

International School Moshi

Food Council – Food Survey: December 2008 to January 2009

This survey form was given to all boarding students.

How would you rate the quality of the food?

Excellent	Good	Satisfactory	Poor
1	10	26	10

How would you rate the service of the Kitchen?

Excellent	Good	Satisfactory	Poor
1	23	19	3

How would you rate the effort of the Kitchen to improve the menu and maintain a good standard?

Excellent	Good	Satisfactory	Poor
2	12	18	16

How would you rate the found council in terms of effectiveness and being available for suggestions?

Excellent	Good	Satisfactory	Poor
1	13	19	12

How would you rate breakfast?

Excellent	Good	Satisfactory	Poor
3	13	18	10

How would you rate Lunch?

Excellent	Good	Satisfactory	Poor
1	6	19	9

How would you rate dinner?

Excellent	Good	Satisfactory	Poor
4	10	21	12

How would you rate the variety of foods served?

Excellent	Good	Satisfactory	Poor
2	8	19	16

Please tick your preferred option for meals?

Ugali	5	Hotdogs	25
Chips	31	Burgers	25
Rice	18	Chicken	33
Pilau	22	Beef	15
Pasta	17	Pork	10
Pizza	10	Fish	10
Potatoes	12	Paneer	10

Improvements and suggestions

Cooked bananas

Chapatti

Salad

Variety of cereal at breakfast

Breakfast: once a while have fruit muffins or ‘a wide variety of all kinds of cereal’

More nachos and Burritos

Chicken wraps instead of pizza on weekends

Apple pie for desert

Sweet potatoes, pita bread

Noodles and dumplings

Chicken pizza and tandoori chicken pizza and Hawaiian pizza...

Chicken wings, kidney, liver

Peas

Egg chop for breakfast

Prawns and more variety of sea food

Cookies and ice cream for desert

New snacks: banana oat cookies, muffins,

Bake more than fry-or roast e.g plantains, potatoes

Mshikaki

Better ketchup

Jam from zoher

Fresh juice not diluted

Ice lollies instead of too much rice pudding

Have different types of pudding

Chinese crabs and Mexican rice

Matooke

Use little olive oil if vegetables need to be fried

Chicken wings in rosemary

More variety of cereals-maybe coco pops/frosties

Prawns/calamari

Large collection of spices in the meals

Get a caterer for advice to get a larger selection of foods

Less rice

Tanzanian pilau

Grill steak with sauce

Hot waffles not cold

Different chocolate sauce-too strong at the moment

Strengths:

Lately the vegetarian dishes have been good. ☺

Salad bar

Fruits

Vegetables with a dip

Brown bread (not always available though!)

Small white beans in sauce

Couscous-more often

Plantains

Vegetarian -more cheese and croutons

Lasagne

Weaknesses:

Too much oil

Stop frying vegetables e.g cabbage, use little olive oil and do not over-cook

An African breakfast;

Eggs too often

Paneer sour sometimes

Meat not cooked properly sometimes same applies to potatoes

Stones in rice

Not enough sauce

Food is too dry

A lot of salt in cooked vegetables

Pizza

Spoilt or sour fruit in the dorms

Not enough fruit in the basket

Fruit during the weekend???