



MOTO PROJECT

ASSESSMENT SHEET FOR AUSTRIAN STUDENTS IN ITALY

Assessment of student's skills

name _____	surname _____
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Company:

Company Tutor:

Training Tutor:

Dates

1°

2°

Presentation of the grid

The grid is a tool for assessing the professional skills of the student in internship within your company.

In particular you will be asked to assess:

- **His/her technical competences with reference to each unit or sub unit** that have been evaluated within the specific stage.
- **His/her transversal competences with reference to each unit or sub unit** that have been evaluated within the specific stage.

The observation schedule is defined by reference to each unit or sub-units that have been evaluated within the specific stage.

It has to be validated by the company tutor.

Cluster of transversal knowledge/skills/competences	Mastery							
	1° step				final			
	0	1	2	3	0	1	2	3
Transversal knowledge/skills/competences								
Communication								
• ability to communicate with colleagues and supervisors properly (in German and English language);								
• use of proper terminology concerning gastronomy and catering in two languages;								
Hygiene and safety								
• keep clean the workplace and the kitchen equipment;								
• knowledge of personal hygiene								
• knowledge of safety instruction, food regulation and main principles of first aid								
• knowledge of environmental protection measures, especially with regard to oils and fats, oils and waste separation;								
Service organization								
• knowledge of all the kitchen departments and the most relevant internal activities								
Unit of Learning Outcome: <i>Preparation, cooking and display of meals completed</i>	1° step				final			
Sub Unit c: Preparation, cooking and display of <i>pasta, doughs and fillings</i> , considering local, national and international traditions and habits	0	1	2	3	0	1	2	3
• prepare raw materials necessary for cooking autonomously;								
• distribution of raw materials								
• use and maintenance of kitchen equipment and equipment for handling and serving pre-cooked dishes								
• ability to carry out all the cooking techniques, in particular baking, frying, steaming, grilling, roasting, fry, stewing, boiling, simmering								
• cooking autonomously								
• knowledge about modification of food stuff during the preparation								
Overall Mastery of the cluster of knowledge/skills/competences referred to the Sub Unit c								
Unit of Learning Outcome <i>Preparation, cooking and display of meals completed</i>	1° step				final			
Subunit d: Preparation, cooking and display of hot and cold appetizers, considering local, national and international traditions and habits	0	1	2	3	0	1	2	3
• prepare raw materials necessary for cooking autonomously;								
• division of raw materials								
• use and maintenance of kitchen equipment and equipment for handling and serving pre-cooked dishes								
• ability to carry on all the cooking techniques, in particular baking, frying, steaming, grilling, roasting, fry, stewing, boiling, simmering								
• cooking autonomously								
• knowledge about modification of food stuff during the preparation								
Overall Mastery of the cluster of knowledge/skills/competences referred to the Sub Unit d								
Unit of Learning Outcome <i>Preparation, cooking and display of meals completed</i>	1° step				final			

Subunit e: Preparation, cooking and display of FISH, considering local, national and international traditions and habits	0	1	2	3	0	1	2	3
<ul style="list-style-type: none"> prepare raw materials necessary for cooking autonomously; 								
division of raw materials								
use and maintenance of kitchen equipment and equipment for handling and serving pre-cooked dishes								
ability to carry on all the cooking techniques, in particular baking, frying, steaming, grilling, roasting, fry, stewing, boiling, simmering								
cooking autonomously								
knowledge about modification of food stuff during the preparation								
Overall Mastery of the cluster of knowledge/skills/competences referred to the Sub Unit e								

Additional information

Legenda Mastery:
0= She/He has not been able to carry on activities according to the indications received and she/he does not know the elements connected
1= She/He has carried on the activities but not in a satisfactory way, following only part of indications received she/he knows only parts of the elements connected.
2= She/He has carried on activities according to the indications received and she/he knows the elements connected.
3= She/He has carried on activities in a a satisfactory way, working autonomy according to the indications received and she/he knows the elements connected in a relevant and appropriate way.