

## MEMORANDUM

Lyndon B. Johnson Space Center



REFER TO: SE3/11-77/06	DATE	INITIATOR SE3/RLSauer:rs:11/21/77:2759	ENCL
TO: Memo for Record		CC	
FROM: SE3/Richard L. Sauer		SIGNATURE 	

SUBJ: Astronaut Evaluation of Shuttle OFT Food

On November 15, 1977, Dr. Thornton, Rita Rapp and Dick Sauer met to discuss the method of the proposed evaluation of Shuttle OFT food by the astronauts. The following represents the results of this discussion and should be considered the guidelines by which the evaluation(s) will be conducted.

1. The food evaluation panel will consist of the following individuals.

Dr. J. Kerwin  
Cmdr. B. McCandless  
LTC C. Fullerton  
LTC J. Lousma (Alternate)

Cmdr. R. Crippen  
Col. H. Hartsfield  
Dr. W. Thornton

2. The methods defined in the attached memo, subject: Evaluation of Food by Shuttle Crewmembers, will be used.

3. To evaluate the food under realistic conditions in the event that the Shuttle OFT flights are not provided with a water or food warmer, each appropriate food item will be served in both warm and ambient temperature portions. This will be done for those items which are normally served warm and include beverages, thermostabilized (wet pack) items, and rehydratable items.

CONCURRENCE:

William E. Thornton, M.D.

*The attendance of the above crewmen are as always subject to assignments of overriding priority.*

## MEMORANDUM

Lyndon B. Johnson Space Center

NASA

FER

TO: SE32-11-77-03

DATE

NOV 15 1977

INITIATOR

SE32/RMRapp:mb:11/11/77:3881

ENCL

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TO: SE3/Acting Chief, Shuttle Support Office

CC

CB/William E. Thornton, M.D.

SE3/Richard L. Sauer

SE32/Charles T. Bourland, Ph.D.(TI)

Connie R. Stadler, R.D.(TI)

FROM: SE32/Rita M. Rapp

SIGNATURE

  
Rita M. Rapp

SUBJ: Evaluation of Foods by Shuttle Crewmembers

In lieu of a formal plan and procedures, this memorandum outlines the method that will be followed:

The Preliminary Food List dated 4/15/76 represents crew evaluation and acceptance of food items used for previous programs and some crew requests from previous programs. Also included in the list are some foods which require development or selection, specifically vegetables, which would offer more variety in the menus. Since the list was developed, new commercially available foods have come into the market. A general acceptance of these items requires crew input and evaluation prior to establishing a baseline food list. On the Preliminary Food List, Attachment 1, twelve items have been deleted due to high production costs. Attachment 2 is a list of Potential Shuttle Flight Foods which, for the most part, are commercially available.

Crew evaluation of the OFT food items will be accomplished as follows:

- a. Serving foods in portion size as a typical meal.
- b. Rehydration of foods and beverages will be reconstituted per flight procedures, i.e., reconstituted with ambient temperature water and served "cold" or heated to 170°F.
- c. Wet packs will be served at ambient temperature or heated to 170°.
- d. Condiments will be available for addition to food as desired. Condiments will include catsup, mustard, salt, pepper, hot pepper sauce, and mayonnaise (horseradish, at this time, is questionable without refrigeration).
- e. Crew will evaluate individual items on a 9 point scale.
- f. Evaluation will be scheduled at noon time: 11:45 A.M. - 12:30 P.M.

Crew time involved: Approximately 20 minutes

Start date: December 5-16, 1977 and January 4-12, 1978

Place: Building 37, Kitchen Area



Of flights 1-4 will utilize a 4-day menu plan; flights 5 and 6 will utilize a 6-day menu plan. New packages will be introduced if available during flights 5 and 6.

Additional food evaluation and crew training will be accomplished with flight packaged foods in the third quarter of 1978.