

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 _____



Instructions for Completion: Please complete this evaluation of the extern after 396 hours of training. In order to be graded and conferred by OCCI, this evaluation must be reviewed with, and signed by, the extern. It should be returned to the extern for submission to OCCI.

Technical Skill Evaluation

Criteria	Exc. 4	Good 3	Fair 2	Poor 1	NA	Additional Comments
<i>General Competencies:</i>						
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						
Demonstrate the following baking techniques used for making:						
<i>Lean Yeast Dough:</i>						
Basic bread and rolls						
Artisan bread and rolls						
Starters and naturally leavened products						
<i>Rich Yeast Dough:</i>						
Sweet roll dough						
Danish pastry						
Croissant						
Puff Pastry						
Brioche						
Baba						
Panettone						

Criteria	Exc. 4	Good 3	Fair 2	Poor 1	NA	Additional Comments
<i>Quick Breads, Donuts and Fritters:</i>						
Scones, biscuits and muffins						
Donuts, fritters and beignets						
Banana, Zucchini, Carrot Breads						
<i>Tarts, Pies and Cookies :</i>						
Pastry Dough (Flaky, Mealy, Sweet or Short)						
Cream Filling						
Fruit Filling						
Cookies (any type)						
<i>Creams, Custards, Mousse, Soufflé, Syrups, Icing and Sauces:</i>						
Flavored Syrups						
Fruit based sauce						
Cream based sauce						
Pastry cream						
Custard, flan, crème caramel, pot de crème						
Mousse						
Meringue						
Soufflés						
<i>Cakes and Tortes:</i>						
High fat cakes						
Foam cakes						
Pound Cake						
Jaconde						
<i>Icings:</i>						
Fondant						
Butter creams						
Ganache						
<i>Decorating:</i>						
Icing and decorating of basic cakes						
Specialty cakes and tortes						
Celebration cakes						

Criteria	Exc. 4	Good 3	Fair 2	Poor 1	NA	Additional Comments
Individual Desserts, Cookies and Pastries:						
Pate choux pastries						
Puff pastry pastries						
Petit fours						
Cookies						
Frozen Dessert:						
Demonstrate preparation of the following:						
Ice Creams and gelatos						
Sorbets and granites						
Still frozen desserts						
Sundaes and parfaits						
Decorative Work:						
Pastillage						
Marzipan						
Sugar work						
Chocolate work						
Confections						

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 her/his ability and with thoroughness						
Works well with others						
Accepts constructive criticism						
Shows growth in her/his technical skills						
Additional Comments:						