Application for Advancement

Culinary II Self Assessment

Once you've completed your self assessment, please submit it to your staffing manager. Assessments will be reviewed by your staffing manager and then submitted to the event planners for a full evaluation. Please note, that if your evaluation is approved, we cannot guarantee you will eligible for promotion until a spot for that position becomes available.

CATEGORY		EMPLOYEE	DIRECT SUPERVISOR
Culinary Skills		_	_
	 Has medium level knife skills (even slicing, dicing, fish/meat butchery) 		
	Can properly sear proteins and vegetables		
	 Understands the value of tasting and the context of seasoning 		
	Can re-heat items effectively with different methods		
	Can finish/mount sauces		
	Has basic sautee skills		
	Can replicate building plates and apps correctly after following demo		
Onsite Logistical Skills			
	 Fire equipment set-up knowledge (hot boxes, cassettes, chaffers, steamer baskets, and other cooking equipment) 		
	 Knows how to dispose of sterno and how to handle before disposal 		
	Demonstration of Kit knowledge: What kits exists, what do they look like? What are they for? Where are they generally stored?		
	Can set up/break down stations with verbal instruction: tables, risers, floor mats, linens, station mis, electrical/flame equipment, • sanitation kits		
	• Can set up/break down plating line with verbal instruciton: tables, risers, linens, chaffers, hot boxes, plates, heat lamps, etc.		
	 Knows fire safety requirements (difference between extinguishers and their purposes) 		
	Understands and takes responsibility for safely unloading and packing the trucks.		
Onsite Execution Skills			
	Can lead an action station with verbal instruction: follow timelines, understand event flow, be up on time, communicate effectively with HC and AHC when issues arise 		
	Can lead a BOH support station (station supply, passed hd's, etc.) with verbal instruction		
	Can work any position on a plating line except expo		
	 Embodies the appropriate sense of urgency regarding fluctuating timelines and being guest ready early 		
	Demonstrated Recology protocol understanding & can set up trash bins		
	Demonstrates safe lifting techniques		
Work Ethic & Attitude			
	• Understands onsite hierarchy (EM>FM=HC>AHC)		
	Takes direction from leads in a positive manner and applies that direction		
	Demonstrates a "What can I do next?" attitude		
	 Asks relevant questions and demonstrates a curiousity to learn 		
	When acting as a station lead, leads with a positive, proactive, respectful, patient, and professional manner		
	Embodies adaptabliity when event changes occur		
	• Extremely hospitality-minded and interacts well with guests (find the answer if you don't have it, be courteous, be professional, etc.)		
	Understands the importance of leaving a space (venue or home) cleaner than we found it		
	Consistently shows up to shifts on time		
	Consistently adheres to uniform		
	Understands and adheres to TFS Handbook Policies		