

FOOD TRUCK EVALUATION

Names _____

Recipes Prepared: _____

As a group, complete this evaluation by circling how you feel you did in each category; total all items at the end.

	Exemplary (4)	Accomplished (3)	Developing (2)	Beginning (1)
#1 - Context	10 people interviewed; chart fully complete.	8-9 people interviewed; chart fully complete.	5-7 people interviewed; chart fully complete.	Less than 5 people interviewed; chart incomplete.
#2 - Defining	Thoughtful and complete responses; reference to interviews is clear.	Complete responses with reference to interviews.	Somewhat complete responses with some reference to interviews.	Incomplete responses; little or no reference to interviews.
#3a – Ideating	3-4 themes ideas; 12-15 menu ideas.	2-3 theme ideas; 10-12 menu ideas.	2 theme ideas; 8-10 menu ideas.	1 theme idea; less than 8 menu ideas.
#3b - Ideating	Name and menu items clearly relate to theme; correct number of items; appropriate prices.	Name, and menu items relate to theme; correct number of items; appropriate prices.	Name, and menu items somewhat relate to theme; may be missing some items; prices may be high or low.	Theme is not clear from name and menu items; missing some items; prices missing or not reasonable.
	Menu items provide for several options that are lower in fat, salt, and/or sugar.	Menu items provide for some options that are lower in fat, salt, and/or sugar.	Menu items provide for few options that are lower in fat, salt, and/or sugar.	Most menu items are higher in fat, salt, and/or sugar.
#4a - Truck Design	Design clearly relates to truck theme.	Design relates to truck theme.	Design somewhat related to truck theme.	Design does not seem to relate to truck theme.
	Colours clearly suit theme; neatly done.	Colours suit theme; neatly done.	Colour somewhat suit theme; somewhat neat.	Lacking in colour and/or messy & hard to read.
#4b - Coloured Menu	Menu design clearly relates to truck theme.	Menu design relates to truck theme.	Menu design has some relationship to truck theme.	Menu design does not necessarily represent truck theme.
	Menu very neatly done with prices; well organized; easy to read.	Menu neatly done with prices; fairly well organized; easy to read.	Menu complete with prices, somewhat organized and easy to read.	Menu incomplete or hard to read, lacking organization and/or prices.
#4c – Plan & Recipes	Plan and grocery list fully and accurately completed; provides for participation of all group members.	Plan and grocery list fully completed; provides for participation of all group members.	Plan and grocery list somewhat complete; provides for participation of all group members.	Plan and grocery list incomplete; not clear how all group members will participate.
	Two recipes provided that fully represent food truck theme; appropriate number of servings.	Two recipes provided that represent theme; appropriate number of servings.	Two recipes provided; servings may not be appropriate.	Two recipes provided; servings not adjusted.
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#4d – Serving Choices	3 options fully described and priced; option selected with thoughtful explanation for choice.	3 options described and priced; option selected with explanation for choice.	2 options described and priced; option selected; explanation somewhat incomplete.	1-2 options described; may not be priced; option selected; explanation incomplete.
#5 – Testing	Tasters identified; evaluation form will provide appropriate information for reflection.	Tasters identified; evaluation form will provide information for reflection.	Tasters identified; evaluation form will provide some information for reflection.	Tasters identified; evaluation form incomplete; may not provide useful information.
#5 – Making & Sharing	Group was well-organized; all members actively participated and knew what to do.	Group was organized; members participated and knew what to do.	Group was somewhat organized; most members participated and knew what to do.	Organization needed improvement; some members not always participating.
	Food was prepared with consistent use of appropriate techniques, including care for safety and sanitation.	Food was prepared using appropriate techniques, with care for safety and sanitation.	Could use some improvement in preparation techniques; appropriate safety and sanitation.	Preparation techniques could use improvement; some concerns with safety and/or sanitation.
	Everyone participated in clean-up tasks and left the kitchen fully clean and organized.	Everyone participated in clean-up and left the kitchen clean and organized.	Everyone participated in clean-up and left the kitchen somewhat clean and organized.	Some members did not fully participate in clean-up; kitchen not fully clean and/or organized.
	Excellent time management; tasters had time to complete evaluation; clean-up check done before bell.	Good time management; tasters had time to complete evaluation; clean-up check done after bell.	Fair time management; tasters rushed to complete evaluation; clean-up not complete by bell.	Poor time management; tasters may not have completed evaluation; clean-up not complete by bell.
#6 - Reflecting	Reflection fully and thoughtfully completed; all group members participated.	Reflection fully completed; all group members participated.	Reflection somewhat complete; most group members participated.	Reflection incomplete; some group members not involved.
	Reflection fully addresses how food met all criteria for success from step #2.	Reflection describes how food met all criteria for success from step #2.	Reflection addresses most of the criteria for success from step #2.	Reflection does not address criteria for success from step #2.
	Reflection includes reference to taster feedback and suggestions for improvement.	Reflection refers to taster feedback and makes at least one suggestion for improvement.	Reflection makes some reference to taster feedback; may not suggest improvements.	Reflection makes little reference to taster feedback; no suggestions for improvement.
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TOTAL				/80