

GARRISON CATEGORY COMPETITION CHECKLIST

This checklist is used to evaluate units at the DA level of competition. It contains eleven major categories, with specific subsections to assist evaluators in all phases of the competition; however, the actual scoring method used during subordinate phases is the prerogative of the participating commands.

1. ORGANIZATION:		2. JUDGE:	3. DATE:
1. TRAINING/SUPERVISION (1-20/180)		F. SERVING LINE REPLENISHMENT	
A. ON-THE-JOB TRAINING (OJT) AND CROSS TRAINING PROGRAM		G. NUTRITIONAL STANDARDS FOR DINING FACILITY	
B. MENU/NUTRITION PLANNING		H. LEFTOVER QUALITY UTILIZATION	
C. KNOWLEDGE OF FOOD SERVICE TERMS & PROCEDURES		J. TROOP ACCEPTABILITY (PRO/CON)	
D. EFFECTIVE USE OF MANPOWER		8-CATEGORY RATING	
E. ADEQUACY OF SUPERVISION		9. DINING AREA (1-5/20)	
F. REQUIRED PUBLICATIONS AND FORMS ON HAND		A. ARRANGEMENT	
G. COST CONSCIOUSNESS/FOOD MANAGEMENT		B. DÉCOR	
H. ENERGY CONSERVATION		C. TEMPERATURE OF DINING ROOM AND KITCHEN AREA	
I. FOOD PROTECTION PROGRAM		D. SOUND LEVEL/ATMOSPHERE	
1-CATEGORY RATING		9-CATEGORY RATING	
2. DINING FACILITY ADMIN (1-15/105)		10. EQUIPMENT AND FACILITY (1-10/60)	
A. DINING FACILITY RECORD FILES		A. OPERATING PROCEDURES	
B. FORMS VERIFICATION BY FSS		B. OPERATOR'S KNOWLEDGE OF EQUIPMENT	
C. FOOD REQUISITION PROCEDURES		C. USE AND MAINTENANCE OF EQUIPMENT	
D. DINING FACILITY ACCOUNT STATUS		D. SAFETY PRACTICES	
E. PREPARATION/USE OF PRODUCTION SCHEDULE		E. WORK ORDER SUBMISSION/FOLLOW-UP	
F. SENSITIVE/HIGH DOLLAR ITEM DISPOSITION		F. PLANNING EQUIPMENT REPLACEMENT	
G. CONSOLIDATION/POSTING OF HEADCOUNT DATA		10-CATEGORY RATING	
2-CATEGORY RATING		11. FOOD PREPARATION AND QUALITY (1-20/200)	
3. HEADCOUNT PROCEDURES (1-5/15)		A. EFFECTIVE MENU ADJUSTMENT	
A. HEADCOUNT DUTIES		B. ADHERENCE TO PRODUCTION SCHEDULE AND SOPs	
B. CASH COLLECTION/SECURITY PROCEDURES		C. ADHERENCE TO RECIPES	
C. PROCEDURES FOR (SIK) PERSONNEL		D. ASSEMBLING/MEASURING/WEIGHING	
3-CATEGORY RATING		E. PROGRESSIVE COOKING, MEATS AND SAUCES	
4. RECEIPT/STORAGE OPERATIONS (1-15/60)		F. SALADS AND DRESSINGS	
A. AUTHORIZED RECEIVING PERSONNEL		G. STARCHES AND VEGETABLES	
B. RECEIPT PROCEDURES		H. PREPARATION OF LEFTOVERS	
C. STORAGE/UTILIZATION OF STORAGE FACILITIES		I. PROPER SERVING TEMPERATURES	
D. CODING/DATING SYSTEM		J. FOOD PALATABILITY	
4-CATEGORY RATING		11- CATEGORY RATING	
5. FOOD SERVICE SANITATION/SAFETY (1-15/90)			
A. PROPER THERMOMETERS ON HAND AND IN USE			
B. PERSHABLE SUBSISTENCE			
C. FOOD HANDLING PROCEDURES			
D. WAREWASHING/DETERGENTS/DISINFECTANTS			
E. OVERALL DINING FACILITY SANITATION			
F. PEST/RODENT CONTROL			
5-CATEGORY RATING			
6. COMMAND SUPPORT (1-10/60)			
A. COMMAND INTEREST			
B. MATERIAL SUPPORT		RECAP OF CATEGORY SCORING	
C. MANNING LEVELS		SCORE OF CATEGORY 1	
D. RECOGNITION OF INDIVIDUALS		SCORE OF CATEGORY 2	
E. COMMUNITY INTEREST		SCORE OF CATEGORY 3	
F. SUBMITTING MACOM PACKETS		SCORE OF CATEGORY 4	
6-CATEGORY RATING		SCORE OF CATEGORY 5	
7. APPEARANCE/ATTITUDE OF FOOD SERVICE PERSONNEL(1-10/30)		SCORE OF CATEGORY 6	
A. APPEARANCE OF PERSONNEL		SCORE OF CATEGORY 7	
B. ATTITUDE/COURTESY		SCORE OF CATEGORY 8	
C. WORK HABITS		SCORE OF CATEGORY 9	
7-CATEGORY RATING		SCORE OF CATEGORY 10	
8. SERVING/TROOP ACCEPTABILITY (1-20/180)		SCORE OF CATEGORY 11	
A. ADEQUATE MEAL HOURS/SERVING RATE		TOTAL SCORE	
B. COMPLETENESS OF MENU AND SERVING LINE			
C. ARRANGEMENT OF SERVING LINE			
D. EYE APPEAL/GARNISHMENT			
E. PORTION CONTROL/PLATE WASTE			