

STUDENT PERFORMANCE EVALUATION

Name : Appi Yanto
 Hotel Name of practice : The Ritz-Carlton
 Department : Pastry & Bakery
 Date of Appraisal from : 12 Aug 2024 - 12 Feb 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:

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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	95				
	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	88				
	Completion of task and performance of daily duties					
3	QUALITY OF WORK					
	Accurate and neat care of equipment and working areas	90				
	Meets work quality requirement					
	Stability, persistence, orderliness constant work under <u>pressure</u>					

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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					
	Willingness to accept responsibility					
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	92				
	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	95				
	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	90				
9	PERSONAL APPEARANCE					
	Personal grooming, hair, shoes, comportment and general outlook	95				
10	ATTENDANTE					
	Reliability and punctuality to be on job	98				

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11	PASTRY BAKERY KNOWLEDGE & OPERATIONAL (Choose one regarding their job)					
	Prepare hot and cold dessert	80				
	Prepare and procedure yeast goods	95				
	Prepare and procedure pastries	80				
	Prepare bakery products for patissiers	91				
	Prepare and present gateaux, torten and cakes	80				
	Prepare dessert to meet special dietary requirements	80				
	Prepare and procedure cakes	80				
	Manage workplace relations	90				
	Receive and store stocks	92				
	Prepare and display petits fours	85				
	Prepare and model marzipan	80				
	Prepare and display sugar work		75			
	Plan, prepare and display sweet buffet showpieces		75			
	ability to provide cleanest working area	93				
	SCORE = $\frac{\text{TOTAL MARK}}{\text{TOTAL NO}}$	87.45.				

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.

Good job!

Date :
Signature :

Brilian Pratama G.
 (Appraiser)

Division Head
 11/2/23

Hotel Stamp

11/2-23

THE RITZ CARLTON
 BALI
 (Training Personnel)
HUMAN RESOURCES

Apriyanto
 (Student)