**Job Performance Review – Culinary Cats**

Employee Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date of Review: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Not Meeting Expectations**
2. **Meeting Expectations some of the time**
3. **Meeting Expectations**
4. **Exceeding Expectations**

1. **Hygiene** (Neat, clean, and dressed appropriately for work) 1 2 3 4

2.  **Time management** (On time/ready to work at the beginning of the class/shift) 1 2 3 4

3. **Appropriate Communication** (With staff and customers) 1 2 3 4

4.  **Service to customers** (Appropriate attitude, polite, and friendly) 1 2 3 4

5. **Use of equipment** (As taught by trained kitchen staff) 1 2 3 4

6. **Adapts well to a change/flexible.** 1 2 3 4

7. **Cooperates well with supervisor and other employees.**  1 2 3 4

8. **Dependability** (Does as requested the first time he/she is asked. ) 1 2 3 4

9.  **Work product quality** (Is the product made according to kitchen recipes/customer’s order) 1 2 3 4

**Comments:**

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**Employee’s(student) signature/date**

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**Supervisor’s signature/date**