FREQUENCY OF ACCEPTANCE OF MENU ITEMS IN UNIVERSITY RESIDENCE HALLS

By

HELEN PARKER WHITE

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Thesis Approved:

Mary E. Sedlish
Thesis Adviser

Esther A. Winterfeed

D. D. Durham
Dean of the Graduate College

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CHAPTER I

INTRODUCTION

There is a growing concern for the millions of Americans who are underfed and about malnutrition which prevails today at all levels of income. Any attempt to correct these problems probably involves changes in food practices, since food may not be selected on the basis of good nutritive value. Likewise, influences of the societal group, age of the individual and experiences associated with food are more often of greater importance than nutritive values. However, deliberate attempts to change food habits are often met with strong resistance. From the educational aspect of food acceptance, institutional feeding situations, such as the college dining hall, may offer one of the best opportunities to promote better food habits (6).

Food acceptance is an increasing concern of food service managers in planning cycle menus, especially for long term customers (32). To collect data for menu planning, frequency-of-food-acceptance surveys have been found to be a reliable method of estimating food acceptance (31). Research studies have been conducted to show influences exerted by age, sex and activities. Large and small groups of school and university students, hospital patients, restaurant customers and men in military installations have been utilized as subjects. Also, frequency-of-food-acceptance surveys administered to students might be a means of developing a communication pathway between food service

staff and students to improve food habits.

The author's experiences while a dietetic intern led her to develop an interest in the food intakes of university students, where it was noted that food acceptance varied in different residence halls. So, for this research, it was determined to examine more closely the frequency of acceptance of food items desired by the students. The method of research will be by questionnaire. The collected data will be statistically analyzed.

Purpose of the Study

The purpose of this research is to study the frequency of acceptance of food items of students living in residence halls at Oklahoma State University.

Assumptions

The following assumptions are accepted as true:

1. The participants will be both male and female students.
2. The participants will be freshmen, sophomores, juniors, seniors, and graduate students.
3. The participants will take their meals at an a la carte cafeteria or a contract cafeteria.

Hypotheses

The following hypotheses have been postulated:

1. There is a difference between food selection of male and female students.
2. There is a difference between food selection of students who

take their meals at an a la carte cafeteria and a contract cafeteria.

3. There is a difference between food selection of freshmen, sophomores, juniors, seniors and graduate students.

Definitions

The following terms are defined for use in this research.

Food acceptance - "consumption with pleasure" (7).

Food attitudes - expressions of opinion or affective reactions that are usually obtained by questionnaire about foods (24).

Frequency of acceptance - the number of times a food item can be repeated within a given period (32).

Cycle menu - a set of carefully planned menus which are rotated according to a definite pattern (16).

Residence hall - one dormitory containing a cafeteria.

Residence hall complex - two or more dormitories, coeducational, joined by one cafeteria.

Food Items - used interchangeably with menu items.

CHAPTER II

REVIEW OF LITERATURE

During the school year, a college food service provides at least three meals a day six or seven days a week to students. A varied and appealing menu must be offered, as well as consideration for meeting nutritional needs, according to Stokes (1). To meet the nutritional allowances for the college age student, the menu planner should be guided by the recommended Basic Four (2) as given below:

Food Group	Amounts Recommended
Milk	4 cups or more, including cheese, ice cream and other milk-made foods.
Meat	2 servings or more, including beef, veal, pork, lamb, fish, poultry, eggs, or cheese with dry beans, dry peas, and nuts as alternates.
Vegetables and Fruits	4 or more servings, including dark green or yellow vegetables; citrus fruits or tomatoes.
Breads and Cereals	4 or more servings, including enriched or whole grain.

Foods selected from the above food groups provide the essential

nutrients needed for a good diet. Other foods may be added to meet the caloric requirements of the individual and to add palatability (3). In addition, the recommended allowance of iron for young children, teenagers and women is difficult to obtain; therefore, special attention must be given to food sources of iron (4). Foods high in iron are liver, eggs, meat, legumes, dried fruit, dark green leafy vegetables, enriched or whole grain breads and cereals (5).

However, the well-planned menu must be acceptable to the student. Influences of the societal group, age of individuals and experiences associated with food are more often of greater importance to the person than the nutritive value of the food. Also there is a tendency for people to dislike that which is different or unknown. Herein lies the challenge for the dietitian who must "educate" to attain acceptance of foods.

The following literature presents investigation by many authors of the frequency of food acceptance, food preferences, the food-price relationship and various research procedures and methods.

Food Acceptance and Food Habits

To understand the reasons why people eat as they do, Eppright (6) reviewed the literature from 1928 to 1947 which related to the biochemical, physiological, psychological, social, economic and educational aspects of food acceptance and food habits. Generally, appetite was found to be more differentiating than hunger, which was associated with contractions of an empty stomach. Therefore, appetite might be a factor of greater importance in the study of food acceptance. Eppright's review showed that the metabolic needs may play a funda-

mental role in nutrient selection. Among physiological factors mentioned taste sensation differs in people as well as the taste threshold of the individual. Eppright states an important factor in food acceptance is the easy fatigability or dulling of the sense organs, and stresses that another physiological factor to consider is textural differences. Smooth food has been desired from early times. The influence of age on the acceptance of food is associated with the changes in the taste buds which may explain the changes in attitudes toward food as one ages.

Psychological aspects of food acceptance are memories and associations with foods. A person's mental state has a direct influence on food. Neurotic states may lead to rejection of food, while excessive eating is frequently associated with disturbed mental states. Overeating may result from sorrow, nervousness, anxiety, frustration, and lack of emotional satisfaction.

Social aspects, reviewed by Eppright (6), considered group influences. These played an important part in attitudes toward food acceptance, while geographical conditions determined the type of foods people eat. Naturally, economic conditions influence the selection of food, according to Eppright's review, and technical advancements, such as dehydration, transportation, refrigeration and communication also have influenced food habits.

In reviewing the educational aspects of food acceptance, food habits are constantly in process of change, but deliberate attempts to change food habits are often met with strong resistance. Eppright (6) states that group feedings, such as public eating places, school lunches, college dining halls and the army mess, offer the best

opportunity to promote better food habits.

In establishing rules for testing the elements of food acceptance for attitude studies, Pilgrim (7) used the survey technique by questionnaire at the Quartermaster Food and Container Institute. The questionnaire was concerned with the degree of preference for each food. Additional information was asked about the respondent's environmental background. There is no doubt that surveys reflect past experiences with food and the attitudes established by them. These attitudes are as important as the physiologic state of the person and the stimulus produced by the food, i.e., refusal to even sample a food that has never before been eaten. Pilgrim concluded that food preferences, as indicated on a questionnaire, do predict the average amount of food consumed and the number of persons taking a serving of the food.

Food habits are the way people have learned to select and consume food as a result of social pressures and cultural tradition. Nizel (8) stated that food habits are formed early in life and are influenced by forces which mold an individual's personality and his behavior. In implementing changes in food habits, a series of complex social and psychological resistances have to be recognized. In general, food is one of the first means by which we demonstrate our mood and individuality. It helps to satisfy the hidden needs for security, pleasure, group acceptance, and adventure. However, if changes in food habits involve anything more than a switch of two identical brands of a particular type of food, it may set off a series of complex interrelated movements. McKenzie (9) concluded that the better we get to know someone the more easily reactions can be predicted to situations,

and the more we know how behavior is influenced.

Mothers and housewives of low socioeconomic status participated in two experiments concerned with changes in food habits. Radke and Klisurich (10) compared effectiveness of techniques of group decision as opposed to the lecture and individual instruction methods. The first experiment was concerned with ways to improve infant feeding, and the second experiment with ways to increase milk consumption in the family. Results indicated that group decisions were significantly more effective in influencing mothers and housewives to action than were either of the other methods - individual instruction or lecture.

The use of group discussion in the field of nutrition was studied by Norman (11) as a way to change food habits. This method was most effective when certain criteria were met. Norman stated that the group should be small in number, similar in make-up, and properly motivated. The discussion should be aimed at reaching the family member in charge of food preparation. Above all, the leader of the discussion should have personal security and be flexible.

University Food Acceptance

In 1939, Hall and Hall (12) investigated disliked and unfamiliar foods by use of a questionnaire with returns from 693 students in three universities. The questionnaire contained a list of 150 foods. The results indicated buttermilk was the most disliked food, and leeks were the most unknown food. However, some of the foods which ranked high in being disliked also ranked high in being unfamiliar, such as caviar and brains. In the analysis women students were familiar with more foods than men students, but women had more aversions to foods

than men.

At the University of Illinois, Brown (13) had 101 students in nutrition courses write a paper describing their own eating habits for a greater understanding of how difficult such habits are to change. Brown's study showed that one of the determining factors of an individual's food habits was his early background: parents, place of residence, income, and family size. There was evidence that dislike of a certain food can be traced to being forced to eat it. Furthermore appearance of food in school cafeterias seem to play a major role in food acceptance by the students. At the college age, food preference may vary with experiences, such as stress, anxiety, conflicting class and work schedules, and becoming accustomed to dormitory life and meals.

For menu planning and later for computerized menu planning, Knickrehm, Cotner and Kendricks (14) conducted a study to determine the desired frequency of acceptance of menu items by students in residence halls at the University of Nebraska. A three page questionnaire presenting 126 menu items was marked using a nine point rating scale. Statistical analysis used were distribution of frequency, the mean and standard deviation. Of the 3,993 student population available, a 37 percent return was considered good for this type of research. Results indicated that only a few menu items would be wanted twice a day: fresh fruit, 27 percent, fruit juice, 22 percent, fruit combinations, 22 percent and tossed green salad, 23 percent. Over one-half of the students would accept fresh fruit, fruit juices and tossed green salad once a day; 25 percent would accept roast beef and broiled steak twice a week; and 60 percent would accept mashed

potatoes twice a week. Forty percent desired hamburger on a bun, baked potatoes, fresh tomatoes, whole kernel corn, peas, green beans and cream style corn twice a week. Most salads were acceptable twice a week, except for cottage cheese which was either wanted twice a week or not at all. Ice cream was desired twice a day by 10 percent of the students answering and every day by 20 percent. Fruit pie, cream pie and cake were wanted twice a week by two-thirds of the students. Also, there were one-fourth of the listed items which the students would not eat; over one-half of these items were vegetables. When the F test and a 95 percent confidence interval were applied to the data, no significant differences were noted in the frequencies with which students would accept the menu item because of difference in class, residence hall, or sex.

In 1971, Warren (15) conducted a food preference survey of 352 students at Langston University. Using the simple percentage, no major difference was found between the food preferences of male students and those of the female students. But a considerable difference was evident between the food likes and dislikes of the 18 year old students and the 25 year old students. Also, a difference was found in food likes and dislikes at different college classifications. The freshmen, junior, and senior students tended to have similar likes and dislikes, while the sophomore student had more dislikes than any of the other three.

West, Wood and Harger (16) also indicated differences in nutritional requirements based on sex are less significant than those of age.

> Men and women may be served the same kinds of foods, although the acceptability of any given item may not be the same nor

> are their caloric needs comparable. Women mostly prefer lighter foods with fewer calories, less pungent and, perhaps, less highly spiced foods than do men. Also women appreciate more the interesting combinations, the unusual foods, and the niceties of service. Men commonly like ample portions of hearty foods in their natural forms, simply prepared, and readily identifiable (16).

In 1970 Stasch, Johnson, and Spangler (17) developed a questionnaire to obtain information about the background of the students and their eating practices relating to breakfast, foods high in ascorbic acid, snacks, and food preferences. The questionnaire was administered to 171 men and 223 women freshmen at New Mexico State University during a class period. The chi-square analysis for independence was used to determine statistical significance. A significant relationship was found between the mother of a family and whether these students liked to eat breakfast or not. The foods in Stasch's research which were preferred for either lunch or dinner were iced tea, milk, soft drinks, tossed salad, potatoes, French fries, corn, green beans, tomatoes, peas, steak, sandwich, chicken, hamburger, roast beef, gravy, potato chips, sour cream, rolls, bread, ice cream, pie and cake.

At Oklahoma State University, Mitchell (18) conducted a comparison of an a la carte type cafeteria with a contract type cafeteria. Women students, 426 contract and 410 a la carte, were surveyed to evaluate student attitudes toward food service. Serving hours and temperature of food received the greatest amount of criticism, while attitude of personnel and appearance of food received the highest ranking. Choice of food was the most important reason for preferring a la carte type of service, while ease of obtaining a well-balanced meal and the cost of food were given as the most important reasons for preferring the contract service. Results indicated that at the a la carte cafeteria

line, a well-balanced meal depended on student's food habits.

At Kansas State University, 103 women students living in five resident halls were surveyed by Prideaux and Shugart (19). The findings indicated that a significant relationship existed between student's acceptance of residence hall meals and the frequency with which dietitians were seen by the students, the dietitian's concern in pleasing residents, and the interest in the students as persons. Results of the survey revealed the better the students knew dietitians, the better they accepted residence hall food service.

In another University (Washington State), questionnaires were distributed to 2000 residence hall students by Bailey (20). This questionnaire, to elicit student opinion about food service, was administered at a time of least conflict for the students' interest. Multiple choice charts were omitted to allow the student to freely express his opinion. Also free expression was encouraged by including a blank page entitled "Do you have suggestions for improvement of the food or dining hall operation?" This type of questionnaire provides an outlet for student emotions. In analyzing the data, the desire for a change in policy could be measured by the number of comments on a particular subject, and the lack of comments could also be important information. Bailey stated that "if a student can see that his opinion has been noted and some action is being taken, he will accept food service as a part of his way of life."

The food service manager must also be prepared for periods of the year when the students seek expression for their emotional stresses. According to Stokes (1) "no matter how attractive and satisfying the food and service may be, it may become the subject of criticism at

some time." The impersonality of a large educational institution may be one factor for the out-bursts and student demonstrations. Such out-bursts may be overcome in some measure by making the cafeteria a friendly eating place.

Hospital Food Acceptance

McCune (21) conducted a food preference survey at the University of Kansas Medical Center for re-evaluation of the Center's selective menu. A questionnaire was used to determine foods to be served daily, twice weekly, once weekly and those to omit from the menu. The 350 questionnaires completed were analyzed and the results indicated that only orange juice and peaches were desired once every day, and potatoes twice a day. Foods wanted twice a week were tomato juice, pineapple juice, roast beef, baked ham, pork chops, fried chicken, spaghetti and meatballs, fried fish, beets, green beans, tomatoes, cottage cheese, jellied fruit salad, apples, pears, grapes, cantaloupe, baked custard, gelatin and ice cream. Foods preferred once a week were vegetable soup, grapefruit juice, beef stew, chili, liver, roast pork, macaroni and cheese, cabbage, carrots, spinach, broccoli, greens, tomato salad, red cherries, watermelon, berry pie, pecan pie, butterscotch pie, and custard pudding. From the results of this survey the Center's cycle menu was re-evaluated, fewer items were included, fewer special orders were received, and a decrease in plate waste was noted.

The frequency of acceptance of foods was investigated by Zellmer (22) at a 300 bed hospital. A test-retest experimental design questionnaire containing forty-six food items was used to determine the stability of change of the acceptance level of certain foods. A

nine point hedonic scale was used to measure food acceptance. The test was divided into three cycles. Each cycle consisted of serving each item three times within an interval of seven days but never as close as the following day.

Fruit and fruit juices were shown to have the highest initial acceptance with the least change in acceptance by increased frequency of serving, according to Zellmer (22). Green beans received the highest initial acceptance of the vegetables. Asparagus, celery sticks, frozen peas and cooked cabbage increased in acceptance with repeated service. Of the entrees, baked ham received the highest initial rating, while roast beef received the lowest initial rating, but was most acceptable by the third cycle of the test. Of the mixed entrees, macaroni and cheese maintained a high rating by the third serving. Stuffed pepper, veal birds, tacos and turkey rolls had a high initial acceptance, but needed a longer interval than three weeks to maintain the same acceptance level.

When Zellmer (22) investigated the frequency of food acceptance for differences in sex, no vegetable decreased in acceptance among females. However, five vegetables decreased in acceptance among males. The data revealed that 83 percent of the food items decreased in acceptance with increased frequency of servings.

Kaufman (23), Nutrition Consultant, developed a food preference questionnaire to determine how frequently the common foods that appear on the six food Exchange Lists are eaten by the patient with diabetes. From the dietary history obtained in the questionnaire, it was hoped that a more realistic diet, which resembled the patient's customary food habits, might be planned by the dietitian.

Military Food Acceptance

From an investigation of men in the United States Armed Forces in 1961, Pilgrim (24) found a fair degree of correlation between food preference and the desired frequency of serving of food items. However, certain food items showed a desired frequency of serving which did not agree with preference information. An example was coffee, which was only moderately well liked, but might be wanted several times a day. Attitudes were defined as an expression of opinion or affective reactions that are usually obtained by questionnaires about foods. Food preferences, Pilgrim stated, were an attitude expressed as degree of like or dislike for a food.

Results of the investigation by Pilgrim (24) showed that over an eight to ten year period food preference level changed very little among soldiers. Foods "not tried" were fried mushrooms (25 percent), clam chowder, asparagus salad with mayonnaise or fruit cake (20 percent), tomato juice (14 percent), canned chilled fig and okra (40 percent), and buttered broccoli (30 percent). Lack of opportunity to try the food or refusal to try the food might have been the reasons for the "not tried" foods.

Pilgrim's research showed the best liked food items were milk, grilled steak, ice cream, french fried potatoes, hot biscuits, and peaches; while the least liked food items were mashed turnips, broccoli, asparagus, iced coffee, cauliflower, raisins, rhubarb, stewed prunes, lamb and fish. Preference for soup and vegetables increased with age of the individuals; while preference for beverages, cereals, desserts, and fruits decreased with age of the individuals. Vegetable combinations, such as stewed tomatoes and egg plant, hot condiments and

sauces, veal, meat combinations, frankfurters, and fish decreased in preference with increased education of the soldiers.

Relationship of Price to Food Acceptance

The acceptance of a food at a reasonable price depends largely on the impression that this food makes on the senses, especially those of sight, smell and taste. Only rarely is a poor looking food item chosen if a more attractive one is available, according to Crocker and Sjostrom (25). A supplemental survey by McKenzie (26) was initiated by interviewing 420 people, one-half of whom were in London, and one-half in Leeds, England, to gain more knowledge of consumers' choice and taste in relation to social and economic background. McKenzie (26) stated that

> each respondent was asked if he or she ate out fairly often (i.e. at least once a month), and, if so, whether it was in the five shilling, twelve shilling-sixpence or one pound price range. He or she was then given the appropriate menu for the price range and asked to choose a meal.

Choices were charted by price range, sex, social group, and city of the participant. In the five shilling menu group, the results of choice of the first course showed 76 percent chose soup, and 43 percent of those in the twelve shilling-sixpence range chose soup, but prawn (shrimp) cocktail was first choice (25 percent) for the one pound price range. First choice in the five shilling menu group ranked steak and kidney pudding at 25 percent for the main dish. On the other hand in the twelve shilling-sixpence range menu, fillet steak with 29 percent was first choice, as it was on the one pound menu with 23 percent (26).

Furthermore in McKenzie's research the first choice of vegetables indicated that brussel sprouts and peas were first for all three menus.

Roast potatoes (38 percent) were first choice on both the five shilling and the twelve shilling-sixpence menus. However, potatoes-roast, sauteed and chipped--were chosen equally at 21 percent, if the price range was one pound. Dessert choices showed steamed pudding (24 percent) and fruit pie (23 percent) almost equally chosen first on the five shilling menu. Although the twelve shilling-sixpence menu also showed equally chosen cheese and fruit pie (18 percent), the percent of choice was lower. First choice dessert on the one pound menu was fresh fruit salad at 28 percent.

In further results soup, steak, and fruit pie/tart with cheese were more popular with men than with women, while chicken, fruit juice, cheese and fresh fruit were more popular with women than with men. There was very little difference between the sexes when vegetables were selected, but roast potatoes were the most popular with both sexes (26).

In another study McKenzie (9) found that selling new food products usually depends on promoting major changes in food habits. To sell a new food product, it must be shown to satisfy human needs at least as effectively as foods already consumed. In addition, the new food products should be introduced at a price that the consumer will be willing to pay.

Nelson (27) conducted two experimental studies with high school students in Des Moines, and Marshalltown, Iowa, in 1948 and 1949, respectively. The proposition used by Nelson was that if student's incomes, tastes, and the prices of all food items but one stayed the same, lowering the price of that item would cause an increase of sales. On the other hand raising the price of that same item would cause a

decrease in its purchase. The first survey in two Des Moines' high school cafeterias (230 students) was set up to determine the elasticity of demand for white cake, a popular dessert. On each of a series of days (three days, two days, one day) the price of cake was raised one cent. These increases in price (total of two cents) caused a decrease of 20 percent in sales and accordingly an increase in sales of other desserts.

The second survey involving 290 students in the high school cafeteria in Marshalltown, used beets, an unpopular vegetable, and string beans, a popular vegetable, for the same purpose. There were two days of observations at each of three prices (total increase of three cents) for both beets and string beans. Results of the second survey indicated that the sale of beets would not respond to price changes, but string beans' sales would respond. Lowering the price of green beans one cent resulted in a ten percent increase in sales; likewise, raising the price two cents resulted in a 33 percent decrease in sales (27).

In 1968, according to Gallup (28) after interviewing 1643 participants, the 21-34 age group spent more for eating out than the 35-and-up-age group. Women spent more for breakfast than men, but approximately the same amount for dinner as men. In 1966, a survey of foods by Gallup (29) revealed that in potato choices, baked potatoes ranked first, mashed ranked second and french fries ranked third. Other vegetable choices showed green beans were first choice, with asparagus second, and corn and tomatoes third. Apple pie and ice cream were the first and second choices in dessert preferences. In 1969 Gallup (28) stated that the top three choices of soup were chicken noodle, vegetable beef and tomato.

Measuring Food Acceptance

The rating scale method has been used by several authors to measure food acceptance. The hedonic rating scale is described as the method of successive intervals expressed as "like extremely" through neither like nor dislike." It is flexible enough to measure general attitudes toward foods. On the other hand, the FACT scale, a successive-category rating scale, requires the participant to be very specific in regards to the number of times he would desire to eat a food in a given time.

The essential features of the hedonic scale are its theory of a series of choices and the definite designation of "like" and "dislike." According to Peryam and Pilgrim (30) simplicity is an important element of the hedonic scale, i.e., the hedonic scale and the instructions are designed for use with inexperienced subjects. The arrangement of such a scale may be long or short lines, vertical or horizontal, and may begin with either "like" or "dislike." In addition, the scale need not have an equal number of "like" and "dislike" categories. The nine-point category tends to be more sensitive to food than a shorter scale. Successful application of the essential features of measuring food preferences are as follows:

1. defining the continuum as one of affectivity, rather than judgment,
2. structuring the scale with like and dislike terms which are easily understood and meaningful, and
3. encouraging free, uninhibited expression.

The rating scale technique has the definite advantage of simplicity in handling situations where a large number of foods must

be judged, according to Schutz (31). Schutz developed the action-type of successive category-rating scale called the FACT scale form. The name "FACT" was derived from the first letter of food and the first three letters of action. This rating scale requires the participant to be very specific about the actions to take in terms of the number of times he would be interested in eating a food product in a given period. The nine-point successive-category scale, involving both action and affective-type statements for measuring food acceptance, was developed to test the FACT scale's reliability. When used as a survey questionnaire, involving 100 participants and 54 foods (31), the results implied that the FACT scale was a reliable and sensitive method of estimating food acceptance. The statistical analyses used were the mean and standard deviation.

In 1967, at the Missouri Medical Center, Schuh, Moore and Tuthill (32) tested the validity of the frequency rating technique. The frequency rating as defined determines the maximum number of times an item can be used within a given period. Frequency ratings were termed "separation" ratings when used in the computer to indicate how many days must elapse before each item could be repeated by the computer. A questionnaire was designed using 100 food items. The questionnaire was completed by 105 patients varying in age and socio-economic backgrounds. Plate waste was used to measure acceptance of the food. The results indicated that the frequency rating technique when used in a rapid turnover population was probably not a valid measure of attitude toward the frequency of serving of menu items, but when used in a stable population probably would be.

Developing a Questionnaire

Galfo and Miller (33) stated that the questionnaire generally is used to obtain data from recipients not contacted on a face-to-face basis. It is a written form made up of a series of questions submitted to a number of persons in order to obtain data for a survey or report. The data asked for usually deals with information concerning the respondents, and includes evaluations, or statements of attitudes or opinions. One criterion in constructing the questionnaire, Galfo and Miller wrote, is to give careful attention to item construction and mode of response.

Bixler (34) listed these factors to consider in developing a questionnaire:

1. Participants selected for research using the questionnaire should be representative as to age, sex, grade, and intelligence.
2. The number of participants should be sufficiently large to assure reliable results and to allow for losses.
3. The time selected for the research should be one of least conflict to the respondent.
4. A letter should accompany the questionnaire stating the purpose of the research, and making a courteous appeal to the interest of the recipient.

Koos (35) and Galfo and Miller (33) listed these further points to consider in developing a questionnaire:

1. One type of response may be to check the item or items in a series which best express a preference.
2. It is desirable to end the list of items with "others",

to avoid omission descriptions or evaluations of practice or opinions.

3. Before sending the questionnaire to the selected group, it is desirable to submit it to a small group first for improvement; then to a larger group similar to the selected group.
4. Numerical values are often assigned to the series of phrases. By assigning numerical values, statistical evaluation of such ratings may be possible. For example: score values of one to five are assigned to the descriptive phrases ("one" to the most desirable and "five" to the least desirable).
5. The letter accompanying the questionnaire should explain the project enough to make clear the purpose and should motivate the recipient to respond.

Analysis of Data

In the reviewed research of the frequency of acceptance of food items by university students, the mean and standard deviation were used most often in analyzing the data. Snedecor and Cockran (36) indicate these methods are used in investigations of frequency distribution. The cumulative frequencies for each distribution are used in organization of scores in term of ranks on a percentage scale (33).

CHAPTER III

METHOD AND PROCEDURE

University students living in the residence halls (R.H.) at Oklahoma State University were surveyed to determine reactions to a list of foods. Five residence halls and four residence complexes with a capacity of approximately 6400 students were used for the research. Two types of food service were available to students in the R. H., contract and a la carte. Only one R. H. offered a la carte cafeteria service; one R. H. complex offered both a la carte and contract service, and all other R. H. offered contract cafeteria service.

As indicated above, an a la carte food service was available in two R. H., Willard and Bennett Complex. This service offered a greater choice of foods, which were individually priced, than those presented in contract food service. See Appendix A for menu patterns used for these a la carte meals. For this meal service a student purchased at least four coupon books during the semester, and these might be used in the R. H. cafeteria or canteen. Meals and canteen items might be purchased for cash, if the student did not have a coupon book.

Students who lived in a R. H. where a contract cafeteria was located were entitled to twenty meals each week of the semester. Four meal tickets were issued to these students at intervals during the semester; the first one upon payment of board for the semester. The remaining three meal tickets were issued just previous to time of use,

by the Complex Director or Head Resident via student mail boxes. The meal ticket was marked when presented at each meal, and this food service entitled the student to choose from a selective menu. See Appendix A for menu patterns used for these contract meals. Additional items might be purchased for cash if the student desired.

The residence halls with contract food service were Stout (400 women), Scott-Parker-Wentz (1050 men and women), Cordell (500 men), Kerr-Drummond Complex (1400 men and women), Willham Complex (1400 men and women), and Bennett Complex (750 men and women). Murray (400 men) and North Hall (100 women) residents were free to choose either a contract or an a la carte food service which could be at Stout or Willard (400 women).

Formulating the Questionnaire

The use of the questionnaire was found by the author to be a most economical way of obtaining the needed information for such a large population and for this type of survey. So, upon statistical advice, the instrument chosen for this research was the questionnaire (Appendix C). It was developed from forms utilized by Knickrehm (14) and Schutz (31) (Appendix B).

The questionnaire as finally constructed consisted of five parts, the first page of which was a letter of explanation to the student. The second part of the questionnaire was designed to obtain personal information relating to classification (freshmen, sophomores, juniors, seniors, and graduates), sex (male or female), and type of cafeteria (contract or a la carte) in which meals were eaten.

The third part of the questionnaire contained a nine-point rating

scale for the student to use in indicating the number of times he or she would desire to eat the various listed food items. The nine-point rating scale began with an explanation on usage, and gave a list of numbered successive categories as follows:

> Using the list below, indicate how often you would like to eat the following food items. Please give a number to all items. The return is not usable if any item is left blank.
>
> | | | |
> |---|---|---|
> | 1 Twice a day | 4 Twice a week | 7 Once a month |
> | 2 Once a day | 5 Once a week | 8 Never |
> | 3 Every other day | 6 Every other week | 9 Not familiar with this food |

The fourth part of the questionnaire contained a list of menu items composed of entrees, vegetables, accompaniments, salads, and desserts. This list of 153 food items was derived from two five-week cycle menus served in Oklahoma State University R. H. The salads and desserts were given a general title, instead of a specific name, as "gelatin with vegetable," not "Sunshine Salad;" or "fruit pie," not "Apple Pie." The dessert flavors which appeared frequently in the menu cycles also were included in addition to the specific desserts.

The final part of the questionnaire consisted of a page for comments from the students. This comment page was included to encourage free expression of opinion by the student concerning his particular food service.

The original questionnaire was given a trial by seven Administrative Dietetic Interns (graduate students), who evaluated it for ambiguous food items and for understanding the directions for use of the frequency rating scale. Three changes were made from their suggestions. First the list of food items was reduced to 125 by omitting similarly prepared food or the same food prepared differently. For example, hamburger steak was omitted but Salisbury steak was retained, and

and spaghetti with meatballs was omitted but Italian spaghetti was retained.

The second change was in the order of entrees, to help eliminate preferences. For example, the steak items which were previously listed together were rearranged throughout the list. And finally, the numbers of the rating scale were reversed, as seen below:

9 Twice a day	6 Twice a week	3 Once a month
8 Once a day	5 Once a week	2 Never
7 Every other day	4 Every other week	1 Not familiar with this food

Then the revised questionnaire was given another trial by a nutrition class composed of 16 upperclassmen. At this time, there were no further criticisms concerning the questionnaire, and it was felt that the instrument was ready for distribution.

Prior to and during the construction of the questionnaire, a letter (Appendix D) was written to the University Director of Housing requesting permission to use the mail boxes and a place for returned questionnaires in each residence hall. The University Housing Committee, composed of four Housing staff members and the Director of Residence Hall Food Service, approved the request. Mail distribution permits (Appendix E) were issued by the Program Director of Single Student Housing for distributing the questionnaires in the residence hall mail boxes.

After further statistical consultation, it was determined that 50 percent of the estimated population of 6400 students could serve as a valid sample. This sample was to be obtained from the distribution of 3200 questionnaires into one-half of the mail boxes in the nine residence halls and residence complexes. In each instance the residence hall mail boxes were located behind the information desk. There

was one mail box for each room in the hall, and each room was assumed to have two occupants. Pickup boxes would be used for returning the questionnaires. Therefore, twelve slotted boxes (see Appendix E) were wrapped in plain brown paper, labeled on the bottom with the name of the hall or complex and the author's name. A sign on each box stated "Return Questionnaires here. Wednesday last day!"

The University Computer Center was consulted to determine if the questionnaire was set up correctly for coding. The author was advised that the items which were to be marked by checks would have to be coded by hand, and coding instructions were agreed upon (Appendix F).

Distribution of Questionnaires

The questionnaires and pickup boxes were distributed to each residence hall on Sunday afternoon, November 15, 1970, with instructions for placing two questionnaires in every other mail box (Appendix E). A Sunday was selected for distribution of the questionnaires as the probable time that the students would have the most free time and would not be as involved in "studies" as in the latter part of the week. Head Residents or part-time student office employees placed the questionnaires in the mail boxes as designated by the instruction sheet. Three days were allowed the students to complete the questionnaires and return them to the pickup boxes located on the information desk. This location had been designated by the Head Resident or the Complex Director.

Analyses of Data

Discussion with the statistician indicated that data from the returned questionnaires would be analyzed for the mean, the standard deviation, and the frequency distribution.

CHAPTER IV

RESULTS AND DISCUSSION

One-half (3200) of the residents living in five residence halls and four residence hall complexes were surveyed for frequency of acceptance of food items. From a list of 125 foods, the students used a nine-point rating scale to indicate how often they would like to eat a food. Survey responses were from male and female students of all levels of student classifications. Also, the types of cafeteria, contract and a la carte, were represented in the responses. The method of distributing the questionnaires may be seen in Appendix E.

From the 3200 questionnaires distributed, 1040 were returned and 994 were usable. Forty-six questionnaires were not complete due to various improper answering procedures. The distribution of responses to the questionnaires by each residence hall and the percentage of usable returns are given in Table I. The usable return of questionnaires, 31 percent, was considered a good response for this type of research (14). Of these returns, 45 percent were male respondents and 55 percent were female respondents. The percentage of usable returns varied among the residence halls.

TABLE I

DISTRIBUTION

Residence Hall Number*	1		2 4			3			5		6		
Sex	Female	Total	Male	Female	Total	Male	Female	Total	Male	Total	Male	Female	Total
Number of Questionnaires Distributed	59	59	180	200	380	350	350	700	175	175	360	410	770
Number of Usable Returns	21	21	42	68	110	90	129	219	68	68	109	90	199
Percent of Usable Returns	35	35	24	34	29	26	37	31	39	39	30	22	26

Residence Hall Number	7 8 11				9		10		12		Total		
Sex	Male	Male	Female	Total	Female	Total	Female	Total	Male	Total	Male	Female	Total
Number of Questionnaires Distributed	120	120	280	520	200	200	191	191	225	225	1410	1790	3200
Number of Usable Returns	37	37	84	158	94	94	64	64	61	61	444	550	994
Percent of Usable Returns	31	31	30	30	47	47	34	34	27	27	45	55	31

*See Appendix F for name of residence hall corresponding to number.

The usable questionnaires were coded according to the previous instructions from the University Computer Center (Appendix F). The data on the coded questionnaires were punched and verified using the 029 IBM Key Punch by the Computer Center personnel. The IBM System 360/65 Computer was used to analyze the data. The statistical analyses included the mean, standard deviation and distribution of frequency for all respondents—male and female, each student classification, and contract and a la carte cafeterias, regarding the acceptability of various food items.

In this research the mean indicated how often the food items were accepted by the student; the standard deviation determined the accuracy of the sample mean; and the frequency distribution organized the data into a compact summary. The data were compiled in tables to show the class boundaries and the frequencies (number of respondents) in each class. See Appendix H, Tables IV through XIII. The following class intervals representing the scale points were grouped so as not to overlap:

0.5-1.4 = 1	3.5-4.4 = 4	6.5-7.4 = 7
1.5-2.4 = 2	4.5-5.4 = 5	7.5-8.4 = 8
2.5-3.4 = 3	5.5-6.4 = 6	8.5-9.4 = 9

More female participants (10 percent) returned questionnaires than male participants. This percentage was as the author expected, since there were 12 percent more females in the study (Table I). It was interesting that of the students who ate on a contract basis more males responded than females; on the other hand there was a much higher response from females who ate a la carte meals than males. However, as discussed in Chapter III, the majority of the students lived where there

were contract meal facilities. The distribution of the returns from the male and female students in relation to the cafeteria in which they took their meals is given below.

Sex	Contract	A la carte	Total
Male	416	28	444
Female	392	158	550
Total	808	186	994

As anticipated, more questionnaire responses were received from freshmen students. This may be so because many of the students living in residence halls are freshmen, and also the freshmen population is usually the highest in a given student group. The total number of responses according to classification is given below:

Student Classification	Number of Respondents
Freshmen	434
Sophomores	236
Juniors	188
Seniors	112
Graduate	24
Total	994

Student Comments

The last page of the questionnaire permitted the students to comment on residence halls' food. The comments (Appendix G) which appeared frequently were related to poor preparation, undesirable serving temperature, greasiness of the food, poor quality of meat, fresh fruit and lettuce. On the other hand, there were numerous comments that the food was good and that the "little extras" were appre-

ciated. Also, the comment section may have given some of the students an outlet for their emotions with a chance to just "gripe" (20).

There was an evident lack of understanding, from some of the comments, of what constitutes a quality food product. Some believed that food combinations always were made from "left-overs", and that wilted lettuce was a green salad. It should be noted here that each contract residence hall uses the same cycle menu, and that the list of foods used on the questionnaire was derived from both contract and a la carte menus. At some time the students could have become familiar with all the food items, but many comments indicated that they had not. Thus it appeared to the author that respondents were not associating the menu name with the foods served although menu boards were provided in all but two residence halls.

The comments that foods were "too starchy" and "too greasy" indicated to the author that the respondents probably were making poor choices instead of choosing a variety of foods. Since there is a good selection to choose from at each meal (see Appendix A) these "complaints" could be avoided by the students.

Frequency Distribution

In Table II, the food items were arranged in descending order of acceptance in each rating scale. According to the frequency of acceptance, no food items were acceptable by the student twice a day or even once a day. Only five food items were acceptable every other day by the students. These were fresh fruit, ice cream, fruit pie, cake and tossed green salad. Foods rated as often as twice a week were desserts, salads and potatoes.

TABLE II

FREQUENCY DISTRIBUTION OF FOOD ITEMS

EVERY OTHER DAY

Tossed Green Salad
Fresh Fruit (Dessert)
Fresh Fruit (Salad)
Cake
Fruit Pie
Ice Cream
Chocolate Flavor
Vanilla Flavor

TWICE A WEEK

Cookies
Canned Fruit (Salad)
Fruit Combination (Salad)
Fruit in Gelatin
Canned Fruit (Dessert)
Fruit Combination (Dessert)
Fruit Cobbler
Cream Pie
Fresh Sliced Vegetables
Mashed Potatoes
Baked Potato
French Fried Potatoes
Potato Chips
Whole Kernel Corn
Fritoes
Deviled Eggs
Gelatin Cubes
Cream Pudding
Strawberry Flavor
Lemon Flavor

ONCE A WEEK

Bu. Green Beans
Bu. Potatoes
Cottage Cheese
Chefs Salad
Cream Style Corn
Fried Chicken
Cottage Cheese/Fruit
Potato Salad
Chicken Noodle Soup
Beef Roast

ONCE A WEEK (Continued)

Chicken Fried Steak
Bu. Green Peas
Cheeseburger
Pot Roast
Hamburger/Bun
Tomato Soup
Baked Beans
Fried Onion Rings
Slaw
Baked Custard
Pizza
French Fried Shrimp
Baked Ham
Vegetable Beef Soup
Fried Okra
Relish Plate
Butterscotch Flavor
Coconut Flavor

EVERY OTHER WEEK

Roast Pork
BBQ Beef/Bun
Smothered Steak
Baked Pork Chop
Turkey & Dressing
Tacos/Beef/Cheese
Swiss Steak
Italian Spaghetti
Grilled Cheese Sandwich
Beef Stew
Seafood Platter
BBQ Ribs
Canadian Bacon
Buttered Rice
Bu. Broccoli Spears
Bu. Mixed Vegetables
Bu. Blackeyed Peas
Fried Catfish Fillet
Macaroni & Cheese
Coney/Chili
Sweet Potatoes
Bu. Carrots
Lasagna
Turkey & Noodles

TABLE II (Continued)

EVERY OTHER WEEK (Continued)	ONCE A MONTH
Pork Cutlet	Crab Apple
BBQ Chicken	Bu. Cabbage
Salisbury Steak	Bu. Hominy
Ham & Cheese/Bun	Bu. Whole Tomatoes
Potato Soup	Vegetable in Gelatin
Fishwich/Tartare Sauce	French Fried Cod
Bu. Spinach	Baked Halibut
Ham & Bean/Cornbread	Fritters/Syrup
Frito Chili Pie/Cheese	Parsley
Beef Stroganoff/Noodles	Chili Macaroni/Cheese
Franks & Beans	Braised Beef/Noodles
Meat Loaf	Bu. Yellow Squash
Turkey Sandwich	Creamed Chipped Beef/ Cornbread
Egg/Sliced Vegetables	Wilted Lettuce
Chicken Pot Pie/Biscuit	Reuben Sandwich
Bu. Lima Beans	Stuffed Green Peppers
Cottage Cheese/Vegetable	Beef Chop Suey
Tuna Potato Chip Casserole	Harvard Beets
Cream of Mushroom Soup	Liver/Onions
Bu. Brussel Sprouts	Austrian Ravioli
Bu. Cauliflower	Ham Log/Cherry Sauce
	Bu. Okra & Tomatoes
	Bu. Turnips

Desserts were well accepted by the students. While the most popular desserts were ice cream, fruit pie and cake, the least popular was baked custard. However, all desserts were acceptable as frequently as once a week. When flavors were ranked according to acceptance, chocolate and vanilla were acceptable every other day; lemon and strawberry were acceptable twice a week; and butterscotch and coconut were acceptable once a week.

The most popular salads, fresh fruit and tossed green salad, were acceptable every other day. Salads containing fruits were acceptable

twice a week, but those with vegetables were acceptable less frequently. It is of interest that fresh fruit and canned fruit were equally accepted as a salad and as a dessert. Knickrehm (14) reported that salads and desserts were well accepted by all respondents.

As indicated by other research, there was a general dislike for vegetables. Whole kernel corn was acceptable twice a week, while cream style corn, green beans and green peas were the most popular in the once a week category. Green leafy and yellow vegetables were acceptable every other week or less often. The least popular vegetables were harvard beets, turnips, and okra and tomatoes. The popular choices in potatoes, which were acceptable twice a week, were mashed, baked and French fried, whereas buttered potatoes were acceptable only once a week.

Four accompaniments were included in the list of food items, but crab apple and parsley were acceptable by all respondents only once a month. It was felt that the use of these two items was not understood by the students. The other two accompaniments, potato chips and corn chips, were more popular items, and could be offered as often as twice a week according to the students.

According to the research, the majority of entree items were acceptable every other week. Whole meat items were acceptable more often than combination dishes. The most popular entrees, acceptable once a week, were fried chicken, roast beef and chicken fried steak. Liver, an exception to the high preference for whole meat, was acceptable only once a month. Most of the combination items were acceptable only every other week. Many menu items were acceptable once a month, especially ravioli, stuffed peppers, Reuben sandwich, ham log, and chop

suey. The most popular soup, chicken noodle, was acceptable once a week. This correlated with Gallup's (28) report in 1969 in which chicken noodle soup was first choice of the consumer. The present cycle menu only offers chicken noodle soup twice every five weeks. On the other hand, cream of mushroom and potato soups, offered three times and two times respectively, were acceptable every other week. See Appendix A for the number of times the entrees and vegetable, which were listed in the questionnaire, appeared on the five week cycle menu.

Well-balanced meals can be obtained through choices available from the selective menu. In scanning the foods accepted by the students, fruits were acceptable every other day, but should be selected every day according to the Basic Four Food Groups. Also dark green or deep yellow vegetables should be served three or four times a week, but the students recorded every other week and frequently less often as acceptable. The meat group in the Basic Four should be selected two or more times a day, but student choices, contrary to observed selections, indicated acceptance of only once a week. Liver, a high source of iron, should be eaten about once a week, but was acceptable to the students only once a month. Milk, bread, cereal products and beverages were not surveyed by this questionnaire.

By using the "desired frequencies" of the respondents for menu planning, a variety of foods for each meal could be obtained. However, with the general dislike for vegetables and combination dishes, it would be difficult to plan menus acceptable to all students—within a controlled structure.

Negative Responses

There were 67 percent of the food items which the students said they would not eat and of these 30 percent were vegetables. Other items high on the list of "never" included fish and combination dishes. This response of "never" might be because the students were unfamiliar with the names of the food items. For example, almondine sole (52 percent unfamiliar by all, 60 percent unfamiliar by freshmen) "sells" very well in every residence hall. Furthermore, it was felt that some of these foods were not served in students' homes, and the high freshmen population could substantiate this. The author believes also that the response of "never" for these foods perhaps expressed a dislike for the way the food was prepared, rather than complete dislike for so many foods.

Ten percent or more of the students responded that they were familiar with all but six food items (Table III). These were almondine sole, Austrian ravioli, Reuben sandwich, fritters, ham log and Chef's salad. Lack of familiarity with menu items and names appears to be the "communication gap," as Chef's salad is frequently called a "bowl" of salad.

The foods which were reported as unfamiliar to 10 percent or more of the respondents were analyzed as to female and male responses (Table III). With all six of the unfamiliar foods, females indicated a lower percentage of unfamiliarity than males which correlated with Hall and Hall's (12) report that women students generally were familiar with more foods than men students. When these unfamiliar food responses were related with the student classification, the percentage of freshmen responses was higher in unfamiliarity than those from

graduate students. However, responses by 50 percent of the graduate students indicated an unfamiliarity with Austrian ravioli. Possibly this menu item has been added to menus in recent years.

TABLE III

A COMPARISON OF RESPONSES OF UNFAMILIAR FOOD ITEMS BY PERCENTAGE

	Food Items					
Responses	Austrian Ravioli	Almondine Sole	Reuben Sandwich	Ham Log	Fritters/ Syrup	Chef's Salad
	%	%	%	%	%	%
All	27	52	22	15	19	11
Female	25	51	17	15	17	6
Male	27	53	29	16	22	18
Contract	27	53	21	13	18	13
A la Carte	27	46	25	24	26	7
Freshmen	29	60	30	21	27	14
Sophomore	24	50	18	10	11	9
Juniors	26	46	14	12	14	8
Seniors	21	45	11	9	13	10
Graduate	50	16	25	13	17	17

Statistical Results

The means of the sexes, types of cafeterias and student classifications were compared. Food items from the frequency of acceptance questionnaires were further analyzed by applying the t-test. The

formula (36) used for the computations is shown below:

$$t = \frac{\bar{X}_1 - \bar{X}_2}{\sqrt{\frac{n_1 s_1^2 + n_2 s_2^2}{n_1 + n_2 - 2}\left(\frac{n_1 + n_2}{n_1 n_2}\right)}} \quad \text{with } n_1 + n_2 - 2 \text{ d.f.}$$

Where $\bar{X}$ = mean
n_2 = sample size
s = square of standard deviation
d.f. = degrees of freedom

The results of the test yielding significant differences are given in Appendix I, Tables XIV, XV, and XVI. Hence, the food items which are not included in the tables showed an insignificant difference on the basis of the t-test.

Sexes

On the basis of the t-test, a significant difference at the .05 level of significance was noted between the frequency of food acceptance of female respondents and male respondents. A line chart (Appendix I, Figure 1) illustrated the significant differences by the frequency of acceptance in the descending order of the female respondents. Note that the males had a greater frequency of acceptance for chicken fried steak, smothered steak, roast pork, turkey and dressing and swiss steak. On the other hand, female acceptance at the .05 level of significance was all in the categories of salads, vegetables and desserts. This finding correlates with West, et al. (16) that males like their foods plain and simple, and that women prefer the lighter foods and interesting food combinations.

Type of Cafeterias

On the basis of the t-test, a significant difference at the .05 level of significance was noted between the frequency of food acceptance of respondents eating in contract cafeterias and those eating in a la carte cafeterias. A line chart (Appendix I, Figure 2) illustrated the significant difference of the frequency of acceptance in descending order of the respondents eating in contract cafeterias.

Foods acceptable at the .05 level of significance by the contract respondents (once a week) were all in the categories of desserts, "snack foods" and soups. While a la carte respondents accepted fish and parsley with greater frequency, their preference was for only twice a month. As a conjecture, it might be that a la carte participants, who were aware of cost of the individual menu items, were choosing desserts less often than the contract participants, who probably were not so aware of the specific costs. One comment (Appendix G) from a student indicated that this might be true.

Student Classification

The t-test was used to determine if there was a difference in the frequency of food acceptance between each student classification. In Appendix I, Figure 3 showed comparisons at student classifications. A significant difference at the .05 level of significance was found between freshmen, sophomore, junior and senior respondents as compared to the graduate respondents. A line chart (Appendix I, Figure 3) illustrated the significant difference of the frequency of food acceptance in descending order of the graduate responses.

Of responses, which were significantly different at the .05 level

of significance, graduate students would accept vegetables, the Reuben sandwich and almondine sole at a higher frequency of acceptance than freshmen, sophomore, junior, and senior students. But freshmen, sophomore, juniors and senior students would accept seafood platter, fried catfish, ravioli, and slaw with a higher frequency of acceptance than the graduate students. The finding that graduate respondents accepted vegetables more often than freshmen, sophomore, junior or senior respondents correlated with Pilgrim's report (24) that the preference for vegetables increased with age of the individuals.

A significant difference at the .05 level of significance was found between freshmen and sophomores as compared to the senior students. A line chart (Appendix I, Figure 3) illustrated the significant difference of the frequency of acceptance of food items in descending order of the senior respondents. Of the responses, which were significantly different at the .05 level of significance, sophomore and freshmen students would accept desserts, French fried potatoes, Fritoes and fried onion rings at a higher frequency of acceptance than the senior students.

When the freshmen students' responses were compared with junior responses, a significant difference at the .05 level of significance was found (Appendix I, Figure 3). Freshmen respondents would accept desserts, Fritoes, cheeseburgers and smothered steak at a higher frequency of acceptance than the junior respondents. It would appear that freshmen food experiences were limited before entrance to the University. Perhaps the influences of "drive-in" patronizing were revealed in the eating habits of the freshmen responses when the frequency of food acceptance at the .05 level of significance was com-

pared to junior, senior and graduate responses.

Reactions to the list of foods may have been influenced by the season of the year as the questionnaires were distributed in the fall. Also, at this time, there was some student unrest on campus which probably elicited more student comments. However, the author felt that students most interested in food service responded to the questionnaire.

CHAPTER V

SUMMARY AND CONCLUSION

The purpose of this research was to determine the frequency of acceptance of food items of Oklahoma State University students living in residence halls. Questionnaires, containing a nine-point rating scale and a list of 125 food items, were distributed to 3200 students. There were 994 usable questionnaires returned, which was considered statistically reliable.

The data from the questionnaires were analyzed for the mean, standard deviation and frequency distribution. According to the frequency of acceptance, no food items were acceptable by the respondents twice a day or even once a day. Only five food items were acceptable every other day by the respondents; these were fresh fruit, tossed green salad, ice cream, fruit pie, and cake. Two dessert flavors, chocolate and vanilla, were popular enough to be acceptable every other day. The popular vegetables, cream style corn, green beans, and green peas, were acceptable once a week, while whole kernel corn was acceptable twice a week. Of the potato choices, mashed, baked and French fried were acceptable twice a week. The popular entrees, fried chicken, roast beef, and chicken fried steak, were acceptable once a week.

Further analyses of the data were made to support the three

hypotheses: that a difference did exist between the food selection of the sexes, the types of cafeterias, and the student classifications of the respondents.

Of the significant differences found between male and female responses, males had a higher acceptance for whole meat items. On the other hand, females had a higher acceptance for desserts, salads and vegetables. Of the significant differences found between contract and a la carte, contract respondents had a higher acceptance for desserts, "snack foods" and soups. A la carte patrons might be more aware of the cost of those items than the respondents eating in contract cafeterias.

A significant difference at the .05 level of significance was found between freshmen, sophomore, junior and senior students when compared to graduate student respondents. A higher acceptance was shown by the graduate students for vegetables, Reuben sandwich, and almondine sole. Also significant differences were found between the freshmen and sophomore respondents as opposed to senior students. Freshmen and sophomore respondents indicated a higher acceptability for desserts, French fried potatoes, Fritoes and fried onion rings. At the .05 level of significance, differences were found between the junior and freshmen respondents. The freshmen had a higher acceptance for desserts, Fritoes and cheeseburgers than the junior respondents.

The author felt that by using the "desired frequencies" of the respondents for menu planning, a variety of foods for each meal could be obtained. However, with the shown dislike for vegetables and combination dishes, it would be difficult to plan menus acceptable to all students—within a controlled structure. In addition, it was felt

that the response of "never" to so many foods perhaps expressed a dislike for the way the food was prepared, rather than complete dislike of these foods. Also, this response of "never" could be because the students were unfamiliar with the names of the food items.

A recommendation for further study is to try to determine ways to familiarize freshmen students with menu items being served. In this research it was found that the freshmen were unfamiliar with more food items than sophomores, juniors, seniors or graduate respondents. While menu boards were present in all but two halls, individual item merchandizing might be utilized. The age and geographic home location of the students who responded to this questionnaire could be studied to ascertain if relationships might be determined. Another area of investigation might be to prepare a shorter list of food items in hopes that a greater number of questionnaires would be returned. Formulation of this questionnaire would be much more difficult. The questionnaire might be distributed again to elicit student opinions after several months in residence.

On the basis of the t-test, significant differences at the .05 level of significance were found to support the original hypotheses, i.e.,

1. There is a difference between food selection of male and female students.
2. There is a difference between food selection of students who take their meals at a la carte cafeterias and contract cafeterias.
3. There is a difference between food selection of freshmen, sophomores, juniors, seniors and graduate students.

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APPENDIX A

MENU PATTERNS

MENU PATTERNS FOR CONTRACT AND

A LA CARTE CAFETERIAS

BREAKFAST	LUNCH AND DINNER
CONTRACT	
Fruit juice or fruit	Soup—for lunch only
Bacon, sausage or ham (alternate)	1 choice of 2 entrees
Eggs or pancakes (alternate)	2 choices of 3 vegetables
Hot or cold cereal	1 choice of 5 salads
Sweet roll	1 choice of 5 desserts
Toast	Unlimited beverages, bread, oleo, jelly.
Unlimited beverages, oleo, jelly.	
A LA CARTE	
Fruit	1 Soup
Fruit juice	4 entrees
4 choices of eggs	4 vegetables
3 choices of meat	2 potatoes
Hashbrowns	1 gravy
Sweet rolls	4 or 5 breads
3 choices of toast	8 salads
Beverages	8 desserts
Butter or Oleo	Butter or oleo
Assorted jelly	Beverages (includes fountain drinks)

NUMBER OF TIMES ENTREES AND VEGETABLES USED ON QUESTIONNAIRE APPEAR ON FIVE WEEK CYCLE MENU

5 Fried Chicken
1 Lasagna
2 Ham & Beans/Cornbread
1 Fried Catfish Fillet
1 Frito Chili Pie/Cheese
1 Liver/Onions
1 Austrian Ravioli
2 Chicken Fried Steak
3 Roast Pork
1 Tuna Potato Chip Casserole
1 Stuffed Green Pepper
1 Beef Stroganoff/Noodles
1 Baked Pork Chop
1 Creamed Chipped Beef/Cornbd.
2 Grilled Cheese Sandwich
0 Pizza
2 BBQ Beef/Bun
1 Cheeseburger
2 Smothered Steak
1 Turkey/Dressing
1 Pot Roast
2 Seafood Platter
2 Swiss Steak
1 Italian Spaghetti
1 Turkey & Noodles
0 French Fried Shrimp
1 BBQ Ribs
2 Beef Roast
1 Chili Macaroni/Cheese
2 Pork Cutlet
1 Almondine Sole
4 Baked Ham
2 Hamburger/Bun
1 Reuben Sandwich
0 Tacos/Beef/Cheese
2 Tomato Soup
1 BBQ Chicken
1 Franks & Beans
2 Beef Stew
1 Braised Beef/Noodles
1 French Fried Cod
1 Chicken Pot Pie/Biscuit
2 Salisbury Steak
2 Macaroni & Cheese
1 Ham Log/Cherry Sauce
1 Beef Chop Suey
1 Baked Halibut
1 Canadian Bacon
3 Meat Loaf
1 Turkey Sandwich

2 Coney/Chili
1 Fishwich/Tartare Sauce
1 Ham & Cheese/Bun
1 Vegetable Beef Soup
2 Potato Soup
2 Chicken Noodle Soup
3 Cream of Mushroom Soup
2 Baked Beans
2 Buttered Potatoes
1 Baked Potato
12 Mashed Potatoes
2 French Fried Potatoes
4 Sweet Potatoes
1 Fritters/Syrup
1 Buttered Rice
2 Harvard Beets
6 Bu. Broccoli Spears
24 Bu. Green Beans
3 Bu. Lima Beans
5 Bu. Brussel Sprouts
6 Bu. Carrots
3 Bu. Cabbage
4 Bu. Cauliflower
3 Cream Style Corn
1 Wilted Lettuce
2 Bu. Hominy
2 Fried Onion Rings
6 Whole Kernel Corn
2 Fried Okra
6 Bu. Green Peas
7 Bu. Mixed Vegetables
5 Bu. Blackeyed Peas
5 Bu. Spinach
5 Bu. Yellow Squash
3 Bu. Whole Tomatoes
2 Bu. Turnips
1 Bu. Okra & Tomatoes
4 Fritoes
5 Potato Chips

APPENDIX B

RATING SCALES

RATING SCALES

NINE-POINT RATING SCALE UTILIZED BY Knickhrem (14).

Indicate how often you would like to eat the menu items listed in the following questionnaire by applying these ratings. Please give a number to all menu items.

1 Twice a day	5 Once a week
2 Once a day	6 Every other week
3 Every other day	7 Once a month
4 Twice a week	___ Never

9 Not familiar with this food.

CATEGORIES OF THE FOOD ACTION RATING SCALE DEVELOPED BY Schutz (32).

ACTION

I would like to eat this food:
Rarely or never
Once a month
Once every two weeks
Once a week
Several times a week
Once a day
Twice a day

APPENDIX C

QUESTIONNAIRE

Dear Student:

Residents in Oklahoma State University residence halls are asked to participate in a research project by filling out the attached questionnaire and dropping it into pickup boxes located in the halls near the reception desk. Please do this at once; no later than November 18, 1970.

This questionnaire asks that you react to how often you would choose to eat various food items. It is part of a research project for a Master's thesis in the Department of Food, Nutrition, and Institution Administration. Your cooperation in completing this questionnaire is appreciated.

Helen P. White

FNIA Graduate Student

QUESTIONNAIRE

FREQUENCY OF ACCEPTANCE OF FOOD ITEMS

PLEASE CHECK: (✓)

Classification: Freshman___ Sophomore___ Junior___ Senior___ Graduate___

Sex: Male___ Female___

Meals are taken at: Contract Cafeteria___ a la Carte Cafeteria___; Other___

Using the list below, indicate how often you would like to eat the following food items. Please give a number to all items. The return is not usable if any item is left blank.

9 Twice a day	6 Twice a week	3 Once a month
8 Once a day	5 Once a week	2 Never
7 Every other day	4 Every other week	1 Not familiar with this food.

___Fried Chicken	___Smothered Steak	___BBQ Chicken
___Lasagna	___Turkey/Dressing	___Franks & Beans
___Ham & Beans/Cornbread	___Pot Roast	___Beef Stew
___Fried Catfish Fillet	___Seafood Platter	___Braised Beef/Noodles
___Frito Chili Pie/Cheese	___Swiss Steak	___French Fried Cod
___Liver/Onions	___Italian Spaghetti	___Chicken Pot Pie/Biscuit
___Austrian Ravioli	___Turkey & Noodles	___Salisbury Steak
___Chicken Fried Steak	___French Fried Shrimp	___Macaroni & Cheese
___Roast Pork	___BBQ Ribs	___Ham Log/Cherry Sauce
___Tuna Potato Chip Casserole	___Beef Roast	___Beef Chop Suey
___Stuffed Green Pepper	___Chili Macaroni/Cheese	___Baked Halibut
___Beef Stroganoff/Noodles	___Pork Cutlet	___Canadian Bacon
___Baked Pork Chop	___Almondine Sole	___Meat Loaf
___Creamed Chipped Beef/ Cornbread	___Baked Ham	___Turkey Sandwich
___Grilled Cheese Sandwich	___Hamburger/Bun	___Coney/Chili
___Pizza	___Reuben Sandwich	___Fishwich/Tartare Sauce
___BBQ Beef/Bun	___Tacos/Beef/Cheese	___Ham & Cheese/Bun
___Cheeseburger	___Tomato Soup	___Vegetable Beef Soup

Using the list below, indicate how often you would like to eat the following food items. Please give a number to all items. The return is not usable if any item is left blank.

9 Twice a day	6 Twice a week	3 Once a month
8 Once a day	5 Once a week	2 Never
7 Every other day	4 Every other week	1 Not familiar with this food

---

___Potato Soup	___Bu. Green Peas	ACCOMPANIMENTS
___Chicken Noodle Soup	___Bu. Mixed Vegetables	___Parsley
___Cream of Mushroom Soup	___Bu. Blackeyed Peas	___Crab Apple
___Baked Beans	___Bu. Spinach	___Fritoes
___Buttered Potatoes	___Bu. Yellow Squash	___Potato Chips
___Baked Potato	___Bu. Whole Tomatoes	DESSERTS
___Mashed Potatoes	___Bu. Turnips	___Cake
___French Fried Potatoes	___Bu. Okra & Tomatoes	___Cookies
___Sweet Potatoes	SALADS	___Canned Fruit
___Fritters/Syrup	___Cottage Cheese	___Fruit Combination
___Buttered Rice	___Canned Fruit	___Fruit Cobbler
___Harvard Beets	___Fresh Fruit	___Fruit Pie
___Bu. Broccoli Spears*	___Tossed Green	___Fresh Fruit
___Bu. Green Beans	___Fresh Sliced Vegetables	___Cream Pie
___Bu. Lima Beans	___Deviled Egg	___Ice Cream
___Bu. Brussel Sprouts	___Fruit Combination	___Gelatin Cubes
___Bu. Carrots	___Fruit in gelatin	___Cream Pudding
___Bu. Cabbage	___Potato	___Baked Custard
___Bu. Cauliflower	___Chefs	DESSERT FLAVORS
___Cream Style Corn	___Vegetable in gelatin	___Chocolate
___Wilted Lettuce	___Slaw	___Vanilla
___Bu. Hominy	___Cottage Cheese/Fruit	___Butterscotch
___Fried Onion Rings	___Relish Plate	___Coconut
___Whole Kernel Corn	___Cottage Cheese/Vegetable	___Lemon
___Fried Okra	___Egg/Sliced Vegetable	___Strawberry

* Buttered

Please use this page if you have any comments concerning the questionnaire.

APPENDIX D

CORRESPONDENCE

October 29, 1970

TO: Mr. Lynn Jackson, Director of Housing

REQUEST: Request use of residence hall mail boxes for distribution of questionnaires and a location near the reception desks for pickup boxes for the returned questionnaires.

PURPOSE: The purpose of this study is to determine how often college students would choose to eat various food items. The research assumes that participants will be both male and female; freshmen, sophomores, juniors, seniors and graduate students; and will be from a la carte and contract type residence halls. This research is for a Master's thesis in the Department of Food, Nutrition, and Institution Administration.

TIME OF DISTRIBUTION: November 15, 1970

SAMPLE SIZE: Approximately one-half of the residents in each hall.

MAJOR ADVISOR: Mary E. Leidigh, Assoc. Prof. of FNIA

CONSULTANT STATISTICIAN: Raj Chhikara

NAME: Helen P. White Helen P White

ADDRESS: Route 1, Box 40, Stillwater, Oklahoma 74074

PHONE NO.: 377-3467

APPENDIX E

QUESTIONNAIRE DISTRIBUTION METHOD

INDIVIDUAL RESIDENCE HALL INSTRUCTIONS

WILLARD HALL Head Resident - Pauline Campbell

Room No.	Two questionnaires for each odd or even mail box
101 - 200	even
201 - 300	odd
301 - 400	even
401 - 500	odd

MAIL DISTRIBUTION PERMIT

OKLAHOMA STATE UNIVERSITY
Single Student Housing
MAIL DISTRIBUTION PERMIT

Organization: Single Student Housing

Person in Charge: Helen P. White

Address: Eastern Villa Rt. 40 Box 1

Phone: 377-3467

Item to be Distributed: Questionnaire

Date(s) of Distribution: Nov. 15

Hall in Which to be Distributed: Willard

Special Comments: _____

_____

_____
Program Director, Single Student Housing Date

White copy - Residence Halls Program Director
Canary copy - Student Organization
Pink copy - Head Resident or Assistant Head Resident

METHOD OF DISTRIBUTION OF QUESTIONNAIRES IN RESIDENCE HALLS

Name of Hall	Sex	Number of Questionnaires	Pickup Boxes	ROOM NUMBERS												
				101-200	201-300	301-400	401-500	501-600	601-700	701-800	801-900	901-1000	1001-1100	1101-1200	1201-1300	1301-1400
Murray	M	200	1	0	X	0	X									
Murray N.	F	50	1	X	0	X	0									
Willard	F	200	1	X	0	X	0									
Stout	F	190	1	0	X	0	X									
Cordell	M	220	1	0	X	0	X									
Wentz	F	280	1		X	0	X	0	X	0	X	0	X			
Parker	M	120	1		X	0	X	0								
Scott	M	120	1		0	X	0	X								
Bennett E.	M	180	1	X	0	X	0									
Bennett W.	F	200	1	0	X	0	X									
Kerr	M	350	1	0	X	0	X	0	X	0	X	0	X	0	X	
Drummond	F	350		X	0	X	0	X	0	X	0	X	0	X	0	
Willham S.	F	400	1	X	0	X	0	X	0	X	0	X	0	X	0	X
Willham N.	M	350		0	X	0	X	0	X	0	X	0	X	0	X	
Total		3200	12													

Legend: 0 = odd room numbers
X = even room numbers

APPENDIX F

CODE DATA PUNCH CARDS

CODE DATA FOR PUNCH CARDS

Card Number	Column Number	Information
1	1, 2, 3, 4	Questionnaire number
	5, 6	Residence hall number
	7	Classification
	8	Sex
	9	Meals are taken at
	10	Card identification number
	11 - 80	First 70 food items
2	1 - 10	Same as Card 1
	11 - 65	Last 55 food items

Code Numbers used to identify the following:

Questionnaire ID number:	0001 through 1000	
Residence hall number:	No.	Name of hall
	01	North Hall
	02	Bennett East
	03	Kerr-Drummond Complex
	04	Bennett West
	05	Murray
	06	Willham Complex
	07	Scott
	08	Parker
	09	Willard
	10	Stout
	11	Wentz
	12	Cordell
Classification:	01	Freshmen
	02	Sophomore
	03	Junior
	04	Senior
Sex:	01	Male
	02	Female
Cafeteria:	01	Contract
	02	A la carte
	03	Other
No Response:	00	

APPENDIX G

COMMENTS

SPECIFIC COMMENTS

"We're afraid to eat anything that has a covering over it (such as "mystery meat") because we're afraid of what's in it."

"I tire easily of eating the same food so often."

"Too much grease remains in the food."

"Too many starchy foods."

"Please make the food hotter."

"Try to have more crisp lettuce in the salads."

"I took wilted lettuce on page 3 to be green salad."

"Some of this food I've never heard of."

"You should have put with or without price, because my roommate put fewer times for those things higher priced even if she did like them." (a la carte)

"The prices of food here is much too high on a la carte, you cannot get three balanced meals every day and have enough coupons left for the month." (a la carte)

"Although most people gripe about the food, it is generally good—especially for the price." (contract)

"If the food would be cooked properly it would make a big difference."

"Everyone knows that food such as frito pie, chicken pot pie, lasagna, macaroni and cheese etc. are nothing more than 80 percent left overs (right?). Why don't we have liver more often?"

"For Saturday evening meal, if we could make sandwiches from assorted cold cuts and cheese it would be good."

"Have baked potatoes more often, we've only had them once!"

"One thing everyone likes are the rolls. They are the best."

"The ice cream special was great."

"Please show results to cafeteria."

"The food is all right and I have no complaints about it."

APPENDIX H

RAW FREQUENCY DATA

TABLE IV

FREQUENCY OF ACCEPTANCE OF FOOD ITEMS FOR ALL RESPONDENTS

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fried Chicken	1	36	52	151	459	241	39	8	6	993	4.9	1.1
Lasagna	50	129	219	267	244	60	12	5	8	994	3.8	1.4
Ham & Bean/Cornbread	5	178	254	252	229	56	13	5	1	993	3.7	1.2
Fried Catfish Fillet	9	190	201	236	234	91	15	11	4	991	3.9	1.4
Frito Chili Pie/Cheese	36	175	237	231	225	67	10	9	1	991	3.7	1.4
Liver/Onions	7	565	173	105	102	30	4	5	3	994	2.8	1.3
Austrian Ravioli	265	171	228	188	98	35	4	3	0	992	2.8	1.5
Chicken Fried Steak	5	90	116	180	337	172	54	24	16	994	4.7	1.5
Roast Pork	3	95	157	235	322	122	43	12	4	993	4.4	1.3
Tuna Potato Chip Casserole	12	294	233	213	168	60	10	3	0	993	3.5	1.3
Stuffed Green Pepper	39	458	234	148	80	19	9	5	2	994	2.9	1.3
Beef Stroganoff/Noodles	22	174	271	260	198	50	13	1	5	994	3.7	1.3
Baked Pork Chop	9	70	188	263	316	96	31	14	6	993	4.3	1.3
Creamed Chipped Beef/Cornbr.	59	367	263	163	104	29	5	4	0	994	3.0	1.3
Grilled Cheese Sandwich	1	179	178	237	245	107	30	9	6	992	4.1	1.5
Pizza	3	72	171	261	287	122	42	13	23	994	4.5	1.5
BBQ Beef/Bun	1	91	151	271	320	100	40	8	12	994	4.4	1.4
Cheeseburger	3	95	141	216	305	129	59	26	20	994	4.6	1.6
Smothered Steak	18	87	157	253	304	106	39	15	14	993	4.4	1.5
Turkey/Dressing	2	46	241	287	277	89	30	11	10	993	4.3	1.3
Pot Roast	9	35	156	253	366	111	44	14	5	993	4.6	1.3
Seafood Platter	17	163	205	219	263	72	29	15	11	994	4.0	1.5

TABLE IV (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Swiss Steak	7	104	170	306	276	71	35	14	11	994	4.2	1.4
Italian Spaghetti	7	83	210	285	296	84	17	6	6	994	4.2	1.3
Turkey & Noodles	10	115	296	313	190	48	17	2	2	993	3.8	1.2
French Fried Shrimp	9	127	148	223	267	110	48	26	34	992	4.5	1.7
BBQ Ribs	3	140	260	243	225	76	21	12	14	994	4.0	1.5
Beef Roast	2	26	104	260	379	144	42	23	13	993	4.8	1.3
Chili Macaroni/Cheese	82	292	269	192	116	25	9	1	6	992	3.1	1.4
Pork Cutlet	24	169	249	247	224	51	17	6	6	993	3.8	1.4
Almondine Sole	519	173	130	98	47	17	6	2	2	994	2.1	1.4
Baked Ham	3	59	139	287	352	105	25	15	9	994	4.5	1.3
Hamburger/Bun	2	87	139	238	295	113	70	32	17	993	4.6	1.6
Reuben Sandwich	219	314	147	126	116	38	12	13	9	994	2.9	1.7
Tacos/Beef/Cheese	11	110	188	276	225	94	48	21	19	992	4.3	1.6
Tomato Soup	4	201	130	137	176	157	98	74	16	993	4.6	2.0
BBQ Chicken	2	162	285	258	207	52	14	5	7	992	3.8	1.3
Franks & Beans	2	172	298	262	186	48	17	4	4	993	3.7	1.3
Beef Stew	1	120	249	266	227	87	27	8	7	992	4.1	1.4
Braised Beef/Noodles	98	211	333	209	109	26	5	0	0	991	3.1	1.3
French Fried Cod	77	280	263	201	124	32	8	5	3	993	3.2	1.4
Chicken Pot Pie/Biscuit	4	196	324	246	162	47	13	2	0	994	3.6	1.2
Salisbury Steak	28	132	290	261	202	50	17	5	6	991	3.8	1.3
Macaroni & Cheese	2	186	226	273	204	60	24	13	5	993	3.9	1.4
Ham Log/Cherry Sauce	152	337	229	170	67	21	8	3	5	992	2.8	1.4

TABLE IV (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Beef Chop Suey	57	391	292	138	77	26	10	2	0	993	2.9	1.2
Baked Halibut	77	259	294	193	118	25	11	9	5	991	3.2	1.4
Canadian Bacon	47	111	281	232	174	54	34	52	8	993	4.0	1.7
Meat Loaf	2	208	256	278	183	48	9	7	3	994	3.7	1.3
Turkey Sandwich	4	171	286	268	187	51	13	8	6	994	3.7	1.3
Coney/Chili	21	138	245	275	196	75	25	13	5	993	3.9	1.4
Fishwich/Tartare Sauce	24	188	239	232	212	61	22	12	4	994	3.8	1.5
Ham & Cheese/Bun	3	174	271	264	176	63	21	15	5	992	3.8	1.4
Vegetable Beef Soup	2	130	198	192	215	117	84	44	12	994	4.5	1.7
Potato Soup	8	299	189	145	178	89	54	22	9	993	3.8	1.7
Chicken Noodle Soup	1	79	162	177	280	159	76	51	9	994	4.8	1.6
Cream of Mushroom Soup	8	439	150	135	125	66	43	17	11	994	3.5	1.7
Baked Beans	2	106	136	233	272	137	59	37	12	994	4.6	1.6
Buttered Potatoes	6	93	96	117	255	180	127	94	24	992	5.2	1.8
Baked Potato	2	25	40	94	288	233	167	104	41	994	5.8	1.5
Mashed Potatoes	1	55	52	66	187	228	191	148	66	994	6.0	1.8
French Fried Potatoes	1	40	46	95	252	238	168	96	58	994	5.8	1.7
Sweet Potatoes	3	303	147	172	215	83	40	21	10	994	3.9	1.7
Fritters/Syrup	189	264	167	127	137	57	28	15	9	993	3.2	1.8
Buttered Rice	10	255	169	174	205	102	41	31	7	994	4.0	1.7
Harvard Beets	70	509	142	101	117	34	13	4	2	992	2.9	1.4

TABLE IV (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Bu. Broccoli Spears	21	354	92	113	176	121	64	36	17	994	4.0	2.0
Bu. Green Beans	3	103	67	90	242	205	140	107	35	992	5.4	1.9
Bu. Lima Beans	5	412	137	123	170	73	44	25	5	994	3.6	1.8
Bu. Brussel Sprouts	20	447	117	117	154	76	24	27	12	994	3.5	1.8
Bu. Carrots	2	332	128	141	216	97	47	22	8	993	3.9	1.8
Bu. Cabbage	5	473	133	123	146	71	26	12	5	994	3.3	1.6
Bu. Cauliflower	9	462	103	123	156	75	36	22	8	994	3.5	1.8
Cream Style Corn	2	135	90	118	255	190	126	53	23	992	5.0	1.8
Wilted Lettuce	55	554	121	91	91	30	20	18	13	993	3.0	1.7
Bu. Hominy	36	467	116	118	132	67	35	17	6	994	3.3	1.7
Fried Onion Rings	0	142	131	184	256	149	65	39	28	994	4.6	1.8
Whole Kernel Corn	3	43	44	106	267	242	156	94	36	991	5.7	1.6
Fried Okra	20	268	80	104	190	138	102	49	40	991	4.5	2.1
Bu. Green Peas	1	187	87	125	271	184	87	33	19	994	4.7	1.8
Bu. Mixed Vegetables	1	309	129	147	209	100	60	26	13	994	4.0	1.8
Bu. Blackeyed Peas	9	280	125	198	179	96	57	34	16	994	4.0	1.8
Bu. Spinach	3	372	93	162	182	107	39	26	10	994	3.8	1.8
Bu. Yellow Squash	11	533	129	134	104	46	23	12	2	994	3.1	1.5
Bu. Whole Tomatoes	10	473	140	124	125	59	37	18	8	994	3.3	1.7
Bu. Turnips	12	672	136	82	52	19	15	5	1	994	2.6	1.2
Bu. Okra & Tomatoes	27	630	114	91	67	34	14	7	10	994	2.8	1.5
Cottage Cheese	3	251	85	62	124	99	99	167	102	992	5.2	2.5
Canned Fruit	1	66	55	68	179	135	156	194	136	990	6.2	2.0

TABLE IV (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fresh Fruit	2	32	28	42	133	113	114	248	280	992	7.0	1.9
Tossed Green Salad	6	37	28	29	98	104	136	265	288	991	7.1	1.9
Fresh Sliced Vegetables	5	102	64	73	139	119	150	192	145	989	6.1	2.2
Deviled Egg	5	137	65	96	173	144	171	123	77	991	5.5	2.1
Fruit Combination	9	57	48	73	184	143	155	183	137	989	6.2	2.0
Fruit in Gelatin	6	95	53	70	146	128	127	194	173	992	6.2	2.2
Potato Salad	21	163	104	135	203	126	120	83	38	993	4.8	2.1
Chefs Salad	114	89	69	94	161	105	107	130	123	992	5.2	2.6
Vegetable in Gelatin	23	523	119	81	98	53	42	38	16	993	3.3	1.9
Slaw	5	238	113	140	174	127	83	78	35	993	4.6	2.1
Cottage Cheese/Fruit	3	286	83	87	134	110	86	128	74	991	4.8	2.4
Relish Plate	55	242	114	110	151	96	76	96	52	992	4.5	2.3
Cottage Cheese/Vegetable	18	470	122	96	96	59	51	52	28	992	3.6	2.1
Egg/Sliced Vegetable	28	399	144	115	103	80	47	46	27	989	3.7	2.1
Parsley	43	595	86	43	75	43	33	36	36	990	3.2	2.1
Crab Apple	69	427	115	105	111	60	45	38	21	991	3.4	2.0
Fritoes	2	89	71	105	198	195	148	135	48	991	5.6	1.9
Potato Chips	2	69	63	101	205	197	161	142	50	990	5.7	1.9
Cake	0	38	34	58	134	126	134	243	226	993	6.8	2.0
Cookies	0	55	45	80	145	128	164	195	181	993	6.4	2.0
Canned Fruit	0	74	58	77	152	137	160	171	165	994	6.2	2.1
Fruit Combination	6	68	55	95	162	118	151	173	166	994	6.2	2.1

TABLE IV (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fruit Cobbler	17	43	57	79	158	158	171	182	129	994	6.2	2.0
Fruit Pie	4	42	47	79	149	136	160	203	174	994	6.5	2.0
Fresh Fruit	0	37	40	53	107	107	132	216	302	994	7.0	2.0
Cream Pie	3	70	63	85	164	132	160	186	130	993	6.1	2.1
Ice Cream	0	27	37	73	174	165	140	196	180	992	6.5	1.9
Gelatin Cubes	6	177	84	94	131	109	101	143	149	994	5.5	2.5
Cream Pudding	5	128	84	97	184	131	136	126	101	992	5.5	2.2
Baked Custard	13	311	90	100	123	91	96	93	77	994	4.6	2.4
Chocolate	0	62	50	39	124	119	127	209	256	986	6.7	2.1
Vanilla	1	38	44	60	186	137	143	217	158	984	6.5	1.9
Butterscotch	2	190	94	85	162	127	116	104	104	984	5.2	2.3
Coconut	2	196	98	73	180	121	125	113	75	983	5.1	2.3
Lemon	0	115	79	96	193	148	137	121	97	986	5.6	2.1
Strawberry	0	77	85	92	177	135	146	141	133	986	5.9	2.1

Legend:
1 Not familiar with this food
2 Never
3 Once a month
4 Every other week
5 Once a week
6 Twice a week
7 Every other day
8 Once a day
9 Twice a day

TABLE V

FREQUENCY OF ACCEPTANCE OF FOOD ACCEPTANCE FOR CONTRACT RESPONDENTS

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fried Chicken	0	29	43	132	377	187	29	5	5	807	5.0	1.1
Lasagna	47	107	177	218	193	48	9	2	6	807	3.8	1.4
Ham & Beans/Cornbread	3	151	207	203	182	43	11	5	1	806	3.8	1.3
Fried Catfish Fillet	8	159	162	203	182	67	12	9	3	805	3.9	1.4
Frito Chili Pie/Cheese	30	141	187	188	183	58	9	9	1	806	3.8	1.4
Liver/Onions	4	479	137	89	73	19	2	1	3	807	2.8	1.2
Austrian Ravioli	215	142	183	159	78	25	4	1	0	807	2.8	1.5
Chicken Fried Steak	3	73	96	143	277	138	42	21	14	807	4.7	1.5
Roast Pork	3	77	122	176	272	103	39	10	4	806	4.5	1.4
Tuna Potato Chip Casserole	9	240	186	172	140	49	8	3	0	807	3.5	1.3
Stuffed Green Pepper	32	378	185	122	65	13	8	4	0	807	2.9	1.2
Beef Stroganoff/Noodles	18	147	210	209	169	39	10	1	4	807	3.7	1.3
Baked Pork Chop	5	53	147	209	267	80	27	12	6	806	4.4	1.3
Creamed Chipped Beef/Cornbd.	43	295	209	136	89	27	5	3	0	807	3.0	1.3
Grilled Cheese Sandwich	1	137	140	189	213	91	21	8	6	806	4.1	1.5
Pizza	3	62	135	208	238	100	30	10	21	807	4.5	1.5
BBQ Beef/Bun	1	62	112	223	269	89	32	7	12	807	4.5	1.4
Cheeseburger	2	62	102	181	263	110	50	19	18	807	4.7	1.5
Smothered Steak	16	69	130	202	242	90	30	13	14	806	4.4	1.5
Turkey/Dressing	2	42	199	229	217	76	25	9	8	807	4.3	1.3

TABLE V (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Pot Roast	8	31	119	203	297	96	38	10	5	807	4.5	1.3
Seafood Platter	10	132	162	189	211	57	27	10	9	807	4.0	1.5
Swiss Steak	5	81	144	249	223	53	30	11	11	807	4.2	1.4
Italian Spaghetti	6	69	167	227	239	73	16	6	4	807	4.2	1.3
Turkey & Noodles	10	104	235	251	152	37	14	2	2	807	3.8	1.2
French Fried Shrimp	8	98	127	172	219	89	41	20	31	805	4.5	1.7
BBQ Ribs	2	120	204	196	180	63	19	9	14	807	4.0	1.5
Beef Roast	1	19	89	207	302	117	39	19	13	806	4.8	1.3
Chili Macaroni/Cheese	64	241	210	162	96	18	8	1	6	806	3.1	1.4
Pork Cutlet	23	135	203	190	192	37	16	4	6	806	3.8	1.4
Almondine Sole	433	135	102	82	35	12	4	2	2	807	2.0	1.4
Baked Ham	3	46	106	239	285	85	22	12	9	807	5.0	1.3
Hamburger/Bun	2	56	101	198	257	87	60	30	15	806	4.7	1.5
Reuben Sandwich	172	262	118	100	98	30	10	11	6	807	2.9	1.7
Tacos/Beef/Cheese	9	87	153	224	191	72	41	14	15	806	4.3	1.6
Tomato Soup	3	161	98	104	144	132	88	61	15	806	4.7	2.0
BBQ Chicken	1	132	225	214	167	42	13	4	7	805	3.8	1.3
Franks & Beans	2	133	227	225	156	40	15	4	4	806	3.8	1.3
Beef Stew	0	102	203	223	177	66	22	6	7	806	4.0	1.4
Braised Beef/Noodles	78	165	271	178	89	19	4	0	0	804	3.1	1.2
French Fried Cod	69	240	212	162	92	19	8	4	1	807	3.1	1.4
Chicken Pot Pie/Biscuit	3	170	266	205	115	36	10	2	0	807	3.5	1.2

TABLE V (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Salisbury Steak	23	107	230	218	159	45	11	5	6	804	3.8	1.4
Macaroni & Cheese	1	156	189	218	163	50	15	9	5	806	3.8	1.4
Ham Log/Cherry Sauce	107	285	184	142	54	17	8	3	5	805	2.8	1.4
Beef Chop Suey	36	328	230	119	65	19	9	1	0	807	2.9	1.2
Baked Halibut	65	210	238	167	86	17	11	6	4	804	3.1	1.4
Canadian Bacon	39	78	225	193	148	45	29	43	7	807	4.0	1.7
Meat Loaf	2	173	198	229	153	37	6	7	2	807	3.7	1.3
Turkey Sandwich	2	141	229	219	146	44	13	8	5	807	3.8	1.3
Coney/Chili	19	97	198	228	158	67	24	11	4	806	4.0	1.4
Fishwich/Tartare Sauce	17	150	190	191	178	51	20	7	3	807	3.8	1.4
Ham & Cheese/Bun	2	130	212	229	143	53	18	13	5	805	3.9	1.4
Vegetable Beef Soup	2	112	152	154	182	93	67	35	10	807	4.5	1.7
Potato Soup	6	246	148	117	148	73	40	20	8	806	3.8	1.8
Chicken Noodle Soup	1	65	116	139	235	131	66	46	8	807	4.8	1.6
Cream of Mushroom Soup	7	356	118	102	106	58	36	17	7	807	3.5	1.8
Baked Beans	1	92	108	180	218	111	53	33	11	807	4.6	1.6
Buttered Potatoes	5	78	74	95	207	145	111	68	22	805	5.2	1.8
Baked Potato	2	18	31	77	232	190	138	83	36	807	5.8	1.5
Mashed Potatoes	1	43	41	42	166	195	159	115	45	807	6.0	1.7
French Fried Potatoes	1	26	34	72	206	197	137	81	53	807	5.9	1.6
Sweet Potatoes	2	262	113	139	172	68	27	17	7	807	3.8	1.7
Fritters/Syrup	142	221	130	109	114	48	24	12	7	807	3.2	1.8

TABLE V (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Buttered Rice	6	211	133	132	181	83	35	23	3	807	4.0	1.7
Harvard Beets	58	418	112	80	96	28	9	4	1	806	2.9	1.4
Bu. Broccoli Spears	18	300	74	89	148	82	53	29	14	807	3.9	2.0
Bu. Green Beans	3	89	54	76	202	159	106	91	26	806	5.4	1.9
Bu. Lima Beans	4	343	106	100	139	57	34	21	3	807	3.6	1.7
Bu. Brussel Sprouts	18	365	90	101	122	62	15	23	11	807	3.5	1.8
Bu. Carrots	2	276	103	110	175	81	35	17	7	806	3.9	1.8
Bu. Cabbage	5	391	114	97	112	57	16	11	4	807	3.3	1.6
Bu. Cauliflower	8	382	85	97	126	58	26	19	6	807	3.4	1.8
Cream Style Corn	2	108	66	100	208	155	99	46	21	805	5.0	1.8
Wilted Lettuce	45	446	95	75	74	27	16	17	11	806	3.0	1.7
Bu. Hominy	28	384	85	94	104	61	29	16	6	807	3.3	1.8
Fried Onion Rings	0	106	93	151	223	115	57	35	23	807	4.7	1.7
Whole Kernel Corn	2	34	33	89	218	195	129	74	30	804	5.7	1.6
Fried Okra	15	227	67	77	153	111	80	41	33	804	4.5	2.2
Bu. Green Peas	1	157	70	106	222	150	59	26	16	807	4.6	1.8
Bu. Mixed Vegetables	1	261	112	122	163	72	41	23	12	807	3.9	1.8
Bu. Blackeyed Peas	8	230	96	167	146	74	47	25	14	807	4.0	1.8
Bu. Spinach	3	314	76	125	146	83	28	23	9	807	4.0	1.8
Bu. Yellow Squash	10	445	103	107	80	34	16	11	1	807	3.0	1.5
Bu. Whole Tomatoes	9	378	113	100	102	50	31	18	6	807	3.4	1.7
Bu. Turnips	11	548	110	63	41	15	13	5	1	807	2.6	1.2
Bu. Okra & Tomatoes	20	518	96	66	56	25	13	6	7	807	2.8	1.4
Cottage Cheese	3	207	67	47	100	80	83	142	77	806	5.2	2.5

TABLE V (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Canned Fruit	1	54	38	48	151	106	127	173	107	805	6.3	2.0
Fresh Fruit	2	27	22	35	111	93	90	201	225	806	7.0	1.9
Tossed Green Salad	5	27	21	23	76	88	106	222	238	806	7.1	1.9
Fresh Sliced Vegetables	3	83	53	59	113	97	120	156	120	804	6.1	2.2
Deviled Egg	5	109	48	70	146	118	141	108	61	806	5.6	2.1
Fruit Combination	7	47	35	55	152	109	132	160	106	803	6.2	2.0
Fruit in Gelatin	6	77	40	47	117	105	107	166	141	806	6.2	2.2
Potato Salad	21	132	73	112	170	104	94	69	31	806	4.9	2.1
Chefs Salad	102	67	42	65	144	94	94	106	92	806	5.3	2.6
Vegetable in Gelatin	16	442	86	66	78	45	29	32	12	806	3.3	1.9
Slaw	5	196	87	119	136	106	67	62	28	806	4.5	2.1
Cottage Cheese/Fruit	2	230	63	71	114	88	72	107	58	805	4.9	2.4
Relish Plate	50	195	84	88	124	78	63	80	44	806	4.8	2.4
Cottage Cheese/Vegetable	13	376	96	77	85	47	45	43	24	806	3.7	2.1
Egg/Sliced Vegetable	20	315	113	97	87	70	39	39	24	804	3.8	2.1
Parsley	41	482	72	39	59	32	29	24	25	803	3.1	2.0
Crab Apple	53	341	92	88	89	50	41	32	18	804	3.5	2.0
Fritoes	1	62	46	80	160	168	127	117	43	804	5.7	1.9
Potato Chips	2	46	35	77	170	172	140	120	41	803	5.9	1.8
Cake	0	28	27	39	94	108	112	208	190	806	6.9	1.9
Cookies	0	41	33	52	119	114	136	161	150	806	6.5	2.0
Canned Fruit	0	62	42	55	126	108	130	150	134	807	6.3	2.1

TABLE V (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fruit Combination	5	57	40	71	129	94	128	147	136	807	6.2	2.1
Fruit Cobbler	14	35	41	49	127	131	146	158	106	807	6.3	2.0
Fruit Pie	4	32	30	52	115	119	138	174	143	807	6.6	2.0
Fresh Fruit	0	32	31	42	86	93	102	178	243	807	7.0	2.0
Cream Pie	3	57	48	56	136	110	135	154	107	806	6.2	2.1
Ice Cream	0	19	26	52	144	133	125	163	143	805	6.6	1.8
Gelatin Cubes	6	146	60	75	101	95	84	121	119	807	5.6	2.5
Cream Pudding	5	106	56	77	150	114	114	108	76	806	5.5	2.2
Baked Custard	10	250	67	81	108	78	83	73	57	807	4.6	2.4
Chocolate	0	56	40	29	95	99	108	167	206	800	6.7	2.2
Vanilla	0	29	31	45	151	111	118	183	130	798	6.5	1.9
Butterscotch	2	155	65	65	136	108	97	83	87	798	5.3	2.3
Coconut	2	154	74	56	147	107	99	95	64	798	5.2	2.3
Lemon	0	91	55	80	155	126	111	99	83	800	5.6	2.1
Strawberry	0	63	63	66	145	112	123	113	115	800	6.0	2.1

Legend: 1 Not familiar with this food
2 Never
3 Once a month
4 Every other week
5 Once a week
6 Twice a week
7 Every other day
8 Once a day
9 Twice a day

TABLE VI

FREQUENCY OF ACCEPTANCE OF FOOD ITEMS FOR A LA CARTE RESPONDENTS

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fried Chicken	1	7	9	18	81	54	10	3	1	184	5.1	1.2
Lasagna	3	22	42	48	50	12	3	3	2	185	4.1	1.4
Ham & Beans/Cornbread	2	27	46	49	46	13	2	0	0	185	3.8	1.2
Fried Catfish Fillet	1	30	38	33	52	24	3	2	1	184	4.1	1.5
Frito Chili Pie/Cheese	6	34	49	43	41	9	1	0	0	183	3.6	1.3
Liver/Onions	3	84	36	16	29	11	2	4	0	185	3.2	1.6
Austrian Ravioli	50	29	45	29	18	10	0	2	0	183	2.9	1.6
Chicken Fried Steak	2	17	20	37	59	33	12	3	2	185	4.7	1.5
Roast Pork	0	18	34	58	50	19	4	2	0	185	4.2	1.3
Tuna Potato Chip Casserole	3	53	47	41	27	11	2	0	0	184	3.4	1.3
Stuffed Green Pepper	7	79	49	25	15	6	1	1	2	185	3.0	1.4
Beef Stroganoff/Noodles	4	26	61	50	29	11	3	0	1	185	3.7	1.3
Baked Pork Chop	4	16	41	53	49	16	4	2	0	185	4.1	1.3
Creamed Chipped Beef/Cornbd.	16	71	53	27	15	2	0	1	0	185	2.8	1.2
Grilled Cheese Sandwich	0	41	37	48	32	16	9	1	0	184	3.9	1.5
Pizza	0	9	36	53	48	22	12	3	2	185	4.5	
BBQ Beef/Bun	0	28	39	48	50	11	8	1	0	185	4.0	1.3
Cheeseburger	1	32	39	35	41	19	9	7	2	185	4.2	1.7
Smothered Steak	2	18	26	51	61	16	9	2	0	185	4.3	1.3
Turkey/Dressing	0	4	41	58	59	13	5	2	2	184	4.4	1.2

TABLE VI (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Pot Roast	1	3	37	49	69	15	6	4	0	184	4.5	1.2
Seafood Platter	7	29	43	30	52	15	2	5	2	185	4.0	1.6
Swiss Steak	2	23	25	57	52	18	5	3	0	185	4.2	1.4
Italian Spaghetti	1	14	43	58	55	11	1	0	2	185	4.1	1.2
Turkey & Noodles	0	10	61	62	37	11	3	0	0	184	3.9	1.0
French Fried Shrimp	1	27	21	51	48	21	7	6	3	185	4.4	1.6
BBQ Ribs	1	20	54	47	45	13	2	3	0	185	4.0	1.3
Beef Roast	1	6	15	53	76	27	3	4	0	185	4.7	1.1
Chili Macaroni/Cheese	18	51	58	30	19	7	1	0	0	184	3.0	1.3
Pork Cutlet	1	33	46	56	32	14	1	2	0	185	3.8	1.3
Almondine Sole	85	37	28	16	12	5	2	0	0	185	2.2	1.5
Baked Ham	0	12	33	48	66	20	3	3	0	185	4.4	1.2
Hamburger/Bun	0	31	38	39	37	26	10	2	2	185	4.2	1.6
Reuben Sandwich	47	51	29	26	17	8	2	2	3	185	2.9	1.8
Tacos/Beef/Cheese	2	23	34	52	33	22	7	7	4	184	4.3	1.7
Tomato Soup	1	39	32	32	32	25	10	13	1	185	4.3	1.9
BBQ Chicken	1	30	60	43	39	10	1	1	0	185	3.7	1.2
Franks & Beans	0	38	71	36	30	8	2	0	0	185	3.5	1.2
Beef Stew	1	17	46	43	49	21	5	2	0	184	4.2	1.3
Braised Beef/Noodles	20	45	62	30	20	7	1	0	0	185	3.1	1.3
French Fried Cod	8	39	51	38	32	13	0	1	2	184	3.6	1.5
Chicken Pot Pie/Biscuit	1	25	58	41	46	11	3	0	0	185	3.8	1.2

TABLE VI (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Salisbury Steak	5	24	60	43	42	5	6	0	0	185	3.7	1.3
Macaroni & Cheese	1	29	37	54	41	10	9	4	9	185	4.0	1.5
Ham Log/Cherry Sauce	45	51	44	28	13	4	0	0	0	185	2.6	1.3
Beef Chop Suey	21	62	62	18	12	7	1	1	0	184	2.8	1.3
Baked Halibut	12	47	56	26	32	8	0	3	1	185	3.3	1.5
Canadian Bacon	8	32	55	39	26	9	5	9	1	184	3.8	1.7
Meat Loaf	0	34	58	48	30	11	3	0	1	185	3.7	1.3
Turkey Sandwich	2	30	56	49	40	7	0	0	1	185	3.7	1.2
Coney/Chili	2	41	47	46	37	8	1	2	1	185	3.6	1.4
Fishwich/Tartare Sauce	7	37	49	40	34	10	2	5	1	185	3.7	1.5
Ham & Cheese/Bun	1	43	59	34	33	10	3	2	0	185	3.6	1.4
Vegetable Beef Soup	0	17	46	37	33	24	17	9	2	185	4.5	1.7
Potato Soup	2	53	41	27	30	16	13	2	1	185	3.8	1.7
Chicken Noodle Soup	0	14	46	37	45	27	10	5	1	185	4.4	1.5
Cream of Mushroom Soup	1	82	31	33	19	8	7	0	4	185	3.3	1.7
Baked Beans	0	14	28	53	53	26	6	4	1	185	4.5	1.4
Buttered Potatoes	1	14	22	22	47	35	16	26	2	185	5.2	1.8
Baked Potato	0	7	8	17	55	43	29	21	5	185	5.7	1.6
Mashed Potatoes	0	12	11	23	20	33	32	33	21	185	6.1	2.0
French Fried Potatoes	0	14	12	23	45	40	31	15	5	185	5.4	1.7
Sweet Potatoes	1	41	33	33	43	14	13	4	3	185	4.1	1.7
Fritters/Syrup	47	43	37	17	23	9	3	3	2	184	3.0	1.8

TABLE VI (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Buttered Rice	4	44	36	42	24	18	6	7	4	185	3.9	1.8
Harvard Beets	12	91	29	21	21	6	4	0	0	184	2.9	1.4
Bu. Broccoli Spears	3	54	17	24	28	38	11	7	3	185	4.2	2.0
Bu. Green Beans	0	13	13	14	40	45	34	16	9	184	5.6	1.8
Bu. Lima Beans	1	69	30	23	31	15	10	4	2	185	3.7	1.8
Bu. Brussel Sprouts	2	81	27	16	32	13	9	4	1	185	3.5	1.8
Bu. Carrots	0	56	24	31	40	16	12	5	1	185	4.0	1.8
Bu. Cabbage	0	81	19	26	33	14	10	1	1	185	3.6	1.7
Bu. Cauliflower	1	79	18	26	29	17	10	3	2	185	3.7	1.8
Cream Style Corn	0	26	24	18	46	35	27	7	2	185	4.9	1.8
Wilted Lettuce	10	107	26	15	17	3	4	1	2	185	2.8	1.5
Bu. Hominy	8	82	31	24	27	6	6	1	0	185	3.1	1.5
Fried Onion Rings	0	35	38	33	32	30	8	4	5	185	4.3	1.8
Whole Kernel Corn	1	8	11	17	49	46	27	20	6	185	5.6	1.7
Fried Okra	5	40	13	27	37	26	22	8	7	185	4.6	2.1
Bu. Green Peas	0	29	17	19	48	34	28	7	3	185	4.9	1.8
Bu. Mixed Vegetables	0	47	17	25	45	28	19	3	1	185	4.3	1.8
Bu. Blackeyed Peas	1	49	29	31	32	22	10	9	2	185	4.1	1.9
Bu. Spinach	0	57	17	37	35	24	11	3	1	185	4.0	1.7
Bu. Yellow Squash	1	87	26	27	23	12	7	1	1	185	3.3	1.6
Bu. Whole Tomatoes	1	94	27	23	23	9	6	0	2	185	3.2	1.6
Bu. Turnips	1	123	26	18	11	4	2	0	0	185	2.6	1.1
Bu. Okra & Tomatoes	7	111	18	24	11	9	1	1	3	185	2.9	1.5
Cottage Cheese	0	43	18	15	24	18	16	25	25	184	5.2	2.5

TABLE VI (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Canned Fruit	0	11	17	20	28	28	29	21	29	183	6.0	2.1
Fresh Fruit	0	4	6	7	22	19	24	47	55	184	7.2	1.9
Tossed Green Salad	1	9	7	6	22	15	30	43	50	183	6.9	2.1
Fresh Sliced Vegetables	2	18	11	14	26	21	30	36	25	183	6.0	2.2
Deviled Egg	0	27	17	26	27	25	30	15	16	183	5.3	2.2
Fruit Combination	2	9	13	18	32	33	23	23	31	184	6.0	2.1
Fruit in Gelatin	0	17	13	23	28	23	20	28	32	184	6.0	2.3
Potato Salad	0	30	31	23	33	21	26	14	7	185	4.8	2.1
Chefs Salad	12	21	27	29	16	11	13	24	31	184	5.2	2.6
Vegetable in Gelatin	7	80	33	15	19	8	13	6	4	185	3.5	2.0
Slaw	0	41	26	21	38	20	16	16	7	185	4.6	2.1
Cottage Cheese/Fruit	1	55	20	16	20	21	14	21	16	184	4.7	2.5
Relish Plate	5	46	30	22	27	17	13	16	8	184	4.4	2.2
Cottage Cheese/Vegetable	5	93	26	19	11	11	6	9	4	184	3.3	2.0
Egg/Sliced Vegetable	8	83	31	18	15	10	8	7	3	183	3.3	1.9
Parsley	2	112	14	4	16	11	4	11	11	185	3.5	2.3
Crab Apple	16	84	23	17	22	10	4	6	3	185	3.2	1.9
Fritoes	1	26	25	25	38	27	20	18	5	185	4.9	2.0
Potato Chips	0	22	28	24	35	25	21	21	9	185	5.1	2.1
Cake	0	10	7	18	40	18	21	35	36	185	6.3	2.1
Cookies	0	14	12	27	26	14	28	33	31	185	6.1	2.2
Canned Fruit	0	12	16	21	26	28	30	21	31	185	6.0	2.1

TABLE VI (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fruit Combination	1	11	15	23	33	23	23	26	30	185	6.0	2.2
Fruit Cobbler	3	8	16	29	31	26	25	24	23	185	5.8	2.1
Fruit Pie	0	10	17	26	34	16	22	29	31	185	6.0	2.1
Fresh Fruit	0	5	9	10	21	13	30	38	59	185	7.1	2.0
Cream Pie	0	13	14	29	28	21	25	32	23	185	5.9	2.1
Ice Cream	0	7	11	21	30	31	15	33	37	185	6.3	2.1
Gelatin Cubes	0	31	23	19	30	13	17	22	30	185	5.4	2.5
Cream Pudding	0	22	27	20	34	16	22	18	25	184	5.4	2.3
Baked Custard	3	60	22	19	15	13	13	20	20	185	4.6	2.6
Chocolate	0	6	10	9	29	20	18	42	50	184	6.8	2.0
Vanilla	1	9	13	15	34	26	24	34	28	184	6.2	2.1
Butterscotch	0	35	28	20	26	18	19	21	17	184	5.0	2.3
Coconut	0	42	22	17	33	14	26	18	11	183	4.9	2.3
Lemon	0	23	23	16	38	22	26	22	14	184	5.4	2.1
Strawberry	0	14	21	25	32	23	23	28	18	184	5.6	2.1

Legend: 1 Not familiar with this food
2 Never
3 Once a month
4 Every other week
5 Once a week
6 Twice a week
7 Every other day
8 Once a day
9 Twice a day

TABLE VII

FREQUENCY OF ACCEPTANCE OF FOOD ITEMS FOR MALE RESPONDENTS

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fried Chicken	0	24	29	64	192	105	22	3	5	444	5.0	1.3
Lasagna	41	72	85	91	106	34	6	3	6	444	3.7	1.6
Ham & Beans/Cornbread	1	86	99	96	114	32	11	3	1	443	3.9	1.4
Fried Catfish Fillet	6	88	77	107	102	44	9	7	3	443	4.0	1.5
Frito Chili Pie/Cheese	22	104	93	93	87	32	7	3	1	442	3.6	1.5
Liver/Onions	3	256	69	46	50	13	4	2	1	444	2.9	1.3
Austrian Ravioli	123	91	81	85	39	19	3	3	0	444	2.8	1.6
Chicken Fried Steak	3	30	46	66	139	90	36	18	16	444	5.0	1.7
Roast Pork	2	33	63	80	155	68	29	9	4	443	4.7	1.5
Tuna Potato Chip Casserole	6	169	110	80	46	25	7	1	0	444	3.2	1.3
Stuffed Green Pepper	20	227	91	58	30	8	7	2	1	444	2.8	1.3
Beef Stroganoff/Noodles	10	81	97	113	96	36	7	0	4	444	3.8	1.4
Baked Pork Chop	4	28	84	113	130	50	20	9	5	443	4.4	1.4
Creamed Chipped Beef/Cornbd.	28	142	121	81	45	20	3	4	0	444	3.1	1.4
Grilled Cheese Sandwich	1	105	91	95	94	42	7	4	4	443	3.8	1.5
Pizza	2	47	84	107	111	53	19	6	15	444	4.4	1.6
BBQ Beef/Bun	1	44	55	118	140	55	17	4	10	444	4.5	1.5
Cheeseburger	1	38	65	88	135	59	31	10	17	444	4.7	1.7
Smothered Steak	13	29	49	94	138	69	27	10	14	443	4.7	1.7
Turkey/Dressing	0	23	90	113	130	55	19	7	7	444	4.5	1.4
Pot Roast	5	20	70	96	157	56	30	8	2	444	4.6	1.4
Seafood Platter	4	85	91	98	101	35	17	8	5	444	4.0	1.6

TABLE VII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Swiss Steak	4	40	62	131	123	40	26	9	9	444	4.5	1.5
Italian Spaghetti	5	54	87	112	121	48	10	4	3	444	4.2	1.4
Turkey & Noodles	7	51	118	136	90	29	9	2	2	444	3.9	1.4
French Fried Shrimp	5	61	73	73	119	46	30	15	22	444	4.6	1.9
BBQ Ribs	1	74	98	106	93	40	13	7	12	444	4.1	1.6
Beef Roast	0	14	44	99	159	78	24	16	9	443	5.0	1.4
Chili Macaroni/Cheese	25	148	111	85	48	14	6	1	5	443	3.2	1.5
Pork Cutlet	15	66	95	104	109	32	13	3	6	443	4.0	1.5
Almondine Sole	235	77	52	41	23	10	3	2	1	444	2.1	1.5
Baked Ham	3	29	59	118	151	59	11	7	7	444	4.5	1.4
Hamburger/Bun	2	37	62	96	129	53	33	19	12	443	4.7	1.7
Reuben Sandwich	127	117	64	53	47	19	6	6	5	444	2.8	1.8
Tacos/Beef/Cheese	7	74	92	101	91	42	21	8	8	444	4.1	1.7
Tomato Soup	3	102	58	56	75	60	48	29	12	443	4.6	2.1
BBQ Chicken	0	90	119	112	85	23	6	3	5	443	3.7	1.4
Franks & Beans	1	72	121	129	80	23	11	4	2	443	3.8	1.3
Beef Stew	1	57	109	109	98	44	14	5	6	443	4.1	1.5
Braised Beef/Noodles	47	86	142	98	52	15	3	0	0	443	3.2	1.3
French Fried Cod	46	133	107	86	48	11	7	3	2	443	3.1	1.5
Chicken Pot Pie,Biscuit	2	105	145	97	62	25	7	1	0	444	3.5	1.3
Salisbury Steak	14	54	97	120	99	38	12	2	6	442	4.0	1.5
Macaroni & Cheese	1	111	103	109	77	27	8	4	3	443	3.7	1.4

TABLE VII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Ham Log/Cherry Sauce	71	146	92	78	34	10	6	1	4	442	2.9	1.5
Beef Chop Suey	20	170	124	63	42	15	8	1	0	443	3.0	1.3
Baked Halibut	42	113	118	87	49	15	9	7	3	443	3.2	1.6
Canadian Bacon	24	49	114	97	73	30	19	30	7	443	4.1	1.9
Meat Loaf	2	87	95	126	88	29	9	5	3	444	3.8	1.4
Turkey Sandwich	0	69	127	116	86	31	6	4	5	444	3.9	1.4
Coney/Chili	11	70	99	126	72	40	15	6	5	444	3.9	1.5
Fishwich/Tartare Sauce	14	93	100	93	96	28	9	9	2	444	3.8	1.5
Ham & Cheese/Bun	2	89	116	109	78	26	8	9	5	442	3.8	1.5
Vegetable Beef Soup	2	72	87	83	83	50	40	19	8	444	4.4	1.8
Potato Soup	5	149	78	59	73	37	22	15	5	443	3.8	1.8
Chicken Noodle Soup	1	38	75	72	123	70	31	28	6	444	4.8	1.7
Cream of Mushroom Soup	5	180	62	64	61	34	25	8	5	444	3.6	1.8
Baked Beans	1	57	58	96	119	59	29	19	6	444	4.6	1.7
Buttered Potatoes	3	41	36	56	118	73	61	43	12	443	5.2	1.8
Baked Potato	1	14	21	48	111	103	78	48	20	444	5.8	1.6
Mashed Potatoes	1	19	22	26	73	98	95	73	37	444	6.2	1.8
French Fried Potatoes	0	21	14	39	99	100	82	51	38	444	6.0	1.7
Sweet Potatoes	2	157	72	75	73	37	17	5	6	444	3.7	1.7
Fritters/Syrup	96	125	60	54	56	26	15	7	5	444	3.1	1.9
Buttered Rice	4	116	76	60	98	48	21	17	4	444	4.1	1.8
Harvard Beets	41	235	66	44	39	13	2	2	1	443	2.7	1.3

TABLE VII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Bu. Broccoli Spears	16	194	51	51	67	29	19	12	5	444	3.5	1.9
Bu. Green Beans	3	64	40	49	106	86	46	37	12	443	5.0	1.9
Bu. Lima Beans	4	186	67	57	68	32	18	10	2	444	3.5	1.7
Bu. Brussel Sprouts	13	211	52	54	63	29	4	12	6	444	3.3	1.8
Bu. Carrots	2	160	67	66	83	46	14	3	2	443	3.7	1.6
Bu. Cabbage	5	222	72	52	53	28	6	3	3	444	3.2	1.5
Bu. Cauliflower	7	235	55	49	54	26	7	7	4	444	3.2	1.6
Cream Style Corn	2	59	41	54	112	81	54	23	16	442	5.0	1.9
Wilted Lettuce	26	238	59	40	40	15	8	12	6	444	3.0	1.7
Bu. Hominy	19	199	48	54	57	35	21	8	3	444	3.4	1.8
Fried Onion Rings	0	70	46	69	109	71	33	28	18	444	4.8	1.9
Whole Kernel Corn	2	20	18	50	109	112	74	36	22	442	5.7	1.7
Fried Okra	14	143	40	43	71	59	37	20	16	443	4.2	2.2
Bu. Green Peas	1	82	40	61	118	88	33	14	7	444	4.6	1.8
Bu. Mixed Vegetables	1	129	66	65	96	42	26	11	8	444	4.0	1.8
Bu. Blackeyed Peas	6	119	52	86	79	49	25	18	10	444	4.1	1.9
Bu. Spinach	3	182	48	60	82	40	13	9	7	444	3.7	1.8
Bu. Yellow Squash	8	264	51	54	39	15	8	3	2	444	2.9	1.4
Bu. Whole Tomatoes	9	214	66	55	47	27	16	5	5	444	3.2	1.7
Bu. Turnips	9	308	61	33	17	7	8	0	1	444	2.5	1.1
Bu. Okra & Tomatoes	16	280	59	33	27	16	6	3	4	444	2.7	1.4
Cottage Cheese	3	135	42	35	55	48	44	47	34	443	4.7	2.4

TABLE VII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Canned Fruit	1	32	25	36	92	57	72	69	59	443	6.0	2.1
Fresh Fruit	2	21	20	30	73	55	53	87	102	443	6.6	2.1
Tossed Green Salad	4	23	15	25	54	52	60	114	96	443	6.7	2.1
Fresh Sliced Vegetables	3	59	36	42	67	57	66	68	45	443	5.6	2.3
Deviled Egg	3	83	28	46	82	60	68	49	24	443	5.2	2.2
Fruit Combination	5	38	24	47	84	62	58	71	54	443	5.9	2.1
Fruit in Gelatin	6	57	26	40	68	58	54	77	57	443	5.8	2.3
Potato Salad	17	95	50	58	82	49	41	32	19	443	4.5	2.2
Chefs Salad	80	54	31	38	72	43	49	41	35	443	4.6	2.6
Vegetable in Gelatin	12	244	50	40	41	28	14	12	2	443	3.1	1.7
Slaw	3	123	56	73	75	49	24	29	11	443	4.2	2.0
Cottage Cheese/Fruit	2	159	48	39	56	51	30	37	20	442	4.3	2.3
Relish Plate	46	148	58	52	53	26	20	29	11	443	3.6	2.2
Cottage Cheese/Vegetable	8	231	60	46	37	21	19	16	5	443	3.3	1.8
Egg/Sliced Vegetable	9	200	69	54	35	33	17	18	7	442	3.5	1.9
Parsley	29	260	42	19	24	19	16	11	13	443	3.1	2.0
Crab Apple	27	185	52	54	49	29	18	19	10	443	3.5	2.0
Fritoes	1	48	31	46	86	77	71	57	26	443	5.5	2.0
Potato Chips	2	29	25	49	88	84	79	60	26	442	5.8	1.9
Cake	0	23	18	24	56	64	62	106	91	444	6.7	2.0
Cookies	0	35	25	42	80	68	68	67	58	443	6.0	2.1
Canned Fruit	0	41	28	38	73	69	61	73	61	444	6.0	2.1

TABLE VII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fruit Combination	3	40	31	50	76	50	68	69	57	444	5.8	2.2
Fruit Cobbler	13	27	24	31	64	74	77	79	55	444	6.1	2.1
Fruit Pie	2	23	21	36	63	67	73	84	75	444	6.4	2.0
Fresh Fruit	0	24	19	29	60	63	61	89	99	444	6.6	2.1
Cream Pie	3	40	34	33	69	61	85	65	54	444	5.9	2.2
Ice Cream	0	15	21	32	71	77	63	86	78	443	6.5	1.9
Gelatin Cubes	6	94	33	48	65	54	43	54	47	444	5.2	2.4
Cream Pudding	4	71	35	40	83	70	49	49	43	444	5.3	2.2
Baked Custard	8	144	38	50	60	41	36	38	29	444	4.4	2.4
Chocolate	0	36	25	17	59	61	52	96	95	441	6.5	2.2
Vanilla	1	18	20	24	78	77	66	97	60	441	6.4	1.9
Butterscotch	2	90	40	37	72	54	48	55	42	440	5.2	2.4
Coconut	1	86	45	28	92	59	45	53	32	441	5.1	2.2
Lemon	0	58	36	36	88	71	50	57	45	441	5.5	2.2
Strawberry	0	35	31	35	80	62	65	70	63	441	6.0	2.1

Legend: 1 Not familiar with this food
2 Never
3 Once a month
4 Every other week
5 Once a week
6 Twice a week
7 Every other day
8 Once a day
9 Twice a day

TABLE VIII

FREQUENCY OF ACCEPTANCE OF FOOD ITEMS FOR FEMALE RESPONDENTS

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fried Chicken	1	12	23	87	267	136	17	5	1	549	5.0	1.0
Lasagna	9	57	134	176	138	26	6	2	2	550	3.9	1.2
Ham & Beans/Cornbread	4	92	155	156	115	24	2	2	0	550	3.7	1.2
Fried Catfish Fillet	3	102	124	129	132	47	6	4	1	548	3.9	1.4
Frito Chili Pie/Cheese	14	71	144	138	138	35	3	6	0	549	3.8	1.3
Liver/Onions	4	309	104	59	52	17	0	3	2	550	2.9	1.3
Austrian Ravioli	142	80	147	103	59	16	1	0	0	548	2.8	1.4
Chicken Fried Steak	2	60	70	114	198	82	18	6	0	550	4.4	1.4
Roast Pork	1	62	94	155	167	54	14	3	0	550	4.2	1.3
Tuna Potato Chip Casserole	6	125	123	133	122	35	3	2	0	549	3.7	1.3
Stuffed Green Pepper	19	231	143	90	50	11	2	3	1	550	3.0	1.2
Beef Stroganoff/Noodles	12	93	174	147	102	14	6	1	1	550	3.6	1.2
Baked Pork Chop	5	42	104	150	186	46	11	5	1	550	4.2	1.3
Creamed Chipped Beef/Cornbd.	31	225	142	82	59	9	2	0	0	550	2.9	1.2
Grilled Cheese Sandwich	0	74	87	142	151	65	23	5	2	549	4.3	1.4
Pizza	1	25	87	154	176	69	23	7	8	550	4.6	1.3
BBQ Beef/Bun	0	47	96	153	180	45	23	4	2	550	4.3	1.3
Cheeseburger	2	57	76	128	170	70	28	16	3	550	4.5	1.5
Smothered Steak	5	58	108	159	166	37	12	5	0	550	4.1	1.3
Turkey/Dressing	2	23	151	174	147	34	11	4	3	549	4.1	1.2

TABLE VIII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Pot Roast	4	15	86	157	209	55	14	6	3	549	4.5	1.2
Seafood Platter	13	78	114	121	162	37	12	7	6	550	4.0	1.5
Swiss Steak	3	64	108	175	153	31	9	5	2	550	4.0	1.3
Italian Spaghetti	2	29	123	173	175	36	7	2	3	550	4.2	1.2
Turkey & Noodles	3	64	178	177	100	19	8	0	0	549	3.7	1.1
French Fried Shrimp	4	66	75	150	148	64	18	11	12	548	4.4	1.6
BBQ Ribs	2	66	162	137	132	36	8	5	2	550	3.9	1.3
Beef Roast	2	12	60	161	220	66	18	7	4	550	4.7	1.2
Chili Macaroni/Cheese	57	144	158	107	68	11	3	0	1	549	3.1	1.3
Pork Cutlet	9	103	154	143	115	19	4	3	0	550	3.6	1.2
Almondine Sole	284	96	78	57	24	7	3	0	1	550	2.1	1.4
Baked Ham	0	30	80	169	201	46	14	8	2	550	4.4	1.2
Hamburger/Bun	0	50	77	142	166	60	37	13	5	550	4.5	1.5
Reuben Sandwich	92	197	83	73	69	19	6	7	4	550	2.9	1.7
[illegible]cos/Beef/Cheese	4	36	96	175	134	52	27	13	11	548	4.4	1.5
Tomato Soup	1	99	72	81	101	97	50	45	4	550	4.7	1.9
BBQ Chicken	2	72	166	146	122	29	8	2	2	549	3.8	1.2
Franks & Beans	1	100	177	133	106	25	6	0	2	550	3.6	1.2
Beef Stew	0	63	140	157	129	43	13	3	1	549	4.0	1.3
Braised Beef/Noodles	51	125	191	111	57	11	2	0	0	548	3.1	1.2
French Fried Cod	31	147	156	115	76	21	1	2	1	550	3.3	1.3
Chicken Pot Pie/Biscuit	2	91	179	149	100	22	6	1	0	550	3.6	1.2
Salisbury Steak	14	78	193	141	103	12	5	3	0	549	3.6	1.2

TABLE VIII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Macaroni & Cheese	1	75	123	164	127	33	16	9	2	550	4.0	1.4
Ham Log/Cherry Sauce	81	191	137	92	33	11	2	2	1	550	2.7	1.3
Beef Chop Suey	37	221	168	75	35	11	2	1	0	550	2.8	1.1
Baked Halibut	35	146	176	106	69	10	2	2	2	548	3.2	1.3
Canadian Bacon	23	62	167	135	101	24	15	22	1	550	3.9	1.6
Meat Loaf	0	121	161	152	95	19	0	2	0	550	3.5	1.1
Turkey Sandwich	4	102	159	152	101	20	7	4	1	550	3.7	1.3
Coney/Chili	10	68	146	149	124	35	10	7	0	549	3.9	1.3
Fishwich/Tartare Sauce	10	95	139	139	116	33	13	3	2	550	3.8	1.4
Ham & Cheese/Bun	1	85	155	155	98	37	13	6	0	550	3.8	1.3
Vegetable Beef Soup	0	58	111	109	132	67	44	25	4	550	4.5	1.6
Potato Soup	3	150	111	86	105	52	32	7	4	550	3.9	1.7
Chicken Noodle Soup	0	41	87	105	157	89	45	23	3	550	4.7	1.5
Cream of Mushroom Soup	3	259	88	71	64	32	18	9	6	550	3.3	1.7
Baked Beans	1	49	78	137	153	78	30	18	6	550	4.6	1.5
Buttered Potatoes	3	52	60	61	137	107	66	51	12	549	5.2	1.8
Baked Potato	1	11	19	46	177	130	89	56	21	550	5.8	1.5
Mashed Potatoes	0	36	30	40	114	130	96	75	29	550	5.8	1.8
French Fried Potatoes	1	19	32	56	153	138	86	45	20	550	5.6	1.6
Sweet Potatoes	1	146	75	97	142	46	23	16	4	550	4.0	1.7
Fritters/Syrup	93	139	107	73	81	31	13	8	4	549	3.2	1.8
Buttered Rice	6	139	93	114	107	54	20	14	3	550	3.9	1.7

TABLE VIII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Harvard Beets	29	274	76	57	78	21	11	2	1	549	3.0	1.5
Bu. Broccoli Spears	5	160	41	62	109	92	45	24	12	550	4.4	2.0
Bu. Green Beans	0	39	27	41	136	119	94	70	23	549	5.7	1.8
Bu. Lima Beans	1	226	70	66	102	41	26	15	3	550	3.7	1.8
Bu. Brussel Sprouts	7	236	65	63	91	47	20	15	6	550	3.6	1.8
Bu. Carrots	0	172	61	75	133	51	33	19	6	550	4.1	1.8
Bu. Cabbage	0	251	61	71	93	43	20	9	2	550	3.5	1.7
Bu. Cauliflower	2	227	48	74	102	49	29	15	4	550	3.7	1.8
Cream Style Corn	0	76	49	64	143	109	72	30	7	550	5.0	1.8
Wilted Lettuce	29	316	62	51	51	51	12	6	7	549	2.9	1.6
Bu. Hominy	17	268	68	64	75	32	14	9	3	550	3.2	1.7
Fried Onion Rings	0	72	85	115	147	78	32	11	10	550	4.5	1.6
Whole Kernel Corn	1	23	26	56	159	130	82	58	14	549	5.6	1.6
Fried Okra	6	125	40	61	119	79	65	29	24	548	4.7	2.1
Bu. Green Peas	0	105	47	64	153	96	54	19	12	550	4.7	1.8
Bu. Mixed Vegetables	0	180	63	82	113	58	34	15	5	550	4.0	1.8
Bu. Blackeyed Peas	3	161	73	112	100	47	32	16	6	550	4.0	1.8
Bu. Spinach	0	190	45	102	100	67	26	17	3	550	4.0	1.8
Bu. Yellow Squash	3	269	78	80	65	31	15	9	0	550	3.2	1.6
Bu. Whole Tomatoes	1	259	74	69	78	32	21	13	3	550	3.4	1.7
Bu. Turnips	3	364	75	49	35	12	7	5	0	550	2.7	1.3
Bu. Okra & Tomatoes	11	350	55	58	40	18	8	4	6	550	2.8	1.5
Cottage Cheese	0	116	43	27	69	51	55	120	68	549	5.6	2.5

TABLE VIII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Canned Fruit	0	34	30	32	87	78	74	125	77	547	6.3	2.0
Fresh Fruit	0	11	8	12	60	58	61	161	178	549	7.4	1.7
Tossed Green Salad	2	14	13	4	44	52	76	151	192	548	7.5	1.8
Fresh Sliced Vegetables	2	43	28	31	72	62	84	124	100	546	6.4	2.1
Deviled Egg	2	54	37	50	91	84	103	74	53	548	5.8	2.1
Fruit Combination	4	19	24	26	100	81	97	112	83	546	6.5	1.9
Fruit in Gelatin	0	38	27	30	78	70	73	117	116	549	6.5	2.1
Potato Salad	4	68	54	77	121	77	79	51	19	550	5.1	2.0
Chefs Salad	34	35	38	56	89	62	58	89	88	549	5.8	2.4
Vegetable in Gelatin	11	279	69	41	57	25	28	26	14	550	3.5	2.0
Slaw	2	115	57	67	99	78	59	49	24	550	4.8	2.1
Cottage Cheese/Fruit	1	127	35	48	78	59	56	91	54	549	5.3	2.4
Relish Plate	9	94	56	58	98	70	56	67	41	549	5.1	2.3
Cottage Cheese/Vegetable	10	239	62	50	59	38	32	36	23	549	3.9	2.2
Egg/Sliced Vegetable	19	199	75	61	68	47	30	28	20	547	3.9	2.1
Parsley	14	335	44	24	41	24	17	25	23	547	3.3	2.1
Crab Apple	42	242	63	51	62	31	27	19	11	548	3.4	2.0
Fritoes	1	41	40	59	112	118	77	78	22	548	5.6	1.9
Potato Chips	0	40	38	52	117	113	82	82	24	548	5.7	1.9
Cake	0	15	16	34	78	62	72	137	135	549	6.9	1.9
Cookies	0	20	20	38	65	60	96	128	123	550	6.8	1.9
Canned Fruit	0	33	30	39	79	68	99	98	104	550	6.4	2.1

TABLE VIII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fruit Combination	3	28	24	45	86	68	83	104	109	550	6.4	2.1
Fruit Cobbler	4	16	33	48	94	84	94	103	74	550	6.3	1.9
Fruit Pie	2	19	26	43	86	69	87	119	99	550	6.5	2.0
Fresh Fruit	0	13	21	24	47	44	71	127	203	550	7.3	1.9
Cream Pie	0	30	29	52	95	71	75	121	76	549	6.2	2.0
Ice Cream	0	12	16	41	103	88	77	110	102	549	6.6	1.8
Gelatin Cubes	0	83	51	46	66	55	58	89	102	550	5.8	2.5
Cream Pudding	1	57	49	57	101	61	87	77	58	548	5.7	2.2
Baked Custard	5	167	52	50	63	50	60	55	48	550	4.7	2.5
Chocolate	0	26	25	22	65	58	75	113	161	545	6.9	2.1
Vanilla	0	20	24	36	108	60	77	120	98	543	6.5	2.0
Butterscotch	0	100	54	48	90	73	68	49	62	544	5.3	2.3
Coconut	1	110	53	45	88	62	80	60	43	542	5.2	2.3
Lemon	0	57	43	60	105	77	87	64	52	545	5.6	2.1
Strawberry	0	42	54	57	97	73	81	71	70	545	5.8	2.1

Legend: 1 Not familiar with this food
2 Never
3 Once a month
4 Every other week
5 Once a week
6 Twice a week
7 Every other day
8 Once a day
9 Twice a day

TABLE IX

FREQUENCY OF ACCEPTANCE OF FOOD ITEMS FOR FRESHMEN RESPONDENTS

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fried Chicken	0	17	27	64	198	109	12	3	3	433	5.0	1.1
Lasagna	22	48	80	125	117	29	8	2	3	434	4.0	1.4
Ham & Beans/Cornbread	2	84	116	107	96	19	6	3	0	433	3.7	1.3
Fried Catfish Fillet	3	79	71	116	110	39	6	6	3	433	4.0	1.4
Frito Chili Pie/Cheese	21	72	97	103	102	30	5	3	0	433	3.7	1.4
Liver/Onions	3	266	70	45	33	14	2	0	1	433	2.8	1.2
Austrian Ravioli	125	62	85	91	47	19	2	1	0	434	2.9	1.6
Chicken Fried Steak	2	24	48	82	152	76	27	10	13	432	4.9	1.5
Roast Pork	2	44	75	89	147	45	18	9	4	434	4.4	1.3
Tuna Potato Chip Casserole	10	131	113	85	68	18	6	2	0	433	3.4	1.3
Stuffed Green Pepper	25	217	89	63	26	5	5	3	1	433	2.8	1.3
Beef Stroganoff/Noodles	14	67	114	113	86	27	8	1	4	434	3.8	1.4
Baked Pork Chops	6	30	85	117	132	38	14	8	4	434	4.3	1.4
Creamed Chipped Beef/Cornbd.	25	160	113	76	46	11	1	2	0	434	3.0	1.3
Grilled Cheese Sandwich	0	86	84	96	112	35	13	4	4	434	4.0	1.5
Pizza	3	17	66	125	123	61	19	11	9	434	4.6	1.5
BBQ Beef/Bun	1	33	57	115	141	53	19	6	9	434	4.6	1.4
Cheeseburger	2	38	51	89	137	56	32	15	14	434	4.8	1.7
Smothered Steak	11	27	72	92	147	52	14	9	10	434	4.5	1.6
Turkey/Dressing	1	19	86	130	124	45	15	7	6	433	4.4	1.4

TABLE IX (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Pot Roast	3	17	69	101	161	48	23	11	1	434	4.6	1.3
Seafood Platter	11	63	82	97	118	38	14	8	3	434	4.1	1.5
Swiss Steak	4	35	70	142	172	32	14	6	9	434	4.3	1.4
Italian Spaghetti	1	35	95	117	130	44	6	3	3	434	4.2	1.3
Turkey & Noodles	2	42	127	137	90	25	7	1	2	433	3.9	1.2
French Fried Shrimp	7	56	67	99	102	48	23	10	22	434	4.5	1.8
BBQ Ribs	2	62	101	99	104	38	12	5	11	434	4.1	1.6
Beef Roast	2	14	55	112	158	52	24	9	8	434	4.7	1.4
Chili Macaroni/Cheese	45	120	109	87	50	14	3	0	4	432	3.1	1.4
Pork Cutlet	12	79	97	104	100	24	8	4	5	433	3.8	1.5
Almondine Sole	261	67	46	37	14	6	1	1	1	434	1.9	1.3
Baked Ham	2	32	70	115	129	53	16	10	7	434	4.5	1.5
Hamburger/Bun	2	32	61	102	120	55	32	18	12	434	4.8	1.6
Reuben Sandwich	131	110	66	51	46	16	6	4	4	434	2.7	1.7
Tacos/Beef Cheese	6	45	73	121	104	44	24	11	5	433	4.4	1.6
Tomato Soup	2	103	64	56	72	51	42	33	10	433	4.5	2.1
BBQ Chicken	2	67	109	112	100	27	6	4	6	433	3.9	1.4
Franks & Beans	1	89	138	95	78	21	6	3	3	434	3.6	1.3
Beef Stew	0	60	118	100	106	30	11	5	3	433	4.0	1.4
Braised Beef/Noodles	57	96	130	92	48	9	2	0	0	434	3.0	1.3
French Fried Cod	41	116	117	87	56	10	5	0	2	434	3.1	1.4
Chicken Pot Pie/Biscuit	1	92	142	113	66	12	7	1	0	434	3.5	1.2

TABLE IX (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Salisbury Steak	12	43	117	133	93	17	10	4	5	434	3.9	1.4
Macaroni & Cheese	0	82	103	122	79	27	13	5	3	434	3.9	1.4
Ham Log/Cherry Sauce	92	140	98	66	23	5	5	1	3	433	2.6	1.4
Beef Chop Suey	30	165	123	65	33	12	5	0	0	433	2.9	1.2
Baked Halibut	44	105	124	88	48	13	9	0	2	433	3.2	1.4
Canadian Bacon	27	51	103	101	76	22	21	27	6	434	4.1	1.9
Meat Loaf	1	89	112	124	87	13	3	3	2	434	3.7	1.3
Turkey Sandwich	2	68	108	127	89	23	7	5	5	434	3.9	1.4
Coney/Chili	15	58	110	103	89	41	11	5	2	434	3.9	1.5
Fishwich/Tartare Sauce	12	78	97	103	97	31	11	3	2	434	3.8	1.5
Ham & Cheese/Bun	3	86	111	108	67	28	16	9	4	432	3.8	1.6
Vegetable Beef Soup	0	68	90	82	94	42	31	20	7	434	4.4	1.8
Potato Soup	3	137	80	66	82	30	26	6	4	434	3.8	1.7
Chicken Noodle Soup	0	35	73	80	119	59	38	25	5	434	4.8	1.7
Cream of Mushroom Soup	3	199	60	64	49	28	19	8	4	434	3.4	1.7
Baked Beans	0	64	49	101	109	52	31	18	10	434	4.6	1.7
Buttered Potatoes	4	37	41	39	114	81	66	39	12	433	5.3	1.8
Baked Potato	2	12	22	38	117	93	81	49	20	434	5.8	1.6
Mashed Potatoes	1	23	21	26	85	90	78	72	38	434	6.1	1.8
French Fried Potatoes	1	15	17	43	97	97	77	50	37	434	6.0	1.7
Sweet Potatoes	1	161	60	69	74	33	21	11	4	434	3.7	1.8
Fritters/Syrup	118	125	61	33	53	23	9	6	5	433	2.9	1.9

TABLE IX (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Buttered Rice	4	119	83	72	85	43	16	7	5	434	3.9	1.7
Harvard Beets	38	240	47	40	46	14	5	3	0	433	2.8	1.4
Bu. Broccoli Spears	10	172	38	40	73	54	23	15	9	434	3.9	2.0
Bu. Green Beans	1	45	25	43	100	82	69	52	17	434	5.5	1.9
Bu. Lima Beans	1	185	55	53	74	29	24	11	2	434	3.6	1.8
Bu. Brussel Sprouts	8	206	37	45	73	36	10	13	6	434	3.5	1.9
Bu. Carrots	1	159	54	55	90	36	26	10	2	433	3.8	1.8
Bu. Cabbage	1	219	54	55	56	28	12	6	3	434	3.3	1.6
Bu. Cauliflower	3	211	40	49	72	27	17	11	4	434	3.5	1.8
Cream Style Corn	0	62	31	51	110	81	64	20	14	433	5.1	1.8
Wilted Lettuce	26	265	47	28	37	10	6	8	6	433	2.8	1.6
Bu. Hominy	17	222	44	44	48	31	15	9	4	434	3.2	1.8
Fried Onion Rings	0	62	54	76	107	61	33	27	14	434	4.8	1.9
Whole Kernel Corn	1	16	19	42	116	104	66	49	21	434	5.8	1.6
Fried Okra	12	125	37	34	72	61	51	23	18	433	4.5	2.2
Bu. Green Peas	0	102	42	45	113	74	32	17	9	434	4.5	1.9
Bu. Mixed Vegetables	0	158	54	60	84	36	25	8	9	434	3.9	1.9
Bu. Blackeyed Peas	3	130	53	79	81	40	22	14	12	434	4.0	1.9
Bu. Spinach	1	183	37	63	71	43	15	13	8	434	3.7	1.9
Bu. Yellow Squash	4	243	52	54	44	20	10	6	1	434	3.1	1.5
Bu. Whole Tomatoes	3	218	69	49	46	22	15	7	5	434	3.2	1.7
Bu. Turnips	2	297	55	30	26	12	7	4	1	434	2.7	1.3

TABLE IX (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Bu. Okra & Tomatoes	14	284	47	42	25	8	5	4	5	434	2.7	1.4
Cottage Cheese	1	114	37	28	62	34	41	71	44	432	5.1	2.5
Canned Fruit	1	35	21	27	80	55	68	86	58	431	6.2	2.0
Fresh Fruit	1	18	11	15	66	49	42	105	125	432	6.2	2.0
Tossed Green Salad	2	17	12	7	43	39	57	113	141	431	7.2	1.9
Fresh Sliced Vegetables	2	46	29	26	68	43	57	82	78	431	6.1	2.3
Deviled Egg	1	65	27	33	76	51	81	63	34	431	5.6	2.2
Fruit Combination	7	30	22	21	75	52	71	89	64	431	6.2	2.1
Fruit in Gelatin	3	40	24	23	58	51	51	100	82	432	6.3	2.3
Potato Salad	11	75	35	51	87	56	60	38	20	433	5.0	2.2
Chefs Salad	62	34	27	30	65	47	45	60	62	432	5.3	2.7
Vegetable in Gelatin	8	221	50	36	45	25	19	20	9	433	3.4	2.0
Slaw	2	112	46	61	67	50	36	40	19	433	4.6	2.2
Cottage Cheese/Fruit	1	128	39	32	68	49	32	51	31	431	4.7	2.4
Relish Plate	20	111	50	49	68	41	29	41	23	432	4.4	2.3
Cottage Cheese/Vegetable	7	212	52	39	46	23	23	20	10	432	3.5	2.0
Egg/Sliced Vegetable	9	192	61	40	46	31	20	20	12	431	3.6	2.1
Parsley	19	255	42	18	30	16	20	14	18	432	3.2	2.1
Crab Apple	26	204	53	36	39	24	20	20	10	432	3.4	2.1
Fritoes	1	43	24	49	76	80	62	74	24	433	5.7	2.0
Potato Chips	1	33	26	46	80	84	64	73	25	432	5.8	1.9
Cake	0	14	18	18	48	46	56	117	117	434	7.0	1.9

TABLE IX (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Cookies	0	26	24	31	55	51	67	85	94	433	6.5	2.1
Canned Fruit	0	37	24	39	68	48	72	74	72	434	6.2	2.2
Fruit Combination	3	35	23	38	60	52	73	75	75	434	6.2	2.2
Fruit Cobbler	7	20	24	23	63	61	73	94	69	434	6.4	2.1
Fruit Pie	1	17	22	22	60	60	67	97	88	434	6.6	2.0
Fresh Fruit	0	21	20	12	46	54	64	92	125	434	6.9	2.0
Cream Pie	1	27	24	32	65	47	78	90	70	434	6.4	2.1
Ice Cream	0	11	19	29	63	68	57	87	99	433	6.7	1.9
Gelatin Cubes	4	75	25	33	48	50	46	74	79	434	5.8	2.5
Cream Pudding	2	63	31	35	71	53	66	58	54	433	5.6	2.3
Baked Custard	5	158	32	46	47	32	48	37	29	434	4.4	2.4
Chocolate	0	30	17	14	40	47	55	86	143	432	7.0	2.2
Vanilla	0	15	17	22	75	50	65	108	78	430	6.7	1.9
Butterscotch	1	82	33	37	71	52	51	49	55	431	5.4	2.4
Coconut	0	90	36	41	70	50	50	54	40	431	5.2	2.3
Lemon	0	57	30	37	87	57	55	64	45	432	5.6	2.2
Strawberry	0	32	31	44	68	56	66	64	71	432	6.1	2.2

Legend: 1 Not familiar with this food
2 Never
3 Once a month
4 Every other week
5 Once a week
6 Twice a week
7 Every other day
8 Once a day
9 Twice a day

TABLE X

FREQUENCY OF ACCEPTANCE OF FOOD ITEMS FOR SOPHOMORE RESPONDENTS

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fried Chicken	0	11	11	53	99	52	6	1	3	236	4.9	1.2
Lasagna	8	40	55	62	52	13	2	1	3	236	3.8	1.4
Ham & Beans/Cornbread	2	39	64	51	12	2	1	1	0	236	3.7	1.2
Fried Catfish Fillet	3	44	54	58	48	25	1	2	1	236	3.8	1.4
Frito Chili Pie/Cheese	8	42	49	56	50	24	2	4	0	235	3.8	1.5
Liver/Onions	3	141	36	24	24	3	2	1	2	236	2.8	1.3
Austrian Ravioli	57	46	56	48	21	7	0	1	0	236	2.8	1.4
Chicken Fried Steak	2	24	24	50	83	40	9	4	0	236	4.5	1.4
Roast Pork	1	25	41	54	72	36	6	1	0	236	4.3	1.3
Tuna Potato Chip Casserole	0	69	64	37	43	21	2	0	0	236	3.5	1.4
Stuffed Green Pepper	8	99	70	31	17	7	2	1	1	236	3.0	1.3
Beef Stroganoff/Noodles	5	41	74	54	45	14	2	0	1	236	3.6	1.3
Baked Pork Chops	3	23	47	57	77	23	4	1	0	235	4.2	1.3
Creamed Chipped Beef/Cornbd.	10	91	60	33	28	10	3	1	0	236	3.1	1.4
Grilled Cheese Sandwich	1	45	37	57	52	33	5	4	1	235	4.1	1.5
Pizza	0	24	42	48	68	36	8	0	10	236	4.5	1.6
BBQ Beef/Bun	0	24	37	67	72	24	10	0	2	236	4.3	1.3
Cheeseburger	0	22	28	60	67	36	16	4	3	236	4.6	1.5
Smothered Steak	0	24	31	76	66	26	7	3	2	235	4.3	1.4
Turkey/Dressing	0	12	68	61	65	19	7	1	3	236	4.2	1.3

TABLE X (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Pot Roast	0	7	42	60	84	32	7	1	2	235	4.5	1.2
Seafood Platter	3	40	50	47	66	17	6	2	5	236	4.1	1.6
Swiss Steak	2	30	36	78	60	15	11	2	2	236	4.2	1.4
Italian Spaghetti	4	18	50	67	72	19	3	2	1	236	4.2	1.3
Turkey & Noodles	4	28	77	72	36	13	5	1	0	236	3.7	1.2
French Fried Shrimp	0	34	25	52	71	28	12	6	7	235	4.5	1.7
BBQ Ribs	0	37	57	63	49	18	3	6	3	236	4.0	1.5
Beef Roast	0	5	21	68	84	39	8	8	2	235	4.8	1.3
Chili Macaroni/Cheese	14	76	66	46	26	6	1	1	0	236	3.1	1.3
Pork Cutlet	4	51	60	64	43	11	1	1	1	236	3.6	1.3
Almondine Sole	117	50	28	23	10	5	1	1	1	236	2.1	1.5
Baked Ham	1	17	31	80	80	23	2	2	0	236	4.3	1.1
Hamburger/Bun	0	25	32	55	71	27	17	6	3	236	4.6	1.5
Reuben Sandwich	43	86	33	25	28	10	5	5	1	236	3.0	1.8
Tacos/Beef/Cheese	2	26	45	62	51	27	13	5	5	236	4.4	1.6
Tomato Soup	1	39	25	37	42	47	23	20	2	236	4.8	1.9
BBQ Chicken	0	40	70	64	47	10	3	0	1	235	3.7	1.2
Franks & Beans	0	36	72	59	45	16	6	1	0	235	3.8	1.3
Beef Stew	1	32	46	70	49	30	5	1	2	236	4.1	1.4
Braised Beef/Noodles	20	53	81	53	21	7	1	0	0	236	3.1	1.2
French Fried Cod	16	69	60	52	25	10	0	4	0	236	3.2	1.4
Chicken Pot Pie/Biscuit	1	46	72	62	37	15	3	0	0	236	3.6	1.2

TABLE X (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Salisbury Steak	4	40	71	52	49	14	4	1	0	235	3.7	1.3
Macaroni & Cheese	1	57	57	52	47	11	5	4	1	235	3.7	1.5
Ham Log/Cherry Sauce	25	101	54	36	11	6	0	1	1	235	2.7	1.3
Beef Chop Suey	16	104	63	31	17	4	1	0	0	236	2.8	1.1
Baked Halibut	14	64	70	51	31	2	0	1	3	236	3.2	1.4
Canadian Bacon	12	26	64	59	43	11	7	13	1	236	4.0	1.7
Meat Loaf	0	52	66	58	35	19	3	2	1	236	3.7	1.4
Turkey Sandwich	0	50	74	49	42	14	5	2	0	236	3.7	1.3
Coney/Chili	4	42	47	69	47	13	6	5	2	235	3.9	1.5
Fishwich/Tartare Sauce	5	52	57	40	58	16	5	1	2	236	3.8	1.5
Ham & Cheese/Bun	0	44	69	64	39	17	2	1	0	236	3.7	1.2
Vegetable Beef Soup	0	31	44	51	49	28	18	11	4	236	4.5	1.7
Potato Soup	4	68	45	37	34	27	10	7	3	235	3.9	1.8
Chicken Noodle Soup	1	18	40	41	65	44	10	14	3	236	4.7	1.6
Cream of Mushroom Soup	3	110	36	30	23	16	10	5	3	236	3.4	1.8
Baked Beans	1	20	40	44	69	37	13	11	1	236	4.6	1.6
Buttered Potatoes	1	23	24	29	60	43	24	27	5	236	5.2	1.8
Baked Potato	0	6	8	22	65	59	35	29	12	236	5.9	1.6
Mashed Potatoes	0	14	14	13	41	57	44	43	10	236	6.0	1.8
French Fried Potatoes	0	10	12	23	49	64	43	20	15	236	5.8	1.7
Sweet Potatoes	1	53	41	37	57	27	10	5	5	236	4.2	1.7
Fritters/Syrup	26	62	42	36	37	16	9	4	4	236	3.5	1.9

TABLE X (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Buttered Rice	2	60	41	42	44	27	12	8	0	236	4.0	1.7
Harvard Beets	13	120	43	24	26	5	4	0	1	236	2.9	1.4
Bu. Broccoli Spears	6	83	20	35	37	28	17	7	3	236	3.9	2.0
Bu. Green Beans	0	24	20	21	61	49	29	22	9	235	5.3	1.8
Bu. Lima Beans	2	106	34	33	33	12	6	8	2	236	3.4	1.7
Bu. Brussel Sprouts	4	102	36	32	29	18	5	7	3	236	3.5	1.8
Bu. Carrots	0	73	35	35	51	22	8	9	3	236	4.0	1.8
Bu. Cabbage	1	105	40	29	34	16	5	4	2	236	3.4	1.6
Bu. Cauliflower	2	112	25	28	38	19	6	4	2	236	3.4	1.7
Cream Style Corn	0	31	26	32	56	46	26	15	3	235	4.9	1.8
Wilted Lettuce	13	130	34	23	18	5	6	5	2	236	2.9	1.6
Bu. Hominy	9	108	27	32	30	18	8	3	1	236	3.3	1.7
Fried Onion Rings	0	37	26	39	65	36	18	6	9	236	4.7	1.8
Whole Kernel Corn	1	11	8	26	60	66	35	21	7	235	5.6	1.6
Fried Okra	5	55	17	29	48	32	24	16	10	236	4.7	2.1
Bu. Green Peas	0	42	26	35	61	35	25	7	5	236	4.6	1.8
Bu. Mixed Vegetables	0	65	36	35	46	30	13	10	1	236	4.1	1.8
Bu. Blackeyed Peas	2	60	42	40	43	22	15	11	1	236	4.1	1.8
Bu. Spinach	1	84	30	41	38	25	9	6	2	236	3.8	1.8
Bu. Yellow Squash	2	126	35	32	22	10	5	4	0	236	3.1	1.5
Bu. Whole Tomatoes	0	109	34	22	42	13	7	6	3	236	3.5	1.8
Bu. Turnips	3	151	39	19	15	5	3	1	0	236	2.7	1.2

TABLE X (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Bu. Okra & Tomatoes	5	147	27	21	16	11	3	1	5	236	2.9	1.6
Cottage Cheese	1	65	18	9	23	28	20	43	29	236	5.3	2.6
Canned Fruit	0	13	18	18	34	28	38	44	42	235	6.3	2.1
Fresh Fruit	0	4	4	14	30	26	28	57	73	236	7.2	1.8
Tossed Green Salad	1	10	7	9	23	26	34	50	76	236	7.1	2.0
Fresh Sliced Vegetables	1	26	12	23	26	32	39	46	30	235	6.0	2.2
Deviled Egg	3	24	20	26	40	34	35	33	21	236	5.6	2.2
Fruit Combination	0	13	9	19	51	36	29	42	36	235	6.2	2.0
Fruit in Gelatin	1	21	12	21	33	34	26	41	47	236	6.2	2.2
Potato Salad	6	40	26	31	44	28	24	29	8	236	4.9	2.2
Chefs Salad	22	23	14	23	41	22	30	32	29	236	5.4	2.5
Vegetable in Gelatin	7	140	23	13	29	11	6	4	3	236	3.1	1.7
Slaw	0	56	30	21	45	37	20	16	11	236	4.7	2.1
Cottage Cheese/Fruit	2	74	13	20	28	22	22	31	24	236	4.9	2.6
Relish Plate	15	61	26	17	40	22	19	24	12	236	4.4	2.4
Cottage Cheese/Vegetable	5	121	29	21	14	16	10	9	11	236	3.5	2.1
Egg/Sliced Vegetable	9	99	27	27	23	22	10	10	8	235	3.7	2.1
Parsley	14	153	13	10	16	10	6	8	5	235	2.9	1.9
Crab Apple	23	100	15	31	29	17	9	6	6	236	3.4	2.0
Fritoes	0	19	16	16	42	29	45	34	14	235	5.8	1.9
Potato Chips	0	19	12	18	40	42	53	36	14	234	5.9	1.9
Cake	0	9	7	20	26	36	32	50	56	236	6.7	2.0

TABLE X (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Cookies	0	13	6	23	33	35	35	48	43	236	6.5	2.0
Canned Fruit	0	17	16	18	31	34	33	41	46	236	6.3	2.2
Fruit Combination	0	17	14	24	41	21	36	44	39	236	6.2	2.2
Fruit Cobbler	3	8	16	25	34	42	39	43	26	236	6.1	2.0
Fruit Pie	1	11	10	24	30	35	38	48	39	236	6.4	2.0
Fresh Fruit	0	5	10	13	28	22	29	50	79	236	7.1	2.0
Cream Pie	0	18	15	19	38	42	32	42	30	236	6.1	2.1
Ice Cream	0	10	5	17	44	33	35	50	42	236	6.5	1.9
Gelatin Cubes	2	42	25	24	32	30	23	23	35	236	5.3	2.4
Cream Pudding	0	32	24	21	43	36	28	28	24	236	5.5	2.2
Baked Custard	2	75	19	23	31	26	20	20	20	236	4.6	2.4
Chocolate	0	14	9	13	34	35	21	47	61	234	6.7	2.1
Vanilla	1	9	12	11	44	34	31	45	47	234	6.5	2.0
Butterscotch	0	36	26	18	39	36	24	25	29	233	5.4	2.3
Coconut	1	47	24	9	54	22	27	33	17	234	5.2	2.3
Lemon	0	25	19	21	45	35	33	27	29	234	5.7	2.2
Strawberry	0	20	23	16	45	30	34	31	35	234	5.9	2.2

Legend: 1 Not familiar with this food
2 Never
3 Once a month
4 Every other Week
5 Once a week
6 Twice a week
7 Every other day
8 Once a day
9 Twice a day

TABLE XI

FREQUENCY OF ACCEPTANCE OF FOOD ITEMS FOR JUNIOR RESPONDENTS

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fried Chicken	1	4	7	18	97	50	9	2	0	188	5.1	1.0
Lasagna	10	22	50	44	46	11	2	1	2	188	3.8	1.5
Ham & Beans/Cornbread	0	34	47	42	51	12	2	0	0	188	3.8	1.3
Fried Catfish Fillet	1	35	42	31	54	17	5	2	0	187	4.0	1.4
Frito Chili Pie/Cheese	3	40	47	47	40	6	3	2	0	188	3.6	1.3
Liver/Onions	0	90	44	15	27	9	0	3	0	188	3.1	1.4
Austrian Ravioli	48	35	51	33	14	5	1	1	0	188	2.8	1.4
Chicken Fried Steak	0	25	22	28	60	34	10	6	3	188	4.7	1.6
Roast Pork	0	14	23	59	56	24	11	1	0	188	4.5	1.3
Tuna Potato Chip Casserole	0	55	30	51	38	14	0	0	0	188	3.6	1.3
Stuffed Green Pepper	5	88	41	32	15	4	2	1	0	188	2.9	1.3
Beef Stroganoff/Noodles	1	41	49	42	5	1	0	0	0	188	3.6	1.2
Baked Pork Chop	0	8	33	54	61	19	7	5	1	188	4.5	1.3
Creamed Chipped Beef/Cornbd.	12	71	55	25	19	4	1	1	0	188	2.9	1.3
Grilled Cheese Sandwich	0	33	35	44	42	25	8	1	0	188	4.1	1.5
Pizza	0	17	37	46	55	16	12	2	3	188	4.4	1.5
BBQ Beef/Bun	0	19	35	47	65	14	6	2	0	188	4.2	1.3
Cheeseburger	1	25	35	35	55	26	7	2	2	188	4.3	1.5
Smothered Steak	5	25	30	50	48	16	10	3	1	188	4.2	1.5
Turkey/Dressing	0	7	49	59	48	16	5	3	1	188	4.3	1.3

TABLE XI (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Pot Roast	1	5	28	61	68	15	6	2	2	188	4.5	1.2
Seafood Platter	1	30	42	40	50	10	8	5	2	188	4.1	1.6
Swiss Steak	1	28	31	51	51	14	7	5	0	188	4.2	1.5
Italian Spaghetti	1	16	34	60	59	9	7	0	2	188	4.2	1.3
Turkey & Noodles	1	28	55	54	41	5	4	0	0	188	3.7	1.2
French Fried Shrimp	1	16	30	42	54	21	10	8	5	187	4.6	1.7
BBQ Ribs	1	28	56	56	32	11	3	1	0	188	3.7	1.2
Beef Roast	0	4	15	53	78	25	7	5	1	188	4.8	1.2
Chili Macaroni/Cheese	11	60	56	36	18	3	4	0	0	188	3.1	1.3
Pork Cutlet	6	22	55	42	49	8	5	1	0	188	3.8	1.3
Almondine Sole	87	28	30	25	13	3	2	0	0	188	2.3	1.5
Baked Ham	0	5	21	58	82	13	4	3	2	188	4.6	1.1
Hamburger/Bun	0	20	23	44	60	22	13	4	1	187	4.5	1.5
Reuben Sandwich	27	71	32	27	20	5	0	3	3	188	2.9	1.7
Tacos/Beef/Cheese	1	24	31	58	39	14	10	5	5	187	4.3	1.7
Tomato Soup	1	36	25	26	31	35	17	14	3	188	4.7	2.0
BBQ Chicken	0	33	62	50	29	10	3	1	0	188	3.6	1.2
Franks & Beans	1	28	50	59	37	8	4	0	1	188	3.8	1.3
Beef Stew	0	17	49	54	39	18	7	1	2	187	4.1	1.4
Braised Beef/Noodles	9	41	66	39	22	7	2	0	0	186	3.3	1.2
French Fried Cod	10	52	48	37	26	10	3	1	1	188	3.4	1.5
Chicken Pot Pie/Biscuit	0	36	57	45	36	13	0	1	0	188	3.7	1.2

TABLE XI (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Salisbury Steak	8	28	55	50	34	8	2	0	1	186	3.6	1.3
Macaroni & Cheese	0	30	35	59	41	14	6	3	0	188	4.0	1.4
Ham Log/Cherry Sauce	22	56	49	35	17	5	2	1	1	188	3.0	1.4
Beef Chop Suey	8	69	59	25	17	6	3	1	0	188	3.0	1.3
Baked Halibut	9	50	53	32	29	7	1	5	0	186	3.4	1.5
Canadian Bacon	6	23	64	42	30	13	3	6	1	188	3.8	1.5
Meat Loaf	1	43	41	63	27	8	3	2	0	188	3.6	1.3
Turkey Sandwich	1	33	63	53	28	7	1	1	1	188	3.6	1.2
Coney/Chili	1	23	49	59	33	14	5	3	1	188	4.0	1.4
Fishwich/Tartare Sauce	4	31	46	56	29	10	5	7	0	188	3.9	1.5
Ham & Cheese/Bun	0	24	56	57	33	13	1	3	1	188	3.9	1.3
Vegetable Beef Soup	1	19	37	37	39	28	20	8	0	188	4.6	1.6
Potato Soup	0	52	42	23	33	20	10	7	1	188	3.9	1.8
Chicken Noodle Soup	0	16	31	28	58	33	14	8	0	188	4.7	1.5
Cream of Mushroom Soup	2	75	34	24	29	13	8	1	2	188	3.5	1.7
Baked Beans	1	15	27	48	55	31	6	4	1	188	4.5	1.4
Buttered Potatoes	0	19	14	31	39	36	24	20	4	187	5.2	1.8
Baked Potato	0	5	6	19	65	41	27	18	7	188	5.7	1.5
Mashed Potatoes	0	9	10	14	33	45	46	20	11	188	6.0	1.7
French Fried Potatoes	0	8	12	17	52	44	35	15	5	188	5.6	1.6
Sweet Potatoes	1	48	27	40	47	14	6	4	1	188	3.9	1.6
Fritters/Syrup	27	44	43	30	22	12	7	3	0	188	3.3	1.7

TABLE XI (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Buttered Rice	4	47	31	34	39	14	9	8	2	188	4.0	1.8
Harvard Beets	9	97	32	20	18	8	2	1	1	188	2.9	1.4
Bu. Broccoli Spears	3	53	22	22	42	24	11	9	2	188	4.2	1.9
Bu. Green Beans	1	21	11	17	50	44	22	16	6	188	5.3	1.8
Bu. Lima Beans	0	73	31	22	32	20	7	2	1	188	3.6	1.7
Bu. Brussel Sprouts	3	71	32	24	33	16	5	3	1	188	3.5	1.7
Bu. Carrots	0	56	30	29	42	22	6	2	1	188	3.9	1.6
Bu. Cabbage	1	81	28	20	33	20	4	1	0	188	3.4	1.6
Bu. Cauliflower	1	76	26	28	27	19	7	3	1	188	3.6	1.7
Cream Style Corn	1	25	22	19	53	35	22	8	3	188	4.9	1.8
Wilted Lettuce	9	93	25	22	23	6	5	3	2	188	3.1	1.7
Bu. Hominy	5	76	25	28	36	9	5	3	1	188	3.4	1.6
Fried Onion Rings	0	21	26	38	48	37	10	4	4	188	4.6	1.6
Whole Kernel Corn	0	12	10	23	52	39	32	12	7	187	5.5	1.7
Fried Okra	1	50	13	26	40	27	14	7	8	186	4.5	2.0
Bu. Green Peas	0	27	11	30	55	42	16	3	4	188	4.8	1.6
Bu. Mixed Vegetables	0	58	18	36	40	18	12	4	2	188	4.0	1.8
Bu. Blackeyed Peas	2	49	24	45	31	20	10	4	3	188	4.0	1.8
Bu. Spinach	0	62	15	34	41	24	7	5	0	188	4.0	1.7
Bu. Yellow Squash	2	92	29	28	23	10	3	1	0	188	3.1	1.4
Bu. Whole Tomatoes	3	85	20	35	20	14	8	3	0	188	3.4	1.7
Bu. Turnips	1	129	27	18	8	2	2	0	0	188	2.6	1.0

TABLE XI (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Bu. Okra & Tomatoes	4	116	23	16	16	8	3	2	0	188	2.8	1.4
Cottage Cheese	1	41	13	14	21	26	21	33	18	188	5.4	2.4
Canned Fruit	0	11	10	11	34	31	27	39	25	188	6.3	2.0
Fresh Fruit	1	5	7	9	16	25	25	56	44	188	7.0	1.9
Tossed Green Salad	2	8	3	10	17	17	31	62	38	188	7.0	2.0
Fresh Sliced Vegetables	1	19	13	16	26	32	30	31	20	188	5.9	2.2
Deviled Egg	0	28	9	21	32	36	35	16	11	188	5.4	2.0
Fruit Combination	2	10	7	18	35	36	32	29	19	188	6.0	1.9
Fruit in Gelatin	0	23	10	15	32	25	27	34	22	188	5.9	2.2
Potato Salad	1	28	23	33	41	26	19	9	8	188	4.8	1.9
Chefs Salad	15	18	17	26	32	21	18	22	19	188	5.1	2.4
Vegetable in Gelatin	4	93	31	17	14	9	11	7	2	188	3.3	1.9
Slaw	1	39	23	33	32	23	17	15	5	188	4.6	2.0
Cottage Cheese/Fruit	0	48	16	13	24	28	18	28	13	188	5.1	2.4
Relish Plate	10	44	23	25	25	18	18	16	9	188	4.4	2.3
Cottage Cheese/Vegetable	4	80	21	21	17	14	13	13	5	188	3.8	2.2
Egg/Sliced Vegetable	6	67	29	26	21	13	11	12	3	188	3.8	2.0
Parsley	5	105	18	11	17	11	5	9	7	188	3.4	2.1
Crab Apple	12	73	25	26	25	10	8	6	3	188	3.5	1.9
Fritoes	0	17	19	21	44	40	26	15	6	188	5.3	1.8
Potato Chips	1	11	17	23	45	37	28	20	6	188	5.4	1.8
Cake	0	8	5	11	36	24	30	41	33	188	6.6	1.9

TABLE XI (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Cookies	0	8	7	13	37	17	42	36	28	188	6.4	1.9
Canned Fruit	0	9	13	15	29	23	35	35	29	188	6.3	2.0
Fruit Combination	2	8	10	21	33	23	30	29	32	188	6.2	2.1
Fruit Cobbler	4	9	8	20	33	28	39	28	19	188	6.0	2.0
Fruit Pie	1	9	8	25	31	22	28	36	28	188	6.2	2.1
Fresh Fruit	0	4	6	20	15	15	25	48	55	188	7.0	2.0
Cream Pie	1	14	15	23	35	25	26	30	19	188	5.8	2.1
Ice Cream	0	4	5	19	38	35	28	32	27	188	6.4	1.8
Gelatin Cubes	0	35	19	22	33	19	12	26	22	188	5.2	2.4
Cream Pudding	3	21	17	24	33	27	24	24	15	188	5.4	2.2
Baked Custard	4	48	22	16	28	14	16	19	21	188	4.8	2.5
Chocolate	0	10	13	4	28	22	32	42	36	187	6.5	2.0
Vanilla	0	10	9	17	37	29	28	35	22	187	6.1	2.0
Butterscotch	0	40	17	14	33	21	28	22	12	187	5.1	2.3
Coconut	1	35	21	12	33	26	29	18	10	185	5.1	2.2
Lemon	0	21	16	22	34	32	27	19	16	187	5.5	2.1
Strawberry	0	16	15	16	39	28	30	25	18	187	5.8	2.0

Legend: 1 Not familiar with this food
2 Never
3 Once a month
4 Every other week
5 Once a week
6 Twice a week
7 Every other day
8 Once a day
9 Twice a day

TABLE XII

FREQUENCY OF FOOD ACCEPTANCE FOR SENIOR RESPONDENTS

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fried Chicken	0	3	6	13	53	25	11	1	0	112	5.1	1.1
Lasagna	6	17	29	28	24	7	0	1	0	112	3.7	1.4
Ham & Beans/Cornbread	0	14	21	32	30	10	3	1	1	112	4.2	1.4
Fried Catfish Fillet	1	23	27	30	19	8	2	1	0	111	3.7	1.4
Frito Chili Pie/Cheese	2	18	36	22	26	6	0	0	1	111	3.7	1.3
Liver/Onions	1	57	20	17	13	3	0	1	0	112	3.0	1.3
Austrian Ravioli	23	25	31	14	14	4	1	0	0	112	2.9	1.5
Chicken Fried Steak	0	13	18	19	35	17	7	3	0	112	4.5	1.5
Roast Pork	0	10	14	29	38	15	5	1	0	112	4.5	1.3
Tuna Potato Chip Casserole	0	33	20	34	17	5	2	1	0	112	3.6	1.3
Stuffed Green Pepper	1	47	25	19	17	3	0	0	0	112	3.1	1.2
Beef Stroganoff/Noodles	2	21	30	32	22	3	2	0	0	112	3.6	1.2
Baked Pork Chop	0	6	22	31	37	10	5	0	1	112	4.4	1.3
Creamed Chipped Beef/Cornbd.	10	35	31	24	8	4	0	0	0	112	3.0	1.2
Grilled Cheese Sandwich	0	10	17	37	33	11	3	0	0	111	4.2	1.2
Pizza	0	8	22	38	35	6	3	0	0	112	4.2	1.1
BBQ Beef/Bun	0	12	18	35	35	7	5	0	0	112	4.2	1.2
Cheeseburger	0	9	24	24	39	8	3	5	0	112	4.4	1.4
Smothered Steak	2	9	20	28	36	9	7	0	1	112	4.3	1.4
Turkey/Dressing	0	8	29	32	34	6	3	0	0	112	4.1	1.1

TABLE XII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Pot Roast	3	5	13	25	46	12	8	0	0	112	4.6	1.3
Seafood Platter	2	21	27	29	27	4	1	0	1	112	3.7	1.3
Swiss Steak	0	9	26	31	35	7	3	1	0	112	4.2	1.2
Italian Spaghetti	1	11	25	34	31	8	1	1	0	112	4.0	1.2
Turkey & Noodles	3	14	34	37	19	4	1	0	0	112	3.6	1.1
French Fried Shrimp	1	17	22	25	34	10	1	2	0	112	4.1	1.4
BBQ Ribs	0	10	40	21	32	6	3	0	0	112	3.9	1.2
Beef Roast	0	3	11	19	52	21	3	1	2	112	4.9	1.2
Chili Macaroni/Cheese	11	30	31	19	17	1	1	0	2	112	3.2	1.5
Pork Cutlet	2	15	34	28	25	6	2	0	0	112	3.8	1.2
Almondine Sole	50	23	19	9	8	2	1	0	0	112	2.2	1.4
Baked Ham	0	3	12	28	53	14	2	0	0	112	4.6	1.0
Hamburger/Bun	0	8	20	32	33	8	7	4	0	112	4.4	1.4
Reuben Sandwich	12	44	15	19	18	3	0	1	0	112	3.0	1.5
Tacos/Beef/Cheese	1	9	32	31	29	6	1	0	3	112	4.1	1.4
Tomato Soup	0	19	11	15	27	20	12	7	1	112	4.8	1.8
BBQ Chicken	0	16	40	23	29	3	1	0	0	112	3.7	1.1
Franks & Beans	0	14	32	42	21	2	1	0	0	112	3.7	1.0
Beef Stew	0	10	29	34	28	6	4	1	0	112	4.1	1.2
Braised Beef/Noodles	10	18	49	20	12	3	0	0	0	112	3.1	1.2
French Fried Cod	7	33	37	19	13	2	0	0	0	111	3.0	1.2
Chicken Pot Pie/Biscuit	0	16	45	24	20	4	3	0	0	112	3.6	1.2

TABLE XII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Salisbury Steak	1	17	43	21	20	9	1	0	0	112	3.7	1.2
Macaroni & Cheese	1	13	26	33	31	6	0	1	1	112	4.0	1.3
Ham Log/Cherry Sauce	10	34	25	25	13	4	1	0	0	112	3.1	1.3
Beef Chop Suey	3	43	37	14	9	4	1	1	0	112	3.0	1.3
Baked Halibut	7	34	39	19	7	3	0	3	0	112	3.1	1.4
Canadian Bacon	1	11	39	24	23	6	2	5	0	111	4.0	1.5
Meat Loaf	0	18	29	27	30	8	0	0	0	112	3.8	1.2
Turkey Sandwich	1	10	31	41	21	5	3	0	0	112	3.7	1.1
Coney/Chili	2	19	36	26	23	4	1	1	0	112	3.8	1.1
Fishwich/Tartare Sauce	0	18	29	29	29	5	2	0	0	112	3.6	1.3
Ham & Cheese/Bun	1	10	22	20	28	15	11	5	0	112	3.8	1.2
Vegetable Beef Soup	1	35	20	15	24	8	6	2	1	112	4.5	1.6
Potato Soup	0	9	16	25	31	16	10	4	1	112	3.8	1.7
Chicken Noodle Soup	0	46	17	15	19	6	4	3	2	112	4.7	1.6
Cream of Mushroom Soup	0	6	15	34	28	17	8	4	0	112	3.6	1.8
Baked Beans	1	13	13	15	32	17	11	7	3	112	4.7	1.4
Buttered Potatoes	0	2	3	12	31	32	23	7	2	112	4.9	1.8
Baked Potato	0	7	5	12	21	28	21	11	7	112	5.7	1.3
Mashed Potatoes	0	5	4	10	47	25	12	8	1	112	5.8	1.8
French Fried Potatoes	0	34	16	24	26	8	3	1	0	112	5.3	1.4
Sweet Potatoes	14	27	19	24	18	5	3	2	0	112	3.7	1.4
Fritters/Syrup	0	26	9	25	28	13	3	8	0	112	3.4	1.7

TABLE XII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Buttered Rice	0	26	9	25	28	13	3	8	0	112	4.3	1.7
Harvard Beets	7	47	16	13	21	5	2	0	0	111	3.2	1.5
Bu. Broccoli Spears	1	40	11	13	17	12	12	4	2	112	4.1	2.0
Bu. Green Beans	1	12	8	7	24	24	18	14	3	111	5.5	1.9
Bu. Lima Beans	1	37	16	13	25	10	7	3	0	112	3.9	1.8
Bu. Brussel Sprouts	3	60	9	14	13	4	4	4	1	112	3.3	1.8
Bu. Carrots	1	41	8	18	23	12	7	1	1	112	3.9	1.8
Bu. Cabbage	2	57	9	17	17	5	5	0	0	112	3.2	1.6
Bu. Cauliflower	3	52	10	16	12	8	6	4	1	112	3.5	1.9
Cream Style Corn	0	14	11	13	28	20	14	9	3	112	5.1	1.9
Wilted Lettuce	5	57	13	16	11	4	2	1	3	112	3.1	1.7
Bu. Hominy	3	51	14	12	15	9	6	2	0	112	3.4	1.8
Fried Onion Rings	0	19	20	25	31	12	3	1	1	112	4.1	1.5
Whole Kernel Corn	0	3	5	12	33	28	20	10	1	112	5.6	1.4
Fried Okra	1	32	9	10	25	16	12	3	4	112	4.4	2.1
Bu. Green Peas	1	12	8	11	39	24	12	4	1	112	5.0	1.6
Bu. Mixed Vegetables	1	26	19	12	29	12	10	2	1	112	4.2	1.8
Bu. Blackeyed Peas	1	28	6	30	22	12	9	4	0	112	4.2	1.7
Bu. Spinach	1	36	10	21	25	10	7	2	0	112	3.9	1.7
Bu. Yellow Squash	3	62	9	18	10	3	5	1	1	112	3.1	1.6
Bu. Whole Tomatoes	3	51	12	16	15	7	6	2	0	112	3.4	1.7
Bu. Turnips	4	81	10	12	2	0	3	0	0	112	2.5	1.1

TABLE XII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Bu. Okra & Tomatoes	1	71	15	11	5	6	3	0	0	112	2.8	1.4
Cottage Cheese	0	27	12	9	15	9	15	16	9	112	5.1	2.4
Canned Fruit	0	4	5	8	28	20	18	21	8	112	6.1	1.8
Fresh Fruit	0	4	5	4	18	11	17	23	30	112	6.9	2.0
Tossed Green Salad	0	1	5	3	11	19	13	32	28	112	7.1	1.7
Fresh Sliced Vegetables	1	9	7	6	17	10	22	25	14	111	6.2	2.2
Deviled Egg	0	14	8	15	24	18	14	10	9	112	5.3	2.1
Fruit Combination	0	3	8	12	21	16	19	19	13	112	6.1	1.9
Fruit in Gelatin	0	9	6	8	20	14	21	18	16	112	6.1	2.1
Potato Salad	2	16	16	19	26	13	13	6	1	112	4.6	1.8
Chefs Salad	11	10	10	12	21	12	13	13	10	112	5.1	2.4
Vegetable in Gelatin	2	59	13	11	9	6	5	6	1	112	3.4	1.9
Slaw	0	23	14	20	27	13	9	6	0	112	4.4	1.8
Cottage Cheese/Fruit	0	30	14	20	11	6	14	13	4	112	4.6	2.3
Relish Plate	6	20	14	17	15	14	8	12	6	112	4.7	2.3
Cottage Cheese/Vegetable	1	48	17	14	17	4	4	6	1	112	3.6	1.9
Egg/Sliced Vegetable	4	33	23	22	10	8	5	3	3	111	3.7	1.9
Parsley	3	69	12	4	9	4	2	4	4	111	3.1	2.0
Crab Apple	7	45	19	9	1	7	7	2	1	111	3.4	1.9
Fritoes	0	8	9	17	32	21	13	8	3	111	5.2	1.7
Potato Chips	0	5	4	12	35	30	13	9	4	112	5.6	1.5
Cake	0	6	3	7	22	16	13	27	17	111	6.4	2.0

TABLE XII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Cookies	0	7	6	10	19	19	18	19	14	112	6.1	2.0
Canned Fruit	0	7	1	5	23	27	18	15	16	112	6.3	1.8
Fruit Combination	1	6	5	10	26	17	12	17	18	112	6.1	2.1
Fruit Cobbler	1	6	7	10	25	23	17	11	12	112	5.8	1.9
Fruit Pie	1	5	5	7	24	16	20	19	15	112	6.2	2.0
Fresh Fruit	0	4	3	5	16	15	14	19	36	112	7.0	2.0
Cream Pie	1	8	9	11	20	14	19	21	8	111	5.8	2.1
Ice Cream	0	2	8	6	22	26	16	21	10	111	6.2	1.7
Gelatin Cubes	0	20	10	12	17	9	17	16	11	112	5.4	2.3
Cream Pudding	0	8	9	16	31	9	16	15	7	111	5.5	1.9
Baked Custard	1	26	16	12	13	13	9	16	6	112	4.8	2.3
Chocolate	0	8	11	7	14	13	13	31	13	110	6.2	2.2
Vanilla	0	3	6	8	22	19	15	26	11	110	6.3	1.8
Butterscotch	0	28	15	14	14	14	11	6	8	110	4.6	2.2
Coconut	0	21	15	9	17	20	15	6	7	110	4.9	2.1
Lemon	0	10	13	12	24	20	18	8	5	110	5.3	1.9
Strawberry	0	6	16	13	19	17	14	17	8	110	5.6	2.0

Legend: 1 Not familiar with this food
2 Never
3 Once a month
4 Every other week
5 Once a week
6 Twice a week
7 Every other day
8 Once a day
9 Twice a day

TABLE XIII

FREQUENCY OF ACCEPTANCE OF FOOD ITEMS FOR GRADUATE RESPONDENTS

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Fried Chicken	0	1	1	3	12	5	1	1	0	24	5.1	1.2
Lasagna	4	2	5	8	5	0	0	0	0	24	3.3	1.4
Ham & Beans/Cornbread	1	7	6	6	1	3	0	0	0	24	3.3	1.4
Fried Catfish Fillet	1	9	7	1	3	2	1	0	0	24	3.3	1.6
Frito Chili Pie/Cheese	2	3	8	3	7	1	0	0	0	24	3.5	1.4
Liver/Onions	0	11	3	4	5	1	0	0	0	24	3.3	1.4
Austrian Ravioli	12	3	5	2	2	0	0	0	0	24	2.1	1.4
Chicken Fried Steak	1	4	4	1	7	5	1	1	0	24	4.4	1.8
Roast Pork	0	2	4	4	9	2	3	0	0	24	4.6	1.4
Tuna Potato Chip Casserole	2	6	6	6	2	2	0	0	0	24	3.3	1.4
Stuffed Green Pepper	0	7	9	3	5	0	0	0	0	24	3.3	1.1
Beef Stroganoff/Noodles	0	4	4	12	3	1	0	0	0	24	3.7	1.0
Baked Pork Chops	0	3	1	4	9	6	1	0	0	24	4.7	1.4
Creamed Chipped Beef/Cornbd.	2	10	4	5	3	0	0	0	0	24	2.9	1.2
Grilled Cheese Sandwich	0	5	5	3	6	3	1	0	1	24	4.2	1.8
Pizza	0	6	4	4	6	3	0	0	1	24	4.0	1.8
BBQ Beef/Bun	0	3	4	7	7	2	0	0	1	24	4.3	1.5
Cheeseburger	0	1	3	8	7	3	1	0	1	24	4.7	1.5
Smothered Steak	0	2	4	7	7	3	1	0	0	24	4.3	1.3
Turkey/Dressing	1	0	9	5	6	3	0	0	0	24	4.0	1.3

TABLE XIII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Pot Roast	2	1	4	6	7	4	0	0	0	24	4.1	1.5
Seafood Platter	0	9	4	6	2	3	0	0	0	24	3.4	1.4
Swiss Steak	0	2	7	4	8	3	0	0	0	24	4.1	1.2
Italian Spaghetti	0	3	6	7	4	4	0	0	0	24	4.0	1.3
Turkey & Noodles	0	3	3	13	4	1	0	0	0	24	3.9	1.0
French Fried Shrimp	0	4	4	5	6	3	2	0	0	24	4.3	1.5
BBQ Ribs	0	3	6	4	8	3	0	0	0	24	4.1	1.3
Beef Roast	0	0	2	8	7	7	0	0	0	24	4.8	1.0
Chili Macaroni/Cheese	1	6	7	4	5	1	0	0	0	24	3.4	1.3
Pork Cutlet	0	2	3	9	7	2	1	0	0	24	4.3	1.2
Almondine Sole	4	5	7	4	2	1	1	0	0	24	3.1	1.6
Baked Ham	0	2	5	6	8	2	1	0	0	24	4.3	1.3
Hamburger/Bun	0	2	3	5	11	1	1	0	1	24	4.6	1.5
Reuben Sandwich	6	3	1	4	4	4	1	0	1	24	3.8	2.3
Tacos/Beef/Cheese	1	6	7	4	2	3	0	0	1	24	3.6	1.8
Tomato Soup	0	4	5	3	4	4	4	0	0	24	4.5	1.8
BBQ Chicken	0	6	4	9	2	2	1	0	0	24	3.7	1.4
Franks & Beans	0	5	6	7	5	1	0	0	0	24	3.6	1.2
Beef Stew	0	1	7	8	5	3	0	0	0	24	4.1	1.1
Braised Beef/Noodles	2	3	7	5	6	0	0	0	0	23	3.4	1.3
French Fried Cod	3	10	1	6	4	0	0	0	0	24	2.9	1.4
Chicken Pot Pie/Biscuit	2	6	8	2	3	3	0	0	0	24	3.3	1.5

TABLE XIII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Salisbury Steak	3	4	4	5	6	2	0	0	0	24	3.5	1.6
Macaroni & Cheese	0	4	5	7	6	2	0	0	0	24	3.9	1.2
Ham Log/Cherry Sauce	3	6	3	8	3	1	0	0	0	24	3.2	1.4
Beef Chop Suey	0	10	10	3	1	0	0	0	0	24	2.8	0.8
Baked Halibut	3	6	8	3	3	0	1	0	0	24	3.0	1.5
Canadian Bacon	1	0	11	6	2	2	1	1	0	24	4.0	1.5
Meat Loaf	0	6	8	6	4	0	0	0	0	24	3.3	1.5
Turkey Sandwich	1	1	8	5	8	1	0	0	0	24	3.9	1.2
Coney/Chili	0	5	8	3	6	2	0	0	0	24	3.7	1.3
Fishwich/Tartare Sauce	1	8	3	7	5	0	0	0	0	24	3.3	1.3
Ham & Cheese/Bun	0	2	6	6	8	0	0	2	0	24	4.3	1.5
Vegetable Beef Soup	0	2	5	2	5	4	4	1	1	24	5.0	1.9
Potato Soup	0	7	2	4	5	4	2	0	0	24	4.1	1.7
Chicken Noodle Soup	0	1	2	3	7	7	4	0	0	24	5.2	1.4
Cream of Mushroom Soup	0	9	3	2	5	3	2	0	0	24	3.8	1.8
Baked Beans	0	1	5	6	11	0	1	0	0	24	4.3	1.1
Buttered Potatoes	0	1	4	3	10	3	2	1	0	24	4.8	1.4
Baked Potato	0	0	1	3	10	8	1	1	0	24	5.3	1.0
Mashed Potatoes	0	2	2	1	7	8	2	2	0	24	5.3	1.6
French Fried Potatoes	0	2	1	2	7	8	1	3	0	24	5.4	1.6
Sweet Potatoes	0	7	3	2	11	1	0	0	0	24	3.8	1.4
Fritters/Syrup	4	6	2	4	7	1	0	0	0	24	3.3	1.6

TABLE XIII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Buttered Rice	0	3	5	1	9	5	1	0	0	24	4.5	1.5
Harvard Beets	3	5	4	4	6	2	0	0	0	24	3.5	1.6
Bu. Broccoli Spears	1	6	1	3	7	3	1	1	1	24	4.4	2.1
Bu. Green Beans	0	1	3	2	7	6	2	3	0	24	5.3	1.6
Bu. Lima Beans	1	11	1	2	6	2	0	1	0	24	3.5	1.8
Bu. Brussel Sprouts	2	8	3	2	6	2	0	0	1	24	3.6	2.0
Bu. Carrots	0	3	1	4	10	5	0	0	1	24	4.8	1.5
Bu. Cabbage	0	11	2	2	6	2	0	1	0	24	3.6	1.8
Bu. Cauliflower	0	11	2	2	7	2	0	0	0	24	3.5	1.5
Cream Style Corn	1	3	0	3	8	8	0	1	0	24	4.8	1.6
Wilted Lettuce	2	9	2	2	2	5	1	1	0	24	3.7	2.1
Bu. Hominy	2	10	6	2	3	0	1	0	0	24	2.9	1.4
Fried Onion Rings	0	3	5	6	5	3	1	1	0	24	4.3	1.6
Whole Kernel Corn	1	1	2	3	6	5	3	2	0	23	5.1	1.8
Fried Okra	1	6	4	5	5	2	1	0	0	24	3.7	1.6
Bu. Green Peas	0	4	0	4	3	9	2	2	0	24	5.1	1.8
Bu. Mixed Vegetables	0	2	2	4	10	4	0	2	0	24	4.8	1.5
Bu. Blackeyed Peas	1	13	0	4	2	2	1	1	0	24	3.3	1.9
Bu. Spinach	0	7	1	3	7	5	1	0	0	24	4.2	1.7
Bu. Yellow Squash	0	10	4	2	5	3	0	0	0	24	3.5	1.5
Bu. Whole Tomatoes	1	10	5	2	2	3	1	0	0	24	3.3	1.7
Bu. Turnips	2	14	5	2	1	0	0	0	0	24	2.4	0.9
Bu. Okra & Tomatoes	3	12	2	1	5	1	0	0	0	24	2.8	1.5

TABLE XIII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Cottage Cheese	0	4	5	2	3	2	2	4	2	24	5.1	2.4
Canned Fruit	0	3	1	4	3	1	5	4	3	24	5.8	2.3
Fresh Fruit	0	1	1	0	3	2	2	7	8	24	7.3	2.0
Tossed Green Salad	1	1	1	0	4	3	1	8	5	24	6.7	2.3
Fresh Sliced Vegetables	0	2	3	2	2	2	2	8	3	24	6.2	2.4
Deviled Egg	1	6	1	1	1	5	6	1	2	24	5.1	2.5
Fruit Combination	0	1	2	3	2	3	4	4	5	24	6.4	2.2
Fruit in Gelatin	2	2	1	3	3	4	2	1	6	24	5.7	2.7
Potato Salad	1	4	4	1	5	3	4	1	1	24	4.7	2.2
Chefs Salad	4	4	1	3	2	3	1	3	3	24	4.7	2.9
Vegetable in Gelatin	2	10	2	4	1	2	1	1	1	24	3.5	2.2
Slaw	2	8	0	5	3	4	1	1	0	24	3.8	2.0
Cottage Cheese/Fruit	0	6	1	2	3	5	0	5	2	24	5.3	2.4
Relish Plate	4	6	1	2	3	1	2	3	2	24	4.3	2.8
Cottage Cheese/Vegetable	1	9	3	1	2	2	1	4	1	24	4.3	2.6
Egg/Sliced Vegetable	0	8	4	0	3	6	1	1	1	24	4.3	2.2
Parsley	2	13	1	0	3	2	0	1	2	24	3.5	2.4
Crab Apple	1	5	3	3	4	2	1	4	1	24	4.7	2.4
Fritoes	1	2	3	2	4	5	2	4	1	24	5.3	2.2
Potato Chips	0	1	4	2	5	4	3	4	1	24	5.5	2.0
Cake	0	1	1	2	2	4	3	8	3	24	6.6	2.0

TABLE XIII (Continued)

Food Items	Frequency of Acceptance 1	2	3	4	5	6	7	8	9	Total	Mean	Standard Deviation
Cookies	0	1	2	3	1	6	2	7	2	24	6.2	2.0
Canned Fruit	0	4	4	0	1	5	2	6	2	24	5.6	2.5
Fruit Combination	0	2	3	2	2	5	0	8	2	24	6.0	2.3
Fruit Cobbler	2	0	2	1	3	4	3	6	3	24	6.1	2.4
Fruit Pie	0	0	2	1	4	3	7	3	4	24	6.5	1.8
Fresh Fruit	0	3	1	3	2	1	0	7	7	24	6.5	2.6
Cream Pie	0	3	0	0	6	4	5	3	3	24	6.1	2.1
Ice Cream	0	0	0	2	7	3	4	6	2	24	6.5	1.6
Gelatin Cubes	0	5	5	3	1	1	3	4	2	24	5.0	2.5
Cream Pudding	0	4	3	1	6	6	2	1	1	24	4.9	2.0
Baked Custard	1	4	1	3	4	6	3	1	1	24	4.9	2.1
Chocolate	0	0	0	1	8	2	6	3	3	23	6.5	1.5
Vanilla	0	1	0	2	8	5	4	3	0	23	5.7	1.5
Butterscotch	1	4	3	2	5	4	2	2	0	23	4.6	2.0
Coconut	0	3	2	2	6	3	4	2	1	23	5.3	2.0
Lemon	0	2	1	4	3	4	4	3	2	23	5.7	2.0
Strawberry	0	3	0	3	6	4	2	4	1	23	5.5	2.0

Legend: 1 Not familiar with this food
2 Never
3 Once a month
4 Every other week
5 Once a week
6 Twice a week
7 Every other day
8 Once a day
9 Twice a day

APPENDIX I

STATISTICAL DATA

TABLE XIV

ANALYSIS OF MEAN DIFFERENCES OF SEXES

Menu Items	Female Mean	Male Mean	Mean Differences	t_{calc}*
Chicken Fried Steak	4.4	5.0	0.6	6.096
Smothered Steak	4.1	4.7	0.6	6.290
Bu. Broccoli Spears	4.4	3.5	0.9	7.205
Bu. Green Beans	5.7	5.0	0.7	5.939
Cottage Cheese	5.6	4.7	0.9	5.739
Tossed Green Salad	7.5	6.7	0.8	6.462
Fresh Sliced Vegetables	6.4	5.6	0.8	5.716
Deviled Eggs	5.8	5.2	0.6	4.379
Fruit Combination (Salad)	6.5	5.9	0.6	4.728
Fruit in Gelatin	6.5	5.8	0.7	5.001
Potato Salad	5.1	4.5	0.6	4.491
Chef's Salad	5.8	4.6	1.2	7.542
Slaw	4.8	4.2	0.6	4.570
Cottage Cheese/Fruit	5.3	4.3	1.0	6.647
Relish Plate	5.1	3.6	1.5	10.412
Cottage Cheese/Vegetable	3.9	3.3	0.6	4.625
Cookies	6.8	6.0	0.8	6.275
Fruit Combination (Dessert)	6.5	5.8	0.6	4.379
Fresh Fruit (Dessert)	7.3	6.6	0.7	4.408
Gelatin Cubes	5.8	5.2	0.6	3.825
Roast Pork	4.1	4.6	0.5	5.283
Tuna Potato Chip Casserole	3.6	3.2	0.4	5.301
Grilled Cheese Sandwich	4.2	3.8	0.4	5.938
Swiss Steak	4.1	4.5	0.4	4.496
Bu. Carrots	4.0	3.6	0.4	3.655
Bu. Cauliflower	3.7	3.1	0.6	5.210
Fried Okra	4.7	4.2	0.5	3.649
Fresh Fruit (Salad)	7.3	6.5	0.8	6.361
Egg/Sliced Vegetables	3.9	3.5	0.4	3.111
Canned Fruit (Dessert)	6.4	5.9	0.4	2.982
Chocolate Flavor	6.9	6.5	0.4	2.919
Turkey & Dressing	4.1	4.5	0.4	4.359
Pork Cutlet	3.6	3.9	0.3	3.499
Tacos/Beef/Cheese	4.4	4.1	0.3	3.039
Salisbury Steak	3.6	4.0	0.4	4.843
Macaroni & Cheese	4.0	3.7	0.3	3.491
Meat Loaf	3.5	3.8	0.3	3.779
Mashed Potatoes	5.8	6.1	0.3	3.121
French Fried Potatoes	5.6	5.9	0.3	3.366
Sweet Potatoes	4.0	3.7	0.3	3.425
Harvard Beets	3.0	2.7	0.3	3.463
Cabbage	3.5	3.2	0.3	3.018
Fried Onion Rings	4.5	4.8	0.3	2.699

TABLE XIV (Continued)

Menu Items	Female Mean	Male Mean	Mean Differences	t_{calc}*
Yellow Squash	3.2	2.9	0.3	3.226
Canned Fruit (Salad)	6.3	6.0	0.3	2.348
Vegetables in Gelatin	3.5	3.1	0.4	2.509
Cream Pie	6.2	5.9	0.3	2.297
Cream Pudding	5.6	5.3	0.3	2.189

*Where calculated $t > 1.960$, degrees of freedom 992, at the .05 level of significance.

TABLE XV

ANALYSIS OF MEAN DIFFERENCES OF CAFETERIAS

Menu Items	Contract Mean	A la Carte Mean	Mean Differences	t_{calc}*
Liver & Onions	2.7	3.2	0.5	3.894
Baked Pork Chop	4.3	4.0	0.3	2.834
BBQ Beef/Bun	4.4	4.0	0.4	3.371
Cheeseburger	4.7	4.2	0.5	3.616
Hamburger	4.7	4.2	0.5	3.882
French Fried Cod	3.1	3.6	0.5	3.730
Tomato Soup	4.6	4.3	0.4	2.546
Coney/Chili	3.9	3.6	0.3	2.666
French Fried Potatoes	5.9	5.4	0.5	3.286
Chicken Noodle Soup	4.8	4.4	0.4	3.029
Sweet Potatoes	3.8	4.1	0.3	2.275
Fried Onion Rings	4.7	4.3	0.4	3.102
Mixed Vegetables	3.9	4.3	0.4	2.729
Egg/Sliced Vegetables	3.8	3.3	0.5	2.560
Parsley	3.1	3.5	0.4	2.132
Fritoes	5.7	4.9	0.8	6.536
Potato Chips	5.9	5.1	0.8	6.735
Cake	6.9	6.3	0.6	4.845
Cookies	6.5	6.1	0.4	2.270
Fruit Cobbler	6.2	5.7	0.5	2.924
Fruit Pie	6.6	6.0	0.6	4.653
Vanilla Flavor	6.5	6.1	0.4	2.337

*Where calculated $t > 1.960$, degrees of freedom 992, at the .05 level of significance.

TABLE XVI

ANALYSIS OF MEAN DIFFERENCES OF STUDENT CLASSIFICATIONS

Menu Items	Freshmen Mean	Graduates Mean	Mean Differences	t_{calc}*
Lasagna	4.0	3.3	0.7	2.379
Fried Catfish	4.0	3.3	0.7	2.379
Austrian Ravioli	2.9	2.1	0.8	2.394
Seafood Platter	4.1	3.4	0.7	2.228
Almondine Sole	1.9	3.1	1.2	4.334
Reuben Sandwich	2.7	3.8	1.1	3.014
Tacos/Beef/Cheese	4.4	3.6	0.8	2.362
Ham Log	2.6	3.2	0.6	2.037
Mashed Potatoes	6.1	5.3	0.8	2.126
Harvard Beets	2.8	3.5	0.7	2.360
Bu. Carrots	3.8	4.8	1.0	2.665
Wilted Lettuce	2.8	3.7	0.9	2.627
Whole Kernel Corn	5.8	5.1	0.7	2.067
Bu. Mixed Vegetables	3.9	4.8	0.9	2.276
Crab Apple	3.4	4.7	1.3	2.922
Vanilla Flavor	6.7	5.7	1.0	2.529

*Where calculated t > 1.960, degrees of freedom 456, at the .05 level of significance.

Menu Items	Sophomore Mean	Graduates Mean	Mean Differences	t_{calc}*
Austrian Ravioli	2.8	2.1	0.7	2.324
Seafood Platter	4.1	3.4	0.7	2.056
Pork Cutlet	3.6	4.3	0.7	2.520
Almondine Sole	2.1	3.1	1.0	3.080
Reuben Sandwich	3.0	3.8	0.8	2.008
Tacos/Beef/Cheese	4.4	3.6	0.8	2.296
Ham & Cheese/Bun	3.7	4.3	0.9	3.400
Harvard Beets	2.9	3.5	0.6	1.965
Bu. Carrots	4.0	4.8	0.8	2.096
Wilted Lettuce	2.9	3.7	0.8	2.250
Fried Okra	4.7	3.7	1.0	2.258
Bu. Blackeyed Peas	4.1	3.3	0.8	2.055
Slaw	4.7	3.8	0.9	2.001
Crab Apple	3.4	4.7	1.3	2.962

*Where calculated t > 1.960, degrees of freedom 258, at the .05 level of significance.

TABLE XVI (Continued)

Menu Items	Juniors Mean	Graduate Mean	Mean Differences	t_{calc}*
Fried Catfish	4.0	3.3	0.7	2.257
Austrian Ravioli	2.8	2.1	0.7	2.295
Seafood Platter	4.1	3.4	0.7	2.036
Almondine Sole	2.3	3.1	0.8	2.429
Reuben Sandwich	2.9	3.8	0.9	2.324
Tacos/Beef/Cheese	4.3	3.6	0.7	2.682
Harvard Beets	2.9	3.5	0.7	2.257
Bu. Carrots	3.9	4.8	0.9	3.867
Bu. Mixed Vegetables	4.0	4.8	0.8	2.076
Slaw	4.6	3.8	0.8	2.295
Crab Apple	3.5	4.7	1.2	2.806

*Where calculated $t > 1.960$, degrees of freedom 210, at the .05 level of significance.

Menu Items	Seniors Mean	Graduate Mean	Mean Differences	t_{calc}*
Austrian Ravioli	2.9	2.1	0.8	2.380
Almondine Sole	2.2	3.1	0.9	2.763
Reuben Sandwich	3.0	3.8	0.8	2.114
Bu. Carrots	3.9	4.8	0.9	2.268
Bu. Blackeyed Peas	4.2	3.3	0.9	2.286
Crab Apple	3.4	4.7	1.3	2.872
Canned Fruit (Dessert)	6.3	5.6	0.7	2.225
Vanilla Flavor	6.3	5.7	1.0	2.520

*Where calculated $t > 1.960$ degrees of freedom 134, at the .05 level of significance.

Menu Items	Freshmen Mean	Graduate Mean	Mean Differences	t_{calc}*
Ham & Bean/Cornbread	3.7	4.2	0.5	3.279
Pizza	4.6	4.2	0.4	3.167
BBQ Beef/Bun	4.6	4.2	0.4	2.559
Cheeseburger	4.8	4.4	0.4	2.292
Seafood Platter	4.1	3.7	0.4	2.449
French Fried Shrimp	4.5	4.1	0.4	2.401
Ham Log	2.6	3.1	0.5	3.207

TABLE XVI (Continued)

Menu Items	Freshmen Mean	Graduate Mean	Mean Differences	t_{calc}*
Bu. Potatoes	5.3	4.9	0.4	2.092
French Fried Potatoes	6.0	5.3	0.7	4.013
Fritters/Syrup	2.9	3.4	0.5	2.530
Bu. Rice	3.8	4.3	0.5	2.770
Harvard Beets	2.8	3.2	0.4	2.650
Fried Onion Rings	4.8	4.1	0.7	3.612
Bu. Green Peas	4.5	5.0	0.5	2.300
Fritoes	5.7	5.2	0.5	2.182
Cake	7.0	6.4	0.6	2.942
Fruit Cobbler	6.4	5.8	0.6	2.942
Cream Pie	6.4	5.8	0.6	2.696
Ice Cream	6.7	6.2	0.5	2.530
Chocolate Flavor	6.9	6.2	0.7	2.996
Butterscotch Flavor	5.4	4.6	0.8	2.197
Strawberry Flavor	6.1	5.6	0.5	2.048

*Where calculated $t > 1.960$, degrees of freedom 544, at the .05 level of significance.

Menu Items	Sophomore Mean	Senior Mean	Mean Difference	t_{calc}*
Ham & Beans/Cornbread	3.7	4.2	0.5	6.854
French Fried Shrimp	4.6	4.1	0.5	2.645
French Fried Potatoes	5.8	5.4	0.4	2.159
Sweet Potatoes	4.2	3.7	0.5	2.217
Bu. Lima Beans	3.4	3.9	0.4	2.021
Fried Onion Rings	4.7	4.1	0.6	3.050
Fritoes	5.8	5.2	0.6	2.836
Butterscotch Flavor	5.4	4.6	0.8	3.064

*Where calculated $t > 1.960$, degrees of freedom 346, at the .05 level of significance.

Menu Items	Junior Mean	Freshmen Mean	Mean Difference	t_{calc}*
Liver & Onions	3.1	2.8	0.3	2.715
BBQ Beef/Bun	4.2	4.6	0.3	2.503
Cheeseburger	4.3	4.8	0.5	3.567

TABLE XVI (Continued)

Menu Items	Junior Mean	Freshmen Mean	Mean Difference	t_{calc}*
Smothered Steak	4.2	4.5	0.3	2.287
BBQ Ribs	3.7	4.1	0.4	3.066
Almondine Sole	2.3	1.9	0.4	3.437
Salisbury Steak	3.6	3.9	0.3	2.503
Ham Log	3.0	2.6	0.4	3.096
Turkey Sandwich	3.6	3.9	0.3	2.555
French Fried Potatoes	5.6	6.0	0.3	2.054
Fritters/Syrup	3.3	2.9	0.4	2.544
Cauliflower	3.1	2.8	0.3	2.155
Whole Kernel Corn	5.5	5.8	0.3	2.104
Fruit in Gelatin	5.9	6.3	0.5	2.580
Fritoes	5.3	5.7	0.4	2.413
Cake	6.6	7.0	0.5	3.083
Fruit Cobbler	6.0	6.4	0.4	2.746
Fruit Pie	6.2	6.6	0.5	2.538
Cream Pie	5.8	6.4	0.6	3.267
Ice Cream	6.4	6.7	0.4	2.505
Gelatin Cubes	5.2	5.8	0.6	2.778
Chocolate Flavor	6.6	7.0	0.4	2.136
Vanilla Flavor	6.2	6.7	0.5	3.554

*Where calculated $t > 1.960$, degrees of freedom 622, at the .05 level of significance.

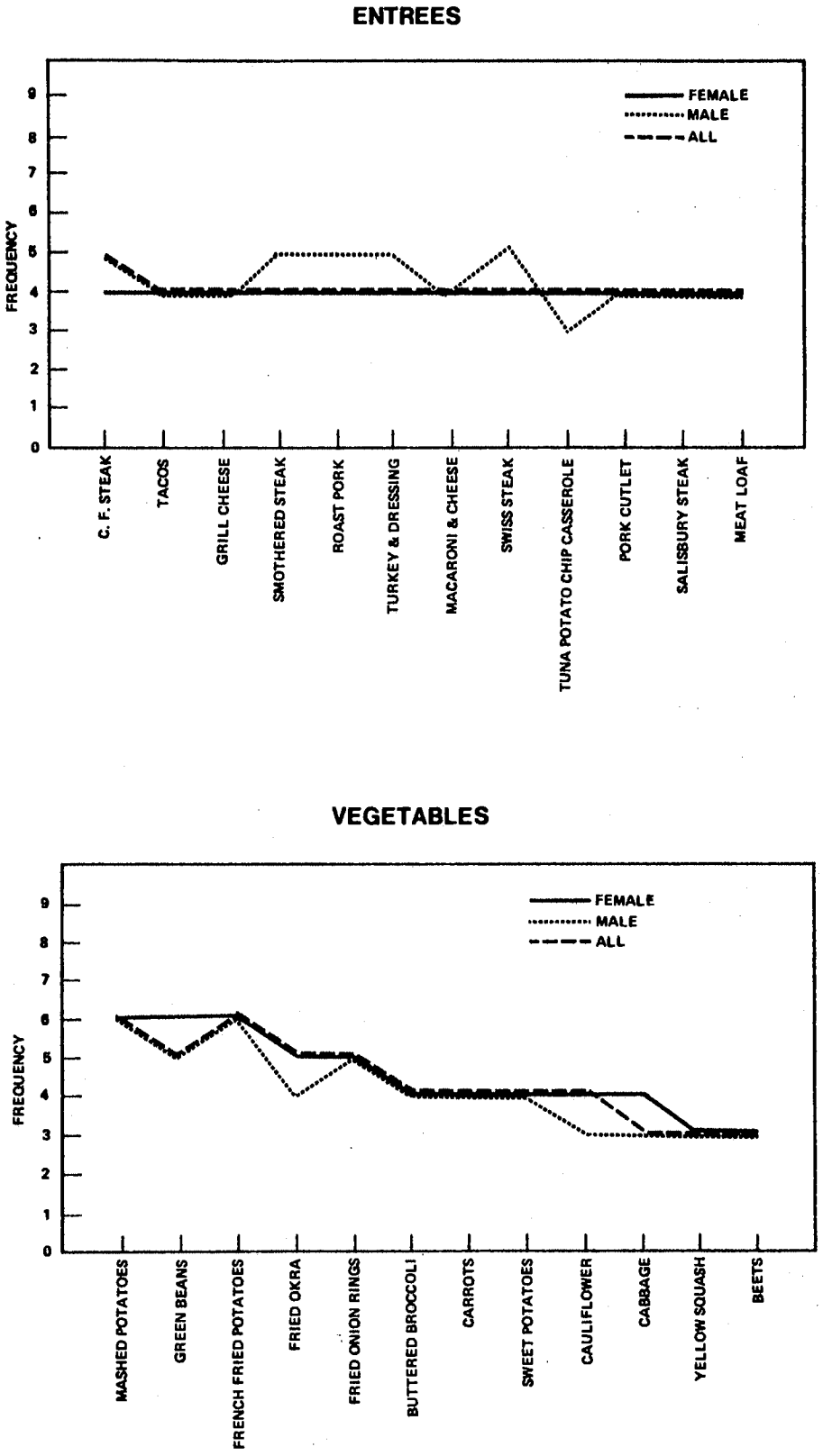
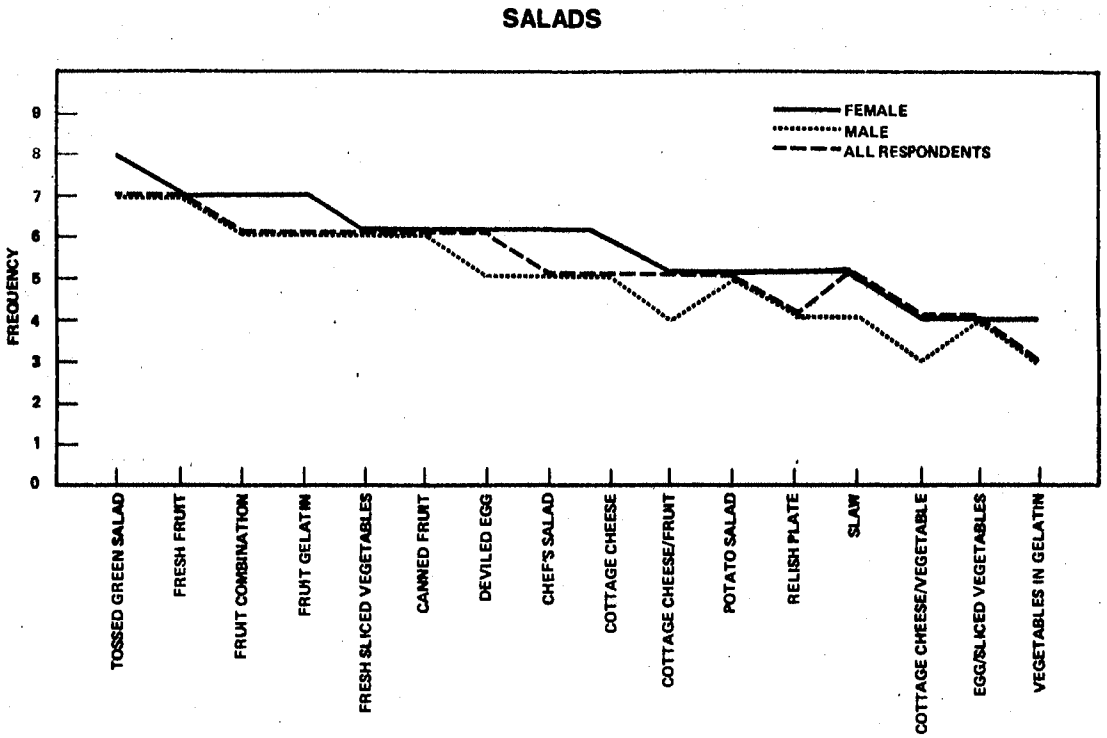


Figure 1. Relation of significant difference in frequency of food acceptance by sexes to all respondents.



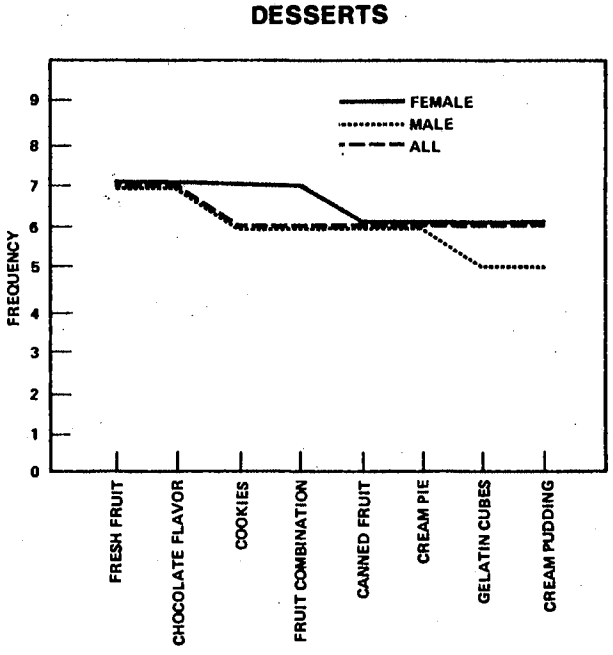


Figure 1 (Continued)

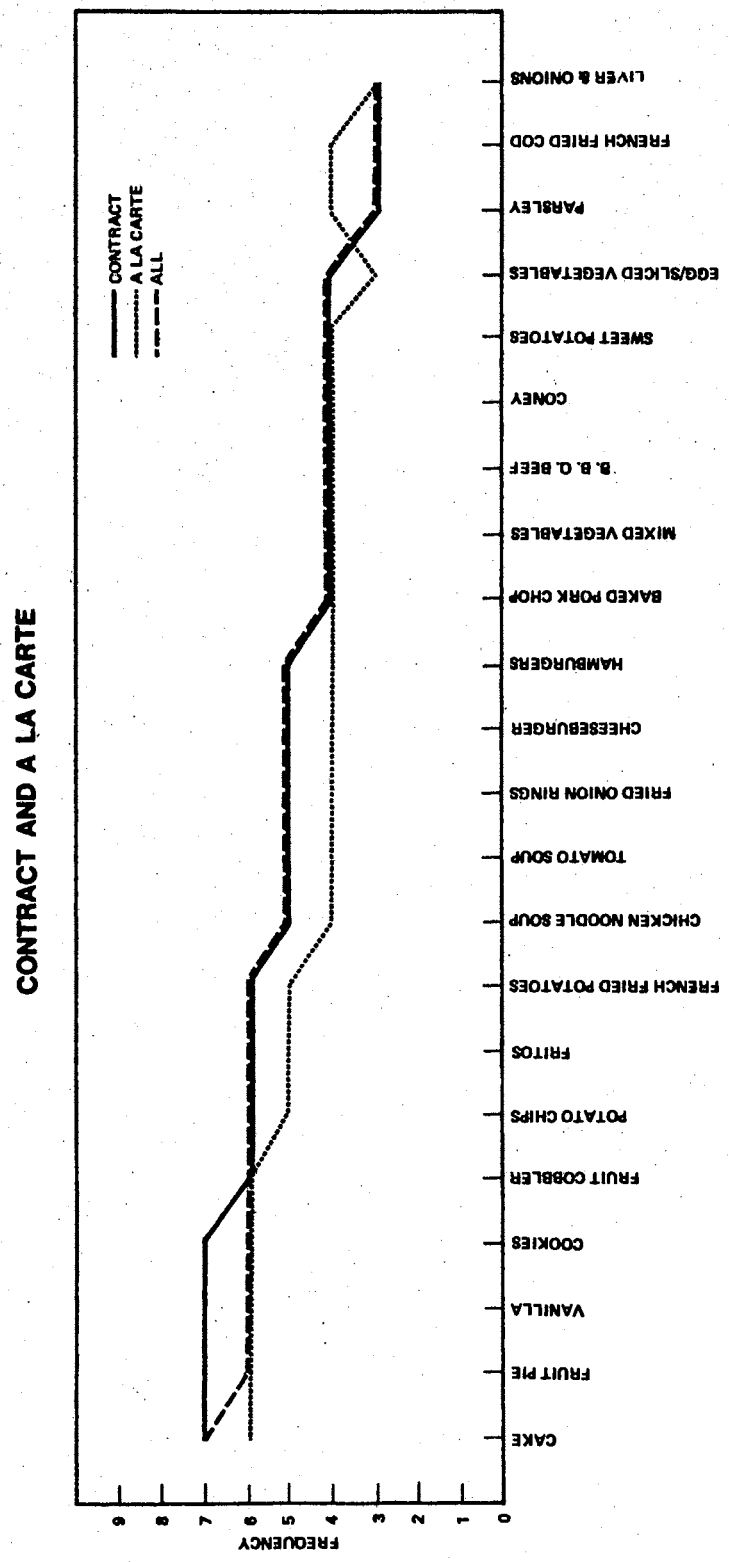
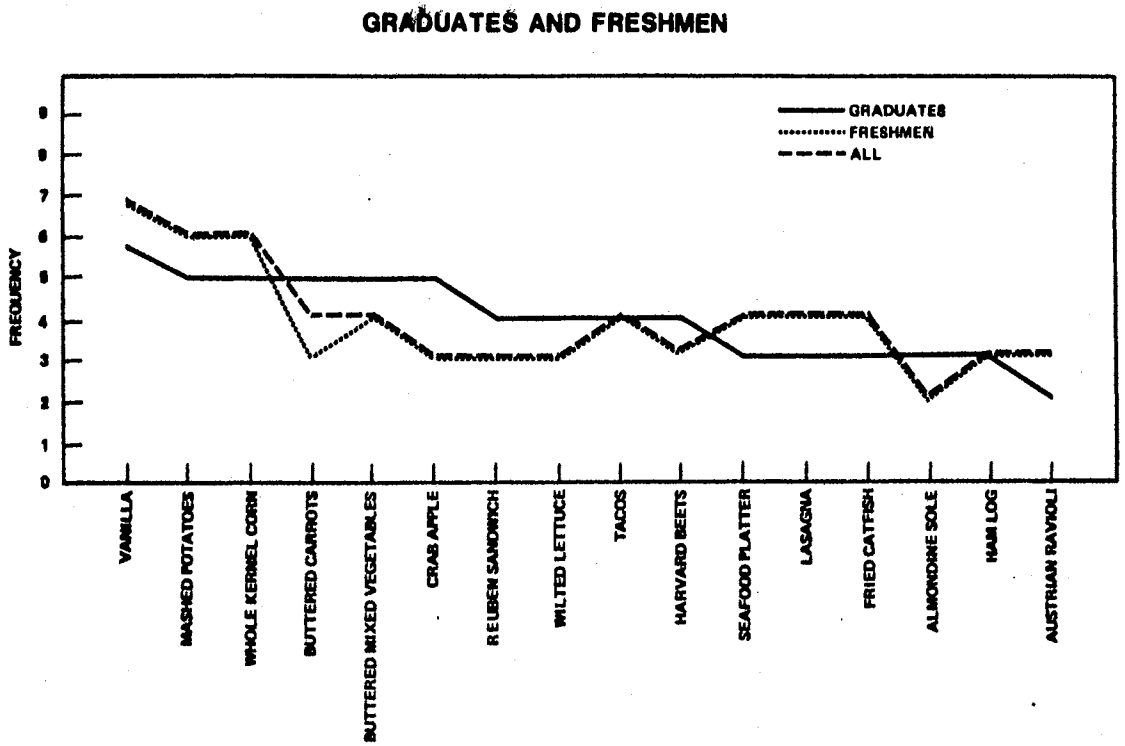


Figure 2. Relation of significant difference in frequency of food acceptance by cafeterias to all respondents.



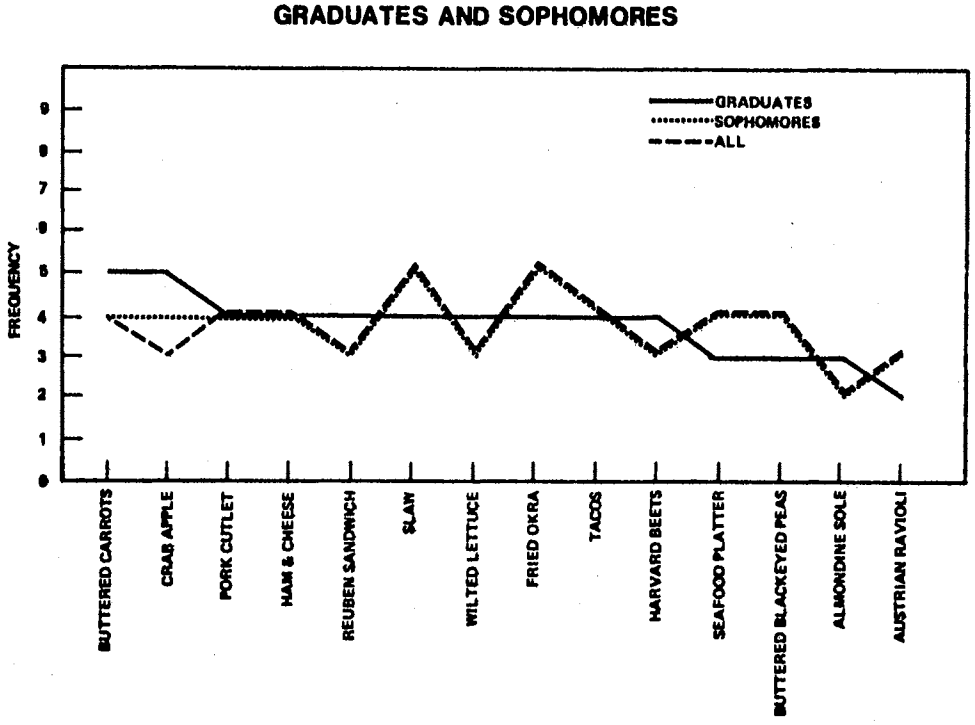
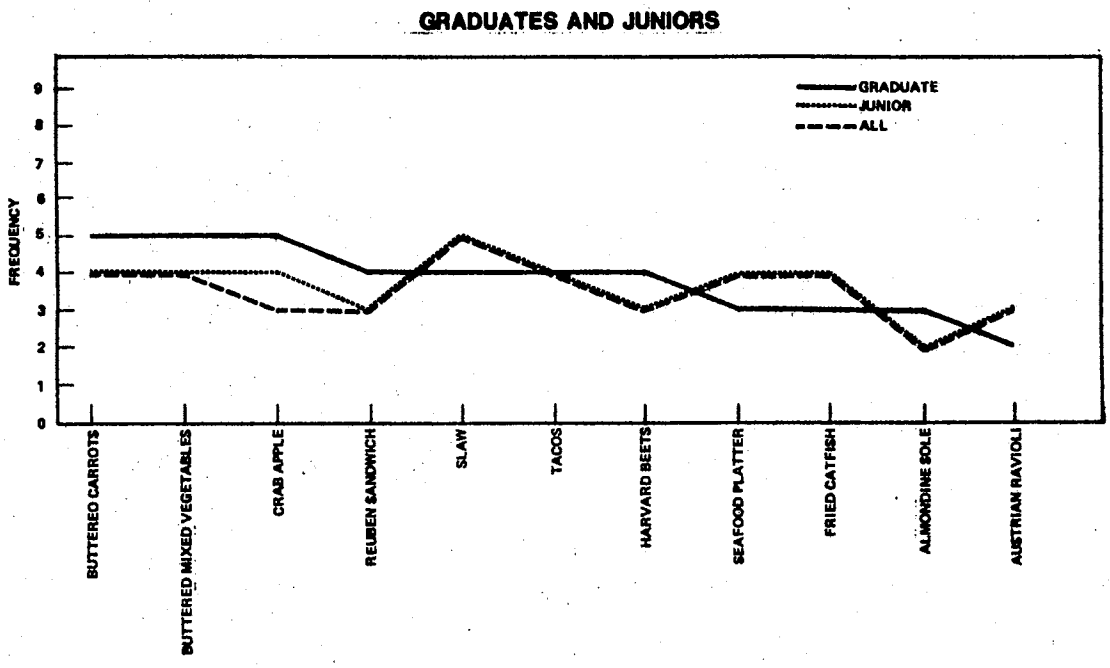


Figure 3. Relation of significant difference in frequency of food acceptance by student classifications to all respondents.



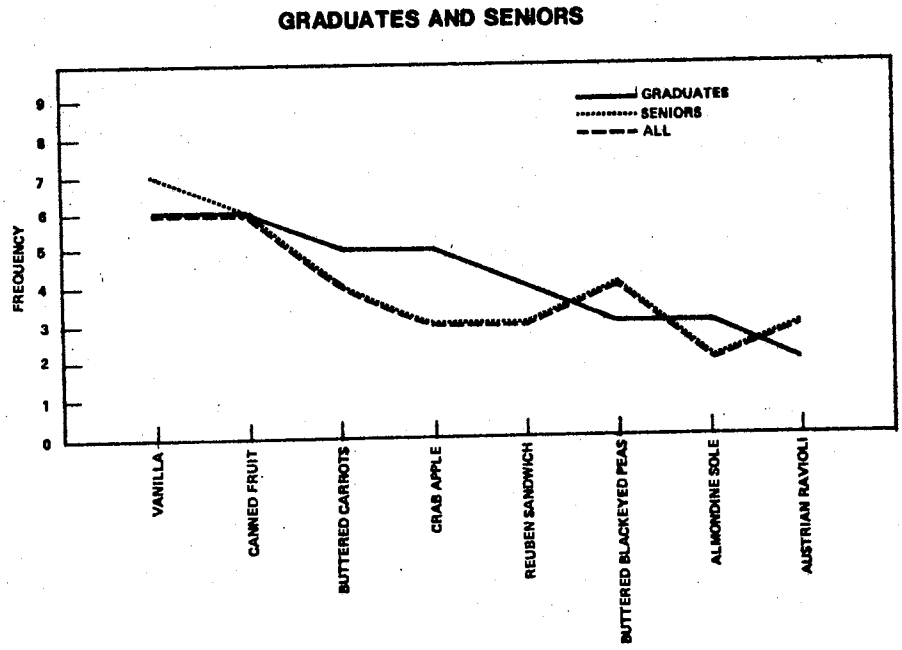
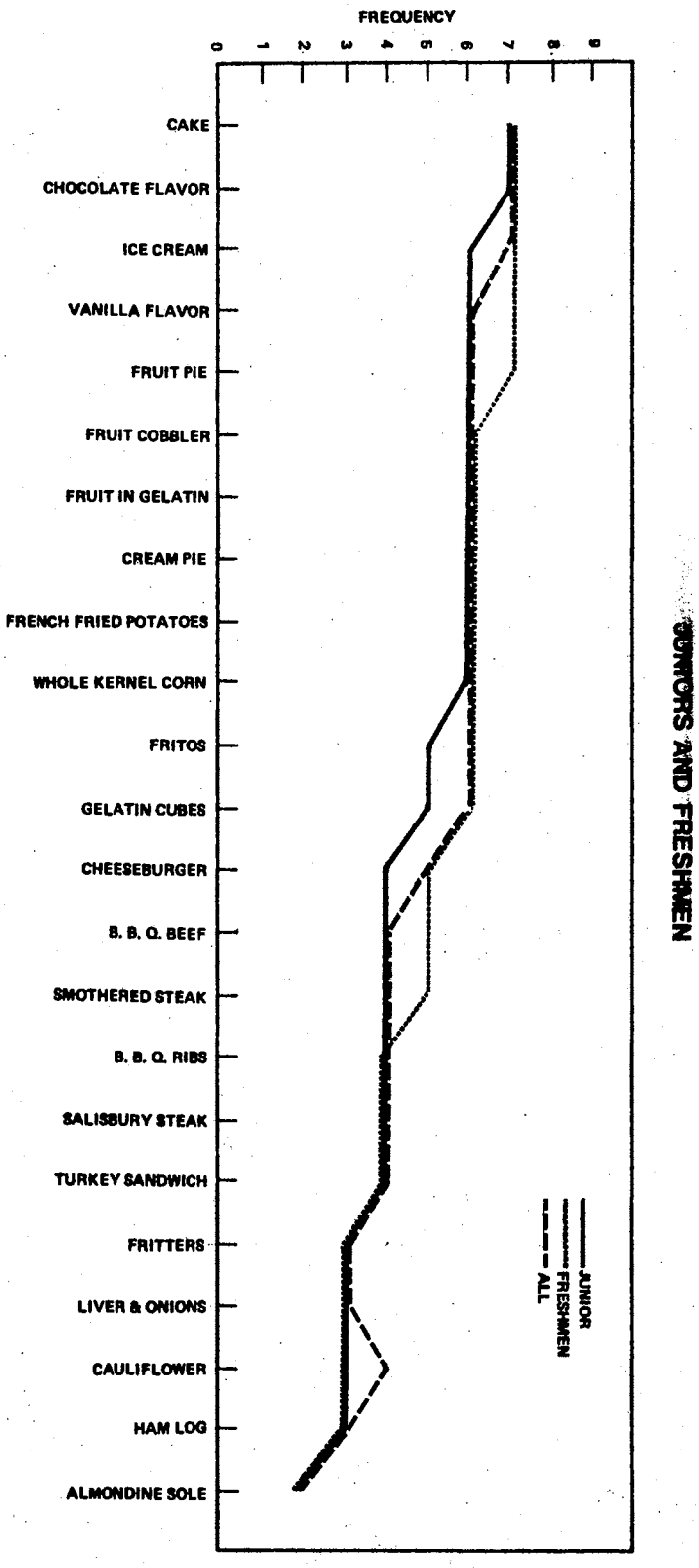


Figure 3 (Continued)



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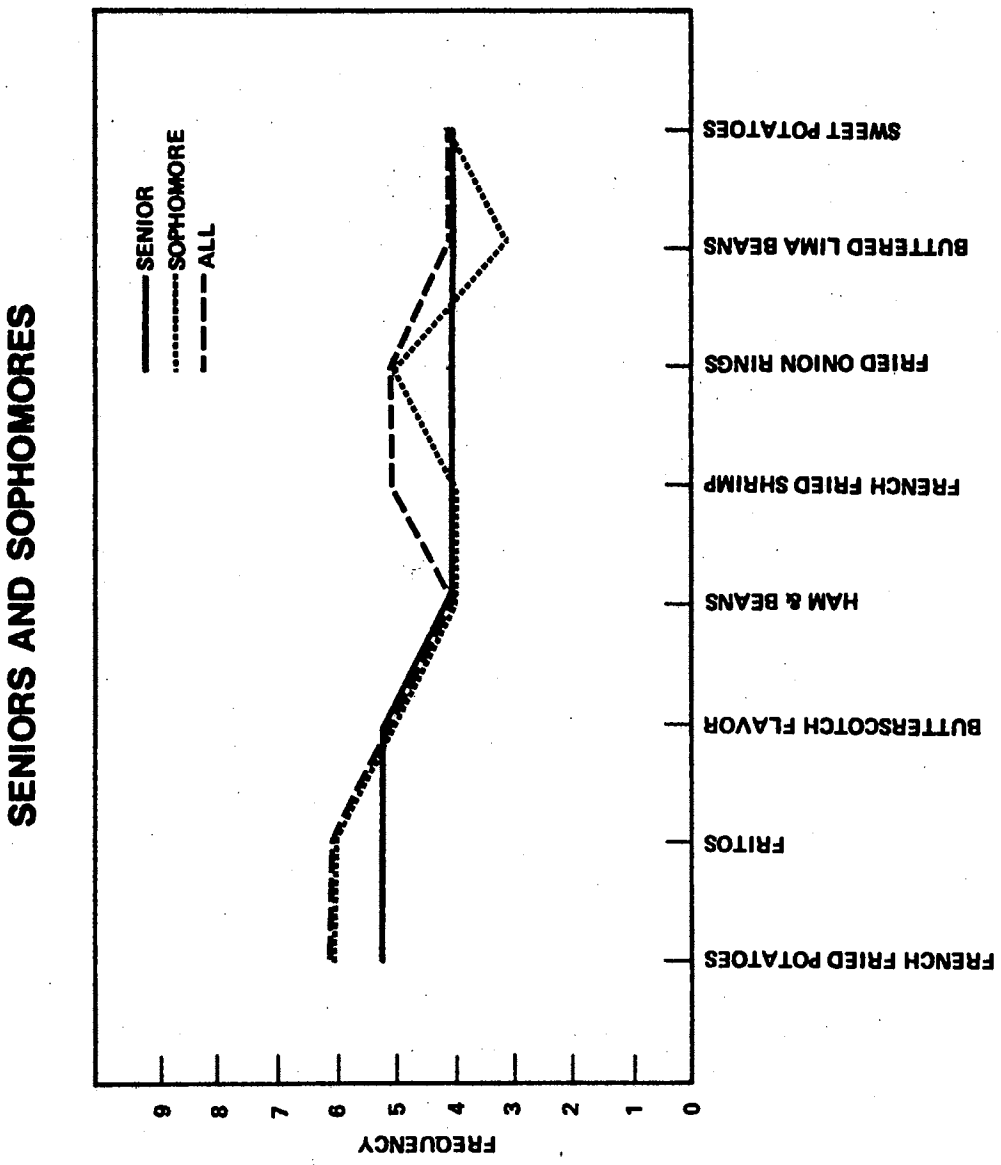

Figure 3 (Continued)

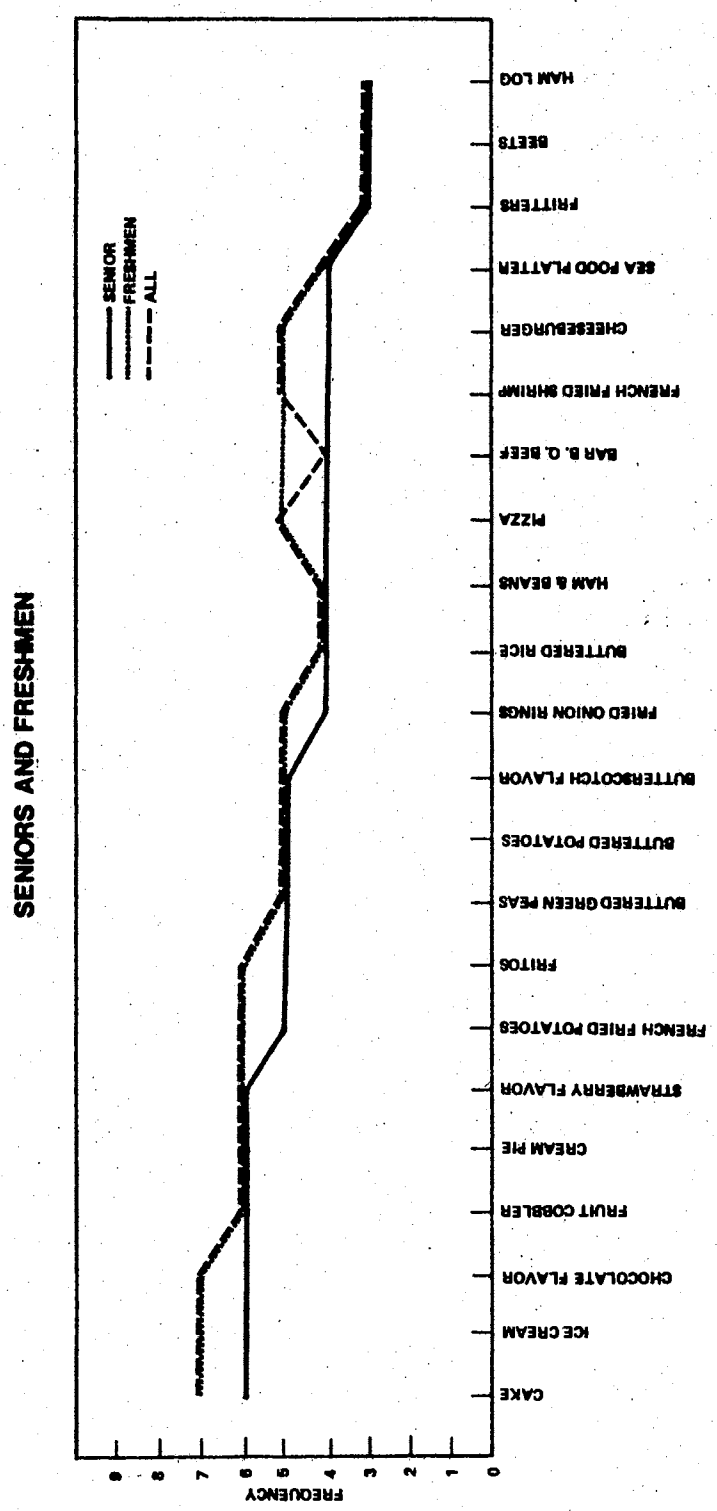

Figure 3 (Continued)

VITA

Helen Parker White

Candidate for the Degree of

Master of Science

Thesis: FREQUENCY OF ACCEPTANCE OF MENU ITEMS IN UNIVERSITY RESIDENCE HALLS

Major Field: Food, Nutrition, and Institution Administration

Biographical:

Personal Data: Born in Elmore City, Oklahoma, October 31, 1931, the daughter of Mr. and Mrs. Guy I. Parker.

Education: Graduated from Panama High School, Panama, Oklahoma, in May, 1949; attended Poteau Junior College, Poteau, Oklahoma, in 1949 to 1951; received the Bachelor of Science Degree from Northeastern State College, Tahlequah, Oklahoma in June, 1953, with a major in Home Economics Education; attended Oklahoma State University in 1967 and 1968 to complete the requirements for a dietetic internship; completed Administrative Dietetic Internship requirements for membership in the American Dietetic Association at Oklahoma State University in January, 1970; completed the requirements for Master of Science Degree at Oklahoma State University in May, 1971.

Professional Organizations: American Home Economics Association, Oklahoma Home Economics Association, registered member of the American Dietetic Association, and Oklahoma Dietetic Association.