

Assesment of module Estonian & International Bakery and patisserie

Period:

Name of Student:

Name of assessor: Moonika Veedla

Knowledge:	Satisfactory	Good	Excellent	To be developed
Understands and applies hygiene standards in food production.				
Demonstrates awareness of effective communication in a team and with customers.				
Applies sensory principles in product design.				
Skills:	Satisfactory	Good	Excellent	To be developed
Prepares the ingredients for production based on the technological manual				
Plans and carries out baking tasks independently and in teams.				
Produces baked goods suitable for customer service (e.g., canteen).				
Handles ingredients correctly and efficiently.				
Works in accordance with safety and hygiene regulations.				
Uses proper equipment and follows hygiene and safety rules. follows the principles of sustainability				
Evaluates products by sensory indicators, names faults of products.				
Plans the activities in the team				

Competence:	Satisfactory	Good	Excellent	To be developed
Shows initiative and responsibility in learning and tasks.				
Demonstrates independence in solving baking-related challenges				
Communicates effectively and works well with others.				
Adapts to new tasks, feedback, and team dynamics.				

Overall Assessment	Satisfactory	Good	Excellent	To be developed
Comments				

Date:03.02.2023

Signature