Franchise Restaurant

Use to assess full-service franchise restaurant quality.

Performance						
Dimensions	Criteria	Needs Improvement (1 pt.)	OK (3 pts.)	Excellent (5 pts.)	Row Total (25 pts. possible) =	
Food Quality Ability to prepare food.	Temperature Ability to prepare food that meets FDA regulations. Cost Ability to prepare food that is of appropriate size and taste compared to its	Food is not served at ideal temperature and is not cooked to FDA regulations, and does not meet patron's specifications (when applicable). Portion size is incomparable and taste is bland or unsatisfying when compared to cost.	Food is served at ideal temperature and is cooked to FDA regulations, but does not meet patron's specifications (when applicable). Portion size is appropriate and taste is mildly satisfying when compared to cost.	Food is served at ideal temperature and is cooked to FDA regulations, and patron's specifications (when applicable). Portion size and taste are exemplary when compared to cost.		
Service Quality Ability to provide service to patrons.	ost. Order Accuracy Ability to accurately take and deliver patron's order. Promptness & Efficiency Ability to attend patrons in a timely manner.	Makes several errors in taking and delivering order accurately. Staff is generally inattentive, rarely appearing at patron's table.	Makes few errors in taking and delivering order accurately. Staff is generally attentive, appearing at patron's table when necessary.	Makes no errors in taking and delivering order accurately. Staff is exceptionally attentive, appearing at patron's table regularly.		
Environment Quality Ability to maintain a presentable environment.	Cleanliness Ability to maintain clean tables, chairs, and dishware.	Tables, chairs, and dishware are dirty.	Tables, chairs, and dishware are clean enough to use.	Tables, chairs, and dishware are spotless and thoroughly clean.		
RUBRIC TOTAL =						