

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