

ASSIGNMENT #1

Document your Co-op work hours here, be sure to have either pay stubs or print out the completed table and have supervisor sign to be included in your final package.

WEEK #	DATE (each week)	Hours Worked for the Week	Pay Stub Attached
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
TOTAL HOURS WORKED			

Hourly Salary: \$

Supervisor Signature: _____ Date :
(Confirming hours worked if necessary)

ASSIGNMENT #2

Describe your Co-op work site. Highlight the operation; include such things as type of food served, location, number of employees, etc.

ASSIGNMENT #3

Write a summary of your experience. Comment on the culinary skills you learned, practiced, and experienced during the work term. Comment on your culinary objectives (did you accomplish the objectives?) Assess the overall experience and how it relates to your schooling and your career.

ASSIGNMENT #4

List the various stations that you worked during your 400 hour work experience and write a brief description of each station.

Work Station: Description:

Work Station: Description:

Work Station: Description

Did you accomplish your work objective #1?

Did you accomplish your work objective #2?

Did you accomplish your work objective #3?

If no, please explain (note these questions come from the original three objectives you came up with and your chef advisor signed off on)

ASSIGNMENT #5

Please explain how your education prepared you for your Co-op experience.