

## **Memorial Union East International Kitchen Use Survey**

Your organization used the MU East International Kitchen to produce food for an event. Please complete the following evaluation concerning the planning process, production and outcome. This information will help us provide better service in the future.

### **Planning Process:**

- 1. Why did your organization chose to self produce the food for this event?**
- 2. What role did having access to the MU East Kitchen play in this decision?**
- 3. Would you consider the process of planning the food portion of this event as a learning experience. Why or Why not?**
- 4. Was the rental fee for use of the kitchen?**  
Reasonable                      To Expensive

### **Production:**

- 1. Did the kitchen have all the needed equipment to produce the planned menu? If not, what additional equipment was required?**
- 2. Was the cost of the kitchen reasonable? If not, why not?**
- 3. Did the staff meet your needs? If not, why not?**
- 4. If you were in charge of the kitchen for a day, what would be the one thing you would not change? The one thing you would change?**
- 5. How many students/volunteers worked in producing the food for this event?**

### **Outcome:**

- 1. How many guest attended your event?**
- 2. Was the quality of the food:                      great                      good                      bad**
- 3. Was the start of the meal on time? If not, why not?**
- 4. Did the food component of your event meet your expectations? If not, why not?**
- 5. What advise would you give to next year's food coordinator?**
- 6. Name of your organization?**

**Please complete and return to Robin Ryan at robin.ryan @mu.orst.edu or MU East 149, OSU, Corvallis, Or.**