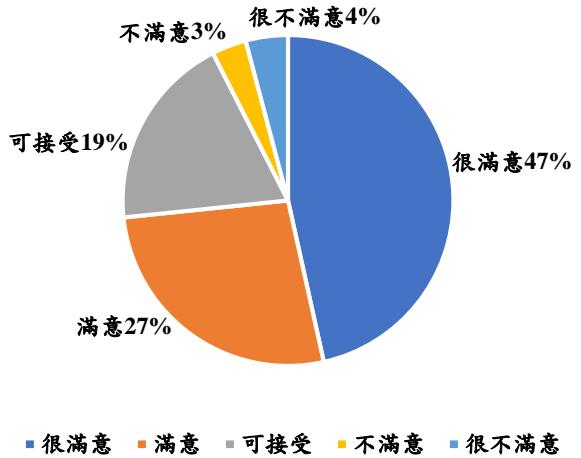


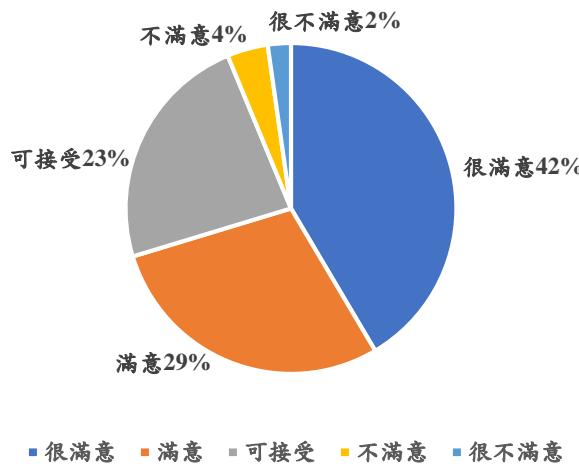
110學年度第一學期第一餐盒

九月午餐滿意度調查結果

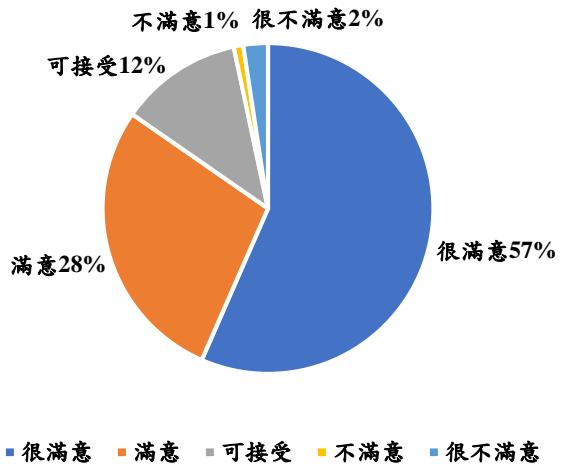
一、午餐品質



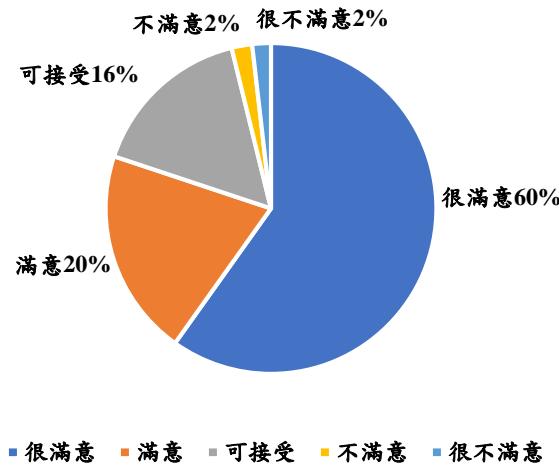
二、配菜份量



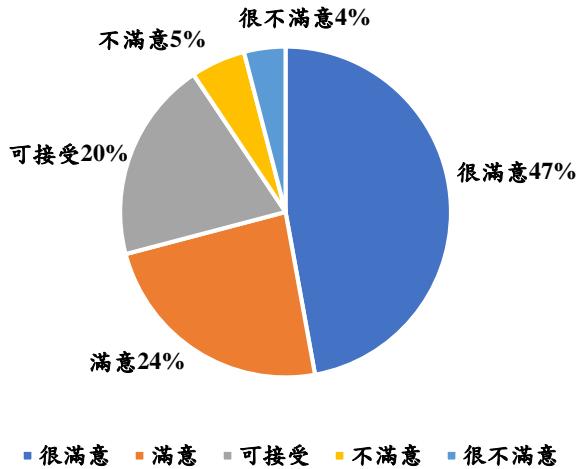
三、便當溫度



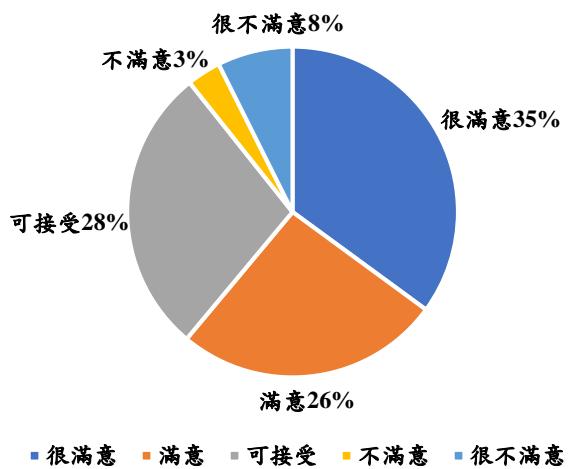
四、衛生滿意度



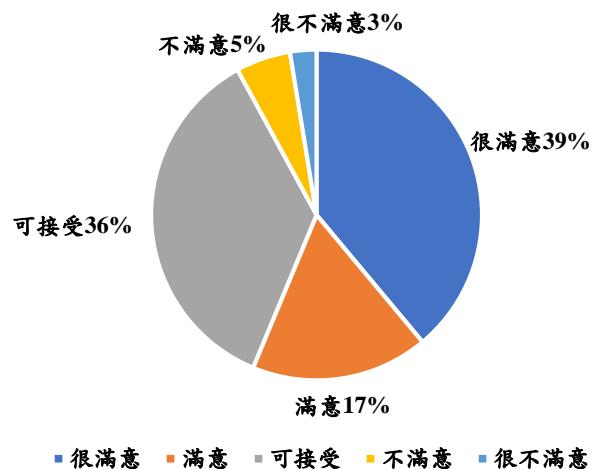
五、菜單變化性



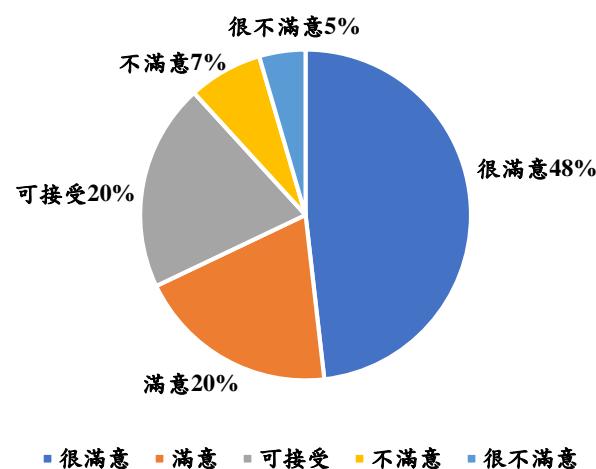
六、調味鹹.淡



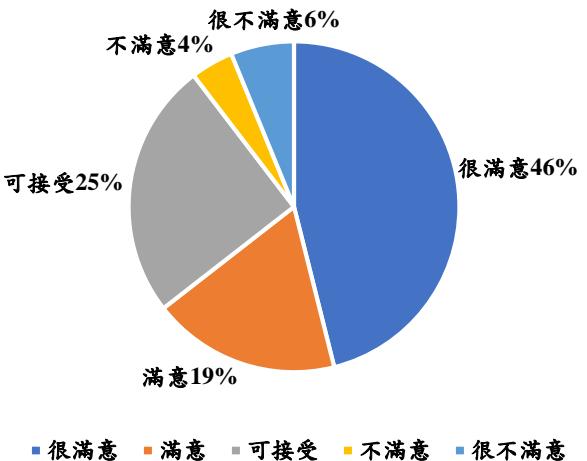
七、油膩程度



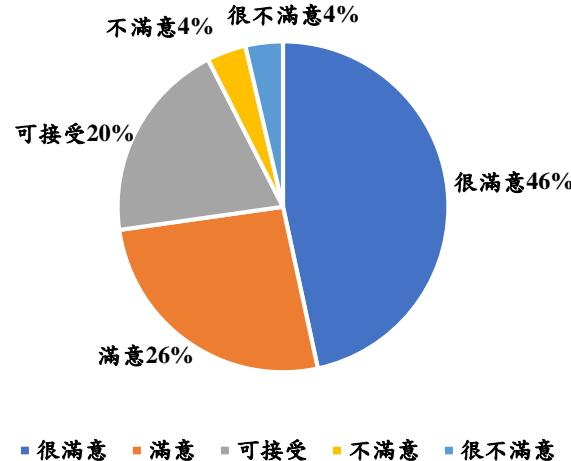
八、肉質口感(豬.雞.魚)



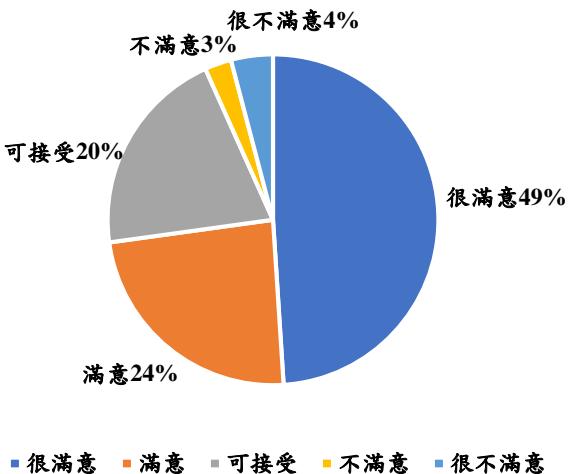
九、食材新鮮度



十、湯品供應量



十一、湯品內容物供應量



各班意見回饋統整

- ◆ 702---菜色較油膩
- ◆ 705---菜色大致相同
- ◆ 705---魚肉太乾咬不動
- ◆ 705.902---湯品太燙
- ◆ 902---肉曾經沒熟
- ◆ 705家長---清淡一點