

FIELD CATEGORY TRAINING EVALUATION CHECKLIST (DA Form 5416)

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 is used during subordinate phases.

ORGANIZATION:		EVALUATOR:	DATE
1. Supervision/Training (1-10/90)		8. Food Preparation/Quality (1-20/240)	
A. LOI/OPORD	10	A. MENU ADJUSTMENTS	20
B. EFFECTIVE USE OF MANPOWER	10	B. ADHERENCE TO PRODUCTION SCHEDULE	20
C. SUPERVISION	10	C. NUTRITIONAL INITIATIVES	20
D. RECOMMENDED PUBLICATIONS/FORMS (ON DISC)	10	D. USE OF APPROPRIATE RECIPES(TM 10-412/SOP's/INSTRUCTIONS)	20
E. FIELD STANDING OPERATING PROCEDURES (SOP) IN USE	10	E. MEATS AND SAUCES	20
F. PREPARATION OF THE PRODUCTION SCHEDULE	10	F. STARCHES AND VEGETABLES	20
G. COST CONSCIOUSNESS (FOOD/ENERGY MANAGEMENT)	10	G. SALADS AND DRESSINGS	20
H. OPERATOR'S KNOWLEDGE OF TO&E EQUIPMENT	10	H. ASSORTED BREADS AND PASTRIES	20
I. TRAINING PROGRAM	10	I. ASSORTED FRESH FRUITS	20
1. CATEGORY RATING	90	J. BEVERAGES	20
		K. PROPER INTERNAL TEMPERATURES	20
2. Headcount Operations/Cash Collection (1-15/30)		L. FOOD PALATABILITY	20
A. HEADCOUNT ORIENTATION	15	8. CATEGORY RATING	240
B. HEADCOUNT PROCEDURES/CASH COLLECTION VERIFICATION	15		
2. CATEGORY RATING	30	9. Serving/Troop Acceptability (1-20/160)	
		A. MENU AND SERVING LINE VERIFICATION	20
3. Request/Receipt/Storage of Rations (1-17/85)		B. ARRANGEMENT OF SERVING LINES	20
A. REQUISITION/ACCOUNTABILITY/USE OF OPERATIONAL RATIONS	17	C. SERVING UTENSILS	20
B. TRANSPORTATION & STORAGE PROCEDURES	17	D. SERVING LINE EYE APPEAL AND GARNISHMENT	20
C. REQUEST AND USE OF POTABLE ICE	17	E. PORTION CONTROL AND PLATE PRESENTATION	20
D. SUBSISTENCE SECURITY PROCEDURES (ATTP-4-41 and Unit RSOP)	17	F. PROPER PROCEDURES FOR REPLENISHMENT OF SERVING LINES	20
E. WARMING AND COOLING BEVERAGES	17	G. USE OF INSULATED DISPENSERS/FOOD CONTAINERS	20
3. CATEGORY RATING	85	H. TROOP ACCEPTABILITY	20
		9. CATEGORY RATING	160
4. Field Food Safety (1-25/125)		10. Use/Maintenance of Equipment (1-25/100)	
A. FOOD HANDLING PROCEDURES	25	A. PROPER USE AND MAINTENANCE OF EQUIPMENT	25
B. FOOD SANITATION CENTER/POT & PAN AND PAN WASH AREA	25	B. SAFETY PRACTICES	25
C. OVERALL FIELD SANITATION	25	C. SCHEDULING OF MAINTENANCE	25
D. FIELD SANITATION TEAM/WATER PROCUREMENT/PURIFICATION	25	D. HAND RECEIPT VERIFICATION	25
E. HAND WASHING FACILITIES	25	10. CATEGORY RATING	100
4. CATEGORY RATING	125		
5. Command Support (1-10/30)			
A. COMMAND SUPPORT	10		
B. MATERIAL SUPPORT	10		
C. RECOGNITION OF INDIVIDUALS (PRIOR TO TEAM ARRIVAL)	10		
5. CATEGORY RATING	30		
6. Appearance/Attitude of Staff (1-10/20)			
A. APPEARANCE OF PERSONNEL	10	SCORE OF CATEGORY 1	90
B. ATTITUDE OF PERSONNEL/COURTESY	10	SCORE OF CATEGORY 2	30
6. CATEGORY RATING	20	SCORE OF CATEGORY 3	85
		SCORE OF CATEGORY 4	125
7. Kitchen Site Selection/Layout/Set-Up (1-30/120)		SCORE OF CATEGORY 5	30
A. SITE SET-UP	30	SCORE OF CATEGORY 6	20
B. SITE SECURITY	30	SCORE OF CATEGORY 7	120
C. FIELD KITCHEN SITE LAYOUT/ PROTECTION FROM ELEMENTS	30	SCORE OF CATEGORY 8	240
D. TROOP SUPPORT/TRAFFIC FLOW/ACCESSABILITY	30	SCORE OF CATEGORY 9	160
7. CATEGORY RATING	120	SCORE OF CATEGORY 10	100
		TOTAL SCORE	1000