

South Eugene High School
Practicum Student Evaluation



Student Name _____

Date of Practicum Experience _____

Evaluation: Ratings are assigned and jointly reviewed by the student and the supervisor of the experience. Evaluations are also reviewed with the instructor and shared with the student's parents or guardians.

4 = Exceeds expectations in performing this task/skill.

3 = Can perform this task/skill satisfactorily without supervision.

2 = Can perform this task/skill satisfactorily with supervision; needs additional work.

1 = Cannot perform this task/skill satisfactorily.

NA = Not observed or not applicable at this time.

Preliminary Self-Evaluation	Tasks/Skills	Mid-Point Evaluation		Final Evaluation	
		Student	Supervisor	Student	Supervisor
CAREER-RELATED LEARNING STANDARDS					

Personal Management: Exhibit appropriate work ethic and behaviors in school, community, and workplace.

-----	Maintain regular attendance and be on time.	-----	-----	-----	-----
-----	Identify tasks that need to be done and initiate action to complete them.	-----	-----	-----	-----
-----	Be accountable for decisions and actions.	-----	-----	-----	-----
-----	Plan, organize, and complete tasks on time, meeting agreed upon standards of quality.	-----	-----	-----	-----
-----	Interact appropriately with colleagues.	-----	-----	-----	-----

Problem Solving: Apply decision-making and problem solving techniques in school, community, and workplace.

-----	Use problem solving and decision-making skills to address workplace problems.	-----	-----	-----	-----
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Communications: Demonstrate effective communication skills to give and receive information in school, community, and workplace.

-----	Read technical/instructional materials for information and apply to specific tasks.	-----	-----	-----	-----
-----	Speak clearly to provide information and directions.	-----	-----	-----	-----
-----	Write clearly and accurately.	-----	-----	-----	-----
-----	Listen attentively.	-----	-----	-----	-----
-----	Give and receive feedback in a positive manner.	-----	-----	-----	-----
-----	Use technology and traditional methods to gather, process, and convey information.	-----	-----	-----	-----

Teamwork: Demonstrate effective teamwork in school, community, and workplace.

-----	Work effectively as a member of a team.	-----	-----	-----	-----
-----	Demonstrate respect and flexibility in team situations.	-----	-----	-----	-----

Employment Foundations: Demonstrate academic, technical, and organizational knowledge and skills required for successful employment within a career endorsement area.

- Follow health and safety practices. -----
- Dress appropriate to work environment. -----

SPECIFIC LEARNING OBJECTIVES FOR: Food Management, Production and Services

- Exhibit safe, secure, and sanitary work procedures. -----
- (1) Demonstrate acceptable employee health habits. -----
- Use and care for commercial tools and equipment. -----
- Perform front-of-the-house duties. -----
- (1) Perform table setup, order-taking, check presentation, bussing, serving. -----
- (2) Perform duties to meet the needs of the customer. -----
- Perform back-of-the-house duties. -----
- (1) Perform starting duties. -----
- Prepare food and beverage items. -----
- (1) Perform food presentation and display techniques. -----
- (2) Recognize standards of quality. -----
- Prepare and present food products to meet quality standards. -----
- Comply with laws and regulations specific to the food service and hospitality industry. -----

Supervisor Comments:

Review of Learning Plan:

Student:

Date

Parent/Guardian:

Date

Instructor:

Date

Supervisor:

Date

Evaluation Completed:

Student:

Date

Supervisor:

Date

Instructor:

Date

Evaluation Reviewed:

Parent/Guardian:

Date