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By Jill Wheeler
Edited by Tom Kinney
Graphic design by Elizabeth Ragsdale

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Attainment Company, Inc.

P.O. Box 930160 Verona, Wisconsin 53593-0160 1-800-327-4269 www.AttainmentCompany.com

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Reproducibles

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Job Site Analysis	66
A four-page form that helps you organize relevant information about the training site and the skills required for each job.	
Letter of Understanding ••••••••	70
This one-page letter sets forth the expectations and requirements for both the employer and the school.	
Confirmation Letter to Employer •••••••	71
This cover letter specifies the details of the student's placement.	
Permission Letter to Parents ••••••••	72
This one-page letter contains specific information about a student's work site and a permission form to sign and return.	

Recorder Patti Johnson	Date of analysis <u>9/10/06</u>		
Business Madhatter's	Type of business Restaurant/bar		
Address 4621 University Ave.	Telephone 256-8585		
Contact person(s) Tom Gervasi	Title Manager		
Environmental inventory List each department or work area and the primary activ	ities or tasks performed by employees.		
Work Area 1	Work Area 2		
Bar	Kitchen		
Number or employees 2	Number or employees 2		
Activities and tasks	Activities and tasks		
Wash glasses	Prepare salads		
Stock supplies	Prepare sandwiches		
Operate cash register	Stock supplies		
Serve drinks and snacks	Sweep & mop floors		
Talk to customers	Rinse dishes		
	Operate dishwashing machine		
	Put washed dishes away		
Work Area 3	Work Area 4		
Restrooms	Restaurant		
Number or employees 1	Number or employees 4		
Activities and tasks	Activities and tasks		
Clean facilities	Seat customers		
Sweep & mop floors	Take food & drink orders		
Stock supplies	Serve food & drinks		
	Bus tables		
	Sweep & mop floors		

Required skills

List the specific skills required in each work area. (Skill categories match those on the Functional Assessment Report.)

SKILL	WORK AREA (BAR)	WORK AREA (KITCHEN)
	Identify specific beverages	Directions on dishwasher
Reading	and snacks	Ingredients and amounts
		for salads & sandwiches
	Measurement of liquor	Use of scale to weigh ingredients
Math	Number of drinks/snacks ordered	Counting to 5
	Use of cash register to total bills	
	Give change	None
Money		
	Notify customers of "bar time"	None
Time telling		
	Handle money	Cutting, chopping, spreading,
Fine motor	Make drinks—measure	operating dishwasher, handling
	Operate blender	dishes & silverware
	Walk back & forth behind bar,	Coordinate movements in kitchen
Gross motor	obtaining desired items	with other staff (small space)
	Listen for orders	Listen for orders from waitstaff
Receptive communication	Listen to customer questions &	
	attempts at conversation	
	Respond to customer questions	Respond to coworker questions &
Expressive communication	& comments	comments

SKILL	WORK AREA (BAR)	WORK AREA (KITCHEN)	
	Making drinks not familiar with;	Running out of supplies; special	
Problem solving	running out of supplies; dealing	orders; broken equipment	
	with disruptive customers		
	Keeping bar area clean & orderly;	Keeping area clean & orderly;	
Initiative	asking customers for their orders	obtaining additional supplies	
		when needed	
	Normal vision required	Normal vision required	
Vision			
	Need to sort out patron orders	Need to hear orders clearly	
Hearing	from surrounding noise	despite noise distractions	
	Lift buckets of ice	Lift containers weighing 10-15 lbs.	
Strength	6-7 hour shifts with no break	4-5 hr. shifts with one 15-min.	
		break	
	Patrons' orders	Ingredients for sandwiches	
Memory	Mixtures for drink orders	& salads	
	Taking orders; engaging in	Receiving orders from waitstaff;	
Interaction	conversations with patrons	working as team member with	
		other kitchen staff	
	Weekly shift changes; price	Weekly shift changes; food item	
Adaptation	changes; specials	changes (amounts & ingredients)	
	Filling out beverage order forms	None	
Writing			

Environment			
List other areas within Area <i>bathroom</i>		om, cafeteria or locker that Area	· ·
Skills needed		Skills needed	
Operate soap			
dispenser, hand			
dryer & facilities			
	_		
0			
Accessibility Describe the accessibility	ty of the work site All	on one floor—doorways	s & hathrooms
accessible to wheel		on one poor—acorways	
From school or nome (now would student get to	o work site?) On bus line	e from school
Within business—restrorestrooms. <i>All access</i>		airs or elevators, locations	of breakroom, cafeteria,
Atmosphere			
-	appearance of most emploen staff wear aprons.	oyees (business wear, casua	l, uniforms). <i>Casual—jeans</i>
Describe the environm	ental conditions of the b		e level, lighting, safety concerns).
Noisy when patrons	are there, especially d	uring lunch time—kitche	en noisy and somewhat hectic;
kitchen can get war	m at times.		
-	ce of the work site (hurrice)	ed, slow, varied, relaxed).	Varied, depending on
		ees and between employee	s and supervisor. Very
friendly—lots of go	od natured joking; ev	erybody is on first nam	ne basis.
			(restaurants, banks, grocery ; several restaurants nearby.
Comments and observa	ations: Manager very	open to new ideas—div	verse staff and customers.

Letter of Understanding

Thank you for your willingness to participate in our Community-Based Vocational Training program. This letter of understanding sets forth the following responsibilities and expectations.

Employer

- 1. The student will be permitted to engage in training activities that are similar to those engaged in by other employees of the business.
- The student will receive the same consideration given to other employees with regard to safety, health and other general employment conditions.
- 3. The student will be regarded as a trainee and will not be expected to replace an existing employee. The student will not be expected to be in attendance during any time that school is not in session.
- 4. Work experiences of the student will be considered training and no wages will be offered.
- 5. An attempt will be made to give at least a 2-week notice to the school if, for whatever reason, the employer no longer wishes to participate in the Community-Based Vocational Training program.
- 6. Feedback from the employer about the Community-Based Vocational Training program will be provided via the Employer Satisfaction Questionnaire at least twice during the student's placement.
- 7. The student is not guaranteed any offer of paid employment following the training period.

School

- 1. School personnel will assume all responsibility for training and supervision of the student unless other arrangements are agreed on by the employer, the school, and parents or guardians.
- 2. School personnel will provide relevant information about the student to other employees and supervisors as requested or needed.
- 3. Liability for the student and the school personnel working with the student will be assumed by the school district.
- 4. School personnel will coordinate and supervise student transportation to and from the work site.
- 5. School personnel will be responsible for evaluating the student's performance and in communicating this information on a regular basis to relevant educational staff and parents.
- 6. School personnel will be available to meet with the employer and/or employees as needed to discuss any problems or changes that occur.
- 7. An attempt will be made to provide at least a 2-week notice if, for whatever reason, the student will no longer be participating in the Community-Based Vocational Training program at this locale.

Patti Johnson	Vocational Trainer	10/18/06
School personnel	Position	Date
Ted Gervasi	Manager	10/25/06
Employer	Position	Date

Confirmation Letter to Employer

Dear Mr. Gervasi		
This letter is to confirm the	•	
regarding your participation	n in our C <mark>ommunity-Base</mark>	d Vocational
Training program.		
Name of student Paul Wo	rthington	
Name of school supervisor	Patti Johnson	
Phone 692-5841 x39		
Days and times of training	Monday & Wednesday	1:00-3:00 p.m.
	(days)	(times)
Primary tasks and activities	Making salads & sand	wiches; routine
custodial tasks includin	ig sweeping & mopping	floors
Dates student will not be at	work site <i>Dec. 21-Jan.</i>	3, Feb. 28,
Mar. 11-18, Apr. 10		
(Other dates ma	ay be added as school calendar i.	s completed.)
Duration of training: from	11/2/06 to	6/10/06
	(month/day/year)	(month/day/year)
If you have any questions a	bout this information, plea	ase let me know as
soon as possible so modifica	ntions can be made. I am lo	ooking forward to
working with you and your	staff and trust that <i>Paul</i>	
will benefit tremendously fr	om the training opportun	ities you are providing.
Sincerely,		
Patti Johnson Vocational Trainer		

Permission Letter to Parents

Dear Mr. & Mrs. Worthin	gton ,				
Arrangements have been ma at <i>Madhatter's Restaura</i>	-	nity-Based Vocational Tr , as described below.	raining for Paul		
If you have questions about any of the information, please give me a call. If not, please fill out the permission slip at the bottom of this sheet and return it as soon as possible. Thank you!					
Vocational Trainer Patti Jo	hnson	Pho	one 692-5841 x39		
Training Site					
Name of business <i>Madhatt</i>	ter's Restaurant				
Type of business Restaura	nt/bar				
Location 4621 University	ν Δνο				
Days of training <i>Mondays</i>					
Times of training 1:00-3:0)() to to				
Primary tasks <i>Making sala</i>					
Supervision					
Provided by Patti Johnson	ı & Mike Tennevson	(aide)			
Position Vocational Train					
	<u></u>				
Transportation	0.5	• • • • •	0		
O School van or bus	O Private car	Public bus	O Walk		
Other					
Person responsible for coord			phnson		
Money, special clothing or materials needed by student None					
		• • • • • • • • • • •			
• • • • • • • • • • • • • • •		on dotted line)	• • • • • • • • • • • • • • • • •		
I give permission for			to participate in the		
Community-Based Vocatio	nal Training program a	as it has been described al			
Parent or guardian signature	<u>.</u>		Date		