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| **General Information** |  | **Demographics** |
| Name of Restaurant: |     | Type of Cuisine: |
| Date: |     |   |
| Person Interviewed: |     |   |
| Number of Staff Members: |     | Setting: |
| Seating Capacity: |     | Rural |
| Does the restaurant serve any of the following: | Breakfast | Lunch | Dinner | Suburban |
| Who does the cooking? | Owner(s) | Employee(s) |   | Urban |
| Does the restaurant use recipes? | Always  | Sometimes | Never |   |
| Who instructs the cooking staff? | Owner(s) | Employee(s) |   |   |
| Does the restaurant participate in a buying cooperative? | Yes | No |   | Age range of customers: |
| What food distributors does the restaurant purchase from? | 1   | < 18 years  |
| (list in order of volume) | 2   | 18 - 59 years |
|   | 3   | 60 + |
|  |  | **Average entrée price** |
| Lunch  |
| $5 - $10 |
| $11- $15 |
| $16- $20 |
| How does the restaurant keep track of inventory/ordering? | electronically | manual count | N/A | Dinner |
| How does the restaurant keep track of entrée sales? | electronically | manual count | N/A | $5 - $10 |
| How does the restaurant keep track of number of customers? | electronically | manual count | N/A | $11- $15 |
|   |  |   |   | $16- $25 |
|   |   |   |   | $25 + |
| Does your restaurant offer specials? | Yes  | No |   |   |
| If yes, is it a unique item or a smaller version or lower priced version of a regular menu item? |   |   |
| What percentage of your customers are minorities?  | %  |   |
| What minority groups frequent your restaurant? |   |   |