

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 (✓): 5-Excellent, 4-Very Good, 3-Satisfactory, 2-Poor, 1-Very Poor

1. Food taste: Give your assessment while considering the balance on mouth feeling, appearance, oily, stomach friendly, etc.

1 2 3 4 5

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

1 2 3 4 5

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

1 2 3 4 5

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

1 2 3 4 5

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

1 2 3 4 5

6. Cleanness and physical distancing in the dining area

1	2	3	4	5
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7. Cleanness of wash basin and availability of soap/sanitizer

1	2	3	4	5
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8. Cleanness of utensils and maintenance of hygiene in kitchen and store rooms

1	2	3	4	5
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9. Uniform and cleanness of the service staffs

1	2	3	4	5
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10. Overall assessment

1	2	3	4	5
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Specific suggestions for improvement

Hall Name:

Visit date & Time:

(Name and signature of the evaluator)