|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **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? |  | | | | |  |