

WORK-BASED LEARNING AGREEMENT

FOOD PREPARATION & PRODUCTION TRAINING PROGRAMME

Student's Name: _____

Course: _____

Property/Company Name: _____

Department: _____

ITS Mentor's Name: _____

Manager's Name: _____

DATE COMPLETED BY	PROPOSED PRACTICAL COMPETENCIES	STUDENT'S INITIALS	MANAGER'S INITIALS
	Maintain personal cleanliness and hygienic practices at all times		
	Carry out appropriate routine cleaning whilst at work		
	Report any personal condition that could affect food safety and take appropriate action		
	Check that temperature of high-risk foods is monitored and recorded in accordance with food hygiene regulations		
	Properly store foods in their appropriate containers and abide by their relevant storage requirements		
	Report any malfunction of any hot holding or chill holding that can compromise food safety		
	Do proper stock rotation and use older items first, taking in consideration of expiry date		
	Use stocks of all commodities in rotation according to age or 'use-by-date'		
	Always wear appropriate protective clothing and footwear in the kitchen		
	Recognize hazards and report to the appropriate authority		
	Observe all workplace safety procedures		
	Use safe and fully maintained equipment and utensils		
	Store and use safely dangerous substances such as chemicals used for cleaning and use PPE where required		
	Practicing Knife Skills		
	Prepare cold basic sauces; cold dishes; dressings		
	Presentation Cold Dishes		

DATE COMPLETED BY	PROPOSED PRACTICAL COMPETENCIES	STUDENT'S INITIALS	MANAGER'S INITIALS
	Preparation of Soups		
	Preparation Hot Sauces		
	Preparation of Vegetables and Potatoes		
	Preparation of Pasta, Gnocchi and Rice Dishes		
	Preparation of Garnishes		
	Preparation of Hot & Cold Pastry Desserts		
	Preparation of Baked Products		

ITS Mentor's Comments: _____

Student's Comments: _____

ITS Mentor's Signature: _____

Student's Signature: _____

Date: _____

OVERALL ASSESSMENT MARK
(to be given by ITS Mentor):
_____ / 50