



Reef Caterers Management have decided to run a survey on the current Service, quality of food and hygiene standards in the Bistro.

Please take a few minutes to tick or cross your way to build a food facility that will serve you tastefully, passionately and nutritionally going forward.

Questions	Yes	No	Comments
<b>HEALTH:</b>			
Is the food prepared in a healthy way?			
Do you want more healthy meal options to be available?			
Is there a sufficient amount of fresh fruit, vegetable and salads available?			
<b>MENU VARIETY:</b>			
Do you feel there is enough variety on the current menu?			
Is the food presented in an attractive manner?			
Would you like to see the menu for the entire month vs only for a week as it is currently circulated?			
What is your favourite menu item?			
Do you feel we need to improve on the Salad, Starch and Vegetable selections on the menu?			
<b>SERVICE:</b>			
Is the bistro team friendly and helpful?			
Is the restaurant clean and presentable?			
Is the food served at the correct temperature?			
Is the food value for money?			
Are the bistro operating hours flexible enough?			
<b>IMPROVEMENTS:</b>			
Would you like to see different operating hours?			
Would you like to see a new A'la Carte menu?			
Would you like to have more social evenings?			
Would you like to see more monthly specials?			

Please rate Reef Caterers overall service:          /10

*What would you like to see in the Bistro that would make you come to the Bistro more frequently?*

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