

Acrobat

outsourcing
Your Hospitality Staffing Professionals

Employee Performance Review

EMPLOYEE INFORMATION		RATINGS	
Employee Name	Teni Akingbaye	Date of Review	
Job Title	Dishwasher	Date	
Department	Dish	Manager	
Review Period	90 Days		
Technical Ability ☐ 1 ☐ 1.5 ☐ 2 ☐ 2.5 ☒ 3 ☐ 3.5 ☐ 4 ☐ 4.5 ☐ 5 Unacceptable Needs Improvement Meets Expectations Exceeds Expectation Outstanding Work Quality & Job Knowledge		☐ 1 ☐ 1.5 ☐ 2 ☐ 2.5 ☒ 3 ☐ 3.5 ☐ 4 ☐ 4.5 ☐ 5 Unacceptable Needs Improvement Meets Expectations Exceeds Expectation Outstanding	
Comments/Specific Accomplishments Work on staying busy		Comments/Specific Accomplishments Improve on finding tasks/helping wash dishes	
Attendance/Punctuality ☐ 1 ☐ 1.5 ☐ 2 ☐ 2.5 ☐ 3 ☐ 3.5 ☐ 4 ☐ 4.5 ☒ 5 Unacceptable Needs Improvement Meets Expectations Exceeds Expectation Outstanding Dependability		☐ 1 ☐ 1.5 ☐ 2 ☐ 2.5 ☐ 3 ☐ 3.5 ☐ 4 ☐ 4.5 ☒ 5 Unacceptable Needs Improvement Meets Expectations Exceeds Expectation Outstanding	
Comments/Specific Accomplishments Always on time		Comments/Specific Accomplishments Can count on Teni to be at work	
Teamwork ☐ 1 ☐ 1.5 ☐ 2 ☐ 2.5 ☐ 3 ☐ 3.5 ☒ 4 ☐ 4.5 ☐ 5 Unacceptable Needs Improvement Meets Expectations Exceeds Expectation Outstanding Professionalism		☐ 1 ☐ 1.5 ☐ 2 ☐ 2.5 ☐ 3 ☐ 3.5 ☒ 4 ☐ 4.5 ☐ 5 Unacceptable Needs Improvement Meets Expectations Exceeds Expectation Outstanding	
Comments/Specific Accomplishments Would like to see Teni take on more duties in the dish room		Comments/Specific Accomplishments Would like to see Teni take on more duties in the dish room	
Overall Rating 3.5		Average Rating 4	
EVALUATION Additional Comments: We would like to see Teni learn more tasks inside of the kitchen.			
VERIFICATION OF REVIEWS By signing this form, you confirm that you have discussed this review in detail with your supervisor. Signing this form does not necessarily indicate that you agree with this evaluation.			
Employee Signature: <i>[Signature]</i>		Date: 9/23/14	

18/hr
~~18/hr~~ - Carl recommends
 18.50/hr - AH

- Needs to spend less time socializing and pay more attention to where things are needed in kitchen rather than simply putting them in the closest/most convenient spot