## Student Internship Performance Evaluation

	e Print or Type) e of Student Intern:
Com	pany Name:
Com	pany Address:
Cont	act Telephone#
Ema	l:
Nam	e & Title of Supervisor:
Inter	nship Starting Date: Ending Date:
	nship Starting Date: Ending Date: (Month/Day/Year) (Month/Day/Year)
Tota	Hours Worked: (Please include any paid and unpaid hours)
	e rate the student on each of the following characteristics. Place a check next to the statement nost accurately describes the performance of this student.  Relationships with Others 1. Very Acceptable (Encourages other employees to perform well and helps reduce conflict.)
	2. Acceptable (Works well with other employees and does not cause conflict.) 3. Not Acceptable (Does not work well with other employees and causes conflict.)
В.	2. Acceptable (Works well with other employees and does not cause conflict.)
В.	2. Acceptable (Works well with other employees and does not cause conflict.)3. Not Acceptable (Does not work well with other employees and causes conflict.)  Dependability1. Very Acceptable (Carries out tasks with less supervision than normal.)2. Acceptable (Carries out tasks with normal supervision.)

Communication Skills (Oral)  1. Very Acceptable (Outstanding skills, clearly communicates ideas, directions, and opinions 2. Acceptable (Uses proper grammar and language with the others)  3. Not Acceptable (Frequently does not use proper grammar and language or has difficulty Communication Skills (Written)  1. Very Acceptable (Outstanding skills, clearly communicates ideas, directions, and opinions 2. Acceptable (Uses proper grammar and language in written material)  3. Not Acceptable (Frequently does not use proper grammar and language or has difficulty Demonstrating acceptable writing skills.)  Knowledge of Hospitality Operations and Systems  1. Very Acceptable (Demonstrates a very high level of knowledge and understanding.)  2. Acceptable (Demonstrates a very high level of knowledge and understanding for the position 3. Not Acceptable (Does not demonstrate knowledge and understanding of hospitality operation 2. Acceptable (Provides customer service standards as directed in our organization)  3. Not Acceptable (Provides customer service standards as directed in our organization)  3. Not Acceptable (Does not meet the service standards as directed in our organization.)  Absenteeism  1. Is not a problem with the student? (Acceptable)  2. Is a problem with the student? (Unacceptable)  What are the outstanding attributes of this student?  What are the outstanding attributes of this student?	2	<b>nt</b> Very Acceptable (Always handles problem situations in a manner acceptable to supervisor Acceptable (Occasionally does not handle problem situations as well as supervisor would I Not Acceptable (Frequently does not handle problem situations as well as supervisor would be acceptable of the control of
1. Very Acceptable (Outstanding skills, clearly communicates ideas, directions, and opinions 2. Acceptable (Uses proper grammar and language in written material) 3. Not Acceptable (Frequently does not use proper grammar and language or has difficulty Demonstrating acceptable writing skills.)  Knowledge of Hospitality Operations and Systems  1. Very Acceptable (Demonstrates a very high level of knowledge and understanding.) 2. Acceptable (Demonstrates a typical level of knowledge and understanding for the position. 3. Not Acceptable (Does not demonstrate knowledge and understanding of hospitality operation.)  Customer Service  1. Very Acceptable (Consistently demonstrates outstanding customer service, goes the extra service and acceptable (Provides customer service standards as directed in our organization).  3. Not Acceptable (Does not meet the service standards as directed in our organization.)  Absenteeism  1. Is not a problem with the student? (Acceptable) 2. Is a problem with the student? (Unacceptable)  What are the outstanding attributes of this student?	1.	Very Acceptable (Outstanding skills, clearly communicates ideas, directions, and opinions Acceptable (Uses proper grammar and language with the others)  Not Acceptable (Frequently does not use proper grammar and language or has difficulty
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1. Very Acceptable (Consistently demonstrates outstanding customer service, goes the extra response to the ext	1	Very Acceptable (Demonstrates a very high level of knowledge and understanding.) Acceptable (Demonstrates a typical level of knowledge and understanding for the position.
1. Is not a problem with the student? (Acceptable)2. Is a problem with the student? (Unacceptable)  What are the outstanding attributes of this student?	1. ?	Very Acceptable (Consistently demonstrates outstanding customer service, goes the extra a Acceptable (Provides customer service standards as directed in our organization)
	1.	Is not a problem with the student? (Acceptable)
Describe any problems the student encountered in the work environment:	What ar	re the outstanding attributes of this student?
Describe any problems the student encountered in the work environment:		
	Describe	e any problems the student encountered in the work environment:

(Optional) Would you hire this student?	Yes	_ No _
If no, please explain why:		
Have you discussed this evaluation with the student?	Yes	_ No _
Have you discussed this evaluation with the student?  Please make any other comments you feel would be he in aiding this student to develop proper skills for work Restaurant Industry:	elpful to the	departm
Please make any other comments you feel would be ho in aiding this student to develop proper skills for worl	elpful to the	departm
Please make any other comments you feel would be ho in aiding this student to develop proper skills for worl	elpful to the king in the F	departm Iospitalit

Please send completed evaluation to: Dar Yasseri, Internship Coordinator

**Phone:** 405-744-8481

Email: <a href="mailto:yasseri@okstate.edu">yasseri@okstate.edu</a>
Mail: School of Hospitality and Tourism Management

Oklahoma State University 365 Human Sciences Stillwater, OK 74078