

**WORKSITE EVALUATION . . . to be completed after 396 hours of employment**

Student name \_\_\_\_\_ Supervisor Signature \_\_\_\_\_  
 Student Signature \_\_\_\_\_ Supervisor Title \_\_\_\_\_  
 Date of Evaluation \_\_\_\_\_ Name of Training Site \_\_\_\_\_



**WORKSITE EVALUATION**

**Instructions for Completion:** Please complete this evaluation of the extern after 462 hours of training. In order to be graded and conferred by the Culinary Institute, this evaluation must be reviewed with, and signed by, the extern. It should be returned to the extern for submission to the Culinary Institute.

**Technical Skill Evaluation**

---

Criteria	Exc. 4	Good 3	Fair 2	Poor 1	NA	Additional Comments
<b>General Competencies:</b>						
Demonstrate use/care for tools and equipment which includes proper breakdown, cleaning and safety						
Practice proper methods of sanitation						
Demonstrate ability to perform multiple tasks at a time						
Demonstrate use of standardized recipes						
Demonstrate knife skills						
Demonstrate proper finishing and presentation techniques						
Demonstrate ability to complete tasks in a timely manner						
<b>Hot Food Preparation:</b>						
Demonstrate the following cooking techniques used for meats, poultry, fish, vegetables and farinaceous products:						
Roasting/Baking						
Broiling						
Sautéing						
Pan frying						
Deep frying						
Boiling						
Steaming						
Poaching						
Braising						
Stewing						
Plating and/or presenting Preparation of stocks and soups						
Preparation of the mother sauces and derivatives						

Other:						
Criteria	Exc. 4	Good 3	Fair 2	Poor 1	NA	Additional Comments
<b>Meat, Fish and Poultry Fabrication:</b>						
Demonstrate ability to fabricate meat, fish, and poultry						
Demonstrate proper handling/storage of meat, poultry, fish						
<b>Garde Manger:</b>						
Demonstrate preparation of the following:						
Appetizers						
Hors d' oeuvres						
Salads and dressing						
Sandwiches						
Other:						
<b>Baking and Pastries:</b>						
Demonstrate preparation/baking of cakes and tortes						
Demonstrate preparation/baking of pastries						
Demonstrate preparation of frozen desserts						
Demonstrate preparation of advanced pastry work (including chocolate, sugar, and marzipan)						
Other:						

### Workforce Evaluation

Criteria	Exc. 4	Good 3	Fair 2	Poor 1	NA	Additional Comments
Prompt and punctual						
Exhibits a professional appearance						
Displays appropriate conduct and courtesy						
Takes initiative and is a self-started						
Displays professional attitude						
Performs all tasks assigned to the best of his/her ability and with thoroughness						
Works well with others						
Accepts constructive criticism						
Shows growth in his/her technical skills						
Additional Comments:						