

Evaluating Your Progress

WHY EVALUATE?

We can't change what we can't measure. Evaluation can help you identify areas to improve quality, share best practices, and make your foodservice business more efficient.



KEY ACTIVITIES & GOALS

KEY INFORMANT INTERVIEWS

to identify opportunities to help your institution augment its business.

PATRON SURVEYS

to better understand your consumer base and find untapped revenue opportunities.

SALES DATA ANALYSIS

to uncover opportunities to increase food sales and track progress.

BACK OF THE HOUSE SCANS

to streamline food preparation and increase quality assurance.

FRONT OF THE HOUSE SCANS

to improve marketing and food promotions, and increase consumer foot traffic.

RECIPES & MENU ASSESSMENT

to understand the current menu mix and improve food purchasing and preparation decisions.

FOOD PRODUCTION RECORD REVIEW

to inform your product set based on feasibility and research findings.



Eat Your Best is an initiative supported by a CDC grant program in Los Angeles and San Diego counties.