

Hardees will provide food in snack bar

Hardees Food Systems will take over operation of Kilcawley Center's snack bar this fall, succeeding Servomation, according to Kilcawley Center Kirector Phil Hirsch.

Hirsch also said Broughton Food Services will take over the other food outlets in Kilcawley Center and will handle concession stands and do catering for YSU events, an operation presently handled also by Servomation.

Hardees, which Hirsch terms a "fast food" service, has agreed to provide Kilcawley Center with 10 per cent of its gross sales, compared with 6 per cent provided by Servomation.

Hardees agreed to experiment with the number of hours it stays open. Hirsch said he would like to see them try to stay open until 10 p.m. on Mondays and

Wednesdays to take advantage of the large crowds in the Pub on those nights. He would also like to see them open for some hours on Saturdays.

The Hardees regular menu contains 18 items and the company will provide a breakfast menu with seven items. Hirsch explained that the Center did not seek an expanded menu for the snack bar, since the cafeteria in the next room will have a more varied menu.

Kilcawley Center and Hardees have not yet determined how the serving system will be arranged. The snack bar is presently using a cafeteria style, but a smaller menu might make a counter style, like that used by the nearby Burger King and Red Barn, more efficient, according to Hirsch.

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Hardees

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Broughton has promised a 3% as compared with Servomation's present 6%, return to Kilcawley Center for its gross sales, at the downstairs cafeteria, the upstairs cafeteria, the catering services, and the concession stands it will set up during football games and concerts.

It will charge \$2.46 per student per day to serve the residents in Kilcawley Men's

Dormitory. Hirsch said the room and board rates will not go up as a result of Broughton's price, which is 26 cents higher than Servomation's, which presently runs the residents' cafeteria. However, the price of non-resident meal tickets would probably go up, according to Hirsch.

Broughton has agreed to a minimum number of selections for each day. According to Hirsch, the company will provide a lunchtime selection of three entrees, one of which is to be "solid meat;" two vegetables; two sandwiches; three salads; four

desserts, one of which will be ice cream; one soup; all available beverages, including diet beverages.