

Acrobat


outsourcing
Your Hospitality Staffing Professionals

Employee Performance Review

EMPLOYEE INFORMATION	
Name Chris Tucker	Date of Review 8/10/2018
Job Title	Date 8/23/2018
Department Tuck Shop	Manager Eddie Garcia
Review Period to August 2018	

RATINGS		1 = Unacceptable	2 = Needs Improvement	3 = Meets Expectations	4 = Exceeds Expectations	5 = Outstanding
Job Knowledge		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Comments / Specific Accomplishments						
Work Quality		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Comments / Specific Accomplishments						
Dependability		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Comments / Specific Accomplishments						
Initiative		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Comments / Specific Accomplishments						
Communication/Teamwork		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Comments / Specific Accomplishments						
Overall Rating	Average:					<u>4</u>

EVALUATION	
ADDITIONAL COMMENTS	Chris has been a valuable addition to our crew since he rejoined us last year. His depth of knowledge and execution of different cuisines continues to be his greatest asset and contribution to the Tuck Shop. Chris understands and follow direction from his superiors and carries out his tasks without complaint. He maintains a upbeat and professional attitude and has never shied away from the tough jobs that need to be done. Chris communicates well with others and has a great working relationship with his peers as well as the management. Chris takes the initiative to effectively communicate any changes or conflicts to his schedule. Chris has taken great strides in executing the daily menus for the Gastro station as well as lending a hand in both on-site and off-site catering in addition to any pop-ups or special menus we periodically feature at the Tuck Shop.
ACTION PLAN FOR THE NEXT YEAR	While Chris develops his culinary skill set over the next year, the main focus will be to work on initiative and dependability in the kitchen. To take on more responsibility in the complete execution of the daily menus for the Gastro station as well as other tasks in the kitchen with speed, proficiency, accuracy and minimal instruction from the management team. Another focus for Chris would be to share his knowledge with his peers to elevate those around him who may not be as experienced.

VERIFICATION OF REVIEW	
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 	Date 8/30/18 8/30/18