MOTO PROJECT

ASSESSMENT SHEET FOR ITALIAN STUDENTS IN AUSTRIA

Assessment of student’s skills

| name ___________________________ surname ______________________________ |

Company:

Company Tutor:

Training Tutor: | Dates | 1° | 2° |

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

<table>
<thead>
<tr>
<th>Transversal knowledge/skills/competences</th>
<th>Mastery</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>1° step</td>
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<tr>
<td></td>
<td>0</td>
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</table>

**Communication**
- ability to communicate with colleagues and supervisors properly (in German and English language);
- use of proper terminology concerning gastronomy and catering in two languages;

**Hygiene and safety**
- 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;

**Service organization**
- knowledge of all the kitchen departments and the most relevant internal activities

**Unit of Learning Outcome:** *Preparation, cooking and display of meat main courses (focus on local dishes)*

- 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

**Overall Mastery of the cluster of knowledge/skills/competences referred to the Unit**

**Unit of Learning Outcome** *Preparation, cooking and display of dessert (focus on local dishes)*

- 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

**Overall Mastery of the cluster of knowledge/skills/competences referred to the Unit**

**Additional information**

**Legenda Mastery:**
0= not satisfactory
1= less than satisfactory
2=satisfactory
3=more than satisfactory