[COMPANY LOGO]

SERVICE KITCHEN COOK
EVALUATION SHEET

Review Period:_____To_____

Employee Name:_____ Evaluator Name:_____

Item:	1	2	3	4	5	Corrective Action	Emp. Initials
Follows the pre kitchen sanitation procedure consistently, and to company standards							
Executes knife cuts as instructed							
Washes and stores produce properly							
Writes and attaches legible/accurate prep labels to prepared food items							
Stores food items safely/neatly in the correct container/storage area							
Operates each piece of cooking equipment safely and as intended							
Follows all HACCP procedures and food safety practices							
Uses plastic wrap to neatly wrap prepared items							
Sets up the assigned station efficiently prior to the beginning of service/shift according to set checklists							
Breaks down the assigned station efficiently at the end of each service/shift according to set checklists							
Accurate in prepares each food item from the assigned station exactly as outlined on the recipe card							
Continuously shows progression in the preparation of food items from the assigned							

station							
Maintains cleanliness/organization of designated stations throughout the entire scheduled shift							
Shows attention to detail in everyday tasks							
Navigates and operates the KDS seamlessly to complete orders during service							
Tastes and identifies seasoning adjustments for all prepared items							
Identifies low inventory of items of the station and notes them down on the “Low Inventory Item Sheet“							
Maintains good personal hygiene							
Reports to work on time consistently							
Maintains a positive attitude throughout the work day							
Shows progression in speed and efficiency when completing tasks each day							
Total Score:							

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