Internship Appraisal Form



4

4

4

3.5

PLACE : WHEN YOU FIND US
First Name: KEVIN Last Name: TIMOTHY JUMALIE
Review Period/s : Monthly Quarterly X Bi-annualy Annually Date Joining
: DECEMBER 5, 2020
Intern's Position : COOK Department : HOT KITCHEN
REVIEW DATE : JUNE 5, 2021 Direct Supervisor : DICK DERIAN
GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

INTERNSHIP

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

Team Player

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

Follow - Through

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

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers. 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	3.5		
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	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

Discussions/Notes;

KEVIN TIMOTHY JUMALIE HAD ACCOMPLISHED HIS INTERNSHIP VERY WELL. HE DONE HIS JOB WELL AND ALWAYS FOLLOW OUR PRODUCTION STANDARD RESPONSIBLY. HIS TEAMWORK SKILLS AND COMMUNICATION ALSO GREAT. WE HOPE KEVIN HAS THE BEST LUCK IN THE FUTURE. THANK YOU AND GOOD LUCK, KEVIN!

	PERFORMANCE SUMMARY * to be filled by OTTIMMO Internation	nal
TOTAL POINTS RATING		
	ACTION PLANS FOR DEVELOPMENT NEEDS	
3		

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp: DICK DERIAN W.	Dated <u>JUNE 5, 2021</u>
The Intern	
Signature: KEVIN TIMOTHY J. Da	ted <u>JUNE 5, 2021</u>

OTTIMMO International MasterGourmet Academy

Dated_____

Signature & Stamp: ______ Dept.Head Student Affairs