Menu Evaluation Checklist

Food & Menu Quality

☐ Menus are planned to provide all five meal components, including the required vegetable sub-groups within calorie ranges for age/grade groups.

☐ Menus are planned to provide half of the grains as whole grain rich products.

☐ Individual foods offered are those that the students eat well.

☐ Combinations of foods are pleasing and acceptable to the students.

☐ Foods offered are in season, readily available and of high quality.

Foods planned provide for contrast in:

☐ Flavor ☐ Shape

☐ Color ☐ Consistency

☐ Temperature ☐ Simple forms vs. mixtures

☐ Texture ☐ Preparation techniques

Foods planned provide for variety in:

☐ Meat, poultry, fish, other protein foods

☐ Vegetables (fresh, frozen, canned)

☐ Fruit (fresh, canned, frozen or dried, unsweetened)

☐ Grains, breads and other cereals

☐ Accompaniments, garnishes and condiments

☐ One food or flavor is not repeated too frequently.

☐ Foods containing high levels of fat, sodium or cholesterol are limited on menus.

☐ Foods containing trans fats are not on the menu.

Availability of Resources

☐ Foods offered are within budget.

☐ Foods can be prepared with the personnel available.

☐ Foods can be prepared with the equipment available.

Marketing

☐ Foods are served attractively and are merchandized effectively.

☐ Published menus are neat, attractive and look professional.

☐ Reimbursable meals are identified at the beginning of the serving line.