OBSERVABLE BEHAVIORS CHECK LIST

JOB PROFILE: _____   **The <mark>worker/trainee</mark> in order to reduce the food waste is able to…..**

EVALUATION DIMENSION	CONTEXT-RELATED COMPETENCES	RATING	LEGEND	NOTES

Exemple:

EVALUATION DIMENSION	CONTEXT-RELATED COMPETENCES	RATING	LEGEND
FOOD PROCESSING selection/ preparation raw materials	**The cook {when he selects and prepares raw materials for finished food products, according to regulatory requirements and restaurant recipes and specifications} peels raw materials (fruits, vegetables, cheese) with the appropriate kitchen tools, <u>using most of the edible material, even those parts that are considered waste</u>**	**A** **B** **C** **D**	**A - Always utilizes the peel of the fruit, vegetables or cheese for new recipes (or bioactive compounds)** **B - Often utilizes the peel of the fruit, vegetables or cheese for new recipes** **C- Sometimes utilizes the peel of the fruit, vegetables or cheese for new recipes** **D - Seldom/Never utilizes the peel of the fruit, vegetables or cheese for new recipes**