

FOOD VENDING REVIEW SCORE SHEET CRITERIA

APPARATUS (0 to 40 points) – Please consider the following:

DESIGN & VISUAL IMPACT (15 points):

- Does the overall appearance of the cart or tent suggest quality?
- Does it attract you as a potential customer?
- Is it obvious that careful thought and planning went into its design on all four sides?
- Is there a good use of color, texture, and materials?
- Are there creative uses of two- or three-dimensional accents?
- Are elements such as the counter area, flatware, napkins and condiment containers available and easily accessible?

GRAPHICS & SIGNAGE (10 points):

- It should be neatly printed and legible for a short distance from the cart.
- Are prices clearly displayed?
- 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 and MAINTENANCE (15 points):

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?
- Do they have a covered trash can accessible?
- 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?
- Some materials maybe intentionally distressed, does the cart convey or relate thematically?

FOOD (0 to 40 points) – Please consider the following:

FLAVOR (20 points):

- Does it taste fresh?
- Did you like the food?
- Do seasonings, sauces or condiments add something special?
- Would you come back for this type of food or beverage in the future?

MENU (10 points):

- 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.

PRESENTATION (10 points):

- 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?
- Are there garnishes or special visual touches?
- Are you given the impression that the vendor cares about the visual impression created by food, drink, and services?

FOOD VENDING REVIEW SCORE SHEET CRITERIA

ORIGINALITY & CREATIVITY (0 to 10 points):

- Is there something unique or creative about this vendor's menu?

TOTAL EXPERIENCE (0 to 10 points):

- How was the customer service?
- Was the wait time reasonable?