use in special food service summer recreation training program. Summer 1972 - training program sponsors. 1286
 Materials for use in special food service summer recreation training program, summer 1972 - training site supervisors. 1284
 Maternal and fetal fuel homeostasis in human pregnancy. 2556
 Maternal nutrition (Slides). 296
 Math workbook - food service/lodging. 1064

- Maximizing pre-portioned seats. 1345
Meal frequency and nutrient utilization. 2703
Meal management. 1342
Meal management. 3173
Meal planning. 1282
Meal planning for young children: New ideas for building little appetites. 2581
Meal requirements for lunch programs offer flexibility. 697
Meal steaks. 3528
Meals and menu planning. 3617
Meals and snacks to catch your mood. 2747
Meals for the elderly. 2024
Meals for the school market. 3964
Meals on wheels a la Calgary. 2825
Meaning and problems of planning. 3081
The meaning of school lunch. 3954
A meaningful curriculum in applied nutrition. 2561
The meanings of flavors and texture. 2646
Measurement and evaluation, 1966-67 (p.1. 89-10, title I). 3312
The measurement of seat color. 1877
Measuring and taring; cooking (File loop). 1462
Measuring and taring--cooking (File loop). 3655
Measuring dietary intake in pre-school children. 2466
Measuring food acceptability by frequency ratings. 3250
Measuring instructional intent or got a catch? 3463
Measuring the color of foods. 303
Measuring the connotative meanings of foods. 2557
Meat and potatoes and more in Minneapolis. 4096
Meat buyer's guide to portion control meat cuts. 2330
Meat buyers' guide to standardized meat cuts. 2331
Meat evaluation handbook. 698
Meat patties chosen first product to gain nutritional, textural advantages of new protein fiber. 1878
Meat purchasing. 2329
Meat purchasing (File loop). 26
Meat selection and preparation (Transparencies). 1463
Meatfacts 73: a statistical survey about America's largest food industry. 4118
The media bureaucracy. 887
Media units grow into service centers. 2248
Medium-chain triglycerides. 2606
Meeting future needs. 1879
The man in charge - the government nutrition program. 2026
Menu census chart food salability. 3618
Menu design - merchandising and marketing. 1358
Menu maker. 4109
Menu packet packs nutrition education whollop. 2876
Menu planning. 1334
Menu planning. 3607
Menu planning book. 1352
Menu planning by computer: the random approach. 3608
Menu planning by computer: The random approach. 3609
Menu Planning for Child Care Programs (Slides). 3623
Menu planning for school lunch, August 11-14, 1969. 1348
Menu planning for school lunch, August 11-14, 1969: Teacher's guide. 1178
A menu planning guide for breakfast at school. 1365
A menu planning guide for Type A school lunches. 1366
Menu planning--elementary style. 3622
Menu survey (game). 2608
Merchandise for profit. 3631
Merchandising in school food service. 3643
Merchandising school lunch. 1464
The message is you. 1156
The message is you - guidelines for preparing presentations, part three. 1157
The message is you, part II. 1158
The message is you: Guidelines for preparing presentations. 1030
Metabolic consequences of feeding frequency in man. 2546
Metabolic demands as a factor in weight control. 2799
Metabolic effects of meal frequency on normal young men. 304
Metabolism and caloric value of alcohol. 2946
Methodology related to acceptability, cost & nutrition. 3080
Methods and kinds of nutrition education (1961-72): a selected annotated bibliography. 2249
Methods for analyzing operations in school food service. 888
Methods in food analysis. 2654
Metric conversion: the training colossus of the Seventies. 3519
Metric measures on nutrition labels. 3052
The metric question - expect new packages, trade shifts. 1880
Metrics: your schools will be teaching it and you'll be living it--very, very, very soon. 3480
Mexican foods: New menu favorites. 4077
Mexican-American food items in the Tucson, Arizona, school lunch program. 1990
Michael gets a letter (filestrip and record). 3481
Michael likes good food (Filestrip/Record). 2727
Microbial contamination of the gut: another feature of malnutrition. 2590
Microbiology of frozen cream-type pie, frozen cooked--peeled shrimp and dry food--grade gelatin. 305
The microbiology of frozen vegetables. 1745
Microfragrance. 1881
Micronutrient considerations in nutrient labeling. 3009
Microteaching. 3321
Microwave adapter permits frozen foods in foil containers to heat in minutes. 1882
Microwave cooking in meal management. 1465
The microwave oven. 3774
The microwave oven safety debate. 3707
Microwave proof deserts. 3881
Microwave vs. conventional cooking of vegetables at high altitude. 1883
Microwaves: the ultimate means for providing short order service at fantastic speeds. 1609
The mid-life crisis. 1. 889
Milk and milk products in human nutrition. 273
Milk and public health (Motion Picture). 1746
Milk drinking by the lactose intolerant - comparison of Caucasian and Oriental adults. 307
Milk flavor: The true test of quality. 3904
Milk in family meals. 2172
Milk in schools: an experiential in nutrition education. 2719
Milk information sheet. 355
Milk made the difference (poster). 3495
Milk the significance (Slides). 2420
Milk-induced gastrointestinal bleeding in infants with hypochromic microcytic anemia. 2956
Milk, basic to good nutrition (Slides). 2421
Minerals and body structure. 308
Minerals as nutrients. 2417
Minerals in cardiovascular disease. 2793
Minority view: dupeping ground or opportunity? 1160
Miscellaneous small equipment (File loop). 1610
Mismanagement of training program. 3484
Mission impossible. 3668
Model for a nutrition program for the elderly. 4119
Model kitchen at Sauasaukee. 1611
Models for control of nutritive content of menus planned by computer. 1346
Modern dairy products. 640
Modern food analysis. 232
The modern handbook of garbology. 3814
Modern sandwich methods (Filestrip/Phonodiscs). 1466
Modern tilt toward a complete cooking center. 1612
Modifications of food habits. 313
Modification of vegetable-eating behavior in preschool children. 314
Modified food starches for use in infant foods. 3014
Module heats 24 different types of meals separately, simultaneously. 1613
Money-saving main dishes. 2173
Monosodium glutamate: the myth and the matter. 1884
More comments on nutritional labeling. 2465
The more effective school food service supervisor is the larger job. 890
More milk please!. 335
More sandwiches per hour? How? 3682
More than tea and toast. 2737
Morning menus. 1347
Most favored foreign fare. 3201
The most frequently-used training techniques. 3580
The most important person (Motion picture). 2549
The mother-child cook book. 3395
Mothercraft centers. 2674
Mothercraft Centers combine nutrition and social sciences. 2028
Motivation and productivity. 892
Motivation for acceptance of high nutrient foods: (consideration of assumption no. 5). 3132
Motivation for acceptance of high nutrient foods (consideration of assumptions no. 1-4). 3165
Motivation in action. 3219
Motivation through communication. 3282
Motivation training seminar. 3284
Motivation: the importance of being earnest. 893
Mountain cookbook (Southern Appalachian). 4091
The mouse and the astronaut. 894
Mouse toxin--neutralization test (Motion picture). 1748
Mr. Dish machine operator (File Loop). 1749
Mr. Dish machine operator (File Loop) (Spanish). 1750
Mr. Dish machine operator (Motion Picture). 1751
Mr. Manager, You're fired!. 3071
Mr. Yea Yea comes alive in Colorado. 2738
The MSG controversy. 2976
Much ado about nutrition. 3378
The sudden diets for gastrointestinal disorders. 2540
Muffins (File loop). 1468
Mulligan stew: Count down 4-4-3-2 (Motion picture). 315
Mulligan stew: Count down 4-4-3-2 (Videocassette). 316
Mulligan stew: Getting it all together (Motion picture). 317
Mulligan stew: Getting it all together (Videocassette). 318
Mulligan stew: Look inside yourself (Motion picture). 319
Mulligan stew: Look inside yourself (Videocassette). 320
Mulligan stew: The File-File man (Videocassette). 321
Mulligan stew: The flie-flie man (Motion picture). 322
Mulligan stew: The great nutrition turn on (Motion picture). 323
Mulligan stew: the great nutrition turn on (Videocassette). 326
Mulligan stew: The racer that lost his edge (Motion picture). 324
Mulligan stew: The racer that lost his edge (Videocassette). 325
Multidisciplinary approach to the problem of obesity - sixth Martha F. Trulson Memorial Lecture. 327
Mushrooms, turnip greens and pickled eggs. 1354
My friend the cow. 336
The myth of diet in the management of obesity. 2476
The name of the game...Is simulation. 3513
The sense in the cooking game (Filestrip). 1469
The nation: Glaze, glaze aore! Better! And surprise--prices go up. 2989
The nation's most desired desserts. 895
National Data Center for Food Composition. 2251
The national diet-heart study--implications for dietitians and nutritionists. 2482

- National Institute of Arthritis and Metabolic Disorders. 2755
 National nutrition education conference. 359
 A national nutrition policy and program. 2586
 The National Restaurant Association's career and training study investigating development of individual as food service employee and its implications. 3a19
 The national school food service and nutrition education finance project. 2752
 National School Lunch Program. 665
 National school lunch program. 4004
 National school lunch program. 4009
 The National School Lunch Program in 1973: Some accomplishments and failures. 3948
 National school lunch week: proclamation. 3962
 National School Lunch...Noll. 3108
 entral foods (Slide/Cassette Tape). 2676
 The national way. 1595
 Hectarines. 43
 The need for cereal foods of improved protein value in the United States. 157
 The need for iron fortification. 360
 Needed: Public relations for program expansion. 905
 New (trition) twist to an old game. 361
 A new approach to teaching nutrition. 2450
 New candidates for your recipe file. 1472
 New child nutrition program opens. 3989
 A new concept in compact: all-electric sink facility. 1633
 New concepts in child nutrition programs: nutrient standard for school feeding; computer-assisted-menu planning. 3620
 New concepts in management. 960
 The new convenience foods program concept (PilaStrip/Record). 906
 A new decade for School Food Service. 2029
 A new decade for school food service. 3934
 See Detroit program taking a giant step. 3912
 New developments in school food service. 907
 A new dimension in management training: A Video-Audio-Participative (VAP) system. 3415
 New dimensions in aluminum disposable. 1634
 New dimensions in microwave cookery. 1635
 New directions for action. 761
 New directions in community junior college program - new students; new facility. 1172
 New directions in reading improvement for supervisors. 3396
 New electric kitchen systems added to 1970 Laarls roaster. 1636
 New equipment and systems in menu feeding. 3759
 The new era in nutrition. 646
 A new era in school food service. 908
 New food products and food preparation techniques. 1888
 New food regulations make strange bedfellows. 3032
 The new foods and the markets that need them. 1889
 New foods for a new decade. 1890
 New foods for the fry kettle. 1473
 New foods from the sea. 3888
 New foods in child nutrition programs: FNS "new food" notices. 3834
 New forms of vitamin D3 and their potential applications. 2530
 New hope for school lunch programs. 3123
 A new horizon: careers in school food service (PilaStrip). 1173
 New ideas in dietetic training. 3421
 New lounge needed for food service workers. 3210
 New kitchen sophistication with electric steers cookers. 1637
 A new look at nutrition education --- The time capsule. 363
 New look at Old Orchard. 1638
 New low-cost fish recipes pass child test. 2153
 New ailments in nutrition. 2609
 New models 1971 - coffee brewers, serving equipment, toasters. 1640
 New models 1971 - fry kettle & filters. 1641
 New nodular equipment proves effective for marring home kitchens. 3741
 New non nutrition. 2762
 New obligations imposed by current regulatory regulations. 3020
 New policy helps feed needy children. 3975
 New process for sourdough bread improves uniformity and reduces process time. 1891
 New products from smaller cooperation. 1892
 New professionals to the rescue. 1179
 The new psychology of success. 3212
 New regulations on "cents-off" promotions. 20
 New regulations on vitamins A and D. 3031
 New saw blade system assures portion control. 3745
 New seating patterns add visual variety. 1642
 New serving ideas for soy protein products. 4089
 New snack ideas from Europe. 3860
 New standards for school lunch. 3040
 New thoughts on dietary practices. 2950
 New to the convenience roster: canned crushed tomato. 1893
 The new vegetarians: who are they? 366
 New York State's food on the table program: nutrition education. 2766
 The New York Times guide to continuing education in America. 2274
 Newer knowledge of cheese. 348
 Newer knowledge of milk. 349
 Newer methods of nutritional biochemistry. 2415
 Newer methods of nutritional biochemistry with applications and interpretations - volume V. 368
 Newer trace elements in nutrition. 2725
 The newest school subject--breakfast (PilaStrip/Record). 3917
 A newly developed system for measuring headspace oxygen in gas-flashed flexible packages. 1894
 Next: Push-button seal assembly. 3625
 Nine cook book cook book. 4108
 Nitrites and nitrates in food. 1895
 Nitrogen retention of adult human subjects who consumed wheat and rice supplemented with chicken, sesame, silk, or whey. 2444
 No universal free lunch. 3937
 Nobody knows who pays. 2030
 Noisal group process for defining the problems in nutrition. 369
 Monographs simplify recipe alterations. 1349
 Non-book materials: the organization of integrated collections. 2211
 Non-dairy cheese - a unique reality. 1896
 The non-high-school-graduate adult in college and his success as predicted by the tests of general educational development. 1079
 Not all governments support school lunch. 2031
 Notebook on soy: agricultural research means new foods. 1898
 Notebook on soy: Florida's questions on soy. 647
 Notebook on soy: how to use soy in recipes. 2154
 Notebook on soy: textured vegetable protein. 648
 Notebook on soy: textured vegetable protein product fact sheet. 2254
 Notebook on soy: USDA answers questions about new foods. 1897
 Notebook on soy: what and why of textured vegetable protein. 649
 Notebook on soy: why 'engineered' foods at school. 1899
 Notes for a service instruction. 1187
 Notes on the history of nutrition in America. 650
 A nothing lunch program becomes really something - at decent cost. 1477
 Nova scene new--in school foodservice tool. 2032
 Novel gel system, citra yield ready-to-ent products. 3868
 Novel process controls quality variations for French fried potatoes - extended shelf life of potato chips. 1900
 The new foods. 3619
 Now the trend is to waste compactors. 1645
 Now, how about child day everyday? 373
 NUCOINS: nutrition consumer information system. 329
 The numbers game: uses and abuses of managerial statistics. 934
 Nursing home foodservice. 3213
 Nursing home menu planning. Food purchasing, and management. 1372
 Nursing home and related health care facilities. 2287
 Nursing homes: the forgotten market. 3263
 Nutrascape. 3057
 Nutrient contribution of a meal program for senior citizens. 2033
 Nutrient fat (Nov. 1973). 4158
 Nutrient intake and weight response of women on weight-control diets. 374
 Nutrient intake of college students under two systems of board charges--a la carte vs. Contract. 2501
 Nutrient labeling and the independent laboratory. 3027
 Nutrient labeling: myths about analytical needs. 3030
 Nutrient labeling... Purpose and approach. 699
 Nutrient standard menus. 3615
 Nutrient standards compete with Type A. 3033
 Nutrients and foods for health (poster). 2917
 Nutrients in university food service meals - I. Data determined by food inventory. 375
 Nutrients in university food service meals - II. Data from meals selected by students. 376
 Nutrients to go. 2441
 Nutrients: the hidden magic in foods. 2811
 Nutrition. 1901
 Nutrition. 111
 Nutrition. 2908
 Nutrition (Transparencies). 377
 Nutrition (Transparencies). 3310
 Nutrition & notable characters. 2497
 Nutrition and "the pill". 379
 Nutrition and athletics. 2730
 Nutrition and cell growth. 380
 Nutrition and communication. 1190
 Nutrition and development. 2957
 Nutrition and diet therapy. 612
 Nutrition and diet therapy: A learning guide for students. 610
 Nutrition and dietetic foods. 2458
 Nutrition and elementary food science. 292
 Nutrition and feeding of infants and children under three in group day care. 561
 Nutrition and food processing subject of Sun Valley symposium. 2771
 Nutrition and handicapped children. 381
 Nutrition and health-screening services for the elderly - report of a demonstration project. 382
 Nutrition and intellectual growth in children. 522
 Nutrition and ischemic heart disease. 383
 Nutrition and its disorders. 2722
 Nutrition and learning - implications for schools. 384
 Nutrition and learning in preschool children. 2897
 Nutrition and mental retardation. 4167
 Nutrition and mentality. 2701
 Nutrition and physical fitness. 97
 Nutrition and physical fitness. 2472
 Nutrition and poverty in preschool children. 2965
 Nutrition and pregnancy. 385
 Nutrition and school food service, state of New Mexico. 365
 Nutrition and school lunch. 364
 Nutrition and social dependency. 386
 Nutrition and stress (Slides). 387
 Nutrition and the public health. 2602
 Nutrition and the senses. 2933
 Nutrition and the Type A lunch. 388
 Nutrition and world health. 2507
 Nutrition and your mind. 2936

TITLE INDEX

- Nutrition at a price: Economics of menu planning. 1350
 Nutrition awareness in the USDA. 203s
 Nutrition by practice. 389
 Nutrition Canada. 378
 Nutrition charts (Charts). 2511
 Nutrition concepts held by seventh and eight grade pupils in Iowa. 238
 Nutrition content--the basic conceptual framework. 3331
 Nutrition course for elementary teachers by telephone (Telenat). 3583
 Nutrition education - A new dimension. 2985
 Nutrition education and dietary behavior of fifth graders. 2457
 Nutrition education and the food labels. 2479
 Nutrition education and the related management processes. 306
 Nutrition education and the Spanish-speaking American. 390
 Nutrition education by nonprofessional aides. 391
 Nutrition education comes into its own. 392
 Nutrition education for mothers of Filipino preschool children. 393
 Nutrition education for the "now" generation. 394
 Nutrition education for young children. 553
 Nutrition education for youth. 395
 Nutrition education guide. 158
 Nutrition education in day care programs. 2656
 Nutrition education in developing countries. 2525
 Nutrition education in elementary school programs. 2624
 Nutrition education in Florida school districts. 2774
 Nutrition education in group meals programs for the aged. 2791
 Nutrition education in school lunch. 2523
 Nutrition education in the elementary schools. 312
 Nutrition education in the funny papers. 1191
 Nutrition education in the school food service; challenge, change, and commitment. 592
 Nutrition education in U.S. Medical schools. 2984
 Nutrition education is behavioral change. 396
 Nutrition education materials for teachers. 3585
 Nutrition education of physicians - five commentaries. 1192
 Nutrition education practices in elementary schools in Hawaii. 397
 Nutrition education research project - Report of phase I. 532
 Nutrition education survey: preliminary results. 1193
 Nutrition education through the mass media in Korea. 1194
 Nutrition education--an integral part of a school feeding program. 2655
 Nutrition education--1972. 547
 Nutrition education--1972 hearings, Ninety-Second Congress, second session. 549
 Nutrition education: an integral part of consumer education. 29
 Nutrition education: how much can or should our schools do? 2844
 Nutrition education: Nutrition delivery systems and the management function. 372
 Nutrition education: Resources available for the school food service supervisor (A panel discussion). 1195
 Nutrition education: Selecting and organizing material for different age groups. 1196
 Nutrition education: too much, too little, or too bad? 2779
 The nutrition factor: its role in national development. 2460
 Nutrition fads are booming. 2873
 Nutrition for a nation (Filastrip/Cassette tape). 3558
 Nutrition for athletes: A handbook for coaches. 60
 Nutrition for food service workers. 399
 Nutrition for Head Start. 398
 Nutrition for the elderly: the AOA experience. 2455
 Nutrition for you (Filastrip/Cassette). 2544
 Nutrition for you (Filastrip/Record). 2545
 Nutrition for young minds. 400
 A nutrition guidebook for elementary school teachers. 221
 Nutrition II. 69
 Nutrition implementation programs as communication systems. 1197
 Nutrition in a family-oriented child development program. 2534
 Nutrition in a maternity and infant care project. 407
 Nutrition in action. 293
 Nutrition in action for the child (slides). 2570
 Nutrition in kindergarten. 3351
 Nutrition in Maternity and Infant Nursing Care, A short course. 2904
 Nutrition in music (Audiotape). 408
 Nutrition in pregnancy. 2650
 Nutrition in pregnancy--a critique. 2600
 Nutrition in school food service. 3943
 Nutrition in the 1970's. 2524
 Nutrition instruction and lunch surveys with second graders. 409
 Nutrition instructors guide for training leaders. 552
 Nutrition insurance (Game). 2778
 Nutrition is the school's business. 2035
 Nutrition kit. 3576
 Nutrition knowledge and attitudes of early elementary teachers. 1198
 Nutrition knowledge of mothers and children. 2548
 Nutrition labeling. 700
 Nutrition labeling. 3028
 Nutrition labeling. 3034
 Nutrition labeling--more information to help the consumer select foods. 701
 Nutrition labeling: more information to help the consumer select foods. 702
 Nutrition labels and the U.S. RDA. 3053
 Nutrition labels: A great leap forward. 3008
 Nutrition notes: consumer and food industry equally responsible for poor nutrition. 410
 Nutrition notes: dairy group comments on nutritional labeling guidelines. 411
 Nutrition notes: iron fortification of foods. 412
 Nutrition notes: protein measuring systems proposed to simplify nutritional comparisons. 413
 Nutrition notes: the nutrient labeling dilemma. 703
 Nutrition notes: where are we going with school feeding? 1902
 Nutrition of a group of school children in Ohio with improved diets. 438
 Nutrition of animals of agricultural importance - part 2. 2520
 Nutrition of animals of agricultural importance; part 1. 134
 Nutrition perspectives in the seventies. 2789
 Nutrition programs for senior citizens. 414
 Nutrition resource unit, primary grades. 3570
 Nutrition scoreboard: your guide to better eating. 2642
 Nutrition self-experiments with lipids, carbohydrates and protein. 3538
 Nutrition services in child health programs. 2036
 Nutrition services of the American Red Cross. 2037
 Nutrition source book. 341
 Nutrition teaching in medical schools. 3304
 Nutrition the 1-2-3-4 way. 415
 Nutrition to meet the human needs of older Americans. 416
 Nutrition upgraded, final texture controlled using new structured protein fiber. 1903
 Nutrition: a comprehensive treatise. 83
 Nutrition; part I. 2801
 Nutrition; part II. 2800
 Nutrition--A diagnosis of education. 2888
 Nutrition-related health practices and opinions. 417
 Nutrition-staff training programs. 554
 Nutrition/cardiovascular reviews, 1970-1971. 63
 Nutrition, behavior, and change. 225
 Nutrition, development and social behavior. 2660
 Nutrition, growth and development of North American Indian children. 2736
 Nutrition, Learning, Behavior and Motivation. 418
 Nutrition: a course for school food service personnel. 101
 Nutrition: A pre-condition to learning. 419
 Nutrition: an integrated approach. 2797
 Nutrition: Between eating for a Head Start. 551
 Nutrition: Food and your baby. 2514
 Nutrition: Food at work for you. 580
 Nutrition: sense and nonsense. 2772
 Nutritional adequacy, preference, acceptability, and food production aspects of hot and cold school lunches. 294
 Nutritional aspects of engineered foods and delivery systems in school food service. 420
 Nutritional awareness instruction series for classroom use. 1088
 Nutritional evaluation of food processing. 3848
 Nutritional evaluation of school lunch programs in two selected villages. 3941
 Nutritional guidelines - the how, the why, and the when. 704
 Nutritional guidelines and labeling. 705
 Nutritional guidelines and the labeling of foods. 706
 Nutritional improvement and world health potential. 421
 Nutritional iodine in processed foods. 1904
 Nutritional knowledge and consumer use of dairy products in urban areas of the South. 518
 Nutritional labeling. 3035
 Nutritional labeling: a need for caution. 707
 Nutritional literacy of high school students. 422
 Nutritional problems after fifty. 423
 Nutritional problems in the South. 2591
 Nutritional requirements--the later years. 2877
 Nutritional review. 2568
 Nutritional review--1971. 2255
 Nutritional review--1972. 424
 Nutritional side effects of drugs. 2829
 Nutritional status of Negro preschool children in Mississippi - evaluation of NOP index. 425
 Nutritional status of Negro preschool children in Mississippi - impact of education and income. 426
 Nutritional status of people, USA. 2841
 Nutritional status of 9-, 10- and 11-year-old public school children in Iowa, Kansas, and Ohio. 439
 Nutritional studies during pregnancy: I. Changes in intakes of calories, carbohydrate, fat, protein, and calcium, II. dietary intake, maternal weight gain, and size of infant. 427
 Nutritional surveillance in affluent nations. 2971
 Nutritional value of casein and whey protein. 428
 Nutritional value of sippy meals of senior schoolchildren. 2823
 Nutritional value of milk compared with filled and imitation milks. 2480
 Nutritional value of turkey protein - effects of heating and supplementary value for poor proteins. 429
 The nutritionist caring for malnourished children. 2633
 A nutritious diet for all Americans. 2038
 Nutritive analysis of frozen fully cooked institutional foods. 430
 Nutritive content of the usual diets of eighty-two men. 431
 The nutritive content of type A lunches. 2773
 Nutritive labeling. 708
 Nutritive value of "organically grown" foods. 432
 Nutritive value of canned meals. 1905
 Nutritive value of common foods in percent of RDA. 4183

- Nutritive value of foods. 535
 Nutritive value of fruits and vegetables. 2253
 Nutritive value, better foods, educational advertising--are we up to the new food product challenge? 3064
 nutritive values of foods distributed under USDA food assistance programs. 2256
 Obesity. 405
 Obesity - new happenings. 433
 Obesity - part 3. 434
 Obesity -- part VI. 2863
 Obesity -- part VII. 2864
 Obesity and coronary heart disease: The Framingham heart study. 2661
 Obesity and learning difficulties. 2834
 Obesity in children: Identification of a group at risk in a New York ghetto. 2658
 Obesity--part 4: Causes. 2862
 Obesity--part 5: Regulation of food intake. 2861
 Obesity: A serious symptom. 2477
 Observations on the use of a supplemental beverage. 435
 Observations: industry comments on nutritional labeling. 709
 Observations: let's look beyond nutrition to identify proteins. 436
 Observations: nutritional labeling, however imperfect, is here. 710
 Occupational licensing: Help or hindrance? 3539
 Occupational stress and physical health. 3149
 OEO--the emergency food and medical services program and nutrition education. 2039
 Of (iron) pots and pans. 437
 Official GED Centers. 2196
 Ohio training researched. 1199
 Oklahoma school lunch course of study. 1202
 Oklahoma school lunch desserts. 1203
 Oklahoma school lunch handbook. 1200
 Oklahoma school lunch sanitation & safety: a guide. 3807
 An old standby that still works. 1204
 Ole for olives. 1353
 Olympic athletes view vitamins and victories. 441
 Omelet (Pila loop). 1479
 On the cover: savory steak rolls can be made with less tender cuts of beef. 2155
 On the pathophysiology of vitamin A deficiency. 2610
 On-site preparation provides school feeding flexibility. 3983
 On-target meals: action for health (Pila-strip). 442
 On-the-job performance following an experiential training program for food service personnel. 3544
 One kitchen serves two schools. 1646
 One-dish meals: multi-profit potential. 4024
 One-to-one training of top management. 3594
 Open dating. 30
 Open dating: the key to fresh foods for consumers. 711
 Open forum. 1205
 Operating budgets for food service establishments. 885
 Operation bag lunch. 2041
 Operation self-appraisal: a checklist for systems success. 3239
 Operation update: School lunch reviews soy protein progress. 3874
 Operational nutrition. 2690
 Opinions of nutrition education. 443
 Opinions of training effectiveness: How good? 3320
 Opportunities for educational and vocational advancement. 1016
 Optimizing our human resources. 912
 Optimum net fill of containers. 1906
 Orange juice studied. 2042
 Organic foods. 31
 The organic foods movement. 444
 Organization and coordination of resources. 913
 Organizing centralized school food service systems. 914
 Organizing for marketing and new product development. 915
 Organoleptic techniques predicts refrigeration shelf life of fish. 2337
 Osteoporosis. 2551
 Other current projects. 3936
 Other Federal regulations affecting food packaging. 712
 An ounce of prevention (Pila-strip). 1755
 Our child feeding overseas - a development resource for the seventies? 2043
 Our daily bread. 651
 Our evolving technology. 1647
 Our friends in story. 3353
 Our future in you (Motion picture). 1209
 Our industry reaches a breakfast breakthrough. 3126
 Our own abridged dictionary of the food service industry. 2257
 An outbreak of salmonella infection (Motion picture). 3824
 An Outbreak of Staphylococcus intoxication (Motion picture). 1756
 The outdoor kitchen primer. 4081
 Outdoors-USA. 4177
 Outline for occupational home economics course in commercial and institutional food preparation. 3294
 Outline for the preparatory course in occupational home economics in the field of food services (preparation and management). 3295
 Overcoming world hunger. 652
 An overview of school food service. 1186
 Package development for the foodservice industry. 3863
 Packaging and labeling - current trends and legalities. 713
 Packaging and moisture--their relation to shelf life. 3876
 P&G guideline (no. 7) for human testing of supplementary food mixtures. 2805
 Palatability of a specialty meat item prepared by interrupted cooking. 1907
 Palatability of ground beef home frozen and stored in selected wraps. 4190
 Palatability of meat after low temperature roasting and frozen storage. 1908
 Panelists point the way for greater use of frozen products by food service operators. 3222
 Pancakes (Pila loop). 1481
 Panel on characteristics of centralized food service systems. 917
 Panel: Become involved in nutrition education. 2539
 Panel: Challenges which must be met to assure a successful food service program and the importance of good communication between school lunch personnel and the students, teachers, parents and principals in meeting these challenges. 3139
 Panel: Problems encountered in school food service. 2594
 Panel: Where do I begin and what do I do in nutrition edu. 445
 Pantothenic acid, vitamin B6, and vitamin B12 in foods. 543
 Papaya puree: a tropical flavor ingredient. 1909
 The paradox of teen-age nutrition. 2692
 The paradox of teen-age nutrition. 2693
 Parent involvement. 2086
 The parent product. 1482
 Parents give children bad habits. 2878
 Parents: experts tell you what to do about balky vegetable eaters. 2835
 Participation--prove it works. 3511
 Participate reactor discussion groups. 1210
 A partnership in evaluation - a case study in evaluation of a managerial training program. 1211
 The past is present. 1483
 The Patent Office. 639
 Patient oriented dietetic information system--III. 3246
 Patient-oriented dietetic information system--II. 3245
 Patient-oriented dietetic information--I. 3247
 Patrons speak out on menu presentations. 918
 Peach bake-off. 2156
 Peanut butter use encouraged. 2338
 Peanuts Join donated foods list. 3968
 Peanuts: production, processing, products. 668
 Peanuts: the first snack food. 653
 Fear salads swing into spring. 4082
 Pedro (Pila-strip/Record). 2817
 Pedro and the dentist (Pila-strip/Record). 3516
 Peer instruction. 3517
 Pennies for protein. 3379
 The people dimension. 3217
 People, evaluation and achievement. 3506
 People, food, and science. 2512
 Per capita food consumption (Feb. 1973). 4161
 Per capita food consumption (Aug. 1973). 4162
 Per capita food consumption (Nov. 1973). 4163
 Percent of income spent for food: estimates from national income and household survey data. 32
 The perfect environment for nonsense. 2407
 The perfect prune: a 1970 market report. 654
 Performance ratings for food service supervisors. 3064
 Permeability and food packaging. 1910
 Personality traits and their impact on T-Group training success. 3308
 Personnel management. 768
 Personnel management and human relations. 3290
 Personnel management and work organization. 909
 Personnel training and employment needs of hospital food services in Tennessee. 3515
 Personnel training--A dimension of management. 3218
 Perspective on vitamins. 448
 Pesticide residue levels in cooked rice and noodles. 3791
 Philadelphia hot lunch program: a model for low-budget schools. 1650
 The Philadelphia plan--lunch in a can. 1484
 Philosophy & need for technical innovation in child nutrition programs. 3974
 Philosophy and guidelines for nutritional standards for processed foods. 714
 The philosophy of taste, or Meditations on transcendental gastronomy. 2972
 A philosophy of training...Revisited. 3537
 Physiologic control of food intake. 449
 Pica and lead poisoning. 3794
 Pictorial in training. 3518
 A pilot study for gainful employment in home economics; volume IV - a suggested curricula guide for preparing food service workers for entry level jobs. 3366
 A pilot study for gainful employment in home economics: final report, volume I. 3367
 Pineapple - the fruit of royalty. 2992
 Pineapple sandwiches (Pila loop). 1485
 Pioneer cookbook. 4092
 Pitkas Point Alaska: a settlement where school lunch is not taken for granted. 3970
 Planned merchandising sells wine for Red Coaches. 1886
 Planning a gluten restricted diet. 2578
 Planning and equipping the school lunchroom. 3746
 Planning and operating a successful food service operation. 868
 Planning fat-controlled meals. 2542
 Planning for efficiency (Pila loop). 3744
 Planning for health education in schools. 2900
 A planning grant for the establishment of a center for the development of home economics instructional materials. 3335
 Planning short and long range objectives for the future of the school food services. 921
 Planning the change to convenience foods for a hospital. 3649
 Planning the school food service facilities. 1601
 Planning the school food service facilities. 3773
 Planning training activity. 1213
 Planning: Planning a centralized School Food Service System. 3069
 Planning: that's how to develop a new package for a new product. 1911
 Plant operation: how to squeeze the most from trash compactors. 1757
 Plucky poultry ideas. 4056
 Pocomo produce increases PF volume by selling a convenience concept. 1487

- Points for planning Type A lunches. 1355
 Policy statement of the American Dietetic Association on nutrition labeling. 715
 Pollution, people, power and profit - forces at work to change packaging. 1912
 Polyunsaturated fats--Life span--Cardiovascular disease. 2700
 Polyunsaturates and fat in fish flesh. 2872
 Population growth and America's future. 2260
 Pork in family meals. 3696
 Portable meals contribute to nutrition education efforts. 2045
 A portfolio of kitchen fundamentals. 1488
 Position paper on automatic food service. 922
 Position paper on food and nutrition services in day-care centers. 2046
 Position statement of the American School Food Service Association on food served in child nutrition programs. 2047
 Positioning a product for the special market. 1913
 Positioning creative touch - a new way to flavor foods. 923
 Possible developments in the supply and utilization of food in the next fifty years. 1914
 A post-high school program in child care services. 1294
 Pot, pan and utensil commercial spray type washing machines. 1620
 Potassium, why? 2467
 Potato magic for professionals. 1489
 The potato: Thoroughbred among vegetables. 2993
 Potatoes add a sales bonus. 1400
 Potatoes made easy for school lunch. 2339
 Potatoes: production, storing, processing. 662
 Potential dieters: Who are they? 2542
 Potential dieters: Who are they? - attitudes toward body weight and dieting behavior. 450
 Potential uses of mass media in nutrition programs. 3467
 A potpower of food ideas. 2994
 Poultry preparation (File loop). 1491
 Poverty guidelines announced. 716
 Practical baking. 1517
 Practical baking workbook. 1251
 Practical cooking and baking for schools and institutions. 1378
 Practical food microbiology and technology. 1962
 A practical formula for successful wine business. 1492
 A practical guide for supervisory training and development. 1146
 Practical guide to curricula and instruction. 3388
 A practical guide to productivity measurement. 3137
 Practical nutrition. 2796
 A practical primer on essential sanitation concepts. 1758
 Practical professional cookery. 4039
 Practical salad and dessert art: a pictorial presentation of foodservice specialties. 3666
 Practical tips on training with CMI. 3531
 Practical ways to hold down costs in spite of high food prices. 3228
 The practice of general management. 819
 Practices of low-income families in feeding infants and small children with particular attention to cultural subgroups. 563
 Precooked turkey flavor and certain chemical changes caused by refrigeration and reheating. 1915
 Precooking and reheating of turkey. 1916
 Predicting application of nutrition education. 451
 Prediction of student performance through pretesting in food and nutrition. 1214
 Preformed vitamin A, carotene, and total vitamin A activity in usual adult diets. 452
 Pregnancy and nutrition. 2268
 Pregnancy and you. 2446
 Pregnancy in school age girls--part 2. 2641
 Pregnancy in school girls--part 2. 2640
 A preliminary investigation of the effectiveness of programed instruction in teaching sanitation to non-professional food service employees. 1048
 Preparation and growth producing evaluation of a concentrated coprecipitate of soy-cheese whey protein. 1917
 The preparation kitchen. 1594
 Preparation of food samples and direct culture (Motion Picture). 453
 Preparation of inexpensive teaching materials. 1163
 Preparation-processing - part 2. 1651
 Preparing a custard (File loop). 1493
 Preparing a stew (File loop). 1494
 Preparing instructional objectives. 4152
 Preparing our noon lunch at home alone. 3354
 Preparing the mentally retarded in the areas of food preparation and service. 3471
 Preschool nutrition workshop sums up recommendations. 454
 Preschool, primary and intermediate teaching materials and teacher references. 2269
 Prescription for progress. 3231
 The pressure fryer. 3749
 Preventing employee theft (File Loop). 924
 Preventing food spoilage (File loop). 1495
 Preventing lead poisoning in children. 3801
 Preventing waste (File Loop). 1496
 Prevention of iron-deficiency anemia in infants and children of preschool age. 559
 Prevention of pica, the major cause of lead poisoning in children. 2529
 The price of civilization. 455
 Primary grade nutrition education kit. 2756
 Principles of administrative and supervisory management. 3198
 Principles of instructional skills. 3359
 Principles of kitchen layout planning for food service establishments. 1608
 Principles of management. 872
 Principles of personnel management. 3119
 Principles of public accounting. 987
 Priorities in higher education. 4013
 Priorities in nutrition. 2988
 Priority of nutrition in national development. 3906
 Private school lunch. 984
 Prize peach creations. 2158
 The problem of iron deficiency anemia in preschool negro children. 2597
 Problem solving and conflict resolution. 925
 Problems and prejudices encountered in introducing new foods in developing countries. 2977
 Problems and progress in nutrition education. 1215
 Problems in determining training needs in an organization. 3416
 Problems in frying occur when careless frying procedures are followed. 3675
 Problems in the use and interpretation of the Recommended Dietary Allowances. 2614
 Problems of assessment and alleviation of malnutrition in the United States. 577
 Problems of women in foodservice. 3191
 Procedure for developing, submitting and evaluating individual projects. 1216
 Proceedings. 2884
 Proceedings. 3961
 Proceedings of a symposium: nutrition education at the undergraduate and master's degree level. 1217
 Proceedings of National Nutrition Education Conference November 2-4, 1971. 2909
 Proceedings of the packaging legislation and regulations: current status and future prospects. 673
 Processes and potential markets for instant bean powders. 1918
 Processing commodities saves money for nation's schools. 2340
 Processing contracts for donated commodities. 3106
 Processing contracts seen more bread. 1919
 Processing frozen breads. 1920
 Procurement programed for profit. 2341
 Product development news: Del Monte to use proposed nutrient labeling, estimates cost for data at \$250,000. 717
 Product development opportunities within the school breakfast program. 3966
 Production costs: labor-saving equipment vs. non-machine methods. 3750
 Production of beet juice as a potential source of vitamins and minerals. 3862
 The productivity factor in refrigeration. 3751
 Productivity in college feeding is to get three meals out each day; but there are many variations in feeding students. 3678
 Productivity in the food industry; a preliminary study of problems & opportunities. 3205
 Products and systems evaluated and industry liaison. 3895
 The professional chef. 1411
 The professional chef's art of garde manger. 3690
 The professional chef's baking recipes. 4062
 The professional chef's book of buffets. 1537
 The professional chef's catering recipes. 2147
 Professional management. 3062
 The professional training of the hospital dietitian. 2505
 Professional workers in state agricultural experiment stations and other cooperating state institutions, 1972-73. 4175
 A professional's tour guide; Big Mac's Foodservice. 1652
 Professionalism. 926
 Profile plan of a food service operating system for the 70's: part 3. 1653
 Profiles in quality education. 2095
 Profiling the college market. 3262
 Profit and school lunch. 3260
 Profit percentage of pre-prepared desserts. 3114
 Profitable food service management thru counselling and intercommunication. 898
 Profitable food service management thru employee and management meetings. 896
 Profitable food service management thru good supervision. 897
 Profitable food service management thru job analysis, descriptions, and specifications. 902
 Profitable food service management thru job evaluation. 904
 Profitable food service management thru performance appraisals. 899
 Profitable food service management thru recruitment and selection of employees. 903
 Profitable food service management thru reduction of employee turnover. 900
 Profitable food service management thru worker motivation. 901
 Program planning for home economics in secondary schools in Minnesota. 3483
 Programed AV pays its way. 3437
 Programed instruction for fat-controlled diet, 1800 calories. 3303
 Programed instruction in basic nutrition for college students. 1218
 Programed instruction in nutrition for collegiate nursing students. 1219
 Programed nutrition. 229
 Programed teaching is proving highly effective in training food service employees; solves problems of time for training. 3369
 Progress in human nutrition; volume I. 291
 Progress not 'revolution,' is watchword in retail PF packaging. 3056
 A progression training approach to Management by Objectives. 3383
 Project A.M. (Filastrips/Phonodisc). 2496
 Project feast puts it all together. 1220
 Project on foods and nutrition services in the Public Schools (in North Carolina). 2048
 Project review. 3521
 Project VIGOR; vocational cluster education, integrated and articulated grades 1 through 14 with guidance services, occupational exploration and work experience relevant to general education: first interim report. 3473

TITLE INDEX

- Projections of educational statistics to 1978-79. 4181
- Promoting the health of mothers and children, FY 1972. 2918
- Promotion in food service. 874
- Proper food (Filestrip). 456
- The proposed increase in the iron fortification of wheat products. 3058
- Proposed nutritional guidelines for formulated meals--Foods of the future. 1921
- A proposed procedure of standardized accounting for the school lunch programs in Oklahoma. 916
- Protein components of blood and dietary intake of preschool children. 457
- Protein concentrates and cellulose as additives in meat loaves. 1922
- Protein food mixture for Iran - acceptability and tolerance in infants and preschool children. 458
- Protein from microorganisms. 1923
- Protein intake of well-nourished children and adolescents. 2930
- Protein products: analogs of favorite food forms. 1924
- The protein punch of peanuts. 2995
- Protein quality and PER: concepts important to future foods. 459
- Protein requirements of preadolescent girls. 460
- Protein: Chemistry and nutrition. 2731
- Proteins and minerals (File loop). 461
- Proteins as human food proceedings. 2687
- Proteins--past, present and future sources. 2975
- A prototype program for training work supervisors as employee counselors. 3430
- The prudent diet: vintage 1973. 2806
- Psychologic implications of the nutritional needs of the elderly. 462
- Psychological implications of obesity. 2884
- Psychology for effective teaching. 3889
- The psychology of selling nutrition. 2961
- Public health aspects of poultry processing (Motion picture). 1759
- Public Law 88-525, 88th Congress, H.R. 10222. 3047
- Public Law 91-248, 91st Congress, H.R. 515. 723
- Public television and industrial training. 3548
- Publications list and research reference. 548
- Puddings and other delicious things. 657
- Puerto Rican food habits; a color slide set (Slides). 463
- Puerto Rican foods and traditions. 126
- Puff pastry: Just shape and bake. 3676
- Puppets are effective teachers. 1221
- Puppets sell good nutrition. 464
- Purchasing. 2310
- Purchasing beef for food service establishments. 2327
- Purchasing Canned fruits and vegetables for food service establishments. 2325
- Purchasing dairy products for food service establishments. 2324
- Purchasing eggs for food service establishments. 2320
- Purchasing food for food service establishments. 2322
- Purchasing manual. 4196
- Purposeful change in school food service programs. 927
- Put egg in your pizza. 2159
- Put fish and seafood on the school menu. 1356
- Put it on 'wheels' for convenience and flexibility. 1654
- Putting good nutrition into practice--your practice. 2626
- Putting management theories to work. 3172
- Putting the squeeze on racial discrimination. 3232
- Qualitative and quantitative control of food. 3229
- Quality and stability of frozen foods. 3893
- Quality assurance--today & tomorrow. 33
- Quality control for the food industry. 3656
- Quality control of food in the school food service. 928
- Quality control? consider temperature sensors. 3809
- Quality evaluation of canned and freeze-dried applesauce. 1925
- Quality fire protection for the haute monde. 3752
- Quality food service must bridge the temperature gap between cooking and serving. 1655
- Quality in work: human resources development--a key to productivity. 3067
- Quantitative inventory management. 929
- Quantity cookery. 1522
- Quantity cookery and food preparation. 1377
- Quantity cooking. 1383
- Quantity food preparation. 3624
- Quantity food preparation and service. 1425
- Quantity food preparation: a course for school food service. 1392
- Quantity food preparation: A suggested guide. 1293
- Quantity food production management. 1476
- Quantity food purchasing. 2315
- Quantity food purchasing guide. 2301
- Quantity food purchasing--Selected references. 4116
- Quantity food sanitation. 1741
- Quantity food sanitation. 1743
- Quantity guide. 2336
- Quantity recipes for child care centers. 4104
- A question of opportunity: women and continuing education. 3490
- Quick and easy "space rice". 1497
- Quick pickling...The natural, easy way to preserving. 4060
- R & D for adult learning. 1222
- The raisin review. 2996
- Raising vegetables in minigardens. 2780
- Rap sessions with Dr. Perryman--A dialogue with seminar participants. 466
- Rapid food service for San Francisco's new transportation system. 3234
- Reaching significant publics: The parent and community involvement. 930
- Reaching significant publics: The state of the boy, 1971. 931
- Reaching the hard-to-reach schools. 2049
- Read the label before you buy. 2391
- Ready-to-eat breakfast cereals in U. S. Diets. 2795
- Ready-prepared vs. Conventionally prepared foods. 3677
- The Real talking, singing, action movie about nutrition (Motion picture). 467
- Receiving and storing (File loop). 4201
- Receiving and storing (Motion Picture). 4202
- Receiving practices in food service establishments. 2326
- Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 2415
- Recent developments in the vitamin technology of bread--history pertinent today. 1926
- Recent school food service trends: Implications to nutrition education. -
- Recipe and ingredient control by computer. 4086
- Recipe index 1970. 2232
- Recipes for imaginative low-cost meals. 4025
- Recipes for quantity service. 4055
- Recipes on parade. 2160
- Recognizing food spoilage (File loop). 1223
- Recollections of a seminarian. 3326
- Recommendations and implications of the Rutgers effort. 3176
- Recommendations of panels on nutrition teaching and education. 2890
- Recommendations of panels on nutrition teaching and education. 2891
- Recommendations on coffee service. 1480
- Recommended Dietary Allowances, revised 1973. 2650
- Recommended intakes of nutrients for the United Kingdom. 468
- Recommended? Not recommended? An update on microwave ovens. 3753
- Reconstituting ovens: for foods at the top of the "raw-to-ready" scale. 1656
- Reconstituting preplated frozen meals with integral heat. 1927
- Recruiting students: an unmet need. 1224
- Reducing turnover: Start on employee's first day. 932
- A reference guide for evaluation of school lunch training. 1247
- Refrigeration, the 24-hour-a-day workhorse. 1657
- Related nutrition programs. 3984
- Relating school lunch and classroom teaching. 1225
- Relation of prenatal care to birth weights, major malformations, and newborn deaths of American Indians. 2632
- Relationship of age and performance of food service personnel participating in a training experiment. 3522
- Relationship of aptitudes to retention of learning and attitude change two years after food service training. 1122
- The relationship of Federal agencies to food science programs at the universities. 1226
- The relationship of nutrition to brain development and behavior. 2757
- The remarkable Miss Walsh and Cincinnati's penny lunch. 3972
- Remarks on the Joule. 469
- A renaissance of natural cheeses. 2161
- A report of Oklahoma food habits survey. 440
- Required: a giant step in nutrition education. 470
- Research explores nutrition and dental health. 357
- Research on diet and behavior. 471
- Research resources: volume 2. 2247
- A resource handbook for teaching nutrition in the elementary school. 223
- Resources for creative teaching. 3491
- Responding to consumer price concerns - through packaging. 3867
- Response of body weight to a low carbohydrate, high fat diet in normal and obese subjects. 2662
- Responses of children with phenylketonuria to dietary treatment. 472
- Responsibility of dietitians for providing information about food: it's wholeness and nutritional value. 473
- Restaurant training program produces results that justify its cost; concern for the individual is vital factor in developing employees. 3549
- Results-oriented training designs. 3566
- Retail frozen food sales by state. 935
- Retention of learning two years after an experimental training program for food service personnel. 1159
- A return to fundamentals: make a choice. 3243
- Review and analysis of curricula for occupations in food processing and distribution. 1074
- Review of basic nutrition concepts. 658
- Review of food grouping systems in nutrition education. 474
- A review of frozen entrees at the peak of the "raw-to-ready" scale. 2343
- Review of management functions. 936
- Review of nutrition and diet therapy. 611
- Review of protein and carbohydrate establishments. 475
- Review of the regulations. 3024
- A review: how supervisor's expectations affect trainee performance. 937
- A revolution in dishwashing. 3754
- Revolution in educational facilities requires innovations in school food service. 3739
- A revolution in meat roasting. 1928
- Rewards run high from desserts. 4083
- Ribbon and checkerboard sandwiches (File loop). 1498
- Rice and everything nice. 2162
- Rice ideas for school lunch. 1499
- Rice in food service (Filestrip). 3679
- Rickets and osteomalacia. 2871
- A right now project: how to get ready to go metric in your school district. 3435
- A Right to Survive. 2885
- The right way (To lift) (Filestrip). 1762
- The right way of textured vegetable protein. 1800
- Ripe olives as garnish and ingredient. 4084
- Roasting (File Loop). 1501
- Roasting file gets hospital's OK. 3680
- Role of a unique product safety testing organization. 1658

TITLE INDEX

- The role of essential trace elements in nutrition. 2788
- The role of fat as a nutrient. 2816
- The role of industry in meeting the challenge of future food needs. 938
- Role of nutrition education in the nutrition decade. 2798
- The role of nutritional deficiency in mortality: Findings of the Inter-American investigation of mortality in childhood. 2808
- The role of range hoods in maintaining residential air quality. 1659
- The role of women in training and development. 3398
- Roles and challenges of school food service in nutrition education. 878
- Roselle - a natural red colorant for foods? 1929
- Round-table discussion. 879
- Run for your breakfast--to school. 3991
- Rung by rung up the health career ladder. 3597
- Rush hour service (Pila Loop). 1502
- Russian-American food patterns. 2163
- The Sacramento system: compatibility. 2050
- Safe food (Notion picture). 1768
- Safe food (Notion picture) (in Spanish). 1763
- Safe use of pesticides. 3829
- Safety and sanitation in school food service. 3797
- Safety and sanitation: Course 6. 1752
- Safety and sanitation: Student's workbook. 1754
- Safety guide for health care institutions. 3778
- Safety in the kitchen (Transparencias). 1765
- Safety is up to you (Filastrip). 1766
- The safety of foods. 1760
- Safety--it's now the law. 3779
- Saga in the space age. 3899
- Saga's management odyssey. 3282
- Said, sowed and sold: a nutrition study in the Taolo district. 2881
- Salad preparation (Pila Loop). 1503
- Salad spectacular tasting type A's. 2168
- Salads and dressings (Transparencias). 1508
- Salade and vegetables. 1878
- Salads are for eating. 1505
- Saloon. 1930
- Salonellosis. 1787
- Salt in infant foods. 2559
- San Francisco: A celebration of excellence. 3687
- Sandwich line cures cafeteria blahs. 3978
- Sandwich preparation and presentation (Pila Loop). 1506
- Sandwiches with a difference. 8087
- Sanitary food service. 1782
- Sanitary storage and collection of refuse (Notion picture). 1767
- Sanitary techniques in food service. 1782
- Sanitation & safety for child feeding programs. 3788
- Sanitation and dishes--aspects old and new: Part I. 3805
- Sanitation checklists for management. 1768
- Sanitation for food service workers. 1761
- Sanitation in food handling (Filastrip/Tapes). 3806
- Sanitation in the kitchen (Transparencias). 1769
- Sanitation now. 3788
- Sanitation: Rodent and insect control (Pila Loop). 1770
- Sanitation: Rules make sense (Pila Loop). 1771
- Sanitation: Rules make sense (Notion Picture). 1772
- Sanitation: Why all the fuss (Pila Loop). 1773
- Sanitation: Why all the fuss (Notion Picture). 1778
- Sara Lee does it again. 3896
- Satellite in the suburbs. 2051
- Satellite suggestions from Laredo. 1507
- Satisfaction up. Costs down in 'open' cafeteria. 980
- Satisfying MN students' appetites and needs. 1228
- Save for a change: ideas to cut costs. 1508
- The school administrator and the food service program. 920
- School and institutional lunchroom management. 996
- School board source of foodservice support. 943
- School building design sets educational philosophy in Boyertown. 1660
- School feeding effectiveness research project. 2998
- School feeding in developing countries: an overview of program activity and problems as perceived by CARE staff abroad. 3956
- The school feeding program: An underachiever. 2784
- School feeding program: Who should receive what? 2783
- School feeding programs as an aspect of the educational institution -- Panel discussion. 944
- School feeding: An evolving concept. 2997
- School feeding: New Orleans style. 3973
- School food purchasing guide. 2299
- School food service. 2970
- The school food service administrator and the computer. 945
- School food service financial management handbook for uniform accounting. 919
- School food service financial management handbook for uniform accounting; complete system. 3276
- School food service financial management handbook for uniform accounting; simplified system. 3275
- School food service financial management seminar for uniform accounting. 985
- The school food service labor relations picture. 946
- School food service management. 1131
- School food service management. 1132
- School food service management development program: Annual, advanced course. 1001
- School food service management development program: Annual, intermediate course. 1133
- School food service management, short course I. 1133
- School food service nutrition education finance project. 2052
- The school food service production kitchen. 1509
- School food service sanitation a manual for school food service employees. 1753
- The School Food Service System. 981
- School food service: new laws can help you provide it. 947
- School food service: twelve trends you should track. 948
- School foodservice in Chicago. 3980
- School foodservice in Knoxville. 3979
- A school foodservice professional speaks out. 2053
- School foodservice: no kid stuff. 3958
- The school health program. 2764
- The school lunch. 3921
- The school lunch - a component of educational programs. 881
- School lunch and child nutrition programs: hearings before the committee on agriculture and forestry, United States Senate, ninety-first Congress, first session on S. 2152, S. 2548, S. 2595, H.R. 515, and H.R. 11651; September 29, 30, and October 1, 1969. 3088
- The school lunch and its cultural environment. 2845
- School lunch and the curriculum. 591
- The School Lunch Bunch (Filastrip). 3572
- The School Lunch Bunch (Slides). 3573
- School lunch expansion roadblocked. 3945
- A school lunch for all seasons. 4003
- School lunch grove in Brooklyn. 2054
- School lunch in High Point: a community pride. 2055
- School lunch in High Point: a community's pride. 2056
- School lunch leadership training conference. 1275
- School lunch looks to the future. 2057
- School lunch means good nutrition. 3065
- School lunch sense now suit student tastes. 3621
- School lunch on-line in Kansas. 1357
- School lunch program. 3091
- School lunch program becomes big factor for frozen seat fire. 949
- School lunch program booms in Fulton County, Ga. 3990
- School lunch program rate top priority. 3900
- School lunch room as a living laboratory. 3476
- School lunch rooms. 1639
- The school lunch system covers up the "raw-to-ready" scale. 3981
- School Lunch Task Force Report. 942
- School lunch worker other than director or supervisor. 1025
- School lunch: Alaska style. 2058
- School lunch: augmented guides for selecting large equipment. 3762
- School lunches; a billion-dollar market for food. 983
- School milk and school breakfast programs: hearing before the committee on agriculture and forestry, United States Senate, eighty-ninth Congress, second session on S. 3467, June 21, 1966. 3086
- School systems implementation: Texas style. 2059
- School vending and the law. 3038
- School vending is different. 3063
- A school where candy bars are welcome. 3535
- Schooling the food service executives of tomorrow. 1230
- Schools adopt centralized feeding systems. 3758
- Schools are becoming increasingly valuable source of food service personnel, but time and money are needed before potential is reached. 3404
- Science and the consumer. 2395
- Science experiments you can eat. 2508
- Science for better living. 4176
- Science fundamentals: a background for household equipment. 1688
- Science in food and nutrition. 556
- The science of food preservation. 3833
- Science of home economics and institutional management. 933
- The science of housekeeping. 982
- The science of meat and meat products. 656
- The science of nutrition. 2843
- Scope for nutrition education in the elementary school programs. 2533
- The scope of current nutrition education efforts [Panel]. 2935
- Scorecard for better eating. 2386
- Screening children for nutritional status. 560
- Seafood world. 2165
- Seafood: choice morsels with a loyal following. 4031
- Search and research. 382
- Search for new food sources. 3847
- The search for the secret of fat. 2895
- Seasonal experiences. 2507
- Seasonal variations in U.S. diets. 483
- Seasoning secrets. 1510
- Seattle: A seafood scenario. 4093
- Second annual report of the national advisory council on child nutrition: annual report/1972. 3960
- Second-generation reconstitution systems. 1661
- Secondary nutrition education curricula guide. 3587
- Secondary teaching materials and teacher references. 2266
- The secret is on-going training. 3523
- Secretary-Home relationships. 3170
- Security for business and industry. 889
- Security protection for foodservice. 950
- A select bibliography and library guide to the literature of food science. 2262
- A select bibliography of East-Asian foods and nutrition arranged according to subject matter and area. 4150
- Selected attitudes of food service personnel participating in two methods of training. 1072
- Selected bibliography of nutrition materials. 8148
- A selected bibliography on: African foods and nutrition, and African botanical nomenclature. 8188
- Selected food and agriculture data bases in the U.S.A. 4125

- Selected list of reliable and unreliable nutrition references. 4172
- Selected list of reliable nutrition books (revised 1970). 2277
- Selected research abstracts of published and unpublished reports pertaining to the food service industry. 2273
- Selected research abstracts of published and unpublished reports pertaining to the food service industry, including recommendations for research needs. 4157
- Selection and care of fresh fruits and vegetables: A consumer's guide. 88
- Selection of foods (Fils loop). 34
- Selection of policies for the local lunch program in the public schools. 2011
- Selenium: the saddening mineral. 486
- Self-instructional program of training for food service personnel compared with group training. 1231
- Self-service juice dispensers evaluated: frozen juices most economical, efficient. 1662
- Selling Brussels sprouts to students. 1511
- Selling students. 951
- Seminar evaluation. 1232
- Seminar evaluation. 3370
- Seminar evaluation plan [2] Reference list [3] Seminar participants. 1233
- Seminar projects and notes on program structure. 1234
- The senior chef. 2958
- A sensational sausage system that sells. 659
- Sense and nonsense about health foods. 487
- Sensible eating: A 'balanced' diet for Britain. 2592
- Sensible nutrition. 488
- Sensible nutrition takes the scene, Grades Four, Five, Six. 3299
- Sensory evaluation of breaded, deep-fried turnip slices. 1931
- Sensory evaluation of foods. 2509
- Sensory good taste. 489
- Sequential K-12 courses replace old style 'health'. 1236
- Serum cholesterol from pre-adolescence through young adulthood. 490
- Serum vitamin A in protein-calorie malnutrition. 2964
- Serve nutrition with cartoons. 2566
- Serving food (Motion picture). 1775
- Setting the table (Fils loop). 1237
- Seven choices for lunch. 1359
- The shady, saucy tomato. 660
- Share Your Future (Charts). 2625
- Shaped rice products offer promise as new "finger food". 1922
- Shaping up the annual. 3691
- The share of foodservice to come: a fable of the future with a note on the present. 1933
- Shopping for protein. 2938
- Shopping for shortening. 2386
- Shopping practices of low-income groups for convenience foods. 491
- Shopping with Carlsen for the fruit-vegetable group (slides). 3540
- Shopping with Carlsen for the meat group (slides). 3541
- Short order cookery (Fils loop). 3684
- Short order cookery (Motion Picture). 3685
- Should milkshakes have a place in the type A lunch? 1360
- Should we or shouldn't we fortify foods? 1934
- The significance of lactose intolerance in nutritional problems. 2696
- Signs and symptoms. 3461
- Sinister and poaching (Motion picture). 3686
- Simple training plan cuts accidents. 1776
- Simplified food preparation systems - their impact on your sanitation systems. 1777
- Simplified manual for cooks. 1467
- A simplified school lunch system. 2060
- A simplified systems approach to multi-unit design. 1663
- Simulation is the name of the game. 35
- Simulation of interpersonal relations. 1241
- Single service systems: exclusive survey showing trends and attitudes towards foodservice disposable systems and permanent ware 1972. 1596
- Single service ware and today's consumer. 1665
- Single service: facts, not talk. 1666
- Single service: the creative plus. 1667
- Site handbook: special summer program for children. 4008
- A situational change typology. 3269
- Six simple thefts: cases in internal control. 953
- Six solutions to ware handling. 1668
- Six ways to build school meal benefits. 3252
- Sixty hamburgers later...Newspaperman researches America's favorite food. 661
- Size up the sodas electric griddles. 1669
- Slia chance in a fat world: behavioral control of obesity. 504
- Slia'n swis-a summer nutrition program for underprivileged teen-age girls. 2061
- Small canning facilities. 3769
- Small day care centers loom as giant market for frozen prepared lunches. 954
- The small meeting planner. 3567
- Small wares. 3715
- Saallware, slicers, food choppers: Pedestrian-ascending but vitally important. 3721
- The sale of success; service with a smile. 1300
- Salle, you're on classroom camera. 3474
- Snack time is taste time. 4072
- So much, for so many, for so little. 1243
- So you want to be a consultant? 1244
- So you want to get ahead? 1245
- So you want to start a restaurant? 3112
- So you want to write a cookbook? 2264
- So, we ought to get started on OP. 3215
- Soar in '74. 3226
- Soar in '74 (Charts). 3309
- Social and cultural factors influencing malnutrition. 2532
- Socio-cultural basis of food habits. 492
- Socio-culture aspects of food and eating -- A social scientist's approach (with group discussions). 493
- A sociobiological approach to the study of coronary heart disease. 2689
- Soda fountain and luncheonette equipment. 1631
- Sole foods and some not so scientific experiments. 2613
- Some applications of enzymes of microbial origin to foods and beverages. 1935
- Some aspects of an experimental training program for food service personnel. 1182
- Some aspects of protein nutrition. 494
- Some considerations for nutritional labeling. 718
- Some considerations in the interpretation of psychological data as they related to the effects of malnutrition. 2675
- Some current population trends. 2270
- Some drugs we would like to have in nutrition and metabolism. 2812
- Some factors for refusal to participate in nutrition survey. 495
- Some factors in building an effective marketing program. 955
- Some interactions between nutrition and stress. 496
- Some studies on the effect of a multipurpose food on the nutritional status of pre-school children. 2804
- Some things you might not know about the foods served to children. 1936
- Some thoughts on food and cancer. 497
- Something special at O.U. 956
- Sophisticated technology for the school market. 1937
- Sophomore high school students' attitudes toward school lunch. 957
- Sound & picture signifying something. 3328
- Sound bodies, sound minds, clean plates. 3992
- Sound motion picture projectors or, will television kill the movies? 3374
- Sounds from Capital Hill: sore regulation, sore restrictions. 719
- Soup: serve it with flair. 2166
- A source book on food practices: with emphasis on children and adolescents. 352
- A sourcebook of elementary curriculum programs and projects. 3424
- Southern cuisine: merchandising and menu notes. 2167
- Southwest Region's response to the challenge of nutrition education. 2062
- Sowing the wind. 2408
- Soy helps Skokie's budget. 961
- Soy-whey-milk offers economic substitute for frozen whole milk concentrate. 1938
- Soybean silk - a low-methionine substitute for cow's milk for children and adults. 1939
- Soybeans: chemistry and technology. 2865
- Soyburger: it looks like a hamburger, but... 3885
- Space age compactor keeps kitchens clean. 3763
- Space needed for storing and cooling commonly used foods. 1670
- Special atmosphere II: country/Colonial themes. 1545
- Special atmosphere theses for foodservice. 3777
- Special bibliography on American Indian health. 4142
- Special equipment and/or devices. 1626
- Special food service for summer. 2063
- Special food service program for children: summer program sponsor handbook. 4012
- Special food service program for children, summer program. 1285
- Special foods & equipment for the food service industry. 1671
- Special school silk program: hearing before a subcommittee of the committee on agriculture and forestry, United States Senate, eighty-ninth Congress, second session on S. 2921, May 12, 1966. 3045
- Spice chart for convenience foods. 3626
- Spicing vegetables. 1513
- A split pea special: a 1970 market report. 663
- Spot vitamin A with color clues. 500
- Spotlight on contract clauses. 962
- The St. Louis story. 3985
- St. Luke's & the computer. 964
- Stability of gravies to freezing. 1940
- Staff accounting for local and state school systems. 3179
- Staffing and training personnel for centralized school food service systems. 1248
- Staffing Howard County-style. 2064
- Staffing the school food service. 965
- Standard food portions (Fils loop). 1514
- Standardized equipment helps launch new 1400 ft. flagship. 3767
- Standardizing recipes for institutional use. 2109
- Standards and progress in day care center programs. 2065
- Standards for cataloging nonprint materials. 2203
- Standards for meat & poultry products. 731
- Standards for public schools of Georgia. 3719
- Standards for school media program. 2201
- Standards of cleanliness (Fils loop). 1778
- Standards, labeling, education to improve the diet. 720
- Standards, principles, and techniques in quantity food production. 1458
- Staphylococci control and the food processor. 1779
- Staphylococcus aureus S-6: Growth and enterotoxin production in papain-treated beef and ham and ham gravy. 3825
- Staphylococcus food poisoning. 309
- Start now to think metric. 36
- State department of education policies. 754
- State departments of education, state boards of education, and chief state school officers. 4140
- State directors coast out school seals. 966
- Statement of FMS policy on nutrition education & training. 3976
- Statement of Walter A. Compton, M.D., President and Chief Executive Officer, Miles Laboratories, Inc., before the Senate Select Committee on Nutrition and Human Needs, February 24, 1971. 124

- Statistics of public elementary and secondary day schools, fall 1972. 4138
 Status and achievements of the expanded food & nutrition education program. 501
 Status of curriculum development in the field of commercial food at the non-baccalaureate level. 1062
 Status of curriculum development in the field of commercial food at the non-baccalaureate level. 3311
 The status of nutrition in the United States. 502
 The status of school foodservice; part I. 2066
 Steps in getting ready to cook (Fila Loop). 1515
 Stick 'em up. 968
 The stigma of obesity. 2659
 Stinging attack blasts school lunch program. 2067
 Stirring the cultural melting pot. 2513
 Stone soup (Audiotape). 3663
 Storage of fresh broccoli and green beans - effect on ascorbic acid, sugars, and total acids. 2347
 Storage specifics. 2362
 Storing perishable foods in the home. 4210
 Storing vegetables and fruits in basements, cellars, outbuildings, and pits. 4204
 The story behind Orville's fabulous nine-course cookbook. 4100
 Strategies for disseminating curriculum support materials. 3333
 Strawberry time. 2168
 Stretch 'n substitute. 1361
 Stretching food dollars: meal planning hints and budget-wise recipes. 2392
 Stretching Food Dollars: Meal planning hints and budget-wise recipes (in Spanish). 2393
 Strictly personnel: A primer on sanitation. 3811
 Structure and textural properties of foods. 2852
 Structured and spontaneous role playing: Contrast and comparison. 3600
 Student involvement in school food service and nutrition programs. 1249
 Student workbook to accompany elementary baking. 1252
 Students come first at St. Olaf. 4020
 Students decide food purchases. 3986
 Studies in disease ecology. 301
 Studies on breakfast and mental performance. 2822
 A study guide for the food service supervisor. 1021
 A study of career ladders and manpower development for non-management personnel in the food service industry. 795
 A study of career ladders and manpower development for non-management personnel in the food service industry. 3364
 A study of foods consumed by Navajo people receiving foods donated by the United States Department of Agriculture. 2740
 A study of health practices and opinions. 2742
 Study of literature and information methods within the Maryland cooperative extension service. 4153
 A study of pupil breakfast habits and behavioral patterns in certain Louisiana elementary schools following implementation of the National Breakfast Program. 2798
 A study of school feeding programs - I. Economic eligibility and nutritional need -II. Effects on children with different economic and nutritional needs. 2068
 A study of the breakfast eating habits of school age girls and boys, grades one through twelve, of an Oklahoma community with implications for teaching nutrition. 609
 A study of the educational aspects of the School Lunch Program in South Carolina. 1166
 A study of the effect of certain management factors on nutritive value and pupil participation in the school lunch. 2040
 A study of the need for dietary counseling services for the physician. 505
 A study of the role of the unit school food service supervisor as perceived by selected North Carolina superintendents and school food personnel. 3230
 Stuffing and trussing a chicken (Fila Loop). 1516
 Sub-System 10: Sanitation. 3787
 Sub-system 2: the status of storage. 1672
 Sub-System 9: Clean-Up. 3711
 Sub-systems 3 & 4: a simplified systems approach to fabrication & pre-preparation. 1941
 Subjective evaluation of an experimental training program for food service personnel. 1037
 Subjective evaluation of an experimental training program for food service personnel. 1250
 Substitute and synthetic foods with emphasis on soy protein. 1942
 Substitutes for whole milk. 2431
 The success of the federal food assistance programs. 2069
 Successful bean cookery and volume feeding. 3635
 Sue learns about the use of measurements in cooking. 1238
 The sugar in the diet. 2698
 Sugar substitutes and enhancers. 3839
 Sugar, acid, and flavor in fresh fruits. 1943
 Suggestions for combating climbing food prices. 2388
 Summer feedings: East and West. 2070
 Summer food service in Cincinnati. 2071
 Summer food service in Portland. 2072
 Summer nutrition programs fill need. 3270
 Summer programs offer 'three squares'. 2073
 Summer school-feeding program fills need in Hereford. 2074
 Sunbina seals: Using your food plan for diabetes. 4053
 Super sandwiches save the day. 2169
 The supermarket handbook. 2381
 Superhopper. 2314
 Supervised food service worker. 1289
 Supervised food service workers, a suggested training program. 3578
 Supervising employees from minority groups. 3278
 The supervisor as an instructor. 3082
 Supervisor status and training. 3317
 The supervisor: Motivating through insight (Fila Loop). 971
 The Supervisor: motivating through insight (Motion Picture). 972
 Supervisory selection program for disadvantaged or minority groups. 3168
 Supervisory training can be measured "objectively" on the job. 3488
 Supervisorial. 3225
 A supplement to the Dictionary of Occupational Titles. 4173
 Supplemental protein: does the U.S. diet really need it? 506
 Supplementations of human diets with vitamin E. 2758
 Supply and utilization (Feb. 1973). 4169
 A survey instrument for identifying clusters of knowledge and competencies associated with performance of food service work. 3525
 A survey instrument for the evaluation of the economic-efficiency of school food services. 952
 A survey of factors relating to the prepackaged lunch system in selected school districts. 1412
 Survey of food distribution to institutions - 1972. 4179
 Survey of instructional materials used and needed by some community workers. 2924
 Survey of nutrition knowledge as a part of nutrition education. 507
 Surveys: aims and methods. 2707
 Sustained behavioral change. 508
 Swiss cuisine. 4102
 Symposium on environmental quality and food supply, 1972, Washington, DC. 3813
 Symposium on new food processing technology. 3836
 Symposium papers on food and health. 367
 Symposium: Effects of processing, storage, and handling on nutrient retention in foods. 1944
 Symposium: Nutrition and aging. 2934
 Symposium: seed proteins. 2637
 Synthetic food. 2342
 Synthetics and substitutes for agricultural products. 1957
 A system---What it is and what it does. 974
 A system---What it is and what it does. (Part 2). 975
 Systematic generation of ideas for new foods. 1945
 Systematic selection. 3411
 A systematic training and teaching program. 1253
 Systems approach to labor cost control. 976
 The systems approach to warewashing. 3768
 A systems approach to warewashing equipment. 1673
 Systems engineering applied to training. 3543
 Systems solution for the 73's; part 1. 1674
 A systems sanitation. 3116
 Systems support with key processing equipment. 1675
 Tables of food composition: Availability, uses, and limitations. 2272
 Tables of food composition: scope and needed research. 510
 Tables of food values. 2209
 Taste--taste treat for tots to teens. 2170
 Take a new look at chicken. 3692
 Take-out: Anything goes. 3613
 Taking milk apart. 351
 A task unit concept for on-the-job training in food service. 3589
 Taste it, touch it, smell it. 2887
 The taste of curry. 3633
 Taste sensitivity and food aversions of teenagers. 512
 Tea & coffee. 627
 Tea and coffee. 1946
 Tea and coffee in catering. 2974
 Teach nutrition with games. 1162
 Teacher, there's an eggplant in the classroom. 513
 A teacher's guide of student nurses' learning experiences in diet therapy clinical practice related to total nursing care of patient, for use in schools of nursing. 1235
 A teacher's guide to: Learning nutrition through discovery, K-6. 3401
 Teacher's guide: food service organization and management: Responsibilities of the manager. 3499
 Teaching and training. 3482
 Teaching as changing behavior. 1254
 Teaching basic equipment in junior high. 3708
 Teaching dental health. 3534
 Teaching managers to manage. 3487
 Teaching nutrition. 168
 Teaching nutrition in the elementary schools. 565
 Teaching nutrition in the medical school. 1255
 The teaching of home economics. 3422
 Teaching successfully in industrial education. 1240
 Teaching the test. 3413
 Teaching the young child good eating habits for life. 311
 Teaching the young child good eating habits for life. 2734
 Teaching with computers. 1256
 Teen supervision. 1257
 The technical microbiological problems in intermediate moisture products. 1947
 Techniques for effective teaching. 1169
 Techniques for silk protein testing. 1948
 Techniques for teaching nutrition to children. 3505
 Techniques in the preparation of fruits and vegetables. 1140
 The techniques of culinary artistry for school banquets, luncheons, and teas. 2181
 Techniques of food measurement (Motion picture). 1518
 Techniques of group dynamics. 3266
 Techniques of group involvement. 1258
 Techniques of main dish preparation. 1138
 Techniques of main dish preparation. 1139

- Techniques of making quick breads. 1519
Teen-age food habits - a multidimensional analysis. 518
The teenage obesity problem - why? - part two. 515
The teenage obesity problem - why? - part 1. 516
Teenager - the marketer's dilemma. 977
Teenagers and food: their eating habits. 517
Teens Entertain. 2763
Telelectures vs. workshops in continuing professional education. I. Research procedures and design of lectures and workshops. 3552
Telelectures vs. workshops in continuing professional education. II. Statistical comparison of learning. 3553
Tell them why. 3805
Ten-state nutrition survey, 1968-1970. 564
The ten-state nutrition survey: a pediatric perspective. 2819
Tennessee nutrition-achievement study 1967-1968. 2089
Treat your P.R. quotient. 3167
Testing of products is essential. 1520
Testing packaging films. 1989
Texas Fred Dollar's big chance. 3271
Texasavericks reject federal subsidies. 2076
Textiles updated for today's dietitian. 1676
Texture adds new dimension to soy products. 2967
Textured foods and allied products. 3886
Textured proteins can solve the nutrition-dollar dilemma. 1950
Textured vegetable protein (TVP). 520
Textured vegetable protein... solution to institutional dietary problems? 521
Textured vegetable proteins: update. 3891
Textures vegetable protein, fish protein concentrate, and microcrystalline cellulose as extenders in meat loaves. 2335
Texturization: vegetable proteins. 3873
Texturizing process improves quality of baked French fried potatoes. 1451
Their daily bread. 1988
There is such information available on how to manage employees, but many management people ignore it and have increasingly serious employee problems. 3163
There ought to be laws against the laws. 3015
There will be no hungry children in America. 1969
There's more to food than eating!. 2807
There's more to frozen foods than meets the eye. 3611
There's more to videocassettes than meets the eye. 3810
These are great but dinner is better. 2892
They ask why. 385
Thiamin and riboflavin in cooked and frozen, reheated turkey - gas vs. microwave ovens. 521
Thiamin content and retention in venison. 524
Thiamine and riboflavin retention in cooked variety meats. 525
Think clean. 1780
Think metric: It's simple. 3673
Think nutrition (poster). 3385
Think Orange, when you Choose a Snack. 2894
This hungry world. 2617
This is the way we clean our kitchen. 3810
This is USDA's Consumer & Marketing Service. 37
This is your passbook for food service worker. 1170
Thoroughly modern celery. 4103
Those controversial chemical additives. 2396
Thousands came to dinner. 2077
The three A's of change - Anticipating, Accepting, Actuating. 978
The three R's help make good eating important. 1253
Through the looking glass. 2813
Tissue-temperature and tissue-weight losses in veal roasts. 526
Tissue-temperature indicating system 'writes' status of product shelf life. 2349
tion and human needs: Part 8A--food additives tion and human needs. 1954
Tips for training with video. 3881
Titles of dissertations and theses completed in home economics 1969-70. 8117
T.L.C. and the hungry child. 509
To develop work evaluation and work training techniques designed to facilitate the entry of mildly mentally retarded into service occupations: final project report. 3814
To hand out or not to hand out. 1268
To join or not to join multiemployer bargaining? 979
Tocopherols and fatty acids in American diets - the recommended allowance for vitamin E. 527
Today's dishwashing machine operator. 3815
Today's youth - A new breed of cat. 900
Tom Purley's impossible dream. 2078
Tomato solids in baked products. 1952
Tomato--the vegetable/fruit. 3001
Too little knowledge. 3316
A tool to get people to be relevant. 1265
Tools and skills of management (cassette audiotapes). 3093
Tools for nutrition education--some examples. 1266
Tools for teaching food needs. 528
Tools to fight malnutrition. 3997
Total consumer buying of fresh versus processed foods remains stable. 2987
Total convenience on the college campus - special report. 2079
A total training concept for management and technical training and development. 3860
Toward better teaching of home economics. 1093
Toward better toasters. 2358
Toward the new. 2353
Toxic substances naturally present in food. 3795
Toxicants occurring naturally in foods. 2390
Toxicity of pure foods. 2369
Trace element nutrition in man: Recent progress and remaining problems. 2728
Trace elements in human and animal nutrition. 567
Trace minerals. 2620
Trace minerals as nutrients. 2818
Trace minerals in type A school lunches. 529
Train 'em or lose money. 1267
Training American Indian health aides for nutrition education. 3510
Training and development handbook. 3318
Training and the change agent role model. 3858
Training by objectives. 3508
Training can be professional. 1268
Training consultants. 2278
Training department becomes an income producer. 1269
Training food service personnel for the hospitality industry. 1292
Training for leadership. 3836
Training for school food service: some new concepts. 3875
Training guide. 1189
Training machine has prominent place in Marriott employee training program: special efforts made to get people involved. 3831
Training makes Frisch a growing Big Boy. 1270
Training annual: special summer food service program. 8006
The training memorandum (Pile Loop). 3206
The training memorandum (Motion Picture). 3207
Training needs assessment and training program evaluation. 3853
The training of ancillary staff in hospitals. 1282
Training programs in sanitation: Telling it like it is. 3816
Training surveys surveyed. 1271
Training the food service worker (Kit). 1272
Training the handicapped. 1273
Training the school lunch worker for promotion. 3595
Training trainers--an experiment that won't let them forget about retraining. 3852
Training yourself for food service. 1188
Training--a link to organizational change. 3880
Training: key to realistic performance appraisals. 3520
Training: plain and fancy. 3555
Trends in food service. 981
Trends in food service systems, panel discussions. 3109
Trends in the U.S. meat economy. 668
Triglycerideals. 2818
Truck and routing option (a model based on the distribution of donated commodities). 3693
Try new fish varieties on your menu. 1363
Try something new. 3468
Tuna. 530
Turkey roulades present year 'round serving idea for seasonal fowl. 1953
Turkey time saver. 1523
Turkey: the bad guy of school lunch. 1781
Turn-arounds in take-out. 3127
The turned ee table top. 1677
Two nutritional labeling systems. 721
Two off-line computer assisted nutrient standard menu planning techniques. 3606
Two poverties equal one hunger. 2931
Two views: Getting into school lunch. 3278
Two ways to get less milk for your money: Shortweight milk cartons found in Delaware; When a gallon isn't a gallon. 2383
The two-carbon chain in metabolism. 2775
The Type A spice chart. 3698
Type A--the ethnic way. 3909
Type A--two different ways. 1368
U. S. Nutrition policies in the seventies. 2716
Ultimate in dishroom economy. 3772
Uncle Jim's dairy fare. 330
Undergraduate education in dietetics. 1296
Undergraduate education in public health nutrition. 1297
Undergraduate training in nutritional science. 1298
Understanding baking. 1379
Understanding cooking. 1459
Understanding food. 511
Understanding food. 2679
Understanding the community social system. 988
Unified approaches toward nutrition education through school. -
Uniformity - a must for effective microbial controls. 3790
Unique, concave package chosen for ethnic dinner six market. 1958
Unit pricing and open dating. 42
United States Government organization manual, 1972/73. 2288
Universal school food service and nutrition education: a symposium. 572
University of Colorado Libraries programmed textbook. 2219
The Unwanted four: germs that cause food poisoning (Pilestrip/Record). 1783
Update: ARA's Detroit school service. 3915
Updating a centuries-old cooking technique. 3659
Upgrade your manpower task allocation system. 989
The urban avalanche and child nutrition - I. Impact during the industrial revolution and now. 573
U.S. families still preserve food at home. 3529
U.S. Jaycees resolve to back pilot universal program. 2096
USRNA doesn't meet population needs. 3013
The USA today--is it free of public health nutrition problems? 2558
USDA creates nutritive functional products. 3889
USDA food seems happy kids this summer. 8002
USDA gives specifications for textured vegetable protein products. 743
USDA grade standards for food. 3089
USDA is interested in 'engineered foods' that can offer improved nutrition. 3880
USDA issues new regulations governing free and reduced-price school lunch. 3055

TITLE INDEX

- The use & abuse of equipment. 1680
The use and abuse of AV. 1321
The use of a computer in formulating low cost diets. 990
Use of ancillary health personnel in maternal and child health projects. 3472
Use of audio-visual techniques in training the hard-core. 3444
Use of food composition tables to determine nutrient content of a Type A lunch: Summary of discussion number three. -
Use of lowfat dairy spread in sedentary white sauce and plain white frosting. 1530
Use of netric measurements in food preparation. 1531
The use of simulation techniques by prospective home economics student teachers. 1299
The use of the computer in nutrition education. 3083
A user's look at the audio-visual world. 3740
Using break-even analysis in food service establishments. 886
Using files in management development. 3409
Using financial statements in food service establishments. 884
Using public seminars and institutes. 3390
Using storage controls to simplify determination of daily food costs. 2321
Using storage in food service establishments. 2321
The utilization of the cook-freeze catering system for school meals: A report of an experiment conducted in the city of Leeds. 3665
Utilizable protein: quality and quantity concepts in assessing food. 575
Utilization of inorganic elements by young women eating iron-fortified foods. 576
Utilization of novel proteins for human food. 2962
Utilization of nutrients in milk- and wheat-based diets by men with adequate and reduced abilities to absorb lactose: 1. energy and nitrogen. 2490
Utilizing outside contractors to expand school food service operations. 991
The vanishing American meal. 2683
Variety is vital to vegetable fare. 992
Variety seats. 4105
veal Cordon Bleu & la aders. 2178
Vegetable cookery (Fila loop). 1534
Vegetable preparation (Fila Loop). 1535
Vegetable preparation (Motion picture). 1670
Vegetable variety: Preserved at the peak of quality. 3698
Vegetables add that touch of green to profits. 4099
Vegetables only... 4106
Vegetables: varieties, grades and uses for a more profitable menu. 1368
Vegetarian cookery 1. 2114
Vegetarian cookery 2. 2116
Vegetarian cookery 3. 2113
Vegetarian cookery 4. 2115
Vegetarian cookery 5. 2206
Vending cafeteria leads to suit by service employees. 993
Vending machines for food and beverages. 1619
Venturing into the '70's. 994
Versatile potatoes increase menu variety, while low cost augments profit margin. 1536
The video cassette, October 72. 1301
Visual aids in nutrition education. 1095
Visuals: the basics for instructions. 3313
Vitamin A and iron in infants' diets in Israel. 578
Vitamin A physiology. 2830
Vitamin B6 status in pregnancy. 2618
Vitamin C and the common cold. 446
Vitamin C is not stored in the body, so you need it every day. 2927
Vitamin C--a multifunctional myth? 2630
Vitamin D: a reevaluation. 2785
Vitamin E. 2886
Vitamin E and coronary heart disease. 2627
Vitamin E and heart disease. 579
Vitamin E as a biological antioxidant. 580
Vitamin E; your key to a healthy heart. 72
Vitamin E: What's behind all those claims for it? 2926
Vitamin nutrition cartoons (slides). 2929
Vitamin-enriched USDA foods get tender loving care. 3894
The vitamins. 484
The Vitamins. 2848
Vitamin (Fila loop). 582
Vitamin and body structure. 583
Vitamin and the growing body. 581
Vitamin and you (Fila strip). 1302
Vitamin from food (Motion picture). 584
Vitamin from food (Videocassette). 585
Vitamin vs. Vending machines. 3971
Vitamin, minerals, and FDA. 3056
Viva Kapanal. 2179
Vocational training answers manpower needs. 1303
Volunteer feeding area selector. 1321
Vulnerability of children to lead exposure and toxicity. 2695
Waffles and syrup, anyone? 2097
Waitress--waitress: a suggested guide for a training course. 3571
Wake them up: ask the right questions. 1304
Walk-in cooling. 1682
Warehousing systems spread service. 3775
Warehousing: the second time around. 3776
Washing up (Fila loop). 1785
Washing-up: Part 1 (Slides). 1786
Washing-up: Part 2 (Slides). 1787
Washington III. 2234
Washington report (Nov. 1973). 4015
Washington workshop: allstate in school lunch planning. 4016
Watch out! here come the unions. 3233
Watch specifications for contract cleaning. 995
Watch your blood pressure! 2639
Water metabolism (Slides). 586
Water, the indispensable nutrient. 587
Water: energy for life. 3527
Wauwatosa Public Schools Lunch Program: a satellite system. 2098
The way it is. 2883
The way to a consumer's heart: FDA Consumer Specialist. 2377
Ways of cooking (Fila loop). 1538
Ways to add nutrition information to a basic foods course. 3466
Ways with food (Transparencies). 1539
We can't separate nutrition from social and biological sciences. 588
We want you to know about labels on food. 3051
We want you to know what we know about cooking utensils. 3771
We want you to know what we know about nutrition labels on food. 3050
We'd do the same thing. 4017
We're short of calcium, too! 589
Weaver speeds chicken processing with giant microwave system. 1683
Weight control of children with Prader-Willi syndrome. 590
Weight control source book. 339
Weight regulation in man--physiological and psychological factors. 2652
Western Hemisphere Nutrition Congress, D., Miami Beach, 1971. 2949
What about your favorite foods? 2947
What are textured protein products? 1963
What did you have for breakfast this morning? 347
What do we know about allergies? 2638
What do we mean by "nutrition"? 593
What do you do when your students are eating off campus? 3287
What filastrips can do for you lately. 1308
What food means to children. 594
What influences malnutrition? 595
What is gourmet? 4112
What is industry's approach to quality assurance? 744
What is nutrition education. 3314
What is nutrition education: Why nutrition education. 597
What is soy protein? 598
What is the best seating for lunchrooms? 1684
What is the future of textured protein products? 1540
What is the nitrite controversy? 3845
What is the return on investment for nutrient labeling? 3022
What is USDA doing about nutrition education? 596
What it is like to be hungry. 2819
What it will cost to go metric. 3288
What makes kitchen work right? 1685
What school lunch is doing for undernourished in Baltimore. 599
What schools are doing. 2099
What should the kids really eat? 2572
What systems built: favored fare of '72. 1541
What the consumer expects of quality assurance. 45
What to eat and why. 2411
What today's customers are saying about frozen foods. 2405
What useful purpose is served by quantitative ingredient labeling? 745
What was the Rutgers study? 2100
What we do day by day (study prints). 2743
What we eat today. 2517
What will I be free to E. 1167
What will we be eating tomorrow. 1964
What you need to know about food & cooking for health. 4064
What you should know about nutritional labeling. 3011
What's a nice training director like you doing in television? 3524
What's behind rising food costs? 2406
What's behind those successful new ready-to-eat puddings? 3869
What's being done about malnutrition and hunger? 3950
What's cooking in the classroom? 3394
What's for breakfast? 1369
What's good to eat (Motion picture). 600
What's good to eat (Videocassette). 601
What's happened to food prices? 2400
What's happening to food prices? (Fila strip/Cassette tape. 2399
What's in food? (coloring book). 2651
What's in the can? 2360
What's on the menu? (Motion picture). 3660
What's wrong with school lunch? 602
Whats and whys of cup-can. 1542
The wheel of health. 614
Wheels, a nutrition game of chance and skill. 3381
When the Eskimo comes to town. 603
When the sanitation inspector calls. 3785
When you advertise: fresh fruits and vegetables. 2357
When you think food, think the 'basic seven'. 2715
When, how and why to use training consultants. 1309
When, why and how of concept testing. 3099
Where do I go from here (Motion picture). 1310
Where old age begins (Slides). 604
Where we get our food. 346
Which sodium? 3443
White House Conference on Aging - report of the Nutrition Section. 2101
The White House Conference on Children. 2102
White House Conference on Food, Nutrition and Health final report. 606
White House Conference on Food, Nutrition and Health: report of follow-up conference. 605
White House Conference recommendations applicable to school food service. 3187
White sauce (Fila loop). 1543
Whitay and Whiskera and food. 224
Who benefits from training? 3344
Who eats for health? 2959
Who needs calcium? 2940
Who says school lunch needs public relations? 999
Who turns the child "off" to nutrition. 607
Why be at 6's and 7's with 8? 3373
Why blast freezer? Part 2. 3889
Why cook in school. 3376
Why hasn't management development worked? 3280
Why New Jersey schools do or do not participate in school feeding programs. 3988
Why not cooperative purchasing? 2361

- Why not standardize institutional prepared frozen food packaging? 1965
 Why people eat what they eat. 608
 Why school lunch fails. 2103
 Why won't they eat? 2104
 Wild sea or prophet?: How we got into this self-imposed economic blockade and how can we get out of it? 2485
 Will rice be "in" this year. 4110
 Will advance testing reduce new product risks? 1000
 Will customers really use the label? 746
 Will imitation cheese be next? 3851
 Will Naslow work with the hard core? 3417
 Will Canada's procurement system work for you? 2363
 Wine. 1967
 Wine service; a programmed system for youth service. 3124
 Winemaking surges ahead. 3871
 Winners or losers? 3953
 The winning combination. 3563
 Wisconsin home economics conceptual structure and planning guide for secondary schools. 3598
 Wise up--go modern--cut out a la carte and cut costs. 1002
 Woman's Day encyclopedia of cookery, vol. 1. 2183
 Woman's Day encyclopedia of cookery, vol. 10. 2184
 Woman's Day encyclopedia of cookery, vol. 11. 2185
 Woman's Day encyclopedia of cookery, vol. 12. 2186
 Woman's Day encyclopedia of cookery, vol. 2. 2187
 Woman's Day encyclopedia of cookery, vol. 4. 2188
 Woman's Day encyclopedia of cookery, vol. 5. 2189
 Woman's Day encyclopedia of cookery, vol. 6. 2190
 Woman's Day encyclopedia of cookery, vol. 7. 2191
 Woman's Day encyclopedia of cookery, vol. 8. 2192
 Woman's Day encyclopedia of cookery, vol. 9. 2193
 Woman's Day encyclopedia of cookery, vol. 3. 2182
 The wonderful world of freshness (Pilat-rip/Cannette tape). 2921
 The wonderful world of wires. 4113
 The words we use. 613
 Work analysis and design for hotels, restaurants and institutions. 871
 Work improvement. 769
 Work instruction program for the food service industry. 3447
 Work simplification. 1003
 Work simplification in food service (Slide). 1315
 Work smart--stay safe; an employee safety message (Pilat-rip/Record). 1788
 Working in a service industry. 3414
 Worksheets for primary arithmetic and language arts. 3350
 Workshop for school food service supervisors and managers. 3211
 The world diet revolution. 2372
 World food. 2983
 World food and population problems: Some possible solutions. 669
 World food resources. 2973
 World food-population levels. 2285
 The world of food. 643
 World review of nutrition and dietetics. 2474
 The world: Bartering America's corn-fed beef for imported extravaganzas. 3003
 World's shrewdest grocery shopper tells how she does it. 2376
 Write your own ticket (Pilat-rips/Record). 1316
 Writing behavioral objectives. 1317
 Writing their own menus. 1370
 US8 on the hunger front. 1940
 Yans brighten winter lunches. 2124
 Yans flavor and color fall menus. 4066
 A year reviewed: Youth and food service in 1973. 3124
 Year-round school: districts develop successful programs. 1171
 The year-round school: faddish or feasible. 2297
 Yellowstone's foodservice: Mission impossible. 1004
 Yogurt: is it truly Adelle's 8 vitamin? 615
 Yogurt: New life for an old product. 3005
 Yorktown students don't jump for junk. 616
 You. 1318
 You and your food (Motion picture). 617
 You and your food (Motion picture) (Spanish). 618
 You and your frozen-food distributor. 2365
 You are what you eat (Pilat-rip/Cannette tape). 2868
 You are what you eat: key nutrients (Show 'N Tell). 2916
 You can do something about rising food costs. 3610
 You can have both unit-by-unit autonomy and multi-unit savings: Kaiser's southern region proves it. 1371
 You can help fight hunger in America. 2089
 You can help fight hunger in America. 2092
 You can't teach a hungry child. 1 lunch survey. 619
 You too can be a Cecil B. DeMille. 3486
 You too can start a food program. 2105
 You...and your sense of smell and taste (Motion picture). 2932
 Young America dials out: how youth voted in '72. 1005
 Young shoppers begin to "turn on" to frozen foods. 2387
 Youngsters' taste test picks favorites. 1006
 Your assignment, should you decide to accept it... 620
 Your baby's food. 2584
 Your biggest investment (Pila loop). 1690
 Your body and how it works. 2837
 Your daily food. 3614
 Your diet: health is in the balance. 403
 Your Food Dollar. 2384
 Your food--chance or choice? 2746
 Your future in food science. 1239
 Your future in restaurants and food service. 1307
 Your heart has wise lives. 95
 Your personal guidebook on foods. 2394
 Your snacks--chance or choice? (Poster). 3496
 The youth market pays to do its thing. 1691
 Youth speaks out on single service ware. 3129
 Youth speaks: student involvement in school food service - a panel discussion. 1007
 Yummy rummy (Game). 3306
 Zinc nutrition in the United States. 2838
 1 pinch of sunshine, 1/2 cup of rain. 4037
 The 10 cooking, heating and reconstituting applications; part 4. 1546
 10 short lessons in canning and freezing. 4197
 10,000 cases to breakfast. 2106
 11 things you need to know in planning a training meeting at a hotel. 3324
 12 sensible solutions to dishwashing dilemmas. 3830
 1969 marked new era in child nutrition. 3996
 1969-1970 report. 404
 1972 junior college directory. 2195
 1972 school food service showcase. 1692
 1973 convenience foods study: Consider the options. 3292
 1973-74 school foodservice market action report & who's who directory. 4147
 1974 foodservice equipment product directory. 3716
 2 ways to make school lunch fun! 3957
 21 summer foods that sell. 4057
 A 24-hour method for the detection of coagulase-positive staphylococci in fish & shrimp. 621
 The 3C's of atmosphere, I. 1689
 The 3C's of atmosphere, II. 1688
 3rd-arms - the new hedonists. 1008
 40 points to ponder about the customer of the future. 2410
 7 maintenance ideas from industry. 1009
 9 steps in getting the most out of a training consultant. 3407
 90-day nonselective menus by computer. 3616
 93¢ a day. 1010

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