## **Meetings and Events**

WISCONSIN—YOUTH APPRENTICESHIP

Youth Apprenticeship

#### **MEETINGS AND EVENTS**

Meetings and Events youth apprentices plan, promote, and service meetings, events, conferences, and conventions. Youth apprentices work with planning budgets and goals, workflow management, vendor relationships, room layouts and seating formats, food and beverage, entertainment, technology, and audio-visual equipment. Youth apprentices also assist with ensuring that a meeting or event is run safely, efficiently, and profitably.

**Length of Apprenticeship:** One year

#### REQUIRED COMPETENCIES

Youth apprentices must become proficient in both general employability and occupation-specific competencies. All of these, and examples of how each can be demonstrated, are found in the following pages. All of these, and examples of how each can be demonstrated, are found in the following pages. A total of 14 occupational competencies must be learned for this occupation. Employers may substitute out one of these and should write in the competency they are adding. Youth apprentices must be evaluated on these competencies at least two times each year of their apprenticeship.

#### **Competencies**

- 1. Assess customer objectives and requirements for meetings/events
- 2. Create a customized event/menu
- Reserve meeting/develop banquet event order (BEO)
- 4. Set up for Meeting/Event
- 5. Set up Audio-Visual Technology for Event
- 6. Set up for Food Service per BEO, if applicable
- 7. Provide food service
- 8. Prepare and provide beverages
- 9. Refresh meeting areas
- 10. Respond to guest inquiries
- 11. Clear tables
- 12. Break down down/clear function rooms after meeting/event
- 13. Monitor meeting/event to ensure facilities and service conform to BEO
- 14. Prepare Invoice/Process Payment

#### POST-SECONDARY PATHWAY OPPORTUNITIES

There are several post-secondary pathway opportunities in this area. The following is a partial list.

- Meeting/Event Manager
- Special Event Manager
- Hospitality Manager



# **Meetings and Events**

Youth Apprenticeship

### ON-THE-JOB LEARNING PERFORMANCE STANDARDS GUIDE

| YOUTH APPRENTICE INFORMATIO   | N   |
|---|---|
| Youth Apprentice Name   |   |
| YA Coordinator  |   |
| YA Consortium   |   |
| School District   |   |
|   |   |
| SIGNATURES  |   |
| The On-the-Job Learning Performance Standar apprentices learn through mentoring and train | rds Guide includes a list of competencies youth ning at the worksite.   |
|   | tors and School-Based or YA coordinators: This document<br>or, school-based or YA coordinator on a regular basis with |
| competencies. Mentors, school-based/YA coo  |   |
|   | ployer/Mentor   |
| 1st Evaluation (Required) Employer/Mentor Signature                                       | 2 <sup>nd</sup> Evaluation (Required) Employer/Mentor Signature   |
| Employer/ Wellton Signature   | Employer/ Method Signature  |
| Employer/Mentor   | Employer/Mentor   |
| Business/Company  | Business/Company  |
| Date Signed   | Date Signed   |
| 3 <sup>rd</sup> Evaluation (Optional)   | 4th Evaluation (Optional)   |
| Employer/Mentor Signature   | Employer/Mentor Signature   |
| Employer/Mentor   | Employer/Mentor   |
| Business/Company  | Business/Company  |
| Date Signed   | Date Signed   |

# **School-Based and/or YA Coordinator**

#### 1<sup>st</sup> Evaluation (Required)

#### 2<sup>nd</sup> Evaluation (Required)

| School-Based and/or YA Coordinator Signature | School-Based and/or YA Coordinator Signature |
|--|--|
| School-Based and/or YA Coordinator           | School-Based and/or YA Coordinator           |
| School District or Organization              | School District or Organization              |
| Date Signed                                  | Date Signed                                  |

#### 3<sup>rd</sup> Evaluation (Optional)

#### 4th Evaluation (Optional)

| School-Based and/or YA Coordinator Signature | School-Based and/or YA Coordinator Signature |
|--|--|
| School-Based and/or YA Coordinator           | School-Based and/or YA Coordinator           |
| School District or Organization              | School District or Organization              |
| Date Signed                                  | Date Signed                                  |

#### **Youth Apprentice**

#### 1<sup>st</sup> Evaluation (Required)

#### 2<sup>nd</sup> Evaluation (Required)

| Youth Apprentice Signature    | Youth Apprentice Signature    |
|-------------------------------|-------------------------------|
| Youth Apprentice              | Youth Apprentice              |
| School District / High School | School District / High School |
| Date Signed                   | Date Signed                   |

#### 3<sup>rd</sup> Evaluation (Optional)

#### 4th Evaluation (Optional)

| Youth Apprentice Signature    | Youth Apprentice Signature    |
|-------------------------------|-------------------------------|
| Youth Apprentice              | Youth Apprentice              |
| School District / High School | School District / High School |
| Date Signed                   | Date Signed                   |

### EMPLOYABILITY SKILLS (TO BE COMPLETED BY YA EMPLOYER/MENTOR)

All youth apprentices must demonstrate the key employability skills listed below in order to complete the YA program. They do so by earning at least a "Meets Expectation" rating in each. **At least two evaluations are required each year of a youth apprenticeship.** More columns are included below for those who choose to conduct more frequent reviews.

| 1 | Working to Meet Expectations: Needs improvement; requires much assistance and supervision;     |
|---|--|
|   | rarely displays this behavior  |
| 2 | Meets Expectations: Meets entry-level criteria; requires some supervision; often displays this |
|   | behavior   |
| 3 | Exceeds Expectations: Exceeds entry-level criteria; requires minimal supervision; consistently |
|   | displays this behavior   |

|    | Employability Skills   |                   | Rati              | ing               |                   |
|----|--|-------------------|-------------------|-------------------|-------------------|
|    | Competency and Rating Criteria   | Initial           | Mid<br>Year 1     | Mid<br>Year 2     | Final             |
| 1. | <ul> <li>Develops positive work relationships with others.</li> <li>Examples of qualities and habits that the employee might exhibit include:         <ul> <li>Interacts with others with respect and in a non-judgmental manner</li> </ul> </li> <li>Responds to others in an appropriate and non-offensive manner</li> <li>Helps co-workers and peers accomplish tasks or goals</li> <li>Applies problem-solving strategies to improve relations with others</li> <li>When managing others, shows traits such as compassion, listening, coaching, team development, and appreciation</li> </ul>  | □ 1<br>□ 2<br>□ 3 | □1<br>□2<br>□3    | □1<br>□2<br>□3    | □1<br>□2<br>□3    |
| 2. | <ul> <li>Communicates effectively with others         Examples of qualities and habits that the employee might exhibit include     </li> <li>Adjusts the communication approach for the target audience, purpose, and situation to maximize impact</li> <li>Organizes messages/information in a logical and helpful manner</li> <li>Speaks clearly and writes legibly</li> <li>Models behaviors to show active listening</li> <li>Applies what was read to actual practice</li> <li>Asks appropriate questions for clarity</li> </ul>  | ☐ 1<br>☐ 2<br>☐ 3 |
| 3. | <ul> <li>Collaborates with others</li> <li>Examples of qualities and habits that the employee might exhibit include</li> <li>Works effectively in teams with people of diverse backgrounds regardless of sex, race, ethnicity, nationality, sexuality, religion, political views, and abilities</li> <li>Shares responsibility for collaborative work and decision making</li> <li>Uses the problem-solving process to work through differences of opinion in a constructive manner to achieve a reasonable compromise</li> <li>Avoids contributing to an unproductive group conflict         Shares information and carries out responsibilities in a timely manner     </li> </ul> | ☐ 1<br>☐ 2<br>☐ 3 |

|    | Employability Skills  |                   | Rati              | ing               |                   |
|----|---|-------------------|-------------------|-------------------|-------------------|
|    | Competency and Rating Criteria  | Initial           | Mid               | Mid               | Final             |
|    | · · · · · · · · · · · · · · · · · · ·   |                   | Year 1            | Year 2            |                   |
| 4. | <ul> <li>Maintains composure under pressure</li> <li>Examples of qualities and habits that the employee might exhibit include</li> <li>Uses critical thinking to determine the best options or outcomes when faced with a challenging situation</li> <li>Carries out assigned duties while under pressure</li> <li>Acts in a respectful, professional, and non-offensive manner while under pressure</li> </ul>   | 1<br>2<br>3       | 1<br>2<br>3       | ☐ 1<br>☐ 2<br>☐ 3 | ☐ 1<br>☐ 2<br>☐ 3 |
| 5. | Applies stress management techniques to cope under pressure  Demonstrates integrity  Examples of qualities and habits that the employee might exhibit include  On the stress management techniques to cope under pressure  Demonstrates integrity  Examples of qualities and habits that the employee might exhibit include   | □ 1<br>□ 2        | □ 1<br>□ 2        | □ 1<br>□ 2        | ☐ 1<br>☐ 2        |
|    | <ul> <li>Carries out responsibilities in an ethical, legal and confidential manner</li> <li>Responds to situations in a timely manner</li> <li>Takes personal responsibility to correct problems</li> <li>Models behaviors that demonstrate self-discipline, reliability, and dependability</li> </ul>  | <b>3</b>          | □ 3               | <b>□</b> 3        | <b>□3</b>         |
| 6. | Performs quality work  Examples of qualities and habits that the employee might exhibit include  Carries out written and verbal directions accurately  Completes work efficiently and effectively  Performs calculations accurately  Conserves resources, supplies, and materials to minimize costs and environmental impact  Uses equipment, technology, and work strategies to improve workflow  Applies problem-solving strategies to improve productivity  Adheres to worksite regulations and practices  Maintains an organized work area  | ☐ 1<br>☐ 2<br>☐ 3 | □ 1<br>□ 2<br>□ 3 | □ 1<br>□ 2<br>□ 3 | ☐ 1<br>☐ 2<br>☐ 3 |
| 7. | <ul> <li>Provides quality goods or services (internal and external)</li> <li>Examples of qualities and habits that the employee might exhibit include</li> <li>Shows support for the organizational goals and principles by own personal actions</li> <li>Displays a respectful and professional image to customers</li> <li>Displays an enthusiastic attitude and desire to take care of customer needs</li> <li>Seeks out ways to increase customer satisfaction</li> <li>Produces goods to workplace specifications</li> </ul>   | ☐ 1<br>☐ 2<br>☐ 3 | ☐ 1<br>☐ 2<br>☐ 3 | ☐ 1<br>☐ 2<br>☐ 3 | □1<br>□2<br>□3    |
| 8. | <ul> <li>Shows initiative and self-direction</li> <li>Examples of qualities and habits that the employee might exhibit include</li> <li>Prioritizes and carries out responsibilities without being told</li> <li>Responds with enthusiasm and flexibility to handle tasks that need immediate attention</li> <li>Reflects on any unsatisfactory outcome as an opportunity to learn</li> <li>Improves personal performance by doing something different or differently</li> <li>Analyzes how own actions impact the overall organization</li> <li>Supports own action with sound reasoning and principles</li> <li>Balances personal activities to minimize interference with work responsibilities</li> </ul> | ☐ 1<br>☐ 2<br>☐ 3 |

| Employability Skills  |         | Rat           | ing           |       |
|---|---------|---------------|---------------|-------|
| Competency and Rating Criteria  | Initial | Mid<br>Year 1 | Mid<br>Year 2 | Final |
| <ul> <li>9. Adapts to change         Examples of qualities and habits that the employee might exhibit include Shows flexibility and willingness to learn new skills for various job roles         <ul> <li>Uses problem-solving and critical-thinking skills to cope with changing circumstances</li> <li>Modifies own work behavior based on feedback, unsatisfactory outcomes, efficiency, and effectiveness</li> <li>Displays a "can do" attitude</li> </ul> </li> </ul> | ☐ 1     | ☐ 1           | ☐ 1           | ☐ 1   |
|   | ☐ 2     | ☐ 2           | ☐ 2           | ☐ 2   |
|   | ☐ 3     | ☐ 3           | ☐ 3           | ☐ 3   |
| <ul> <li>10. Demonstrates safety and security regulations and practices  Examples of qualities and habits that the employee might exhibit include</li> <li>Follows personal safety requirements</li> <li>Maintains a safe work environment</li> <li>Demonstrates professional role in an emergency</li> <li>Follows security procedures</li> <li>Maintains confidentiality</li> </ul>   | □ 1     | ☐ 1           | □ 1           | □1    |
|   | □ 2     | ☐ 2           | □ 2           | □2    |
|   | □ 3     | ☐ 3           | □ 3           | □3    |
| <ul> <li>11. Applies job-related technology, information, and media  Examples of qualities and habits that the employee might exhibit include</li> <li>Applies technology effectively in the workplace</li> <li>Assesses and evaluates information on the job</li> <li>Assesses training manuals, website, and other media related to the job</li> </ul>  | ☐ 1     | ☐ 1           | ☐ 1           | ☐ 1   |
|   | ☐ 2     | ☐ 2           | ☐ 2           | ☐ 2   |
|   | ☐ 3     | ☐ 3           | ☐ 3           | ☐ 3   |
| <ul> <li>12. Fulfills training or certification requirements for employment         Examples of this requirement may include</li> <li>Participation in required career-related training and/or educational programs</li> <li>Passing certification tests to qualify for licensure and/or certification</li> <li>Participation in company training or orientation</li> </ul>   | ☐ 1     | ☐ 1           | □ 1           | □1    |
|   | ☐ 2     | ☐ 2           | □ 2           | □2    |
|   | ☐ 3     | ☐ 3           | □ 3           | □3    |
| <ul> <li>13. Sets personal goals for improvement</li></ul>  | □ 1     | □ 1           | □ 1           | □ 1   |
|   | □ 2     | □ 2           | □ 2           | □ 2   |
|   | □ 3     | □ 3           | □ 3           | □ 3   |

# OCCUPATIONAL COMPETENCIES (TO BE COMPLETED BY YA EMPLOYER/MENTOR)

Youth apprentices must earn a rating of at least "MEETS EXPECTATIONS" in each competency by the conclusion of the apprenticeship. A total of 14 competencies, 13 must be from the list below. If necessary, employers can substitute one competency with another occupationally appropriate skill. That skill should be added to the competency list for assessment. At least two evaluations are required each year of a youth apprenticeship. More columns are included below for those who choose to conduct more frequent reviews.

| 1 | Working to Meet Expectations: Needs improvement; requires much assistance and supervision;     |
|---|--|
|   | rarely displays this behavior  |
| 2 | Meets Expectations: Meets entry-level criteria; requires some supervision; often displays this |
|   | behavior   |
| 3 | Exceeds Expectations: Exceeds entry-level criteria; requires minimal supervision; consistently |
|   | displays this behavior   |

| Occupational Competencies   |                   | Evalua             | ition              |                   |
|---|-------------------|--------------------|--------------------|-------------------|
|   |                   | Evalua             | ition              |                   |
|   | Minim             | um Ratin           | _                  | EACH              |
| Competency and Rating Criteria  |                   | Check F            |                    |                   |
|   | Initial           | Mid<br>Year 1      | Mid<br>Year 2      | Final             |
| 1. Assess customer objectives and requirements for meetings/events  | 1                 |                    |                    | <b>□1</b>         |
| assess the objectives and needs of customer   | □ <b>1</b>        | □ <del>1</del> □ 2 | □ <del>-</del> □ 2 |                   |
| <ul> <li>provide brochures and any applicable publications containing service information</li> </ul>  | ☐ <b>3</b>        | ☐ <b>3</b>         | ☐ <b>3</b>         | ☐ <b>3</b>        |
| maintain events calendar  |                   |                    |                    |                   |
| quote prices for basic services   |                   |                    |                    |                   |
| use software and resources  |                   |                    |                    |                   |
| assess requirements for client physical security  |                   |                    |                    |                   |
| Assess requirements for client cyber security   |                   |                    |                    |                   |
| <ul> <li>2. Create a customized event/menu</li> <li>plan and develop services according to customer requirements</li> <li>evaluate customer requests in relationship to venue constraints</li> <li>prepare an event/meeting budget</li> <li>create an event/meeting preparation timeline</li> <li>collaborate with client to prepare a meeting/event agenda</li> <li>identify an opportunity to sell up to greater experiences for the meeting or event</li> <li>assist to determine quote and pricing based on customer request for meeting/event service</li> <li>evaluate and select providers of services according to customer requirements</li> </ul> | □ 1<br>□ 2<br>□ 3 | □ 1<br>□ 2<br>□ 3  | □ 1<br>□ 2<br>□ 3  | □ 1<br>□ 2<br>□ 3 |

| Occupational Competencies  |            | Evalua                                    | ition          |            |  |
|--|------------|---|----------------|------------|--|
|  | D. G       | Evalua                                    |                | FACU       |  |
| Competency and Rating Criteria   |            | Minimum Rating of 2 for EACH Check Rating |                |            |  |
| competency and Rating effects  |            | Mid                                       | Mid            |            |  |
|  | Initial    | Year 1                                    | Year 2         | Final      |  |
| 3. Reserve meeting/develop banquet event order (BEO)   | □ 1        | □ 1                                       | □ 1            |            |  |
| reserve services required  | □ 2        | □ 2                                       | □ 2            | □ 2        |  |
| obtain required deposits and contract, if applicable   | □ 3        | □3  | □ 3            | □3         |  |
| update master calendar or schedule   |            |   |                |            |  |
| identify resource needs for event  |            |   |                |            |  |
| develop BEO  |            |   |                |            |  |
| update operational plan timeline   |            |   |                |            |  |
| reserve and coordinate services for events   |            |   |                |            |  |
| arrange the availability of audio-visual equipment, transportation,                          |            |   |                |            |  |
| displays, and other event needs  |            |   |                |            |  |
| Conduct event/meeting risk assessment  |            |   |                |            |  |
| Conduct pre-event walk through   |            |   |                |            |  |
| 4. Set up for Meeting/Event  | <b>□</b> 1 | <b>□</b> 1                                | <b>□</b> 1     | <b>□1</b>  |  |
| follow banquet event orders/change orders  | ☐ <b>2</b> |   |                |            |  |
| set up equipment needed for specialized events   |            | ☐ 3                                       | □ <b>-</b>     | ☐3         |  |
| coordinate with outside vendor delivery  | 🗀 🤊        | 🗆 🤊                                       |                |            |  |
| set up function rooms as required  |            |   |                |            |  |
| install portable walls, if applicable  |            |   |                |            |  |
| set function room lighting   |            |   |                |            |  |
| <ul> <li>ensure climate control is adjusted for event requirements</li> </ul>                |            |   |                |            |  |
| prepare table/chair coverings  |            |   |                |            |  |
| set up staging, if applicable  |            |   |                |            |  |
| set up a dance floor, if applicable  |            |   |                |            |  |
| <ul> <li>assist with event/meeting décor arrangement</li> </ul>                              |            |   |                |            |  |
| assist with meeting/event signage  |            |   |                |            |  |
| provide proper trash collection and recycling  |            |   |                |            |  |
| 5. Set up Audio-Visual Technology for Event  | 1          | <b>□</b> 1                                | 1              | <b>□</b> 1 |  |
| safely route cords and cables  |            |   | □ <u>1</u> □ 2 | ☐ <u>1</u> |  |
| check sound equipment functionality  |            |   |                |            |  |
| <ul> <li>check lighting and required format(s)/color(s) per order</li> </ul>                 | <b>3</b>   | 3   | ∐ 3            | 3          |  |
| <ul> <li>set up technology according to organization standards and BEO</li> </ul>            |            |   |                |            |  |
| follow organization inventory/check-in/out procedures  |            |   |                |            |  |
| <ul> <li>arrange physical technology requirements (carts, stands, podium, tripod)</li> </ul> |            |   |                |            |  |
| <ul> <li>verify cyber-security standards are applied - M</li> </ul>                          |            |   |                |            |  |
| disconnect, remove, and store audiovisual equipment  |            |   |                |            |  |
| assist technology users with available technology  |            |   |                |            |  |
|  |            |   |                |            |  |
|  | ]          |   |                | l          |  |

| Occupational Competencies  | Evaluation                   |                |                |           |
|--|------------------------------|----------------|----------------|-----------|
|  | Evaluation                   |                |                |           |
|  | Minimum Rating of 2 for EACH |                |                |           |
| Competency and Rating Criteria   | Check Rating                 |                |                |           |
|  | Initial                      | Mid            | Mid            | Final     |
| C. Catara for Food Comics and DEO if andicable                               |                              | Year 1         | Year 2         |           |
| 6. Set up for Food Service per BEO, if applicable                            | <u> </u> 1                   | <b>□</b> 1     | <b>□</b> 1     |           |
| set up portable bars  and up buffets   | _                            | <b>□</b> 2     | 2              | 2         |
| set up buffets   | □ 3                          | ☐ 3            | ☐ 3            | ☐ 3       |
| prepare table-side service carts   |                              |                |                |           |
| set tables per BEO   |                              |                |                |           |
| place tablecloths on tables  |                              |                |                |           |
| skirt and flounce tables   |                              |                |                |           |
| fold napkins   |                              |                |                |           |
| set plate service if applicable  |                              |                |                |           |
| set up chafing dishes  |                              |                |                |           |
| set up serving items and utensils  |                              |                |                |           |
| set up heat lamps or ice trays   |                              |                |                |           |
| set up condiments and other required table Items                             |                              |                |                |           |
| 7. Provide food service  |                              |                |                |           |
| adhere to SERV-Safe standards in food service                                | <u></u> 1                    | ∐1             | ☐ <b>1</b>     |           |
| serve food items   | <b>□</b> 2                   | <u></u>        | <u></u>        | 2         |
|  | □ 3                          | □ 3            | □ 3            | □ 3       |
| serve condiments   |                              |                |                |           |
| serve each course at sit-down banquets, if applicable                        |                              |                |                |           |
| follow event-specific table-service standards                                |                              |                |                |           |
| lift and carry service trays   |                              |                |                |           |
| monitor and replenish food items as needed                                   |                              |                |                |           |
| monitor food heating and cooling processes; maintain as needed               |                              |                |                |           |
| properly remove and discard food items                                       |                              |                |                |           |
| <ul> <li>clear disposable food-related items left in serving area</li> </ul> |                              |                |                |           |
| accommodate guest dietary special needs                                      |                              |                |                |           |
| 8. Prepare and provide beverages   | <b>□</b> 1                   | <b>□1</b>      | <b>□1</b>      | <b>□1</b> |
| prepare ice buckets  |                              | □ <u>1</u> □ 2 | □ <u>1</u> □ 2 |           |
| prepare water pitchers   |                              |                |                |           |
| <ul> <li>prepare hot beverages</li> </ul>                                    | 3                            | ∐ 3            | ∐ 3            |           |
| <ul> <li>serve water and other cold beverages</li> </ul>                     |                              |                |                |           |
| serve hot beverages  |                              |                |                |           |
| take and serve beverage orders   |                              |                |                |           |
| 2002 2002 2003 2003 2003   |                              |                |                |           |
| 9. Refresh meeting areas   | □ 1                          | □ 1            | □ 1            | □ 1       |
| monitor rooms and breakout areas   | 2                            | _<br>2         | _<br>2         | 2         |
| <ul> <li>replenish water and other beverages</li> </ul>                      |                              | <br>□3         | <br>□3         |           |
| replenish or clear food items  |                              |                |                | ╽╝╸       |
| discard disposable items left on tables                                      |                              |                |                |           |
|  |                              |                |                |           |
|  |                              |                |                |           |
|  |                              |                |                |           |

| Occupational Competencies  | Evaluation |   |                         |       |  |
|--|------------|---|-------------------------|-------|--|
|  |            | Evaluation Minimum Rating of 2 for EACH |                         |       |  |
| Competency and Rating Criteria   | Initial    | Check F<br>Mid<br>Year 1                | Rating<br>Mid<br>Year 2 | Final |  |
| <ul> <li>10. Respond to guest inquiries</li> <li>acknowledge customer politely</li> <li>obtain requested item or service</li> <li>answer customer questions about menu items and food preparation</li> <li>respond to customer complaints, suggestions, concerns</li> <li>respond to dissatisfied guests appropriately</li> <li>notify management as quickly as possible regarding inquires that need further action</li> </ul>  | ☐ 1        | ☐ 1                                     | ☐ 1                     | ☐ 1   |  |
|  | ☐ 2        | ☐ 2                                     | ☐ 2                     | ☐ 2   |  |
|  | ☐ 3        | ☐ 3                                     | ☐ 3                     | ☐ 3   |  |
| <ul> <li>11. Clear tables</li> <li>remove empty glassware, dishes, utensils and disposables</li> <li>remove baskets and common table items such as condiments</li> <li>lift and carry service trays</li> <li>brush/wipe crumbs if tables will still be used</li> <li>remove tablecloths for cleaning if service is completed</li> <li>follow organization/event-specific clean-up protocols</li> </ul>   | □ 1        | □ 1                                     | ☐ 1                     | □ 1   |  |
|  | □ 2        | □ 2                                     | ☐ 2                     | □ 2   |  |
|  | □ 3        | □ 3                                     | ☐ 3                     | □ 3   |  |
| <ul> <li>12. Break down/clear function rooms after meeting/event</li> <li>follow BEO/change orders</li> <li>remove tablecloths from tables for cleaning</li> <li>remove skirting from tables, if applicable</li> <li>disconnect, remove, and store audiovisual equipment according to organization standards</li> <li>break down a dance floor, if applicable</li> <li>take down staging, if applicable</li> <li>remove event/meeting décor</li> <li>remove event/meeting signage</li> <li>remove portable walls</li> </ul>  | ☐ 1        | □ 1                                     | □ 1                     | ☐ 1   |  |
|  | ☐ 2        | □ 2                                     | □ 2                     | ☐ 2   |  |
|  | ☐ 3        | □ 3                                     | □ 3                     | ☐ 3   |  |
| <ul> <li>13. Monitor meeting/event to ensure facilities and service conform to BEO</li> <li>confer with client to coordinate details before, during and after the meeting/event</li> <li>monitor meeting/event facilities to ensure that they conform to customer requirements</li> <li>ensure safety, satisfaction of participants, and resolution of any issues</li> <li>conduct post- meeting/event evaluations to determine future improvements</li> <li>process BEO changes/cancellations</li> <li>assess change costs/fees; invoice if needed</li> <li>update master schedule or calendar</li> <li>update BEO</li> </ul> | ☐ 1        | □ 1                                     | □ 1                     | ☐ 1   |  |
|  | ☐ 2        | □ 2                                     | □ 2                     | ☐ 2   |  |
|  | ☐ 3        | □ 3                                     | □ 3                     | ☐ 3   |  |

| Occupational Competencies   | Evaluation                                 |        |        |       |
|---|--|--------|--------|-------|
|   | Evaluation<br>Minimum Rating of 2 for EACH |        |        |       |
|   |  |        |        |       |
| Competency and Rating Criteria  | Check Rating                               |        |        |       |
|   | Initial                                    | Mid    | Mid    | Final |
|   |  | Year 1 | Year 2 |       |
| 14. Prepare Invoice/Process Payment   | □ 1  | □ 1    | □ 1    |       |
| <ul> <li>calculate meeting/event services including taxes and gratuity,</li> </ul>                    | <b>2</b>                                   | □ 2    | □ 2    | □ 2   |
| accurately  | ☐ 3  | □ 3    | □ 3    | ☐ 3   |
| <ul><li>deduct deposits and advanced payments</li><li>prepare invoice for services provided</li></ul> |  |        |        |       |
| <ul> <li>enter all required information needed on invoice</li> </ul>                                  |  |        |        |       |
| distribute invoice to customer  |  |        |        |       |
| settle direct bill account  |  |        |        |       |
| <ul> <li>process payments/advance deposits</li> </ul>   |  |        |        |       |
| complete/run all required reports   |  |        |        |       |
| balance transactions  |  |        |        |       |
|   |  |        |        |       |
| Competency Substitute (if you replaced a competency above, note the                                   | □ 1  | □ 1    | □ 1    | □ 1   |
| competency and rating)  | □ 2  | □ 2    | □ 2    | □ 2   |
|   | □ 3  | □ 3    | □ 3    | ☐ 3   |
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