

May 1, 2011

FIELD CATEGORY COMPETITION CHECKLIST

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

ORGANIZATION:		EVALUATOR:		DATE
1. Supervision/Training (1-10/90)		8. Serving/Troop Acceptability (1-20/180)		
A. LOI/OPORD	10	A. MENU AND SERVING LINES COMPONENTS		20
B. EFFECTIVE USE OF MANPOWER	10	B. ARRANGEMENT OF SERVING LINES		20
C. SUPERVISION	10	C. SERVING UTENSILS		20
D. RECOMMENDED PUBLICATIONS/FORMS	10	D. EYE APPEAL & GARNISHMENT		20
E. FIELD STANDING OPERATING PROCEDURES (SOP) IN USE	10	E. PORTION CONTROL		20
F. PREPARATION OF THE PRODUCTION SCHEDULE	10	F. PROPER PROCEDURES FOR REPLENISHMENT OF SERVING LINES		20
G. COST CONSCIOUSNESS (FOOD/ENERGY MANAGEMENT)	10	G. WARMING AND COOLING BEVERAGES		20
H. OPERATOR'S KNOWLEDGE OF TO&E EQUIPMENT	10	H. USE OF INSULATED DISPENSERS/FOOD CONTAINERS		20
I. TRAINING PROGRAM	10	I. TROOP ACCEPTABILITY (PRO/CON)		20
1. CATEGORY RATING		8. CATEGORY RATING		180
2. Headcount Operations (1-15/30)		9. Use/Maintenance of Equipment (1-25/100)		
A. HEADCOUNT ORIENTATION	15	A. PROPER USE AND MAINTENANCE OF EQUIPMENT		25
B. HEADCOUNT PROCEDURES	15	B. SAFETY PRACTICES		25
2. CATEGORY RATING		C. SCHEDULING OF MAINTENANCE		25
		D. ADEQUACY OF ON-HAND PARTS		25
3. Request/Receipt/Storage of Rations (1-15/60)		9. CATEGORY RATING		100
A. REQUISITION/ACCOUNTABILITY/USE OF OPERATIONAL RATIONS	15			
B. TRANSPORTATION & STORAGE PROCEDURES	15	10. Food Preparation/Quality (1-20/240)		
C. REQUEST AND USE OF POTABLE ICE	15	A. MENU ADJUSTMENTS		20
D. SUBSISTENCE SECURITY PROCEDURES (FM 10-23 and Unit RSOP)	15	B. NUTRITIONAL INITIATIVES		20
3. CATEGORY RATING		C. ADHERENCE TO PRODUCTION SCHEDULE		20
		D. USE OF APPROPRIATE RECIPES(TM 10-412 & SOP's)		20
4. Field Food Safety (1-25/150)		E. MEATS AND SAUCES		20
A. WATER PURIFICATION/PURIFICATION PROCEDURES	25	F. STARCHES AND VEGETABLES		20
B. FOOD HANDLING PROCEDURES	25	G. SALADS AND DRESSINGS		20
C. FOOD SANITATION CENTER/POT & PAN AND PAN WASH AREA	25	H. ASSORTED BREADS AND PASTRIES		20
D. OVERALL FIELD SANITATION	25	I. BEVERAGES		20
E. FIELD SANITATION TEAM	25	J. PROPER SERVING TEMPERATURES		20
F. HAND WASHING FACILITIES	25	K. FOOD PALATABILITY		20
4. CATEGORY RATING		L. ASSORTED FRESH FRUITS		20
		10. CATEGORY RATING		240
5. Command Support (1-10/30)				
A. COMMAND INTEREST	10			
B. MATERIAL SUPPORT	10			
C. RECOGNITION OF INDIVIDUALS	10			
5. CATEGORY RATING				
6. Appearance/Attitude of Staff (1-10/20)				
A. APPEARANCE OF PERSONNEL	10	SCORE OF CATEGORY 1		90
B. ATTITUDE OF PERSONNEL/COURTESY	10	SCORE OF CATEGORY 2		30
6. CATEGORY RATING		SCORE OF CATEGORY 3		60
		SCORE OF CATEGORY 4		150
7. Kitchen Site Selection/Layout (1-25/100)		SCORE OF CATEGORY 5		30
A. SITE SECURITY	25	SCORE OF CATEGORY 6		20
B. ACCESSIBILITY/PROTECTION FROM ELEMENTS	25	SCORE OF CATEGORY 7		100
C. FIELD KITCHEN SITE LAYOUT	25	SCORE OF CATEGORY 8		180
D. TROOP SUPPORT/TRAFFIC FLOW	25	SCORE OF CATEGORY 9		100
7. CATEGORY RATING		SCORE OF CATEGORY 10		240
		TOTAL SCORE		1000