

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



Total Number of Culinary Evaluations Completed - 10

Completion of the Employer Evaluation	Completed	59%
	Not Completed	41%
Do You Wish This Student to Return?	Yes	90%
	No	10%

	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
Overall Student Performance	30%	60%	10%	0%	0%	0%
Professional Qualities						
Appearance – e.g. Student’s dress and appearance are appropriate for the organization, student is properly groomed, etc.	60%	40%	0%	0%	0%	0%
Attitude – e.g. Student exhibits a positive and constructive attitude, accepts suggestions/criticism is enthusiastic about work, etc.	50%	40%	3%	0%	0%	0%
Punctuality/Dependability – e.g. Student reports to work as scheduled and on-time, arranges for lateness or time off in advance, etc.	60%	30%	10%	0%	0%	0%
Job Performance						
Accuracy - e.g. Student produces work that is accurate and neat, etc.	30%	60%	10%	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.	10%	70%	20%	0%	0%	0%
Initiative – e.g. Student asks for additional work when tasks are complete, etc.	40%	40%	10%	10%	0%	0%
Judgement - e.g. Student is able to think independently, makes good decisions, etc.	20%	50%	30%	0%	0%	0%
Quality/Quantity of Work – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	30%	50%	10%	10%	0%	0%

Planning/Time Mgt./ Organizational Skills – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	10%	60%	30%	0%	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.	40%	50%	10%	0%	0%	0%
Interpersonal Skills						
Adaptability/Flexibility – e.g. Student is adaptable to changes in the work environment, etc.	40%	40%	20%	0%	0%	0%
Conflict Management – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	30%	60%	0%	0%	0%	1%
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.	60%	40%	0%	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.	70%	20%	10%	0%	0%	0%
Communication						
Listening – e.g. Student listens to others in an active and attentive manner, etc.	40%	50%	10%	0%	0%	0%
Oral Communication – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	50%	40%	10%	0%	0%	0%
Written Communication – e.g. Student communicates ideas and concepts clearly in writing, etc.	30%	50%	0%	0%	0%	20%
Technology						
Computer Literacy – e.g., Student is familiar with common computer programs, can navigate basic computer applications, applies technology to a task, etc.	20%	40%	0%	0%	0%	40%

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.	20%	60%	0%	0%	0%	20%
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Industry Specific Skills

- Student is a valuable asset to the bakery. I am very pleased with her performance as a Froster.

Course Recommendations

- 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

- Student is a great addition to our team! She obviously loves what she does and is eager to learn everything we can teach her. She's extremely talented and I think she's going to do great things someday!
- Student just shows up. She has no passion for what she does and it shows!
- Student has been a vital part of the Kings Island Food & Beverage team. He had done a great job here both learning new things and applying skills he has learned. He played a pivotal role in our catering operation and with handling all the Baking & Pastries that we needed to execute here in the park. It has been a pleasure to have him as part of the team and am looking to see how he develops down the road.
- She is not sure if she wishes to return. An overall understanding of business human resources may be helpful.

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



	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.	30%	60%	0%	0%	0%	10%
PAS 2 - Practices proper methods of sanitation.	50%	40%	0%	0%	0%	10%
PAS 3 - Demonstrates ability to perform multiple tasks at a time.	20%	40%	20%	10%	0%	10%
PAS 4 - Demonstrates use of standardized recipes.	30%	50%	10%	0%	0%	10%
PAS 5 - Demonstrates proper finishing and presentation techniques.	20%	60%	10%	0%	0%	10%
PAS 6 - Demonstrates the following baking techniques used for making lean yeast dough.	10%	50%	10%	0%	0%	30%
PAS 7 - Demonstrates the baking techniques used for making rich yeast dough.	10%	50%	10%	0%	0%	30%
PAS 8 - Demonstrates the baking techniques used for making quick breads.	20%	50%	10%	0%	0%	20%
PAS 9 - Demonstrates the baking techniques used for making tarts, pies, and cookies.	20%	20%	10%	0%	0%	50%

PAS 10 - Demonstrates the following baking techniques used for making creams, custards, mousse, syrups, icing, and sauces.	20%	40%	20%	0%	0%	20%
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PAS 11 - Demonstrates the baking techniques used for making cakes and tortes.	20%	30%	0%	0%	0%	50%
PAS 12 - Demonstrates the baking techniques used for icing and decorating basic cakes.	20%	30%	0%	0%	0%	50%
PAS 13 - Demonstrates the decorating techniques used for specialty cakes and tortes.	10%	30%	0%	10%	0%	50%
PAS 14 - Demonstrates the baking techniques used for decorating celebration cakes.	20%	20%	0%	10%	0%	50%

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



Total Number of Culinary Evaluations Completed - 9

Completion of the Employer Evaluation	Completed Not Completed	75% 25%
Do You Wish This Student to Return?	Yes No	100% 0%

	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
Overall Student Performance	22%	67%	0%	0%	0%	11%
Professional Qualities						
Appearance – e.g. Student’s dress and appearance are appropriate for the organization, student is properly groomed, etc.	89%	11%	0%	0%	0%	0%
Attitude – e.g. Student exhibits a positive and constructive attitude, accepts suggestions/criticism is enthusiastic about work, etc.	78%	22%	0%	0%	0%	0%
Punctuality/Dependability – e.g. Student reports to work as scheduled and on-time, arranges for lateness or time off in advance, etc.	78%	0%	11%	11%	0%	0%
Job Performance						
Accuracy - e.g. Student produces work that is accurate and neat, etc.	33%	56%	11%	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.	22%	78%	0%	0%	0%	0%
Initiative – e.g. Student asks for additional work when tasks are complete, etc.	33%	44%	22%	0%	0%	0%
Judgement - e.g. Student is able to think independently, makes good decisions, etc.	33%	56%	11%	0%	0%	0%
Quality/Quantity of Work – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	33%	56%	11%	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.	33%	67%	0%	0%	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.	44%	56%	0%	0%	0%	0%
Interpersonal Skills						
Adaptability/Flexibility – e.g. Student is adaptable to changes in the work environment, etc.	44%	56%	0%	0%	0%	0%
Conflict Management – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	44%	56%	0%	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.	44%	56%	0%	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.	33%	56%	11%	0%	0%	0%
Communication						
Listening – e.g. Student listens to others in an active and attentive manner, etc.	22%	78%	0%	0%	0%	0%
Oral Communication – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	22%	67%	11%	0%	0%	0%
Written Communication – e.g. Student communicates ideas and concepts clearly in writing, etc.	33%	67%	0%	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.	33%	44%	0%	0%	0%	22%

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.	33%	44%	0%	0%	0%	22%
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Industry Specific Skills

- n/a

Course Recommendations

- n/a

Additional Comments

- Student is a joy to have as an employee, her knowledge and skills are a true asset to our organization.
- Bakery Hill is a business and I think student forgets to keep her tone down. She laughs and has fun in front of customers quite often.
- She can do what ever she sets her mind to . Great person .

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



	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.	78%	11%	0%	0%	0%	11%
PAS 2 - Practices proper methods of sanitation.	78%	11%	0%	0%	0%	11%
PAS 3 - Demonstrates ability to perform multiple tasks at a time.	33%	44%	11%	0%	0%	11%
PAS 4 - Demonstrates use of standardized recipes.	22%	56%	11%	0%	0%	11%
PAS 5 - Demonstrates proper finishing and presentation techniques.	22%	56%	11%	0%	0%	11%
PAS 6 - Demonstrates the following baking techniques used for making lean yeast dough.	0%	22%	11%	0%	0%	67%
PAS 7 - Demonstrates the baking techniques used for making rich yeast dough.	0%	22%	11%	0%	0%	67%
PAS 8 - Demonstrates the baking techniques used for making quick breads.	11%	22%	11%	0%	0%	56%
PAS 9 - Demonstrates the baking techniques used for making tarts, pies, and cookies.	22%	22%	11%	0%	0%	44%

PAS 10 - Demonstrates the following baking techniques used for making creams, custards, mousse, syrups, icing, and sauces.	11%	33%	11%	0%	0%	44%
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PAS 11 - Demonstrates the baking techniques used for making cakes and tortes.	0%	33%	11%	0%	0%	56%
PAS 12 - Demonstrates the baking techniques used for icing and decorating basic cakes.	11%	33%	11%	0%	0%	44%
PAS 13 - Demonstrates the decorating techniques used for specialty cakes and tortes.	11%	33%	11%	0%	0%	44%
PAS 14 - Demonstrates the baking techniques used for decorating celebration cakes.	0%	33%	11%	0%	0%	56%

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



Total Number of Culinary Evaluations Completed - 5

Completion of the Employer Evaluation	Completed Not Completed	50% 50%
Do You Wish This Student to Return?	Yes No	100% 0%

	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
Overall Student Performance	100%	0%	0%	0%	0%	0%
Professional Qualities						
Appearance – e.g. Student’s dress and appearance are appropriate for the organization, student is properly groomed, etc.	100%	0%	0%	0%	0%	0%
Attitude – e.g. Student exhibits a positive and constructive attitude, accepts suggestions/criticism is enthusiastic about work, etc.	80%	20%	0%	0%	0%	0%
Punctuality/Dependability – e.g. Student reports to work as scheduled and on-time, arranges for lateness or time off in advance, etc.	100%	0%	0%	0%	0%	0%
Job Performance						
Accuracy - e.g. Student produces work that is accurate and neat, etc.	80%	20%	0%	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.	60%	40%	0%	0%	0%	0%
Initiative – e.g. Student asks for additional work when tasks are complete, etc.	40%	20%	20%	0%	0%	20%
Judgement - e.g. Student is able to think independently, makes good decisions, etc.	60%	40%	0%	0%	0%	0%
Quality/Quantity of Work – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	80%	20%	0%	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.	60%	40%	0%	0%	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.	100%	0%	0%	0%	0%	0%
Interpersonal Skills						
Adaptability/Flexibility – e.g. Student is adaptable to changes in the work environment, etc.	100%	0%	0%	0%	0%	0%
Conflict Management – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	20%	40%	0%	0%	0%	40%
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.	80%	20%	0%	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.	100%	0%	0%	0%	0%	0%
Communication						
Listening – e.g. Student listens to others in an active and attentive manner, etc.	60%	40%	0%	0%	0%	0%
Oral Communication – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	40%	60%	0%	0%	0%	0%
Written Communication – e.g. Student communicates ideas and concepts clearly in writing, etc.	40%	0%	20%	0%	0%	40%
Technology						
Computer Literacy – e.g., Student is familiar with common computer programs, can navigate basic computer applications, applies technology to a task, etc.	40%	20%	0%	0%	0%	40%

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.	20%	0%	20%	0%	0%	60%
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Industry Specific Skills

- Since student stepped into the Production role, she has hit the ground running when it came to understanding the over all operations of running a bakery.

Course Recommendations

- diet specific baking/cooking. Specialty diet restrictions.
- none. We are grateful to have this student on our team.

Additional Comments

- Student has been a Great addition to the team and has contributed to offering our guests a great selection of desserts and making sure all locations are well stocked and delicious.
- Student is a solid performer when at work. He owns and stands by his work every day. Student is an active listener and is willing to learn new techniques and processes.

**Cooperative Education
Employer Evaluation
Summer 2020
Pastry Program Evaluations**



	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.	80%	20%	0%	0%	0%	0%
PAS 2 - Practices proper methods of sanitation.	100%	0%	0%	0%	0%	0%
PAS 3 - Demonstrates ability to perform multiple tasks at a time.	60%	40%	0%	0%	0%	0%
PAS 4 - Demonstrates use of standardized recipes.	60%	0%	0%	0%	0%	40%
PAS 5 - Demonstrates proper finishing and presentation techniques.	60%	40%	0%	0%	0%	0%
PAS 6 - Demonstrates the following baking techniques used for making lean yeast dough.	20%	20%	0%	0%	0%	60%
PAS 7 - Demonstrates the baking techniques used for making rich yeast dough.	20%	20%	0%	0%	0%	60%
PAS 8 - Demonstrates the baking techniques used for making quick breads.	40%	0%	0%	0%	0%	60%
PAS 9 - Demonstrates the baking techniques used for making tarts, pies, and cookies.	60%	20%	0%	0%	0%	20%

PAS 10 - Demonstrates the following baking techniques used for making creams, custards, mousse, syrups, icing, and sauces.	60%	0%	0%	0%	0%	40%
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PAS 11 - Demonstrates the baking techniques used for making cakes and tortes.	60%	0%	0%	0%	0%	40%
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PAS 12 - Demonstrates the baking techniques used for icing and decorating basic cakes.	60%	0%	0%	0%	0%	40%
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PAS 13 - Demonstrates the decorating techniques used for specialty cakes and tortes.	40%	0%	0%	0%	0%	60%
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PAS 14 - Demonstrates the baking techniques used for decorating celebration cakes.	40%	20%	0%	0%	0%	40%
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**Cooperative Education
Employer Evaluation
Pastry Program Evaluations – With Remarks Fall 2019**



Total Number of Culinary Evaluations Completed - 5

Completion of the Employer Evaluation	Completed Not Completed	71% 29%
Do You Wish This Student to Return?	Yes No	80% 20%

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

Planning/Time Mgt./ Organizational Skills – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	40%	20%	20%	20%	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.	40%	20%	40%	0%	0%	0%
Interpersonal Skills						
Adaptability/Flexibility – e.g. Student is adaptable to changes in the work environment, etc.	60%	0%	40%	0%	0%	0%
Conflict Management – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	40%	20%	40%	0%	0%	1%
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.	60%	20%	20%	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.	60%	20%	20%	0%	0%	0%
Communication						
Listening – e.g. Student listens to others in an active and attentive manner, etc.	60%	40%	0%	20%	0%	0%
Oral Communication – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	60%	20%	10%	0%	0%	0%
Written Communication – e.g. Student communicates ideas and concepts clearly in writing, etc.	40%	20%	20%	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.	60%	0%	0%	0%	0%	40%

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.	40%	20%	0%	0%	0%	40%
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Industry Specific Skills

- n/a

Course Recommendations

- n/a

Additional Comments

- Student is great and very attentive to detail, she is very valued and has an eagerness to learn that we love.
- Student is a creative employee. Unusual and delicious breakfasts are very important to the Bed and Breakfast industry and she does an outstanding job for guests from all over the world."

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



	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.	60%	40%	0%	0%	0%	0%
PAS 2 - Practices proper methods of sanitation.	60%	40%	0%	0%	0%	0%
PAS 3 - Demonstrates ability to perform multiple tasks at a time.	20%	40%	20%	20%	0%	0%
PAS 4 - Demonstrates use of standardized recipes.	20%	40%	20%	0%	0%	20%
PAS 5 - Demonstrates proper finishing and presentation techniques.	20%	20%	40%	0%	0%	20%
PAS 6 - Demonstrates the following baking techniques used for making lean yeast dough.	20%	0%	20%	0%	0%	60%
PAS 7 - Demonstrates the baking techniques used for making rich yeast dough.	20%	0%	20%	0%	0%	60%
PAS 8 - Demonstrates the baking techniques used for making quick breads.	20%	20%	20%	0%	0%	40%
PAS 9 - Demonstrates the baking techniques used for making tarts, pies, and cookies.	40%	20%	20%	0%	0%	20%

PAS 10 - Demonstrates the following baking techniques used for making creams, custards, mousse, syrups, icing, and sauces.	40%	20%	20%	0%	0%	20%
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PAS 11 - Demonstrates the baking techniques used for making cakes and tortes.	20%	20%	20%	0%	0%	40%
PAS 12 - Demonstrates the baking techniques used for icing and decorating basic cakes.	20%	20%	20%	0%	0%	40%
PAS 13 - Demonstrates the decorating techniques used for specialty cakes and tortes.	20%	20%	20%	0%	0%	40%
PAS 14 - Demonstrates the baking techniques used for decorating celebration cakes.	20%	20%	20%	0%	0%	40%

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



Total Number of Culinary Evaluations Completed - 3		
Completion of the Employer Evaluation	Completed Not Completed	30% 70%
Do You Wish This Student to Return?	Yes No	100% 0%

	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
Overall Student Performance	100%	0%	0%	0%	0%	0%
Professional Qualities						
Appearance – e.g. Student’s dress and appearance are appropriate for the organization, student is properly groomed, etc.	100%	0%	0%	0%	0%	0%
Attitude – e.g. Student exhibits a positive and constructive attitude, accepts suggestions/criticism is enthusiastic about work, etc.	100%	0%	0%	0%	0%	0%
Punctuality/Dependability – e.g. Student reports to work as scheduled and on-time, arranges for lateness or time off in advance, etc.	100%	0%	0%	0%	0%	0%
Job Performance						
Accuracy - e.g. Student produces work that is accurate and neat, etc.	100%	0%	0%	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.	67%	33%	0%	0%	0%	0%
Initiative – e.g. Student asks for additional work when tasks are complete, etc.	67%	33%	0%	0%	0%	0%
Judgement - e.g. Student is able to think independently, makes good decisions, etc.	67%	33%	0%	0%	0%	0%
Quality/Quantity of Work – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	100%	0%	0%	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.	100%	0%	0%	0%	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.	67%	33%	0%	0%	0%	0%
Interpersonal Skills						
Adaptability/Flexibility – e.g. Student is adaptable to changes in the work environment, etc.	100%	0%	0%	0%	0%	0%
Conflict Management – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	100%	0%	0%	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.	67%	33%	0%	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.	100%	0%	0%	0%	0%	0%
Communication						
Listening – e.g. Student listens to others in an active and attentive manner, etc.	100%	0%	0%	0%	0%	0%
Oral Communication – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	100%	0%	0%	0%	0%	0%
Written Communication – e.g. Student communicates ideas and concepts clearly in writing, etc.	33%	67%	0%	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.	67%	0%	0%	0%	0%	33%

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.	67%	0%	0%	0%	0%	33%
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Industry Specific Skills

- She is a great multi tasker. She takes pride in her work. She uses her time wisely.

Course Recommendations

- n/a

Additional Comments

- n/a

**Cooperative Education
Employer Evaluation
Spring 2020
Pastry Program Evaluations**



	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.	100%	0%	0%	0%	0%	0%
PAS 2 - Practices proper methods of sanitation.	100%	0%	0%	0%	0%	0%
PAS 3 - Demonstrates ability to perform multiple tasks at a time.	67%	33%	0%	0%	0%	0%
PAS 4 - Demonstrates use of standardized recipes.	33%	67%	0%	0%	0%	0%
PAS 5 - Demonstrates proper finishing and presentation techniques.	67%	33%	0%	0%	0%	0%
PAS 6 - Demonstrates the following baking techniques used for making lean yeast dough.	33%	33%	0%	0%	0%	33%
PAS 7 - Demonstrates the baking techniques used for making rich yeast dough.	33%	33%	0%	0%	0%	33%
PAS 8 - Demonstrates the baking techniques used for making quick breads.	0%	100%	0%	0%	0%	0%
PAS 9 - Demonstrates the baking techniques used for making tarts, pies, and cookies.	33%	67%	0%	0%	0%	0%

PAS 10 - Demonstrates the following baking techniques used for making creams, custards, mousse, syrups, icing, and sauces.	0%	67%	0%	0%	0%	33%
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PAS 11 - Demonstrates the baking techniques used for making cakes and tortes.	33%	33%	0%	0%	0%	33%
PAS 12 - Demonstrates the baking techniques used for icing and decorating basic cakes.	33%	33%	0%	0%	0%	33%
PAS 13 - Demonstrates the decorating techniques used for specialty cakes and tortes.	0%	33%	0%	0%	0%	66%
PAS 14 - Demonstrates the baking techniques used for decorating celebration cakes.	33%	33%	0%	0%	0%	33%

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



Total Number of Culinary Evaluations Completed - 5

Completion of the Employer Evaluation	Completed Not Completed	50% 50%
Do You Wish This Student to Return?	Yes No	100% 0%

	Outstanding	Very Good	Average	Needs Improvement	Unsatisfactory	N/A
Overall Student Performance	100%	0%	0%	0%	0%	0%
Professional Qualities						
Appearance – e.g. Student’s dress and appearance are appropriate for the organization, student is properly groomed, etc.	100%	0%	0%	0%	0%	0%
Attitude – e.g. Student exhibits a positive and constructive attitude, accepts suggestions/criticism is enthusiastic about work, etc.	80%	20%	0%	0%	0%	0%
Punctuality/Dependability – e.g. Student reports to work as scheduled and on-time, arranges for lateness or time off in advance, etc.	100%	0%	0%	0%	0%	0%
Job Performance						
Accuracy - e.g. Student produces work that is accurate and neat, etc.	80%	20%	0%	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.	60%	40%	0%	0%	0%	0%
Initiative – e.g. Student asks for additional work when tasks are complete, etc.	40%	20%	20%	0%	0%	20%
Judgement - e.g. Student is able to think independently, makes good decisions, etc.	60%	40%	0%	0%	0%	0%
Quality/Quantity of Work – e.g., Student shows thoroughness in work, grasps instructions quickly produces the expected volume of work, etc.	80%	20%	0%	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.	60%	40%	0%	0%	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.	100%	0%	0%	0%	0%	0%
Interpersonal Skills						
Adaptability/Flexibility – e.g. Student is adaptable to changes in the work environment, etc.	100%	0%	0%	0%	0%	0%
Conflict Management – e.g., Student manages and resolves conflict in an effective manner, demonstrates assertive but appropriate behavior, etc.	20%	40%	0%	0%	0%	40%
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.	80%	20%	0%	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.	100%	0%	0%	0%	0%	0%
Communication						
Listening – e.g. Student listens to others in an active and attentive manner, etc.	60%	40%	0%	0%	0%	0%
Oral Communication – e.g., Student demonstrates effective verbal communication skills, speaks well and shows good choice of words, etc.	40%	60%	0%	0%	0%	0%
Written Communication – e.g. Student communicates ideas and concepts clearly in writing, etc.	40%	0%	20%	0%	0%	40%
Technology						
Computer Literacy – e.g., Student is familiar with common computer programs, can navigate basic computer applications, applies technology to a task, etc.	40%	20%	0%	0%	0%	40%

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.	20%	0%	20%	0%	0%	60%
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Industry Specific Skills

- Since student stepped into the Production role, she has hit the ground running when it came to understanding the over all operations of running a bakery.

Course Recommendations

- diet specific baking/cooking. Specialty diet restrictions.
- none. We are grateful to have the student on our team.

Additional Comments

- Student is a solid performer when at work. He owns and stands by his work every day. Student is an active listener and is willing to learn new techniques and processes.

**Cooperative Education
Employer Evaluation
Spring 2020
Pastry Program Evaluations**



	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.	100%	0%	0%	0%	0%	0%
PAS 2 - Practices proper methods of sanitation.	100%	0%	0%	0%	0%	0%
PAS 3 - Demonstrates ability to perform multiple tasks at a time.	67%	33%	0%	0%	0%	0%
PAS 4 - Demonstrates use of standardized recipes.	33%	67%	0%	0%	0%	0%
PAS 5 - Demonstrates proper finishing and presentation techniques.	67%	33%	0%	0%	0%	0%
PAS 6 - Demonstrates the following baking techniques used for making lean yeast dough.	33%	33%	0%	0%	0%	33%
PAS 7 - Demonstrates the baking techniques used for making rich yeast dough.	33%	33%	0%	0%	0%	33%
PAS 8 - Demonstrates the baking techniques used for making quick breads.	0%	100%	0%	0%	0%	0%
PAS 9 - Demonstrates the baking techniques used for making tarts, pies, and cookies.	33%	67%	0%	0%	0%	0%

PAS 10 - Demonstrates the following baking techniques used for making creams, custards, mousse, syrups, icing, and sauces.	0%	67%	0%	0%	0%	33%
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PAS 11 - Demonstrates the baking techniques used for making cakes and tortes.	33%	33%	0%	0%	0%	33%
PAS 12 - Demonstrates the baking techniques used for icing and decorating basic cakes.	33%	33%	0%	0%	0%	33%
PAS 13 - Demonstrates the decorating techniques used for specialty cakes and tortes.	0%	33%	0%	0%	0%	66%
PAS 14 - Demonstrates the baking techniques used for decorating celebration cakes.	33%	33%	0%	0%	0%	33%