ASSISTANT MANAGER, FOOD SERVICE Summative Appraisal Form

Name _		Location					
Apprais	al Period: From	_to Date of Review					
		Directions					
informa using th	tion, the evaluator estimate scale below that most c	be the employee who achieves success. Based on cumulative performance tes the employee's effectiveness in meeting each criterion. Rate each criterion losely describes the employee's attainment of that criterion. For each domain, a gral 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					
Cafeter	ria Management						
1.	Assists Manager in	producing and maintaining work schedules and production records.					
2.	Directs daily activit	Directs daily activities in kitchen and cafeteria.					
3.		Maintains all serving schedules and serves all food items according to menu specifications defined by departmental policies and procedures.					
4.	-	Works cooperatively with campus principal to accommodate temporary schedule changes, special serving requirements and to resolve personnel problems.					
5.		Assists manager in supervising and training employees at campus level, promoting efficiency morale, and teamwork.					
6.		Ensures that the Standard Operating Procedures Manual is followed to facilitate communication and job expectations in the areas of health, hygiene, personnel, funding, resources, etc.					
COMM	IENTS:						

Policy, Rep	orts, and Law					
7.	Ensures that food is produced safely and is of high quality according to policies, procedures, and department requirements.					
8.	Maintains accurate reports of daily and monthly financial, production, and activity records.					
9.	Maintains and submits accurate information for payroll reporting (time cards, tardiness, an absenteeism).					
10.	Reviews entire counting and claiming, and money handling procedures, to include computer programs.					
COMMEN	TS:					
Safety						
11.	Ensures that food items are stored in safe and hazard-free environment.					
12.	Establishes and enforces standards of cleanliness, health, and safety following health and safety codes and regulations.					
13.	Maintains safe work environment.					
	TS:					
Inventory a	nd Equipment					
14.	Ensures that appropriate quantities of food and supplies are available, by ordering appropriate quantities and according to the menu.					
15.	Assists in checking in all orders and conducts end of month inventories					
16.	Maintains logs on all equipment maintenance required within campus food service department.					
17.	Performs preventive maintenance and reports needed equipment repairs.					
18.	Recommends replacement of existing equipment to meet department needs.					
19.	Assists in conducting annual physical equipment and supplies inventory.					
20.	Helps train cafeteria workers and makes sound recommendations about the assignment, discipline, and retention of cafeteria personnel.					
21.	Ensures that the quality control system to ensure employee safety is followed.					
COMMEN	TS:					

Other								
22.	Performs any other	duties assigned by super	rvisor.					
23.	_23. Maintains confidentiality of information.							
COMMEN	NTS:				_			
Supervisor	y Responsibilities							
24.	Assists manager in	supervising and evaluati	ng food service w	vorkers assigned to cam	pus cafeteria.			
COMMEN	NTS:							
What streng	gths does	possess?						
What are so	ome improvements			can make to ensure a	a higher degree			
of success f	For students on this can	npus/department?						
Summative	Conference Comment	s:						
Recommen	dation of Evaluator:	I have read and receive instrument.	ed a copy of this e	evaluation. I have revie	wed this			
	wal and/or Extension o	_						
Termi	enewal of Assignment nation of Assignment							
Non-e	extension of Assignmen	nt						
Administrat	tor's (Print Name)		Date					
Administrat	tor's Signature		Date					
Employee's	s Signature		Date					