

Applicant information

When you provide evidence of your workplace skills for Stage 1 Documentary Evidence Assessment, you must also provide a completed Supervisor Report.

Who can complete the Supervisor Report?

The person who completes the Supervisor report must:

- hold a supervisor position at your current workplace or a past workplace (e.g. a supervisor, foreman, leading hand, team leader, or your employer)
- supervise you at work regularly (or has supervised you regularly in the past)
- be available to be contacted by VETASSESS to discuss their report if required.

A completed Supervisor Report allows you to provide evidence of the skills and knowledge you regularly display at your workplace.

NOTE:

- A Supervisor Report does not replace a statement from your employer. You must provide an employer statement in your evidence for Stage 1.
- If the Supervisor is not contactable by VETASSESS the evidence in the report cannot be accepted.

Supervisor information

The information you provide in this report will be submitted to VETASSSES as part of the Applicant's Trade Skills Assessment process.

The report allows you to state skills and knowledge the Applicant regularly demonstrates in the workplace.

What must I do to complete the report?

- hold a supervisor position at your workplace (e.g. you are a supervisor, foreman, leading hand, team leader, or the employer)
- regularly observe and supervise work performed by the Applicant
- answer the questions based on skills you have observed in the workplace
- answer all questions honestly
- be available to discuss this report with VETASSESS if required.

If you have any questions about completing this report, please contact us at tradeassess@vetassess.com.au

Return the report to the Applicant when you have completed and signed it.

Applicant and Supervisor details		
Applicant Name:		
Supervisor Name:		

Supervisor Role in the Workplace:	
Supervisor Contact Details:	Telephone:
	Email:
Workplace Name:	
Workplace Address:	
When did Supervisor supervise the Applicant?	Start date:
	End date:

Declaration

By signing the below section, both the Applicant and Supervisor confirm the following:

- the Supervisor holds/held a supervisor position and regularly supervises/supervised the Applicant
- all information provided by the Supervisor is correct and honest
- VETASSESS can contact the Supervisor to gather further information about this report or the Applicant's work.

NOTE: Providing incorrect or untrue information in this report may result in an **UNSUCCESSFUL** skills assessment outcome for the Applicant.

Applicant Signature:	Date:	
Supervisor Signature:	Date:	

Report on the Applicant's workplace skills

This section is to be completed by the Supervisor.

Note: Identify the skills you have observed the Applicant performing correctly on multiple occasions.

Workplace skills		Supervisor comments:	
Section 1: Cleaning and hygiene			
1. Washes hands at appropriate times and handles food safely			
2. Cleans equipment and work areas			
3. Disposes of waste safely			
4. Wears personal protective equipment			
5. Stores food and ingredients safely to prevent spoilage and contamination			
6. Identifies and reports health and hygiene hazards			
7. Completes workplace records and documents			
Section 2: Following recipes			
8. Accesses workplace recipes to identify requirements			
9. Schedules production based on recipe requirements			
10. Selects ingredients and calculates quantities based on recipes			
11. Selects and checks equipment appropriate to each recipe			

12. Adjusts recipes in response to dietary requirements or other customer requests				
Section 3: Baking cakes and pastry				
13. Identify the types of products you have observed the Applicant preparing:				
□ Biscuits/cookies □ Sponge cakes				
□ Non-sponge cakes (e.g. fruit cake) □ Puddings				
□ Laminated pastry products □ Non-laminated pastry products				
Artisan products (e.g. laminated croissants/danishes, fried products)				
□ Meringue products □ Gateaux, tortes, entremets				
Other products (please list in the comments)	1			
14. Weighs and prepares ingredients, fillings and decorations				
15. Mixes doughs and batters				
16. Divides dough/batter into required portions and moulds/shapes				
17. Adds fillings to product if required				
18. Loads product into appropriate tins/trays				
19. Bakes products using appropriate times and temperatures				
20. Unloads and de-pans baked products to cool				
21. Identifies quality issues and makes adjustments if required				
22. Finishes/decorates products according to recipe				
Section 4: Working with others				
23. Communicates effectively with other workers				
24. Coaches other workers in job skills				

25. Communicates and sells products to retail customers	
26. Reports product faults and issues to supervisor	