

CATERING QUESTIONNAIRE

THANK YOU IN ADVANCE FOR YOUR HELP – food can be very subjective and we all have our own personal taste so **BE CONSTRUCTIVE AS IT IS FOR YOUR BENEFIT**

Date:

Plates and cutlery and general presentation

Were the plates/cutlery etc clean? (please score out of 10)

[illegible]

Was the food well presented ?

[illegible]

Staff

Were the staff well presented (wearing clean whites and hats)?

[illegible]

Were the staff helpful and polite?

[illegible]

Which is your favourite mealtime?

Breakfast – lunch – Supper

Meals on offer

Is there a variety of salads on offer during lunch and supper?

[illegible]

Do you enjoy the soup on offer during the lunch and supper?

[illegible]

Is there a choice of desserts on offer during supper?

[illegible]

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Health

The menus follow the health chart in the dining room, fats, saturates, sugars and salt balance. Looking at the periodic table chart in the dining room - when you make your meal choice do you follow the chart to ensure that you get the correct balance?

Yes - No

Which are your top 5 favourite meals on the school menu?

- 1
- 2
- 3
- 4
- 5

Which are your 5 least favourite meals on the school menu?

- 1
- 2
- 3
- 4
- 5

Which are your top 5 favourite desserts?

- 1
- 2
- 3
- 4
- 5

Suggest 5 meals that we could put on the menu (be practical)

- 1
- 2
- 3
- 4
- 5