

BIBLIOGRAPHY

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- Parker, B., (2020, April 12). Business Strategy Hub. Retrieved August 27, 2021.
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APPENDIX



Picture 2. At buffet dinner Four Point



Picture 3. At Four Point



Picture 4. At four point

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO
INTERNASIONAL
CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

INTERNSHIP

PLACE: Djember Doeloe Resto and Bar

First Name Marvin Last Name Ferrando

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining : _____

Intern's Position : Cook Helper Department : Culinary

REVIEW DATE : 10 June 2021 Direct Supervisor : Lutman Santoso x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

3,5

Team Player

Cooperates and works well with others. Enthusiastic, portrays a positive manner and
Works toward the Company's goal/s.

3,5

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared.

3,5

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

3

List of picture 5, Internship Appraisal Form

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3.5

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

Uniforms

Always wear the proper and designated uniform.

3.5

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

3.5

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

3

Work Quantity

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

3.5

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

List of picture 6, Internship Appraisal Form

Discussions/Notes;

Marvin is a good person.
High motivate to learn new knowledge.
will be a Best def and success entrepreneur
in the future
Good job MARVIN 😊

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS 30.5

RATING _____

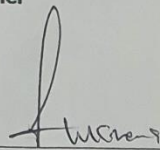
ACTION PLANS FOR DEVELOPMENT NEEDS

1. _____
2. _____
3. _____
4. _____
5. _____

List of picture 7, Internship Appraisal Form

II. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp: 

Dated 10-June-2021

The Intern

Signature: _____

Dated _____

OTTIMMO International MasterGourmet Academy

Signature & Stamp: _____
Dept. Head Student Affairs

Dated _____

List of picture 8, Internship Appraisal Form



List of picture 9, Sertificate Internship at Westin and Four Point