

STUDENT PERFORMANCE EVALUATION

Name : NADYA NATASHA
 Hotel Name of practice : THE RITZ-CARLTON HONG KONG
 Department : CULINARY
 Date of Appraisal from : 10/01/2025

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	B	C	D	E
		(80 -100)	(68 -79.99)	(56-67.99)	(45-55.99)	(0-44.99)
A. PERFORMANCE						
1	JOB KNOWLEDGE	85				
	Understand all aspect of work at outlet of practice assigned					
	Knowledge of facilities and equipment at outlet of practice assigned					
	Mastery of English (written and oral)					
2	QUANTITY OF WORK	100				
	Output of work has be done					
	Completion of task and performance of daily duties					
3	QUALITY OF WORK	95				
	Accurate and neat care of equipment and working areas					
	Meets work quality requirement					
	Stability, persistence, orderliness constant work under pressure					

No	CRITERIA & JUSTIFICATION	SCALE VALUE				
		A	B	C	D	E
		(80 -100)	(68 -79.99)	(56-67.99)	(45-55.99)	(0-44.99)
B. CHARACTER						
4	MOTIVATION	100				
	Enthusiasm towards job and effort to acquire necessary information to perform duties					
	The desire and effort					
	Willingness to accept responsibility					
5	COURTESY AND TACT	100				
	Politeness , attention and respect other people (the guest fellow workers and superior)					
6	TEAM WORK	100				
	Demonstrate the development of effective working relationships with staff and management					
	Demonstrate an ability to listen to others, actively contribute to the team and demonstrate flexibility in adapting to team priorities					
7	COMMUNICATION	95				
	Demonstrate and understanding of various customers enquiries and communicate these accurately when referring the matter, as appropriate					
	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	95				
	Ability to use machines and equipment found in the workplace					
9	PERSONAL APPEARANCE	100				
	Personal grooming, hair, shoes, comportment and general outlook					
10	ATTENDANCE	95				
	Reliability and punctuality to be on job					

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					
	Prepare and cook seafood	85				
	Prepare and cook poultry and meats	85				
	Prepare a variety of sandwiches	85				
	Present and display food products	90				
	Prepare desserts to meet special dietary requirements	85				
	Prepare and store food in a safe and hygienic manner	90				
	Prepare hot and cold dessert dishes	85				
	Receive and store stock	100				
	Prepare portion-controlled meat cuts	90				
	Prepare soups	80				
	Prepare stocks and sauces	80				
	Prepare vegetables, eggs, and farinaceous dishes	90				
	Ability to provide cleanest working area	95				
	SCORE = $\frac{\text{TOTAL MARK}}{\text{TOTAL NO}}$	95				

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.

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 NOTHING BUT GOOD WORDS ABOUT NADYA AND HER COMMITMENT SHE
 WORKED HARD TO GET THE JOB DONE IN A VERY DIFFICULT AND
 CHALLENGING AREA FACING THE GUEST EVERY DAY AND SERVING THEM
 AT THE HIGHEST QUALITY. GREAT JOB. I HOPE TO SEE HER BACK.

Date : 10/01/2025
 Signature :


 (Appraiser)
 PAUL TRANCO
 CHEF DE COUSINE



Hotel Stamp


 (Training Personnel)

 (Head of Department)


 (Student)