

FSM292 Practicum - Mentor Rating Sheet

Student	Practicum Site	
Cell	Supervisor	
Term	Email	

INSTRUCTIONS	is a Foodservice Management student of the Guam Community College. The Program's Practicum component seeks to give students an opportunity to apply principles learned in the program. We appreciate your assistance in giving the student opportunities to apply foodservice management principles listed below and evaluate his or her performance using the criteria outlined below.
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Please rate the following factors as:

N/A=Not Applicable 1=Poor 2=Fair 3=Good 4=Excellent

Soft Skills	Rating	Foodservice Mgt Learning Objectives	Rating
Personal Appearance	4321n/a	Customer Service Skill	4321n/a
Courtesy & Respectful	4321n/a	Menu Planning Skill	4321n/a
Coachable	4321n/a	Skill in Writing Standardized Menu	4321n/a
Job Quality & Accuracy	4321n/a	Purchasing Principles	4321n/a
Dependability & Reliability	4321 n/a	Product Receiving, Storing, Issuing Principles	4321n/a
Productivity	4321n/a	Quality Food Production	4321n/a
Initiative	4321n/a	Quality Beverage Management	4321n/a

Positive Attitude & Enthusiasm	4321n/a	Communicating with Customers	4321n/a
Time Management	4321n/a	Managing Buffets, Catered Events	4321n/a
		Cost Control Principles	4321 n/a

Additional Comments: The student's STRENGTHS are"				
The student should improve on the following areas:				
How would you rate the student's overall performance: Circle One: Fair Good Excellent				
Number of times the student was absent form work: Number of times the student was late to work:				
Student's Name and Signature:	NOTE:			
PLEASE REVIEW THIS EVALUATION WITH THE STUDENT, SIGN, AND RETURN TO THE INSTRUCTOR.				
Evaluator's Name and Signature	Date of			

Thank you for your time. Please return the completed form to Kennylyn.miranda@guamcc.edu. If you have any questions, please call me at 929-2411

Evaluation: _____