

APPENDIX C

Recipe Evaluation Forms

Informal Evaluation Checklist

Questions	Yes	No	Action Needed
Is the visual appearance of the product acceptable?			
Is the flavor of the product one that students might enjoy?			
Are the ingredients in the recipe easily obtained?			
Is the cost per serving of the recipe within foodservice department guidelines?			
Is the labor time to make the product within foodservice department guidelines?			
Is the recipe acceptable enough to continue with formal evaluation?			
Is equipment available to prepare this item?			
Do employees possess the skills to prepare this item?			
Is the recipe within nutrition guidelines/goals?			

Decision Guidelines

1. If the answer is yes to all of the above questions, then proceed to formal evaluation of the recipe.
2. If the answer is no to one or two of the above questions, return to the recipe verification phase, make necessary corrections to the draft recipe, and do another informal evaluation.
3. If the answer is no to three or more of the above questions, strong consideration should be given to not continuing with standardization of this recipe.

Food Product Evaluation Form (For Foodservice Staff, Students, and Teachers)

Recipe name: _____

Please rate the following traits of this product using the scale provided.

	Very Undesirable	Moderately Undesirable	Neither Desirable nor Undesirable	Moderately Desirable	Very Desirable
The appearance of the food	1	2	3	4	5
The taste of the food	1	2	3	4	5
The temperature of the food	1	2	3	4	5
The texture of the food (moistness, firmness)	1	2	3	4	5
The overall acceptability of the food	1	2	3	4	5
Total Score^a _____ Mean Score^b _____					

^aSum of ratings for five traits (appearance, taste, temperature, texture, overall acceptability)

^bTotal score divided by the number of traits rated

Comments:

Recipe Name _____

1. Do you like the way this food looks?

- ## 2. Do you like the taste?

- 3. Would you eat this food item if it were served in your school cafeteria?**

- Comments:

This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins or other markings on the paper.

Product Evaluation Summary

	Evaluator #1	Evaluator #2	Evaluator #3	Evaluator #4	Evaluator #5	Mean Scores ^a
Traits						
Appearance						
Taste						
Temperature						
Texture (moistness, firmness)						
Overall acceptability						
Scores						
Total score ^b						
Mean score ^c						

^aAverage of all evaluator ratings for a trait or an average of total scores or mean scores (sum of values in the row divided by number of evaluators)

^bSum of all trait ratings (appearance, taste, temperature, texture, overall acceptability) for an individual evaluator

^cAverage of trait ratings for an individual evaluator (total score divided by number of traits rated)

Completed Evaluation Form—Evaluator #1

Food Product Evaluation Form
(For Foodservice Staff, Students, and Teachers)

Recipe name: Vegetable Lasagna

Please rate the following traits of this product using the scale provided.

	Very Undesirable	Moderately Undesirable	Neither Desirable nor Undesirable	Moderately Desirable	Very Desirable
The appearance of the food	1	2	3	4	5
The taste of the food	1	2	3	4	5
The temperature of the food	1	2	3	4	5
The texture of the food (moistness, firmness)	1	2	3	4	5
The overall acceptability of the food	1	2	3	4	5
Total Score ^a <u>21</u> Mean Score ^b <u>4.2</u>					

^aSum of ratings for five traits (appearance, taste, temperature, texture, overall acceptability)
^bTotal score divided by the number of traits rated

Comments:

Completed Evaluation Form—Evaluator #2

Food Product Evaluation Form

(For Foodservice Staff, Students, and Teachers)

Recipe name: Vegetable Lasagna

Please rate the following traits of this product using the scale provided.

	Very Undesirable	Moderately Undesirable	Neither Desirable nor Undesirable	Moderately Desirable	Very Desirable
The appearance of the food	1	2	3	4	5
The taste of the food	1	2	3	4	5
The temperature of the food	1	2	3	4	5
The texture of the food (moistness, firmness)	1	2	3	4	5
The overall acceptability of the food	1	2	3	4	5
Total Score^a <u>24</u>	Mean Score^b <u>4.8</u>				

^aSum of ratings for five traits (appearance, taste, temperature, texture, overall acceptability)

^bTotal score divided by the number of traits rated

Comments:

Completed Evaluation Form—Evaluator #3

Food Product Evaluation Form
(For Foodservice Staff, Students, and Teachers)

Recipe name: Vegetable Lasagna

Please rate the following traits of this product using the scale provided.

	Very Undesirable	Moderately Undesirable	Neither Desirable nor Undesirable	Moderately Desirable	Very Desirable
The appearance of the food	1	2	3	4	5
The taste of the food	1	2	3	4	5
The temperature of the food	1	2	3	4	5
The texture of the food (moistness, firmness)	1	2	3	4	5
The overall acceptability of the food	1	2	3	4	5
Total Score ^a <u>19</u> Mean Score ^b <u>3.8</u>					

^aSum of ratings for five traits (appearance, taste, temperature, texture, overall acceptability)
^bTotal score divided by the number of traits rated

Comments:

Example of Completed Product Evaluation Summary for Vegetable Lasagna

	Evaluator #1	Evaluator #2	Evaluator #3	Evaluator #4	Evaluator #5	Mean Scores ^a
Traits						
Appearance	4	5	4			4.3
Taste	5	5	4			4.7
Temperature	5	5	4			4.7
Texture (moistness, firmness)	3	4	3			3.3
Overall acceptability	4	5	4			4.3
Scores						
Total score ^b	21	24	19			21
Mean score ^c	4.2	4.8	3.8			4.3

^aAverage of all evaluator ratings for a trait or an average of total scores or mean scores (sum of values in the row divided by number of evaluators)

^bSum of all trait ratings (appearance, taste, temperature, texture, overall acceptability) for an individual evaluator

^cAverage of trait ratings for an individual evaluator (total score divided by number of traits rated)

