SUPERVISOR, FOOD SERVICE Summative Appraisal Form

Name		Location
Appraisal Period: From	_ to	Date of Review

Directions

The following statements describe the employee who achieves success. Based on cumulative performance information, the evaluator estimates the employee's effectiveness in meeting each criterion. Rate each criterion using the scale below that most closely describes the employee's attainment of that criterion. For each domain, a comment area is provided for general statements and/or recommendations.

Rating Scale

5	Clearly Outstanding:	Performance is consistently far superior to what is normally expected.
4	Exceeds Expectations:	Performance demonstrates increased proficiency and is consistently above expectations.
3	Meets Expectations:	Performance meets expectations and presents no significant problems.
2	Below Expectations:	Performance is consistently below expectations and significant problems exist.
1	Unsatisfactory:	Performance is consistently unacceptable.

0 Not Applicable

JOB PERFORMANCE STATEMENTS

- 1. Assists in preparation of and may conduct instruction of staff meetings, scheduled workshops and inservice training as required, with director approval.
- 2. Performs yearly on-site school reviews as required by TEA Child Nutrition Program to ensure regulations and guidelines are being followed.
- _____3. Ensures that cafeteria staff are trained to correctly use the point of sale system.
- _____4. Audits cashiers daily work; cash deposits, accurate count on free and reduced lunch applicants.
- _____5. Assists in reading computer reports, report discrepancies to Director.
- 6. Ensures that month end documentation is completed on time and ensures that all expenses are accounted for.
- 7. Assists in observing Food Service Employees to ensure that policies, performance techniques and standards are being followed.
- 8. Counsels and trains employees when needed.
- 9. Completes staff worksheets for the substitute workers and ensures that proper staff levels are kept at each campus.

10		Assists director in developing departmental policies and procedures.
11		Knows the procedures for processing, verifying and receiving lunch applications in order to assist with this processing.
12	•	Prepares deposits for all federal and local monies accrued to Food Service.
13	•	Carries out office duties in absence of clerical staff
COMMI	ENTS	»:

Other

14.	Maintains proper standards of professional conduct and appearance.
15.	Performs other duties assigned by Director.
16.	Maintains confidentiality of information.
17.	Follows established Food Service Standard Operating Procedures.
COMMENTS	:

Supervisory Responsibilities				
18.	Assists	director in supervision and evaluation of food service employees.		
COMMENTS:	_			

What strengths does ______possess?

What are some improvements ______ can make to ensure a higher degree of success for students on this campus/department?

Summative Conference Comments:

Recommendation of Evaluator:	I have read and received a copy of t instrument.	his evaluation. I have reviewed this
Renewal and/or Extension of	Assignment	
Non-renewal of Assignment		
Termination of Assignment		
Non-extension of Assignmen		
Administrator's (Print Name)	Date	
Administrator's (Signature)	Date	
Employee's Signature	Date	