**Volunteer Food Safety “Cooking for Crowds”
Program Evaluation Form**

1. How do you rate this food safety program with providing you… (circle your answer.)

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Information useful for your needs? | Poor | Good | Very Good | Excellent |
| Scientifically-based information? | Poor | Good | Very Good | Excellent |
| Un-biased information?  | Poor | Good | Very Good | Excellent |

1. As a result of attending Penn State Extension’s “Cooking for Crowds” program, how much did you learn from the program on the following topics? (Circle your answer.)

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Personal Hygiene | NothingNew | Some NewKnowledge | ModerateAmount | A GreatDeal |
| Controlling Time & Temperature | NothingNew | Some NewKnowledge | ModerateAmount | A GreatDeal |
| Cross Contamination | NothingNew | Some NewKnowledge | ModerateAmount | A GreatDeal |
| Cleaning & Sanitizing | NothingNew | Some NewKnowledge | ModerateAmount | A GreatDeal |

(over)

1. Listed below are food handling practices discussed in the Cooking for Crowds program. For each practice, circle the answers that apply to you (N/A = Not Applicable).

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Always wash hands for 20 seconds before handling food | Did BeforeProgram | Plan toDo | Plan to DoMoreOften | ProbablyWon’t Do | N/A |
| Separate raw from ready-to-eat foods during preparation, storage and serving | Did BeforeProgram | Plan toDo | Plan to DoMoreOften | ProbablyWon’t Do | N/A |
| Use Sanitizer test strips to measure the strength of sanitizer concentration | Did BeforeProgram | Plan toDo | Plan to DoMoreOften | ProbablyWon’t Do | N/A |
| Check food temperatures with a calibrated thermometer | Did BeforeProgram | Plan toDo | Plan to DoMoreOften | ProbablyWon’t Do | N/A |
| Cool foods quickly (to 70° F within 2 hours and to 41° F within 4 hours | Did BeforeProgram | Plan toDo | Plan to DoMoreOften | ProbablyWon’t Do | N/A |

1. Please list additional comments.