

**Cooperative Education
Employer Evaluation
PAS Evaluations – With Remarks
Fall 2017**



Total Number of PAS Evaluations Completed – 12		
Completion of the Employer Evaluation	Completed	67%
	Not Completed	33%
Do You Wish This Student to Return?	Yes	100%
	No	0%

	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
Overall Student Performance	33%	50%	17%	0%	0%	0%
Professional Qualities						
Appearance – e.g. Student’s dress and appearance are appropriate for the organization; student is properly groomed, etc.	58%	25%	17%	0%	0%	0%
Attitude – e.g. Student exhibits a positive and constructive attitude, accepts suggestions/criticism is enthusiastic about work, etc.	50%	25%	17%	8%	0%	0%
Punctuality/Dependability – e.g. Student reports to work as scheduled and on-time, arranges for lateness or time off in advance, etc.	42%	50%	0%	8%	0%	0%
Job Performance						
Accuracy - e.g. Student produces work that is accurate and neat, etc.	33%	50%	17%	0%	0%	0%
Creativity/Problem Solving - e.g. Student breaks down complex tasks/problem into manageable pieces, brainstorms/develops options and ideas, demonstrates an analytical capacity, etc.	50%	33%	8%	8%	0%	0%
Initiative – e.g. Student asks for additional work when tasks are complete, etc.	25%	42%	25%	0%	0%	8%
Judgement - e.g. Student is able to think independently, makes good decisions, etc.	50%	25%	25%	0%	0%	0%
Quality/Quantity of Work – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	25%	58%	17%	0%	0%	0%
Planning/Time Mgt./ Organizational Skills – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	42%	33%	17%	8%	0%	0%

Willingness to Learn – e.g., Student asks pertinent and purposeful questions, seeks out and utilizes appropriate resources, accepts responsibility for mistakes and learns.	50%	25%	25%	0%	0%	0%
Interpersonal Skills						
Adaptability/Flexibility – e.g. Student is adaptable to changes in the work environment, etc.	42%	42%	17%	0%	0%	0%
Conflict Management – e.g. Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	42%	50%	8%	0%	0%	0%
Human Relations – e.g., Student brings a sense of values and integrity to the job, behaves in an ethical manner, respects diversity (religion, culture, race) of co-workers, is courteous and friendly, applies appropriate emotional reactions, etc.	50%	25%	25%	0%	0%	0%
Teamwork - e.g., Students supports and contributes to a team atmosphere, is willing to work with and for others, cooperates with co-workers and supervisors, etc.	50%	42%	0%	0%	0%	8%
Communication						
Listening – e.g. Student listens to others in an active and attentive manner, etc.	33%	50%	17%	0%	0%	0%
Oral Communication – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	25%	50%	25%	0%	0%	0%
Written Communication – e.g. Student communicates ideas and concepts clearly in writing, etc.	42%	42%	17%	0%	0%	0%
Technology						
Computer Literacy – e.g., Student is familiar with common computer programs, can navigate basic computer applications, applies technology to a task, etc.	58%	8%	8%	0%	0%	25%
Technical Knowledge – e.g., Student uses industry-specific software/technology, effectively uses computer skills related to business needs, understands the technology of the discipline, etc.	58%	8%	8%	0%	0%	25%

Industry Specific Recommendations

- Student is a very valuable addition and member of our team, and we have been happy to be a part of her education and watching her skills improve.

Course Recommendations

- Bread Class (Listed multiple times.)
- Making cake decorating classes mandatory with the program so that they have the basic idea and can work to improve skills as needed
- Anything to do with the cost of items and converting it to a realistic retail. Gross profit is what we call it.

Additional Comments

- Student needs to work on her attitude. She can work efficiently, has good quality work, but her communication and customer service with people needs to improve.
- Student has come a long way in his interaction with others, customer service, and has even built some self-confidence! I am very happy with how he has progressed.
- Student has been an excellent employee. I was disappointed to hear that she was leaving. She has expressed great attention to detail and the drive for excellence. She is welcome back into our organization anytime and also when she is ready to return! She will be missed by our team with her ability to adapt to things on the fly and the teamwork she expressed.

**Cooperative Education
Employer Evaluation
Pastry Arts Program Evaluations
Fall 2017**



	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
PAS 1 - Demonstrates use/care for tools and equipment which includes proper breakdown, cleaning and safety.	58%	25%	17%	0%	0%	0%
PAS 2 - Practices proper methods of sanitation.	58%	25%	17%	0%	0%	0%
PAS 3 - Demonstrates ability to perform multiple tasks at a time.	17%	58%	17%	8%	0%	0%
PAS 4 - Demonstrates use of standardized recipes.	17%	67%	0%	0%	0%	17%
PAS 5 - Demonstrates proper finishing and presentation techniques.	25%	67%	0%	0%	0%	8%
PAS 6 - Demonstrates the following baking techniques used for making lean yeast dough.	17%	25%	17%	0%	0%	42%
PAS 7 - Demonstrates the baking techniques used for making rich yeast dough.	8%	25%	25%	0%	0%	42%
PAS 8 - Demonstrates the baking techniques used for making quick breads.	25%	25%	8%	0%	0%	42%
PAS 9 - Demonstrates the baking techniques used for making tarts, pies, and cookies.	17%	33%	25%	0%	0%	25%
PAS 10 - Demonstrates the following baking techniques used for making creams, custards, mousse, syrups, icing, and sauces.	25%	42%	0%	0%	0%	33%
PAS 11 - Demonstrates the baking techniques used for making cakes and tortes.	8%	25%	25%	0%	0%	42%
PAS 12 - Demonstrates the baking techniques used for icing and decorating basic cakes.	8%	25%	17%	0%	0%	50%

PAS 13 - Demonstrates the decorating techniques used for specialty cakes and tortes.	8%	33%	17%	8%	0%	33%
PAS 14 - Demonstrates the baking techniques used for decorating celebration cakes.	8%	33%	25%	0%	0%	33%