

FSM292 Practicum - Mentor Rating Sheet

Student		Practicum Site	Hilton
Cell	9.3	Supervisor	
Term	Spring 2023		_

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:

	=Poor 2=	Fair 3=Good 4=Excell	ent
Soft Skills	Rating	Foodservice Mgt Learning Objectives	Rating
Personal Appearance	43)21 n/a	Customer Service Skill	(4)321n/a
Courtesy & Respectful	43)2 1 n/a	Menu Planning Skill	4 (2)1 n/a
Coachable	④3 2 1 n/a	Skill in Writing Standardized Menu	4321(n/a)
Job Quality & Accuracy	(4)321n/a	Purchasing Principles	43216/2
Dependability & Reliability	④321n/a	Product Receiving, Storing, Issuing Principles	4321n/a
Productivity	4321n/a	Quality Food Production	4321n/a
Initiative	4321n/a	Quality Beverage Management	43217
Positive Attitude & Enthusiasm	321n/a	Communicating with Customers	4β21n/a

Time Management	4(3)2 1 n/a	Managing Buffets, Catered Events	4321n/a
		Cost Control Principles	4321n/a
GOOD OF CLEAR The student should improv	relp other partisin a critisin a ling/organizin e on the following a	eagle When her Work and works to improve g, storing items prope ireas:	t is don evly
- Time Mung - Gommun	ication		
How would you rate the st Fair		ormance: Circle One: Excellent	
Number of times the student Number of times the student	was absent form worl was late to work:	k: 1 3	
Student's Name and Signatur			

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 Evaluation:

03/27/23

Thank you for your time. Please return the completed form to



FSM292 Practicum - Mentor Rating Sheet

Student		Practicum Site	Hilton
Cell		Supervisor	
Term	Spring 2023		Purchasing Department

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:

Please rate the following factors		?=Fair 3=Good 4=Excellent	
N/A=Not Applicable Soft Skills	Rating	Foodservice Mgt Learning Objectives	Rating
14	(4)321n/a	Customer Service Skill	4 3/2)1 n/a
Personal Appearance	(4)321n/a	Menu Planning Skill	4321/1/3
Courtesy & Respectful Coachable	#321n/a	Skill in Writing Standardized Menu	4321 Ma
Job Quality & Accuracy	4/3)2 1 n/a	Purchasing Principles	4/3/21 n/a
Dependability & Reliability	A 321n/a	Product Receiving, Storing, Issuing Principles	7∌321n/a
Duraductivity	4(3)21n/a	Quality Food Production	43211/3
Productivity Initiative	4 ³ / ₂ 21n/a	Quality Beverage Management	4 321n/a
Positive Attitude & Enthusiasm	43 2 1 n/a	Communicating with Customers	4/3/2 1 n/a

Time Management	43)2 1 n/a	Managing Buffets, Catered Events	4321//a
		Cost Control Principles	4 1 2 1 n/a

Additional Comments:
Additional Comments: The student's STRENGTHS are" May adopted with learning new skills, along with having engeneer They new things.
tay new things.
The student should improve on the following areas: improving line management
How would you rate the student's overall performance: Circle One: Fair 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 Evaluation: 03/23/23
Thank you for your time. Please return the completed form to