

Teacher / Trainer Assessment Sheet

At the end of each cooking class, your teacher / trainer will assess your completed recipe template in the *Food Technology and Hospitality Kitchen Work Book*. They may also evaluate your performance in the kitchen against competency criteria such as those shown below. Your teacher will give details of the grading system used.

Student Name:																					
Teacher/ Trainer: Semester	Meal 1	Meal 2	Meal 3	Meal 4	Meal 5	Meal 6	Meal 7	Meal 8	Meal 9	Meal 10	Meal 11	Meal 12	Meal 13	Meal 14	Meal 15	Meal 16	Meal 17	Meal 18	Meal 19	Meal 20	
Prac Mark or Grade for the written report																					
Time Keeping: Arrive on time / Deliver all products on time																					
Uniform requirements: Use appropriate uniform and footwear when required																					
Workflow Plan: Work plan completed correctly and adhered to																					
Equipment Selection & Operation: Personal complete toolkits																					
Equipment Selection & Operation: Use appropriate equipment for the job																					
Equipment Selection & Operation: Correct handling & use of equipment																					
Work Schedule: Team work / Communicates well with others																					
Hygiene & Safety: Demonstrates good Personal hygiene																					
Hygiene & Safety: Demonstrates good workspace & equipment hygiene																					
Hygiene & Safety: Complies with OH&S regulations																					
Preparation Cooking Service: Presents food to industry standard																					
Preparation Cooking Service: Ability to carry out tasks in accordance with instructions																					
Personal Conduct: Professional attitude																					
TOTAL assessment points	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65	/65
Point system 0 = Not attempted or Not Yet Competent <1= (E grade) required score not achieved 2= (D grade) Understands some of the knowledge and skills required 3= (C grade) Understands and completes the tasks required (Competent) 4= (B grade) Has a high achievement in most tasks completed (Competent) 5= (A grade) Has a very high achievement level in all assessment units (Competent)	(65 = 13 criteria x maximum score of 5)																				

The competency criteria and point system shown here can be modified to meet the specific needs and/or preferences of individual teachers / trainers.