Annexure 4

CANTEEN

SCHOOL:

DATE:

NAME OF THE CONTRACTOR:

TIMINGS OF THE CANTEEN:

DURATION OF THE CANTEEN:

1. What are the items (ready to eat) sold in the canteen?

S.NO.	NAME OF THE ITEMS	COST (Rs.)	NUMBER OF ITEMS BROUGHT DAILY	NUMBER OF ITEMS SOLD DAILY
1				

2. Are cold drinks sold in the canteen? A. Yes

NAME OF THE COLD DRINKS	AMOUNT	COST (Rs.)	NUMBER OF COLD DRINKS BROUGHT DAILY	NUMBER OF COLD DRINKS SOLD DAILY

- 3. Are beverages sold in the canteen?
 - A. Yes
 - B. No

TIME	NAME OF THE BEVERAGE	COST (Rs.)	NUMBER OF BEVERAGES MADE DAILY	NUMBER OF BEVERAGES SOLD DAILY

4. What are the snacks prepared in the canteen, mention the names along with the prices:

1.2.2.2.1.1.2.4.2.2.2.2.1.1	SNACKS	COST	NUMBER MADE	NUMBER SOLD PER DAY
			• .	

- 5. Is there any item you prepare occasionally? A. Yes B. No
- 6. Are there any milk products sold in the canteen? If yes, mention the names along with the prices:

B. No

A.

Yes

7. Do you sell any fruit items? A. Yes B. No

PREPARING AND COOKING PRACTICES

- 8. Do you wash vegetables before or after cutting them?
- 9. Which oil you use for cooking?
- 10. Do you use blend of oils (more than one oil) for cooking canteen items? If yes, then mention the names of the different oils you use. B. No

A. Yes

- 11. What is the average amount of oil used per month?
- 12. What other cooking mediums you use?
- 13. Do you add soda, salt and oil in the refined flour, which you use to prepare canteen items?

A. Yes

B. No

SERVING OF THE FOOD

- 14. How do you give the food items that is prepared?
- 15. If you reheat the items, what is the procedure you follow? Mention separately for different items the process of reheating.

OTHERS: VENDING MACHINE FRIDGE **OVEN** GAS **TAVA** GRATER **KNIFE DISPOSABLE DISHES**