

STUDENT PERFORMANCE EVALUATION

Name : Sephia
 Hotel Name of practice : Batam Marriott Hotel Harbour Bay
 Department : Kitchen Trainee
 Date of Appraisal from : 14 Januari 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 ABILITY 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	80				
	• Knowledge of facilities and equipment at outlet of practice assigned	90				
	• Mastery of English (written and oral)	90				
2	QUANTITY OF WORK					
	• Output of work has be done		70			
	• Completion of task and performance of daily duties		70			
3	QUALITY OF WORK					
	• Accurate and neat care of equipment and working areas	80				
	• Meets work quality requirement		70			
	• Stability, persistence, orderliness constant work under pressure	90				
No	CRITERIA & JUSTIFICATION	SCALE VALUE				

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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	90				
	• The desire and effort	90				
	• Willingness to accept responsibility	80				
5	COURTESY AND TACT					
	• Politeness , attention and respect other people (the guest fellow workers and superior)	90				
6	TEAM WORK					
	• Demonstrate the development of effective working relationships with staff and management	90				
	• Demonstrate an ability to listen to others, actively contribute to the team and demonstrate flexibility in adapting to team priorities	90				
7	COMMUNICATION					
	• Demonstrate and understanding of various customers enquiries and communicate these accurately when referring the matter, as appropriate		79			
	• Prepare a range of documentation which demonstrates an ability to identify the key issues or points and communicate these clearly, concisely and effectively	80				
8	APPLIED TECHNOLOGY					
	• Ability to use machines and equipment found in the workplace	90				
9	PERSONAL APPEARANCE					
	• Personal grooming, hair, shoes, comportment and general outlook	90				
10	ATTENDANTE					
	• Reliability and punctuality to be on job	80				

No	CRITERIA & JUSTIFICATION	SCALE VALUE				
		A (80-100)	B (68-79.99)	C (56-67.99)	D (45-55.99)	E (0-44.99)
11	<u>KITCHEN KNOWLEDGE</u> (Choose one regarding their job)					
	Apply basic techniques cutting of commercial cookery	77				
	Prepare and cook seafood	85				
	Prepare and cook poultry and meats	85				
	Prepare a variety of sandwiches	90				
	Present and display food products	70				
	Prepare desserts to meet special dietary requirements	70				
	Prepare and store food in a safe and hygienic manner	90				
	Prepare hot and cold dessert dishes	70				
	Receive and store stock	90				
	Prepare portion-controlled meat cuts	80				
	Prepare soups	85				
	Prepare stocks and sauces		75			
	Prepare vegetables, eggs, and farinaceous dishes	90				
	Ability to provide cleanest working area	90				
	SCORE = $\frac{\text{TOTAL MARK}}{\text{TOTAL NO}}$					

PART 2. CAPACITY & AMBITION FOR ADVANCE

1. Check (✓) 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 (✓) 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.

Sepha need improve about timing & Quality of Product.

Date : 14/01/25
Signature :


BASTIAN
(Appraiser)


May Thindus
()




Tan 14/01/25
(Training Personnel)


SEPRA
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