

NGB and USAR FIELD CATEGORY TRAINING EVALUATION 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 is used during subordinate phases.

ORGANIZATION:

EVALUATOR:

1. PRE-DEPLOYMENT	STD	SCORE
a. COMMAND SUPPORT AND IN-BRIEF	10	
b. OPORD / FRAGORD SCENARIO	10	
c. SUBSISTENCE REQUISITION	5	
d. MATERIAL SUPPORT	5	
e. HAND RECEIPT VERIFICATION	5	
f. KITCHEN POLICE / DETAIL ASSIGNED	20	
g. LOAD PLANS (CLASS I / SUPPLIES / EQUIPMENT)	20	
h. OPERATOR LICENSING	15	
i. VEHICLE MAINTENANCE CHECK	15	
CATEGORY RATING	105	
2. MOVEMENT TO FIELD	STD	SCORE
a. CONVOY SAFETY BRIEF	20	
CATEGORY RATING	10	
3. SITE SELECTION / SET-UP	STD	SCORE
a. KITCHEN SET-UP TO TIME	30	
b. SITE SECURITY	25	
c. SITE SELECTION / SITE LAYOUT	30	
d. TROOP SUPPORT / TRAFFIC FLOW / ACCESSIBILITY	20	
CATEGORY RATING	105	
4. FOOD SERVICE ADMINISTRATION	STD	SCORE
a. FIELD STANDING OPERATING PROCEDURES (SOP) IN USE	15	
b. RECOMMENDED PUBLICATIONS / FORMS	15	
c. RECORDS FOR FIELD FEEDING ON HAND IAW ARIMS	5	
CATEGORY RATING	35	
5. SUBSISTENCE MANAGEMENT	STD	SCORE
a. RATION CYCLE	5	
b. ACCOUNTABILITY	20	
c. TRANSPORTATION & STORAGE PROCEDURES	10	
d. REQUEST AND USE OF POTABLE ICE	10	
e. SUBSISTENCE SECURITY PROCEDURES	10	
f. WARMING AND COOLING BEVERAGES	10	
g. INVENTORY MANAGEMENT	20	
h. COST CONSCIOUSNESS (FOOD/ENERGY MANAGEMENT)	15	
CATEGORY RATING	100	

6. PERSONNEL MANAGEMENT & TRAINING	STD	SCORE
a. FOOD HANDLERS TRAINING	20	
b. OPERATOR'S KNOWLEDGE OF MTOE EQUIPMENT	15	
c. ON THE JOB TRAINING PROGRAM	10	
d. EFFECTIVE USE OF MANPOWER	15	
CATEGORY RATING	60	
7. EQUIPMENT MAINTENANCE & MANAGEMENT	STD	SCORE
a. PROPER USE AND MAINTENANCE OF EQUIPMENT	30	
b. SAFETY EQUIPMENT IN PLACE / PRACTICES	25	
c. SCHEDULING OF MAINTENANCE	10	
CATEGORY RATING	65	
8. FOOD PREPARATION PROCEDURES	STD	SCORE
a. FOOD HANDLERS PROCEDURES	30	
b. MENU ADJUSTMENTS	20	
c. ADHERENCE TO PRODUCTION SCHEDULE	20	
d. NUTRITIONAL INITIATIVES	10	
e. USE OF APPROPRIATE RECIPES (ARMED FORCES RECIPES/ SOP / INSTRUCTIONS)	20	
e1. Meat and Sauces	15	
e2. Starches and Vegetables	15	
e3. Salads and Dressings	15	
e4. Assorted Breads	15	
e5. Deserts	20	
e6. Assorted Fruits	15	
e7. Beverages	15	
f. USE OF RESIDUAL RATIONS	15	
g. FOOD PALATABILITY	15	
CATEGORY RATING	240	
9. FIELD FOOD SAFETY	STD	SCORE
a. FOOD SANITATION CENTER OPERATIONS		
a1. Garbage and Waste	10	
a2. Cleaning and Sanitizing	10	
a3. Disinfectants	10	
b. ENVIRONMENT COMPLIANCE	10	
c. WATER PROCUREMENT / PURIFICATION	15	
d. HAND WASHING FACILITIES	15	
e. PERSONAL PROTECTION EQUIPMENT ON HAND / IN USE	20	
CATEGORY RATING	90	
10. HEADCOUNT OPERATIONS / CASH COLLECTION	STD	SCORE
a. MANAGEMENT OF FUNDS / MEAL PAYMENT	15	
b. HEADCOUNT ORIENTATION	15	
c. CONTROL RECORD	15	
CATEGORY RATING	45	

11. SERVING / TROOP ACCEPTABILITY	STD	SCORE
a. MENU AND SERVING LINE	15	
b. SERVING UNTENSILS	5	
c. SERVING LINE EYE APPEAL AND GARNISHMENT	10	
d. PORTION CONTROL AND PLATE PRESENTATION	15	
e. PROPER PRECEDURES FOR REPLENISHMENT	10	
f. REMOTE SITE FEEDING	25	
g. MENU AND SERVING LINE VERIFICATION	10	
h. PROPER SERVING TEMPERATURES	25	
i. APPEARANCE OF PERSONNEL / EFFECTIVE CUSTOMER SERVICE	10	
j. CUSTOMER FEEDBACK (RANDOM SELECTION 5% OF TOTAL HEADCOUNT)	10	
CATEGORY RATING	135	

CATEGORY 1	105	
CATEGORY 2	20	
CATEGORY 3	105	
CATEGORY 4	35	
CATEGORY 5	100	
CATEGORY 6	60	
CATEGORY 7	65	
CATEGORY 8	240	
CATEGORY 9	90	
CATEGORY 10	45	
CATEGORY 11	135	
GRAND TOTAL	1000	