

## Unit 303: Contribute to business success

### Activity 32: Monitoring progress of training

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It is important for a chef de partie to monitor the progress their team are making when undertaking training.

Suggest when it would be appropriate to use each of the methods listed to monitor the progress of training being undertaken by member of the kitchen team, explaining why you feel it is appropriate.

- Target setting
- Observation
- Questioning
- Formative assessment
- Summative assessment
- Feedback from guests
- Feedback from trainees
- Reviewing date setting

Share your suggestions with your peers to develop ideas and confirm the most appropriate methods.