

## GARRISON 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 eleven 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)	
<b>A. TRAINING AND MANAGEMENT</b> (1-5/40)		<b>H. SERVING/TROOP ACCEPTABILITY</b> (1-30/270)	
1. ON THE JOB (OJT) AND CROSS TRAINING PROGRAM		1. ADEQUATE MEAL HOURS/SERVING RATE	
2. MENU/NUTRITION PLANNING		2. COMPLETENESS OF MENU AND SERVING LINE	
3. KNOWLEDGE OF FOOD SERVICE TERMS & PROCEDURES		3. ARRANGEMENT OF SERVING LINE	
4. EFFECTIVE USE OF MANPOWER		4. EYE APPEAL/GARNISHMENT	
5. ADEQUACY OF SUPERVISION		5. PORTION CONTROL/PLATE WASTE	
6. REQUIRED PUBLICATIONS AND FORMS ON HAND		6. SERVING LINE REPLENISHMENT	
7. COST CONSCIOUSNESS/FOOD MANAGEMENT		7. NUTRITIONAL STANDARDS FOR DINING FACILITY	
8. ENERGY CONSERVATION		8. LEFTOVER QUALITY UTILIZATION	
<b>A - CATEGORY RATING</b>		9. TROOP ACCEPTABILITY (PRO/CON)	
<b>B. DINING FACILITY ADMIN</b> (1-10/70)		<b>H - CATEGORY RATING</b>	
1. DINING FACILITY RECORDS FILE		<b>I. DINING AREA</b> (1-5/20)	
2. FORMS VERIFICATION BY FSS		1. ARRANGEMENT	
3. FOOD REQUISITION PROCEDURES		2. DECOR	
4. DINING FACILITY ACCOUNT STATUS		3. TEMPERATURE OF DINING ROOM AND KITCHEN AREA	
5. PREPARATION/USE OF PRODUCTION SCHEDULE		4. SOUND LEVEL/ATMOSPHERE	
6. SENSITIVE/HIGH DOLLAR ITEM DISPOSITION		<b>I - CATEGORY RATING</b>	
7. CONSOLIDATION/POSTING OF HEADCOUNT DATA		<b>J. EQUIPMENT AND FACILITY</b> (1-10/60)	
<b>B - CATEGORY RATING</b>		1. OPERATING PROCEDURES	
<b>C. HEADCOUNT PROCEDURES</b> (1-10/30)		2. OPERATORS KNOWLEDGE OF EQUIPMENT	
1. HEADCOUNT DUTIES		3. USE AND MAINTENANCE OF EQUIPMENT	
2. CASH COLLECTION/SECURITY PROCEDURES		4. SAFETY PRACTICES	
3. PROCEDURES FOR (S/K) PERSONNEL		5. WORK ORDER SUBMISSION/FOLLOW-UP	
<b>C - CATEGORY RATING</b>		6. PLANNING EQUIPMENT REPLACEMENT	
<b>D. RECEIPT/STORAGE OPERATIONS</b> (1-10/40)		<b>J - CATEGORY RATING</b>	
1. AUTHORIZED RECEIVING PERSONNEL		<b>K. FOOD PREPARATION AND QUALITY</b> (1-30/300)	
2. RECEIPT PROCEDURES		1. EFFECTIVE MENU ADJUSTMENT	
3. STORAGE/UTILIZATION OF STORAGE FACILITIES		2. ADHERENCE TO PRODUCTION SCHEDULE AND SOPS	
4. CODING/DATING SYSTEM		3. ADHERENCE TO RECIPES	
<b>D - CATEGORY RATING</b>		4. ASSEMBLING/MEASURING/WEIGHING	
<b>E. FOOD SERVICE SANITATION/SAFETY</b> (1-15/90)		5. PROGRESSIVE COOKING	
1. PROPER THERMOMETERS ON HAND AND IN USE		6. SALADS AND DRESSINGS/PASTRIES	
2. PERISHABLE SUBSISTENCE		7. STARCHES AND VEGETABLES	
3. FOOD HANDLING PROCEDURES		8. PREPARATION OF LEFTOVERS	
4. WAREWASHING/DETERGENTS/DISINFECTANTS		9. PROPER SERVING TEMPERATURES	
5. OVERALL DINING FACILITY SANITATION		10. FOOD PALATABILITY	
6. PEST/RODENT CONTROL		<b>K - CATEGORY RATING</b>	
<b>E - CATEGORY RATING</b>		<b>RECAP OF CATEGORY SCORING</b>	
<b>F. COMMAND SUPPORT</b> (1-10/60)		SCORE OF CATEGORY A	
1. COMMAND INTEREST		SCORE OF CATEGORY B	
2. MATERIAL SUPPORT		SCORE OF CATEGORY C	
3. MANNING LEVEL		SCORE OF CATEGORY D	
4. RECOGNITION OF INDIVIDUALS		SCORE OF CATEGORY E	
5. COMMUNITY INTEREST		SCORE OF CATEGORY F	
6. SUBMITTING MACOM PACKETS		SCORE OF CATEGORY G	
<b>F - CATEGORY RATING</b>		SCORE OF CATEGORY H	
<b>APPEARANCE/ATTITUDE OF FOOD SERVICE PERSONNEL</b> (1-5/20)		SCORE OF CATEGORY I	
1. APPEARANCE OF PERSONNEL		SCORE OF CATEGORY J	
2. ATTITUDE OF PERSONNEL		SCORE OF CATEGORY K	
3. WORK HABITS		TOTAL SCORE	
4. COURTESY			
<b>G - CATEGORY RATING</b>			