



Evaluation survey THEME Matrix "Cook"

This questionnaire is addressed to company experts and trainers for the profession "Cook"

Please indicate your answers by selecting one of the items or writing down your statements when needed!

General information	
Nationality: Slovenian	
Age: 34	
Your role in the company: Assistant HRM	

How does the Matrix represent the work processes typical for the professional field of cooks?	
Perfectly	
Quite good	X
Only partially	
Not at all	

Please could you give us a comment concerning the previous answer, if you think that the Matrix does not represent typical work processes of the respective field?

Competencies, that are focused on the knowledge of procurement procedures, in large systems assessing more competencies of chef, in conjunction with purchasing department and F & B professionals and chefs themselves.

Through this matrix is not easy to assess the profession of the cook.

Competence area 2 - "Productions of menu" is in our opinion more appropriate and describes competencies of the chef.

In addition, although we still think it is very important, not only what the chef is preparing, but also how does the chef do it - how chef behaves, how chef cooperate with the team, chef's attitude to the profession and what approach chef use it. In large systems the latter is more important than just "professional competencies - what you know/can do."

Do you think that the Matrix could be useful to map and define available skills and competences of future employees and/or students coming from abroad?	
Perfectly fitting to the scope	
Quite useful, with some limits	X
Partially useful	
Not at all	
Comments:	
Certain parts of the matrix would be useful for us. The structure of the matrix is pleasing. As we have been stated above, Competence area 2 could fall under the basic guideline for new workers.	

Thank you for your collaboration!