# TRAINER REPORT

INTRODUCTORY INFORMATION FOR THE TRAINER

The trainer's report is completed on the day of the training. The trainer records his observations about the group, which can be directly transferred to the Employer or used for the training evaluation report. The questions for the report can be adapted to your needs.

Below is an example of the trainer's report along with the trainer's answers.

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| **Full name of the trainer and the training title:** | |  | | |
| **Number of the training group:** | |  | | |
| **Date of the training:** | |  | | |
| **Aim:** | | The aim of the report is ti assess the suitability and effectiveness of training. | | |
| **Knowledge from the area of the training block at the participants training** | Content presented during the training: | | 1. Organic and seasonal products - the impact of product quality on the end result. 2. Seasonal products in Polish cuisine. 3. Creating a menu with regional dishes. 4. New arrangements of traditional dishes. 5. Traditional recipes. 6. Practical part of the training. | |
| Trainer's opinion on the increase of knowledge among participants: | | *The group with basic knowledge about Polish cuisine, got to know the new form of decoration and presentation of dishes.* | |
| **Practical skills from the area of the training block at the Participants as a result of participation in the training** | Practical skills presented during the training: | |  | |
| The opinion of the trainer on the increase of practical skills for participants | | *The group has a basic knowledge of Mediterranean cuisine, they got to know new techniques of Greek cuisine, how to combine flavours and products with each other.* | |
| **Description of the group's character** | The most important character traits of the participants, which distinguished the group, strengths and weaknesses of participants, most often identified deficiencies in participants' skills, etc. | | The group consisted of approx. 20 people. The large size of the group made it difficult to work in subgroups.  Participants with different levels of knowledge.  Most people with practical experience in Polish cuisine.  The group showed great interest in the topics of the training.  A group of people from one company dominated the other participants during the discussion.  Some people in the group showed above average activity and great creativity. | |
| **Trainer comments:** | | | | |
| **Scale** | | | | **From 25% to 100%** |
| **Please, assess the increase in competences of the Participants in the area of the training block** | | | | **60%** |

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Date and trainer signature