

Practical Tasks Evaluation

BMIH4002 & BMIH4006

Student Name:	Marius Fodor
Student Number:	2029156
Placement Hotel:	Cardiff Marriott
Professional Mentor:	front desk team
Placement Tutor:	Ffion
Hours Completed:	

Skills Matrix

In the grid below: U=Unsatisfactory; S=Satisfactory; G=Good; VG=Very Good; E=Excellent/Exceptional

Ideally, the Professional Mentor will discuss this evaluation with the student at the start, in the middle and at the end of the placement.

Please use the descriptors of competence for all levels and across all four skill areas as provided in the practical tasks criteria to inform your evaluation of the student's performance during their time on placement.

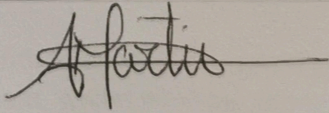
Competence	Definition	U	S	G	VG	E
Time Management, Behaviours and Attendance.	Manage time effectively and display a hospitality mindset in order to achieve goals. Complete required hours.					
Communication	Use speech, writing, non-verbal methods and technology (where applicable) effectively to present and exchange opinions, ideas and information.					
Team Working	Build effective working relationships and collaborate with others.					
Personal Enterprise	Use problem solving to respond to opportunities to improve own performance and work processes.					

Please now complete the Placement Mentor Statement overleaf.

Professional Mentor Statement

How has the student contributed to your team/organizational goals? Please provide specific examples and see the Placement Evaluation marking criteria and additional guidance for details and descriptors.

- * always willing to help
- * filled documents and pdg receipts
- * assisted with amenity requests to be sent up to rooms
- * flexible with schedule

Signed:	
Professional Mentor (please print):	Ariana & Front desk team
Date:	05/07

This evaluation is worth 25% of each practical module. It should be completed electronically or by hand and printed for signature before returning to the student for them to submit after completion by the deadline of **Friday July 8th 2022**.

FOR INFORMATION ONLY - Students have the following assignments to consider whilst on placement:

BMIH4002 – Food & Beverage Operations

- **Assignment 1** (25%) – Learning Log (750 words)
- **Assignment 2** (25%) – Practical Tasks (Skills Matrix & Professional Mentor Evaluation)
- **Assignment 3** (50%) – Multiple-choice Question Paper (1hr)

BMIH4006 – Operating Hotel Facilities

- **Assignment 1** (25%) – Learning Log (750 words)
- **Assignment 2** (25%) – Practical Tasks (Skills Matrix & Professional Mentor Evaluation)
- **Assignment 3** (50%) – Presentation (10mins)

Assignments 1 & 2 for both modules are due to be submitted to Turnitin (via Moodle) by Friday 8th July 2022.

Assignment 3 for both modules will take place during the final week of term (w/c 4th July 2022). These will take place online. Placement Tutors will liaise with students, to arrange a specific day and time for each assessment. The multiple-choice test will be based on food management systems, HACCP and food safety and hygiene fundamentals. Resources will be provided to students to help them prepare. They are encouraged to also expand and deepen their knowledge whilst working within food & beverage.

The 10minute presentation requires students to discuss an operational issue that they encountered / witnessed whilst on placement, whilst allowing them to suggest solutions to alleviate future occurrences. It could be a specific incident, or a more general theme, such as staff shortages.