

# MEAL EVALUATION

PATROL: \_\_\_\_\_

Date: \_\_\_\_\_

Meal: Breakfast Lunch Dinner

Time \_\_\_\_\_ + Quality \_\_\_\_\_ = Total \_\_\_\_\_  
(Max. 3) (Max. 7) (Max. 10)

**TIME:** (Circle one score) Deduct 1/2 Point for each minute (Over 2 minutes) either early or late from the scheduled mealtime. (In case of schedule delay, meal should be ready for patrol and guests upon your arrival at the site.)

On Time:	3.0	+ or - 4 minutes:	1.5
+ or - 2 minutes:	2.5	+ or - 5 minutes:	1.0
+ or - 3 minutes:	2.0	+ or - 6 minutes:	0.5
Time Scheduled	_____	Time Seated	_____

## QUALITY:

Each item below is worth 1/5 point. The total score for quality will be determined by dividing the number of items checked by 5. Maximum score equals 7.0.

### MENU PLANNING

- \_\_\_\_ Variety and creativity
- \_\_\_\_ Challenging to prepare
- \_\_\_\_ Balanced food groups
- \_\_\_\_ Healthy menu (Fat/chol/salt)
- \_\_\_\_ Appropriate for the meal

### ETIQUETTE

- \_\_\_\_ Appropriate grace
- \_\_\_\_ Names at places
- \_\_\_\_ Everyone seated
- \_\_\_\_ Proper place setting
- \_\_\_\_ Table level
- \_\_\_\_ Centerpiece
- \_\_\_\_ Language/manners

### SANITATION

- \_\_\_\_ Hot water/soap/paper towel
- \_\_\_\_ Clean up water heating
- \_\_\_\_ Sanitary kitchen area
- \_\_\_\_ Appropriate food storage
- \_\_\_\_ Appropriate trash storage
- \_\_\_\_ Clean table service
- \_\_\_\_ Protection from weather

### MEAL PREPARATION

- \_\_\_\_ Food visually appealing
- \_\_\_\_ Hot food is hot
- \_\_\_\_ Cold food is cold
- \_\_\_\_ Food not dry or soggy
- \_\_\_\_ Not over or under cooked
- \_\_\_\_ Food is palatable
- \_\_\_\_ Appropriate quantities
- \_\_\_\_ Beverage variety
- \_\_\_\_ Condiments available

### WORKING TOGETHER

- \_\_\_\_ Patrol cheer
- \_\_\_\_ Menu posted
- \_\_\_\_ Duty roster posted
- \_\_\_\_ Cooks do the cooking
- \_\_\_\_ Everything on the table
- \_\_\_\_ All seated thru meal

\_\_\_\_ Total of items  
Total = Quality total \_\_\_\_\_  
5