



## MOTO PROJECT

### ASSESSMENT SHEET FOR ITALIAN STUDENTS IN AUSTRIA

<b>Assessment of student's skills</b>
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name _____ surname _____
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Company:
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Company Tutor:
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Training Tutor:
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Dates
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1°
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2°
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#### 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
<b>Transversal knowledge/skills/competences</b>								
<b>Communication</b>								
• ability to communicate with colleagues and supervisors properly (in German and English language);								
• use of proper terminology concerning gastronomy and catering in two languages;								
<b>Hygiene and safety</b>								
• 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;								
<b>Service organization</b>								
• knowledge of all the kitchen departments and the most relevant internal activities								
<b>Unit of Learning Outcome: <i>Preparation, cooking and display of meat main courses (focus on local dishes)</i></b>	1° step				final			
	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								
<b>Overall Mastery of the cluster of knowledge/skills/competences referred to the Unit</b>								
<b>Unit of Learning Outcome <i>Preparation, cooking and display of dessert (focus on local dishes)</i></b>	1° step				final			
	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 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								
<b>Overall Mastery of the cluster of knowledge/skills/competences referred to the Unit</b>								

<b>Additional information</b>
<b>Legenda Mastery:</b> 0= not satisfactory 1= less than satisfactory 2=satisfactory 3=more than satisfactory