

STUDENT REPORTING FORM – LEVEL 3

Student Name: _____

Internship Facility: _____

Site Supervisor: _____

On-Site Student Contact Number: () _____ Ext.: _____

Start Date: _____ End Date: _____

1) To date, how has your overall experience been at your Internship facility?

5 – Excellent 4 – Good 3 – Fair 2 – Poor 1 – Unsatisfactory

Why? _____

2) How often do you work with your Supervisor/PGA Professional to discuss and specifically target PGA/PGM Work Experience Activities?

5 – Very Often 4 – Often 3 – Sometimes 2 – Rarely 1 – Never

Explain: _____

3) How would you rate your progress in learning/completing the PGA/PGM Work Experience Activities?

5 – Excellent 4 – Good 3 – Fair 2 – Poor 1 – Unsatisfactory

Please check the area then circle the activities that you have completed:

Philosophy and Swing Concepts of Teaching Seminar Caddie Program Management

Merchandising and Inventory Management Seminar Golf Course Design

Supervising and Delegating Seminar Golf Facility Design

Food & Beverage Control Golf Range Management

MERCHANDISING AND INVENTORY MANAGEMENT SEMINAR WORK EXPERIENCE ACTIVITIES

1. Creating the open-to-buy plan
2. Merchandise Assortment Plan
3. Pricing Merchandise
4. Monitoring Sales and Inventory
5. Displaying Merchandise for Sale

PHILOSOPHY AND SWING CONCEPTS SEMINAR WORK EXPERIENCE ACTIVITIES

1. Seminar Learning Journal
2. Developing a personal teaching philosophy statement
3. Using the group lesson plan on putting
4. Using the putting evaluation matrix
5. Giving the "How well should you putt?" test

6. Using the Socratic method to teach chip technique
7. Using the greenside bunker lesson plan
8. Working with fearful students to improve bunker play
9. Working with uneven lies
10. Dealing with windy conditions
11. Conducting a group lesson
12. Conducting a lesson series
13. Working with women golfers
14. Working with a physically challenged golfer
15. Physical training for golf
16. Golf flexibility exercises
17. Exercises for the lower back

SUPERVISING AND DELEGATING SEMINAR WORK EXPERIENCE ACTIVITIES

1. Diagnosing a Performance Problem
2. Conducting a Joint-problem solving discussion
3. Designing a Motivating Assignment
4. Delegating an Assignment

FOOD AND BEVERAGE CONTROL WORK EXPERIENCE ACTIVITIES

1. Identifying the benefits of the food and beverage operation
2. Day to day involvement of the golf professional
3. Conducting a customer survey
4. Identifying the appropriate levels of food and beverage services at your facility
5. Shopping your competition
6. Developing a labor pro forma
7. Developing an estimated potential costs chart
8. Receiving and storage review
9. Food and beverage regulations in your community

4) What are you enjoying most about your Internship experience?

5) How do you feel that your Internship experience could be improved?

Student Signature

Date