



Vietnam Travel Promotion Group

Tuan Linh Travel Co., Ltd.

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Checklist for selecting restaurant service

Criteria	Note
1- Quality of food <i>Presentation:</i> <input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Average <input type="checkbox"/> Poor <i>Hygiene in dining room:</i> <input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Average <input type="checkbox"/> Poor <i>Hygiene in kitchen:</i> <input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Average <input type="checkbox"/> Poor	
2- Quality of service: <i>Staff:</i> <input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Average <input type="checkbox"/> Poor <i>Room:</i> <input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Average <input type="checkbox"/> Poor	
3- Time in business (years):	
4- Public reviews: <input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Average <input type="checkbox"/> Poor	
5- Mutual relation: <input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Average <input type="checkbox"/> Poor	
6- Location in the city, town: <input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Average <input type="checkbox"/> Poor	
7- Capacity (Total number of table, seat):	
8- Additional service: - - -	
9- Price:	
10- Payment mode, conditions:	