

STUDENT PERFORMANCE EVALUATION

Name : Annely Calista Loi
 Hotel Name of practice : SHERATON & FOUR POINTS BY SHERATON HONG KONG
 Department : Pastry Kitchen
 Date of Appraisal from : 10/1/2025

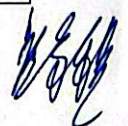
The purpose of this evaluation is to provide an objective measure of student performance during the Supervised Field training. Rating will be done in a scale value of 0 – 100 as follows:

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

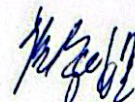
PART 1 ABLITY AND APPLICATION

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	97				
	• 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	98				
	• Completion of task and performance of daily duties					
3	QUALITY OF WORK					
	• Accurate and neat care of equipment and working areas	99				
	• Meets work quality requirement					
	• Stability, persistence, orderliness constant work under <u>pressure</u>					



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B. CHARACTER						
4	MOTIVATION					
	Enthusiasm towards job and effort to acquire necessary information to perform duties	98				
	The desire and effort					
	Willingness to accept responsibility					
5	COURTESY AND TACT					
	Politeness , attention and respect other people (the guest fellow workers and superior)	99				
6	TEAM WORK					
	Demonstrate the development of effective working relationships with staff and management	97				
	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	98				
9	PERSONAL APPEARANCE					
	Personal grooming, hair, shoes, comportment and general outlook	99				
10	ATTENDANTE					
	Reliability and punctuality to be on job	100				



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11	<u>PASTRY BAKERY KNOWLEDGE & OPERATIONAL</u> (Choose one regarding their job)					
	Prepare hot and cold dessert	98				
	Prepare and procedure yeast goods	n/a				
	Prepare and procedure pastries	99				
	Prepare bakery products for patissiers	98				
	Prepare and present gateaux, torten and cakes	98				
	Prepare dessert to meet special dietary requirements	98				
	Prepare and procedure cakes	97				
	Manage workplace relations	98				
	Receive and store stocks	97				
	Prepare and display petits fours	98				
	Prepare and model marzipan	99				
	Prepare and display sugar work	n/a				
	Plan, prepare and display sweet buffet showpieces	n/a				
	ability to provide cleanest working area	99				
	SCORE = $\frac{\text{TOTAL MARK}}{\text{TOTAL NO}}$	98.2 = $\frac{2063}{21}$				

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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.

Annely is Great, recommend to everyone.

Date : 10/1/2025

Signature : 



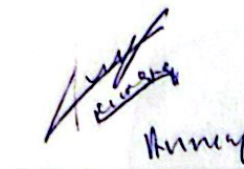
(Appraiser)



(Head of Department)




(Training Personnel)



(Student)