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APPENDIX





Certificate of Achievement

This certificate is presented to

Mr. Jason Ricardo Salim

in recognition of the successful completion of the Internship Programme

Banquet Kitchen

From 9th December 2022 to 9th March 2023



Ms. Tipawan Supapakdee Director of Human Resources



CENTARA GRAND

CONVENTION CENTRE AT CENTRALWORLD

Certificate of Achievement

This certificate is presented to

Mr. Jason Ricardo Salim

in recognition of the successful completion of the Internship Programme

Pastry & Bakery Kitchen

From 10th March 2023 to 25th May 2023

Ms. Porntipa Chainimit
Training Manager

Tipomous s

Ms. Tipawan Supapakdee Director of Human Resources

Internship Appraisal Form



INTERNSHIP PLACE: Conductor Grand Banghow Hotel	
First Name Just Last Name Riants Sollm	
/	
Review Period/s: ☑ Monthly ☐ Quarterly ☐ Bi-annualy ☐ Annually Date Joining :	
Intern's Position: Sheene Traine Department: Box and Pagny Kinchen REVIEW DATE: 25May 2023 Direct Supervisor: Mar. North In a Main in it	
REVIEW DATE: 25Mby 2023 Direct Supervisor: May 10th 11 M Main Thi 4	x
GRADING FACTORS	
1. ORGANIZATIONAL & COMMUNICATION	
Staffs Relations	
	34
Consistently demonstrates: attentiveness, courtesy and efficient service to other staff. Creates friendly environment.	
Creates menaly environment.	
Team Player	
The state of Salara and Salara an	4.4
Cooperates and works well with others. Enthusiastic, portrays s positive manner and Works toward the Company's goal/s.	
Works toward the company 3 goods.	
Follow -Through	
Finish as work as that pout shift is proposed	3
Sees tasks through completion. Finishes work so that next shift is prepared.	
2. CUSTOMERS INTERACTIONS	
Customer Relations (*if any)	_
the birth and efficient control to customers	4.29
Consistently demonstrates: attentive, courtesy and efficient service to customers. Treat customers with Considerations and Respects	
True customals find considerations and trapped	

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

3.74

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

3

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

3.5

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

huilard.	of prepure himself very new beforecoming for an internation in especially to learn Thai language. This has almong his
· Li	when in the way wants
He will gentle	get along with fear very well. He has a very polite ar munner. Gow well, Tuson!
	PERFORMANCE SUMMARY * to be filled by OTTIMMO International
	ACTION PLANS FOR DEVELOPMENT NEEDS



CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	8 08 23	Konsultari Bab1	Miss Hou
2	9/08/23	Konsultusi Bob2	Missnovi
3	10/08/23	Kosutusi Bub3	Miss Novi
Ч	11/08/23	Kunsutusi Bab Y	Miss Novi
5	14/08/23	Konsultari Occupancy Rute	Miss Novi
6	15/08/23	Karsintesi	Missioni

Name	· Jacon Ricardo Salin
Student Number	: 207417001 0067
Advisor	· Novi Indoh Permoto sori

Date	Topic Consultation	Name/ Signature
16/08/23	Vonumenti Intern Activity	Miss Novi
17/08/23	Kosutusi Babi, typo error	Chef Jesses
18/08/23	Kossatosi Bob1	Chef Jessie
19/08/23	Konsultusi Bub 4	chef Jessin
	16/08/23	16/08/23 Konsutusi Intern Activiting 17/08/23 Konsutusi Baba, typo error 18/08/23 Konsutusi Baba