

THE WHITE BOOK

CHAPTER 3

Cadet Logistical Services

SECTION 3

Mess Hall Operations

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Position: Assistant Commandant for Operations and Training

- I. **Organization:** The Assistant Commandant for Operations and Training in conjunction with the Director of Auxiliary Services, and the College Dining Director are responsible for this section of the White Book.
- II. **Functions:** This section describes the following procedures:
 - A. Chain of Command Responsibilities.
 - B. Regimental **Auxiliary Services** Council Responsibilities.
 - C. Dining Facility Operations.
- III. **Procedures:**
 - A. **Cadet Chain of Command Responsibility.**
 1. The Cadet Chain of Command is responsible for the day to day conduct and general decorum of all cadets while in the dining facility.
 2. The Regimental Supply Officer and NCO along with the Battalion and Company Supply Teams serve as the primary interface between the Assistant Commandant for Operations & Training and the Director of Dining Services.
 - B. **Regimental Auxiliary Services Council.**
 1. This Council is established each year to assist and improve the day-to-day services of the **Cadet Store, Barber Shop, Book Store, Market Place, Laundry, Tailor Shop, and Food Vendor to include any retail establishments for the Corps of Cadets.**
 2. Members of this Council are the Regimental Supply Officer and NCO, who serve as co-chairs, and all battalion and company supply officers & NCOs.
 3. Advisors to this group are the Assistant Commandant for Operations & Training, the Commandant's SgtMaj, the Director of Dining Services, **Staff** of Auxiliary Services, the Commandant's Nutrition Specialist, and Director of the Corps Physical Fitness Program.
 4. Monthly scheduled meetings discuss issues involving dining facility operations, **the Cadet Store, Barber Shop, Laundry, Tailor Shop, Book Store, Market Place, and all food retail establishments. Meetings** are coordinated between the Regimental Supply Team and the Assistant Commandant for Operations and Training.
 5. Responsibilities of **Auxiliary Services** Council Members
 - i. Serve the Corps of Cadets by promoting discussion of dining hall operations, **the Cadet Store, Barber Shop, Laundry, Tailor Shop, Book Store, Market Place, and all food retail**

establishments. This feedback is brought to monthly meetings and/or presented directly to the group advisors, dining managers, and Cadet Store managers, **and all other directors of the various activities.**

- ii. Serve the Corps of Cadets by promoting discussion of dining hall operations, menu selections, and any other issues operational issues and provide the same assistance with regard to uniforms and the Cadet Store. This feedback is brought to monthly meetings and/or presented directly to the group advisors, dining managers, and Cadet Store managers.
- iii. During the 4C training period which begins Matriculation Day and extends to Parent's Weekend, the Regimental Supply Team will:
 - a. Design the family style seating arrangement for all meals conducted in this format assigning and marking tables. The company teams will populate their tables, insure Mess Carvers are assigned, and assist with the initial seating of the freshmen during Challenge Week.
 - b. Work closely with the management of the Cadets Store on uniform issue, shortages, returns, and any other processing requirements.

C. DINING FACILITY OPERATIONS. In the daily operation of the Mess, the following procedures will be adhered to:

1. Any cadet having a complaint or suggestion regarding the menu, the quality or quantity of food being served, sanitary standard or the service will make a complaint to the Supply Sergeant, who will refer complaints to the Battalion Supply Officer.
2. The Battalion Supply Officer will immediately forward the complaint to the Regimental Supply Officer who will take up the matter with the Director of Food Service for action. If the food is improperly prepared or insufficient, the Mess Carver will register the complaint at the time of the occurrence to the senior official on duty in the Mess Hall.
3. **DEFINITIONS OF MESS OPERATIONS.**
 - i. Family Style Dining: directs cadets to eat at assigned tables with a specific menu of food served at all tables. This format is used with the freshmen from Matriculation Day to Reconstitution for breakfast, lunch and dinner. Then until Parents weekend for breakfast and dinner. Freshmen will eat Open Mess format for lunch at the conclusion of Challenge week. Until Recognition freshmen are restricted to the 1st battalion end of the dining facility.
 - ii. Open Mess Dining: allows for open seating and multiple menu items located at various stations around the mess; included are main entrée; vegetarian bar; pasta bar; deli to order; and special selections.
 - iii. Main Mess: area on the main floor of Coward Hall for 4th, 3rd, and 2nd classes. This mess is open 7 days a week for all meals as scheduled on the Corps Training Schedule.
 - iv. Senior Mess: located on the 2nd floor of Coward Hall for senior cadets ONLY. This mess is open Monday – Friday for breakfast and lunch, unless otherwise noted on the Corps Training Schedule.
4. **THE 4C MESS.**
 - i. The 4C Mess operates from Matriculation Day until Parents' Weekend when the freshmen are integrated into the Corps. During this time the 4C eat in a family style format with Mess Carvers at each end of the table. During Challenge Week these meals are breakfast, lunch, and dinner. After the Reconstitution of the Corps this format is only used at breakfast and dinner and lunch for all cadets is Open Mess. Each Company Executive Officer is responsible for presenting the class on Mess Operations scheduled in Challenge Week to the Cadet Recruits.
 - ii. Mess Carver Assignment & Duties

- a. Only cadets who have attended the Mess Carver Certification Class and been certified by the respective TAC Officer/NCO serve as Mess Carvers.
 - b. Mess Carvers must be a Cadet Officer or Junior Sword Bearer.
 - c. Mess Carvers must adhere to the rules and regulations found in the Blue and White Books concerning Mess Hall Procedures.
 - d. Mess Carvers are responsible for teaching the 4C how to prepare the mess and the expectations to include proper decorum, eating management, and knob knowledge, which only the Mess Carver can request.
 - e. Mess Carvers do not serve themselves until after the freshmen.
 - f. Mess Carvers do not get food from the Open Mess area and bring back to the table. Mess Carvers may get fruit or dessert for his/her table provided there are enough servings for everyone.
 - g. Mess Carvers are responsible for insuring all freshmen at their table receive adequate food servings and are offered all condiments.
5. EXPECTATIONS OF THE **FRESHMAN** MESS.
- i. 4C enter the mess, remove their cover, and proceed rapidly to their assigned table placing their cover under their seat, and removing any outer garment and hanging it on the back of the chair. They will remain standing "at ease" until the command "Attention" is given by the senior officer. Upon the command "Rest" they will take their seats. **NO BRACING AT ANY TIME IN THE DINING FACILITY.**
 - ii. Food is served once "Rest" is called. The 4C then begin to prepare the table and pass the food until everyone is served, insuring there is enough for everyone.
 - iii. At "Second Rest" freshmen may depart the mess or stay and finish their meal. Mess Carvers may NOT demand all freshmen depart the table together. [due to the training timeline during Challenge Week all freshmen depart the mess at "Second Rest"]
 - iv. During the meal only the Mess Carver may request a freshmen to recite Knob Knowledge. Requirements for any other information to be brought to the mess are not allowed [ie news/sports items; jokes; social media].
6. EXPECTATIONS OF ALL CADETS.
- i. Good Conduct and manners at the table are the standard. Cadets being disrespectful are subject to discipline.
 - ii. Pick up all dishes, utensils and trash from your table and dispose of it at the specified drop points.
 - iii. Removing any other food [not including fruit] is forbidden by DHEC regulations. Do not bring personal containers into the mess. Do not remove condiments from the mess.
 - iv. The dining facility is off limits except during the hours of operation or when a cadet be on official business.
 - v. Visitors are NOT allowed in the Cadet Mess unless authorized by the Commandant. Only those authorized to eat in the mess are permitted.
 - vi. Cadets are authorized to wear their service specific uniforms to lunch or evening mess on Mondays and Thursdays prior to or following ROTC labs. The uniform must be complete, clean and in compliance with the cadet's service plan of the week.
 - vii. If outer wear is being worn by cadets [Field Jackets, All-weather Coat, Poncho, Fleece, Parka, gloves], those garments must be removed while in the mess and placed on the back of the chair. This must be done **BEFORE** moving to the food lines.
 - viii. Blazer uniforms are permitted provided the cadet is either leaving or returning from leave/special order.
 - ix. At NO TIME are PT's authorized in the mess unless specified on a medical slip from the College Physician or specified on the training schedule.

- x. NO WEAPONS [ie M-14's, rubber weapons, bayonets, or Summerall Guard rifles] are allowed in the mess at any time.
- xi. The use of the public address system in the dining facility is limited to the Regimental Commander, Regimental Executive Officer, Regimental Adjutant, Regimental CSM unless authorized by the Office of the Commandant.