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APPENDIX



Picture 36. A la carte with Head Chef (Source : Personal Documentation, 2021)



Picture 37. Head Chef

(Source : Personal Documentation, 2021)



Picture 38. Kitchen Team

(Source : Personal Documentation, 2021)



Picture 39. Kitchen and Server Team

(Source: Personal Documentation, 2021)



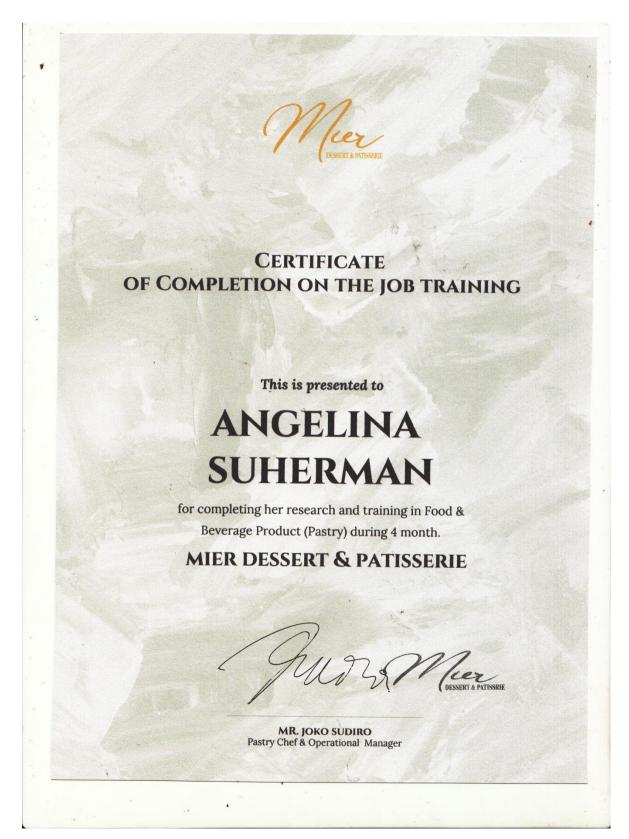
Picture 40. The Writer

(Source : Personal Documentation, 2021)



Picture 41. The Writer

(Source : Personal Documentation, 2021)



Picture 41. The Writer



On The Job Training Evaluation ANGELINA SUHERMAN Of Completion On The Job Training March 4th – July 4h 2021

Please use the following rating scale 1 = Low 4 = High

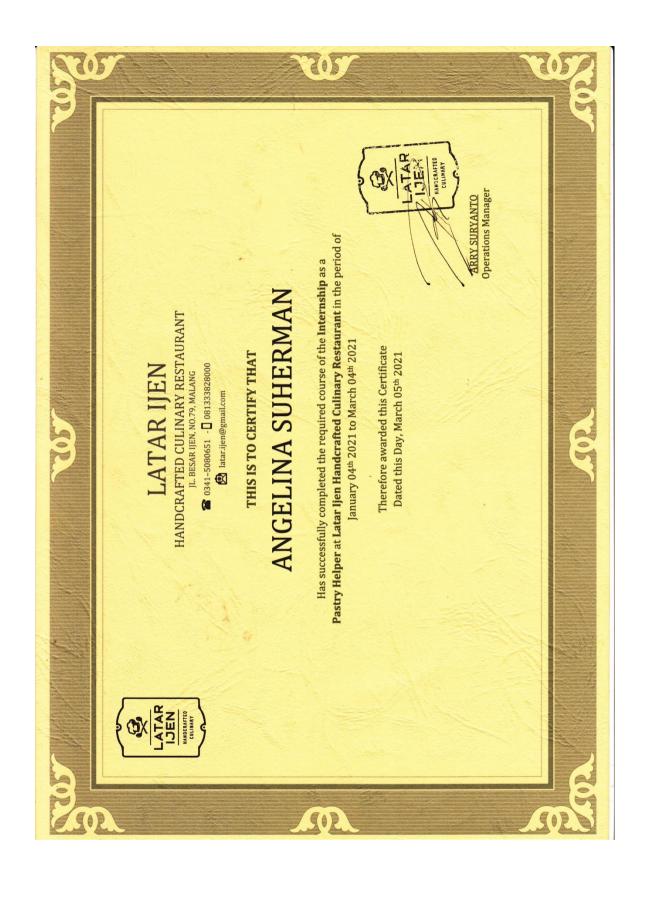
Any comments you wish to make will be helped.

No	Criteria	Y	12	3	4
1	Attitude Maintains a positive attitude, corteous, accept criticism, appears interested		*	3	~
2	Ability to Follow Instructions Responds quickly, completes tasks thoroughly				V
3	Willingness to Learn Attempts to improve and acquire skills, ask appropriate questions				V
4	Appearance Personal neatness and cleanliness		1100		V
5	Self Motivation Willing to learn & show initiative			V	
6	Interpersonal relations Maintains good relationships with fellow employees and the public				~
7	Discipline Punctuality, attendance				V

201
DESSERI & PATISSRI

Joko Sudiro

Pastry Chef & Operational Manager



Internship Appraisal Form



PLACE: LATAP ISEN	
First Name ANGELINA Last Name SUIFEMAN	
Review Period/s: Monthly Quarterly Bi-annualy Annually Date Joining: An 4th MAP 4th 2021	1941
Intern's Position : Department : PASTRY & BAKERY	
REVIEW DATE: 03-08-2021 Direct Supervisor: APPY SUPYANTO	x
GRADING FACTORS	
1. ORGANIZATIONAL & COMMUNICATION	
Staffs Relations	
Consistently demonstrates: attentiveness, courtesy and efficient service to other staff. Creates friendly environment.	4
Team Player	
Cooperates and works well with others. Enthusiastic, portrays s positive manner and Works toward the Company's goal/s.	4
Follow -Through	
Sees tasks through completion. Finishes work so that next shift is prepared.	4
2. CUSTOMERS INTERACTIONS	
Customer Relations (*if any)	
Consistently demonstrates: attentive, courtesy and efficient service to customers.	4
Treat customers with Considerations and Respects	

3. PERSONAL PRESENTATIONS

Grooming Standards

Pratices and displays proper grooming, personal hygiene and care.

Maintains hair and facial hair (*if any) per proper F&B industrial standards

Uniforms

Always wear the proper and designated uniform.

4

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required Follow instructions and completes work on time with minimum supervision

4

Work Quality

Work performed according to Chef's standard and on-site work requirements

All job descriptions specification are met. Consistency in work. All recipes are followed

4

Work Quantity

Complete the expected amount of work in relation to Company's standards

4

Grading Guidelines.

Using the 4 point scale below, fill up the following table:

- 4 Exceeds expectations
- 3.5 Somewhat Exceeds Expectations
- 3 Meets expectations
- 2.5 Somewhat meets expectations
- 2 Less than expectations
- 1.5 Somewhat less than expectations
- 1 Inadequately short of expectations

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Signature: Angelina Suherman	Dated 03	Agustus, 20	721
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OTTIMMO International MasterGourmet Academy	1		
		1	
Signature & Stamp:	Dated_ 		

III. SIGNATURES

Internship Appraisal Form



PLACE: MIER. DESSERT AND PATISSERIE	
First Name ArtGELTHA Last Name SUHERMAH	
Review Period/s: ☑/Monthly □ Quarterly □ Bi-annualy □ Annually Date Joining	
Intern's Position: Department: PASTRY AND BAKERY	
REVIEW DATE : Direct Supervisor : DOFC. SUDIFO	x
GRADING FACTORS	
1. ORGANIZATIONAL & COMMUNICATION	
Staffs Relations	
Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.	A
Creates friendly environment.	
Team Player	
Cooperates and works well with others. Enthusiastic, portrays s positive manner and	4
Works toward the Company's goal/s.	
Follow -Through	
Sees tasks through completion. Finishes work so that next shift is prepared.	4
2. CUSTOMERS INTERACTIONS	
Customer Relations (*if any)	
Consistently demonstrates: attentive, courtesy and efficient service to customers.	4
Treat customers with Considerations and Respects	

3. PERSONAL PRESENTATIONS

Pratices and displays proper grooming, personal hygiene and care. Maintains hair and facial hair (*if any) per proper F&B industrial standards Uniforms Always wear the proper and designated uniform. 4. ON THE JOB & KNOWLEDGE Dependability Can be counted upon to do what is expected and required Follow instructions and completes work on time with minimum supervision Work Quality Work performed according to Chef's standard and on-site work requirements All job descriptions specification are met. Consistency in work. All recipes are followed Work Quantity

Grading Guidelines.

Using the 4 point scale below, fill up the following table:

Complete the expected amount of work in relation to Company's standards

- 4 Exceeds expectations
- 3.5 Somewhat Exceeds Expectations
- 3 Meets expectations
- 2.5 Somewhat meets expectations
- 2 Less than expectations
- 1.5 Somewhat less than expectations
- 1 Inadequately short of expectations

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III. SIGNATURES

On-Site Manager/Owner/Chef

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Desseri & PATISSRUE

Desseri & PATI

The Intern

Signature: <u>Angelina Suherman</u>

Dated 13 Agustus 2021

OTTIMMO International MasterGourmet Academy