

ACTIVE 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	DATE	
1. PREDEPLOYMENT	STD	SCORE	8. FOOD PREPARATION PROCEDURES	STD	SCORE
COMMAND SUPPORT AND IN-BRIEF	20		FOOD HANDLERS PROCEDURES	50	
OPORD / FRAGO SCENARIO	20		MENU ADJUSTMENTS	20	
SUBSISTENCE REQUISITION / ACCOUNTABILITY	10		ADHERENCE TO PRODUCTION SCHEDULE	20	
MATERIAL SUPPORT	10		NUTRITIONAL INITIATIVES	30	
HAND RECEIPT VERIFICATION	10		USE OF APPROPRIATE RECIPES (TM 10-412 / SOP / INSTRUCTIONS)	30	
KITCHEN POLICE / DETAIL ASSIGNED	15		CATEGORY RATING	150	0
LOAD PLANS (CLASS I/SUPPLIES/EQUIPMENT)	15		9. FIELD FOOD SAFETY	STD	SCORE
OPERATOR LICENSING	10		FOOD SANITATION CENTER SET-UP / TEMPERATURE	20	
VEHICLE MAINTENANCE CHECK	10		ENVIRONMENT COMPLIANCE	20	
CATEGORY RATING	120	0	WATER PROCUREMENT / PURIFICATION	15	
2. MOVEMENT TO FIELD	STD	SCORE	HAND WASHING FACILITIES	20	
CONVOY SAFETY BRIEF	30		PERSONAL PROTECTION EQUIPMENT ON HAND / IN USE	15	
CONVOY SAFETY BRIEF	30		CATEGORY RATING	90	0
CATEGORY RATING	60	0	10. HEADCOUNT OPERATIONS / CASH COLLECTION	STD	SCORE
3. SITE SELECTION / SET-UP	STD	SCORE	MANAGEMENT OF FUNDS / MEAL PAYMENT	15	
KITCHEN SET-UP TO TIME	20		HEADCOUNT ORIENTATION	15	
SITE SECURITY	25		CONTROL RECORD	15	
FIELD KITCHEN SITE LAYOUT / PROTECTION FROM ELEMENT	20		CATEGORY RATING	45	0
TROOP SUPPORT / TRAFFIC FLOW / ACCESSIBILITY	25		11. SERVING / TROOP ACCEPTABILITY	STD	SCORE
SITE SECURITY	25		MENU AND SERVING LINE	25	
CATEGORY RATING	115	0	SERVING UTENSILS	15	
4. FOOD SERVICE ADMINISTRATION	STD	SCORE	SERVING LINE EYE APPEAL AND GARNISHMENT	15	
FIELD STANDING OPERATING PROCEDURES (SOP) IN USE	15		PORTION CONTROL AND PLATE PRESENTATION	15	
RECOMMENDED PUBLICATIONS / FORMS (ON DISC)	10		PROPER PROCEDURES FOR REPLENISHMENT	20	
RECORDS FOR FIELD FEEDING ON HAND IAW ARMS	10		REMOTE SITE FEEDING USE OF EQUIPMENT	25	
PREVIOUS TRAINING REQUEST	15		MENU AND SERVING LINE VERIFICATION	10	
CATEGORY RATING	50	0	PROPER SERVING TEMPERATURES	15	
5. SUBSISTENCE MANAGEMENT	STD	SCORE	APPEARANCE OF PERSONNEL / EFFECTIVE CUSTOMER SERVICE	10	
RATION CYCLE	10		CUSTOMER FEEDBACK (RANDOM SELECTION 5% OF TOTAL HEADCOUNT)	10	
ACCOUNTABILITY	15		CATEGORY RATING	160	0
TRANSPORTATION & STORAGE PROCEDURES	10		CATEGORY TOTALS	STD	SCORE
REQUEST AND USE OF POTABLE ICE	10		CATEGORY 1	120	0
SUBSISTENCE SECURITY PROCEDURES (ATP 4-41)	10		CATEGORY 2	60	0
WARMING AND COOLING BEVERAGES	10		CATEGORY 3	115	0
INVENTORY MANAGEMENT	15		CATEGORY 4	50	0
COST CONSCIOUSNESS (FOOD/ENERGY MANAGEMENT)	10		CATEGORY 5	90	0
CATEGORY RATING	90	0	CATEGORY 6	65	0
6. PERSONNEL MANAGEMENT & TRAINING	STD	SCORE	CATEGORY 7	55	0
FOOD HANDLERS TRAINING	20		CATEGORY 8	150	0
OPERATOR'S KNOWLEDGE OF MTOE EQUIPMENT	15		CATEGORY 9	90	0
ON THE JOB TRAINING PROGRAM	15		CATEGORY 10	45	0
EFFECTIVE USE OF MANPOWER	15		CATEGORY 11	160	0
CATEGORY RATING	65	0	TOTALS	1000	0
7. EQUIPMENT MAINTENANCE & MANAGEMENT	STD	SCORE			
PROPER USE AND MAINTENANCE OF EQUIPMENT	25				
SAFETY EQUIPMENT IN PLACE/PRACTICES	20				
SCHEDULING OF MAINTENANCE	10				
CATEGORY RATING	55	0			