

STUDENT PERFORMANCE EVALUATION

Name : Delfi Apriani
 Hotel Name of practice : SHERATON & FOUR POINTS BY SHERATON HONG KONG
 Department : Pastry Kitchen
 Date of Appraisal from : 10/11/2025

The purpose of this evaluation is to provide an objective measure of student performance during the Supervised Field training. Rating will be done in a scale value of 0 – 100 as follows:

Grade: A = 80 – 100 : (Very Good Performance)
 B = 68 – 79.99 : (Good Performance)
 C = 56 – 67.99 : (Satisfactory Performance)
 D = 45 – 55.99 : (Unsatisfactory Performance)
 E = 0 – 44.99 : (Poor Performance)
 Note : Minimum Passing Grade C = 56 – 67.99

PART 1 ABLITY AND APPLICATION

Please give into application section:

No	CRITERIA & JUSTIFICATION	SCALE VALUE				
		A (80 -100)	B (68 -79.99)	C (56-67.99)	D (45-55.99)	E (0-44.99)
A. PERFORMANCE						
1	JOB KNOWLADGE					
	• Understand all aspect of work at outlet of practice assigned	92				
	• Knowledge of facilities and equipment at outlet of practice assigned					
	• Mastery of English (written and oral)					
2	QUANTITY OF WORK					
	• Output of work has be done	95				
	• Completion of task and performance of daily duties					
3	QUALITY OF WORK					
	• Accurate and neat care of equipment and working areas	95				
	• Meets work quality requirement					
	• Stability, persistence, orderliness constant work under <u>pressure</u>					

89/92

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		A (80 -100)	B (68 -79.99)	C (56-67.99)	D (45-55.99)	E (0-44.99)
B. CHARACTER						
4	MOTIVATION					
	• Enthusiasm towards job and effort to acquire necessary information to perform duties	92				
	• The desire and effort					
	• Willingness to accept responsibility					
5	COURTESY AND TACT					
	• Politeness , attention and respect other people (the guest fellow workers and superior)	94				
6	TEAM WORK					
	• Demonstrate the development of effective working relationships with staff and management	96				
	• Demonstrate an ability to listen to others, actively contribute to the team and demonstrate flexibility in adapting to team priorities					
7	COMMUNICATION					
	• Demonstrate and understanding of various customers enquiries and communicate these accurately when referring the matter, as appropriate	99				
	• Prepare a range of documentation which demonstrates an ability to identify the key issues or points and communicate these clearly, concisely and effectively					
8	APPLIED TECHNOLOGY					
	• Ability to use machines and equipment found in the workplace	91				
9	PERSONAL APPEARANCE					
	• Personal grooming, hair, shoes, comportment and general outlook	95				
10	ATTENDANTE					
	• Reliability and punctuality to be on job	95				



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		A (80 -100)	B (68 -79.99)	C (56-67.99)	D (45-55.99)	E (0-44.99)
11	<u>PASTRY BAKERY KNOWLEDGE & OPERATIONAL</u> (Choose one regarding their job)					
	Prepare hot and cold dessert	93				
	Prepare and procedure yeast goods	n/a				
	Prepare and procedure pastries	91				
	Prepare bakery products for patissiers	94				
	Prepare and present gateaux, torten and cakes	93				
	Prepare dessert to meet special dietary requirements	91				
	Prepare and procedure cakes	92				
	Manage workplace relations	93				
	Receive and store stocks	92				
	Prepare and display petits fours	92				
	Prepare and model marzipan	90				
	Prepare and display sugar work	n/a				
	Plan, prepare and display sweet buffet showpieces	n/a				
	ability to provide cleanest working area	92				
	SCORE = $\frac{\text{TOTAL MARK}}{\text{TOTAL NO}}$	93.1 = $\frac{1957}{21}$				

[Signature]

PART 2. CAPACITY & AMBITION FOR ADVANCE

1. Check (V) application (more than one section may apply)

REGRESSING	NOT LIKELY TO ADVANCE	PROGRESSING	SATISFACTORY	MAX PERFORMANCE ON JOB
			✓	✓

2. Students reaction to review and suggestion was : (check (V) one)

Appreciation (complete willing to strive for improvement)	Interest (Will try to follow suggestion)	Disinterest (Satisfied with present status)	Resentment (feels review is imposition)
✓			

3. Review your rating and comments, then briefly outline what action you will take or suggest to maintain, improve or correct the behavior and output of this students as a overall evaluation grade.

Deftly 75 Good, Polite & Fast

Date : 10/1/2025

Signature : *[Signature]*

[Signature]

(Appraiser)

[Signature]

(Training Personnel)

[Signature]

(Head of Department)



[Signature]

(Student)