



# FORMULIR

## Penilaian Catering

No : FUM010

Revisi : 00

Berlaku : 5111 Paraf : *AR*

Tanggal : .....

| NO. | Kriteria                                            | Catering |    |     |    |   |    |  | Keterangan |
|-----|-----------------------------------------------------|----------|----|-----|----|---|----|--|------------|
|     |                                                     | I        | II | III | IV | V | VI |  |            |
| 1   | Rasa : - Sayur                                      |          |    |     |    |   |    |  |            |
|     | - Lauk                                              |          |    |     |    |   |    |  |            |
|     | - Sambel                                            |          |    |     |    |   |    |  |            |
| 2   | Penampilan/Penyajian                                |          |    |     |    |   |    |  |            |
| 3   | Ukuran/Potongan Lauk                                |          |    |     |    |   |    |  |            |
| 4   | Keserasian Menu                                     |          |    |     |    |   |    |  |            |
| 5   | Kesegaran Bahan Baku<br>(buah - buahan/sayur lalap) |          |    |     |    |   |    |  |            |
| 6   | Kebersihan alat-alat makan<br>dan petugas           |          |    |     |    |   |    |  |            |
| 7   | Kesesuaian Paket Menu (Display)                     |          |    |     |    |   |    |  |            |
| 8   | Pemakaian bumbu penyedap                            |          |    |     |    |   |    |  |            |
|     | JUMLAH                                              |          |    |     |    |   |    |  |            |

### Keterangan

Standar Nilai :

- 5 = Baik Sekali
- 4 = Baik
- 3 = Cukup
- 2 = Kurang
- 1 = Kurang sekali

Standar Nilai (Khusus penggunaan bumbu penyedap) :

- T = Tanpa/Sedikit penyedap
- C = Cukup/Sedang
- B = Banyak