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MSU Lodge wins national recognition

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FOR RELEASE WEDNESDAY A. M., MAY 7

MSU LODGE WINS NATIONAL RECOGNITION

The Montana State University Lodge is one of four university food service installations to win a Merit Award in the national food service contest sponsored by Institutions Magazine.

Dr. Lendal H. Kotschevar, MSU director of food service, accepted the award for the University Tuesday at an awards dinner at the Sheraton Hotel in Chicago.

The award was announced at the National Restaurant Assn. convention. MSU's winning entry will be displayed during the convention, which is now in progress in Chicago. Twenty-four institutions, including hotels, restaurants, hospitals, and schools, received Merit Awards for "institutions completing the finest kitchen and dining facilities during the year."

MSU President Carl McFarland commented, "We have known for a long time the Lodge was a successful operation and national recognition of this is gratifying."

The food service facilities in the Lodge are used not only to meet the needs of the campus, but are also a part of MSU's laboratory facilities in institutional management and food service management courses in the Home Economics Dept., Dr. McFarland said.

In announcing the award, Larry Hilaire, president of the National Restaurant Assn. and chairman of the judges, said, "Few kitchens today have the mobility and fluidity of the kitchen at Montana State University. Many new and interesting principles found in its layout will undoubtedly influence future kitchen construction all over this country."

(more)
Other judges were Mildred Bonnell, head of the Institutions Management Dept., University of Illinois; Henry W. Espersen, Horwath & Horwath and Food Facilities Engineering Society; S. J. Casper Jr., Milwaukee food service equipment designer; A. M. Quarles, vice president and general manager, LaSalle Hotel, Chicago, and a director of the American Hotel Assn. and of the Chicago Restaurant Assn.; and Arlene Wilson, dietary consultant for the state of Indiana.

A plaque presented to Dr. Kotschevar for the University will be mounted in the MSU Lodge. It will be inscribed with the name of the University; the architects, Brinkman and Lenon of Kalispell; the equipment fabricators, Dohrmann Hotel Supply Co. of Portland, Ore., Brodie-National Inc. of Seattle, Wash., and Southern Equipment Co. of St. Louis, Mo.; and the designer, Dr. Kotschevar.

Dr. Kotschevar has just completed a series of articles in Institutions Magazine on the industrial engineering principles incorporated in the Lodge food service facilities. His forthcoming book, co-authored by Prof. Margaret Terrell of the University of Washington and titled "Equipment and Layout in Institutions," deals with the problems of designing food service facilities for institutions.

Twenty-three students, including 12 men, are now registered in institution management and food service management at MSU to prepare for careers as dietitians and food service managers.