



Guide to the Jordan C. Ross Collection on the Food Service Industry

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Summary Information

Repository:	University of Nevada, Las Vegas. University Libraries. Special Collections and Archives.
Creator:	Ross, Jordan C.
Title:	Jordan C. Ross Collection on the Food Service Industry
ID:	MS-00778
Date [inclusive]:	1979-2003
Physical Description:	8.70 Cubic Feet (8 boxes)
Physical Description:	7.71 Linear Feet
Language of the Material:	English
Abstract:	The Jordan C. Ross Collection on the Food Service Industry dates from 1979 to 2003. The majority of the collection is composed of operations and training manuals used by restaurants and hotels in Southern California. The remainder of the the collection is composed of catalogs for glassware, flatware, restaurant supplies and equipment, clothes, and wine, as well as books and magazines about alcoholic beverages, food service, and hospitality. There is also a small number of menus, business plans, and franchise packets.

Preferred Citation

Jordan C. Ross Collection on the Food Service Industry, 1979-2003. MS-00778. Special Collections and Archives, University Libraries, University of Nevada, Las Vegas. Las Vegas, Nevada.

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Scope and Contents Note

The Jordan C. Ross Collection on the Food Service Industry dates from 1979 to 2003. The majority of the collection is composed of operations and training manuals used by restaurants and hotels in Southern California. The remainder of the the collection is composed of catalogs for glassware, flatware, restaurant supplies and equipment, clothes, and wine, as well as books and magazines about alcoholic beverages, food service, and hospitality. There is also a small number of menus, business plans, and franchise packets.

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Arrangement

Materials remain in original order.

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Administrative Information

Access Note

Collection is open for research.

Publication Rights

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Acquisition Note

Materials were donated in 2012 by Jordan C. Ross; accession number 2012-013.

Processing Note

Materials were surveyed by Hannah Robinson and Hana Gutierrez in 2017. In 2018, as part of an archival backlog elimination project, Chris Bruce rehoused and arranged the materials, and created the collection description to bring it into compliance with current professional standards.

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Names and Subjects

- Food service
- Food and industry trade
- Food -- Safety measures
- Restaurants -- Menus

- Restaurants
- Restaurants -- California -- Los Angeles

Collection Inventory

Title/Description	Containers
Coco's management training and service training manuals; Far West Services, Inc. food and beverage standards, budget, and portion and styling manuals; Downtown Disney operating participant guidelines; Walt Disney Resorts food and beverage standards restaurant manual, undated	box 01
Restaurant management manuals for the Grinder, Baxter's, and Ramada Inns, Inc.; Employee manual for Ruben's Steakhouse; Local store marketing manual, Recipe guidelines for Hilton Hotels Corporation, Customer service manual for Doubletree Hotel; and Management trainee program manual for C.A. Muer Corporation, undated	box 02
Assorted management training manuals, the Waterfront Hilton Beach Resort job procedure manual; Howard Johnson hotel standards of operation and catering and banquet manuals; and Ramada Inns, Inc policies and procedures and peak performers criteria manuals, undated	box 03
Howard Johnson's authorized standard and Franchise Associates, Inc. manuals; Little Caesar's management and management training manuals; and restaurant and menu manuals for the Widow Newton's Tavern, Bob Burn's Restaurant and the Parasol Restaurant, undated	box 04
Sample restaurant manual; Patina Group Manager's manual; and Howard Johnson authorized standard practice manuals, undated	box 05
Assorted documents related to hiring and training restaurant employees, restaurant business plans, and catalogs for restaurant equipment and supplies, 1982-2000	box 06
Clothing, food, and wine catalogs; menus and wine lists; restaurant cost control and quality assurance materials; and assorted food, wine and hospitality magazines, 1980-2003	box 07
Books regarding bartending, food service, and hospitality, 1979-1996	box 08