



EVALUATION DISCUSSION



INSTRUCTIONS:

All employees should be able to recognize food safety and nutrition concerns and know what to do about them. Here are some situations that you can discuss as a group or individually with the employee. Make sure that all employees recognize the principles learned from the training. Some examples may be more obvious than others; take the opportunity to have an open dialogue about why or why not

the employee's responses are correct. Take note of the responses and discussion on the space provided. You can complete all the examples or stop when you feel the employee fully understands the principles being taught. If it helps, you can also write out set questions or things to discuss that specifically apply to each scenario before discussing the situations with them employee.

HOW TO USE IT:

1	Simply DICUSS with the trainee the following situations.
2	Read each example. ASK FOLLOW-UP QUESTIONS after each situation to test their knowledge.
3	When done, SIGN AND FILE this form along with the certificate.

GOOD LUCK, AND STAY SAFE!



EVALUATION DISCUSSION

EMPLOYEE'S NAME: _____ TOPIC OF DISCUSSION: _____

EVALUATOR'S NAME: _____ TITLE: _____

The purpose of the evaluation form is to aid the evaluator in assessing the employee's knowledge of how to safely deal with day-to-day situations while on the job. Items may be added or deleted depending on the environment or the needs of your employees and company.

EXAMPLE #1

Steve works out at the gym every day, trying to lose some weight and gain some energy. He consistently gets tired around an hour into his workout, so he always brings an energy drink with him to make it through the rest of his day. He doesn't seem to be losing the weight, though, and always seems more tired once the effects of his energy drink wear off.

What is Steve doing wrong?

Why is Steve so tired all time, even after working out?

What would be a better way for him to accomplish his goals?

EXAMPLE #2

Bella works at a restaurant that serves a variety of foods, from salads to steaks. She is in a rush, wanting to prepare the salad for the shift as fast as she can, so she decides to just cut the lettuce without washing it first. The customers throughout the shift start to complain that the salads taste off and a few even mention that their stomach is upset.

Why is it important to wash produce?

What could be happening to the customers because of Bella's rush in preparation?



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EXAMPLE #3

David is cooking at a restaurant, using an oily pan to cook a steak for an order. The customers are in a hurry, so he raises the heat of the stove in order to cook the steak faster. He walks away from the pan to grab a drink, trying to stay cool in the heat of the kitchen. When he comes back, the oil is on fire. Panicking, he grabs his cup of water and throws it on the flaming pan. The oil splatters and the fire spreads, causing many burns on David's face, arms, and hands.

What may have caused the fire?

What should David have done when he saw the flames?

Could this situation have been avoided?

EXAMPLE #4

Kelly is cutting an onion while chatting with a coworker. She moves the cutting board she's using so that she can better hear her coworker as they chat. However, in her distracted mindset, she doesn't put the cutting board fully on the counter when she moves it. When she resumes cutting the onion, the cutting board tips off of the counter, and her knife shifts enough to cut her opposite hand. Thankfully, the cut isn't deep, but the onion can no longer be used because the injury has caused it to be contaminated.

What did Kelly do wrong?

What could Kelly have done to prevent the accident?

EXAMPLE #5

[Write the situation or topic of discussion here]

[Place here any questions that could be asked to ensure the employee understands the situation]



EVALUATION DISCUSSION

EXAMPLE #6

[Write the situation or topic of discussion here]

[Place here any questions that could be asked to ensure the employee understands the situation]

EXAMPLE #7

[Write the situation or topic of discussion here]

[Place here any questions that could be asked to ensure the employee understands the situation]

Supervisor/Trainer Name & Signature

Date