

**Cooperative Education  
Employer Evaluation  
Culinary Program Evaluations – With Remarks  
Fall 2018**



**Total Number of Culinary Evaluations Completed - 5**

<b>Completion of the Employer Evaluation</b>	Completed	31%
	Not Completed	69%
<b>Do You Wish This Student to Return?</b>	Yes	31%

	<b>Outstanding</b>	<b>Very Good</b>	<b>Average</b>	<b>Needs Improvement</b>	<b>Unsatisfactory</b>	<b>N/A /Null</b>
<b>Overall Student Performance</b>	40%	60%	0%	0%	0%	0%
<b>Professional Qualities</b>						
<b>Appearance</b> – e.g. Student’s dress and appearance are appropriate for the organization, student is properly groomed, etc.	20%	80%	0%	0%	0%	0%
<b>Attitude</b> – e.g. Student exhibits a positive and constructive attitude, accepts suggestions/criticism is enthusiastic about work, etc.	60%	40%	0%	0%	0%	0%
<b>Punctuality/Dependability</b> – e.g. Student reports to work as scheduled and on-time, arranges for lateness or time off in advance, etc.	80%	20%	0%	0%	0%	0%
<b>Job Performance</b>						
<b>Accuracy</b> - e.g. Student produces work that is accurate and neat, etc.	40%	60%	0%	0%	0%	0%
<b>Creativity/Problem Solving</b> - e.g. Student breaks down complex tasks/problem into manageable pieces, brainstorms/develops options and ideas, demonstrates an analytical capacity, etc.	0%	80%	20%	0%	0%	0%
<b>Initiative</b> – e.g. Student asks for additional work when tasks are complete, etc.	20%	20%	60%	0%	0%	0%
<b>Judgement</b> - e.g. Student is able to think independently, makes good decisions, etc.	40%	60%	0%	0%	0%	0%
<b>Quality/Quantity of Work</b> – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	40%	20%	40%	2%	0%	0%

<b>Planning/Time Mgt./ Organizational Skills</b> – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	20%	40%	40%	0%	0%	0%
<b>Willingness to Learn</b> – e.g., Student asks pertinent and purposeful questions, seeks out and utilizes appropriate resources, accepts responsibility for mistakes and learns.	40%	60%	0%	0%	0%	0%
<b>Interpersonal Skills</b>						
<b>Adaptability/Flexibility</b> – e.g. Student is adaptable to changes in the work environment, etc.	20%	80%	0%	0%	0%	0%
<b>Conflict Management</b> – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	40%	60%	0%	0%	0%	0%
<b>Human Relations</b> – 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.	80%	20%	0%	0%	0%	0%
<b>Teamwork</b> - 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.	80%	20%	0%	0%	0%	0%
<b>Communication</b>						
<b>Listening</b> – e.g. Student listens to others in an active and attentive manner, etc.	60%	40%	0%	0%	0%	0%
<b>Oral Communication</b> – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	40%	60%	0%	0%	0%	0%
<b>Written Communication</b> – e.g. Student communicates ideas and concepts clearly in writing, etc.	40%	20%	20%	0%	0%	20%
<b>Technology</b>						
<b>Computer Literacy</b> – e.g., Student is familiar with common computer programs, can navigate basic computer applications, applies technology to a task, etc.	20%	20%	0%	0%	0%	60%

<b>Technical Knowledge</b> – e.g., Student uses industry-specific software/technology, effectively uses computer skills related to business needs, understands the technology of the discipline, etc.	20%	40%	0%	0%	0%	40%
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### Industry Specific Skills

- Student needs to continue to develop speed & accuracy together, working toward more efficient overall performance, especially prep
- Student is a valuable asset to the bakery. I am very pleased with her performance as a Froster

### Course Recommendations

- Something that enhances time management and multitasking abilities. Ability to act w/o repetitive re-description of same tasks
- Bread Class
- His cake decorating skills were poor; however, it was explained to me that this had not been emphasized prior to his employment

### Additional Comments

- Dependable, tries very hard and wants to do well
- Student just shows up. She has no passion for what she does and it shows!

**Cooperative Education  
Employer Evaluation  
Fall 2018  
Culinary Program Evaluations**



	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
CUL 1 - Consistency	0%	100%	0%	0%	0%	0%
CUL 2 - Accuracy	0%	100%	0%	20%	0%	0%
CUL 3 - Safety	60%	40%	0%	0%	0%	0%
CUL 4 - Waste	20%	80%	0%	0%	0%	0%
CUL 5 – Please give any specific feedback regarding knife skills	<ul style="list-style-type: none"> <li>Student needs to work on speed</li> </ul>					
CUL 6 - Personal Presentation	20%	80%	0%	0%	0%	0%
CUL 7 - Station/Workplace Cleanliness	60%	20%	20%	0%	0%	0%
CUL 8 - Understanding Shift Responsibilities	40%	40%	20%	0%	0%	0%
CUL 9 - Demonstrates uses/cares for tools and equipment which includes proper breakdown, cleaning and safety	60%	20%	20%	0%	0%	0%
CUL 10 - Please give specific feedback regarding organization	<ul style="list-style-type: none"> <li>How timely completion of tasks help operation as a whole</li> </ul>					
CUL 11 - On time for work and tasks	60%	40%	0%	0%	0%	0%
CUL 12 - Demonstrates a sense of urgency	20%	20%	60%	0%	0%	0%
CUL 13 - Demonstrates high standards	60%	40%	0%	0%	0%	0%
CUL 14 - Ready to learn	100%	0%	0%	0%	0%	0%
CUL 15 - Open minded	80%	20%	0%	0%	0%	0%
CUL 16 - Please give specific feedback on personal qualities.						

<b>CUL 17 - Understands recipes and cooking fundamentals</b>	60%	40%	0%	0%	0%	0%
<b>CUL 18 - Appearance of finished product</b>	40%	60%	0%	0%	0%	0%
<b>CUL 19 - Timeliness of production</b>	20%	60%	0%	20%	0%	0%
<b>CUL 20 - Demonstrates ability to perform multiple tasks at a time</b>	0%	60%	20%	20%	0%	0%
<b>CUL 21 - Shows growth in technical skills</b>	0%	80%	20%	0%	0%	0%
<b>CUL 22 - Please give specific feedback on quality of work</b>						
<b>CUL 23 - Time and temperature guidelines are followed</b>	40%	60%	0%	0%	0%	0%
<b>CUL 24 - Proper handwashing techniques are used</b>	80%	20%	0%	0%	0%	0%
<b>CUL 25 - Proper washing and sanitizing methods are used.</b>	60%	40%	0%	0%	0%	0%
<b>CUL 26 - Please give any specific comments on Sanitation/Cleanliness.</b>						

**Cooperative Education  
Employer Evaluation  
Culinary Program Evaluations – With Remarks  
Spring 2019**



**Total Number of Culinary Evaluations Completed - 10**

<b>Completion of the Employer Evaluation</b>	Completed	45%
<b>Do You Wish This Student to Return?</b>	Yes	100%

	<b>Outstanding</b>	<b>Very Good</b>	<b>Average</b>	<b>Needs Improvement</b>	<b>Unsatisfactory</b>	<b>N/A /Null</b>
<b>Overall Student Performance</b>	40%	60%	0%	0%	0%	0%
<b>Professional Qualities</b>						
<b>Appearance</b> – e.g. Student’s dress and appearance are appropriate for the organization, student is properly groomed, etc.	30%	60%	10%	0%	0%	0%
<b>Attitude</b> – e.g. Student exhibits a positive and constructive attitude, accepts suggestions/criticism is enthusiastic about work, etc.	50%	50%	0%	0%	0%	0%
<b>Punctuality/Dependability</b> – e.g. Student reports to work as scheduled and on-time, arranges for lateness or time off in advance, etc.	30%	60%	10%	0%	0%	0%
<b>Job Performance</b>						
<b>Accuracy</b> - e.g. Student produces work that is accurate and neat, etc.	30%	60%	0%	10%	0%	0%
<b>Creativity/Problem Solving</b> - e.g. Student breaks down complex tasks/problem into manageable pieces, brainstorms/develops options and ideas, demonstrates an analytical capacity, etc.	30%	50%	20%	0%	0%	0%
<b>Initiative</b> – e.g. Student asks for additional work when tasks are complete, etc.	40%	40%	10%	10%	0%	0%
<b>Judgement</b> - e.g. Student is able to think independently, makes good decisions, etc.	40%	50%	10%	0%	0%	0%
<b>Quality/Quantity of Work</b> – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	50%	40%	10%	0%	0%	0%

<b>Planning/Time Mgt./ Organizational Skills</b> – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	20%	70%	10%	0%	0%	0%
<b>Willingness to Learn</b> – e.g., Student asks pertinent and purposeful questions, seeks out and utilizes appropriate resources, accepts responsibility for mistakes and learns.	30%	70%	0%	0%	0%	0%
<b>Interpersonal Skills</b>						
<b>Adaptability/Flexibility</b> – e.g. Student is adaptable to changes in the work environment, etc.	30%	70%	0%	0%	0%	0%
<b>Conflict Management</b> – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	20%	70%	0%	0%	0%	0%
<b>Human Relations</b> – 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.	30%	70%	0%	0%	2%	0%
<b>Teamwork</b> - 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.	40%	60%	0%	0%	0%	0%
<b>Communication</b>						
<b>Listening</b> – e.g. Student listens to others in an active and attentive manner, etc.	50%	50%	0%	0%	0%	0%
<b>Oral Communication</b> – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	30%	70%	0%	0%	0%	0%
<b>Written Communication</b> – e.g. Student communicates ideas and concepts clearly in writing, etc.	20%	60%	10%	0%	0%	10%
<b>Technology</b>						
<b>Computer Literacy</b> – e.g., Student is familiar with common computer programs, can navigate basic computer applications, applies technology to a task, etc.	30%	30%	0%	0%	0%	40%

<b>Technical Knowledge</b> – e.g., Student uses industry-specific software/technology, effectively uses computer skills related to business needs, understands the technology of the discipline, etc.	30%	30%	0%	0%	0%	40%
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### Industry Specific Skills

- Student is a great student. He is doing a great job for us this season.

### Course Recommendations

- Keep reading cookbooks, working on speed & accuracy

### Additional Comments

- N/a



**Cooperative Education  
Employer Evaluation  
Spring 2019  
Culinary Program Evaluations**



	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
<b>CUL 1 - Consistency</b>	50%	20%	30%	0%	0%	0%
<b>CUL 2 - Accuracy</b>	50%	20%	30%	0%	0%	0%
<b>CUL 3 - Safety</b>	50%	40%	10%	0%	0%	0%
<b>CUL 4 - Waste</b>	40%	40%	20%	0%	0%	0%
<b>CUL 5 – Please give any specific feedback regarding knife skills</b>	<ul style="list-style-type: none"> <li>• Student is very slick with a knife.</li> <li>• Great job improving your skills. We discussed different ways to prep veg that improve speed and don't forget to think outside the box. Watch dicing and try to work on consistent accuracy.</li> <li>• Student is developing great knife skills. He is making great fruit displays and demonstrating great cold work.</li> <li>• Consistent</li> <li>• Needs more experience and repetition plus teach her to slow down.</li> </ul>					
<b>CUL 6 - Personal Presentation</b>	50%	40%	10%	0%	0%	0%
<b>CUL 7 - Station/Workplace Cleanliness</b>	40%	40%	10%	10%	0%	0%
<b>CUL 8 - Understanding Shift Responsibilities</b>	50%	50%	0%	0%	0%	0%
<b>CUL 9 - Demonstrates uses/cares for tools and equipment which includes proper breakdown, cleaning and safety</b>	50%	50%	0%	0%	0%	0%
<b>CUL 10 - Please give specific feedback regarding organization</b>	<ul style="list-style-type: none"> <li>• student was pleasant in appearance and personality. Please watch dress, shoes, makeup and fragrance as occasionally it was not appropriate for the work environment. You should respect the kitchen as if it was school and take care to be comfortable, practical and safe in your styling choices.</li> <li>• Student is understanding how to manage a prep list for our catering department. He understands how to prepare food in large quantities.</li> <li>• very organized</li> <li>• Needs to slow down again to focus on station</li> </ul>					
<b>CUL 11 - On time for work and tasks</b>	50%	40%	10%	0%	0%	0%

<b>CUL 12 - Demonstrates a sense of urgency</b>	50%	30%	20%	0%	0%	0%
<b>CUL 13 - Demonstrates high standards</b>	50%	30%	20%	0%	0%	0%
<b>CUL 14 - Ready to learn</b>	50%	50%	0%	0%	0%	0%
<b>CUL 15 - Open minded</b>	40%	50%	10%	0%	0%	0%
<b>CUL 16 - Please give specific feedback on personal qualities.</b>	<ul style="list-style-type: none"> <li>• Student was great with feedback and took it in to improve her skills. She was often a few minutes late and please remember to clock in only when you are ready to work, not when you arrive. Work on finding tasks to do after your original work is done. Not having to be told what to do next is a bonus, there is always something to work on beyond the basics.</li> <li>• Student has a great attitude. He is always willing to help and work hard. He is a great fit into our culinary program.</li> <li>• Out going personality</li> <li>• Believes she knows something when she hasn't learned all of it and needs to listen and be open to all feedback. She wants to know it all now.</li> </ul>					
<b>CUL 17 - Understands recipes and cooking fundamentals</b>	40%	40%	20%	0%	0%	0%
<b>CUL 18 - Appearance of finished product</b>	20%	70%	10%	0%	0%	0%
<b>CUL 19 - Timeliness of production</b>	20%	70%	10%	0%	0%	0%
<b>CUL 20 - Demonstrates ability to perform multiple tasks at a time</b>	30%	50%	20%	0%	0%	0%
<b>CUL 21 - Shows growth in technical skills</b>	30%	60%	0%	0%	0%	10%
<b>CUL 22 - Please give specific feedback on quality of work</b>	<ul style="list-style-type: none"> <li>• Her skills can be accurate when focused and she is definitely faster than when she started. Her food tastes good and she will let you know that too. She shows more pride and interest in working on an individual recipe start to finish, then mirepoix for the whole crew.</li> <li>• Student did a great job for us on opening day. We had a lot of food to make and he did a great job leading other cooks and teaching them. He did a great job with learning our corporate specification and teaching others.</li> <li>• does great work</li> </ul>					
<b>CUL 23 - Time and temperature guidelines are followed</b>	60%	40%	0%	0%	0%	0%
<b>CUL 24 - Proper handwashing techniques are used</b>	60%	40%	0%	0%	0%	0%
<b>CUL 25 - Proper washing and sanitizing methods are used.</b>	60%	30%	0%	0%	0%	10%

**CUL 26 - Please give any specific comments on Sanitation/Cleanliness.**

- Student was good with maintaining a clean self and station. watch sweeping food items onto the floor and not picking up items dropped. Student was hesitant to assist in washing dishes when a team member was out. While its not the funnest job, everyone should help the team without frustration.
- Student helped us open the ball park this season. He helped organize, deep clean and setup the kitchen for the season. It was good development for him to open a kitchen for the season.
- works clean

**Cooperative Education  
Employer Evaluation  
Culinary Program Evaluations – With Remarks  
Summer 2019**



<b>Total Number of Culinary Evaluations Completed - 5</b>		
<b>Completion of the Employer Evaluation</b>	Completed	24%
<b>Do You Wish This Student to Return?</b>	Yes	100%

	<b>Outstanding</b>	<b>Very Good</b>	<b>Average</b>	<b>Needs Improvement</b>	<b>Unsatisfactory</b>	<b>N/A</b>
<b>Overall Student Performance</b>	80%	0%	0%	20%	0%	0%
<b>Professional Qualities</b>						
<b>Appearance</b> – e.g. Student’s dress and appearance are appropriate for the organization, student is properly groomed, etc.	20%	40%	40%	0%	0%	0%
<b>Attitude</b> – e.g. Student exhibits a positive and constructive attitude, accepts suggestions/criticism is enthusiastic about work, etc.	60%	20%	0%	20%	0%	0%
<b>Punctuality/Dependability</b> – e.g. Student reports to work as scheduled and on-time, arranges for lateness or time off in advance, etc.	40%	40%	20%	0%	0%	0%
<b>Job Performance</b>						
<b>Accuracy</b> - e.g. Student produces work that is accurate and neat, etc.	40%	40%	20%	0%	0%	0%
<b>Creativity/Problem Solving</b> - e.g. Student breaks down complex tasks/problem into manageable pieces, brainstorms/develops options and ideas, demonstrates an analytical capacity, etc.	20%	60%	0%	20%	0%	0%
<b>Initiative</b> – e.g. Student asks for additional work when tasks are complete, etc.	60%	20%	0%	0%	20%	0%
<b>Judgement</b> - e.g. Student is able to think independently, makes good decisions, etc.	20%	60%	20%	0%	0%	0%
<b>Quality/Quantity of Work</b> – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	20%	60%	0%	0%	20%	0%

<b>Planning/Time Mgt./ Organizational Skills</b> – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	40%	40%	0%	20%	0%	0%
<b>Willingness to Learn</b> – e.g., Student asks pertinent and purposeful questions, seeks out and utilizes appropriate resources, accepts responsibility for mistakes and learns.	60%	20%	20%	0%	0%	0%
<b>Interpersonal Skills</b>						
<b>Adaptability/Flexibility</b> – e.g. Student is adaptable to changes in the work environment, etc.	40%	40%	20%	0%	0%	0%
<b>Conflict Management</b> – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	20%	80%	0%	0%	0%	0%
<b>Human Relations</b> – 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.	40%	40%	0%	20%	0%	0%
<b>Teamwork</b> - 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.	40%	40%	20%	0%	0%	0%
<b>Communication</b>						
<b>Listening</b> – e.g. Student listens to others in an active and attentive manner, etc.	40%	40%	0%	20%	0%	0%
<b>Oral Communication</b> – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	20%	60%	20%	0%	0%	0%
<b>Written Communication</b> – e.g. Student communicates ideas and concepts clearly in writing, etc.	20%	60%	20%	0%	0%	0%
<b>Technology</b>						
<b>Computer Literacy</b> – e.g., Student is familiar with common computer programs, can navigate basic computer applications, applies technology to a task, etc.	20%	20%	2%	0%	0%	60%

<b>Technical Knowledge</b> – e.g., Student uses industry-specific software/technology, effectively uses computer skills related to business needs, understands the technology of the discipline, etc.	20%	20%	0%	0%	0%	60%
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### Industry Specific Skills

- It's hard to even put it into words but he has the "IT" factor. This kid is going to go far in life and he will be very successful and will be somebody big.
- Student was a key contributor to the Kroger Team Sales results in the past 52 weeks. Takes direction and delivers results.

### Course Recommendations

- Garde Manger

### Additional Comments

- Student has been such a pleasant working with here at Jags. I hope to continue his growth through the next year.
- Student has a really poor start with consistent coaching she did improve however it has taking the entire time with us to get to that point of average quality work and attitude
- Student has been a delight to work with and teach. He is more than willing and very eager to learn anything that he can. And in doing so, he picks things up the first time around. He is punctual, professional, and hard-working. He is going to be a rockstar.
- Student has been a pleasure to have here at Jags. I look forward to working with Joe in the future.

**Cooperative Education  
Employer Evaluation  
Summer 2019  
Culinary Program Evaluations**



	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
<b>CUL 1 - Consistency</b>	0%	80%	0%	0%	0%	20%
<b>CUL 2 - Accuracy</b>	0%	80%	0%	0%	0%	20%
<b>CUL 3 - Safety</b>	20%	60%	0%	0%	0%	20%
<b>CUL 4 - Waste</b>	0%	80%	0%	0%	0%	20%
<b>CUL 5 – Please give any specific feedback regarding knife skills</b>	<ul style="list-style-type: none"> <li>• She is thinking with prep</li> <li>• Student has great knife skills, the only place that he could improve on some is in consistency</li> </ul>					
<b>CUL 6 - Personal Presentation</b>	.0%	60%	20%	0%	0%	20%
<b>CUL 7 - Station/Workplace Cleanliness</b>	20%	60%	2%	0%	0%	20%
<b>CUL 8 - Understanding Shift Responsibilities</b>	0%	60%	0%	20%	0%	20%
<b>CUL 9 - Demonstrates uses/cares for tools and equipment which includes proper breakdown, cleaning and safety</b>	20%	60%	0%	0%	0%	20%
<b>CUL 10 - Please give specific feedback regarding organization</b>	<ul style="list-style-type: none"> <li>• Student always cleans as he goes, never keeps things out longer than need be, always keeps his station very organized and properly sanitized.</li> </ul>					
<b>CUL 11 - On time for work and tasks</b>	20%	40%	20%	0%	0%	20%
<b>CUL 12 - Demonstrates a sense of urgency</b>	40%	20%	0%	0%	20%	20%
<b>CUL 13 - Demonstrates high standards</b>	40%	20%	20%	0%	0%	20%
<b>CUL 14 - Ready to learn</b>	40%	40%	0%	0%	0%	20%
<b>CUL 15 - Open minded</b>	40%	20%	20%	0%	0%	20%
<b>CUL 16 - Please give specific feedback on personal qualities.</b>	<ul style="list-style-type: none"> <li>• Student is very open minded and has since day one shown an extreme willingness to learn. He's an open book that wants to be written in.</li> </ul>					

<b>CUL 17 - Understands recipes and cooking fundamentals</b>	20%	60%	0%	0%	0%	20%
<b>CUL 18 - Appearance of finished product</b>	20%	40%	20%	0%	0%	20%
<b>CUL 19 - Timeliness of production</b>	0%	60%	20%	0%	0%	20%
<b>CUL 20 - Demonstrates ability to perform multiple tasks at a time</b>	20%	40%	20%	0%	0%	20%
<b>CUL 21 - Shows growth in technical skills</b>	40%	40%	0%	0%	0%	20%
<b>CUL 22 - Please give specific feedback on quality of work</b>	Student produces in much larger volumes and in a more timely manner than most if not all do. And on top of the speed, the quality is always spot on.					
<b>CUL 23 - Time and temperature guidelines are followed</b>	20%	40%	20%	0%	0%	20%
<b>CUL 24 - Proper handwashing techniques are used</b>	20%	60%	0%	0%	0%	20%
<b>CUL 25 - Proper washing and sanitizing methods are used.</b>	20%	60%	0%	0%	0%	20%
<b>CUL 26 - Please give any specific comments on Sanitation/Cleanliness.</b>	<ul style="list-style-type: none"> <li>• Student follows all company and state and local sanitation procedures without fail.</li> </ul>					



**Cooperative Education  
Employer Evaluation  
Culinary Program Evaluations – With Remarks Fall  
2019**



**Total Number of Culinary Evaluations Completed - 7**

<b>Completion of the Employer Evaluation</b>	Completed	44%
<b>Do You Wish This Student to Return?</b>	Yes	100%

	<b>Outstanding</b>	<b>Very Good</b>	<b>Average</b>	<b>Needs Improvement</b>	<b>Unsatisfactory</b>	<b>N/A /Null</b>
<b>Overall Student Performance</b>	43%	43%	14%	0%	0%	0%
<b>Professional Qualities</b>						
<b>Appearance</b> – e.g. Student’s dress and appearance are appropriate for the organization, student is properly groomed, etc.	29%	57%	14%	0%	0%	0%
<b>Attitude</b> – e.g. Student exhibits a positive and constructive attitude, accepts suggestions/criticism is enthusiastic about work, etc.	57%	29%	0%	14%	0%	0%
<b>Punctuality/Dependability</b> – e.g. Student reports to work as scheduled and on-time, arranges for lateness or time off in advance, etc.	71%	14%	14%	0%	0%	0%
<b>Job Performance</b>						
<b>Accuracy</b> - e.g. Student produces work that is accurate and neat, etc.	29%	57%	14%	0%	0%	0%
<b>Creativity/Problem Solving</b> - e.g. Student breaks down complex tasks/problem into manageable pieces, brainstorms/develops options and ideas, demonstrates an analytical capacity, etc.	14%	57%	29%	0%	0%	0%
<b>Initiative</b> – e.g. Student asks for additional work when tasks are complete, etc.	29%	71%	0%	0%	0%	0%
<b>Judgement</b> - e.g. Student is able to think independently, makes good decisions, etc.	29%	57%	0%	14%	0%	0%
<b>Quality/Quantity of Work</b> – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	57%	29%	14%	3%	0%	0%

<b>Planning/Time Mgt./ Organizational Skills</b> – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	43%	29%	28%	0%	0%	0%
<b>Willingness to Learn</b> – e.g., Student asks pertinent and purposeful questions, seeks out and utilizes appropriate resources, accepts responsibility for mistakes and learns.	86%	14%	0%	0%	0%	0%
<b>Interpersonal Skills</b>						
<b>Adaptability/Flexibility</b> – e.g. Student is adaptable to changes in the work environment, etc.	29%	71%	0%	0%	0%	0%
<b>Conflict Management</b> – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	14%	57%	14%	14%	0%	0%
<b>Human Relations</b> – 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.	43%	43%	0%	12%	0%	0%
<b>Teamwork</b> - 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.	43%	29%	28%	0%	0%	0%
<b>Communication</b>						
<b>Listening</b> – e.g. Student listens to others in an active and attentive manner, etc.	57%	14%	14%	14%	0%	0%
<b>Oral Communication</b> – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	29%	57%	14%	0%	0%	0%
<b>Written Communication</b> – e.g. Student communicates ideas and concepts clearly in writing, etc.	43%	13%	14%	0%	0%	0%
<b>Technology</b>						
<b>Computer Literacy</b> – e.g., Student is familiar with common computer programs, can navigate basic computer applications, applies technology to a task, etc.	0%	57%	0%	0%	0%	43%

<b>Technical Knowledge</b> – e.g., Student uses industry-specific software/technology, effectively uses computer skills related to business needs, understands the technology of the discipline, etc.	0%	57%	0%	0%	0%	43%
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### Industry Specific Skills

- N/A

### Course Recommendations

- It would be great for the students to have a better understand the cost of waste. not only the purchased price but the overall missed opportunity cost. Every oz matters.
- "Nothing necessary for Mr. Ackermann, but some thoughts for additional coursework: Advanced MGMT Techniques and Advanced Flavor/Menu Development"

### Additional Comments

- Student has been an exemplary member of our MGMT team. His growth over the years has been exponential. We are excited to watch him continue to flourish
- I wish for who every gets this to know. your scale is a 1-5, My Beliefs are that everyone has room for improvement. thus, not many 5's. That being said I have been an executive chef for more than 15yrs and the student has been one of my better interns. I am thankful that she has been with us.

**Cooperative Education  
Employer Evaluation  
Fall 2019  
Culinary Program Evaluations**



	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
<b>CUL 1 - Consistency</b>	14%	57%	0%	0%	0%	29%
<b>CUL 2 - Accuracy</b>	14%	29%	29%	0%	0%	28%
<b>CUL 3 - Safety</b>	29%	14%	14%	14%	0%	29%
<b>CUL 4 - Waste</b>	14%	29%	29%	0%	0%	28%
<b>CUL 5 – Please give any specific feedback regarding knife skills</b>	<ul style="list-style-type: none"> <li>• Student needs to slow down sometimes in order to achieve more accurate cuts</li> <li>• Well-practiced, fast and consistent.</li> <li>• Student's Knife Skills are fairly average and consistent. The area he needs to work the most is safety. He has cut himself on multiple occasions, once resulting in a hospital visit.</li> </ul>					
<b>CUL 6 - Personal Presentation</b>	29%	43%	14%	0%	0%	14%
<b>CUL 7 - Station/Workplace Cleanliness</b>	57%	14%	14%	0%	0%	14%
<b>CUL 8 - Understanding Shift Responsibilities</b>	29%	43%	14%	0%	0%	14%
<b>CUL 9 - Demonstrates uses/cares for tools and equipment which includes proper breakdown, cleaning and safety</b>	29%	43%	0%	14%	0%	14%
<b>CUL 10 - Please give specific feedback regarding organization</b>	<ul style="list-style-type: none"> <li>• Student is continuing to find her rhythm on the line. Each week she has improved</li> <li>• Student exemplifies professionalism in the kitchen.</li> <li>• is very organized and clean. He just needs to work on how he treats the equipment when he is done with it.</li> </ul>					
<b>CUL 11 - On time for work and tasks</b>	57%	29%	0%	0%	0%	14%
<b>CUL 12 - Demonstrates a sense of urgency</b>	29%	43%	14%	0%	0%	14%
<b>CUL 13 - Demonstrates high standards</b>	43%	29%	14%	0%	0%	14%
<b>CUL 14 - Ready to learn</b>	71%	14%	0%	0%	0%	14%

<b>CUL 15 - Open minded</b>	57%	14%	0%	14%	0%	14%
<b>CUL 16 - Please give specific feedback on personal qualities.</b>	<ul style="list-style-type: none"> <li>• Student needs to continue Learning least amount of steps to achieve a task is the best. Getting Better each week</li> <li>• Student is a hard worker. He understands what it takes to lead a team.</li> <li>• Student has always been open and ready to learn, but recently something has changed. He is still willing to learn on his own, but has shown some restraint on taking direction and criticism.</li> </ul>					
<b>CUL 17 - Understands recipes and cooking fundamentals</b>	57%	14%	14%	0%	0%	14%
<b>CUL 18 - Appearance of finished product</b>	43%	29%	14%	0%	0%	14%
<b>CUL 19 - Timeliness of production</b>	43%	43%	0%	2%	0%	14%
<b>CUL 20 - Demonstrates ability to perform multiple tasks at a time</b>	43%	0%	43%	2%	0%	14%
<b>CUL 21 - Shows growth in technical skills</b>	57%	29%	0%	0%	0%	14%
<b>CUL 22 - Please give specific feedback on quality of work</b>	<ul style="list-style-type: none"> <li>• We will continue to work on adding more task at the same time. She does well until the pace picks up.</li> <li>• Student continues to show growth culinarily. He has a great sense of urgency and a nice "touch". He continues to try and challenge himself in order to expand his horizons.</li> <li>• Student's quality has always been average. We have been giving his more intensive tasks and his skills have grown in the same manner, average. He has moments where he does great, but will always fall back somehow. He just needs to stay focused. When he is give too many tasks, his quality suffer, as he will try to do everything to fast.</li> </ul>					
<b>CUL 23 - Time and temperature guidelines are followed</b>	71%	14%	0%	0%	0%	14%
<b>CUL 24 - Proper handwashing techniques are used</b>	71%	0%	14%	0%	0%	14%
<b>CUL 25 - Proper washing and sanitizing methods are used.</b>	71%	0%	14%	0%	0%	14%
<b>CUL 26 - Please give any specific comments on Sanitation/Cleanliness.</b>	<ul style="list-style-type: none"> <li>• Cleaning is good, but everyone can always be better</li> <li>• Student works clean and safe, and he commands the same from the team he manages.</li> </ul>					

**Cooperative Education  
Employer Evaluation  
Culinary Program Evaluations – With Remarks  
Spring 2020**



**Total Number of Culinary Evaluations Completed - 11**

<b>Completion of the Employer Evaluation</b>	Completed	57%
<b>Do You Wish This Student to Return?</b>	Yes	100%

	<b>Outstanding</b>	<b>Very Good</b>	<b>Average</b>	<b>Needs Improvement</b>	<b>Unsatisfactory</b>	<b>N/A Null</b>
<b>Overall Student Performance</b>	36%	45%	19%	0%	0%	0%
<b>Professional Qualities</b>						
<b>Appearance</b> – e.g. Student’s dress and appearance are appropriate for the organization, student is properly groomed, etc.	9%	73%	18%	0%	0%	0%
<b>Attitude</b> – e.g. Student exhibits a positive and constructive attitude, accepts suggestions/criticism is enthusiastic about work, etc.	55%	18%	27%	0%	0%	0%
<b>Punctuality/Dependability</b> – e.g. Student reports to work as scheduled and on-time, arranges for lateness or time off in advance, etc.	55%	9%	36%	0%	0%	0%
<b>Job Performance</b>						
<b>Accuracy</b> - e.g. Student produces work that is accurate and neat, etc.	27%	55%	18%	0%	0%	0%
<b>Creativity/Problem Solving</b> - e.g. Student breaks down complex tasks/problem into manageable pieces, brainstorms/develops options and ideas, demonstrates an analytical capacity, etc.	9%	45%	27%	18%	0%	0%
<b>Initiative</b> – e.g. Student asks for additional work when tasks are complete, etc.	27%	55%	18%	0%	0%	0%
<b>Judgement</b> - e.g. Student is able to think independently, makes good decisions, etc.	18%	45%	27%	9%	0%	0%
<b>Quality/Quantity of Work</b> – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	45%	27%	18%	9%	0%	0%

<b>Planning/Time Mgt./ Organizational Skills</b> – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	18%	36%	27%	9%	9%	0%
<b>Willingness to Learn</b> – e.g., Student asks pertinent and purposeful questions, seeks out and utilizes appropriate resources, accepts responsibility for mistakes and learns.	45%	45%	0%	9%	0%	0%
<b>Interpersonal Skills</b>						
<b>Adaptability/Flexibility</b> – e.g. Student is adaptable to changes in the work environment, etc.	55%	18%	27%	0%	0%	0%
<b>Conflict Management</b> – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	9%	55%	36%	0%	0%	0%
<b>Human Relations</b> – 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.	27%	55%	9%	0%	9%	0%
<b>Teamwork</b> - 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.	64%	9%	18%	9%	0%	0%
<b>Communication</b>						
<b>Listening</b> – e.g. Student listens to others in an active and attentive manner, etc.	18%	64%	9%	9%	0%	0%
<b>Oral Communication</b> – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	9%	64%	27%	0%	0%	0%
<b>Written Communication</b> – e.g. Student communicates ideas and concepts clearly in writing, etc.	9%	54%	18%	0%	0%	18%
<b>Technology</b>						
<b>Computer Literacy</b> – e.g., Student is familiar with common computer programs, can navigate basic computer applications, applies technology to a task, etc.	0%	45%	9%	0%	0%	45%

<b>Technical Knowledge</b> – e.g., Student uses industry-specific software/technology, effectively uses computer skills related to business needs, understands the technology of the discipline, etc.	0%	55%	0%	0%	0%	45%
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### Industry Specific Skills

- N/A

### Course Recommendations

- Flavor Science

### Additional Comments

- Elizabeth has the best attitude of anyone I've ever worked with and she is such a valued part of our team.



**Cooperative Education  
Employer Evaluation  
Fall 2017  
Culinary Program Evaluations**



	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
<b>CUL 1 - Consistency</b>	0%	45%	9%	9%	0%	37%
<b>CUL 2 - Accuracy</b>	9%	27%	27%	9%	0%	27%
<b>CUL 3 - Safety</b>	27%	45%	0%	0%	0%	27%
<b>CUL 4 - Waste</b>	0%	36%	27%	0%	0%	37%
<b>CUL 5 – Please give any specific feedback regarding knife skills</b>	<ul style="list-style-type: none"> <li>• Her skills are good, she just needs to work on speed.</li> <li>• Knife skills are not needed often enough to give an accurate rating. This is a production area making hundreds of gallons of soups and sauces. Ingredients are ready to use with very little prep if any at all.</li> <li>• Don't use any knives in our production</li> </ul>					
<b>CUL 6 - Personal Presentation</b>	0%	64%	18%	0%	0%	18%
<b>CUL 7 - Station/Workplace Cleanliness</b>	9%	45%	18%	18%	0%	9%
<b>CUL 8 - Understanding Shift Responsibilities</b>	36%	27%	27%	0%	0%	9%
<b>CUL 9 - Demonstrates uses/cares for tools and equipment which includes proper breakdown, cleaning and safety</b>	36%	36%	9%	0%	0%	18%
<b>CUL 10 - Please give specific feedback regarding organization</b>	<ul style="list-style-type: none"> <li>• Organization is great but needs to understand the need to utilize a small workspace better.</li> <li>• Needs improvement cleaning area as work is done to be safe, efficient, and effective. As stated above this is a high production area requiring large amounts of product and equipment to be used during production. At this time student needs supervision to keep area in an acceptable condition.</li> <li>• Student learned very quickly and showed initiative immediately. She was able to grasp right away the need to pre-plan and showed an uncanny intuitiveness as to what tasks were needed without much input from me.</li> </ul>					
<b>CUL 11 - On time for work and tasks</b>	27%	45%	27%	0%	0%	0%
<b>CUL 12 - Demonstrates a sense of urgency</b>	0%	64%	36%	0%	0%	0%
<b>CUL 13 - Demonstrates high standards</b>	18%	55%	18%	9%	0%	0%

<b>CUL 14 - Ready to learn</b>	64%	27%	9%	0%	0%	0%
<b>CUL 15 - Open minded</b>	36%	36%	18%	9%	0%	0%
<b>CUL 16 - Please give specific feedback on personal qualities.</b>	<ul style="list-style-type: none"> <li>• She understands sense of urgency when we're busy, it could pick up the pace during prep.</li> <li>• While work is done with enthusiasm, student needs supervision to make sure instructions are carried out. She tends to cut corners when under pressure. She needs work on calming her energy and directing it in an efficient direction and doing so independently.</li> <li>• There were only a few glitches re: shifts and scheduling but for the most part student attempted to communicate these to me.</li> </ul>					
<b>CUL 17 - Understands recipes and cooking fundamentals</b>	18%	64%	9%	0%	0%	9%
<b>CUL 18 - Appearance of finished product</b>	9%	73%	9%	0%	0%	9%
<b>CUL 19 - Timeliness of production</b>	9%	36%	27%	18%	0%	9%
<b>CUL 20 - Demonstrates ability to perform multiple tasks at a time</b>	18%	18%	27%	18%	0%	18%
<b>CUL 21 - Shows growth in technical skills</b>	18%	55%	18%	0%	0%	9%
<b>CUL 22 - Please give specific feedback on quality of work</b>	<ul style="list-style-type: none"> <li>• She's very good, she just needs to learn to juggle tasks a bit better.</li> <li>• While her quality of work is good, Student often needs instruction on getting there. She can be stubborn, and obviously outdone with management. She admits she prefers to work alone, being her own boss.</li> <li>• Student showed great pride in her organization and commitment to our quality standards.</li> </ul>					
<b>CUL 23 - Time and temperature guidelines are followed</b>	9%	55%	18%	0%	0%	18%
<b>CUL 24 - Proper handwashing techniques are used</b>	36%	55%	0%	0%	0%	9%
<b>CUL 25 - Proper washing and sanitizing methods are used.</b>	45%	45%	0%	0%	0%	10%
<b>CUL 26 - Please give any specific comments on Sanitation/Cleanliness.</b>	<ul style="list-style-type: none"> <li>• She does excellent with all cleanliness and sanitation.</li> <li>• Student is diligent about cleaning at the end of the day. She needs to apply this during the day. She needs work on cleaning as you go.</li> </ul>					

**Cooperative Education  
Employer Evaluation  
Culinary Program Evaluations – With Remarks  
Summer 2020**



**Total Number of Culinary Evaluations Completed - 6**

<b>Completion of the Employer Evaluation</b>	Completed	27%
<b>Do You Wish This Student to Return?</b>	Yes	100%

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

<b>Planning/Time Mgt./ Organizational Skills</b> – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	50%	17%	17%	0%	0%	17%
<b>Willingness to Learn</b> – e.g., Student asks pertinent and purposeful questions, seeks out and utilizes appropriate resources, accepts responsibility for mistakes and learns.	33%	50%	0%	0%	0%	17%
<b>Interpersonal Skills</b>						
<b>Adaptability/Flexibility</b> – e.g. Student is adaptable to changes in the work environment, etc.	33%	50%	0%	0%	0%	17%
<b>Conflict Management</b> – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	17%	67%	0%	0%	0%	17%
<b>Human Relations</b> – 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%	33%	0%	0%	0%	17%
<b>Teamwork</b> - 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%	33%	0%	0%	0%	17%
<b>Communication</b>						
<b>Listening</b> – e.g. Student listens to others in an active and attentive manner, etc.	17%	67%	0%	0%	0%	17%
<b>Oral Communication</b> – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	0%	23%	0%	0%	0%	77%
<b>Written Communication</b> – e.g. Student communicates ideas and concepts clearly in writing, etc.	16%	33%	0%	0%	0%	50%
<b>Technology</b>						
<b>Computer Literacy</b> – e.g., Student is familiar with common computer programs, can navigate basic computer applications, applies technology to a task, etc.	17%	33%	0%	0%	0%	50%

<b>Technical Knowledge</b> – e.g., Student uses industry-specific software/technology, effectively uses computer skills related to business needs, understands the technology of the discipline, etc.	17%	50%	0%	0%	0%	33%
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### Industry Specific Skills

- Organization, timeliness, diligence, hard working

### Course Recommendations

- excel

### Additional Comments

- I think the student is a team player and a hard worker dedicated to getting it right whatever it is. We have a good repor and mutual respect for one another.
- Student did not work during this period. She was on remote and then on furlough. Remote meant that she could participate in job enrichment via the internet.
- Student has been excellent to work with. He shows great knowledge of food and food concepts. He has grown substantially especially when it comes to developing and writing recipes.

**Cooperative Education  
Employer Evaluation  
Fall 2017  
Culinary Program Evaluations**



	<b>Outstanding</b>	<b>Very Good</b>	<b>Average</b>	<b>Needs Improvement</b>	<b>Unsatisfactory</b>	<b>N/A</b>
<b>CUL 1 - Consistency</b>	17%	50%	0%	0%	0%	33%
<b>CUL 2 - Accuracy</b>	17%	50%	0%	0%	0%	33%
<b>CUL 3 - Safety</b>	33%	33%	0%	0%	0%	33%
<b>CUL 4 - Waste</b>	33%	33%	0%	0%	0%	33%
<b>CUL 5 – Please give any specific feedback regarding knife skills</b>	<ul style="list-style-type: none"> <li>• Student does not use knife skills in her job. All ingredients are purchased ready for use with little or no prep. Student did not work during this period. She was on remote and then on furlough. Remote meant that she could participate in job enrichment via the internet.</li> <li>• Student's strong suit is definitely his knife work . He far exceeds that of any of my other employees.</li> <li>• Student demonstrate knife skills in her cook along videos for Kroger</li> </ul>					
<b>CUL 6 - Personal Presentation</b>	50%	17%	0%	0%	0%	33%
<b>CUL 7 - Station/Workplace Cleanliness</b>	50%	33%	0%	0%	0%	17%
<b>CUL 8 - Understanding Shift Responsibilities</b>	17%	67%	0%	0%	0%	16%
<b>CUL 9 - Demonstrates uses/cares for tools and equipment which includes proper breakdown, cleaning and safety</b>	33%	33%	17%	0%	0%	17%
<b>CUL 10 - Please give specific feedback regarding organization</b>	<ul style="list-style-type: none"> <li>• Student did not work during this period. She was on remote and then on furlough. Remote meant that she could participate in job enrichment via the internet.</li> <li>• Student has always been very clean and organized. He always keeps a clean workstation.</li> <li>• Student demonstrates these skills in her cook along video for kroger</li> </ul>					
<b>CUL 11 - On time for work and tasks</b>	33%	33%	17%	0%	0%	17%

<b>CUL 12 - Demonstrates a sense of urgency</b>	50%	0%	33%	0%	0%	17%
<b>CUL 13 - Demonstrates high standards</b>	33%	50%	0%	0%	0%	17%
<b>CUL 14 - Ready to learn</b>	33%	50%	0%	0%	0%	17%
<b>CUL 15 - Open minded</b>	33%	50%	0%	0%	0%	17%
<b>CUL 16 - Please give specific feedback on personal qualities.</b>	<ul style="list-style-type: none"> <li>• Student did not work during this period. She was on remote and then on furlough. Remote meant that she could participate in job enrichment via the internet.</li> <li>• Student demonstrates these skills through her work at Kroger. These items are covered in more detail in her annual review within the company.</li> </ul>					
<b>CUL 17 - Understands recipes and cooking fundamentals</b>	33%	33%	17%	0%	0%	17%
<b>CUL 18 - Appearance of finished product</b>	50%	33%	9%	0%	0%	17%
<b>CUL 19 - Timeliness of production</b>	33%	50%	0%	0%	0%	17%
<b>CUL 20 - Demonstrates ability to perform multiple tasks at a time</b>	33%	33%	17%	0%	0%	17%
<b>CUL 21 - Shows growth in technical skills</b>	33%	33%	0%	0%	0%	34%
<b>CUL 22 - Please give specific feedback on quality of work</b>	<ul style="list-style-type: none"> <li>• Student did not work during this period. She was on remote and then on furlough. Remote meant that she could participate in job enrichment via the internet.</li> <li>• Student manages his time very well and produces double what others do, on a regular basis.</li> <li>• Student demonstrates these skills through her work at Kroger. These items are covered in more detail in her annual review within the company.</li> </ul>					
<b>CUL 23 - Time and temperature guidelines are followed</b>	33%	33%	0%	0%	0%	34%
<b>CUL 24 - Proper handwashing techniques are used</b>	33%	33%	0%	0%	0%	34%
<b>CUL 25 - Proper washing and sanitizing methods are used.</b>	33%	33%	0%	0%	0%	34%

**CUL 26 - Please give any specific comments on Sanitation/Cleanliness.**

- Student did not work during this period. She was on remote and then on furlough. Remote meant that she could participate in job enrichment via the internet.
- Student demonstrates these skills through her work at Kroger. These items are covered in more detail in her annual review within the company.