



## Assessment instruments – work related competences

### Evaluation of the internship by the company

Students name: .....

Company: .....

Name and position of the company instructor:.....

Date of internship: .....

#### THEME-Matrix Hospitality/Cook

**Competence area:**  
**Purchasing, costing and stocking**  
 (Competence area 1)

**Competence development step / Unit of learning outcomes:**  
**He/she is able to work applying the economic and environmental aspects of kitchen and purchasing costs.**  
 (Competence development step 2)

Learning outcome / Partial Competence:	Excellent	Good	Sufficient	To be improved
He/she is able to assist in composing simple written orders and to carry out the purchase. (Learning outcome / Partial Competence 1)				
He/she is able to calculate the costs for dishes. (Learning outcome / Partial Competence 2)				
He/she is able to assist to control the minimum stock. (Learning outcome / Partial Competence 3)				





**Competence area:**  
**Composition and planning of menus**  
 (Competence area 2)

**Competence development step / Unit of learning outcomes:**  
**He/She is able to compose a simple menu according to the most important recipes of the local kitchen and present it to the mentor and/or colleagues in the kitchen.**  
 (Competence development step 2)

Learning outcome / Partial Competence:	Excellent	Good	Sufficient	To be improved
He/She is able to choose the adequate amount of ingredients for a menu. (Learning outcome / Partial Competence 2)				
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\_\_\_\_\_  
 City and date

\_\_\_\_\_  
 Signature and stamp