

## **FOOD VENDING REVIEW SCORE SHEET CRITERIA**

### **FOOD (0 to 40 Points) - Please consider the following:**

#### FLAVOR:

- Does it taste good to you?
- Is the flavor distinctive and appealing?
- Is the aroma enticing?
- Do seasonings, sauces or condiments add something special?
- Is it easy to chew and swallow?
- Does it have an appropriate consistency or is it too thick or too thin?
- Would you come back for this type of food or beverage in the future?

#### MENU:

*A food vendor's menu may have a variety of goals, for example, a small number of distinctive items or a wide assortment. However, a long list of menu items could mean that it is more difficult to master many different dishes or to safely store and handle the foods included. A limited menu may indicate more focus on quality and safety, with every dish a specialty.*

- A menu may express a theme that is cultural, ethnic, regional, or philosophical. Are side dishes related to the overall theme?
- If a vendor has a single focus, such as juices, coffees, or baked goods, consider their level of success within their specialty.
- Is there a variety in the food groups offered, such as poultry, seafood or red meat; fruits, vegetables, proteins and carbohydrates?
- Does this cart convey a sense of pride in its distinctive type of food or drink?

#### PRESENTATION:

- How does the food or drink look in the container?
- Are the serving containers appropriate and adequate for the food served?
- Can the food or drink be carried away from the cart without dripping or spilling?
- Is care taken with the arrangement of food in the container?
- Are there garnishes or special visual touches?
- Are flatware or condiments displayed neatly in appropriate containers? Are they easily used?
- Are you given the impression that the vendor cares about the visual impression created by food, drink, and services?

### **APPARATUS (0 TO 40 Points) - Please consider the following:**

#### DESIGN AND VISUAL IMPACT:

- Does the overall appearance of the cart or tent make a pleasing Impression?
- Does it attract you as a potential customer?
- Is it obvious that careful thought and planning went into its design?
- Is the use of color, texture, and materials imaginative?
- Are there creative uses of two- or three-dimensional accents?
- Has attention been given to the design or decoration of the interior as seen from the outside?
- Are elements such as the counter area, condiment containers; or trash receptacles integrated into the overall design or theme?
- Does the look of the cart or tent suggest that it will serve quality food or drink?

#### GRAPHICS & SIGNAGE

- It should be neatly printed and legible for a short distance from the cart.
- It should be easy to relate the prices to the dishes served.
- It should be clear what dishes or drinks are available for sale that day.
- Main dishes whose names do not suggest the ingredients should be accompanied by brief descriptions.

#### CLEANLINESS:

*Tents do not have floors and the vendor should not be held responsible for the existing appearance and condition of the pavement.*

- Do you see an overall exterior cleanliness?
- Does the interior look clean and well organized as seen by a customer standing in line?
- Consider the cleanliness and organization of the countertop and displays for flatware, napkins, condiments, lids, and straws.
- Are the windows and screens clean?
- Does this cart or tent convey a sense of the vendor's pride in its cleanliness?

#### MAINTENANCE:

- Is there the general appearance of being in good condition?
- Does anything look like it needs to be repaired or replaced?
- Do all components appear to be securely attached?
- Are painted, wood-stained, or canvas-covered surfaces in good condition?
- Does this cart or tent convey a sense of the vendor's pride in its maintenance?

#### **ORIGINALITY (0 to 20 Points) - Please consider the following:**

- Are other vendors selling these menu items?
- If this menu is similar to another vendor's, how does it compare in taste and presentation?
- Do restaurants in vending areas feature these menu items?
- Is there something special or different about this vendor's menu?
- Does this cart or tent have a visual identity that's all its own?
- Are there elements in its appearance that no other cart has?
- Does the cart or tent's appearance attract you as a customer?
- Give this vendor extra points if the food or apparatus design is unique!