**Template of Receiving Demonstration skills with restaurant representant at Malta online**

Background: Here is a template of an example of receiving exchange students demonstration skills online.

Here is an example to receive feedback of learning outcomes in the study unit a la carte cooking for two cook students.

Thank you so much that you took time to assess our students Emma and Jenni who has been working in your restaurant.

We can now discuss the competence of the students in relation to the criteria.

You have the assessment criteria and we have studied them together beforehand. The assessment scale in Finland is 1-5 (5 best).

À la carte cooking, 30 cp

The student is able to:

- schedule and plan their daily work tasks

- pre-prepares and prepares dishes, side dishes and desserts on the restaurant's à la carte menu according to portion cards and customer orders

- act in customer service according to a business idea or mission statement

- prepare for shift change and the next working day

- assess their own competence and activities as a member of the work community.

Please describe your own perception of the student's competences. What do they know by now and what could be improved? What would you give an overall grade for the whole study unit?

Is there anything else you would like to add?

I will also have a further discussion with the students and they give their own assessment of their competences and learning outcumes. The student will do their own self-assessment and finally also my assessment.

Thank you very much for giving our students the opportunity to do their training contract period in your company and thank you very much for this feedback.

Have a nice day