

Lampiran 1 Surat Permohonan/Pengantar Pelaksanaan Magang



AKADEMI SAGES
— A Noble and Excellent Academy —

Number : 164/SD-A.SAGES/D/VI/2023
Subject : Internship
Date : June 23th 2023

To:
Ibu Nia
Eastparc Hotel, Yogyakarta

Warm Greetings from Akademi Sages, a noble and excellent Culinary Arts, Baking & Pastry School in Surabaya, East Java, Indonesia.

Culinary Arts School of SAGES gives a unique combination of academic theory and practical experience in three main disciplines including Culinary Arts, Gastronomy and Hospitality Management. Those provisions ensure SAGES graduates to possess great skill, knowledge, and high quality professional career in food business & beverages or culinary industry.

As a part of learning activities, SAGES requires its students to have internship. Therefore, we wish to embrace your company's cooperation for your precious guidance and experience regarding our student's internship program. Please allow our student to be allocated in any of your F&B Department (especially in production area) for 6 months internship period started from July 2023. At this moment, we propose one of our student who is:

MAHARANI DWI PRATIWI (21110028)

For further information or SAGES profile, please visit our website on www.sages.ac.id. We thank you for your kind attention, and we are looking forward for your reply at your earliest convenience.

Sincerely yours,
Head of Academic and Student Affair



Iyi Dian P. Prabowo., S.T.P., M.P.

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Lampiran 2 Penilaian Prestasi Magang



ASSESSMENT SHEET FOR INTERNSHIP PERFORMANCE Academic Year of 2023 / 2024

Student Name : Maharani Dwi Pratiwi
 Student ID Number : 21110028
 Supervisor (Academic) : Achmad Taufiq, S.E., M.M
 Supervisor (Internship) : Fauzan Evantoro
 Internship Partner : Eastparc Hotel Yogyakarta
 Location : Yogyakarta
 Position/Field of Work : Intern

No.	Assessment Aspect	Weight (B)	Score (N) (0 - 100)	Weighted (B x N)
1.	Discipline:	5	85	425
	1) Punctuality	5	90	450
	2) Work Attitude/Behavior	5	85	425
	3) Work Responsibility	5	90	450
	4) Presence	5	90	450
2.	Neatness and Personal Hygiene			
	Performance:	5	95	475
	1) Understanding of Work Materials	10	80	800
	2) Work Ability	10	80	800
	3) Work Skills	10	85	850
	4) Quality of Work	10	85	850
5) Work Efficiency	10	85	850	
6) Results of Work (Contribution)				
3.	Adaptability:	5	90	450
	1) Communication Skills	5	90	450
	2) Ability to Cooperate	5	80	400
	3) Ability to Initiate	5	80	400
4) Work Motivation and Spirit				
Total		100 %	1.290	8.525
$\text{Final Score} = \frac{\text{Weighted Total (B x N)}}{\text{Weight Total}}$ $\text{Final Score} = \frac{8.525 : 100}{1} = 85,25$				

03 January 2024
Supervisor (Internship),

Chef Fauzan Evantoro
Chef De Cuisine

Lampiran 3 Dokumentasi Magang



Gambar 1



Gambar 2



Gambar 3



Gambar 4



Gambar 5



Gambar 6



Gambar 7



Gambar 8



Gambar 9



Gambar 10