

# Thoughts on the Prominent Problems of Diet Work in Colleges under the Situation of Prevention and Control of New Coronavirus Pneumonia

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**ABSTRACT.** *In recent years, the outbreak of infectious diseases in China has been showing an increasing trend, especially the recent outbreak of new coronary pneumonia infection, which has seriously affected the normal development of dietary security work in the canteens of colleges. Based on the characteristics and current situation of canteens in colleges at the current stage, this article sorted out the issues highlighted in the work of canteens in the context of epidemic prevention and control, and gave relevant suggestions on how to develop and build canteens in the future. It is hoped that it will provide a valuable reference for the construction of canteens in colleges.*

**KEYWORDS:** *New coronavirus pneumonia; Canteens in colleges; Infrastructure construction; Personnel management; Informatization*

## 1. Introduction

The outbreak of the new coronavirus occurred since the mid-December 2019, which has brought serious threats to people's health and even life safety. The large-scale spread of the outbreak has seriously affected the normal development of college work. The canteens in colleges have the characteristics of high demand for teachers and students, concentrated dining, intensive risk points, rigid three meals a day task, and continuous staffing throughout the year, which are the focus of school epidemic prevention work. Service is the basic livelihood guarantee for teachers and students of the whole school to fight against the epidemic. Due to the fact that the management situation of different colleges is different, the epidemic prevention and control measures of some canteens are targeted, but the epidemic prevention work of most canteens is ineffective and can only be talked about. In the face of the epidemic, some canteens with inadequate basic conditions are likely to become the first scene of virus transmission. It can be seen that exploring common problems exposed in the canteens of colleges under the situation of epidemic prevention and control and making timely improvements is an important content of colleges logistics rectification, which has very important practical significance.

## 2. Issues Highlighted in Student Canteen Epidemic Prevention and Control

First, canteen workers are difficult to control

With the socialization of logistics deepening in colleges, the cafeteria adopted social management. Operators independently recruited stall workers and the entry threshold is low. The number of participants in food safety training is low and the professional quality and education of most employees are relatively low, whose safe and healthy consciousness are weak. Their overall quality is poor. In addition, temporary workers and hourly workers account took up a large proportion of employees. Due to the heavy workload of catering services, long working hours and low wages, employees had no feel at home, and personnel changed frequently. In the face of epidemic prevention and control, some practitioners have difficulty in tracking and checking. The inadequate awareness of epidemic prevention safety, irregular food safety operation habits, and difficulty in implementing centralized accommodation management made the canteen epidemic prevention and control work in colleges have many hidden risks.

Second, incomplete canteen infrastructure

With the continuous increase of the state's investment in education, the conditions for the school's education and teaching infrastructure have been continuously improved. But as far as many schools are concerned, the state's investment in grass-roots schools is mainly used for the construction of education and teaching

infrastructure, and the funds for the construction of the canteen infrastructure are quite small. The per capita area of the canteen is not up to standard, the number of hand-washing places and bathrooms is insufficiently equipped, the wet and dry separation of the kitchen waste is not in place, and the inadequate facilities for disinfection and cleaning of tableware are common in schools of all levels. The work brings many hidden dangers, which makes the life safety of the teachers and students of the school be faced quite severe challenges.

Third, insufficient level of canteen management information

The management of canteens in colleges focused on the process. The use of modern information management technology in the colleges canteens can assist managers to carry out scientific management and refined management so that they can not only dynamically grasp the entire process of the canteen operation, but also go into the details of each business work and implement comprehensive system management. In the face of an epidemic situation, prevention and control measures often need to cover all areas of the offices, which must be accurately implemented and linked. The level of informatization management of colleges canteens is not mature enough, which may lead to fatal shortcomings in the chain of catering systems, and the food security work will not function properly.

### **3. Suggestions for Improving the Development and Construction of Canteens in the Future**

First, strengthening personnel management and improving personnel reuse rate

Firstly, actively formulating targeted training policies, clarifying the training cycle, content, personnel, and methods, and improving employees' awareness of job responsibility and professional ethics, ensured that employees' awareness of safety services was enhanced with basic food safety knowledge mastered. It needs consciously abiding by the rules and procedures of school catering services. Secondly, colleges should reserve collective dormitory for centralized management when planning for apartment expansion. Thirdly, through the integration and optimization of existing resources and equipment, operating processes, technologies and personnel, the production scale is promoted, the use of short-term labor is reduced, labor costs are reduced, and the personnel reuse rate is improved. In this way, when the colleges canteens prevent and control the epidemic, they have the conditions to provide more standardized, standard, safe, and hygienic dining guarantees.

Second, improving canteen infrastructure and optimize dining environment

Based on various problems exposed by the canteen infrastructure under the control of the new coronavirus pneumonia epidemic, colleges should promptly complete and improve the canteen's own infrastructure to optimize the dining service environment. Specifically, firstly, colleges should combine the scale of students and students' main dining needs to establish corresponding construction standards and service standards for the infrastructure of university cafeterias, and actively promote the construction, expansion, renovation, and reconstruction of colleges cafeterias. Secondly, implementing equipment upgrades and technological transformation, equipped with large-scale catering machinery and equipment such as rice production lines, steamed bread machines, steamed buns, vegetable cutters, meat grinders, steaming cabinets, tableware decontamination transmission devices can achieve automatic or semi-automatic canteen operations. Colleges where conditions are permitted can plan to build a canteen production and distribution center to achieve unified management and unified distribution of rice and clean vegetables. Thirdly, in order to solve the funding gap in the construction of canteen infrastructure, while opening up catering services, the school must actively introduce high-quality social resources, continuously improving its market construction level, and accelerating the improvement of the school canteen infrastructure and the dining environment optimization.

Third, speeding up the information construction of the canteen and improving the food security guarantee

The rapid development of modern science and technology, the information technology upgraded to Intelligence, the Internet of Things, Cloud Storage, Cloud Computing, Big Data and other technologies changed with each passing day and gradually integrated into all walks of life, which will inevitably promote the change and innovation of the management model of college canteens. Colleges should accelerate the construction of canteen information management systems, and build a series of systems or platforms covering the canteen's internal management informationization, food safety informationization, office automation, online meal ordering-payment informationization, and online promotion informationization. In this way, internal control can be strictly controlled without loopholes in various production links, improved the overall operating efficiency of the canteen, improved management efficiency, and effectively and reasonably reduced operating costs. Externally, student guidance and publicity can be done so that students can fully and timely understand the canteens, showing the real-time canteens' dynamics, and comprehensively improving the canteen's food security capabilities and service levels.

#### 4. Conclusion

As an important place for epidemic prevention and control in colleges, it is necessary to increase investment in the canteens' management, infrastructure, and information management, which ensured that the continuous construction of canteens in colleges in the future development and construction. turned perfect. When it is faced with epidemic prevention and control again, it can have good basic conditions and advantages, and do a good job of food security in the cafeteria of colleges. At the same time, college logistics should adhere to an open mind, emancipate the traditional idea of partnering, embrace changes in the times, actively promote innovation in the management model and service innovation of college cafeterias, and help the continuous development of college logistics support.

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