SKILLS ASSESSMENT

Programme d'apprentissage en milieu de travail (PAMT) (Workplace Learning Program)

HOME SUPPORT WORKER

HOME SUPPORT WORKER'S NAME:	
WORKPLACE TRAINER'S NAME:	
ORAGINSATION'S NAME:	
DATE:	

Note: When the feminine pronoun is used in this document, it refers to both men and women.

THE SKILLS ASSESSMENT COMPLETION

The Skills Assessment will enable the workplace trainer to determine, for each of the home support workers in the workplace learning program (PAMT):

- 1- What should be included in the individual learning plan;
- 2- What is mastered and leading to skills recognition.

The Skills Assessment covers 6 core skills for the exercise of the profession:

- Be able to organize your work;
- Be able to perform general housekeeping;
- ⇒ Be capable of washing household clothes and linens;
- ⇒ Be capable of doing the shopping for and preparing simple nondietetic meals;
- ⇒ Be able to communicate with and provide assistance to the client;
- ⇒ Be capable of concluding the service at the client's.

The Skills Assessment also covers 2 complementary skills:

- ⇒ To be able to perform seasonal housekeeping;
- Be able to prepare nondietetic meals.

PRELIMINARY STEPS TO CONDUCT THE SKILLS ASSESSMENT

- 1- The workplace trainer must first provide a copy of the *Skills Assessment* to the home support worker enrolled in the PAMT. The apprentice will become familiar with the skills of the trade.
- 2- The Skills Assessment can be filled out different ways. Here are 3 suggestions:
 - a) The workplace trainer and the apprentice fill out the Skills Assessment together and then agree on the Final Summary of Skills;
 - b) The workplace trainer and the apprentice fill out the *Skills Assessment*, separately and then compare their results to finally agree on the *Final Summary of Skills*;
 - c) Only the workplace trainer fills out the *Skills Assessment* and presents the results to the home support worker for discussions. Then the workplace trainer fills out the *Final Summary of Skills* with the home support worker.
- 3- It is suggested that the employer participate in the Final Summary of Skills.
- NOTE _ To fill out the Skills Assessment, the workplace trainer and the apprentice will have to use the Apprenticeship Booklet and the Workplace Trainer's Handbook: See example page 19.

ONCE FILLED OUT THE SKILLS ASSESSMENT WILL RESULT IN ONE OR OTHER OF THE FOLLOWING ELEMENTS:

- ⇒ An Individual Learning Plan for the tasks that have not been successfully completed for each of the skills;
- → A partial recognition of the skill. This partial recognition will come with an individual learning plan for the tasks that have not been successfully completed;
- An **entire recognition**: **a**) of the 6 core skills, which will lead to obtaining an occupational qualification certificate for the trade of home support worker; **b**) either of the two complementary skills, which will lead to obtaining an attestation of skills.

INSTRUCTIONS FOR FILLING OUT THE SKILLS ASSESSMENT

This skills assessment is subdivided into two parts:

SECTION 1: Assessment for each of the 8 skills (6 core skills and 2 complementary);

SECTION 2: Final summary of skills and individual learning plan.

SECTION 1 - Assessment for each of the eight (8) skills

It is the **OBSERVATION** step. This observation will help to determine an assessment of the apprentice's skills regarding the 6 core skills and the 2 complementary skills. To obtain the information, the workplace trainer can: **a**) observe at the client's; **b**) ask team members, including general management; **c**) use the quizzes and scenarios designed for the Workplace Training Program (these quizzes and scenarios cannot be use as exams). All the information collected must remain strictly **confidential**.

In the skills assessment, the workplace trainer must indicate if the skill is to be considered:

- TO ACQUIRE: based on the information gathered, the workplace trainer considers that the apprentice does not master or masters only partially the following elements: the entire skill; one or more elements of the skill; one or more tasks. What is « To acquire » will become part of the individual learning plan;
- TO VERIFY: based on the information gathered, the workplace trainer has to go more deeply into the assessment of the following elements: the entire skill; one or more elements of the skill; one or more tasks. This assessment can be performed: **a**) at the client's; **b**) using the scenarios; **c**) using the quizzes. Then, the workplace trainer will decide if what is « To verify » will be part of the individual learning plan;
- MASTERED: based on the information gathered, the workplace trainer considers that the skill, the element of skill or the task is entirely mastered.
 - NOTE _ Some elements of the skill may not need to be evaluated. For example: "Accompany the client to do the shopping, if necessary". In this case, the workplace trainer indicates "Non-applicable" in the « Remarks » section.

SECTION 2 - Final summary of skills and individual learning plan

The SECTION 1 results are transposed into **SECTION 2**, which constitute the FINAL SUMMARY OF SKILLS. This summary of skills specifies:

- a) What is mastered and deserves to be recognized without any other learning process needed;
 - NOTE For a skill to be entirely recognize, all the elements of the skill must have been checked « Mastered » (example: 1A, 1B and 1C).
- b) What will need a learning process (the elements checked « To acquire ») will be part of the individual learning plan.

This skills assessment can be used throughout the workplace learning and skills recognition process. The workplace trainer can refer to it at anytime to measure the apprentice's progress toward the mastery of the skills required for the exercise of her trade.

SECTION 1 - Assessment for each of the eight (8) skills

SKILL 1 – BE ABLE TO ORGANIZE YOUR WORK						
Ele	ements of the skill and criteria to verify					
1A Verify your da	ily and weekly work schedule	To acquire	To verify	Mastered	Remarks	
	1A.1 Review your work schedule					
The apprentice	1A.2 Verify what tasks are to be done					
тпе арргенисе	1A.3 Get instructions for accessing the client's home					
	1A.4 Verify the information specific to the client					
1B Plan your trav	vel	To acquire	To verify	Mastered		
	1B.1 Locate the client's address					
The apprentice	1B.2 Organize your travel according to the selected mode of transport		٥			
1C Communicate organization	the necessary information to the client and the	To acquire	To verify	Mastered		
	1C.1 Identify information to be communicated to the client		٥			
The apprentice	1C.2 Confirm appointments with clients, id necessary					
	1C.3 Communicate relevant information to the organization		۵			
The following atti	tudes and behaviours have been verified:	Yes		No	Remarks	
	Demonstrate autonomy in the organization of work					
	Apply organization's guidelines and rules regarding the organization of work					
	Respect the work schedule					
	Adapt easily to changes in your work schedule					
The apprentice	Demonstrate a good sense of organization and responsibility					
	Respect the confidentiality of information about the clients					
	Clearly communicate with the client and the organization					

SKILL 2 – BE ABL	E TO P	ERFORM GENERAL HOUSEKEEPING					
Ele	ements	of the skill and criteria to verify					
2A Prepare to do	the hou	sekeeping	To acquire	To verif	I N/IOCt	ered	Remarks
	2A.1	Wear appropriate attire				נ	
	2A.2	Evaluate the client's needs according to the service agreement		۰]	
	2A.3	Evaluate the workload	۵	۵		1	
The apprentice	2A.4	Organize the sequence of housekeeping tasks]	
	2A.5	Check the condition of the equipment				1	
	2A.6	Prepare materials, equipment and products needed to perform housekeeping tasks	٥	۵			
	2A.7	Clear, illuminate and ventilate the workspace)	
2B Tidy and clear	n		To acquire	To verif		ered	
	2B.1 <u>à</u>	5 Tidy and clean the following rooms: bedrooms; living and dining rooms; kitchen; bathroom; basement				נ	
The apprentice	2B.6	Clean up the biological mess)	
	2B.7	Do minor chores]	
2C Use the appropriate products and	priate n equipme	nethods to store housekeeping materials, ent	To acquire	To verif		ered	
	2C.1	Maintain and store cleaning cloths and work accessories		٥]	
The apprentice	2C.2	Maintain and store equipment		۵		נ	
	2C.3	Store the cleaning products used		۵		נ	
The following elements have been verified :		Yes		No		Remarks	
		rly apply the techniques of light housekeeping ding to the task performed					
The apprentice	protec hygier	safety rules and safe work practices (personal tion accessories and clothes and appropriate ne accessories, prevention rules, etc.)	٥				
		appropriate hygiene and disinfection standards nt housekeeping					

SKILL 2 – BE ABLE TO PERFORM GENERAL HOUSEKEEPING (cont.)						
The following elements have been verified (cont.):		Yes	No	Remarks		
	Use appropriately and safely the cleaning products, equipment and material					
The appropriace	Prepare cleaning solutions in accordance with directions					
The apprentice	Apply safe practices for moving something heavy					
	Comply with the organization's quality standards for cleaning the rooms					

The following attit	The following attitudes and behaviours have been verified:		No	Remarks
	Arrive at the client's on time			
	Clearly communicate with the client and the organization			
	Demonstrate ability to establish a trusting relationship with the client			
	Demonstrate positive and courteous attitude			
	Demonstrate respect for client's privacy			
The apprentice	Respect client's needs within the structure of the service agreement			
тне арргеншее	Respect client's property			
	Pay attention to client satisfaction			
	Respect the confidentiality of information about the clients			
	Organize efficiently your work			
	Demonstrate autonomy in carrying out the work			
	Easily adapt to various work situations			

SKILL 2 – BE ABLE TO PERFORM GENERAL HOUSEKEEPING (cont.)						
The following attit	udes and behaviours have been verified (cont.):	Yes	No	Remarks		
	Demonstrate ability in management of priorities in the work					
	Exercise good judgment					
	Demonstrate professionalism					
The apprentice	Respect the time allotted for each task					
	Pay attention to quality of work					
	Concern for personal safety and that of others					
	Know when to perform teamwork					

SKILL 3 – BE CAPABLE OF WASHING HOUSEHOLD CLOTHES AND LINENS							
Ele	ements	of the skill and criteria to verify					
3A Preparing the	laundry		To acquire	To ver		Mastered	Remarks
The constitution	3A.1	Sort household clothes and linens			1		
The apprentice	3A.2	Soak stained or soiled items			1		
3B Wash and dry	the lau	ndry	To acquire	To ver	-	Mastered	
	3B.1	Use stain removers, detergents and fabric softeners according to the manufacturer's suggestions			1		
	3B.2	Wash the laundry using the washing machine)		
The apprentice	3B.3	Dry the laundry using the dryer)		
	3B.4	Hand the laundry)		
	3B.5	Store the laundry products used)		
3C Ironing and pro	essing		To acquire	To ver		Mastered	
	3C.1	Prepare the equipment					
The apprentice	3C.2	Adjust the iron according to the type of material]		
тте арргенисе	3C.3	Iron and, if necessary, press the clothes			1		
	3C.4	Maintain and store equipment)		
3D Fold and store	housel	nold clothes and linens	To acquire	To ver		Mastered	
The apprentice	3D.1	Fold household clothes and linens			1		
тпе арргеписе	3D.2	Store household clothes and linens)		
			Г				
The following elen	nents h	ave been verified :	Yes			No	
The apprentice	Correctinstruction	ctly interpret the symbols and follow the ctions on the labels for washing, drying and					

SKILL 3 – BE CAPABLE OF WASHING HOUSEHOLD CLOTHES AND LINENS (cont.)							
The following eler	ments have been verified (cont.) :	Yes	No	Remarks			
	Apply hygiene and disinfection standards						
	Wear personal protection accessories						
	Apply appropriate washing and drying techniques						
	Apply safe work rules and practices						
	Take the necessary precautions when using a bleach						
The apprentice	Avoid burns and wrinkles on clothes when ironing						
	Properly use and maintain the washing machine and the dryer						
	Properly use, maintain and store ironing and pressing equipment						
	Respect the client's preferences for folding household clothes and linens						
	Store household clothes and linens in accordance with the client's directions						
The following atti	tudes and behaviours have been verified:	Yes	No	Remarks			
	Respect client's privacy						
	Respect client's needs						
	Respect the confidentiality of information about the clients						
The apprentice	Pay attention to client satisfaction						
The approximeen.	Respect client's property						
	Work methodically						
	Demonstrate professionalism						
	Concern for personal safety and that of others	٠					

	ABLE OF DOING THE SHOPPING FOR AND PREPARI				
	ements of the skill and criteria to verify				
	ent's needs: the shopping list in collaboration with the client mine other errands to do for the client	To acquire	To verify	Mastered	Remarks
	4A.1 Make a shopping list in collaboration with the client				
The apprentice	4A.2 Estimate the cost of the shopping				
	4A.3 Ask the client for the money needed for shopping				
4B Do the shopp	ng	To acquire	To verify	Mastered	
	4B.1 Plan the shopping itinerary				
	4B.2 Accompany the client to do the shopping, if necessary				
The apprentice	4B.3 Do the shopping		٥		
	4B.4 Transport the purchases to the client's. If necessary, arrange the delivery				
	4B.5 Store the purchases (with the instructions of the client)		٠		
4C Preparing sim	ple nondietetic meals	To acquire	To verify	Mastered	
	4C.1 Check what food is available at the client's				
	4C.2 Plan, with the client, a simple meal		۵		
The apprentice	4C.3 Prepare or reheat a simple meal		٠		
	4C.4 Serve the meal				
	4C.5 Clean up the kitchen				

SKILL 4 –BE CAPABLE OF DOING THE SHOPPING FOR AND PREPARING SIMPLE NONDIETETIC MEALS (cont.)							
The following elei	ments have been verified :	Yes	No	Remarks			
	Apply the organization rules on determining the client's needs						
	Strictly apply the organization policy on handling money						
	Concern in preventing waste of food						
	Efficiently apply basic food hygiene and sanitation rules						
The apprentice	Apply safety rules and practices when going out for shopping						
	Use your time optimally						
	Strictly apply basic food hygiene and sanitation rules						
	Safely use equipment and material						
	Properly use, maintain and store material and equipment used						
The following atti	tudes and behaviours have been verified:	Yes	No	Remarks			
	Respect the confidentiality of information about the clients						
	Respect client's budget						
	Take into consideration the client's preferences						
The apprentice	Work neatly in the kitchen						
	Demonstrate ability in time management						
	Able to count with precision						
	Pay attention to basic food hygiene and sanitation						
	Demonstrate professionalism						

SKILL 5 – BE ABLE TO COMMUNICATE WITH AND PROVIDE ASSISTANCE TO THE CLIENT							
Ele	ments of the skill and criteria to verify						
UponIn par	going to the home	To acquire	To verify	Mastered	Remarks		
	5A.1 Make contact with the client by phone, if necessary						
	5A.2 Upon arrival, greet the client						
The apprentice	5A.3 be attentive to the client's needs and suggest other ways you can be of assistance		٥				
	5A.4 Ending a visit to a client's						
	5A.5 Establish a trusting relationship with the client and those around him or her						
	5A.6 Deal with a client who has special needs						
5B Act preventive	у	To acquire	To verify	Mastered			
The apprentice	5B.1 Notice signs of the client's physical or mental deterioration and any deterioration in the client's environment						
	5B.2 Detect any abnormal situations and recognize emergencies						
5C Respond app	opriately in emergencies	To acquire	To verify	Mastered			
The apprentice	5C.1 Apply the measures required by the organization in an emergency						
	5C.2 Deal with emergencies safely	٥		٥			

SKILL 5 - BE ABLE TO COMMUNICATE WITH AND PROVIDE ASSISTANCE TO THE CLIENT (cont.)						
The following attitudes and behaviours have been verified:		Yes	No	Remarks		
	Clearly communicate with the client and the organization and use polite phrases					
	Be attentive and vigilant					
	Demonstrate ability to establish a trusting relationship with the client					
	Able to cope with contingencies and emergencies					
	Able to make decisions	0				
	Able to adapt to different clientele					
	Capable of empathy, in keeping a safe emotional distance from the client					
The apprentice	Respect the confidentiality of information about the clients	_				
	Demonstrate active listening skills	•				
	Demonstrate professional ethics					
	Pay attention in maintaining client's personal autonomy					
	Capable of self-control in difficult situations					
	Respect client's privacy	0				
	Stay within the limit of your work					
	Pay attention to the client's well-being					
	Adopt safe assistance rules and methods in emergency situations					

SKILL 6 - BE CAP	ABLE OF CONCLUDING THE SERVICE AT THE CLIENT	Ī			
Ele	ements of the skill and criteria to verify				
6A Review your v	vork	To acquire	To veri		Remarks
	6A.1 Inspect the premises				
	6A.2 Notify the client of any cleaning products that have run out or are about			٥	
The apprentice	6A.3 Notify the client of any defective equipment or breakage				
	6A.4 Communicate any relevant information to the client				
	6A.5 Transmit any relevant information to the organization			_	
6B Record all info	ormation on the timesheet	To acquire	To veri	I IV/IOCTORA	
The apprentice	6B.1 Total your timesheet				
6C Complete the	payment transaction for services rendered	To acquire	To veri		
The apprentice	6C.1 Apply the organization's payment policy				
The following eler	nents have been verified :	Yes		No	Remarks
	Fully review the work performed				
The apprentice	Safely use the equipment and material				
	Properly use, maintain and store the equipment and material used				
The following attit	udes and behaviours have been verified:	Yes		No	Remarks
	Respect the confidentiality of information about the clients				
The apprentice	Respect client's property				
	Pay attention to client's satisfaction				
	Pay attention to the quality of work				

SKILL 7 – BE ABL	TO PERFORM SEASONAL HOUSEKEEPING				
Ele	ments of the skill and criteria to verify				
7A Prepare to do	the seasonal housekeeping	To acquire	To verify	, Mastered	Remarks
	7A.1 Wear appropriate attire				
The apprentice	7A.2 Wait for your colleague at the client's residence (if the work is to be done by two people)				
	7A.3 Review the service agreement with the client and inform the organization of any change				
	7A.4 Establish work priorities according to the client's needs				
	7A.5 Evaluate the workload				
	7A.6 Divide work among team members, if necessary				
	7A.7 Prepare materials, equipment and products to perform seasonal housekeeping tasks				
	7A.8 Clear, illuminate and ventilate the workplace				
7B Do the season	al housekeeping (spring cleaning)	To acquire	To verify	Mastered	
The apprentice	7B.1 Moving loads (heavy furniture)				
	7B.2 Do the spring cleaning (for details see the Apprenticeship Booklet, page 34)				
7C Use appropria and equipmen	re methods to store housekeeping materials, products t	To acquire	To verify	Mastered	
The apprentice	7C.1 Inspect the premises to check that all work has been done correctly				
	7C.2 Maintain and store material, cleaning products and equipment used	٠	۵		
The following elem	ents have been verified :	Yes		No	Remarks
	Apply heavy housekeeping techniques	۵			
The apprentice	Apply safe work rules and practices	۵			
	Respect the time allotted for each task				

SKILL 7 - BE ABL	E TO PERFORM SEASONAL HOUSEKEEPING (cont.)			
The following eler	nents have been verified (cont.) :	Yes	No	Remarks
	Properly and safely use cleaning products, material and equipment			
The following elements of the apprentice	Prepare cleaning solutions in accordance with directions			
The apprentice	Apply hygiene and disinfection standards to seasonal housekeeping tasks			
	Properly tidy rooms of the house once the cleaning performed			
	Preserve the client's property and prevent equipment failure			
		Ī	1	
The following attit	udes and behaviours have been verified:	Yes	No	Remarks
	Arrive at the client's on time			
	Clearly communicate with the client and the organization			
The following elements of the apprentice	Respect for client's needs within the structure of the service agreement			
	Respect the confidentiality of information about the clients			
The following elements of the apprentice	Demonstrate ability to establish a trusting relationship with the client			
The apprentice	Respect for client's privacy			
	Pay attention to client's satisfaction			
	If necessary, collaborate and coordinate the effort with the colleague			
	Demonstrate autonomy in carrying out the work			
The following elen The apprentice The following attit	Demonstrate positive and courteous attitude			
	Demonstrate professionalism	П		

SKILL 8 – PREPA	RING NO	NDIETETIC MEALS				
Ele	ements o	of the skill and criteria to verify				
8A Create menus	s		To acquire	To verify	Mastered	Remarks
	8A.1	Wear appropriate attire				
	8A.2	2 Greet the client				
	8A.3	Plan the meals with the client and determine the portions				
The apprentice	8A.4	Determine what dishes you are going to prepare and choose the recipices (with the client)				
	8A.5	List the ingredients needed according to the menu chosen by the client	٥	۵		
	8A.6	Check availability and freshness of ingredients supplied by the client that are needed for the planned menu				
	8A.7	Identify suitable substitutes as needed	٥	۵		
8B Prepare the m	neals for c	cooking	To acquire	To verify	Mastered	
	8B.1	Check and ensure the cleanliness of the work surface				
	8B.2	Defrost food as needed				
The apprentice	8B.3	Prepare the work surface	٥			
	8B.4	Handle kitchen tools, appliances and equipment				
	8B.5	Prepare and season the food as called for in the recipe				
8C Cook the prep	pared me	als	To acquire	To verify	Mastered	
The apprentice	8C.1	Select and prepare the equipment you need for cooking prepared meals				
	8C.2	Cook the food that has been properly prepared				
8D Preserve the	food that	has been prepared	To acquire	To verify	Mastered	
The apprentice	8D.1	Select the appropriate storage containers for the food that is to be preserved				

SKILL 8 – BE ABL	E TO PREPARE NONDIETETIC MEALS (cont.)					
8D Preserve the f	ood that has been prepared (cont.)	To acquire	To veri		Mastered	
The apprentice	8D.2 Place food in containers and store			1		
8E Maintain the v	vorkplace and equipment	To acquire	To veri		Mastered	
	8E.1 Clean the work surface			1	0	
The apprentice	8E.2 Clean and store tools, appliances and equipment		٥	l		
The following eler	nents have been verified :	Yes			No	Remarks
	Compose balanced menus					
	Strictly apply safe work rules and practices				-	
The apprentice	Strictly apply hygiene and basic sanitation rules					
	Concern in preventing waste of food					
The following office		V			Ma	Damada
The following attit	udes and behaviours have been verified:	Yes			No	Remarks
	Arrive at the client's on time					
	Respect the confidentiality of information about the clients				0	
	Respect client's budget					
	Adopt positive and courteous attitude					
The apprentice	Pay attention to the quality of work					
	Pay attention to client's satisfaction					
	Efficiently organize the work					
	Exercise good judgement and demonstrate professionalism	٥			-	
	Demonstrate autonomy in carrying out the work					

EXAMPLE TO HELP YOU TO TRANSFER THE RESULTS OF THE SKILLS ASSESSMENT IN THE APPRENTICESHIP BOOKLET AND THE FINAL SUMMARY OF SKILLS

SKILLS ASSESSMENT: SKILL 1 RESULTS

	Elements of the skill and criteria to verify			
1A Verify	your daily and weekly work schedule	To acquire	To verify	Mastered
	1A.1 Review your work schedule	V		
The	1A.2 Verify what tasks are to be done		Ø	
apprentice 	1A.3 Get instructions for accessing the client's home			Ø :
	1A.4 Verify the information specific to the client	V		
1B Plan ye	pur travel	To acquire	To verify	Mastered
The	1B.1 Locate the client's address			Ø
apprentice 	1B.2 Organize your travel according to the selected mode of transport			4
1C Comm	unicate the necessary information to the client and the organization	To acquire	To verify	Mastered
The	1C.1 Identify information to be communicated to the client		\square	/-
apprentice	1C.2 Confirm appointments with clients, if necessary		Ø	<i>/</i> •
	1C.3 Communicate relevant information to the organization		Ø	



IN THE APPRETICESHIP BOOKLET, CHECK WHAT IS MASTERED: HERE IS THE EXAMPLE FOR A1

	Elements of the skill	1	Initials of the apprentice and the workplace trainer
1A	Verify your daily and weekly work schedule		
	1A.1 Review your work schedule		
	1A.2 Verify what tasks are to be done		
	1A.3 Get instructions for accessing the client's home		<i>F.₺</i> . et <i>ℐ.⊗.</i>
	1A.4 Verify the information specific to the client		



AS A FORMATIVE SUMMARY OF SKILLS, SPECIFY WHAT REMAINS « TO ACQUIRE », « TO VERIFY » AND « MASTERED »

SKILL 1 - BE ABLE TO ORGANIZE YOUR WORK									
Elements of the skill	To acquire	To verify	Mastered	SKILI	L 1 IS:				
1A →	(#1 et #4)	☑ (#2)	(#3)	MASTERED	NOT YET MASTERED				
1B →			Ø	(1A to 1C are all checked	☑ (1A and/or 1B and/or 1C are not checked « Mastered »)				
1C →		V		« Mastered »)					

₽ Remarks :

For 1A: tasks 1 to 4 are checked « To acquire »; task 2 is checked « To verify »; task 3 is checked « Mastered »; which means 1A is not mastered, 1B is mastered and 1C is to verify. **FORMATIVE SUMMARY OF SKILLS**: as only 1B is mastered, skill 1 is « Not yet mastered ».

SECTION 2 – Final summary of skills and individual learning plan

For each skill, transpose the results of the **SECTION 1** assessment in the following charts. Based on the final summary of skills, indicate if the apprentice masters or not the skill.

SKILL 1 - BE ABLE TO ORGANIZE YOUR WORK									
Element of the skill	To acquire	To verify	Mastered	SKIL	L 1 IS:				
1A →				MASTERED	NOT YET MASTERED				
1B →				(1A to 1C are all shocked	(1A and/or 1B and/or 1C are not				
1C →				(1A <u>to</u> 1C are all checked « Mastered »)	checked « Mastered »)				
₹ Remarks :									
SKILL 2 – BE ABL	E TO PERFC	RM GENERA	L HOUSEKEE	PING					
Element of the skill	To acquire	To verify	Mastered	SKIL	L 2 IS:				
2A →				MASTERED	NOT YET MASTERED				
2B →				(2A to 2C are all checked	(2A and/or 2B and/or 2C are not				
2C →			0	« Mastered »)	checked « Mastered »)				
 → Apply regular performed → Apply safe w → Apply approp 	housekeepin ork rules and priate hygiene	g techniques a	according to the	e task housekeeping tasksent and material	O				
SKILL 3 – BE CAF	PABLE OF W	ASHING HOU	SEHOLD CLO	THES AND LINENS					
Element of the skill	To acquire	To verify	Mastered	SKIL	L 3 IS:				
3A →				MASTERED	NOT YET MASTERED				
3B →				(3A to 3D are all checked	(3A and/or 3B and/or 3C and/or				
3C →				« Mastered »)	3D are not checked « Mastered »)				
3D →					,				
Remarks :									

SECTION 2 - Final summary	$m{r}$ of skills and individual learning plan (c	ont.)

Element of the skill	To acquire	To verify	Mastered	SKILI	L 4 IS:
4A →				MASTERED	NOT YET MASTERED
4B →				(4A <u>to</u> 4C are all checked	(4A and/or 4B and/or 4C are
4C →				« Mastered »)	not checked « Mastered »)
Remarks :					
SKILL 5 – BE ABL	Е ТО СОММ	UNICATE WI	ITH AND PROVI	DE ASSISTANCE TO THE CLIEN	IT
Element of the skill	To acquire	To verify	Mastered	SKILI	L 5 IS:
5A →				MASTERED	NOT YET MASTERED
5B →				(5A to 5C are all checked	(5A and/or 5B and/or 5C are
5C →				« Mastered »)	not checked « Mastered »)
For skill 5, make s → The attitudes	and behaviou	urs listed in pa	age 14	stery of the following element:	O
→ The attitudes SKILL 6 – BE CAF	and behaviou	ONCLUDING	age 14	AT THE CLIENT'S	O
For skill 5, make s → The attitudes SKILL 6 – BE CAF	and behaviou	urs listed in pa	THE SERVICE	AT THE CLIENT'S	
For skill 5, make s → The attitudes SKILL 6 – BE CAF Element of the skill 6A →	PABLE OD CO	DNCLUDING To verify	THE SERVICE Mastered	AT THE CLIENT'S	L 6 IS:
For skill 5, make s → The attitudes SKILL 6 – BE CAF Element of the skill	PABLE OD Co	ONCLUDING To verify	THE SERVICE Mastered	AT THE CLIENT'S SKILI MASTERED	L 6 IS: NOT YET MASTERED (2A and/or 6B and/or 6C are
For skill 5, make s → The attitudes SKILL 6 – BE CAF Element of the skill 6A → 6B →	To acquire	To verify	THE SERVICE Mastered	SKILI MASTERED (6A to 6C are all checked	L 6 IS:
For skill 5, make s → The attitudes SKILL 6 – BE CAF Element of the skill 6A → 6B → 6C →	To acquire	To verify	THE SERVICE Mastered	SKILI MASTERED (6A to 6C are all checked	L 6 IS: NOT YET MASTERED (2A and/or 6B and/or 6C are
For skill 5, make s → The attitudes SKILL 6 – BE CAF Element of the skill 6A → 6B → 6C →	To acquire	To verify	THE SERVICE Mastered	MASTERED (6A to 6C are all checked « Mastered »)	L 6 IS: NOT YET MASTERED (2A and/or 6B and/or 6C are not checked « Mastered »)
For skill 5, make s → The attitudes SKILL 6 – BE CAF Element of the skill 6A → 6B → 6C → Remarks:	To acquire	To verify uthat	THE SERVICE Mastered	SKILI MASTERED (6A to 6C are all checked « Mastered ») (Name of to	L 6 IS: NOT YET MASTERED (2A and/or 6B and/or 6C are
For skill 5, make s The attitudes SKILL 6 – BE CAF Element of the skill 6A → 6B → 6C → Remarks: The undersigned evaluated on the skill on th	To acquire	To verify thatre skills of	THE SERVICE Mastered	SKILI MASTERED (6A to 6C are all checked « Mastered ») (Name of to	L 6 IS: NOT YET MASTERED (2A and/or 6B and/or 6C are not checked « Mastered »)

SECTION 2 - Final summary of skills and individual learning plan (cont.)

SKILL 7 – BE ABL	E TO PERFO	RM SEASON	IAL HOUSEKE	EEP	PING				
Element of the skill	To acquire	To verify	Mastered		SKILL 7 IS:				
7A →					MASTERE	D	NOT YET MA	STERED	
7B →					(7A to 7C are all o	shookad	/7A and/or 7B or	-1/0* 7C oro	
7C →					« Mastered		(7A and/or 7B ar not checked « N		
→ Apply heavy h→ Apply safe wo→ Apply hygiene	nousekeeping ork rules and l e and disinfec	techniques practices tion standard	s to heavy hous	seke	eepingand material			O	
The undersigne	ed confirm	that			(N	ame of the	he apprentice)	has been	
evaluated on the	e complem	entary skill	7 of the occ	upa	ational standards.				
Workplad	ce trainer's	signature					date		
Employe	r's signatur	re					date		

SECTION 2 - Final summary of skills and individual learning plan (cont.)

SKILL 8 – BE ABLE TO PREPARE NONDIETETIC MEALS						
Element of the skill	To acquire	To verify	Mastered		SKILL 8 IS:	
8A →					MASTERED	NOT YET MASTERED
8B →					« Mastered ») and/or 8D	(8A and/or 8B and/or 8C
8C →						and/or 8D and/or 8E are not checked « Mastered »)
8D →						checked « Mastered »)
8E →						
 → Apply safe work rules and practices → Apply rules of hygiene and basic sanitation ○ Nemarks: 						
The undersigned confirm that					(Name of t	he apprentice) has been
evaluated on the complementary skill 8 of the occupational standards.						
Workplace trainer's signature						date
Employer's signature					date	