

Reviewing menus against success measures such as customer satisfaction, budget and operational efficiency are important factors to a menu's success. Use the tool below as a guide.

<i>Column one</i>	<i>Column two</i>	<i>Column three</i>	<i>Column four</i>
<b>Performance indicator</b>	<b>Measures</b>	<b>Progress</b>	<b>Score /10</b>
The menu is varied	<ul style="list-style-type: none"> <li>• Different textures are available at each meal by providing different components at each meal</li> <li>• A variety of different coloured foods are served each day</li> <li>• Similar ingredients not used 2 days in a row</li> <li>• Similar ingredients not used on the same day 2 weeks in a row (e.g. Lunch on Tuesday week 1 and Tuesday week 2 are both pasta meals)</li> </ul>		
The menu is popular with children and families	<ul style="list-style-type: none"> <li>• Waste at meal times is minimal</li> <li>• Requests for alternative meals are minimal</li> <li>• Positive feedback from Educators</li> <li>• Positive feedback from children</li> <li>• Minimal complaints from families</li> </ul>		
The menu is easily adaptable for special diets	<ul style="list-style-type: none"> <li>• How many adaptations have to be prepared per day</li> </ul>		
The menu can be prepared using the facilities and equipment available	<ul style="list-style-type: none"> <li>• Equipment is available to prepare the recipes</li> <li>• Setting is suitable for preparation of menu in a timely manner.</li> </ul>		
The menu items can be prepared within the time available	<ul style="list-style-type: none"> <li>• Food is delivered to rooms on time</li> </ul>		
The menu is enjoyable to prepare and positively contributes to the cook's job satisfaction.	<ul style="list-style-type: none"> <li>• Job satisfaction rated at least 7 out of 10</li> </ul>		