

FIELD CATEGORY COMPETITION CHECKLIST

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

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 used during subordinate phases is the prerogative of the participating commands.

1. ORGANIZATION	2. JUDGE	3. DATE (YYYYMMDD)
1. ADMINISTRATION/TRAINING/SUPERVISION (1-10/90)		G. REPLENISH OF SERVING LINE
A. KNOWLEDGE OF OPERATING PROCEDURES		H. USE OF WARMING AND COOLING BEVERAGES
B. EFFECTIVE USE OF MANPOWER		I. USE OF INSULATED FOOD CONTAINERS
C. ADEQUACY OF SUPERVISION		J. TROOP ACCEPTABILITY
D. SUPERVISION DURING PREPARATION/SERVING PERIOD		7 - CATEGORY RATING
E. REQUIRED PUBLICATIONS AND FORMS ON HAND		8. KITCHEN SITE SELECTION/LAYOUT (1-22/110)
F. FIELD SOP IN USE		A. SECURITY
G. PREPARATION/USE OF PRODUCTION SCHEDULE		B. PROTECTION FROM ELEMENTS/ACCESSIBILITY
H. COST CONSCIOUSNESS/ENERGY CONSERVATION		C. KITCHEN LOCATION/SITE SELECTION
I. OPERATORS KNOWLEDGE OF EQUIPMENT		D. TROOP SUPPORT/TRAFFIC FLOW
1 - CATEGORY RATING		E. LOCATION WATER PURIFICATION BAG AND TRAILER
2. ACCOUNTING PROCEDURES (1-10/40)		8 - CATEGORY RATING
A. HEADCOUNT ORIENTATION		9. USE AND MAINTENANCE OF EQUIPMENT (1-10/40)
B. HEADCOUNT PROCEDURES		A. PROPER USE AND MAINTENANCE OF EQUIPMENT
C. CASH COLLECTION/PAYROLL DEDUCTION SECURITY		B. SAFETY PRACTICES
D. HEADCOUNT UNDER FIELD CONDITIONS		C. PREVENTIVE MAINTENANCE CHECKS AND SERVICES
2 - CATEGORY RATING		D. ADEQUACY OF ON-HAND PARTS
3. REQUEST/RECEIPT/STORAGE OF RATIONS (1-10/40)		9 - CATEGORY RATING
A. REQUISITION PROCEDURES		10. FOOD PREPARATION AND QUALITY (1-27/270)
B. TRANSPORTING AND STORAGE PROCEDURES		A. MENU ADJUSTMENT/NUTRITIONAL INITIATIVES
C. REQUEST AND USE OF POTABLE ICE		B. ADHERENCE TO PRODUCTION SCHEDULE
D. SECURITY PROCEDURES (FM 10-23 AND UNIT SOP)		C. USE OF APPROPRIATE RECIPES AND SOPS
3 - CATEGORY RATING		D. MEATS AND SAUCES
4. FIELD FOOD SERVICE SANITATION (1-20/120)		E. STARCHES AND VEGETABLES
A. WATER PURIFICATION/PEST CONTROL (FIELD SANITATION TEAM)		F. SALADS AND DRESSINGS
B. FOOD HANDLING PROCEDURES		G. QUICK BREADS AND PASTRIES
C. SANITATION CENTER/POT & PAN WASH/MESS KIT LAUNDRYLINE		H. BEVERAGES AND SOUPS
D. OVERALL FIELD SANITATION AND HYGEINE		I. PROPER SERVING TEMPERATURES
E. FIELD SANITATION TEAM (PEST CONTROL)		J. FOOD PALATABILITY
F. HANDWASHING FACILITIES		10 - CATEGORY RATING
4 - CATEGORY RATING		
5. COMMAND SUPPORT (1-12/60)		RECAP OF CATEGORY SCORING
A. COMMAND INTEREST		SCORE OF CATEGORY 1
B. MATERIAL SUPPORT		SCORE OF CATEGORY 2
C. MANNING LEVEL		SCORE OF CATEGORY 3
D. RECOGNITION OF INDIVIDUALS		SCORE OF CATEGORY 4
E. SUBMITTING MACOM PACKETS		SCORE OF CATEGORY 5
5 - CATEGORY RATING		SCORE OF CATEGORY 6
6. APPEARANCE/ATTITUDE OF FOOD SERVICE PERSONNEL (1-10/30)		SCORE OF CATEGORY 7
A. APPEARANCE OF PERSONNEL		SCORE OF CATEGORY 8
B. ATTITUDE/COURTESY		SCORE OF CATEGORY 9
C. WORK HABITS		SCORE OF CATEGORY 10
6 - CATEGORY RATING		
7. SERVING/TROOP ACCEPTABILITY (1-20/200)		
A. USE OF OPERATIONAL RATIONS		
B. MENU AND SERVING LINE COMPONENTS		
C. ARRANGEMENT OF SERVING LINE		
D. APPROPRIATE/SUFFICIENT SERV UTENSILS ON HAND/IN USE		TOTAL SCORE
E. EYE APPEAL		
F. PORTION CONTROL/PLATE WASTE		