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Institute of State for Fine Wine and Dining and Hospitality Hotel "Arturo Prever" – Pinerolo- Italy THE REGISTER OF ATTENDANCE								
STUDENT Surname:	ESTABLISHMENT							
Name:								
Location:	Tutor:							

Indicate for each day of the start time and end time work.

- A = absent
- D = delay

I = Illness P = Permission

						Tutoulo
Date	Day	Starting time	End Time	Activity	Trainee signing	Tutor's signature
		A.M.	A.M.			
//	1	P.M.	P.M.			
		A.M.	A.M.			
//	2	P.M.	P.M.			
		A.M.	A.M.			
	3	P.M.	P.M.			
		A.M.	A.M.			
	4	P.M.	P.M.			
		A.M.	A.M.			
//	5	P.M.	P.M.			
		A.M.	A.M.			
/	6	P.M.	P.M.			
		A.M.	A.M.			
	7	P.M.	P.M.			
/		A.M.	A.M.			

Ref. Erasmus+ Prof. Brignone & Lo Bello





	8	P.M.	P.M.			
Date	Day	Starting time	End Time	Activity	Trainee signing	Tutor's signature
/ /		A.M.	A.M.			
//	9	P.M.	P.M.			
		A.M.	A.M.			
//	10	P.M.	P.M.			
//		A.M.	A.M.			
//	11	P.M.	P.M.		1	
	1	A.M.	A.M.			
	12	P.M.	P.M.			
. //		A.M.	A.M.			
	13	P.M.	P.M.		/	
		A.M.	A.M.			
//	13	P.M.	P.M.			
, ,		A.M.	A.M.			
//	14	P.M.	P.M.			
/ /		A.M.	A.M.			
//	15	P.M.	P.M.			
		A.M.	A.M.			
	16	P.M.	P.M.	7		
		A.M.	A.M.			
	17	P.M.	P.M.			
		A.M.	A.M.			
	18	P.M.	P.M.			
//	/	A.M.	A.M.			
//	19	P.M.	P.M.			
		A.M.	A.M.			
/	20	P.M.	P.M.			
//		A.M.	A.M.			
/	29	P.M.	P.M.			

2





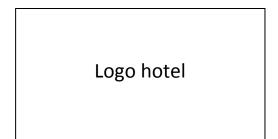
		A.M.	A.M.			
//	30	P.M.	P.M.			
Date	Day	Starting time	End Time	Activity	Trainee signing	Tutor's signature
		A.M.	A.M.			
//	31	P.M.	P.M.			
		A.M.	A.M.			
//	31	P.M.	P.M.			
		A.M.	A.M.			
//	32	P.M.	P.M.	1-1		
		A.M.	A.M.			
	33	P.M.	P.M.			
	34	A.M.	A.M.			
K.		P.M.	P.M.			
/ /	35	A.M.	A.M.			
	2014) -	P.M.	P.M.			
	36	A.M.	A.M.			
		P.M.	P.M.			

Total hours of internship:

NOTE:_

Signature and stamp of the Head of the Department

The Headmaster of Institute of State for Fine Wine and Dining and Hospitality Hotel "A. Prever" Dott.ssa Roberta Martino





Istituto di Istruzione Superiore "Arturo Prever" Pinerolo - Italy

EVALUATION FORM OF JOB PLACEMENT ACTIVITY

STUDENT	ESTABLISHMENT
Surname:	
Name:	Tutor:
Location:	

There are five levels of evaluation, from 1 to 5.5 is the maximum point for each aspect. In order to evaluate the student, please consider the following aspects and put a cross under the level you agree. The maximum total score is 25

	1	2	3	4	5
How much they are interested with the activity					
How much they take part of the activity					
How good the relationship with the other workers is					
How much they are able to cooperate					
How often they are on time					
How much they are able to work (cooking skill,					
using kitchen tools, etc)					
How much they are able to work when not guided					
How much they are trustful when given a task					

Total score:...../25

Date

The stage tutor