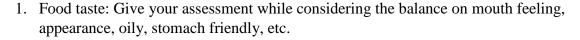
## Hall Management Centre (IIT Kharagpur)

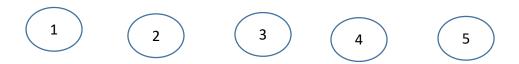
## Food quality assessment and hygienic condition in mess

Give your assessment as rating in numeric value from 1 (Lowest) to 5 (Highest) with Tick mark ( $\sqrt{}$ ): 5-Excellent, 4-Very Good, 3-Satisfactory, 2-Poor, 1-Very Poor





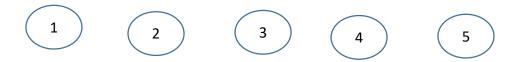
2. Food quality: Give your assessment while considering the balance diet with respect to proper combination of cereal, pulse, vegetable, etc.



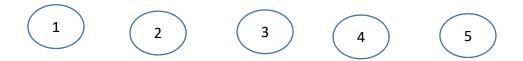
3. Food quantity: This indicates sufficient quantity of the dishes are served to the students.



4. Quality of raw materials: Give your assessment on the material used i.e. Rice, Pulse, oil, bread, vegetables, spices, etc.



5. Students' feedback: Give your assessment based on interaction with students about the overall satisfaction on quality and quantity of food



6. Cleanness and physical distancing in the dining area				
1	2	3	4	5
7. Cleanness of wash basin and availability of soap/sanitizer				
1	2	3	4	5
8. Cleanness of utensils and maintenance of hygiene in kitchen and store rooms				
1	2	3	4	5
9. Uniform and cleanness of the service staffs				
1	2	3	4	5
10. Overall assessment				
1	2	3	4	5
Specific suggestions for improvement				
Hall Name:				
Visit date & Time:				

(Name and signature of the evaluator)