

**PURPOSE:** To add kitchens to the handbook

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**SECTION ONE (REASONING):**

The kitchens in the dorms are considered some of the common areas that students and clubs can utilize and have access to. However, there's not much information about the kitchen and its rules in the handbook. We should add kitchens to the list of common areas to give parents, students, and future students a better understanding of MSMS's facilities.

**SECTION TWO (SPECIFIC CHANGE):**

***ACCOMMODATIONS/RESIDENCE HALL FACILITIES***

**Student Bedroom:** (all rooms are double occupancy; suite arrangement - two rooms with shared bath between them; total suite occupancy: 4 students)

Size: 16'10" x 9'8"

Lighting: Fluorescent wall fixtures Closet: Two closets (one for each student): 7'4" wide x 2'4" deep

Windows: One or more windows (60" high by 48" wide) covered with mini-blinds

Colors: Room colors vary

Furniture:

- Two beds able to be converted into bunk beds, mattresses 36" x 80" (twin size)
- Two dressers
- Two built-in desks with chairs

**RL.9.** MSMS provides all necessary furniture for each room, and each piece of furniture must remain in the room. Furniture from other areas of the residence hall is not permitted in any student room. Students may bring additional furnishings for their rooms, space permitting; however, couches over six feet long are not allowed.

## **Common Areas:**

**Bathroom:** Each suite has a bathroom with one toilet, two sinks, and one shower.

**Other:** Each floor has a lobby equipped with a television and microwave. Computer labs, vending machines, a kitchen, a coin operated laundry, musical practice rooms, an emergency care closet, a community food bank, and group study rooms are also provided in each residence hall.

**Residence Hall Kitchens:** One kitchen is provided in each residential hall. To use the kitchen, students must email the Hall Director or one of the Assistant Hall Directors 72 hours in advance. They must include how long they plan to be in the kitchen, as well as who will be joining them. A list of provided materials:

- Microwave
- Blender
- Air fryer
- Rags
- Oil
- Spices (basic)
- Paper plates
- Whisk
- Tin foil
- Pans (various sizes)
- Muffin tray
- Cutting board
- Can opener
- Measuring cups
- Oven mitts
- Mixing Bowl
- Cutlery

Students are expected to clean used appliances and return them.