

**Baccalauréat Professionnel Seconde Famille des métiers de l’hôtellerie-restauration**

Académie

***Année scolaire 2020 / 2021***

Établissement

Nom – Prénom de l’élève

*Seconde Famille des métiers « hôtellerie-restauration »*

**Évaluation formative de la PFMP « Famille des métiers » réalisée en classe de seconde FMHR**

Service

Dates

Entreprise

Nom et signature du professeur référent

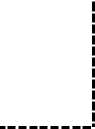
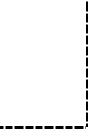
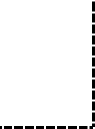
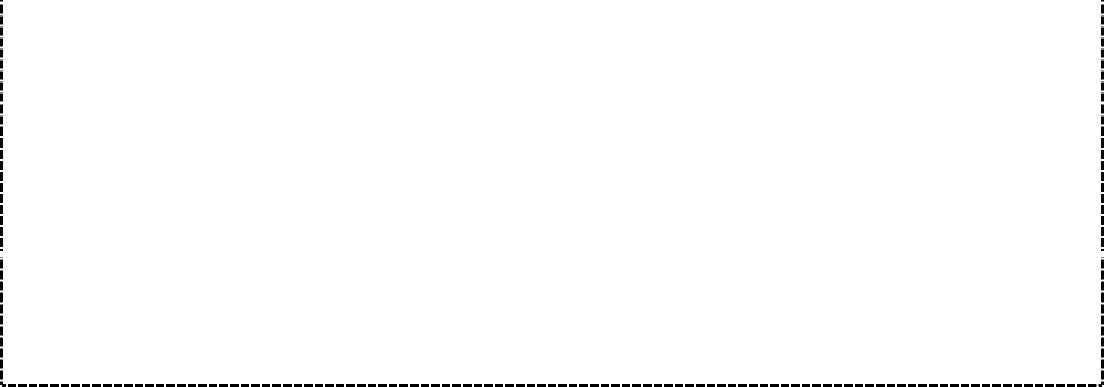
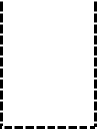
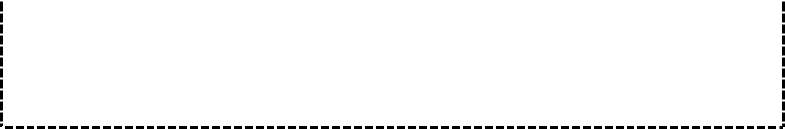
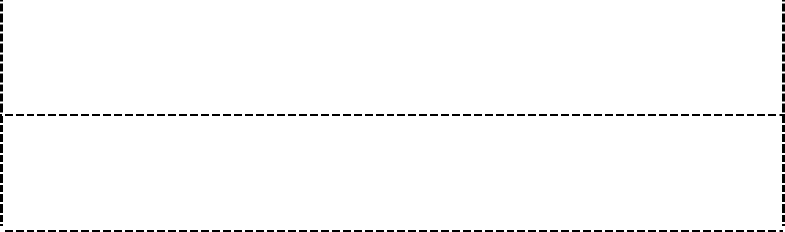
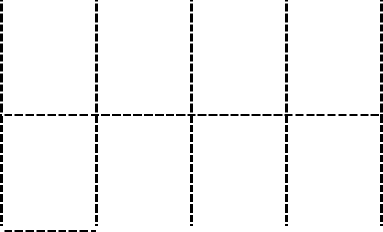
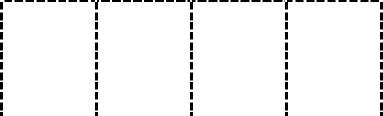
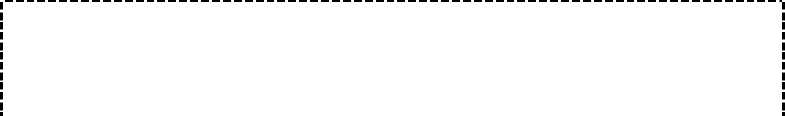
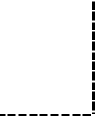
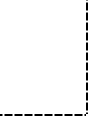
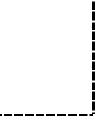
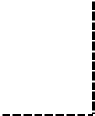
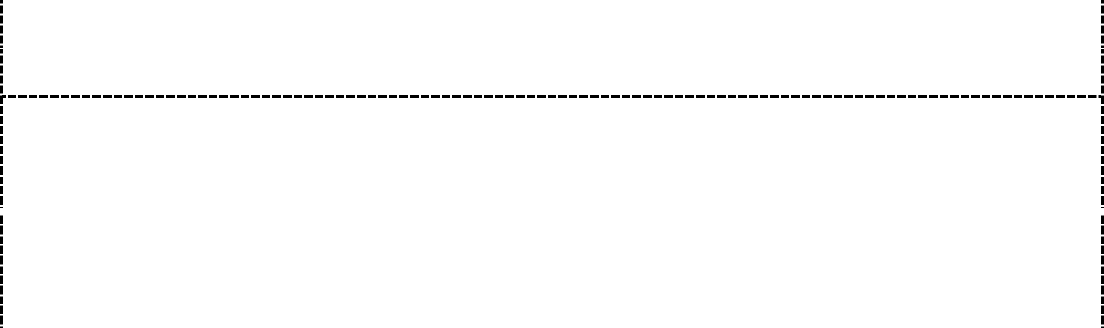
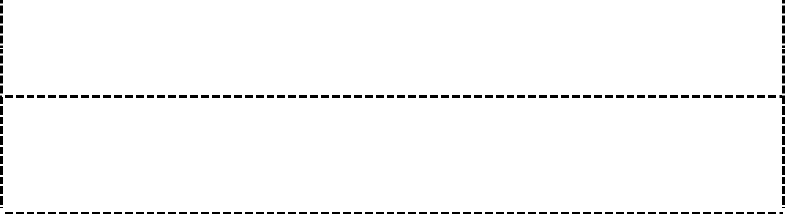
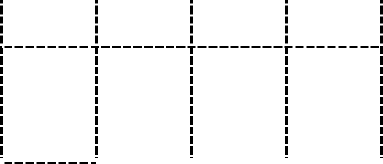
Nom et signature du tuteur

cuisine

restaurant

Lors de la classe de seconde, les élèves acquièrent désormais les compétences communes des deux métiers (cuisinier et serveur) et de base de chacun des deux métiers. Cette première immersion en entreprise permet aux jeunes de s’insérer au sein d’une équipe côté cuisine (pour la moitié du temps) et côté restaurant (pour l’autre moitié). À l’issue de cette classe de seconde, ils s’orientent vers un bac pro « Cuisine » ou un bac pro « Commercialisation et Services en Restauration ».

# Points d’évaluation Respecter les horaires de travail et faire



Positionnement

**Adopter un comportement professionnel**

preuve de ponctualité Effectuer son travail selon les consignes

I F S TB

# Commentaires

Faire preuve d’initiative

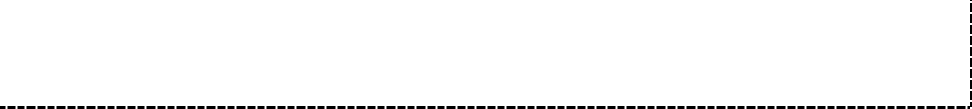
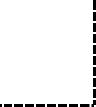
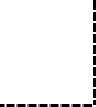
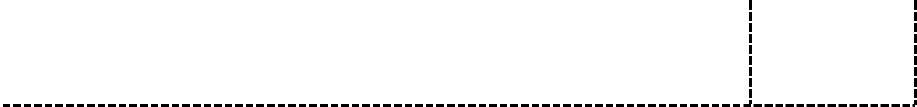
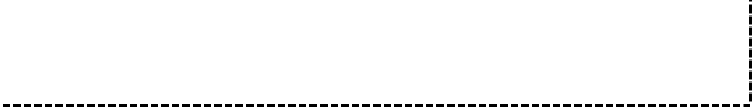
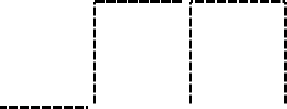
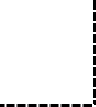
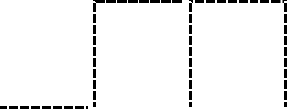
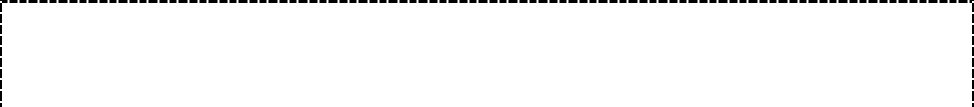
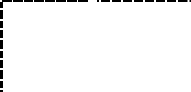
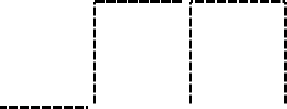
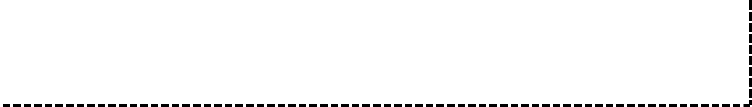
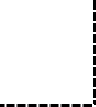
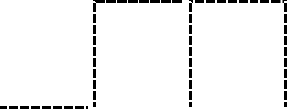
Faire preuve de dynamisme, de participation active dans son travail

Faire preuve de motivation

Faire preuve de curiosité professionnelle et demander des conseils

Savoir s’adapter aux remarques formulées

*I = maîtrise insuffisante / F= maîtrise fragile / S = maîtrise satisfaisante / TB = très bonne maîtrise*

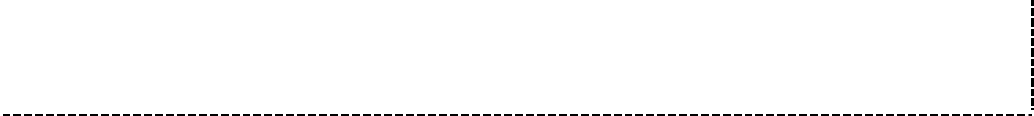
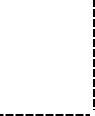
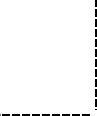
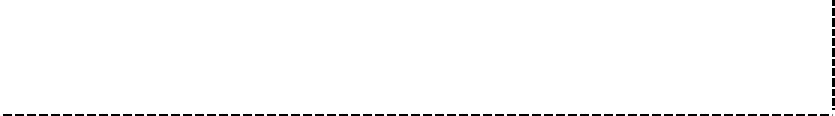
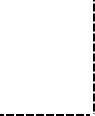
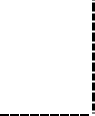
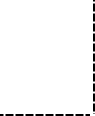
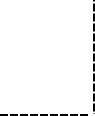
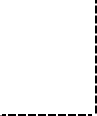
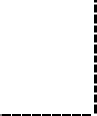
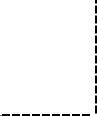
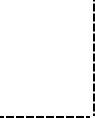
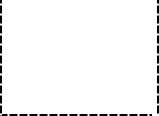
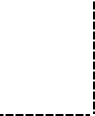
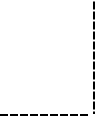
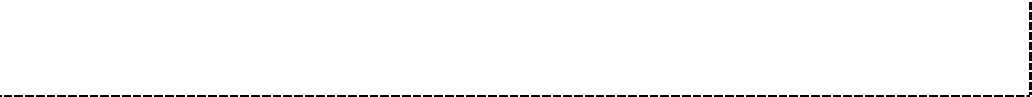
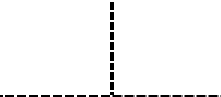
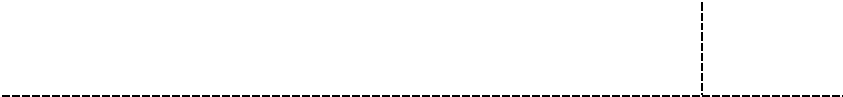
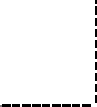
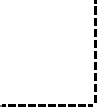
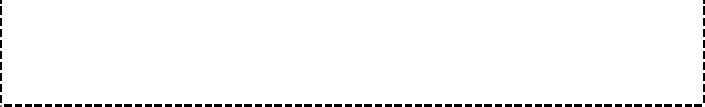
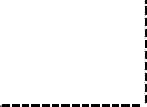
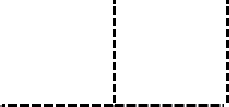
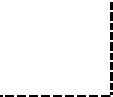
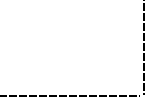
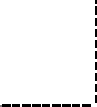
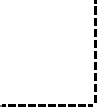
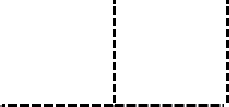
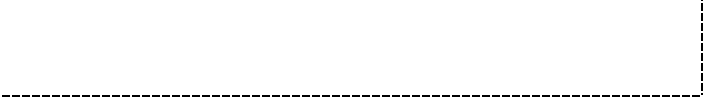
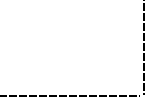
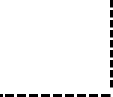


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| --- | --- | --- | --- | --- | --- | --- | --- |
| **Organiser le service / la production** | | | | | | | |
| Points d’évaluation |  | Positionnement | | | |  | Commentaires |
| I | F | S | TB |
| Recueillir les informations et préparer la production/le service | Cuisine |  | | | | Cuisine |
| Salle |  |  |  |  |
| Entretenir les matériels, les locaux | Cuisine |  |  |  |  |
| Salle |  |  |  | |
| Mettre en place le poste de travail/réaliser la mise en place | Cuisine |  |  |  |  | Salle |
| Salle |  |  |  |  |
| Gérer son poste de travail | Cuisine |  |  |  | |
| Salle |  |  |  |  |

*I = maîtrise insuffisante / F= maîtrise fragile / S = maîtrise satisfaisante / TB = très bonne maîtrise*

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Maîtriser les bases du métier** | | | | | | | |
| Points d’évaluation |  | Positionnement | | | |  | Commentaires |
| I | F | S | TB |
| Réaliser les préparations culinaires, cuisiner, dresser, distribuer | Cuisine |  | |  |  | Cuisine |
| Salle |  |  |  |  |
| Prendre en charge la clientèle, vendre, servir | Cuisine |  |  |  |  |
| Salle |  |  |  |  |
| Contribuer au stockage des marchandises | Cuisine |  |  |  |  | Salle |
| Salle |  |  |  |  |
| Contribuer à la démarche qualité  (adopter des gestes et attitudes respectueux de l’environnement) | Cuisine |  |  |  |  |
| Salle |  |  |  |  |

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|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **S’insérer dans une équipe** | | | | | | | |
| Points d’évaluation |  | Positionnement | | | |  | Commentaires |
| I | F | S | TB |
| Communiquer au sein de la structure, se positionner dans l’équipe | Cuisine |  |  |  |  |  | Cuisine |
| Salle |  |  |  |  |
| Adopter une posture professionnelle | Cuisine |  |  |  |  |
| Salle |  |  |  |  | Salle |
| S’auto-évaluer et rendre compte de son travail | Cuisine |  |  |  |  |
| Salle |  |  |  |  |

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**Conseils**