

FOOD PREFERENCES OF STUDENTS EATING IN THE
DINING HALL AT LANGSTON UNIVERSITY

By

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CHAPTER I

INTRODUCTION

National attention is beginning to be more strongly focused upon the nutritional status of the American citizen than in the past. How to alleviate malnutrition in the United States is of vital importance as evidenced through the Household Food Consumption Survey of 1965-66 (1), the Nutrition Education Conference of 1967 (31), the recently televised film, *Hunger in America* (12), the National Nutrition Survey of 1969 (65, 66), and the White House Conference on Nutrition in 1969 (10, 51, 53).

These focuses on nutrition have revealed that the majority of malnourished Americans have the following characteristics: low-income, little or no education, and minority group status. In one of the studies, "55% of the sample examined was Negro" (66, p. 4).

Some of the efforts of the United States to feed the poor have been through use of food stamp programs and the United States Department of Agriculture's surplus commodity foods. Often the foods are rejected by the people receiving them.

A second problem, which has received less national attention but is nonetheless urgent, is related to rejection of institutionally prepared food by such groups as college students. If more preference tests were administered to these groups, some food consumption predictions could be made, and the problem of rejected food might be

lessened (61).

The nutritionist must necessarily be concerned with the food preferences of any group, especially one with which he is intimately associated. In considering the problem of rejected food items, insight can be gained about stronger problems which may be the direct cause of the rejection. Through studies of his group, the researcher should be able to make recommendations to the institution for nutrition education and to the food service director. Any corrective steps which the food service director may make can bring about improvements in the nutritional status of people eating in the college food service area. Furthermore, the group for which the improvements are made may serve as a potent vehicle of informed consumers into the national mainstream. The impact that they may make, thus enlarges the nutritionist's efforts in the national program of alleviating malnutrition in America.

The particular group with which this study is concerned is composed of students of Langston University. The author, an instructor and also an alumna of Langston University is particularly sensitive to the signs of dissatisfaction expressed by the students. She has heard the complaints from many students about their dislike for the food. In addition, she has witnessed at least two "strikes" staged by the group which further indicated their dissatisfaction with the food service.

Langston University, since its inception in 1897, has had a predominantly black (Negro) population. The school's philosophy boasts that it is a "greenhouse" to meet the needs of the economically, socially, and culturally deprived youth of the state of Oklahoma. Implications are that the majority of the students are from less

economically advantaged homes.

The college is the heart of the community of Langston, Oklahoma. Except for four small cafes, the students have no choice of eating places other than the Langston University Cafeteria. Meals are served three times daily except on Sunday when only two meals are served and a snack of a sandwich and a fruit is provided for Sunday evening. Meal tickets are purchased on a contract basis at the beginning of each semester. In such a restricted situation, preferences need to be given very careful consideration.

Purpose of the Study

The primary purpose of this study is to determine the major food preferences of the students eating in the dining hall of Langston University.

Secondary purposes include:

1. Implications of the study for developing better utilization of the existing food service facilities at Langston University.
 - a. Use preference as a predictor of consumption to help lessen food waste.
 - b. Try to prevent missing of meals by giving consideration to reasons why meals are missed.
2. Implications of the study for broadening nutrition education at Langston University.
 - a. Include the introduction of new or untried foods.
 - b. Evaluate how well basic nutrition principles are applied by the students eating in the dining hall.
3. Contribution of the study to the national effort of alleviating malnutrition in the United States.

- a. Encourage service and use of new and untried foods in an effort to develop familiarity and acceptance of a wide variety of items.
- b. Develop judgment in purchasing foods which are high in nutritive value and reasonable in price.

Hypotheses

The following set of hypotheses has been compiled as the bases for this study.

1. There is no difference between the food preferences of:
 - a. female students and male students.
 - b. students of rural origin and students of urban origin.
 - c. students who have traveled extensively and students who have not.
 - d. students of the different age levels.
 - e. the students from different income levels.
 - f. students whose parents have a high educational background and students whose parents do not.
 - g. freshman, sophomore, junior and senior students.
 - h. students who are satisfied with the dining hall and those who are not.
 - i. students who snack between meals and those who do not.
 - j. students who eat the recommended number of servings per day as given in the Basic Four Food Groups and those who do not.

Assumptions

The assumptions basic to this study are as follows:

1. Subjects can be obtained who are in all four levels of classification.

2. Subjects can be obtained who are both male and female students.
3. The majority of the subjects are natives of Oklahoma.
4. The menus served in the Langston University dining hall are well-balanced nutritionally.
5. High quality food is purchased for the meals prepared in the Langston University dining hall.
6. Meals which are skipped at Langston University are skipped for legitimate reasons.
7. The students know the gross annual income of their families.
8. The students know the educational level completed by each parent or guardian.
9. The students determination of the size of food servings is adequate.

Definitions

In order for the reader to be cognizant of the author's use and acceptance of some terms essential to the identity of this study, definitions are given as follows:

Food preferences as defined by Martin (50, p. 7):

They indicate attitudes toward main groupings of food and toward specific foods--those widely accepted and those rather universally rejected.

Food attitudes as defined by Pilgrim (61, p. 439):

Attitudes are expressions of opinion or affective reactions that are usually obtained by questionnaires about foods. They may be based on reactions to particular samples of foods, or as in much of our work, they may be generalized attitudes in response to a food name and represent many experiences with that food.

Food habits, as defined by the Committee on Food Habits, (15, p. 13), are:

...the way in which individuals or groups of individuals, in response to social and cultural pressures, select, consume, and utilize portions of the available food supply.

Food acceptance as defined by Eppright, Pattison and Barbour

(19, p. 19):

Food acceptance involves appetite and preferences as well as hunger and the need for sustenance. It is concerned with attitudes toward food and eating, including the emotional, cultural, and traditional factors which influence choice of food.

CHAPTER II

REVIEW OF THE LITERATURE

Some Factors Influencing Food Preferences

The preferences of students, servicemen, and other groups who eat in institutional feeding programs have been investigated in many studies (17, 25, 27, 39, 41, 46, 61, 67, 83). Generally, the preferences have been studied as an aspect of food attitudes which belong to the larger class of the factors which influence food habits.

These authors (18, 19, 24, 37, 57, 63, 72, 73) agree that the factors which influence individual food preferences may be sociological, psychological and/or physiological in nature. Some of these influencing factors are cultural, social, and economic backgrounds; family food preferences; age; sex; place of residence; and pleasant and unpleasant experiences.

Age

Eppright (18) summarized the views of several authors regarding the influence of age on food preferences. She reported that the influence of age on food acceptability has been associated with physiological changes in the taste buds.

Martin (50) listed some of the general food preferences that are characteristic of different age groups. Younger children find strong flavored foods to be less acceptable. Older persons are less con-

cerned with flavor of the food than are younger persons. Middle-aged persons are more concerned with the health aspects of food than are the boys and girls.

A compilation was developed after Eppright, Pattison and Barbour (19, p. 79) in which a comparison of food likes of different age groups is given.

Comparison of Food Likes of Different Age Groups

Investigator(s)	Date of Study	Age of Subjects	Some Foods With Largest Percentage Described as Liked
Lamb, Adams, and Godfrey (41)	1954	College Women	Fried Steak Whole Milk Apples Oranges Cookies Biscuits
Schuck (67)	1961	College Students	Milk Butter Strawberries Apples Peaches Pears Grapes Corn Beef Fowl
Litman, Cooney, and Stief (43)	1964	10-22 * Years	Milk Potatoes Bread Meat Butter Eggs
McCune (47)	1966	Pediatric Patients	Orange Sections; Juice Grapefruit Sections; Juice Bananas (sliced on cereal) Pineapple Juice

Comparison of Food Likes of Different Age Groups (Continued)

Investigator(s)	Date of Study	Age of Subjects	Some Foods With Largest Percentage Described as Liked
			Grape Juice Apple Juice Hard Cooked Egg Jelly (with all bread items) Many Dry Cereals
McCune (47)	1966	Adult Patients	Orange Juice Peaches Potatoes Roast Beef Fried Chicken
Knickrehm, Cotner, and Kendrix (39)	1969	College Students	Roast Beef Broiled Steak Hamburger on Bun Mashed and Baked Potatoes Whole Kernel Corn Apples Fresh Fruit Salad Tossed Green Salad Ice Cream Fruit Pies

* The subjects in this study were tested to ascertain how they viewed foods and to determine what factors might be associated with their attitudes toward food. Personal preference and taste ranked second only to health-related reasons as one of the factors associated with their attitudes toward food.

Potatoes and corn are the only vegetables which received a high percentage of preference scores. Three of the six age groups listed did not rank milk highly. Only two of the groups included eggs among their highly-preferred class of foods. All groups, except Litman's (43), had a high preference for fruit.

Sex

In 1939 Hall and Hall (27) investigated the likes and dislikes of 693 students enrolled in three universities. They noted significant sex differences in food aversions for seventeen items. They concluded that women have more food aversions than men, but women are familiar with more foods than men.

Blewett and Schuck (8) in 1950 found that the men in their study had better diets than the women. A higher percentage of men than women consumed breakfast, and the men had a smaller number of deficiencies in their diets as a whole.

Pilgrim (61) in 1960 announced that the method of preparation influences the preferences of army males. According to him (61, p. 441), "it seems to be characteristic, at least of the American male, to like his foods plain and simple."

In 1961 Schuck (67) found some differences in the food likes and dislikes of men and women college students. A higher percentage of men than women were willing to eat vegetables and meats often, but women were willing to eat fruits more often than men.

In 1969 Knickrehm, Cotner, and Kendrix (39) studied the preferences for menu items of students at the University of Nebraska. They related no significant differences in the frequency with which students would accept menu items because of difference in sex.

Income

Hill (29) and Clark (14) strongly emphasized the influence of income as a principle factor which affects the assortment of foods a person will eat. Other sources report otherwise, however, the princi-

pal difference appears to be severe income deprivation versus mild income limitations. For example, Hodges and Krehl (33) surveyed the nutritional status of teenagers in Iowa. In this study there were few, if any, children from impoverished families. Their data suggested that high school students have dietary habits which do not necessarily reflect the economic status of their families. This group commonly practices dietary faddism and restricts their food intake to a relatively small number of familiar and favorite items.

As Brown's (11) students traced the development of their food habits, they indicated that income did not play an absolute determining role. One-half of the students felt that their families were on a limited budget, but they did consume a varied diet. These same students also said that introduction to fancy, foreign and perhaps more expensive foods had been rather limited.

Place of Residence

Adelson (1), Clark (14), and Schaefer (66), intimated that there are still rural-urban influences on food preferences, but these differences are becoming less pronounced. Brown (11) concluded that the main influence of place of residence can be seen in the effect that farm life had on family eating habits. Her data indicated that farm-reared youth have larger appetites; that farm life can restrict the variety of foods served; and that meals prepared had to be planned to fit into the farm routine of the seasons.

Using Preference to Predict Consumption

✓
Pilgrim (61), in summarizing conclusions of other investigators,

stated that food consumption is predictable, and it has been shown that one of the important predictors is food preference. Eindhoven and Peryam (17, p. 379) substantiated this viewpoint by stating: "One of the best ways of predicting whether people will eat a food, or how much of it they will eat, is to ask them how well they like it."

Menus which have been painstakingly prepared may not be well accepted unless the preferences of the group have been given careful consideration. Without this consideration unaccepted foods may result in too much waste and great dissatisfaction. This problem inspired McCune (46, 47) to analyze the food preferences of adult and pediatric patients and of hospital personnel. She (46, p. 70) established the following objectives for the study: "1. To increase patient satisfaction, 2. to decrease the number of items prepared, and 3. to reduce waste."

Data were collected through a questionnaire which was distributed to each patient by the dietitian. The dietitian explained to the patients how to complete the questionnaire and how it would be returned. The questionnaire contained 200 items including all types of food generally served.

After compiling the results, McCune (47) was able to determine four categories of food: those to be used daily, twice a week, once a week, and never. A special committee, which included the dietitians, used the results to rewrite the menus. The dietitian reported that the following compromise was effective in obtaining the objectives of the survey (47, p. 324):

(a) In the area of patient food service, the dietitian has agreed to limit the variety of food to items the patient indicates are acceptable; on the other hand, she has asked him to accept these foods prepared in the manner recommended by scientific study and research.

(b) In the area of personnel feeding, the dietitian has begun her menu at the consumer's own level by offering only the items he has indicated as acceptable. But, she does not stop there. By various methods of education, she tries to broaden the acceptance of a variety of foods and to raise the standard of quality food to what she has learned.

Schutz (68, p. 412) obtained food preference ratings on two occasions -- from 91 men at a military installation. A nine-point rating scale for 54 foods was used. "The subjects were on an ad libitum eating schedule for one month during which the amount of each food taken and eaten by each subject was recorded."

When correlations were computed between the mean preference ratings and two measures of food behavior, the correlations obtained were all significant (.51 to .77). The data indicated that up to 59 per cent of the variance in food behavior can be accounted for by preference ratings. "Acceptance at the serving line" and "actual consumption" were the two measures of food behavior correlated with the mean preference ratings (68).

On campuses, as much attention needs to be given food preferences as in other institutional feeding programs. In 1969, Knickrehm and co-workers (39) reported on the acceptance of menu items by University of Nebraska students. They found that there were relatively few menu items that students wanted to eat twice a day, every day or twice a week. Less than 30 per cent of the students would like fresh fruit, fruit juice, fruit combinations or tossed green salad twice a day. Fifty per cent of the students would accept these four items daily.

They (39, p. 120) also found that vegetables present the greatest problem in menu planning; "Only nine vegetables were acceptable to at least 25 per cent of the students as frequently as twice a week." The

problem was planning selective menus without exceeding the desired frequency ratings for vegetables.

"Observation" has also been used to determine preference and in turn predict consumption. At Bishop College in Dallas, Texas, Mrs. Gloria Johnson, the head dietitian, has been quoted as follows:

(70, p. 43):

We do a lot of observing and analyzing. If we notice food is left on plates and not eaten, then we automatically cut that particular item realizing it is not acceptable. We cannot take food requests from students as we're too big an operation, but we do notice what is eaten and what is left on plates.

Bailey (4), at Washington State University, developed a questionnaire to obtain student opinion on food service. Multiple choice charts were purposely omitted to encourage free expression from the students; a blank page was also included in the tool for suggestions for improving food or dining hall operations. The food service director read every comment from over two thousand questionnaires. Results were published and made available for student reference. Washington State University was able to improve their food service program by using this method of determining food preferences to predict what foods students would or would not consume.

Dickens, Fanelli and Ferguson (16) observed attractiveness in menu items on the basis of two types of motivation operating in the selection of menus: the number of "liked" dishes in a menu and the "magnetism" or "pulling power" of a specific menu item. They found that certain items do increase or decrease the attractiveness of the menu. Their findings suggest another technique for studying preferences; such knowledge may serve as a basis for menu planning.

Measuring Food Preferences

Hedonic is defined as "relating to, or characterized by pleasure." This basic concept has been employed to develop an instrument for the measurement of food preferences. It has had widespread use in food research (17, 26, 38, 58, 59, 80). Experience has shown that the rating scale method or more completely, the method of successive intervals, is the most appropriate and efficient for defining food preferences.

In 1952 Peryam and Girardot (58) summarized some of the advantages of the hedonic scale method. They reported that the method was evaluated for several years at the Quartermaster Food and Container Institute. It was first used at the Institute as a method of predicting soldiers' food choices. They foresee the hedonic scale method as the technique for the attainment of reliability in consumer-preference evaluations.

The scale is flexible enough to be used for laboratory consumer preference evaluations and to measure general attitudes toward foods. The form used is the same in two respects: (1) phrases which describe the scale points do not change; (2) they are always placed so their continuity will be seen.

What do the scores mean? From hundreds of tests on over 100 different items (58), the Institute found the following meanings:

1. Mean ratings below 5.0 generally represent poor quality or strange foods.
2. Mean ratings over 7.5 represent good quality samples of highly popular foods.

If sampling of observers is appropriate and tests are properly run, the hedonic scale method may serve a fourfold purpose: (1) to

detect small differences in the direct response to similar foods;
(2) to detect gross differences in the direct response to foods;
(3) to reveal differences in group preference attitudes; (4) to make general predictions about the acceptance level of any food (58).

In 1933, Wood and Peryam (80), analyzed a nationwide army food preference survey which involved use of the hedonic scale. They used a nine-point scale. The full length of the page was used for the scale, with "like extremely" on the left and "dislike extremely" on the right.

Preliminary tests revealed that respondent fatigue or boredom affected results when more than sixty food items were rated as part of a single questionnaire. Their final questionnaire was limited to fifty-four food items. It was also designed to obtain the age, education, length of service in the United States and overseas and the location and size of their home community.

In 1955, Jones, Peryam and Thurstone (38), reported on efforts made at the Quartermaster Institute to refine the hedonic scale. Their objective was to determine the optimum width, position and number of intervals. In addition, they tried to determine the best descriptive phrases to include on the scale.

These authors were not able to determine the exact specifications for a superior scale. They (38, p. 520) did develop some conclusions believed to be most pertinent to the food technologist as follows:

- a. Descriptive phases may differ greatly in ambiguity.
- b. They differ also in the level of preference implied, and this cannot always be predicted on a priori basis.
- c. Increasing the length of a scale, up to nine intervals is related to only a negligible increase in the time required for completion.

- d. Test-retest reliability, within the range of five to nine intervals is relatively invariant.
- e. Longer scales, up to nine intervals, tend to be more sensitive to differences among foods.
- f. Elimination of the "neutral" category seems to be beneficial.
- g. Balance, i.e., an equal number of positive and negative intervals, is not an essential feature of a rating scale.

In 1957, Peryam and Pilgrim (59), discussed the advantages and limitations of the hedonic scale method. Simplicity is the essence of the scale. The way in which the scale or scales are presented on the questionnaire does not appear to be critical. It may have long or short lines, vertical or horizontal orientation, and it may begin with either like or dislike.

An example of the scale used by Peryam and Pilgrim (59), is presented on the following page. This form is adapted in questionnaire studies of food preferences and attitudes.

The number of scale categories may be changed without changing the basic function of the instrument. They must, however, clearly indicate the affective continuum and encourage its use. The wording of the scale used by Peryam and Pilgrim (59) is regarded as adequate with two exceptions: dislike moderately elicits ambiguous responses; neither like nor dislike has no specific advantage. Balancing is not an essential feature of the scale; it does not need an equal number of like and dislike categories.

In 1959 Eindhoven and Peryam (17) used the hedonic scale to measure preference for food combinations. One of the objectives of the study was to determine the optimum form length. The comparison was based on forms containing 50 and 100 items respectively. The form

Example of the hedonic scale form used in questionnaire surveys (59).

Not Tried	Milk	Like Extremely	Like Very Much	Like Moder- ately	Like Slightly	Neither Like Nor Dislike	Dislike Slightly	Dislike Moder- ately	Dislike Very Much	Dislike Extremely
Not Tried	Steak	Like Extremely	Like Very Much	Like Moder- ately	Like Slightly	Neither Like Nor Dislike	Dislike Slightly	Dislike Moder- ately	Dislike Very Much	Dislike Extremely
Not Tried	Corn	Like Extremely	Like Very Much	Like Moder- ately	Like Slightly	Neither Like Nor Dislike	Dislike Slightly	Dislike Moder- ately	Dislike Very Much	Dislike Extremely
Not Tried	Bread	Like Extremely	Like Very Much	Like Moder- ately	Like Slightly	Neither Like Nor Dislike	Dislike Slightly	Dislike Moder- ately	Dislike Very Much	Dislike Extremely
Not Tried	Orange	Like Extremely	Like Very Much	Like Moder- ately	Like Slightly	Neither Like Nor Dislike	Dislike Slightly	Dislike Moder- ately	Dislike Very Much	Dislike Extremely

length was analyzed statistically and a small sample of respondents were interviewed about the questionnaire. They concluded that as many as 100 food combinations may be included on a questionnaire. Their population had a high educational level which may account for the acceptability of the longer form.

Evaluation of Diets and Survey Methods of Dietary Intake

Evaluation of Diets

In 1968 the Food and Nutrition Board (22) of the National Academy of Sciences published a revised edition of Recommended Dietary Allowances. The compilation can be used to interpret food consumption records. The interpreter must keep in consideration these restrictions involving the use of the allowances: They are to serve only as a reference; food consumption survey data alone does not measure nutritional adequacy. Recommended dietary allowances are designed to allow a margin of safety for individual variations; diets should not be judged as "poor" on a peremptory figure based on comparison with these allowances.

For very general evaluations of dietary intake, food consumption records can be compared to the rules set forth in the daily food guide as compiled by the United States Department of Agriculture (79). A basic diet, selected in accordance with the rules of the daily food guide, should provide an adequate intake of essential nutrients. The guide is divided into four main groups according to the nutrients they supply most abundantly. Bogert, Briggs, and Calloway (9) have listed the main contributions from each group:

Grain products - Carbohydrates, proteins, B vitamins and iron.

Meat group - Protein, iron and other minerals, and B vitamins.

Milk group - Protein, calcium and other minerals, and vitamins.

Vegetable-Fruit Group - Minerals, vitamins and fiber.

Leafy, green and yellow vegetables - Iron and Vitamin A.

Citrus fruits, tomatoes, raw cabbage, and such - Vitamin C.

If groups or individuals are not consuming the number and variety of servings recommended for each group, generalizations can be implied regarding the adequacy or inadequacy of their diets. Chang (13) found this method to be helpful for evaluating the dietary adequacy of students at Illinois State University.

Survey Methods of Dietary Intake

In 1942, Huenemann and Turner (36), conducted a study at the Walter G. Zoller Memorial Dental Clinic. They listed the questions which prompted the study as presented here (36, p. 562):

1. Would a diet history obtained by interview only have significance in regard to the quality and the quantity of the present diet? How would it compare with a food record?
2. Would food habits change from time to time and thus necessitate repeated dietary investigation?

Clinic patients, aged 6 to 16 years were chosen as subjects. In order to solicit and maintain their cooperation, dental treatment was provided in return for their help. The subject and usually his mother were interviewed at the outset of the study. Following the interview, each subject and/or his mother kept dietary records for a period of 10 to 14 days. Each subject was also asked to weigh and again record his food intake for the same period of time, once every three or four

months. The researchers used the data from fasting plasma ascorbic acid determinations as an objective test of the reliability of the food intake record.

Discrepancies were found between calculations from the diet histories and the diet records. The chief reason seemed to be that subjects actually did not know what or how much they ate. When five diet records were compared, some subjects differed slightly while others were remarkably constant. These results led the investigators to conclude that dietary investigation over a long period of time is essential for reliable information.

Young, et al. (81) compared three types of dietary study: dietary history, seven-day record, and 24-hour recall. Data were obtained using three different types of population groups to increase the meaning of results. The study was also designed to compare the different methods for estimating nutrient intake of an individual and of a group. For an individual, the 24-hour recall did not give the same estimate of dietary history as either of the two other methods. For the mean of a group the dietary history gave decidedly higher values for two of the groups. The history and 24-hour recall gave better results for the third group. Also, for the mean of a group, the 24-hour recall and the seven-day record had approximately the same estimates. Under some circumstances, the 24-hour recall can be substituted for the seven-day record in group intake estimations.

In 1959 Trulson and McCann (75), reviewed four methods which have been used for dietary surveys: (1) the individually kept dietary record; (2) the weighed diet; (3) the questionnaire; and (4) the interview. Each method has inherent limitations.

Use of the dietary record is limited to people who are literate and extremely co-operative. Another weakness of this method is that it may show food consumption for one week only and not a characteristic pattern.

The questionnaire method of dietary survey is designed to provide information of the usual food intake for a month. Information is insufficient for a complete evaluation of the technique, however, some tentative conclusions may be drawn. It is probable that this method might prove too difficult and time-consuming for less experienced persons. If it were repeated, it would need to be rearranged and reworded so that the subjects' memory of the first test would not influence their choices.

Dietary interviews are designed to estimate long-range food practices. Information obtained is used to obtain the characteristic food intake of individuals. Users of this method should employ this principle caution: the accuracy of the instrument needs constant assessment.

Trulson and McCann considered one of the present dietary survey methods to be superior. They (75, p. 673) stated: "The weighing of food is, of course, the most accurate way of learning about food consumption." It also has limitations. Individual food intake may change when the food has to be weighed. Furthermore, the length of time food should be weighed appears undecided.

Trulson (76), in 1962, reported on the panel discussion: Appraisal of Food Intake, which she moderated. During the panel presentation, advantages and disadvantages of various survey methods were discussed. The session speakers generally seemed to favor the method which

entails weighing of food. One member ventured to summarize the panel's viewpoint as follows (76, p. 367):

We can never find a method of measuring a person's eating which will show an exact intake for any long time, because people do not eat alike year after year. We must use the food table intelligently and must realize its limitations and advantages. We must try to find new survey methods which will give us not only the nutrient content of food but also the usage of food, i.e., frequency of eating, amounts and way of preparing food, and time of eating.

In 1969 Beal (5) described the present dietary study methods as being critically limited. Studies from the intake of groups are too general to aid significantly in the search for the incidence of malnutrition. Valid correlations between different tests of nutritional status cannot be obtained without dietary data which reflects intake over a long enough period of time. To be more effective techniques must be developed by which the intake of individuals can be evaluated. Both the dietary history method and the 24-hour recall method are inadequate mainly due to the limitations of time, expense and general information they present. In Beal's estimation, dietary histories have the highest potential for becoming the reliable method. She stated (5, p. 4)... "the most accurate data would result from an extensive history taken by a nutritionist experienced in the techniques of interviewing."

The Need for Nutrition Education

A college education should include nutrition education so that the students will be able to enhance their health by applying concepts of good diet.

When Adelson (1) reviewed the findings from the 1965 survey of household food consumption in the United States, she could see an

immediate need for more intense nutrition education programs for Americans in all walks of life. In many cases, specially designed programs need to be structured in nutrition education.

Hill (31, p. 1) reported on the challenge to nutrition education as presented by Dr. Mehren at the 1967 Nutrition Education Conference: "In a country that has the best, more abundant, most varied, and cheapest supply of food in the world, you would think that everyone would be well or adequately nourished." Even though poverty is the great hazard to national nutritional health, poor food choices contribute to malnutrition. These poor food choices which are made by all groups of our country are the result of ignorance, misinformation and lack of appreciation for the relationship of good food to health and well-being.

The classroom situation should supply one of the best means for providing the knowledge to guide each person in choosing the foods essential for his health and well-being. Lamb (40) expressed deep concern for the viciousness of the circumstances which have not recognized the need for nutrition education. Some still eat poorly, but this country is often called "the land of plenty." Twelve years of free public schooling are provided, but significant numbers of students fail to learn to apply concepts of diet which determine their health, and later on the health of their children.

According to many authors (10, 14, 19, 21, 30, 40, 53, 56, 65), the goal should be nutrition education for every child. When the public and educators accept nutrition education as being as basic a part of total education as language arts and mathematics, the goal can be reached.

When Brown (11) summarized the reasons her students gave as the basis for their food habits, supportive evidence for nutrition education was given. Some of her students felt that the influence of the school, through home economics classes or clubs, helped them to strengthen good food habits.

In the 1967 Nutrition Education Conference (30) nutrition education in schools was identified as a major problem area for which solutions need to be found if effective nutrition education can take place. Hill (30, p. 1) listed the concern of the participants for nutrition education:

- A. Initiating, developing, and evaluating sequential nutrition programs in elementary and secondary schools.
- B. Using school lunch as a teaching tool.
- C. Including nutrition in the undergraduate training of school teachers, particularly elementary school teachers.

The role of the college in nutrition education need not be confined to formalized classroom situations. Dining hall operations and atmosphere should develop positive attitudes toward food, advance the goal of good nutrition and contribute to intellectual development (7). Many approaches may be taken to promote the atmosphere. Lamb, Adams, and Godfrey (41, p. 1124) emphasized the importance of a study of food preferences of college students in planning and serving meals in college dormitories. They say: "Consideration of food preferences can lead to greater food acceptance and adequate food consumption."

McCune emphasized the dietitian's responsibility to teach staff and employees to try and like things they have never tried before; the same may also be true in college dining halls. She (46, p. 74) found

the following means to be the biggest help in getting customers to try "a new dish:"

When a new food is offered for the first time, a linen-covered table is set up in the dining room near the traffic aisle and each customer is invited to "taste" the food and record their reaction to it on a card. They are asked: Does it taste good? Does it look good? What would you like to have it served with?

Mayer (51) reported that nutrition education was considered an essential part of all special programs during the 1969 White House Conference on Food, Nutrition and Health. Justifiably, the panel on teaching and nutrition education was concerned that every American should have access to knowledge of nutrition as well as the purchasing power to secure food to meet his nutritional requirements.

Briggs (10) and Mayer (53) have reported some highlights of the panel recommendations for nutrition education. In general, the recommendations are as follows: That a comprehensive and sequential program of nutrition education be included as an integral part of the curriculum of every school (pre-school through university) in the United States and its territories. Furthermore, the committee proposed that the "Basic Concepts for Nutrition Education" developed by the Interagency Committee on Education (42) be used as the basis for nutrition education for all people.

Nutrition education should not be considered necessary only for girls in home economics courses. A more extensive nutrition education program should be given tantamount attention such as all general education courses receive. Magrabi (49) found that the existing image of present home economics courses shows good potential for ready acceptance as general education courses.

The challenge and need can be summarized as expressed by Moore, Beasley and Moore (56, p. 340):

Sound nutrition education offered to both boys and girls in a planned and orderly fashion is rare. In many schools nutrition education is either dull or unimpressive, but boys miss even this exposure. Should nutrition education be withheld from the person who is going to sit at the head of the family table and set the pattern of family eating? The challenge to make nutrition education available as well as exciting and vital is evident. Will we, as educators, accept the challenge?

How to Develop a Questionnaire

The term questionnaire is defined as: a written or printed form comprising a series of questions submitted to a number of persons in order to obtain data for a survey or report. It is generally used to obtain data from respondents not contacted on a face-to-face basis. According to Galfo (23), the instrument may be called a schedule if it is to be completed in the presence of the researcher.

Evans (20), a university research officer in Wales, describes two types of questionnaires. One type is subjective and is used to measure attitudes, opinions, likes and dislikes or other behavioral responses. Another type is objective and is used to obtain factual information.

Care should be taken to formulate a questionnaire which will serve the intended purpose. Care should also be taken to gather only the information needed. Furthermore, a well-prepared instrument may be developed if the research will utilize the principles of questionnaire construction.

Several authors (6, 20, 23, 48) agree that the questionnaire is more effective if the following criteria are met:

1. The questions should provide an opportunity for easy,

accurate and unambiguous responses.

2. Questions that require related responses should be grouped together; it may be desirable to divide the instrument into specific sections.
3. The individual items and the complete instrument should both be as brief as possible.
4. The investigator should pre-determine whether manual or mechanical means will be used to compile and analyze returns; the mode of response should be organized accordingly.
5. The format should be arranged according to these considerations: attractiveness, neatness, and ease of response.
6. Directions, purpose of the study or any other pertinent information must be precise.

Galfo and Miller (23), urge the constructor of questionnaire items to carefully criticize each word, phrase and mode of response. The investigator should then present the instrument to a number of experienced individuals. They may advise the investigator to eliminate or revise items which appear unsatisfactory.

For additional evaluation, the questionnaire should be administered to a group similar to the intended respondents. It may be necessary to conduct a second pre-test if extensive revisions are required. The researcher may expect reliable data when these steps are used to develop a refined instrument.

CHAPTER III

METHOD AND PROCEDURE

Determination of the Problem and Selection of the Population

The author's experiences as an undergraduate at Langston University, coupled with more recent experiences as an instructor in the Department of Home Economics at the same institution, led her to develop a keen interest in the food habits of her students. This background was enhanced by her experiences as a peace corps volunteer in a Southeast Asian country and travel experiences in the United States, Asia and Europe.

It was her original intent to survey the food habits of the students. Efforts to pursue this intent coupled with the guidance of her advisor made it obvious that the study needed to be narrowed to one main aspect of their food habits. Food preferences was the aspect chosen for study.

Selection of the Population

At the onset of the study, permission was requested and granted from the President of Langston University to study the preferences of the students at this college. See Appendix A, page 104. Cooperation from the faculty was initially secured through the office of the Dean of Academic Affairs. The food service director who is also head chef

agreed to assist the investigator in any way that he could to facilitate the successful completion of this investigation. The author, who is well-known by all of these persons, found it feasible to complete the majority of these negotiations by telephone calls and office visits.

After the writer had reviewed various literature and discussed the problem in more detail with her adviser, it became evident that the study would be more meaningful if the survey population included only those students: (1) who presently eat in the dining hall; or (2) who have ever eaten in the dining hall for a semester or more. This population included both male and female students of the freshman, sophomore, junior and senior levels.

Development of the Research Instrument

Directions for developing questionnaires were studied before the instrument was formulated. Throughout the development of the questionnaire, as many suggestions were used as were feasible. The hedonic scale method which has been used by several investigators (38, 58, 59, 60, 68) was chosen for the food preference list.

During the early stage of the study, the investigator attended a seminar which was sponsored by the Department of Computer Services at Oklahoma State University. The purpose of the seminar was to familiarize graduate students and other interested persons with the services available from the computer center. Information gained from attending this seminar was also considered when deciding the format for the tool.

In order to determine the variety of food offered to students eating in the dining hall, a five-week cycle of menus was obtained from the director of food service. All items included in the food

preference list were chosen from these menus.

The information sought in the questionnaire was divided into these three sections: Section I, background data regarding their food habits; Section II, the food preference list; Section III, general background data such as age and sex. The questionnaire is given in Appendix B, page 106.

The completed questionnaire was presented to three faculty members experienced in making questionnaires for their evaluation. Revisions, based on their suggestions, were made. It was then pre-tested using a group of students from a neighboring university. The group which pre-tested the questionnaire was composed of students from different levels of classification and included both males and females. Their suggestions and questions were noted, and the questionnaire was further revised to remove ambiguous items. Again, consultation was held with the same three experienced persons who at this time approved the questionnaire.

Certain of the questionnaire items required special consideration in order to test the hypotheses of the study. These items include income, education of the parents, size of hometown, and travel experience.

The gross annual income was stratified so that it could be considered from these four levels of income as given by the U. S. Bureau of the Census (77):

1. Under \$3,000
2. \$3,000 to \$4,999
3. \$5,000 to \$9,999
4. \$10,000 and over

The education of the parents was considered from the following four groups as decided by the author and her adviser:

1. Grade School - the first eight grades of school
2. High school - grades 9 - 12
3. College - grades 13 - 16.
4. Graduate school - grades 17 - 20.

In this study rural areas were accepted as including open country through towns of 4,999 population. This was done because the type of food available in these areas was similar. All towns with a population of 5,000 and above were considered urban as foods available in these areas were common.

The amount of travel experience was considered extensive if the student had visited 15 or more states other than his home state.

Administration of the Questionnaire

It was decided to administer the questionnaire during the regularly scheduled class hours. This method insured a better "return" than mailing the questionnaires or leaving them in the dormitories. Hours were chosen so that the likelihood of encountering students who had already answered the tool would be reduced. To double check, the students in each class were reminded not to participate if they had already completed a questionnaire.

Since some of the selected classes met concurrently, the participating faculty members agreed to assist the investigator. Questionnaires and instructions were given to those teachers so that they could administer the tool at the time of least conflict with their classwork. The author collected the completed questionnaires at the

time designated by the faculty members.

Analysis of the Data

Thirty-two of the 384 returned questionnaires that were incomplete were deemed unsuitable and were rejected from the study. All of the questionnaire items from Section I were tallied by hand with the exception of item IX. All of the items in Section II were compiled and analyzed by computer at the Oklahoma State University Computing Center. See Appendix C. Items in Section III regarding income, education of parents, size of hometown and travel experience were also compiled by computer at the Oklahoma State University Computing Center; see Appendix C. The remaining items were tallied by hand. A Friden Printing Calculator was used to total the tallies.

Part of Sections I and III were not analyzed for two reasons: (1) Too few of the subjects responded; (2) The information anticipated from some of these items was provided by other items. The investigator was advised to use simple percentages to report the findings of the survey since the subjects essentially comprised a total population. The items in the food preference list were totaled and percentages were shown for frequency of response at each of six levels of preference. Responses were tabulated in order to compare the percentages who liked items very much to those who disliked items very much. It was then possible to compare the preferences of the students considering these factors:

1. Sex of students
2. Place of residence
3. Extent of travel

4. Age levels
5. Income levels
6. Education of parents
7. Classification of students
8. Students who eat some foods daily from the four food groups and students who do not

The three different degrees of "dislike" from the preference continuum were totaled for both males and females. It was decided to group the dislikes in the following manner in order to suggest how often to use the food items in menu making:

Dislikes below 10 per cent - use often

Dislikes 10 through 25 per cent - use occasionally

Dislikes 26 through 40 per cent - use with caution

Dislikes above 40 per cent - seldom use

Items that were tallied concerned the following: Satisfaction of the students with their dining hall and food; frequency with which subjects missed meals; reasons subjects missed meals; frequency of eating between meals; and reasons subjects ate between meals. These items were not compared to the food preferences, but were compiled to show some of the additional factors which may influence these preferences.

CHAPTER IV

RESULTS AND DISCUSSION

The students included in this survey have, for the most part, the likes and dislikes as reported by other investigators (61, 27). A strong dislike for vegetables, organ meats, and combination menu items (mixtures) was evident in relation to each variable for which the population was considered.

Food Likes and Dislikes of the Male and Female Subjects

Male Subjects

The 148 subjects who comprised the male population showed a strong dislike for ten of the 142 items in the food preference list. See Table 1. Liver, an organ meat, was one of the ten strongly disliked foods. This finding was not amazing as it has become recognized that organ meats are generally not well accepted. Vegetables comprised the remaining foods which were disliked by more than 40 per cent of the males.

Most of the foods strongly preferred by the males are breads and cereals. Foods in this class were disliked by less than 10 per cent of the men indicating that these foods would be well accepted and can be served often. Two desserts, ice cream and cake squares with icing, were also indicated as highly acceptable items.

Surprisingly, milk was ranked in the "serve often" category; only

TABLE 1 Food disliked by the male population

FOOD ITEM	LESS	10 THROUGH	26 THROUGH	MORE
	THAN 10	25	40	THAN 40
	%	%	%	%
Steak in Tomato Sauce		17.6		
Stuffed Green Peppers			39.2	
Chicken Fried Steak		16.2		
Roast Beef w/Natural Gravy		18.2		
Meat Loaf		16.2		
Chopped Steak		10.8		
Meat Balls w/Spaghetti		17.6		
Grilled Steak		13.5		
Beef Stroganoff w/Noodles			34.5	
Smothered Liver w/Onions				41.9
Beef Stew w/Vegetables			39.3	
Chitterlings		17.6		
Baked Cured Ham		18.3		
Fresh Roast Pork		14.9		
Grilled Pork		19.6		
Barbequed Spare Ribs		14.2		
Ham Hocks w/Pinto Beans		18.9		
Grilled Polish Sausage		17.6		
Breakfast Bacon		18.9		
Link Sausage		20.3		
Fried Ham		15.5		
Ham and Macaroni w/Cheese		23.7		
Scrambled Eggs		21.6		
Fried Eggs		23.0		
Fried Chicken		14.2		
Baked Chicken		17.6		
Barbequed Chicken		15.5		
Chicken a'la King		21.6		
Chicken Pot Pie			28.0	
Baked Turkey w/Dressing		16.9		
Chicken & Noodle Casserole		24.3		
Creamed Turkey		23.6		
Tunafish Croquettes			26.4	
Salmon Croquettes			33.1	
Tuna-Noodle Casserole			31.8	
Fried Catfish		18.9		

TABLE 1 (Continued)

FOOD ITEM	LESS	10 THROUGH	26 THROUGH	MORE
	THAN 10	25	40	THAN 40
	%	%	%	%
Fried Shrimp		17.6		
Fried Fish Sticks		14.2		
Tunafish Salad		23.0		
Assorted Cold Cuts			27.0	
Sloppy-Joe Burger on Bun		21.0		
Submarine Sandwich		16.9		
Hamburger on Bun		12.2		
Grilled Ham and Cheese Sand.		15.6		
Barbequed Beef on Bun		14.9		
Hot Roast Beef Sandwich		12.8		
Boiled Navy Beans			32.4	
Blackeyed Peas			27.0	
Baked Beans		13.5		
Chili Beans		15.5		
Scalloped Potatoes		24.3		
Mashed Potatoes		14.9		
Creamed Potatoes		21.0		
French Fries		10.8		
Candied Yams		18.9		
Green Beans w/Ham or Bacon		21.6		
Green Peas w/Ham or Bacon		24.3		
Buttered Peas		20.3		
Buttered Broccoli				41.2
Cream Style Corn		15.5		
Buttered Whole Kernel Corn		12.8		
Buttered Spinach			31.8	
Creamed Spinach			33.1	
Buttered Brussel Sprouts				44.6
Buttered Chopped Cabbage			31.8	
Boiled Cabbage Wedges			35.8	
Collard Greens			27.0	
Buttered Turnip Greens			35.1	
Stewed Tomatoes & Okra		24.3		
Sliced Fresh Tomatoes				44.6
Scalloped Tomatoes & Corn			38.5	
Stewed Tomatoes				41.9

TABLE 1 (Continued)

FOOD ITEM	LESS	10 THROUGH	26 THROUGH	MORE
	THAN 10	25	40	THAN 40
	%	%	%	%
Breaded Tomatoes				40.5
Glazed Carrots			35.1	
Peas and Carrots			29.1	
Harvard Beets				42.6
Cauliflower w/Cheese Sauce				44.6
Mixed Vegetables			25.7	
Yellow Summer Squash				46.6
Corn and Lima Beans			34.5	
Buttered Green Lima Beans			35.8	
Jello Salad w/Fruit		19.6		
Apple-Celery Salad		21.6		
Cottage Cheese w/Fruit			35.1	
Cottage Cheese w/Tomato				45.3
Cabbage Slaw			27.0	
Sliced Tomatoes and Onions			31.1	
Carrot and Raisin Salad			39.2	
Relish Tray			35.1	
Tossed Green Salad		17.6		
Macaroni Salad		23.7		
Chilled Potato Salad		18.9		
Hot Potato Salad			26.4	
Pancakes	8.1			
Dry Cereal (Assorted)	7.4			
Oatmeal		20.3		
Cream of Wheat		23.0		
Macaroni and Cheese		18.9		
Steamed Rice		23.0		
Buttered Noodles		24.3		
Hot Rolls	4.7			
Toast	5.4			
Corn Bread		11.5		
Sliced White Bread	8.8			
Hot Biscuits	6.1			
Sweet Rolls	4.1			
Fresh Oranges	8.8			
Fresh Bananas	8.8			

TABLE 1 (Continued)

FOOD ITEM	LESS	10 THROUGH	26 THROUGH	MORE
	THAN 10	25	40	THAN 40
	%	%	%	%
Fresh Apples		10.1		
Canned Pineapple		10.1		
Stewed Prunes			35.1	
Canned Purple Plums		25.0		
Canned Peaches		12.8		
Applesauce		12.2		
Canned Apricots		25.0		
Fruit Cocktail	8.1			
Orange Juice	6.1			
Vegetable (V-8) Juice		20.3		
Grapefruit Juice		16.9		
Cherry Cobbler		13.5		
Peach Cobbler		12.8		
Cream Pie		16.9		
Sweet Potato Pie		14.9		
Lemon Meringue Pie		10.8		
Apple Pie		10.1		
Apple Crisp		10.1		
Ice Cream	4.7			
Cake Squares w/Icing	9.5			
Pineapple Upside-Down Cake		10.8		
Cherry Short Cake		13.5		
Cheese Cake		18.3		
Gingerbread w/Applesauce		18.9		
Vanilla Pudding		20.3		
Bread Pudding w/Fruit Sauce		25.0		
Rice and Fruit Pudding			27.7	
Chocolate Pudding w/Coconut			25.7	
Hot Chocolate		10.8		
Milk	6.8			
Iced Tea		10.1		
Coffee		22.3		
Punch	9.5			
Buttermilk			26.0	

6.8 per cent of the males assigned milk to the disliked food items.

Combination items, for example, stuffed green peppers, are not very popular among the men students. This result coincides with that reported by Pilgrim (61), who found that the American male prefers his food plain and simple.

Female Subjects

The 204 subjects who represented the female population placed nine of the 142 food items in the extreme section of the negative percentile. See Table 2. Over 40 per cent of this group also reported liver as strongly disliked. Chitterlings, a "soul" food and also an organ meat, was not well liked by 45 per cent of the women students.

Females also dislike a vast number of the vegetables. They especially dislike yellow summer squash. Their preferred foods, like those of the males, were breads and cereals. Two "typical" American favorites were included among the three favorite desserts of the women. Less than 10 per cent reported a dislike for apple pie and ice cream. Peach cobbler was the third "choice" dessert item. Milk, "nature's most nearly perfect food," received a favorably high score as only nine per cent of this group indicated negative acceptance of milk. It seems that females also prefer their foods plain and simple. Combination menu items were equally lacking in popularity among the females as with the males.

TABLE 2 Food disliked by the female population

FOOD ITEM	LESS	10 THROUGH	26 THROUGH	MORE
	THAN 10	25	40	THAN 40
	%	%	%	%
Steak in Tomato Sauce			26.0	
Stuffed Green Peppers			35.3	
Chicken Fried Steak		24.5		
Roast Beef w/Natural Gravy		21.1		
Meat Loaf		16.2		
Chopped Steak		18.1		
Meat Balls w/Spaghetti		17.2		
Grilled Steak		14.7		
Beef Stroganoff w/Noodles			36.8	
Smothered Liver w/Onions				40.2
Beef Stew w/Vegetables			34.8	
Chitterlings				45.0
Baked Cured Ham		12.7		
Fresh Roast Pork		14.2		
Grilled Pork		14.7		
Barbequed Spare Ribs		10.3		
Ham Hocks w/Pinto Beans			27.9	
Grilled Polish Sausage		20.6		
Breakfast Bacon		11.3		
Link Sausage		14.7		
Fried Ham		11.3		
Ham and Macaroni w/Cheese		23.5		
Scrambled Eggs		23.5		
Fried Eggs			36.3	
Fried Chicken		11.8		
Baked Chicken		15.7		
Barbequed Chicken		11.8		
Chicken a'la King		21.6		
Chicken Pot Pie			32.8	
Baked Turkey w/Dressing		14.2		
Chicken & Noodle Casserole			26.0	
Creamed Turkey			29.9	
Tunafish Croquettes			37.7	
Salmon Croquettes			33.8	
Tuna-Noodle Casserole			32.8	
Fried Catfish			26.0	

TABLE 2 (Continued)

FOOD ITEM	LESS THAN 10	10 THROUGH 25	26 THROUGH 40	MORE THAN 40
	%	%	%	%
Fried Shrimp		23.5		
Fried Fish Sticks		21.6		
Tunafish Salad		18.6		
Assorted Cold Cuts		22.1		
Sloppy-Joe Burger on Bun		23.0		
Submarine Sandwich		15.2		
Hamburger on Bun		10.8		
Grilled Ham and Cheese Sand.	9.8			
Barbequed Beef on Bun		20.6		
Hot Roast Beef Sandwich		11.8		
Boiled Navy Beans			32.4	
Blackeyed Peas			31.9	
Baked Beans		16.7		
Chili Beans		15.2		
Scalloped Potatoes			31.4	
Mashed Potatoes		22.1		
Creamed Potatoes			27.0	
French Fries	7.8			
Candied Yams		18.1		
Green Beans w/Ham or Bacon		17.2		
Green Peas w/Ham or Bacon		22.1		
Buttered Peas		18.6		
Buttered Broccoli			33.8	
Cream Style Corn		15.7		
Buttered Whole Kernel Corn		11.3		
Buttered Spinach			27.9	
Creamed Spinach			35.8	
Buttered Brussel Sprouts				42.2
Buttered Chopped Cabbage		24.5		
Boiled Cabbage Wedges			27.0	
Collard Greens			27.0	
Buttered Turnip Greens			30.4	
Stewed Tomatoes & Okra				40.2
Sliced Fresh Tomatoes		19.6		
Scalloped Tomatoes & Corn			39.2	
Stewed Tomatoes				42.6

TABLE 2 (Continued)

FOOD ITEM	LESS	10 THROUGH	26 THROUGH	MORE
	THAN 10	25	40	THAN 40
	%	%	%	%
Breaded Tomatoes			35.8	
Glazed Carrots			39.2	
Peas and Carrots			38.7	
Harvard Beets			27.9	
Cauliflower w/Cheese Sauce				43.1
Mixed Vegetables			35.8	
Yellow Summer Squash				51.0
Corn and Lima Beans				49.5
Buttered Green Lima Beans				46.6
Jello Salad w/Fruit		16.2		
Apple-Celery Salad		21.1		
Cottage Cheese w/Fruit			30.9	
Cottage Cheese w/Tomato			39.7	
Cabbage Slaw		23.5		
Sliced Tomatoes and Onions			28.4	
Carrot and Raisin Salad			34.3	
Relish Tray		25.0		
Tossed Green Salad		15.2		
Macaroni Salad		22.5		
Chilled Potato Salad		15.7		
Hot Potato Salad			34.3	
Pancakes	6.8			
Dry Cereal (Assorted)	9.3			
Oatmeal		25.0		
Cream of Wheat			30.9	
Macaroni and Cheese		11.3		
Steamed Rice			27.0	
Buttered Noodles			27.0	
Hot Rolls	5.9			
Toast	2.9			
Corn Bread		13.2		
Sliced White Bread	6.3			
Hot Biscuits	5.9			
Sweet Rolls	4.9			
Fresh Oranges	8.3			
Fresh Bananas		10.3		

TABLE 2 (Continued)

FOOD ITEM	LESS	10 THROUGH	26 THROUGH	MORE
	THAN 10	25	40	THAN 40
	%	%	%	%
Fresh Apples	8.8			
Canned Pineapple	7.8			
Stewed Prunes			30.4	
Canned Purple Plums			26.0	
Canned Peaches		10.3		
Applesauce		15.2		
Canned Apricots			32.4	
Fruit Cocktail	6.9			
Orange Juice	4.9			
Vegetable (V-8) Juice			27.0	
Grapefruit Juice		19.1		
Cherry Cobbler		10.3		
Peach Cobbler	8.3			
Cream Pie		19.6		
Sweet Potato Pie		16.7		
Lemon Meringue Pie		11.8		
Apple Pie	9.3			
Apple Crisp		12.7		
Ice Cream	3.4			
Cake Squares w/Icing		12.7		
Pineapple Upside-Down Cake		10.8		
Cherry Short Cake		16.7		
Cheese Cake		23.0		
Gingerbread w/Applesauce			26.0	
Vanilla Pudding			31.9	
Bread Pudding w/Fruit Sauce			33.8	
Rice and Fruit Pudding			36.3	
Chocolate Pudding w/Coconut			35.8	
Hot Chocolate	4.9			
Milk	9.3			
Teed Tea		12.7		
Coffee			27.9	
Punch		13.7		
Buttermilk			34.3	

Food Likes and Dislikes of Subjects

According to Place of Residence

A superior number, 247 students, were from urban areas. More than 10 per cent of these students scored each of 69 food items (nearly one-half) as "dislike very much." See Table 3. Combination dishes, organ meats, fish, vegetables, one-half of the canned fruits, one-third of the desserts, and one-third of the beverages were included in this category. Six of these foods, liver, chitterlings, buttered brussel sprouts, stewed tomatoes and okra, cauliflower with cheese sauce, and yellow summer squash were strongly disliked by more than 25 per cent of the urban respondents.

Participants from the rural areas, 73 students, had fewer dislikes than those students from urban areas. Ten per cent or more of the rural group categorized 45 items (less than one-third) as extremely disliked. Generally, their dislikes fit the same food classes as those dislikes of the urban subjects. The main exception is that they prefer more of the dessert items than the urban group.

In several cases the dislikes of the urban group doubled or even tripled those of the rural group. For example, 27.1 per cent of the urban group dislike liver in contrast to 13.7 per cent of the rural subjects. Another example is chicken fried steak; urban students indicated a dislike for this food which almost quadrupled that reported by the rural group. Even though both groups usually accepted milk and milk products, neither sector likes buttermilk very well.

TABLE 3 Food likes and dislikes of subjects according to place of residence

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Rural	Urban	Rural	Urban
	%	%	%	%
Steak in Tomato Sauce	15.1	23.9	9.6	8.9
Stuffed Green Peppers	13.7	17.4	17.8	16.6
Chicken Fried Steak	27.4	33.2	2.7	10.1
Roast Beef w/Natural Gravy	32.9	38.9	5.5	7.7
Meat Loaf	28.8	35.2	5.5	5.7
Chopped Steak	24.7	29.5	4.1	6.5
Meat Balls w/Spaghetti	31.5	34.4	4.1	7.3
Grilled Steak	31.5	35.2	4.1	4.8
Beef Stroganoff w/Noodles	8.2	19.0	10.9	13.8
Smothered Liver w/Onions	34.2	24.3	13.7	27.1
Beef Stew w/Vegetables	26.0	19.8	8.2	12.9
Chitterlings	23.3	29.5	34.2	31.2
Baked Cured Ham	34.2	37.6	1.4	6.1
Fresh Roast Pork	24.7	32.4	1.4	7.3
Grilled Pork	23.3	29.2	0.0	5.7
Barbequed Spare Ribs	49.3	51.4	2.7	6.5
Ham Hocks w/Pinto Beans	34.2	31.9	11.0	10.1
Grilled Polish Sausage	19.2	21.8	5.5	9.3
Breakfast Bacon	43.8	44.1	0.0	7.3
Link Sausage	34.2	38.9	2.7	8.5
Fried Ham	34.2	40.9	1.4	5.3
Ham and Macaroni w/Cheese	27.4	27.9	5.5	13.0
Scrambled Eggs	35.6	38.9	6.8	9.7
Fried Eggs	21.9	30.4	9.6	17.8
Fried Chicken	53.4	55.1	0.0	4.8
Baked Chicken	37.0	39.7	2.7	6.5
Barbequed Chicken	45.2	50.6	2.7	4.8
Chicken a'la King	17.8	25.5	6.8	10.1
Chicken Pot Pie	19.2	29.5	8.2	12.1
Baked Turkey w/Dressing	42.5	41.3	2.7	6.9
Chicken & Noodle Casserole	20.5	27.5	8.2	8.5
Creamed Turkey	15.1	23.1	6.8	10.9
Tunafish Croquettes	8.2	22.3	12.3	15.8
Salmon Croquettes	8.2	21.9	11.0	15.4
Tuna-Noodle Casserole	12.3	22.3	11.0	13.4
Fried Catfish	23.3	30.8	4.1	13.8

TABLE 3 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Rural	Urban	Rural	Urban
	%	%	%	%
Fried Shrimp	23.3	47.4	13.7	11.7
Fried Fish Sticks	35.6	42.9	9.6	9.3
Tunafish Salad	23.3	33.2	2.7	8.1
Assorted Cold Cuts	20.5	27.9	13.7	10.5
Sloppy-Joe Burger on Bun	16.4	36.4	6.8	8.5
Submarine Sandwich	23.3	24.7	8.2	6.5
Hamburger on Bun	12.3	44.1	2.7	6.1
Grilled Ham and Cheese Sand	38.4	42.9	1.4	6.5
Barbequed Beef on Bun	43.8	47.8	6.8	7.3
Hot Roast Beef Sandwich	32.9	38.9	2.7	5.3
Boiled Navy Beans	31.5	19.0	17.8	15.8
Blackeyed Peas	17.8	25.5	11.0	14.9
Baked Beans	24.7	35.2	1.4	7.7
Chili Beans	34.2	40.5	1.4	8.5
Scalloped Potatoes	34.2	21.0	12.3	12.9
Mashed Potatoes	13.7	34.4	6.8	8.5
Creamed Potatoes	30.1	30.8	6.8	10.1
French Fries	27.4	51.8	0.0	5.3
Candied Yams	47.9	37.2	8.2	9.7
Green Beans w/Ham or Bacon	37.0	35.6	1.4	8.5
Green Peas w/Ham or Bacon	38.4	28.7	2.7	10.1
Buttered Peas	20.5	31.2	4.1	10.1
Buttered Broccoli	21.9	23.1	23.3	19.8
Cream Style Corn	12.3	42.9	2.7	4.8
Buttered Whole Kernel Corn	39.7	44.5	0.0	5.3
Buttered Spinach	16.4	28.7	19.2	17.0
Creamed Spinach	9.6	23.5	24.7	18.6
Buttered Brussel Sprouts	6.8	14.9	24.7	28.3
Buttered Chopped Cabbage	15.1	25.5	17.8	14.2
Boiled Cabbage Wedges	12.3	21.5	15.1	15.8
Collard Greens	21.9	29.9	19.2	12.1
Buttered Turnip Greens	17.8	24.7	21.9	14.6
Stewed Tomatoes & Okra	15.1	19.4	21.9	25.5
Sliced Fresh Tomatoes	35.6	38.5	9.6	10.9
Scalloped Tomatoes and Corn	6.8	14.9	16.4	18.6
Stewed Tomatoes	5.5	14.9	27.4	24.7

TABLE 3 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Rural	Urban	Rural	Urban
	%	%	%	%
Breaded Tomatoes	6.8	11.3	17.8	18.6
Glazed Carrots	11.0	14.6	13.7	21.5
Peas and Carrots	16.4	18.2	9.6	19.4
Harvard Beets	12.3	18.2	16.4	21.8
Cauliflower w/Cheese Sauce	4.1	12.9	26.1	30.8
Mixed Vegetables	16.4	22.7	10.9	18.6
Yellow Summer Squash	5.5	10.5	26.0	36.0
Corn and Lima Beans	8.2	15.8	19.2	22.3
Buttered Green Lima Beans	8.2	17.0	21.9	22.7
Jello Salad w/Fruit	39.7	37.6	4.1	8.1
Apple-Celery Salad	17.8	26.7	6.8	9.7
Cottage Cheese w/Fruit	17.8	27.9	20.5	19.4
Cottage Cheese w/Tomato	6.8	13.4	20.5	23.5
Cabbage Slaw	20.5	26.7	5.5	15.8
Sliced Tomatoes and Onions	15.1	24.7	16.4	15.8
Carrot and Raisin Salad	9.6	20.2	15.1	21.5
Relish Tray	15.1	18.6	10.9	15.8
Tossed Green Salad	32.9	37.6	5.5	6.5
Macaroni Salad	17.8	22.7	6.8	11.3
Chilled Potato Salad	30.1	39.7	4.1	8.1
Hot Potato Salad	23.3	23.5	5.5	17.8
Pancakes	54.8	61.1	1.4	5.3
Dry Cereal (Assorted)	39.7	45.3	1.4	4.1
Oatmeal	30.1	30.4	6.8	12.2
Cream of Wheat	28.8	29.9	15.1	12.6
Macaroni and Cheese	38.4	41.3	5.5	6.9
Steamed Rice	23.3	31.6	5.5	10.5
Buttered Noodles	9.6	25.1	6.8	11.3
Hot Rolls	65.7	66.0	1.4	3.6
Toast	64.4	63.2	1.4	2.0
Corn Bread	50.7	51.8	1.4	8.1
Sliced White Bread	53.4	50.6	1.4	3.6
Hot Biscuits	61.6	61.5	2.7	2.0
Sweet Rolls	63.0	61.9	1.4	1.6
Fresh Oranges	61.6	66.8	1.4	3.6
Fresh Bananas	58.9	57.5	4.1	4.8

TABLE 3 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Rural	Urban	Rural	Urban
	%	%	%	%
Fresh Apples	63.0	63.6	1.4	4.9
Canned Pineapple	58.9	52.2	2.7	3.6
Stewed Prunes	15.1	17.8	21.9	19.8
Canned Purple Plums	19.2	24.3	17.8	14.6
Canned Peaches	45.2	47.8	5.5	5.7
Applesauce	42.5	41.7	2.7	6.1
Canned Apricots	21.9	24.3	10.9	14.2
Fruit Cocktail	71.2	59.5	1.4	4.9
Orange Juice	68.5	65.9	1.4	2.8
Vegetable (V-8) Juice	26.0	31.9	10.9	13.8
Grapefruit Juice	38.4	46.1	5.5	9.7
Cherry Cobbler	61.6	55.9	6.8	6.1
Peach Cobbler	61.6	56.3	5.5	4.9
Cream Pie	54.8	44.5	8.2	8.1
Sweet Potato Pie	58.9	51.4	4.1	7.7
Lemon Meringue Pie	56.2	54.2	4.1	5.7
Apple Pie	58.9	56.7	2.7	6.1
Apple Crisp	47.9	46.6	1.4	6.5
Ice Cream	72.6	69.2	0.0	2.8
Cake Squares w/Icing	49.3	47.4	1.4	6.1
Pineapple Upside-Down Cake	54.8	48.2	2.7	6.1
Cherry Short Cake	45.2	44.9	4.1	8.9
Cheese Cake	26.0	34.4	13.7	10.5
Gingerbread w/Applesauce	34.2	34.8	6.8	10.1
Vanilla Pudding	38.4	34.4	6.8	12.5
Bread Pudding w/Fruit Sauce	28.8	25.1	8.2	15.4
Rice and Fruit Pudding	24.7	23.1	9.6	16.6
Chocolate Pudding w/Coconut	32.9	33.6	9.6	15.8
Hot Chocolate	53.4	50.2	0.0	3.2
Milk	69.9	65.9	6.8	4.9
Iced Tea	53.4	53.4	10.9	6.1
Coffee	38.4	38.5	15.1	13.8
Punch	58.9	53.0	5.5	5.3
Buttermilk	34.3	25.6	19.2	21.9

Food Likes and Dislikes of Subjects

According to Extent of Travel

To a large degree, the students surveyed at Langston University have limited travel experience. More than 10 per cent of these students recorded extreme dislike for 56 of the 142 items in the preference list. See Table 4. They indicated low preferences for the foods that are generally identified as "low-acceptance" items: mixtures, organ meats, fish, vegetables, canned fruit, and soft puddings. For example, this group did not like rice and fruit pudding.

Those who have traveled extensively seem to have limited food likes. More than 10 per cent of these individuals placed each of 96 of the 142 food items (68 per cent) in the "dislike very much" column. Twenty-four of the 96 foods were considered extremely disliked by more than 25 per cent of the extensively traveled respondents.

Primarily, the severely disliked foods identified by both the extensive and limited travel categories are in the same food groups. Those with extensive travel experience dislike more vegetables and more meats, particularly the combination dishes.

The investigator was astonished to see such an overwhelming list of extreme dislikes among this group of students with the more sophisticated background. It was anticipated that the difference, if any, would have been opposite to these findings.

A possible explanation is that the respondents with extensive travel experience may be students from other regions of the country. Their low preference ratings may indicate a dislike for the preparation techniques rather than the actual food items.

TABLE 4 Food likes and dislikes of subjects according to extent of travel

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Limited	Extensive	Limited	Extensive
	%	%	%	%
Steak in Tomato Sauce	21.4	27.3	8.3	13.6
Stuffed Green Peppers	14.9	27.3	14.9	27.3
Chicken Fried Steak	30.8	36.4	8.0	11.4
Roast Beef w/Natural Gravy	36.2	47.7	5.8	13.6
Meat Loaf	32.6	40.9	4.4	11.4
Chopped Steak	26.8	38.6	4.4	13.6
Meat Balls w/Spaghetti	31.9	43.2	5.8	9.1
Grilled Steak	32.2	47.7	3.6	9.1
Beef Stroganoff w/Noodles	15.2	22.7	12.7	13.6
Smothered Liver w/Onions	25.4	31.8	23.2	29.5
Beef Stew w/Vegetables	20.3	27.3	11.2	15.9
Chitterlings	26.4	40.9	32.3	29.5
Baked Cured Ham	36.6	38.6	4.4	9.1
Fresh Roast Pork	29.4	40.9	4.7	13.6
Grilled Pork	25.7	40.9	3.6	9.1
Barbequed Spare Ribs	50.0	54.5	4.7	13.6
Ham Hocks w/Pinto Beans	31.8	36.4	9.4	18.2
Grilled Polish Sausage	20.3	27.3	8.0	11.4
Breakfast Bacon	43.5	47.7	5.1	11.4
Link Sausage	36.6	45.4	6.2	15.9
Fried Ham	39.1	40.9	4.0	9.1
Ham & Macaroni w/Cheese	27.2	31.8	10.1	22.7
Scrambled Eggs	26.9	45.4	8.3	13.6
Fried Eggs	26.4	40.9	15.6	18.2
Fried Chicken	53.6	61.4	3.3	6.8
Baked Chicken	37.0	52.3	4.7	9.1
Barbequed Chicken	48.9	54.5	4.3	4.5
Chicken a'la King	21.0	40.9	8.3	13.6
Chicken Pot Pie	26.4	34.1	9.4	20.4
Baked Turkey w/Dressing	40.6	47.7	5.1	11.4
Chicken & Noodle Casserole	23.5	38.6	6.5	20.4
Creamed Turkey	19.6	31.8	8.3	20.4
Tunafish Croquettes	18.1	25.0	15.6	15.9
Salmon Croquettes	17.0	29.6	15.2	15.9
Tuna-Noodle Casserole	18.5	29.6	13.0	18.2
Fried Catfish	28.6	34.1	11.6	13.6

TABLE 4 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Limited	Extensive	Limited	Extensive
	%	%	%	%
Fried Shrimp	40.6	70.4	11.9	11.4
Fried Fish Sticks	36.9	47.7	8.7	13.6
Tunafish Salad	30.4	29.5	5.1	18.2
Assorted Cold Cuts	25.0	29.5	10.5	15.9
Sloppy-Joe Burger on Bun	34.1	29.5	7.6	9.1
Submarine Sandwich	21.0	29.5	8.0	2.3
Hamburger on Bun	43.1	43.2	4.3	9.1
Grilled Ham and Cheese Sand.	42.7	47.7	4.7	9.1
Barbequed Beef on Bun	44.6	43.2	6.2	11.4
Hot Roast Beef Sandwich	36.6	40.9	4.0	9.1
Boiled Navy Beans	17.4	29.6	15.6	18.2
Blackeyed Peas	23.9	34.1	14.1	15.9
Baked Beans	34.1	43.2	4.7	13.6
Chili Beans	38.8	43.2	6.5	11.4
Scalloped Potatoes	17.4	34.1	11.6	15.9
Mashed Potatoes	31.9	45.4	6.5	13.6
Creamed Potatoes	27.9	45.4	7.9	13.6
French Fries	50.4	56.8	3.3	6.8
Candied Yams	37.0	40.9	9.1	9.1
Green Beans w/Ham or Bacon	36.2	38.6	6.2	11.4
Green Peas w/Ham or Bacon	27.5	25.0	7.9	13.6
Buttered Peas	27.5	40.9	7.9	13.6
Buttered Broccoli	19.2	31.8	20.3	20.4
Cream Style Corn	39.1	50.0	4.3	4.5
Buttered Whole Kernel Corn	42.7	50.0	3.6	6.8
Buttered Spinach	23.9	40.9	17.0	15.9
Creamed Spinach	18.1	36.4	20.3	18.2
Buttered Brussel Sprouts	12.7	15.9	26.4	34.1
Buttered Chopped Cabbage	22.8	25.0	12.7	27.3
Boiled Cabbage Wedges	18.8	25.0	13.0	29.5
Collard Greens	26.1	43.2	13.4	15.9
Buttered Turnip Greens	21.7	31.8	16.3	20.4
Stewed Tomatoes & Okra	17.7	22.7	23.2	36.4
Sliced Fresh Tomatoes	36.9	43.2	8.7	25.0
Scalloped Tomatoes & Corn	13.0	15.9	15.2	36.4
Stewed Tomatoes	11.9	20.4	23.9	31.8

TABLE 4 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Limited	Extensive	Limited	Extensive
	%	%	%	%
Breaded Tomatoes	9.1	18.2	17.4	27.3
Glazed Carrots	14.1	13.6	17.4	34.1
Peas and Carrots	18.5	15.9	14.1	34.1
Harvard Beets	17.0	18.2	19.6	27.3
Cauliflower w/Cheese Sauce	10.5	13.6	30.1	29.5
Mixed Vegetables	20.3	29.6	14.1	29.5
Yellow Summer Squash	8.3	15.9	32.9	40.9
Corn and Lima Beans	13.0	22.7	20.3	29.5
Buttered Green Lima Beans	14.5	20.4	22.1	25.0
Jello Salad w/Fruit	38.8	34.1	6.9	13.6
Apple-Celery Salad	24.3	29.5	8.0	18.2
Cottage Cheese w/Fruit	26.1	25.0	19.6	20.5
Cottage Cheese w/Tomato	10.9	18.2	22.5	29.5
Cabbage Slaw	25.4	27.3	12.3	22.7
Sliced Tomatoes & Onions	21.4	31.8	15.2	22.7
Carrot and Raisin Salad	17.7	20.4	18.5	29.5
Relish Tray	16.7	25.0	14.5	18.2
Tossed Green Salad	36.6	38.6	5.4	11.4
Macaroni Salad	20.6	27.3	9.1	15.9
Chilled Potato Salad	38.8	29.5	5.1	18.2
Hot Potato Salad	24.3	20.4	12.3	29.5
Pancakes	58.3	68.2	4.0	9.1
Dry Cereal (Assorted)	43.8	43.2	2.5	11.4
Oatmeal	29.7	34.1	10.9	13.6
Cream of Wheat	29.3	34.1	13.1	13.6
Macaroni and Cheese	39.5	50.0	5.1	13.6
Steamed Rice	30.4	27.3	8.0	15.9
Buttered Noodles	22.1	20.4	8.3	20.4
Hot Rolls	65.6	70.4	2.2	9.1
Toast	64.1	59.1	0.7	9.1
Corn Bread	51.2	54.5	5.1	15.9
Sliced White Bread	52.2	47.7	2.2	9.1
Hot Biscuits	60.9	48.2	1.8	4.5
Sweet Rolls	63.4	56.8	1.1	4.5
Fresh Oranges	65.6	63.6	2.5	6.8
Fresh Bananas	59.4	45.4	4.4	9.1

TABLE 4 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Limited	Extensive	Limited	Extensive
	%	%	%	%
Fresh Apples	63.4	61.4	3.6	6.8
Canned Pineapple	54.4	52.3	2.9	4.5
Stewed Prunes	18.5	11.4	19.6	27.3
Canned Purple Plums	23.2	25.0	14.5	20.4
Canned Peaches	46.7	47.7	4.7	11.4
Applesauce	42.1	40.9	4.7	9.1
Canned Apricots	23.2	27.3	13.8	13.6
Fruit Cocktail	61.6	68.2	3.3	9.1
Orange Juice	65.9	70.4	1.8	6.8
Vegetable (V-8) Juice	29.7	36.4	11.9	22.7
Grapefruit Juice	43.8	47.7	8.7	9.1
Cherry Cobbler	55.4	68.2	5.8	9.1
Peach Cobbler	55.4	68.2	4.7	6.8
Cream Pie	46.4	52.3	8.0	9.1
Sweet Potato Pie	52.5	56.8	6.9	6.8
Lemon Meringue Pie	54.4	56.8	5.1	6.8
Apple Pie	55.8	68.2	4.7	9.1
Apple Crisp	44.9	63.6	5.1	6.8
Ice Cream	70.6	68.2	1.4	6.8
Cake Squares w/Icing	47.8	50.0	4.0	11.4
Pineapple Upside-Down Cake	48.5	46.8	5.4	4.5
Cherry Short Cake	44.6	50.0	8.0	6.8
Cheese Cake	31.5	40.9	11.6	9.1
Gingerbread w/Applesauce	34.4	36.4	8.3	15.9
Vanilla Pudding	35.8	31.8	11.6	9.1
Bread Pudding w/Fruit Sauce	25.7	27.3	13.8	13.6
Rice and Fruit Pudding	22.8	27.3	14.9	15.9
Chocolate Pudding w/Coconut	34.1	29.5	14.1	15.9
Hot Chocolate	52.2	43.2	2.2	4.5
Milk	67.7	61.4	4.4	9.1
Iced Tea	54.0	47.7	7.6	4.5
Coffee	39.5	31.8	14.1	15.9
Punch	55.1	50.0	4.3	11.4
Buttermilk	25.8	36.4	21.8	20.4

Food Likes and Dislikes of Subjects

According to Age

The majority sector of subjects in this survey were 18 and 19 years of age. The age range included 18 and below, through 25 and above. In Table 5, the preferences are tabulated according to the lower and higher age intervals.

For the most part, a considerable difference exists between the food preferences of the 18 year-old and 25 year-old subjects. The foods disliked by these two groups were comparable to those of the previously discussed variables. The older group, however, prefers many of the foods to a greater degree than the younger students. Interestingly, these two differences were noted as being unique to the 25 year olds: (1) The acceptance of milk decreased considerably, (2) The acceptance of liver and chitterlings is considerably better than any other group in the survey.

Food Likes and Dislikes According to

Level of Income of Subjects

Only 290 of 352 subjects (82 per cent) responded to the questionnaire item regarding level of income. Even though the students were assured that their identity would remain confidential, it is believed that the low response was due to the personal nature of this questionnaire item. The majority of those who did respond, reported their gross income to be in the "\$5,000 to \$9,999" bracket.

In general, the foods extremely disliked were the same at each of the four income intervals. See Table 6. The same items that were predominantly disliked in comparison with other variables which have

TABLE 5 Food likes and dislikes of subjects according to age

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	18 Yrs.	25 Yrs.	18 Yrs.	25 Yrs.
	%	%	%	%
Steak in Tomato Sauce	17.5	30.0	8.8	0.0
Stuffed Green Peppers	8.8	30.0	21.1	10.0
Chicken Fried Steak	29.8	40.0	8.8	10.0
Roast Beef w/Natural Gravy	33.3	50.0	7.0	10.0
Meat Loaf	26.3	50.0	5.3	10.0
Chopped Steak	24.6	40.0	5.3	10.0
Meat Balls w/Spaghetti	31.6	30.0	5.3	20.0
Grilled Steak	36.8	40.0	3.5	10.0
Beef Stroganoff w/Noodles	19.3	30.0	10.5	20.0
Smothered Liver w/Onions	22.8	30.0	21.1	10.0
Beef Stew w/Vegetables	22.8	40.0	17.5	0.0
Chitterlings	24.6	40.0	40.3	10.0
Baked Cured Ham	38.6	60.0	7.0	10.0
Fresh Roast Pork	28.1	70.0	5.3	10.0
Grilled Pork	24.6	70.0	5.3	10.0
Barbequed Spare Ribs	40.4	80.0	5.3	0.0
Ham Hocks w/Pinto Beans	24.6	60.0	17.5	10.0
Grilled Polish Sausage	17.5	60.0	8.8	10.0
Breakfast Bacon	36.8	60.0	5.3	0.0
Link Sausage	31.6	60.0	7.0	0.0
Fried Ham	33.3	70.0	8.8	0.0
Ham and Macaroni w/Cheese	28.1	30.0	14.0	20.0
Scrambled Eggs	36.8	50.0	8.8	30.0
Fried Eggs	26.3	60.0	12.3	20.0
Fried Chicken	54.4	80.0	3.5	0.0
Baked Chicken	38.6	80.0	5.3	10.0
Barbequed Chicken	49.1	80.0	5.3	0.0
Chicken a'la King	26.3	40.0	7.0	10.0
Chicken Pot Pie	29.8	30.0	15.8	10.0
Baked Turkey w/Dressing	40.3	70.0	5.3	0.0
Chicken & Noodle Casserole	28.1	20.0	7.0	10.0
Creamed Turkey	24.6	40.0	12.3	0.0
Tunafish Croquettes	21.0	40.0	10.5	20.0
Salmon Croquettes	19.3	50.0	15.8	10.0
Tuna-Noodle Casserole	28.1	30.0	14.0	20.0
Fried Catfish	33.3	40.0	15.8	20.0

TABLE 5 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	18 Yrs.	25 Yrs.	18 Yrs.	25 Yrs.
	%	%	%	%
Fried Shrimp	50.9	60.0	5.3	10.0
Fried Fish Sticks	45.6	60.0	7.0	10.0
Tunafish Salad	38.6	50.0	7.0	0.0
Assorted Cold Cuts	36.8	40.0	10.5	0.0
Sloppy-Joe Burger on Bun	42.1	50.0	8.7	10.0
Submarine Sandwich	24.6	10.0	8.7	20.0
Hamburger on Bun	42.1	60.0	7.0	0.0
Grilled Ham and Cheese Sand.	54.4	30.0	5.3	20.0
Barbequed Beef on Bun	45.6	70.0	7.0	0.0
Hot Roast Beef Sandwich	47.4	60.0	3.5	0.0
Boiled Navy Beans	17.5	40.0	17.5	20.0
Blackeyed Peas	21.0	40.0	17.5	20.0
Baked Beans	38.6	50.0	7.0	10.0
Chili Beans	40.3	50.0	8.8	10.0
Scalloped Potatoes	21.0	40.0	19.3	30.0
Mashed Potatoes	31.6	60.0	8.8	10.0
Creamed Potatoes	29.8	40.0	17.5	10.0
French Fries	50.9	60.0	5.3	0.0
Candied Yams	36.8	70.0	10.5	0.0
Green Beans w/Ham or Bacon	38.6	60.0	8.8	0.0
Green Peas w/Ham or Bacon	26.3	40.0	8.8	10.0
Buttered Peas	26.3	40.0	10.5	0.0
Buttered Broccoli	17.5	40.0	17.5	10.0
Cream Style Corn	36.8	40.0	5.3	0.0
Buttered Whole Kernel Corn	42.1	60.0	1.7	0.0
Buttered Spinach	29.8	50.0	21.5	20.0
Creamed Spinach	22.8	30.0	22.8	30.0
Buttered Brussel Sprouts	10.5	40.0	29.8	20.0
Buttered Chopped Cabbage	17.5	60.0	15.8	10.0
Boiled Cabbage Wedges	14.0	70.0	14.0	20.0
Collard Greens	28.1	50.0	12.3	10.0
Buttered Turnip Greens	21.1	40.0	17.5	0.0
Stewed Tomatoes and Okra	14.0	40.0	29.8	20.0
Sliced Fresh Tomatoes	35.1	70.0	10.5	10.0
Scalloped Tomatoes and Corn	15.8	10.0	21.0	30.0
Stewed Tomatoes	14.0	10.0	33.3	20.0

TABLE 5 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	18 Yrs.	25 Yrs.	18 Yrs.	25 Yrs.
	%	%	%	%
Breaded Tomatoes	14.0	10.0	21.0	20.0
Glazed Carrots	19.3	20.0	24.6	10.0
Peas and Carrots	21.0	30.0	19.3	10.0
Harvard Beets	17.5	20.0	22.8	20.0
Cauliflower w/Cheese Sauce	8.8	20.0	29.8	40.0
Mixed Vegetables	17.5	30.0	17.5	10.0
Yellow Summer Squash	8.8	30.0	26.3	10.0
Corn and Lima Beans	12.3	30.0	28.1	10.0
Buttered Green Lima Beans	14.0	30.0	21.0	10.0
Jello Salad w/Fruit	40.4	50.0	5.3	10.0
Apple-Celery Salad	29.8	30.0	5.3	0.0
Cottage Cheese w/Fruit	26.3	30.0	12.3	20.0
Cottage Cheese w/Tomato	12.3	20.0	19.3	20.0
Cabbage Slaw	21.0	70.0	14.0	0.0
Sliced Tomatoes and Onions	24.6	40.0	17.5	10.0
Carrot and Raisin Salad	22.8	40.0	17.5	10.0
Relish Tray	22.8	50.0	12.3	0.0
Tossed Green Salad	31.6	60.0	5.3	0.0
Macaroni Salad	14.0	20.0	17.5	20.0
Chilled Potato Salad	33.3	40.0	8.8	10.0
Hot Potato Salad	24.6	30.0	21.0	10.0
Pancakes	61.4	50.0	3.5	30.0
Dry Cereal (Assorted)	43.9	60.0	1.7	20.0
Oatmeal	31.6	40.0	7.0	30.0
Cream of Wheat	35.1	50.0	12.3	20.0
Macaroni and Cheese	40.3	60.0	3.5	20.0
Steamed Rice	31.6	60.0	7.0	20.0
Buttered Noodles	28.1	30.0	7.0	20.0
Hot Rolls	73.7	80.0	1.7	0.0
Toast	59.6	80.0	1.7	0.0
Corn Bread	40.3	70.0	8.8	0.0
Sliced White Bread	50.9	60.0	1.7	10.0
Hot Biscuits	54.4	70.0	1.7	0.0
Sweet Rolls	66.7	70.0	1.7	0.0
Fresh Oranges	66.7	90.0	1.7	0.0
Fresh Bananas	56.1	90.0	7.0	0.0

TABLE 5 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	18 Yrs.	25 Yrs.	18 Yrs.	25 Yrs.
	%	%	%	%
Fresh Apples	64.9	90.0	3.5	0.0
Canned Pineapple	49.1	80.0	1.7	10.0
Stewed Prunes	21.0	60.0	22.8	0.0
Canned Purple Plums	22.8	60.0	17.5	10.0
Canned Peaches	47.4	90.0	7.0	0.0
Applesauce	43.9	40.0	3.5	0.0
Canned Apricots	22.8	40.0	15.8	0.0
Fruit Cocktail	57.9	80.0	3.5	0.0
Orange Juice	57.9	80.0	1.7	0.0
Vegetable (V-8) Juice	24.6	50.0	15.8	0.0
Grapefruit Juice	43.9	70.0	1.7	0.0
Cherry Cobbler	45.6	80.0	5.3	0.0
Peach Cobbler	45.6	70.0	5.3	0.0
Cream Pie	43.9	50.0	12.3	0.0
✓ Sweet Potato Pie	45.6	80.0	8.8	0.0
Lemon Meringue Pie	45.6	70.0	5.3	0.0
Apple Pie	56.1	70.1	1.7	0.0
Apple Crisp	45.6	50.0	5.3	0.0
Ice Cream	71.9	70.0	0.0	0.0
Cake Squares w/Icing	45.6	60.0	1.7	0.0
Pineapple Upside-Down Cake	47.4	70.0	7.0	0.0
Cherry Short Cake	40.3	60.0	7.0	10.0
✓ Cheese Cake	33.3	40.0	8.8	10.0
Gingerbread w/Applesauce	28.1	60.0	8.8	0.0
Vanilla Pudding	36.8	60.0	15.8	0.0
Bread Pudding w/Fruit Sauce	24.6	20.0	15.8	20.0
Rice and Fruit Pudding	22.8	30.0	14.0	10.0
Chocolate Pudding w/Coconut	29.8	40.0	19.3	30.0
Hot Chocolate	45.6	50.0	3.5	10.0
Milk	66.7	60.0	1.7	20.0
Iced Tea	42.1	90.0	7.0	0.0
Coffee	38.6	40.0	15.8	10.0
Punch	45.6	70.0	5.3	10.0
Buttermilk	31.6	20.0	15.8	30.0

TABLE 6 Food likes and dislikes according to level of income of subjects

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	\$	\$	\$	\$	\$	\$	\$	\$
	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above
	%	%	%	%	%	%	%	%
Steak in Tomato Sauce	19.4	23.4	22.5	27.8	13.9	3.1	9.9	8.8
Stuffed Green Peppers	19.4	14.1	18.9	18.9	11.1	18.7	14.4	15.2
Chicken Fried Steak	27.8	35.9	33.3	34.2	5.6	9.4	8.1	11.4
Roast Beef w/ Natural Gravy	47.2	35.9	38.7	32.9	8.3	3.1	6.3	11.4
Meat Loaf	33.3	37.5	35.1	31.6	5.6	4.7	4.5	7.6
Chopped Steak	36.1	32.8	28.8	29.1	0.0	4.7	8.1	7.6
Meat Balls w/Spaghetti	44.4	32.8	30.6	35.4	5.6	4.7	9.9	7.6
Grilled Steak	44.4	34.4	36.0	34.2	8.3	1.6	4.5	5.1
Beef Stroga- noff w/Noodles	19.4	17.2	17.1	17.7	13.9	9.4	15.3	10.1
Smothered Liver w/Onions	30.6	32.8	24.3	20.3	25.0	23.4	21.6	26.6
Beef Stew W/ Vegetables	30.6	26.6	22.5	16.5	8.3	12.5	11.7	12.7
Chitterlings	36.1	34.4	23.4	30.4	22.2	26.6	29.7	31.6
Baked Cured Ham	33.3	34.4	43.2	31.6	11.1	3.1	3.6	6.3
Fresh Roast Prk	30.6	32.8	30.6	29.1	5.6	3.1	5.4	7.6
Grilled Pork	27.8	32.8	25.2	29.1	2.8	1.6	7.2	2.5
Barbequed Spare Ribs	58.3	54.7	47.7	49.4	5.6	3.1	6.3	7.6
Ham Hocks w/ Pinto Beans	38.9	39.1	30.6	29.1	8.3	7.8	6.3	15.2
Grilled Polish Sausage	25.0	20.3	21.6	25.3	8.3	9.4	7.2	8.9
Breakfast Bacon	50.0	50.0	44.1	44.3	2.8	6.3	4.5	8.9
Link Sausage	38.9	45.3	36.9	40.5	2.8	4.7	5.4	10.1
Fried Ham	38.9	42.2	42.3	39.2	8.3	3.1	3.6	5.1
Ham & Macaroni w/Cheese	27.8	26.6	31.5	24.1	13.9	9.4	6.3	17.7
Scrambled Eggs	38.9	43.7	37.8	36.7	13.9	3.1	10.8	10.1
Fried Eggs	22.2	29.7	27.0	30.4	16.7	9.4	15.3	19.0

TABLE 6 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	\$	\$	\$	\$	\$	\$	\$	\$
	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above
%	%	%	%	%	%	%	%	
Fried Chicken	58.3	59.4	54.1	55.7	8.3	0.0	4.5	6.3
Baked Chicken	41.7	45.3	36.0	39.3	5.6	0.0	7.2	7.6
Barbequed Chicken	55.5	57.8	45.1	49.4	8.3	0.0	6.3	6.3
Chicken a'la King	33.3	28.1	21.6	24.1	13.8	3.1	8.1	12.7
Chicken Pot Pie	36.1	7.8	19.8	32.9	13.8	37.5	10.8	10.1
Baked Turkey w/Dressing	41.7	4.7	41.4	41.8	8.3	42.2	7.2	7.6
Chicken & I Noodle Cass.	33.3	7.8	22.5	26.6	13.9	29.7	7.2	10.1
Creamed Turkey	22.2	6.3	18.9	25.3	5.6	23.4	8.1	15.2
Tunafish Cro- quettes	19.4	14.1	17.1	20.2	13.9	26.6	9.0	17.7
Salmon Cro- quettes	16.7	17.2	16.2	20.2	19.4	23.4	10.8	15.2
Tuna-Noodle Casserole	25.0	9.4	16.2	20.2	22.2	23.4	11.7	13.9
Fried Catfish	27.8	9.4	28.8	27.9	11.1	31.3	8.1	12.7
Fried Shrimp	52.8	39.1	44.1	49.4	13.9	10.9	11.7	12.6
Fried Fish Stks	47.2	45.3	35.1	34.2	8.3	6.3	8.1	11.4
Tunafish Salad	44.4	29.7	32.4	24.1	8.3	4.7	8.1	8.8
Asstd Cold Cuts	22.2	25.0	28.8	21.5	11.1	4.7	12.6	15.2
Sloppy-Joe Brgr on Bun	33.3	39.1	30.6	27.9	13.9	4.7	7.2	11.4
Submarine Sand.	36.1	21.8	19.8	15.2	8.3	7.8	4.5	7.6
Hamburger On Bun	50.0	43.7	40.5	40.5	11.1	1.6	4.5	7.6
Grilled Ham & Cheese Sand.	61.1	46.9	37.8	43.0	0.0	1.6	6.3	7.6
Barbequed Beef on Bun	47.2	40.6	44.1	44.3	8.3	4.7	6.3	8.9
Hot Roast Beef Sandwich	41.7	35.9	36.0	36.7	2.8	1.6	4.5	10.1
Boiled Navy Bns	27.8	18.7	17.1	21.5	13.9	17.2	15.3	15.2
Blackeyed Peas	27.8	26.6	22.5	26.6	13.9	15.6	11.7	17.7

TABLE 6 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	\$	\$	\$	\$	\$	\$	\$	\$
	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above
%	%	%	%	%	%	%	%	
Baked Beans	52.8	31.2	32.4	35.4	5.6	4.7	5.4	10.1
Chili Beans	47.2	32.8	41.4	36.7	5.6	6.3	4.5	12.7
Scalloped Potatoes	13.9	17.2	18.9	27.8	13.9	17.2	7.2	16.5
Mashed Pota- toes	30.6	35.9	33.3	32.9	5.6	7.8	6.3	8.9
Creamed Pota- toes	25.0	37.5	24.3	34.2	11.1	7.8	8.1	10.1
French Fries	69.4	56.2	49.5	46.8	0.0	1.6	5.4	6.3
Candied Yams	36.1	43.7	38.7	34.2	5.6	9.4	9.9	10.1
Green Beans w/ Ham or Bacon	36.1	43.7	41.4	30.4	5.6	3.1	7.2	11.4
Green Peas w/ Ham or Bacon	22.2	32.8	27.0	30.4	2.8	4.7	9.9	11.4
Buttered Peas	22.2	37.5	29.7	32.9	5.6	3.1	7.2	15.2
Buttered Broc- coli	13.9	28.1	18.0	26.6	19.4	18.7	21.6	17.7
Cream Style Corn	33.3	48.4	38.7	37.9	2.8	3.1	2.7	8.9
Buttered Whole Kernel Corn	41.7	56.2	43.2	34.2	2.8	1.6	4.5	7.6
Buttered Spinach	25.0	35.9	29.7	21.5	22.2	10.9	14.4	19.0
Creamed Spinach	19.4	28.1	22.5	20.3	25.0	15.6	16.2	21.5
Buttered Brus- sel Sprouts	2.8	14.1	10.8	21.5	33.3	26.6	20.7	31.7
Buttered Chopped Cabbage	19.4	31.2	25.2	24.1	19.4	9.4	11.7	17.7
Boiled Cabbage Wedges	16.7	26.6	16.2	21.5	13.9	9.4	12.6	21.5
Collard Greens	22.2	28.1	28.8	30.4	16.7	14.1	10.8	15.2
Buttered Turnip Greens	13.9	23.4	23.4	26.6	19.4	12.5	13.5	13.9
Stewed Tomatoes and Okra	25.0	21.9	19.8	13.9	19.4	15.6	23.4	29.1
Sliced Fresh Tomatoes	38.9	40.6	36.9	29.1	8.3	6.3	11.7	15.2
Scalloped Toma- toes & Corn	19.4	14.1	13.5	11.4	5.6	18.7	18.0	22.7

TABLE 5 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	\$	\$	\$	\$	\$	\$	\$	\$
	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above
	%	%	%	%	%	%	%	%
Stewed Tomatoes	13.9	14.1	14.4	13.9	25.0	17.2	22.5	26.6
Breaded Toma- toes	16.7	10.9	10.8	10.1	8.3	15.6	15.3	21.5
Glazed Carrots	13.9	9.4	18.0	16.5	19.4	21.9	18.0	16.5
Peas & Carrots	19.4	12.5	21.6	20.3	5.6	14.1	18.9	17.2
Harvard Beets	22.2	12.9	18.0	22.8	8.3	17.2	19.8	24.1
Cauliflower w/ Cheese Sauce	8.3	10.9	13.5	12.7	16.7	34.4	24.3	36.7
Mixed Vege- tables	13.9	17.2	26.1	22.8	13.9	12.5	17.1	20.2
Yellow Summer Squash	2.8	14.1	6.3	16.5	25.0	29.7	33.3	39.2
Corn & Lima Bns	5.6	15.6	13.5	17.7	16.7	20.3	18.0	25.3
Buttered Green Lima Beans	5.6	20.3	15.3	15.2	13.9	18.7	20.7	21.5
Jello Salad w/Fruit	33.3	40.6	43.2	31.6	0.0	3.1	8.1	13.9
Apple-Celery Salad	25.0	25.0	26.1	26.6	0.0	10.9	10.8	10.1
Cottage Cheese w/Fruit	19.4	39.1	22.5	21.5	16.7	15.6	19.8	24.1
Cottage Cheese w/Tomato	11.1	14.1	12.6	10.1	19.4	21.9	20.7	26.6
Cabbage Slaw	27.8	29.7	21.6	26.6	8.3	12.5	15.3	15.2
Sliced Toma- toes & Onions	19.4	25.0	24.3	17.7	11.1	17.2	14.4	18.9
Carrot & Raisin Salad	16.7	18.7	16.2	18.9	8.3	23.4	21.6	17.7
Relish Tray	19.4	18.7	18.0	17.7	8.3	12.5	13.5	17.7
Tossed Green Salad	27.8	39.1	40.5	3.9	8.3	4.7	5.4	10.2
Macaroni Salad	11.1	23.4	22.5	24.1	5.6	12.5	9.9	13.9
Chilled Pota- to Salad	25.0	34.4	45.0	37.9	5.6	7.8	6.3	11.4
Hot Potato Sld	16.7	25.0	27.0	24.1	2.8	10.9	17.1	18.9
Pancakes	66.7	59.4	61.3	58.2	2.8	7.8	2.7	10.1
Dry Cereal (Asstd)	47.2	46.9	44.1	45.6	0.0	4.7	1.8	8.9

TABLE 6 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	\$	\$	\$	\$	\$	\$	\$	\$
	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above
%	%	%	%	%	%	%	%	
Oatmeal	33.3	21.9	31.5	34.2	5.6	7.8	10.8	15.2
Cream of Wheat	38.9	23.4	30.6	26.6	11.1	10.9	13.5	17.7
Macaroni & Cheese	47.2	45.3	36.9	39.2	2.8	3.1	6.3	12.7
Steamed Rice	30.6	29.7	27.9	30.4	2.8	4.7	8.1	16.5
Buttered & Noodles	22.2	28.1	21.6	13.9	11.1	6.3	7.2	17.7
Hot Rolls	77.8	70.3	63.9	60.7	0.0	0.0	2.7	10.1
Toast	75.0	65.6	63.1	57.0	0.0	0.0	1.8	6.3
Corn Bread	50.0	50.0	54.9	49.4	2.8	7.8	7.2	8.9
Sliced White Bread	47.2	51.6	52.2	48.1	0.0	6.3	2.7	5.1
Hot Biscuits	77.8	65.6	58.6	54.4	2.8	1.6	1.8	3.8
Sweet Rolls	72.2	60.9	61.3	58.2	0.0	0.0	1.8	5.1
Fresh Oranges	75.0	71.9	63.9	55.7	0.0	0.0	5.4	7.6
Fresh Bananas	66.7	67.2	59.5	49.4	2.8	1.6	6.3	6.3
Fresh Apples	75.0	70.3	62.2	54.4	0.0	1.6	5.4	8.9
Canned Pine- apple	61.1	53.2	47.7	54.4	2.8	3.1	3.6	5.1
Stewed Prunes	8.3	18.7	19.8	19.0	16.7	20.3	19.8	21.5
Canned Purple Plums	19.4	26.6	22.5	29.1	16.7	14.1	14.4	15.2
Canned Peaches	36.1	60.9	45.9	44.3	5.6	1.5	7.2	8.9
Applesauce	36.1	48.4	39.6	43.0	8.3	4.7	7.2	6.3
Canned Apricots	11.1	25.2	25.2	27.8	13.9	12.5	11.7	17.7
Fruit Cocktail	69.4	64.1	54.9	63.3	2.8	0.0	4.5	6.3
Orange Juice	80.6	78.1	59.5	62.0	2.8	1.6	1.8	6.3
Vegetable (V-8) Juice	36.1	35.9	35.1	30.4	13.9	3.4	7.2	20.3
Grapefruit Juice	47.2	54.7	40.5	43.0	8.3	3.1	9.0	11.4
Cherry Cobbler	66.7	57.8	51.3	58.2	11.1	7.8	5.4	6.3
Peach Cobbler	66.7	57.8	54.9	55.7	8.3	3.1	5.4	6.3
Cream Pie	58.3	45.3	44.1	45.6	2.8	7.8	8.1	10.1
Sweet Potato Pie	58.3	45.3	52.2	51.9	8.3	4.7	5.4	8.9

TABLE 6 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	\$	\$	\$	\$	\$	\$	\$	\$
	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above	Under 3,000	3,000 To 4,999	5,000 To 9,999	10,000 And Above
	%	%	%	%	%	%	%	%
Lemon Meringue	63.9	54.7	50.4	54.4	2.8	3.1	4.5	6.3
Apple Pie	69.4	53.1	54.0	55.7	2.8	3.1	7.2	7.6
Apple Crisp	58.3	40.6	46.8	45.6	2.8	1.6	8.1	7.6
Ice Cream	77.8	73.4	70.2	62.0	0.0	0.0	1.8	6.3
Cake Squares w/Icing	55.6	43.7	45.9	43.0	8.3	3.2	5.4	8.9
Pineapple Up- side-Down Cake	52.8	50.0	48.6	43.0	11.1	1.6	5.4	7.6
Cherry Short Cake	47.2	43.7	43.2	40.5	8.3	6.3	8.1	11.4
Cheese Cake	30.6	34.4	35.1	29.1	13.9	12.5	9.0	11.4
Gingerbread w/ Applesauce	36.1	29.7	33.3	36.7	16.7	10.9	8.1	10.1
Vanilla Pudding	38.9	34.4	34.2	34.2	11.1	10.9	11.7	8.9
Bread Pudding w/Fruit Sauce	27.8	17.2	27.0	30.4	13.9	14.1	11.7	8.9
Rice and Fruit Pudding	25.0	14.1	23.4	26.6	11.1	15.6	11.7	15.2
Chocolate Pud- ding w/Coconut	38.9	32.8	30.6	37.9	5.6	17.2	13.5	15.2
Hot Chocolate Milk	58.3	50.0	48.6	51.9	0.0	1.6	2.7	5.1
Iced Tea	77.8	76.6	61.3	62.0	2.8	3.1	5.4	7.6
Coffee	55.6	57.8	51.3	51.9	8.3	9.4	6.3	6.3
Punch	38.9	39.1	40.5	37.9	19.4	14.1	13.5	12.6
Buttermilk	66.7	60.9	53.1	48.1	5.6	4.7	7.2	7.6
	36.1	31.3	24.5	26.6	19.4	12.5	20.9	24.1

been discussed are those most disliked by subjects from the different income levels. By degree of comparison between the income groups, the immensely disliked foods of subjects from the "under \$3,000"

bracket and the "\$10,000 and above" bracket are relatively parallel in intensity. The subjects from the two lower levels of income showed a higher preference for more foods than did either of the two groups from the higher income levels. More than one-half of the poultry items, including eggs, are very well liked by the subjects in the "\$3,000 - \$4,999" income interval. As the poultry items were used in combination dishes the preferences of these subjects for these foods dropped overwhelmingly. This same group had a stronger dislike for fish items than did either of the other income groups. Breads and cereals, fruits, desserts, milk and milk products except butter-milk were high favorites for each of the four income intervals included in this study.

Food Likes and Dislikes of Subjects According to
Education of Their Parents

Father or Male Guardian

The food likes and dislikes of the survey population are strikingly similar when compared to each educational level attained by the father or male guardian. See Table 7. Ten per cent or more of the subjects whose fathers had a grade school education scored 55 of 142 food items as "dislike very much;" those from the high school category - 53 items; those from the college interval - 64 items; and those at the graduate level - 62 items.

Their preferences are largely limited to the same classes of foods as those of the other groups in the entire survey. Three vegetables, buttered brussel sprouts, cauliflower with cheese sauce, and yellow summer squash were disliked by more than 25 per cent at

TABLE 7 Food likes and dislikes of subjects according to education of father or male guardian

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Gr. Sch.	High Sch.	Col-lege	Grad.	Gr. Sch.	High Sch.	Col-lege	Grad.
	%	%	%	%	%	%	%	%
Steak in Tomato Sauce	25.5	21.7	17.6	28.1	9.8	6.5	9.5	9.4
Stuffed Green Peppers	19.6	18.8	14.9	15.6	21.6	16.0	14.9	12.5
Chicken Fried Steak	29.4	35.5	25.7	34.4	9.8	7.3	6.8	12.5
Roast Beef w/Natural.Gr.	39.2	39.9	31.1	43.8	3.9	6.5	8.1	12.5
Meat Loaf	39.2	37.7	29.7	28.1	9.8	2.9	6.8	3.1
Chopped Steak	31.4	34.8	17.6	28.1	3.9	4.4	10.8	6.3
Meat Balls w/Spaghetti	35.3	35.5	31.1	40.6	5.9	8.0	6.8	6.3
Grilled Steak	37.3	35.5	33.8	40.6	3.9	2.2	5.4	6.3
Beef Stroganoff w/Noodles	19.6	16.7	14.9	15.6	7.8	13.8	10.8	9.4
Smothered Liver w/Onions	25.5	29.7	21.6	21.9	25.5	22.5	32.4	12.5
Beef Stew w/Vegetables	23.5	23.9	16.2	15.6	17.7	11.6	14.9	9.4
Chitterlings	35.3	27.5	23.0	34.4	39.2	27.5	39.2	12.5
Baked Cured Ham	41.2	37.0	35.1	43.8	5.9	3.6	1.4	9.4
Fresh Roast Pork	33.3	29.7	25.7	40.6	5.9	2.9	5.4	6.3
Grilled Pork	35.3	26.1	20.3	37.5	3.9	1.5	1.4	3.1
Barbequed Spare Ribs	52.9	50.0	46.0	68.8	9.8	3.6	2.7	6.3
Ham Hocks w/Pinto Bns	45.1	31.2	27.0	31.2	11.8	7.3	12.2	12.5
Grilled Polish Sausage	33.3	21.7	13.5	25.0	7.8	5.1	8.2	6.3
Breakfast Bacon	51.0	47.1	41.9	50.0	5.8	3.6	2.7	9.4
Link Sausage	55.0	37.7	32.4	40.6	9.8	2.9	6.8	9.4
Fried Ham	45.0	41.3	36.5	40.6	3.9	2.2	2.7	3.1
Ham & Macaroni w/Cheese	31.2	30.4	21.6	31.3	9.8	6.5	17.6	15.6
Scrambled Eggs	47.1	38.4	35.1	43.8	5.9	7.3	10.8	6.3
Fried Eggs	41.2	28.3	20.3	34.4	7.8	15.2	16.2	15.6
Fried Chicken	58.8	57.3	51.4	65.6	3.9	1.5	6.8	3.1
Baked Chicken	43.1	43.5	35.1	43.8	3.9	3.6	8.1	3.1
Barbequed Chicken	54.9	51.5	43.2	59.4	5.9	2.9	8.1	0.0
Chicken a'la King	25.5	21.0	27.0	31.3	3.9	6.5	8.1	15.6
Chicken Pot Pie	33.3	27.5	24.3	28.1	9.8	4.4	12.2	18.8
Baked Turkey w/Drnsng	51.0	44.2	35.1	37.5	7.8	3.6	5.4	6.3
Chicken & Noodle Casserole	39.4	24.6	18.9	31.3	9.8	4.4	9.5	12.5
Creamed Turkey	21.6	21.7	22.8	28.1	7.8	4.4	13.5	15.6

TABLE 7 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Gr.	High	Col-	Grad.	Gr.	High	Col-	Grad.
	Sch.	Sch.	lege	Grad.	Sch.	Sch.	lege	Grad.
	%	%	%	%	%	%	%	%
Tunafish Croquettes	21.6	22.5	13.5	18.8	15.7	11.6	17.6	9.4
Salmon Croquettes	21.6	19.6	12.2	18.8	13.7	12.3	17.6	15.6
Tuna-Noodle Casserole	25.5	18.8	14.9	25.0	7.8	8.7	20.3	9.4
Fried Catfish	33.3	29.7	21.6	34.4	3.9	10.1	12.2	12.5
Fried Shrimp	41.2	42.8	43.2	56.3	17.7	10.9	6.8	12.5
Fried Fish Sticks	39.2	41.3	35.1	40.6	13.7	6.5	8.1	12.5
Tunafish Salad	33.3	32.6	28.4	37.5	9.8	5.1	5.4	3.1
Assorted Cold Cuts	25.5	22.5	29.7	34.4	9.8	12.3	10.8	3.1
Sloppy-Joe Burger on Bun	27.5	34.8	31.1	40.6	5.9	7.3	9.5	6.3
Submarine Sandwich	21.6	21.0	21.6	25.0	9.8	5.8	4.1	6.3
Hamburger on Bun	37.3	41.3	40.5	50.0	5.9	2.9	8.1	3.1
Grilled Ham and Cheese Sand.	37.3	47.8	41.9	46.9	3.9	2.2	8.1	3.1
Barbequed Beef on Bun	39.2	43.5	40.5	53.1	13.7	2.9	9.5	6.3
Hot Roast Beef Sandwich	33.3	33.3	41.9	46.9	3.9	2.2	6.8	6.3
Boiled Navy Beans	19.6	17.4	16.2	28.1	23.5	12.3	16.2	15.6
Blackeyed Peas	27.5	23.2	21.6	31.3	11.8	11.6	16.2	18.8
Baked Beans	33.3	39.1	31.1	43.8	9.8	2.9	8.1	6.3
Chili Beans	41.2	39.1	32.4	40.6	9.8	3.6	9.5	6.3
Scalloped Potatoes	17.7	18.8	17.6	31.3	19.6	11.6	9.5	15.6
Mashed Potatoes	37.3	33.3	28.4	40.6	9.8	5.1	9.5	6.3
Creamed Potatoes	35.3	29.0	25.7	34.4	11.8	5.1	8.1	12.5
French Fries	53.0	54.4	50.0	56.3	3.9	1.5	5.4	3.1
Candied Yams	53.0	37.0	35.1	37.5	9.8	7.3	10.8	12.5
Green Beans w/Ham or Bacon	43.1	32.6	35.1	40.6	7.8	4.4	9.5	6.3
Green Peas w/Ham or Bacon	33.3	28.3	25.7	28.1	7.8	4.4	10.8	3.1
Buttered Peas	39.2	26.8	32.4	40.6	5.9	5.1	13.5	6.3
Buttered Broccoli	19.6	20.3	18.9	25.0	25.5	21.7	20.3	9.4
Cream Style Corn	45.1	37.7	40.5	50.0	5.9	2.9	5.4	3.1
Buttered Whole Kernel Corn	53.0	40.6	41.9	50.0	2.0	2.2	6.8	3.1
Buttered Spinach	25.5	26.1	25.7	37.5	21.6	15.9	21.6	15.6
Creamed Spinach	23.5	19.6	20.3	34.4	23.5	17.4	25.7	15.6
Buttered Brussel Sprouts	11.8	11.6	12.2	15.6	37.3	29.7	27.0	25.0

TABLE 7 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Gr. Sch.	High Sch.	Col-lege	Grad.	Gr. Sch.	High Sch.	Col-lege	Grad.
	%	%	%	%	%	%	%	%
Buttered Chopped Cabbage	23.5	24.6	25.7	28.1	13.7	13.8	14.9	12.5
Boiled Cabbage Wedges	17.7	20.3	17.6	25.0	17.7	13.0	13.5	18.8
Collard Greens	29.4	26.8	25.7	34.4	11.8	15.2	9.5	18.8
Buttered Turnip Grns	25.5	23.9	17.3	29.0	15.7	14.5	17.3	22.6
Stewed Tomatoes and Okra	27.5	16.7	13.3	25.8	13.7	25.4	30.7	29.0
Sliced Fresh Tomatoes	41.2	35.5	38.7	38.7	11.8	9.4	13.3	12.9
Scalloped Tomatoes and Corn	19.6	12.3	12.0	16.1	21.6	15.9	22.7	19.4
Stewed Tomatoes	19.6	10.1	10.7	22.6	21.6	28.3	28.0	19.4
Breaded Tomatoes	13.7	9.4	12.0	6.5	19.6	18.8	21.3	16.1
Glazed Carrots	17.7	14.5	18.7	9.7	21.6	21.1	16.0	22.6
Peas and Carrots	13.7	24.6	14.7	16.1	19.6	13.7	21.3	22.6
Harvard Beets	25.5	13.0	24.0	19.4	27.5	18.8	18.7	22.6
Cauliflower w/Cheese Sauce	17.7	7.3	13.3	6.5	37.3	32.6	30.7	32.3
Mixed Vegetables	21.6	18.1	25.3	22.6	21.6	13.8	16.0	25.8
Yellow Summer Squash	11.8	8.0	10.7	9.7	37.3	37.0	29.3	45.2
Corn and Lima Beans	17.7	9.4	13.3	22.6	25.5	18.1	24.0	22.6
Buttered Green Lima Bns	17.7	13.8	12.0	19.4	27.5	18.1	24.0	16.1
Jello Salad w/Fruit	49.0	34.8	41.3	38.7	2.0	5.8	13.3	9.7
Apple-Celery Salad	29.4	23.9	26.7	29.0	11.8	6.5	10.7	6.5
Cottage Cheese w/Fruit	35.3	29.0	26.7	16.1	17.7	18.8	21.3	29.0
Cottage Cheese w/ Tomato	15.7	10.9	14.7	6.5	19.6	23.2	22.7	35.5
Cabbage Slaw	29.4	25.4	29.3	29.0	13.7	13.0	9.3	22.6
Sliced Tomatoes and Onions	21.6	18.8	25.3	25.8	21.6	16.7	14.7	12.9
Carrot & Raisin Salad	19.6	14.5	20.0	19.4	23.5	18.1	14.7	29.0
Relish Tray	17.7	15.2	41.3	22.6	21.6	13.8	8.0	19.4
Tossed Green Salad	35.3	36.2	21.3	38.7	9.8	4.4	5.3	9.7
Macaroni Salad	23.5	20.3	40.0	25.8	11.8	9.4	12.0	6.5
Chilled Potato Salad	31.4	38.4	40.0	38.7	9.8	5.1	8.0	6.5
Hot Potato Salad	21.6	24.6	30.7	12.9	13.7	12.3	18.7	19.4
Pancakes	58.8	64.5	56.0	58.1	5.9	2.9	6.7	6.5
Dry Cereal (Asstd)	45.1	43.5	41.3	41.9	3.9	2.9	4.0	9.7
Oatmeal	31.4	32.6	28.0	32.3	5.9	10.9	12.0	19.4

TABLE 7 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Gr. Sch.	High Sch.	Col-lege	Grad.	Gr. Sch.	High Sch.	Col-lege	Grad.
	%	%	%	%	%	%	%	%
Cream of Wheat	27.5	30.4	32.0	32.3	13.7	15.2	9.3	19.4
Macaroni & Cheese	41.2	47.8	36.0	38.7	5.9	2.2	10.7	12.9
Steamed Rice	25.5	31.2	32.0	32.3	11.7	5.1	13.3	16.1
Buttered Noodles	23.5	23.2	20.0	25.8	9.8	9.4	13.3	12.9
Hot Rolls	66.7	71.0	65.3	64.5	3.9	1.5	5.3	6.5
Toast	62.8	67.4	64.0	51.6	2.0	0.0	2.7	6.5
Corn Bread	54.9	54.4	50.7	38.7	5.9	5.8	6.7	9.7
Sliced White Bread	54.9	49.3	52.0	48.4	3.9	2.2	4.0	3.2
Hot Biscuits	58.8	65.2	60.0	51.6	9.8	0.0	1.3	3.2
Sweet Rolls	66.7	66.0	62.7	45.2	2.0	1.5	1.3	3.2
Fresh Oranges	76.5	68.8	66.7	48.4	2.0	2.2	2.7	9.7
Fresh Bananas	66.7	63.8	60.0	38.7	2.0	5.1	5.3	3.2
Fresh Apples	76.5	68.1	58.7	51.6	2.0	2.2	6.7	9.7
Canned Pineapple	51.0	57.3	53.3	51.6	2.0	4.4	1.3	3.2
Stewed Prunes	23.5	17.4	20.0	19.4	15.7	20.3	21.3	25.8
Canned Purple Plums	27.5	23.9	26.7	19.4	11.8	17.4	14.7	12.9
Canned Peaches	56.9	51.5	45.3	32.3	3.9	6.5	4.0	6.5
Applesauce	43.1	42.0	42.7	38.7	9.8	4.4	4.0	9.7
Canned Apricots	33.3	21.7	26.7	19.4	11.8	13.8	13.3	19.4
Fruit Cocktail	68.6	63.0	57.3	58.1	0.0	1.5	8.0	3.2
Orange Juice	70.6	73.2	60.0	51.6	2.0	0.7	2.7	6.5
Vegetable (V-8) Juice	47.1	26.1	32.0	29.0	7.8	13.8	14.7	16.1
Grapefruit Juice	56.9	44.2	41.3	45.2	9.8	8.0	6.7	6.5
Cherry Cobbler	56.9	59.4	52.0	61.3	11.7	5.8	2.7	3.2
Peach Cobbler	66.7	60.9	52.0	54.8	5.9	5.1	2.7	6.5
Cream Pie	49.0	49.3	42.7	45.2	13.7	5.1	9.3	9.7
Sweet Potato Pie	54.9	55.8	49.3	51.6	5.9	5.8	6.7	9.7
Lemon Meringue Pie	53.0	59.4	50.7	51.6	9.8	3.6	0.0	9.7
Apple Pie	68.6	55.8	54.7	54.8	5.9	5.1	4.0	9.7
Apple Crisp	53.0	44.9	46.7	45.2	5.9	4.4	5.3	12.9
Ice Cream	78.4	73.9	62.7	71.0	0.0	0.7	2.7	3.2
Cake Squares w/Icing	54.9	50.0	40.0	48.4	3.9	5.1	6.7	3.2
Pineapple Upside-Down Cake	56.9	50.7	48.0	42.0	2.0	5.8	6.7	3.2
Cherry Short Cake	45.1	44.9	49.3	38.7	5.9	7.3	12.0	3.2
Cheese Cake	41.2	31.9	34.7	25.8	11.8	12.3	6.7	6.5
Gingerbread w/Applesauce	41.2	30.4	36.0	35.5	15.7	9.4	8.0	6.5

TABLE 7 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Gr. Sch.	High Sch.	Col-lege	Grad.	Gr. Sch.	High Sch.	Col-lege	Grad.
	%	%	%	%	%	%	%	%
Vanilla Pudding	35.3	35.5	33.0	35.5	13.7	8.7	14.7	9.7
Bread Pudding w/Fruit Sauce	29.4	23.9	22.7	35.5	15.7	13.0	13.3	9.7
Rice and Fruit Pudding	27.5	13.0	20.0	32.3	15.7	13.0	16.0	12.9
Chocolate Pudding w/Coconut	33.3	14.5	36.0	29.0	13.7	14.5	13.3	16.1
Hot Chocolate	52.9	0.0	50.7	42.0	3.9	0.0	5.3	3.2
Milk	80.4	4.4	68.0	54.8	0.0	4.4	4.0	9.7
Iced Tea	58.8	10.1	54.7	58.1	9.8	10.1	4.0	0.0
Coffee	41.2	16.7	46.7	32.3	15.7	16.7	6.7	16.1
Punch	64.7	3.6	52.0	42.0	7.8	3.6	8.0	6.5
Buttermilk	41.2	22.0	22.7	19.4	15.7	21.9	21.3	32.3

each of the four levels of education. Milk and milk products, particularly ice cream, were well liked by each sector, with one main exception: those students, whose fathers had a high school education, reported low preferences (on each end of the continuum) for milk and hot chocolate. This indicates that these foods are neither strongly liked or disliked by this segment of the population.

Mother or Female Guardian

To a predominant degree, the categories of foods liked and disliked were similar among the students from each educational level attained by their female parent. See Table 8. To a large extent, their preferences were compatible with those of the other variables

TABLE 8 Food likes and dislikes of subjects according to education of mother or female guardian

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Gr. Sch.	High Sch.	Col-lege	Grad.	Gr. Sch.	High Sch.	Col-lege	Grad.
	%	%	%	%	%	%	%	%
Steak in Tomato Sauce	22.9	23.4	22.0	20.0	5.7	7.4	16.2	6.7
Stuffed Green Peppers	22.9	17.0	19.1	20.0	11.4	15.9	13.2	26.7
Chicken Fried Steak	40.0	32.4	30.9	30.0	8.6	9.0	5.9	13.3
Roast Beef w/Natural Gravy	34.3	38.8	38.2	36.7	2.9	7.4	8.8	10.0
Meat Loaf	22.9	38.8	36.8	26.7	8.6	6.4	4.4	3.3
Chopped Steak	25.7	34.0	23.5	20.0	5.7	5.8	8.8	3.3
Meat Balls w/Spaghetti	34.3	35.6	33.8	33.3	5.7	7.4	8.8	3.3
Grilled Steak	31.4	39.4	32.4	26.7	0.0	4.3	7.3	6.7
Beef Stroganoff w/Noodles	14.3	19.7	16.2	10.0	5.7	13.3	10.3	10.0
Smothered Liver w/Onions	40.0	25.5	26.5	13.3	20.0	22.3	30.9	26.7
Beef Stew w/Vegetables	31.4	22.9	17.6	13.3	11.4	11.7	17.6	10.0
Chitterlings	40.0	28.2	23.5	43.3	40.0	28.7	29.4	30.0
Baked Cured Ham	40.0	37.2	36.8	33.3	2.9	4.8	5.9	3.3
Fresh Roast Pork	31.4	29.8	27.9	33.3	8.6	3.7	7.3	6.7
Grilled Pork	31.4	26.1	23.5	33.3	5.7	3.2	2.9	6.7
Barbequed Spare Ribs	48.6	51.1	48.5	53.3	5.7	5.3	5.9	6.7
Ham Hocks w/Pinto Beans	42.9	35.6	22.1	36.7	14.3	5.8	20.6	10.0
Grilled Polish Sausage	25.7	21.8	20.6	20.0	5.7	7.4	8.8	6.7
Breakfast Bacon	48.6	47.9	39.7	46.7	5.7	5.8	4.4	6.7
Link Sausage	42.9	40.4	32.3	36.7	5.7	7.4	5.9	10.0
Fried Ham	45.7	41.5	35.3	40.0	2.9	4.3	5.9	0.0
Ham & Macaroni w/Cheese	28.6	30.3	26.5	23.3	5.7	10.1	14.7	16.7
Scrambled Eggs	31.4	43.6	35.3	40.0	5.7	9.0	5.9	13.3
Fried Eggs	22.9	31.4	23.5	30.0	2.9	15.9	19.1	20.0
Fried Chicken	60.0	55.8	54.4	56.7	0.0	4.8	5.9	3.3
Baked Chicken	40.0	42.5	33.8	36.7	0.0	6.4	8.8	3.3
Barbequed Chicken	57.1	50.5	48.5	46.7	0.0	5.8	8.8	0.0
Chicken a'la King	22.8	22.9	11.7	26.7	0.0	9.0	27.9	6.7
Chicken Pot Pie	34.3	27.6	13.2	20.0	8.6	10.6	26.5	10.0
Baked Turkey w/Dressing	34.3	47.3	4.4	33.3	5.7	7.4	36.8	3.3
Chicken & Noodle Casserole	22.9	28.2	10.3	30.0	8.6	8.0	20.6	6.7
Creamed Turkey	20.0	22.3	14.7	20.0	5.7	7.4	23.5	10.0

TABLE 8 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Gr. Sch.	High Sch.	Col-lege	Grad.	Gr. Sch.	High Sch.	Col-lege	Grad.
	%	%	%	%	%	%	%	%
Tunafish Croquettes	17.2	21.3	14.7	16.7	17.1	12.2	16.2	20.0
Salmon Croquettes	17.2	21.3	16.2	13.3	20.0	11.7	14.7	20.0
Tuna-Noodle Casserole	17.2	21.3	13.2	20.0	8.6	11.7	17.6	16.7
Fried Catfish	22.9	30.8	13.2	23.3	14.3	8.5	30.9	13.3
Fried Shrimp	42.9	47.3	39.7	53.3	14.3	12.8	7.4	13.3
Fried Fish Sticks	45.7	42.0	35.3	26.7	14.3	8.0	7.4	13.3
Tunafish Salad	34.3	30.8	35.3	20.0	2.9	9.6	1.5	6.7
Assorted Cold Cuts	28.6	23.9	30.9	26.7	2.9	12.2	11.8	10.0
Sloppy-Joe Burger on Bun	25.7	33.5	38.2	20.0	5.7	8.5	8.8	10.0
Submarine Sandwich	25.7	20.2	23.5	22.3	8.6	6.9	5.9	3.3
Hamburger On Bun	37.1	40.4	47.1	50.0	2.9	6.4	4.4	3.3
Grilled Ham and Cheese Sand.	42.9	46.8	36.8	46.7	0.0	5.8	2.9	6.7
Barbequed Beef on Bun	40.0	42.5	47.1	46.7	5.7	6.9	7.3	10.0
Hot Roast Beef Sand.	31.4	37.8	41.2	33.3	5.7	4.3	5.9	6.7
Boiled Navy Beans	22.9	20.7	17.7	13.3	20.0	14.4	16.2	20.0
Blackeyed Peas	25.7	27.1	20.6	23.3	11.4	11.7	19.1	16.7
Baked Beans	34.3	38.8	30.9	33.3	8.6	5.8	4.4	10.0
Chili Beans	34.3	43.6	32.4	36.7	17.1	4.3	5.9	10.0
Scalloped Potatoes	20.0	22.3	11.8	26.7	8.6	11.2	16.2	20.0
Mashed Potatoes	37.1	36.7	26.5	33.3	0.0	8.5	2.9	16.7
Creamed Potatoes	31.6	31.9	26.5	30.0	5.7	8.0	10.3	13.5
French Fries	45.7	55.8	45.6	53.3	5.7	4.3	2.9	3.3
Candied Yams	42.8	39.9	32.3	36.6	2.9	9.0	11.8	13.3
Green Beans w/Ham or Bacon	42.8	38.3	36.8	26.7	0.0	6.9	8.8	13.3
Green Peas w/Ham or Bacon	28.6	30.3	27.9	16.7	5.7	6.9	11.8	10.0
Buttered Peas	31.4	30.3	30.9	36.7	8.6	6.9	13.2	6.8
Buttered Broccoli	25.7	23.4	16.2	13.3	20.0	19.7	20.6	23.3
Cream Style Corn	48.6	40.4	39.7	43.3	2.9	5.8	1.5	3.3
Buttered Whole Kernel Corn	48.6	47.3	33.8	50.0	2.9	4.8	2.9	6.6
Buttered Spinach	28.6	30.8	19.1	26.7	14.3	16.5	20.6	20.0
Creamed Spinach	17.1	25.5	16.2	20.0	20.0	17.5	25.0	20.0
Buttered Brussel Sprouts	11.4	14.4	13.2	3.3	25.7	25.5	30.9	43.3

TABLE 8 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Gr. Sch.	High Sch.	Col-lege	Grad.	Gr. Sch.	High Sch.	Col-lege	Grad.
	%	%	%	%	%	%	%	%
Buttered Chopped Cabbage	22.9	29.3	19.1	13.3	11.4	12.2	16.2	20.0
Boiled Cabbage Wedges	22.9	21.3	17.6	13.3	8.6	13.3	16.2	30.0
Collard Greens	28.6	30.3	23.5	33.3	14.3	11.2	16.2	16.7
Buttered Turnip Greens	20.0	26.1	17.6	23.3	11.4	13.3	22.1	20.0
Stewed Tomatoes and Okra	20.0	21.3	11.8	16.7	11.4	19.7	30.9	46.7
Sliced Fresh Tomatoes	42.9	39.4	32.3	26.7	0.0	9.6	13.2	26.7
Scalloped Tomatoes and Corn	14.3	14.9	10.3	13.3	11.4	16.5	20.6	33.3
Stewed Tomatoes	5.7	15.4	10.3	13.3	14.3	23.4	29.4	36.7
Breaded Tomatoes	11.4	12.8	5.9	6.7	8.6	17.0	25.0	23.3
Glazed Carrots	14.3	18.6	11.8	3.3	20.0	17.5	19.1	33.3
Peas and Carrots	14.3	23.9	14.7	6.7	20.0	12.8	20.6	33.3
Harvard Beets	20.0	18.6	19.1	16.7	20.0	18.1	22.1	30.0
Cauliflower w/Cheese Sauce	5.7	13.3	10.3	3.3	37.1	27.7	33.8	40.0
Mixed Vegetables	22.9	23.4	17.6	16.7	17.1	13.3	17.6	36.7
Yellow Summer Squash	14.3	9.0	10.3	6.7	20.0	34.6	36.8	50.0
Corn and Lima Beans	11.4	14.9	13.2	13.3	17.1	18.6	27.9	30.0
Buttered Green Lima Beans	14.3	17.0	11.7	10.0	14.3	19.7	27.9	23.3
Jello Salad w/Fruit	40.0	41.5	33.8	40.0	2.9	6.4	11.8	6.7
Apple-Celery Salad	25.7	27.7	19.1	30.0	8.6	7.4	11.8	6.7
Cottage Cheese w/Fruit	40.0	28.2	19.1	23.3	8.6	18.1	26.5	33.3
Cottage Cheese w/Tomato	5.7	15.4	7.3	13.3	11.4	20.7	27.9	40.0
Cabbage Slaw	25.7	27.7	25.0	26.7	8.6	12.8	14.7	20.0
Sliced Tomatoes & Onions	20.0	24.5	25.0	16.7	20.0	15.9	13.3	16.7
Carrot & Raisin Salad	20.0	18.6	20.6	13.3	17.1	19.1	16.2	30.0
Relish Tray	17.1	18.1	17.6	16.7	8.6	14.3	14.7	16.7
Tossed Green Salad	34.3	59.9	30.9	43.3	2.9	5.3	10.3	6.7
Macaroni Salad	14.3	24.5	19.1	20.0	11.4	9.6	11.8	16.7
Chilled Potato Salad	28.6	40.4	30.9	43.3	5.7	6.9	8.8	10.0
Hot Potato Salad	20.0	25.0	20.6	30.0	5.7	13.3	23.5	23.3
Pancakes	54.3	64.4	51.5	60.0	8.6	4.8	5.9	6.8
Dry Cereal (Asstd	45.7	45.7	35.3	46.7	0.0	4.8	5.9	3.3

TABLE 8 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Gr. Sch.	High Sch.	Col-lege	Grad.	Gr. Sch.	High Sch.	Col-lege	Grad.
	%	%	%	%	%	%	%	%
Oatmeal	37.1	30.3	26.5	40.0	2.9	11.7	14.7	6.7
Cream of Wheat	37.1	29.3	27.9	40.0	8.6	12.2	17.6	10.0
Macaroni & Cheese	34.3	47.9	36.8	36.7	2.9	4.8	10.3	10.0
Steamed Rice	28.6	31.9	27.9	26.7	2.9	8.0	16.2	13.3
Buttered Noodles	22.9	25.5	19.1	13.3	5.7	8.0	17.6	16.7
Hot Rolls	51.1	71.3	61.8	70.0	2.9	1.5	7.3	6.7
Toast	65.7	70.2	51.5	56.7	0.0	1.6	4.4	3.3
Corn Bread	45.7	57.9	42.6	46.7	2.9	6.4	8.8	10.0
Sliced White Bread	45.7	53.7	50.0	46.7	2.9	3.8	4.4	0.0
Hot Biscuits	54.3	66.0	55.9	60.0	5.7	2.7	2.9	0.0
Sweet Rolls	60.0	66.5	58.8	53.3	0.0	1.6	2.9	0.0
Fresh Oranges	74.3	71.3	57.3	53.3	0.0	2.7	7.3	3.3
Fresh Bananas	74.3	64.9	44.1	46.7	0.0	4.8	10.3	0.0
Fresh Apples	77.1	69.1	52.9	53.3	0.0	3.7	10.3	3.3
Canned Pineapple	57.1	55.3	51.5	46.7	0.0	3.7	4.4	0.0
Stewed Prunes	8.6	21.8	20.6	6.7	20.0	17.5	25.0	23.3
Canned Purple Plums	22.9	27.6	19.1	23.3	8.6	14.4	22.1	10.0
Canned Peaches	51.4	52.1	36.7	43.3	2.9	6.4	4.4	10.0
Applesauce	45.7	43.1	36.8	43.3	11.4	4.3	7.4	10.0
Canned Apricots	25.7	26.6	17.6	26.7	11.4	11.2	22.1	16.7
Fruit Cocktail	77.1	62.2	51.5	63.3	0.0	3.7	5.9	6.7
Orange Juice	74.3	71.8	50.0	53.3	2.9	1.6	5.9	6.7
Vegetable (V-8) Juice	31.4	34.6	23.5	33.3	11.4	11.2	17.6	23.3
Grapefruit Juice	48.6	48.4	35.3	36.6	8.6	8.5	10.3	10.0
Cherry Cobbler	51.4	57.9	55.9	60.0	11.4	6.9	4.4	3.3
Peach Cobbler	60.0	60.6	51.5	56.7	5.7	5.3	5.9	3.3
Cream Pie	48.6	48.9	42.6	40.0	11.4	6.4	11.8	6.7
Sweet Potato Pie	57.1	54.8	44.1	53.3	0.0	7.4	10.3	6.7
Lemon Meringue Pie	48.6	56.9	47.1	63.3	5.7	4.3	5.9	3.3
Apple Pie	60.0	57.9	51.5	63.3	5.7	5.3	5.9	6.7
Apple Crisp	45.7	45.2	45.6	53.3	5.7	5.3	7.3	6.7
Ice Cream	65.7	73.9	63.3	70.0	0.0	2.1	2.9	3.3
Cake Squares w/Icing	45.7	50.5	41.2	46.7	0.0	6.4	7.3	3.3
Pineapple Upside-Down Cake	45.7	53.2	47.1	36.7	5.7	5.8	7.3	3.3
Cherry Short Cake	42.9	46.8	44.1	33.3	8.6	6.4	13.2	6.7
Cheese Cake	31.4	37.2	25.0	23.3	8.6	11.7	8.8	10.0

TABLE 8 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Gr. Sch.	High Sch.	Col-lege	Grad.	Gr. Sch.	High Sch.	Col-lege	Grad.
	%	%	%	%	%	%	%	%
Gingerbread w/ Applesauce	42.9	33.5	33.8	26.7	14.3	9.0	10.3	10.0
Vanilla Pudding	31.4	38.3	26.5	33.3	11.4	9.6	17.6	6.7
Bread Pudding w/ Fruit Sauce	14.3	27.1	25.0	30.0	17.1	11.7	16.2	10.0
Rice and Fruit Pudding	17.1	23.4	23.5	26.7	11.4	11.2	20.6	23.3
Chocolate Pudding w/Coconut	25.7	36.7	26.5	33.3	14.3	10.6	19.1	23.3
Hot Chocolate	51.4	54.3	44.1	53.3	2.9	2.1	4.4	3.3
Milk	77.1	72.3	57.3	60.0	2.9	3.7	5.9	6.7
Iced Tea	57.1	54.8	48.5	56.7	14.3	6.4	10.3	0.0
Coffee	25.7	43.6	33.8	43.3	20.0	12.2	17.6	6.7
Punch	65.7	59.0	41.2	50.0	5.7	5.3	11.8	3.3
Buttermilk	40.0	28.8	17.6	23.3	17.1	16.6	33.8	30.0

that have been presented. However, as the education of the mother increased, the frequency of food dislikes also increased.

Ten per cent or more of the respondents whose mother had a grade-school education scored 50 of the 142 items as "dislike very much;" those from the high school category - 55 items; those from college-80 items; and those from graduate school - 81 items. Chitterlings were commonly disliked by over 25 per cent of the respondents at each level. On the positive end of the scale, this food was rated as "like very much" by an equal segment of the population.

An interesting comparison could have been made to determine the preferences of those subjects whose mothers were employed in contrast

to those who were not employed. It may be that the dislikes might increase since working mothers have less time for meal planning and preparation. They may have a tendency to cater excessively to the likes and dislikes of their family members.

Food acceptance should increase as the educational and income levels increase. The results from this survey suggest that food acceptance decreases as education increases. This is a direct indication of the need for nutrition education for all people.

Food Likes and Dislikes of the Subjects

According to College Classification

The preferences of this segment of the population were clustered in more categories than those of the groups related to variables that have been presented in the preceding discussions. See Table 9. More of the meat items, particularly the combination types, were less popular with these groups. Almost all the fish was poorly accepted. Chitterlings, in addition to liver and beef stroganoff, are ranked by considerable numbers at each extreme of the preference scale. Vegetables remained the group of foods most strongly disliked, but yellow summer squash is the only vegetable negatively preferred by over 25 per cent at each classification level. Breads and cereals are not as well liked in this classification as in the other categories presented here.

Ten per cent or more of the freshmen (the majority segment of the survey population) included 57 foods among their less preferred items; sophomores - 90 foods; juniors - 60 foods; and seniors - 62 foods.

TABLE 9 Food likes and dislikes of subjects according to college classification

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Fresh	Soph	Jr.	Sr.	Fresh	Soph	Jr.	Sr.
	%	%	%	%	%	%	%	%
Steak in Tomato Sauce	19.8	19.5	20.0	35.2	7.9	15.6	8.4	9.3
Stuffed Green Peppers	11.1	13.0	20.0	38.9	15.1	29.9	13.7	9.3
Chicken Fried Steak	31.8	30.9	25.3	44.4	6.4	15.6	9.5	3.7
Roast Beef w/Natural Gravy	35.8	37.7	30.5	55.6	7.9	11.7	5.3	3.7
Meat Loaf	29.4	33.8	27.4	59.3	5.6	11.7	5.3	1.9
Chopped Steak	23.0	33.8	27.4	40.7	4.8	13.0	5.3	1.9
Meat Balls w/Spaghetti	30.2	39.0	31.6	40.7	7.1	10.4	5.3	5.6
Grilled Steak	33.3	32.5	29.5	53.7	3.9	10.4	3.2	3.7
Beef Stroganoff w/Noodles	18.3	19.5	12.6	18.5	13.5	18.2	10.5	11.1
Smothered Liver w/Onions	21.4	23.4	28.4	33.3	25.4	32.5	21.1	18.5
Beef Stew w/Vegetables	22.2	18.2	20.0	29.6	15.1	18.2	9.5	5.6
Chitterlings	26.2	24.7	24.2	42.6	31.7	40.3	26.3	27.8
Baked Cured Ham	37.3	33.8	27.4	51.8	5.6	6.5	3.2	5.6
Fresh Roast Pork	30.2	23.4	24.2	44.4	7.1	5.2	6.3	3.7
Grilled Pork	24.5	18.2	24.2	44.4	5.6	5.2	3.2	3.7
Barbequed Spare Ribs	43.7	45.4	48.4	68.5	4.8	9.1	4.2	7.4
Ham Hocks w/Pinto Bns	31.8	23.4	30.5	51.8	10.3	18.2	9.5	3.7
Grilled Polish Sausage	24.6	13.0	16.8	31.5	5.6	16.9	9.5	5.6
Breakfast Bacon	39.7	23.4	52.6	66.7	4.8	11.7	5.3	0.0
Link Sausage	36.5	23.4	35.8	57.4	4.8	14.3	9.5	1.9
Fried Ham	38.1	28.6	34.7	61.1	5.6	5.2	3.2	3.7
Ham & Macaroni w/Cheese	32.5	20.8	23.2	35.2	8.7	14.3	10.5	14.8
Scrambled Eggs	37.3	31.2	37.9	55.6	7.9	6.5	12.6	13.0
Fried Eggs	31.2	15.6	25.3	40.7	13.5	18.2	13.7	24.1
Fried Chicken	53.2	44.2	54.7	68.5	4.0	7.8	2.1	3.7
Baked Chicken	36.5	32.5	37.9	53.7	4.0	11.7	4.2	5.6
Barbequed Chicken	50.8	37.7	47.4	61.1	4.8	9.1	3.2	3.7
Chicken a'la King	24.6	19.5	20.0	33.3	4.8	13.0	12.6	5.6
Chicken Pot Pie	25.4	26.0	24.2	35.2	11.9	14.3	8.4	9.3
Baked Turkey w/Drsgng	40.5	33.8	38.9	57.4	3.2	11.7	7.4	3.7
Chicken & Noodle Casserole	27.0	19.5	23.2	31.5	4.8	15.6	9.5	9.3
Creamed Turkey	23.0	13.0	16.8	33.3	8.7	15.6	12.6	0.0

TABLE 9 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Fresh	Soph	Jr.	Sr.	Fresh	Soph	Jr.	Sr.
	%	%	%	%	%	%	%	%
Tunafish Croquettes	18.3	11.7	15.8	33.3	11.9	20.8	14.7	14.8
Salmon Croquettes	19.0	10.4	17.9	27.8	11.9	19.5	15.8	16.7
Tuna-Noodle Casserole	22.2	14.3	15.8	25.9	8.7	16.9	13.7	20.4
Fried Catfish	31.8	20.8	25.3	37.0	10.3	14.3	10.5	11.1
Fried Shrimp	46.8	42.9	37.9	55.6	8.7	10.4	16.8	14.8
Fried Fish Sticks	45.2	31.2	30.5	46.3	4.0	15.6	10.5	13.0
Tunafish Salad	36.5	28.6	20.0	31.5	.6	6.5	7.4	13.0
Assorted Cold Cuts	27.8	24.7	15.8	33.3	12.7	14.3	8.4	13.0
Sloppy-Joe Burger on Bun	40.5	31.2	15.8	38.9	5.6	9.1	8.4	13.0
Submarine Sandwich	23.0	22.1	15.8	27.8	7.1	7.8	7.4	9.3
Hamburger On Bun	44.4	36.4	33.7	50.0	4.0	10.4	6.3	1.9
Grilled Ham and Cheese Sand.	49.2	33.8	34.7	50.0	4.0	7.8	7.4	3.7
Barbequed Beef on Bun	49.2	40.3	29.5	55.6	3.2	10.4	9.5	11.1
Hot Roast Beef Sand.	45.2	31.2	23.2	48.2	2.4	11.7	5.3	1.9
Boiled Navy Beans	18.3	15.6	20.0	27.8	14.3	20.8	14.7	13.0
Blackeyed Peas	28.6	15.6	23.2	29.6	12.7	19.5	1.6	13.0
Baked Beans	35.7	32.5	33.7	42.6	4.8	5.2	9.5	3.7
Chili Beans	41.3	31.2	33.7	51.8	6.4	7.8	8.4	3.7
Scalloped Potatoes	20.6	15.6	18.9	24.1	12.7	16.9	13.7	5.6
Mashed Potatoes	34.9	29.9	30.5	38.9	7.1	9.1	10.5	5.6
Creamed Potatoes	32.5	23.4	23.2	40.7	9.5	13.0	7.4	9.3
French Fries	54.8	42.9	45.3	63.0	3.2	6.5	6.3	0.0
Candied Yams	34.9	40.3	30.5	53.7	10.3	6.5	9.5	9.3
Green Beans w/Ham or Bacon	35.7	35.1	29.5	50.0	8.0	10.4	6.3	7.4
Green Peas w/Ham or Bacon	26.2	26.0	22.1	40.7	10.3	6.5	8.4	9.3
Buttered Peas	27.0	28.6	24.2	48.2	9.5	5.2	9.5	9.3
Buttered Broccoli	18.3	19.5	20.0	27.8	20.6	20.8	16.8	22.2
Cream Style Corn	42.9	32.5	34.7	53.7	3.2	6.5	5.3	1.9
Buttered Whole Kernel Corn	44.4	42.9	41.1	46.3	4.0	6.5	4.2	1.9
Buttered Spinach	31.0	23.4	22.1	33.3	16.7	19.5	16.8	16.7
Creamed Spinach	24.6	18.2	16.8	25.9	17.5	22.1	20.0	22.2
Buttered Brussel Sprouts	11.9	7.8	13.7	16.7	24.6	36.4	25.3	31.5

TABLE 9 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Fresh	Soph	Jr.	Sr.	Fresh	Soph	Jr.	Sr.
	%	%	%	%	%	%	%	%
Buttered Chopped Cabbage	19.8	24.7	23.2	35.2	14.3	19.5	11.6	13.0
Boiled Cabbage Wedges	16.7	16.9	18.9	29.6	12.0	20.8	19.0	13.0
Collard Greens	28.6	22.1	27.4	33.3	11.1	16.9	15.8	14.8
Buttered Turnip Grns	25.4	16.9	20.0	25.9	13.5	20.8	15.8	20.4
Stewed Tomatoes and Okra	15.1	15.6	16.8	27.8	23.0	28.6	28.4	24.1
Sliced Fresh Tomatoes	34.1	40.3	31.6	46.3	10.3	13.0	12.6	11.1
Scalloped Tomatoes and Corn	12.7	13.0	10.5	16.7	15.9	22.1	19.0	22.2
Stewed Tomatoes	11.1	11.7	11.6	16.7	22.2	28.6	24.2	29.6
Breaded Tomatoes	9.5	9.1	10.5	13.0	17.5	24.7	14.7	22.2
Glazed Carrots	15.9	14.3	14.7	11.1	17.5	19.5	20.0	24.1
Peas and Carrots	21.4	14.3	16.8	20.4	15.1	19.5	17.9	20.4
Harvard Beets	15.8	13.0	15.8	31.5	17.5	23.4	22.1	20.4
Cauliflower w/Cheese Sauce	10.3	10.4	8.4	14.8	23.8	33.8	40.0	27.8
Mixed Vegetables	21.4	14.3	18.9	33.3	15.1	19.5	19.0	18.5
Yellow Summer Squash	10.3	6.5	9.5	11.1	25.4	41.6	37.9	42.6
Corn and Lima Beans	13.5	10.4	11.6	20.4	21.4	26.0	20.0	24.1
Buttered Green Lima Beans	15.9	10.4	11.6	20.4	20.6	26.0	22.1	24.1
Jello Salad w/Fruit	42.1	33.8	28.4	48.2	6.4	9.1	10.5	5.6
Apple-Celery Salad	28.6	18.2	20.0	33.3	5.6	16.9	12.6	3.7
Cottage Cheese w/Fruit	24.6	22.1	27.4	31.5	12.0	28.6	21.1	22.2
Cottage Cheese w/Tomato	12.0	6.5	11.6	18.5	15.9	32.5	28.4	22.2
Cabbage Slaw	22.2	20.8	26.3	38.9	12.7	20.8	12.6	9.3
Sliced Tomatoes and Onions	21.4	24.7	20.0	24.1	17.5	18.2	16.8	11.1
Carrot and Raisin Sld	19.1	15.6	13.7	25.9	18.3	24.7	17.9	20.4
Relish Tray	19.1	13.0	16.8	22.2	13.5	19.5	11.6	14.8
Tossed Green Salad	34.1	28.6	36.8	51.8	5.6	9.1	6.3	1.8
Macaroni Salad	21.4	13.0	25.3	27.8	12.7	13.0	6.3	9.3
Chilled Potato Salad	36.5	28.6	35.8	46.3	7.9	11.7	5.3	3.7
Hot Potato Salad	22.2	18.2	22.1	33.3	18.2	20.8	10.5	13.0
Pancakes	63.5	57.2	51.6	64.8	1.6	6.5	10.5	3.7
Dry Cereal (Asstd)	42.9	44.2	38.9	46.3	2.4	6.5	4.2	5.6
Oatmeal	31.8	27.3	31.6	29.6	6.4	22.1	7.4	14.8

TABLE 9 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Fresh	Soph	Jr.	Sr.	Fresh	Soph	Jr.	Sr.
	%	%	%	%	%	%	%	%
Cream of Wheat	30.2	24.7	33.7	27.8	8.7	16.9	13.7	14.8
Macaroni & Cheese	48.1	33.8	41.1	40.7	3.9	9.1	4.2	11.1
Steamed Rice	34.9	27.3	26.3	27.8	6.3	11.7	8.4	14.8
Buttered Noodles	27.8	16.9	20.0	20.4	6.3	13.0	10.5	16.7
Hot Rolls	67.5	59.7	63.2	74.1	2.3	5.2	2.1	3.7
Toast	60.3	59.7	64.0	70.4	0.8	5.2	2.1	0.0
Corn Bread	47.6	46.7	53.7	66.7	6.3	9.1	4.2	5.6
Sliced White Bread	50.0	49.4	44.2	61.2	2.4	5.2	4.2	0.0
Hot Biscuits	46.4	54.6	62.1	72.2	1.6	3.9	3.2	1.8
Sweet Rolls	63.5	53.3	61.1	68.5	0.8	2.6	3.2	0.0
Fresh Oranges	69.1	58.4	63.2	74.1	1.6	6.5	4.2	1.8
Fresh Bananas	57.1	54.5	56.8	68.5	4.8	3.9	7.4	3.7
Fresh Apples	66.7	55.8	62.1	74.1	2.4	6.5	6.3	1.8
Canned Pineapple	54.0	53.2	52.6	51.9	2.4	3.9	4.2	3.7
Stewed Prunes	19.8	9.1	22.1	16.7	19.0	28.6	12.6	22.2
Canned Purple Plums	22.2	16.9	28.4	25.9	14.2	28.6	8.4	11.1
Canned Peaches	47.6	39.0	48.4	55.6	4.8	7.8	5.3	3.7
Applesauce	49.2	32.5	40.0	37.0	2.4	9.1	3.2	13.0
Canned Apricots	24.6	14.3	25.3	31.5	13.4	18.2	8.4	18.5
Fruit Cocktail	65.1	52.0	55.8	72.2	2.4	6.5	4.2	1.8
Orange Juice	64.3	60.0	67.4	72.2	2.4	6.5	2.1	0.0
Vegetable (V-8) Juice	24.6	33.8	32.6	37.0	13.5	13.0	11.6	16.7
Grapefruit Juice	42.9	37.9	46.3	50.0	7.9	14.3	5.3	9.3
Cherry Cobbler	53.2	55.8	52.6	64.8	5.6	7.8	5.3	7.4
Peach Cobbler	54.0	58.4	54.7	66.7	4.0	6.5	4.2	5.6
Cream Pie	42.1	44.2	43.2	61.2	10.3	10.4	6.3	3.7
Sweet Potato Pie	51.6	52.0	49.5	57.4	5.6	11.7	4.2	7.4
Lemon Meringue Pie	51.6	50.6	53.7	59.3	4.0	5.2	7.4	7.4
Apple Pie	62.7	48.1	55.8	63.0	1.6	9.1	5.3	7.4
Apple Crisp	49.2	40.3	41.1	57.4	3.2	9.1	6.3	5.6
Ice Cream	73.0	67.5	67.4	68.5	0.8	3.9	2.1	3.7
Cake Squares w/Icing	51.6	42.9	36.8	63.0	3.2	9.1	4.2	7.4
Pineapple Upside- Down Cake	49.2	50.7	41.1	59.3	6.4	5.2	6.3	1.8
Cherry Short Cake	45.3	42.9	34.7	55.6	5.6	6.5	12.6	7.4
Cheese Cake	34.1	23.4	31.6	40.7	8.7	16.9	12.6	7.4
Gingerbread w/ Applesauce	35.7	24.7	32.6	40.7	9.5	11.7	4.2	16.7

TABLE 9 (Continued)

FOOD ITEM	LIKES VERY MUCH				DISLIKES VERY MUCH			
	Fresh	Soph	Jr.	Sr.	Fresh	Soph	Jr.	Sr.
	%	%	%	%	%	%	%	%
Vanilla Pudding	38.9	24.7	28.4	42.6	12.0	15.6	9.5	11.2
Bread Pudding w/Fruit Sauce	29.4	20.8	18.9	31.5	12.0	18.2	9.5	18.5
Rice & Fruit Pudding	27.8	14.3	16.8	33.3	12.7	18.2	14.7	16.7
Chocolate Pudding w/Coconut	31.0	29.9	28.4	40.7	15.1	15.6	15.8	14.8
Hot Chocolate	57.1	49.4	37.9	59.3	3.2	2.6	2.1	1.8
Milk	70.0	61.0	62.1	77.8	3.2	7.8	6.3	3.7
Iced Tea	54.8	46.7	47.4	68.5	5.6	6.5	11.6	5.6
Coffee	42.1	32.5	29.5	51.8	11.1	18.2	16.8	11.1
Punch	54.8	45.5	48.4	70.4	3.6	13.0	5.3	7.4
Buttermilk	28.8	22.1	26.3	29.6	20.8	24.7	20.0	18.5

Food Likes and Dislikes of Subjects According to
Whether They Selected Foods Daily From
All Four Food Groups

Approximately 10 per cent of the subjects who eat some foods daily from each of the four food groups checked 57 items as "dislike very much." The remaining subjects reported "dislike very much" for 88 items. See Table 10. Thus, these results indicate that the students who did not choose daily from all four food groups have high percentages of dislikes.

Neither of these two groups indicated a high preference for vegetables, but the dislike for vegetables was stronger among the subjects who did not choose the wider variety of foods. This

TABLE 10 Food likes and dislikes of subjects according to whether they selected food daily from all four food groups

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Do	Do Not	Do	Do Not
	%	%	%	%
Steak in Tomato Sauce	20.4	34.8	9.2	15.2
Stuffed Green Peppers	17.1	26.1	16.5	21.7
Chicken Fried Steak	30.0	43.5	8.2	13.0
Roast Beef w/Natural Gravy	36.2	47.8	6.3	15.2
Meat Loaf	33.6	41.3	6.0	8.7
Chopped Steak	27.3	43.5	6.0	8.7
Meat Balls w/Spaghetti	34.2	34.8	6.3	13.0
Grilled Steak	34.5	39.1	4.0	13.0
Beef Stroganoff w/Noodles	15.8	26.1	13.5	13.0
Smothered Liver w/Onions	24.0	36.9	24.0	30.4
Beef Stew w/Vegetables	21.4	26.0	12.2	17.4
Chitterlings	25.0	45.6	32.9	23.9
Baked Cured Ham	34.2	47.8	4.6	8.7
Fresh Roast Pork	28.3	34.8	5.9	6.5
Grilled Pork	24.7	34.8	4.3	6.5
Barbequed Spare Ribs	48.4	54.3	6.0	6.5
Ham Hocks w/Pinto Beans	32.0	36.9	10.5	13.0
Grilled Polish Sausage	19.1	34.8	8.6	13.0
Breakfast Bacon	42.8	52.2	4.9	10.9
Link Sausage	35.5	45.6	7.6	8.7
Fried Ham	37.5	45.6	5.0	2.2
Ham and Macaroni w/Cheese	28.0	28.3	10.5	17.4
Scrambled Eggs	39.1	37.0	8.9	15.2
Fried Eggs	28.3	23.9	15.5	21.7
Fried Chicken	52.3	65.2	3.3	10.9
Baked Chicken	35.5	58.7	5.3	10.9
Barbequed Chicken	46.0	67.4	5.0	6.5
Chicken a'la King	21.7	36.9	8.6	10.9
Chicken Pot Pie	25.3	36.9	10.5	15.2
Baked Turkey w/Dressing	38.2	60.9	6.0	8.7
Chicken & Noodle Casserole	23.7	34.8	8.6	13.1
Creamed Turkey	19.7	28.3	9.9	10.9
Tunafish Croquettes	16.8	30.4	15.5	13.0
Salmon Croquettes	16.5	30.4	16.1	10.9
Tuna-Noodle Casserole	18.4	26.1	14.1	10.9
Fried Catfish	28.3	30.4	9.9	21.7

TABLE 10 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Do	Do Not	Do	Do Not
	%	%	%	%
Fried Shrimp	42.4	58.7	12.5	10.9
Fried Fish Sticks	36.5	50.0	9.5	10.9
Tunafish Salad	28.6	36.9	7.2	8.7
Assorted Cold Cuts	23.7	32.6	12.2	10.9
Sloppy-Joe Burger on Bun	29.6	45.6	7.9	10.9
Submarine Sandwich	20.7	28.3	7.9	6.5
Hamburger on Bun	38.8	52.2	5.3	8.7
Grilled Ham and Cheese Sand.	41.1	50.0	4.9	10.9
Barbequed Beef on Bun	39.1	67.4	8.2	4.3
Hot Roast Beef Sandwich	34.2	54.4	4.6	8.7
Boiled Navy Beans	19.1	21.7	14.5	21.7
Blackeyed Peas	24.0	26.1	13.2	17.4
Baked Beans	34.5	41.3	6.0	6.5
Chili Beans	36.2	54.3	6.9	6.5
Scalloped Potatoes	19.1	23.9	11.8	19.6
Mashed Potatoes	31.3	45.6	8.5	6.5
Creamed Potatoes	28.9	32.6	9.5	10.9
French Fries	49.0	63.0	3.9	6.5
Candied Yams	35.9	50.0	8.9	10.9
Green Beans w/Ham or Bacon	36.5	32.6	6.9	15.2
Green Peas w/Ham or Bacon	27.0	28.3	8.2	13.0
Buttered Peas	30.3	28.3	7.6	15.2
Buttered Broccoli	20.7	19.6	20.1	19.6
Cream Style Corn	41.8	30.4	3.6	8.7
Buttered Whole Kernel Corn	44.1	41.3	3.6	8.7
Buttered Spinach	28.0	23.9	16.5	19.6
Creamed Spinach	21.4	21.7	19.4	19.6
Buttered Brussel Sprouts	11.2	17.4	28.3	30.4
Buttered Chopped Cabbage	24.0	23.9	13.2	23.9
Boiled Cabbage Wedges	19.7	15.2	13.8	30.4
Collard Greens	27.3	30.4	12.5	26.1
Buttered Turnip Greens	22.0	23.9	15.7	23.9
Stewed Tomatoes and Okra	17.1	21.7	25.9	26.1
Sliced Fresh Tomatoes	35.5	43.5	11.5	13.0
Scalloped Tomatoes and Corn	11.8	19.6	18.4	23.9
Stewed Tomatoes	12.2	15.2	23.7	37.0

TABLE 10 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Do	Do Not	Do	Do Not
	%	%	%	%
Breaded Tomatoes	9.9	13.0	17.4	30.4
Glazed Carrots	14.1	17.4	18.4	28.3
Peas and Carrots	18.1	21.7	16.1	28.3
Harvard Beets	16.8	23.9	20.1	23.9
Cauliflower w/Cheese Sauce	9.9	15.2	29.3	43.5
Mixed Vegetables	21.4	19.6	16.4	26.1
Yellow Summer Squash	8.9	13.0	34.5	39.1
Corn and Lima Beans	13.5	13.0	21.4	30.4
Buttered Green Lima Beans	13.5	19.6	22.0	28.3
Jello Salad w/Fruit	35.2	54.4	7.6	10.9
Apple-Celery Salad	23.4	34.8	9.2	13.0
Cottage Cheese w/Fruit	24.7	34.8	18.4	28.3
Cottage Cheese w/Tomato	10.9	17.4	22.4	34.8
Cabbage Slaw	24.7	32.6	13.2	19.6
Sliced Tomatoes and Onions	21.7	26.1	15.8	21.7
Carrot and Raisin Salad	17.1	23.9	19.7	21.7
Relish Tray	16.8	23.9	13.8	19.6
Tossed Green Salad	37.2	32.6	5.9	6.5
Macaroni Salad	22.0	19.6	9.9	15.2
Chilled Potato Salad	35.2	43.5	7.2	8.7
Hot Potato Salad	23.4	21.7	15.5	19.6
Pancakes	59.2	58.7	5.3	6.5
Dry Cereal (Assorted)	42.4	43.5	3.6	8.7
Oatmeal	30.6	28.3	10.5	17.4
Cream of Wheat	28.6	34.8	11.8	19.6
Macaroni and Cheese	41.8	45.6	4.9	15.2
Steamed Rice	30.3	28.3	7.6	21.7
Buttered Noodles	20.7	32.6	9.5	17.4
Hot Rolls	64.5	73.9	2.9	4.3
Toast	62.5	65.2	1.6	4.3
Corn Bread	51.3	56.5	5.6	10.9
Sliced White Bread	49.3	54.4	3.0	4.3
Hot Biscuits	59.9	60.8	3.0	0.0
Sweet Rolls	60.9	65.2	2.0	0.0
Fresh Oranges	65.1	71.7	3.3	4.3
Fresh Bananas	56.9	67.4	5.9	0.0

TABLE 10 (Continued)

FOOD ITEM	LIKES VERY MUCH		DISLIKES VERY MUCH	
	Do	Do Not	Do	Do Not
	%	%	%	%
Fresh Apples	63.5	69.6	4.3	4.3
Canned Pineapple	52.6	56.5	2.6	8.7
Stewed Prunes	17.4	19.6	19.4	23.9
Canned Purple Plums	23.0	26.1	14.5	21.7
Canned Peaches	46.0	54.4	4.9	8.7
Applesauce	40.5	47.8	5.3	8.7
Canned Apricots	22.7	30.4	14.1	13.0
Fruit Cocktail	60.5	63.0	3.0	8.7
Orange Juice	65.5	65.2	2.3	6.5
Vegetable (V-8) Juice	30.3	34.8	12.8	17.4
Grapefruit Juice	42.4	52.2	9.2	6.5
Cherry Cobbler	54.0	65.2	6.3	6.5
Peach Cobbler	55.3	69.6	4.9	4.3
Cream Pie	44.4	54.4	8.2	8.7
Sweet Potato Pie	49.7	67.4	6.9	6.5
Lemon Meringue Pie	51.0	67.4	6.2	2.2
Apple Pie	55.3	73.9	5.3	4.4
Apple Crisp	44.4	58.7	5.9	4.4
Ice Cream	68.1	80.4	1.9	4.4
Cake Squares w/Icing	46.1	56.5	4.9	8.7
Pineapple Upside-Down Cake	47.0	60.9	5.3	6.5
Cherry Short Cake	43.1	45.6	7.6	10.9
Cheese Cake	32.2	32.6	9.9	21.7
Gingerbread w/Applesauce	31.6	43.5	9.5	10.9
Vanilla Pudding	32.2	41.3	11.5	15.2
Bread Pudding w/Fruit Sauce	23.4	36.9	12.5	21.7
Rice and Fruit Pudding	21.1	34.8	14.5	19.6
Chocolate Pudding w/Cocomut	30.9	37.0	13.8	26.1
Hot Chocolate	50.7	52.2	2.6	2.2
Milk	68.7	56.5	3.3	17.4
Iced Tea	53.0	54.3	7.9	4.3
Coffee	36.8	47.8	13.8	17.4
Punch	53.3	54.3	6.6	6.5
Buttermilk	26.1	32.6	21.4	19.6

particular clan of respondents also indicated a stronger dislike for milk than other participants in the survey. In fact, the milk group was the food group most commonly omitted by the students who did not eat some foods daily from all four groups.

Neither group selected a wide variety of the vitamin A and Vitamin C rich foods. This finding alone is sufficient to suggest that the diets of the students at Langston University seem to be nutritionally inadequate.

Some Other Factors Which May Influence the Likes and Dislikes of the Subjects

According to this study, the students at Langston University are very dissatisfied with their dining hall. See Table 11. They are more displeased with the food than the physical factors although they are not very satisfied with either. In regard to the environmental factors, they are more dissatisfied with the attitude of the personnel and with the music than any other factors. In this study it was not identified whether type or amount of music provided caused the dissatisfaction. In regard to food, the subjects are more unhappy with the variety, quantity, seasoning and the way the food is served on the plates than with other aspects of the food.

A large percentage of students, both male and female, reported that they miss meals often. See Table 12. Approximately 50 per cent of the student population miss meals three or more times per week.

Female subjects miss slightly more meals at breakfast, lunch and dinner, than the males. Of the three meals, breakfast is missed most often, lunch next and dinner the least by both males and females.

Table 11 Degree of satisfaction of students with their dining hall

Factors Influencing Satisfaction	Very Satisfactory	Satisfactory	Unsatisfactory	Very Unsatisfactory	No Response	Total*
	%	%	%	%	%	%
A. Environmental Factors						
Noise	7.9	55.1	20.7	14.2	1.0	99.9
Odors	4.5	47.1	27.3	16.8	4.2	99.9
Music	7.1	29.5	17.3	40.3	5.6	99.8
Serving Hours	5.9	50.2	25.6	13.4	4.8	99.9
Attitude of Personnel	4.2	18.7	28.1	45.7	3.1	99.8
Appearance of Personnel	4.5	32.9	26.4	32.7	3.4	99.9
Neatness of Dining Hall	2.8	33.8	29.3	29.8	4.2	99.9
Lighting	6.2	67.6	9.9	8.5	7.6	99.8
Comfort of Chairs	7.6	65.3	13.9	6.3	6.8	99.9
Height of Tables (Comfort)	10.2	67.8	7.9	8.5	5.4	99.8
Temperature of Room	5.6	55.3	25.6	13.4	0.0	99.9
Ventilation	5.1	47.7	27.8	14.2	5.1	99.9
B. Food						
Appearance	2.0	17.8	33.8	38.3	7.9	99.8
Temperature	2.0	18.2	32.1	39.5	8.2	100.0
Variety	2.0	10.5	34.4	44.0	9.1	100.0
Quantity	2.8	14.2	31.8	43.5	7.6	99.9
Seasoning	2.0	16.8	30.1	43.5	7.6	100.0

Less than 10 per cent of the male and female students eat all meals regularly. The males consistently eat more meals regularly per week than the females.

"Dislike food" was checked a substantially higher number of times than any other reason given for missing meals by both males and females. See Table 13.

Table 13 Reasons subjects missed meals *

REASONS	NUMBER OF TIMES	
	Male	Female
Does not apply	9	10
Inconvenient serving hours	57	80
Too little time	64	95
Go off campus	29	42
Like to eat out	18	45
Dislike food	106	172
Prefer to sleep	73	93
Dieting to lose weight	22	54
Work at mealtimes	18	19
Other	12	31
No response	2	2

* Each subject was allowed to check a maximum of four reasons.

In the order of their importance males checked: "prefer to sleep," "too little time," and "inconvenient serving hours." The females checked "too little time," "dieting to lose weight," and "inconvenient serving hours" in the order given.

Some of the "other" reasons for missing meals given by students in the order of their importance are:

Employees and meal service equipment not clean

Poorly prepared food

Have class at same time

Monotony of menus

Unreasonable workers behind serving table

Lost meal ticket

Often run out of food

Work on homework

Busy

Food is stale

Accustomed to two meals a day

Approximately 45 per cent of both males and females snack occasionally; 16.2 per cent of both males and females snack once a day; a larger number of females (22 per cent) than males (16.2 per cent) snack twice a day; approximately 15 per cent of both male and female students snack three or more times per day. See Table 14.

The reason, "I'm hungry," was checked an overwhelmingly high number of times as the reason for eating between meals. See Table 15. The reason, "dislike the food served in the dining hall," ranked second in importance; "to substitute for a meal missed," was third; and "dislike the dining hall atmosphere" was fourth for both males and females.

Table 14 Frequency of eating between meals

FREQUENCY	NUMBER OF SUBJECTS	
	Male	Female
	%	%
Never	6.1	1.9
Occasionally	46.6	41.7
Once a day	16.2	16.2
Twice a day	16.2	22.0
Three or more times per day	14.9	16.7
No response	0.0	1.5
Total	100.0	100.0

Table 15 Reasons subjects ate between meals *

FREQUENCY	NUMBER OF SUBJECTS	
	Male	Female
Does not apply	13	8
To be sociable	18	12
To substitute for a meal missed	78	125
To relieve boredom	10	41
Friends offer me snacks	15	24
From habit	34	56
No resistance to food	20	17
Dislike the dining hall atmosphere	35	58
Dislike the food served in the dining hall	82	143

Table 15 (Continued)

FREQUENCY	NUMBER OF SUBJECTS	
	Male	Female
Want to gain weight	20	33
Nervousness	8	18
I'm hungry	100	155
No response	2	5

* Each subject was allowed to check a maximum of four reasons.

The results shown in Tables 11-15 strongly suggest that the high number of food dislikes exists because the students are dissatisfied with the food more than with the environmental factors in their dining hall. A predominance of commonly recognized food dislikes also existed in this population. Therefore, all of the blame for the poor food acceptance should not be placed on the food service management.

CHAPTER V

SUMMARY AND CONCLUSIONS

Predominantly, the students at Langston University who were included in this survey have the following backgrounds: urban origin, low to average income level, and limited travel experience. See Appendix D. In addition, the majority of these students are females, less than 23 years old, and their parents have completed up to- or less than- a high school education. Those students who choose some foods daily from each food group far exceed those who do not choose from each group, but the choices of the students who do eat some foods daily from each group do not include a wide variety of fruits and vegetables.

By comparing the preferences of these students using several different variables inherent in the population, the author was able to determine their patterns of food likes and dislikes. A preponderance of food dislikes exists in this survey population. In descending order, the foods disliked most are: dark green and yellow vegetables, combination meat dishes, organ meats, pudding-type desserts, cooked cereals, canned fruit, cheese, and buttermilk. In contrast to their dislikes, the foods liked most are: meats without extenders, hot breads and plain white bread, fresh fruit, pies and cobblers, ice cream, hot chocolate and milk. The investigator believes that the expressed preferences of these students imply dislike for the way the

way the foods are prepared and served rather than complete dislike for so many foods. Additionally, many of these respondents are unfamiliar with a large number of the food items.

Two very interesting preferences were noted in this population. Some foods, for example chitterlings, that were strongly disliked by one segment of the population were strongly liked by an equal number of respondents. In other words, these foods if liked at all were strongly liked and if disliked at all were strongly disliked. To a large extent, milk is a highly preferred food among this population. The author had expected this age group to dislike milk.

Sex was one of the variables used to study the preferences of this group. There does not appear to be a major difference between the food preferences of the male subjects and those of the female subjects.

Where a person has lived and the places he has visited appear to influence his preferences. Students in this study who had lived in rural areas had fewer dislikes than those students from urban areas. The food preferences of the subjects who have traveled extensively are more like those of the students of urban origin than they are like those with limited travel experience. Those who have traveled extensively indicated that they dislike more foods than the group with the limited travel backgrounds.

Age makes a difference when determining food likes and dislikes. In general, a considerable difference was evident between the likes and dislikes of the 18 year old subjects and the 25 year old subjects.

The level of income does not make as much difference as the author had expected. The food likes and dislikes are approximately the same for each of the four income levels that were considered in this study.

Education of the mother influences preferences more than the education of the father. As the education of the father increased, the preferences of the students remained nearly the same; as the education of the mother increased, the food dislikes of the students increased immensely.

There is a difference in the food likes and dislikes of the students of the different college classifications. Freshmen tend to have preferences more like those of the juniors and seniors, whereas the sophomores have much more dislikes than either of the three other classification levels.

The students who eat some foods daily from each of the four food groups have fewer food dislikes than their contrast group. These students choose a better variety of foods each day and they also prefer a wider variety of foods.

Recommendations

For these two reasons, the author recommends that a study be conducted to compare the general food likes and dislikes of this group of students to their preferences for the menu items served in their dining hall: (1) These students indicated a dislike for nearly one-half of the foods presented on the food preference list; (2) The majority of the students expressed extreme dissatisfaction toward the environment and toward the food service in their dining hall.

The author feels that the findings from this study are strong enough to make further recommendations as follows:

The food preferences of the students at Langston University should be given immediate and concentrated attention. Frequency with which menu items are used should be closely evaluated as well as the way in which the food is prepared and served.

Detailed examination needs to be given to the attitude and appearance of the personnel and the sanitation of the dining hall. This complaint from the students should not go unnoticed.

It is also recommended that the University give consideration to the need for nutrition education for these students. Any group with so many food dislikes (no matter what the cause) should be taught the importance of the diet to their health and well-being.

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APPENDIX A
CORRESPONDENCE

February 27, 1970

Dr. William E. Sims, President
Langston University
Page Annex - Administration
Langston, Oklahoma 73050

Dear Dr. Sims:

As a graduate student in the Department of Food, Nutrition and Institution Administration at Oklahoma State University, I am required to plan, conduct, and report six hours of thesis research. A knowledge of food habits, especially preferences of Langston University students, is of high importance to me as I plan to return to the faculty there following completion of the Master's degree. My adviser, Dr. Helen F. Barbour, has granted me permission to do the research in this area of my interest.

May I discuss with you some implications the study may have for Langston University and the possibility of conducting the study there? If it is convenient for you, I can meet at any of the following times:

Monday	8:00 - 8:45 a.m.
Tuesday	3:30 - 4:30 p.m.
Wednesday	8:00 - 8:45 a.m.
Thursday	1:45 - 2:45 p.m.
Friday	4:15 - 5:00 p.m.
Saturday	10:00 -

Thank you for your consideration of this request.

Yours very truly,

(Mrs.) Glenda W. Warren
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Dr. Helen F. Barbour, Professor
FNIA Department
Home Economics West, Room 416
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APPENDIX B
QUESTIONNAIRE

1. RESPONDENT NUMBER _____

QUESTIONNAIRE: Food Preferences of Students Eating in the Dining Hall at Langston University. This is a part of a thesis study which will aid the college in improving its food and nutrition services to you students.

DIRECTIONS: For the following set of questions, please check (✓) or complete (fill in) the answer which best applies to you. Answer every question, please. Disregard the numbering system; they are printed for purposes of analysis.

Notice that you are not to write your name on any part of the questionnaire. This is necessary so that your identity remains confidential.

SECTION I

I. How often did you miss meals during the fall and/or spring semesters?

	Never	Occasionally	Once a Week	Twice a Week	Three or more times per Week
2 BREAKFAST	____.1	____.2	____.3	____.4	____.5
3 LUNCH	____.1	____.2	____.3	____.4	____.5
4 DINNER	____.1	____.2	____.3	____.4	____.5

II. 5 Why did you miss meals? Give four (4) reasons in order of importance. Let 7 one (1) equal your most important 3 reason.

- ____.1 This question does not apply to me
- ____.2 Inconvenient serving hours
- ____.3 Too little time
- ____.4 Go off campus
- ____.5 Like to eat out
- ____.6 Dislike food
- ____.7 Prefer to sleep
- ____.8 Dieting to lose weight
- ____.9 Work at mealtimes
- ____.10 Other (please specify) _____

III. 9 How often do you eat between meals?

- ____.1 Never
- ____.2 Occasionally
- ____.3 Once a day
- ____.4 Twice a day
- ____.5 Three or more times per day

IV. 10 Number the four (4) reasons why you eat
11 between meals. Let one (1) equal your
12 most important reason.
13

- _____ .1 Does not apply to me
- _____ .2 To be sociable
- _____ .3 To substitute for a meal missed
- _____ .4 To relieve boredom
- _____ .5 Because my friends offer me snacks
- _____ .6 From habit
- _____ .7 Because of no resistance to food
- _____ .8 Dislike the dining hall atmosphere
- _____ .9 Dislike the food served in the
dining hall
- _____ .10 Want to gain weight
- _____ .11 Because of nervousness
- _____ .12 Because I'm hungry

V. 14 In general, how do the meals served in
the dining hall compare with the meals
you were served at home?

- _____ .1 Much better
- _____ .2 Slightly better
- _____ .3 About the same
- _____ .4 Slightly worse
- _____ .4 Much worse

VI. 15 Did you expect the college food to be about the same as
the food you had at home?

- _____ .1 Yes
- _____ .2 No
- _____ .3 Had given it no thought

VII. 16 Which word best describes your appetite
at mealtime?

- _____ .1 Very good
- _____ .2 Good
- _____ .3 Fair
- _____ .4 Poor
- _____ .5 No appetite

VIII. 17 How often is Soul food served in the
dining hall?

- _____ .1 Never
- _____ .2 Occasionally
- _____ .3 Once a week
- _____ .4 Twice a week
- _____ .5 Three or more times per week

IX. Circle the number which best indicates the number of servings you eat each day from the following classes of food.

CLASS OF FOOD	NUMBER OF SERVINGS					
18. Milk includes cheese, ice cream, custard, etc.	.0	.1	.2	.3	.4	.5
19. Eggs	.0	.1	.2	.3	.4	.5
20. Meat includes dry beans or peas, peanut but- ter, etc.	.0	.1	.2	.3	.4	.5
21. Citrus fruits oranges, grapefruit, etc.	.0	.1	.2	.3	.4	.5
22. Other fruits apples, bananas, etc.	.0	.1	.2	.3	.4	.5
23. Vegetables dark green or yellow	.0	.1	.2	.3	.4	.5
24. Other vegetables potatoes, lettuce, etc.	.0	.1	.2	.3	.4	.5
25. Bread	.0	.1	.2	.3	.4	.5
26. Cereal dry or cooked	.0	.1	.2	.3	.4	.5

X. 27 Which term best describes the breakfasts served in the dining hall?

- _____ .1 Very good
- _____ .2 Good
- _____ .3 Fair
- _____ .4 Poor
- _____ .5 Very poor

28 Which term best describes the lunches served in the dining hall?

- _____ .1 Very good
- _____ .2 Good
- _____ .3 Fair
- _____ .4 Poor
- _____ .5 Very poor

29 Which term best describes the dinners served in the dining hall?

- _____ .1 Very good
- _____ .2 Good
- _____ .3 Fair
- _____ .4 Poor
- _____ .5 Very poor

30 Which term best describes the meals in the dining hall?

- _____ .1 Very good
- _____ .2 Good
- _____ .3 Fair
- _____ .4 Poor
- _____ .5 Very poor

XI. A set of four numbered columns has been provided. Each number represents a degree of satisfaction as following: 4, very satisfactory; 3, satisfactory; 2, unsatisfactory; 1, very unsatisfactory.

Place a check (✓) under the column which best indicates your satisfaction with your dining hall.

	.4	.3	.2	.1
A. Dining Hall				
31 Noise	_____	_____	_____	_____
32 Odors	_____	_____	_____	_____
33 Music	_____	_____	_____	_____
34 Serving hours	_____	_____	_____	_____
35 Attitude of personnel	_____	_____	_____	_____
36 Appearance of personnel	_____	_____	_____	_____
37 Neatness of dining hall	_____	_____	_____	_____
38 Lighting	_____	_____	_____	_____
39 Comfort of chairs	_____	_____	_____	_____
40 Height of tables (comfort)	_____	_____	_____	_____
41 Temperature of room	_____	_____	_____	_____
42 Ventilation	_____	_____	_____	_____

XI. (continued) .4 .3 .2 .1

B. Food

43 Appearance of food	_____	_____	_____	_____
44 Temperature of food	_____	_____	_____	_____
45 Variety of food	_____	_____	_____	_____
46 Quantity of food	_____	_____	_____	_____
47 Seasoning of food	_____	_____	_____	_____
48 Color of food	_____	_____	_____	_____
49 Texture of food	_____	_____	_____	_____
50 Way food is served on plates	_____	_____	_____	_____

XII. Name two foods that you dislike. Briefly state the main reason why you dislike each food listed.

- 51
- .1. _____ .4. _____
- .2. _____ .5. _____
- .3. Does not apply to me _____ .6. Don't know why _____

SECTION II

XIII. As you read the following list of foods, place a check (✓) in the column which best indicates your preference. If you check any of the dislike columns, place the number of the principal reason why you dislike the food in the column checked. Choose from the possible reasons given below:

- .1 taste
- .2 appearance
- .3 smell
- .4 unpleasant association(s)
- .5 moral or religious reason(s)
- .6 difficult to eat
- .7 manner in which served
- .8 manner in which prepared

FOOD	.7 like very much	.6 like moderate- ly	.5 like slight- ly	.4 dislike slight- ly	.3 dislike moderate- ly	.2 dislike very much	.1 Never Tasted
52 Steak in Tomato Sauce	---	---	---	---	---	---	---
54 Stuffed Green Peppers	---	---	---	---	---	---	---
56 Chicken Fried Steak	---	---	---	---	---	---	---
58 Roast Beef w/Natural Gravy	---	---	---	---	---	---	---
60 Meat Loaf	---	---	---	---	---	---	---
62 Chopped Steak	---	---	---	---	---	---	---
64 Meat Balls w/Spaghetti	---	---	---	---	---	---	---
66 Grilled Steak	---	---	---	---	---	---	---
68 Beef Stroganoff w/Noodles	---	---	---	---	---	---	---
70 Smothered Liver w/Onions	---	---	---	---	---	---	---
72 Beef Stew w/Vegetables	---	---	---	---	---	---	---
74 Chitterlings	---	---	---	---	---	---	---

FOOD	.7 like very much	.6 like moderate- ly	.5 like slight- ly	.4 dislike slight- ly	.3 dislike moderate- ly	.2 dislike very much	.1 Never Tasted
76 Baked Cured Ham	_____	_____	_____	_____	_____	_____	_____
78 Fresh Roast Pork	_____	_____	_____	_____	_____	_____	_____
80 Grilled Pork	_____	_____	_____	_____	_____	_____	_____
82 Barbequed Spare Ribs	_____	_____	_____	_____	_____	_____	_____
84 Ham Hocks w/Pinto Beans	_____	_____	_____	_____	_____	_____	_____
86 Grilled Polish Sausage	_____	_____	_____	_____	_____	_____	_____
88 Breakfast Bacon	_____	_____	_____	_____	_____	_____	_____
90 Link Sausage	_____	_____	_____	_____	_____	_____	_____
92 Fried Ham	_____	_____	_____	_____	_____	_____	_____
94 Ham and Macaroni w/Cheese	_____	_____	_____	_____	_____	_____	_____
96 Scrambled Eggs	_____	_____	_____	_____	_____	_____	_____
98 Fried Eggs	_____	_____	_____	_____	_____	_____	_____
100 Fried Chicken	_____	_____	_____	_____	_____	_____	_____
102 Baked Chicken	_____	_____	_____	_____	_____	_____	_____
104 Barbequed Chicken	_____	_____	_____	_____	_____	_____	_____
106 Chicken a'la King	_____	_____	_____	_____	_____	_____	_____
108 Chicken Pot Pie	_____	_____	_____	_____	_____	_____	_____
110 Baked Turkey w/Dressing	_____	_____	_____	_____	_____	_____	_____
112 Chicken & Noodle Casserole	_____	_____	_____	_____	_____	_____	_____
114 Creamed Turkey	_____	_____	_____	_____	_____	_____	_____
116 Tunafish Croquettes	_____	_____	_____	_____	_____	_____	_____
118 Salmon Croquettes	_____	_____	_____	_____	_____	_____	_____
120 Tuna-Noodle Casserole	_____	_____	_____	_____	_____	_____	_____
122 Fried Catfish	_____	_____	_____	_____	_____	_____	_____

FOOD	.7 like very much	.6 like moderate- ly	.5 like slight- ly	.4 dislike slight- ly	.3 dislike moderate- ly	.2 dislike very much	.1 Never Tasted
124 Fried Shrimp	---	---	---	---	---	---	---
126 Fried Fish Sticks	---	---	---	---	---	---	---
128 Tunafish Salad	---	---	---	---	---	---	---
130 Assorted Cold Cuts	---	---	---	---	---	---	---
132 Sloppy-Joe Burger on Bun	---	---	---	---	---	---	---
134 Submarine Sandwich	---	---	---	---	---	---	---
136 Hamburger on Bun	---	---	---	---	---	---	---
138 Grilled Ham and Cheese Sand.	---	---	---	---	---	---	---
140 Barbequed Beef on Bun	---	---	---	---	---	---	---
142 Hot Roast Beef Sandwich	---	---	---	---	---	---	---
144 Boiled Navy Beans	---	---	---	---	---	---	---
146 Blackeyed Peas	---	---	---	---	---	---	---
148 Baked Beans	---	---	---	---	---	---	---
150 Chili Beans	---	---	---	---	---	---	---
152 Scalloped Potatoes	---	---	---	---	---	---	---
154 Mashed Potatoes	---	---	---	---	---	---	---
156 Creamed Potatoes	---	---	---	---	---	---	---
158 French Fries	---	---	---	---	---	---	---
160 Candied Yams	---	---	---	---	---	---	---
162 Green Beans w/Ham or Bacon	---	---	---	---	---	---	---
164 Green Peas w/Ham or Bacon	---	---	---	---	---	---	---
166 Buttered Peas	---	---	---	---	---	---	---
168 Buttered Broccoli	---	---	---	---	---	---	---
170 Cream Style Corn	---	---	---	---	---	---	---
172 Buttered Whole Kernel Corn	---	---	---	---	---	---	---
174 Buttered Spinach	---	---	---	---	---	---	---
176 Creamed Spinach	---	---	---	---	---	---	---

FOOD	.7 like very much	.6 like moderate- ly	.5 like slight- ly	.4 dislike slight- ly	.3 dislike moderate- ly	.2 dislike very much	.1 Never Tasted
178 Buttered Brussel Sprouts	_____	_____	_____	_____	_____	_____	_____
180 Buttered Chopped Cabbage	_____	_____	_____	_____	_____	_____	_____
182 Boiled Cabbage Wedges	_____	_____	_____	_____	_____	_____	_____
184 Collard Greens	_____	_____	_____	_____	_____	_____	_____
186 Buttered Turnip Greens	_____	_____	_____	_____	_____	_____	_____
188 Stewed Tomatoes and Okra	_____	_____	_____	_____	_____	_____	_____
190 Sliced Fresh Tomatoes	_____	_____	_____	_____	_____	_____	_____
192 Scalloped Tomatoes and Corn	_____	_____	_____	_____	_____	_____	_____
194 Stewed Tomatoes	_____	_____	_____	_____	_____	_____	_____
196 Breaded Tomatoes	_____	_____	_____	_____	_____	_____	_____
198 Glazed Carrots	_____	_____	_____	_____	_____	_____	_____
200 Peas and Carrots	_____	_____	_____	_____	_____	_____	_____
202 Harvard Beets	_____	_____	_____	_____	_____	_____	_____
204 Cauliflower w/Cheese Sauce	_____	_____	_____	_____	_____	_____	_____
206 Mixed Vegetables	_____	_____	_____	_____	_____	_____	_____
208 Yellow Summer Squash	_____	_____	_____	_____	_____	_____	_____
210 Corn and Lima Beans	_____	_____	_____	_____	_____	_____	_____
212 Buttered Green Lima Beans	_____	_____	_____	_____	_____	_____	_____
214 Jello Salad w/Fruit	_____	_____	_____	_____	_____	_____	_____
216 Apple-Celery Salad	_____	_____	_____	_____	_____	_____	_____
218 Cottage Cheese w/Fruit	_____	_____	_____	_____	_____	_____	_____
220 Cottage Cheese w/Tomato	_____	_____	_____	_____	_____	_____	_____
222 Cabbage Slaw	_____	_____	_____	_____	_____	_____	_____
224 Sliced Tomatoes and Onions	_____	_____	_____	_____	_____	_____	_____
226 Carrot and Raisin Salad	_____	_____	_____	_____	_____	_____	_____
228 Relish Tray	_____	_____	_____	_____	_____	_____	_____

FOOD	.7 like very much	.6 like moderate- ly	.5 like slight- ly	.4 dislike slight- ly	.3 dislike moderate- ly	.2 dislike very much	.1 Never Tasted
230 Tossed Green Salad	_____	_____	_____	_____	_____	_____	_____
232 Macaroni Salad	_____	_____	_____	_____	_____	_____	_____
234 Chilled Potato Salad	_____	_____	_____	_____	_____	_____	_____
236 Hot Potato Salad	_____	_____	_____	_____	_____	_____	_____
238 Pancakes	_____	_____	_____	_____	_____	_____	_____
240 Dry Cereal (Assorted)	_____	_____	_____	_____	_____	_____	_____
242 Oatmeal	_____	_____	_____	_____	_____	_____	_____
244 Cream of Wheat	_____	_____	_____	_____	_____	_____	_____
246 Macaroni and Cheese	_____	_____	_____	_____	_____	_____	_____
248 Steamed Rice	_____	_____	_____	_____	_____	_____	_____
250 Buttered Noodles	_____	_____	_____	_____	_____	_____	_____
252 Hot Rolls	_____	_____	_____	_____	_____	_____	_____
254 Toast	_____	_____	_____	_____	_____	_____	_____
256 Corn Bread	_____	_____	_____	_____	_____	_____	_____
258 Sliced White Bread	_____	_____	_____	_____	_____	_____	_____
260 Hot Biscuits	_____	_____	_____	_____	_____	_____	_____
262 Sweet Rolls	_____	_____	_____	_____	_____	_____	_____
264 Fresh Oranges	_____	_____	_____	_____	_____	_____	_____
266 Fresh Bananas	_____	_____	_____	_____	_____	_____	_____
268 Fresh Apples	_____	_____	_____	_____	_____	_____	_____
270 Canned Pineapple	_____	_____	_____	_____	_____	_____	_____
272 Stewed Prunes	_____	_____	_____	_____	_____	_____	_____
274 Canned Purple Plums	_____	_____	_____	_____	_____	_____	_____
276 Canned Peaches	_____	_____	_____	_____	_____	_____	_____
278 Applesauce	_____	_____	_____	_____	_____	_____	_____
280 Canned Apricots	_____	_____	_____	_____	_____	_____	_____

FOOD	.7 like very much	.6 like moderate- ly	.5 like slight- ly	.4 dislike slight- ly	.3 dislike moderate- ly	.2 dislike very much	.1 Never Tasted
282 Fruit Cocktail	_____	_____	_____	_____	_____	_____	_____
284 Orange Juice	_____	_____	_____	_____	_____	_____	_____
286 Vegetable (V-8) Juice	_____	_____	_____	_____	_____	_____	_____
288 Grapefruit Juice	_____	_____	_____	_____	_____	_____	_____
290 Cherry Cobbler	_____	_____	_____	_____	_____	_____	_____
292 Peach Cobbler	_____	_____	_____	_____	_____	_____	_____
294 Cream Pie	_____	_____	_____	_____	_____	_____	_____
296 Sweet Potato Pie	_____	_____	_____	_____	_____	_____	_____
298 Lemon Meringue Pie	_____	_____	_____	_____	_____	_____	_____
300 Apple Pie	_____	_____	_____	_____	_____	_____	_____
302 Apple Crisp	_____	_____	_____	_____	_____	_____	_____
304 Ice Cream	_____	_____	_____	_____	_____	_____	_____
306 Cake Squares w/Icing	_____	_____	_____	_____	_____	_____	_____
308 Pineapple Upside-Down Cake	_____	_____	_____	_____	_____	_____	_____
310 Cherry Short Cake	_____	_____	_____	_____	_____	_____	_____
312 Cheese Cake	_____	_____	_____	_____	_____	_____	_____
314 Gingerbread w/Applesauce	_____	_____	_____	_____	_____	_____	_____
316 Vanilla Pudding	_____	_____	_____	_____	_____	_____	_____
318 Bread Pudding w/Fruit Sauce	_____	_____	_____	_____	_____	_____	_____
320 Rice and Fruit Pudding	_____	_____	_____	_____	_____	_____	_____
322 Chocolate Pudding w/Coconut	_____	_____	_____	_____	_____	_____	_____
324 Hot Chocolate	_____	_____	_____	_____	_____	_____	_____
326 Milk	_____	_____	_____	_____	_____	_____	_____
328 Iced Tea	_____	_____	_____	_____	_____	_____	_____
330 Coffee	_____	_____	_____	_____	_____	_____	_____
332 Punch	_____	_____	_____	_____	_____	_____	_____
334 Buttermilk	_____	_____	_____	_____	_____	_____	_____

SECTION III

336. Circle your age:

17 or under 18 19 20 21 22 23 24 25
26 27 28 29 30 31 32 33 34 35 36
37 38 39 40 or above

337. Sex:

_____ .1 male
_____ .2 female

338. Race:

_____ .1 black
_____ .2 other (specify _____)

339. Height:

_____ feet, plus
_____ inches

340. Weight:

_____ pounds

341. Classification:

_____ .1 freshman
_____ .2 sophomore
_____ .3 junior
_____ .4 senior
_____ .5 special

342. 1. From the following list of degrees, and fields of study, write the number which corresponds to your major field of study (If you haven't declared a major, indicate the field you think you will choose).

_____ Arts and Science Division (Preparation for the Profession)

A. Bachelor of Arts Degree

1. Art
2. English
3. Music
4. History
5. Sociology
6. Pre-Law
7. Social Work

B. Bachelor of Science Degree

- 8. Biology
- 9. Business Administration
- 10. Chemistry
- 11. Mathematics
- 12. Pre-Medical
- 13. Pre-Dentistry
- 14. Medical Technology
- 15. Secretarial Science
- 16. Physics
- 17. Biochemistry

Education Division (Teacher Preparation)

C. Bachelor of Arts in Education

- 18. Art
- 19. Language Arts (English)
- 20. Music
- 21. Social Science

D. Bachelor of Science in Education

- 22. Biology
- 23. Business Education
- 24. Chemistry
- 25. Elementary Education
- 26. Health and Physical Education
- 27. Home Economics
- 28. Industrial Arts
- 29. Mathematics

Applied Science Division (Preparation for Business and Industry)

E. Bachelor of Science Degree

- 30. Agricultural Economics
- 31. Animal Science
- 32. Industrial Arts
- 33. Engineering (Chemical, Electrical, etc.)
- 34. Data Processing
- 35. Electronic Technology
- 36. Pre-Nursing

2. Write the number which corresponds to your minor field of study (or your intended minor field if you haven't chosen). _____

343. Have you been a student at another college where you ate meals regularly?

- _____ .1 Yes
- _____ .2 No

344. Indicate up to three of the college classes where you have learned about nutrition.

- _____ .1 I have not learned about nutrition
- _____ .2 Biology
- _____ .3 General Science
- _____ .4 Home Economics
- _____ .5 Health and Hygiene
- _____ .6 Physiology
- _____ .7 Physical Education
- _____ .8 Other (specify _____)

350. Do your parents live together?

- .1 yes
- .2 separated or divorced
- .3 one is deceased
- .4 both are deceased
- .5 other (specify _____)

351. Have you ever served in the armed forces?

- .1 yes
- .2 no

352. What is your religion?

- .1 Catholic
- .2 Jewish
- .3 Protestant
- .4 Muslim
- .5 None
- .6 Other (specify _____)

NOTE: HOMETOWN, for the next two questions refers to the place where most of your growing up years were spent.

353. Where is your hometown?

_____ city
_____ state

354. Which best describes your hometown?

- .1 farm
- .2 rural, but not farm
- .3 town under 1,000
- .4 town 1,000 to 4,999
- .5 town 5,000 to 9,999
- .6 town 10,000 to 24,999
- .7 town 25,000 to 99,000
- .8 town 100,000 or above

355. How many states (other than your homestate), within the United States, have you visited? Circle your answer.

0 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15
16 17 18 19 20 21 22 23 24 25 26 27 28
29 30 31 32 33 34 35 36 37 38 39 40
41 42 43 44 45 46 47 48 49 50

356. Before you came to college, who did most of the cooking for your family?

- .1 mother
- .2 sister
- .3 I did
- .4 other older relative
- .5 other (specify _____)

357. Generally, how well did you enjoy meals at home?

- .1 disliked very much
- .2 disliked moderately
- .3 disliked slightly
- .4 liked slightly
- .5 liked moderately
- .6 liked very much

APPENDIX C
RAW DATA PUNCH CARDS

RAW DATA PUNCH CARDS

Column Number	Information
Card 1	
1, 2, 3	Respondent number
4	Food group
5	Age
6	Sex
7	Classification
8	Income
9	Education of mother
10	Education of father
11	Size of hometown
12	Extent of hometown
13	Card number
14 - 80	Food items
Card 2	
1 - 13	Same as Card 1
14 - 80	Food items
Card 3	
1 - 13	Same as Card 1
14 - 21	Food items

Numbers used to identify the following:

Selects foods from
four food groups:

1 = Does
2 = Doesn't
3 = No response

Age:

0 = No response
1-8 = Below 18 -
through 25

RAW DATA PUNCH CARDS (Continued)

Numbers used to identify the following:

Sex: 0 = No response
 1 = Male
 2 = Female

Classification: Fresh = 1
 Soph = 2
 Jr = 3
 Sr = 4

Income: 1 = Under \$3,000
 2 = \$3,000 - 4,999
 3 = \$5,000 - 9,999
 4 = \$10,000 and above
 5 = No response

Education of parents: 1 = Grade school
 2 = High School (9-12)
 3 = College (13-16)
 4 = Graduate School (17-20)
 5 = No response

Size of hometown: 1 = Rural
 2 = Urban
 3 = No response

Extent of travel: 1 = 15 and below
 2 = Above 15
 3 = No response

APPENDIX D
DISTRIBUTION OF THE POPULATION

DISTRIBUTION OF THE POPULATION

Variable	Number	Total*
Sex		352
Male	148	
Female	204	
Place of residence		320
Rural	73	
Urban	247	
Extent of travel		320
Limited	276	
Extensive	44	
Age		350
18 and below	57	
19	89	
20	84	
21	59	
22	25	
23	18	
24	8	
25	10	
Income		290
Under \$3,000	36	
\$3,000 - 4,999	64	
\$5,000 - 9,999	111	
\$10,000 and above	79	
Education of father		295
Grade school	51	
High school	138	
College	74	
Graduate	32	
Education of mother		321
Grade school	35	
High school	188	
College	68	
Graduate	30	

* Exclusive of rejects

DISTRIBUTION OF THE POPULATION (Continued)

Variable	Number	Total*
Classification		311
Freshman	126	
Sophomore	77	
Junior	95	
Senior	54	
Selects foods from four food groups		350
Do	304	
Do not	46	

VITA

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