

LAMPIRAN
Lampiran 1 Penilaian Prestasi Magang dari Mitra Magang (Form Sages)


AKADEMI SAGES
A Noble and Excellent Academy

INTERNSHIP PERFORMANCE EVALUATION SHEET
 Academic Year 20... / 20...

Student Name : Aqilah Nataliya Pelenan
 Student Number/ID : 20110061
 Internship Supervisor : Sahid Khan
 Field Supervisor : Park Hyatt Dava
 Internship Partner : Pastry Kitchen
 Internship Location : Trainee
 Position/Work Field :

No	Rated Aspect	Weight (W)	Score (S) (0 - 100)	Total (W x S)
1.	Discipline: 1) Punctuality/ 2) Attitude/Behaviour/ 3) Responsibility with Tasks/ 4) Presence/ 5) Neatness and Personal Hygiene		95	
2.	Performance: 1) Work Ability/ 2) Work Skills/ 3) Work Quality/ 4) Understanding of Work Materials/ 5) Results of Work (Contribution)		90	
3.	Adaptability: 1) Communication Skills/ 2) Cooperation Ability/ 3) Initiative/Craft skills		95	
Total		100	280	

Final Score = $\frac{\text{Total (W x S)}}{\text{Total Weight}}$

Final Score = _____


 Field Supervisor,

(Sahid Khan)

Gambar 6. 1 Lembar Penilaian

Lampiran 2 Sertifikat Penghargaan Magang



Gambar 6. 2 Sertifikat Penghargaan Magang (Partisipan Fifa World Cup Qatar 2022)



Gambar 6. 3 Sertifikat Penghargaan Magang

Lampiran 3 Sertifikat Magang



Gambar 6. 4 Surat Rekomendasi Kinerja Selama di Hotel

Lampiran 4 Jurnal Kegiatan Magang Harian (Log Book)

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DAILY ACTIVITY JOURNAL (LOG BOOK)

Student Name : Fitriah Nuzulita Rahmawati
 Student Number (ID) : 20010046
 Internship Supervisor : Saidi Hiron
 Field Supervisor : Dani Nuzulita Dika
 Internship Location : Hotery Kitchen
 Position/Work Field : Cooking

No.	Day Date	Activity	Location	Initials
1.		Preparing work before start about 7:00 am to 7:30 am. Report		
2.		Preparing for cooking - high tea		
3.		Preparing for main course (pasta)		
4.		Decorating - Dessert prepared		
5.		--- Day off ---		
6.		Production pasta for main & egg		
7.		Make soup - Gravy sauce - high tea		
8.		Check menu - start dinner set up		
9.		End of lunch - report time - day time		
10.		understanding time - practice - pasta		
11.		Cooking pasta and - other - pasta		
12.		--- Day off ---		
13.		Production for pasta - main course		
14.		Preparing garnishes for cultural day		
15.		Make dinner buffet - main course		
16.		Make pasta - egg - high tea - pasta		
17.		Cleaning the area & cleaning kitchen		
18.		national day assembly - high tea		
19.		--- Day off ---		
20.		Cleaning kitchen buffet & clean area		

Gambar 6. 5 Log Book Halaman 1

21.		Dessert pasta decorated with tea		
22.		Chef's and main course pasta		
23.		Production for pasta - main course		
24.		Dessert pasta - chocolate sauce		
25.		Assembly - start dinner set up		
26.		--- Day off ---		
27.		Make pasta - high tea		
28.		Check time - report to chef - high		
29.		Cleaning & supply - main course		
30.		By the end of the day		

Date: _____

Field Supervisor to Internship Partner

Authorized Field Supervisor: Saidi Hiron

Internship: Fitriah Nuzulita Rahmawati
Student ID: 20010046

Gambar 6. 6 Log Book Halaman 2

Lampiran 5 Dokumentasi Kegiatan Magang



Gambar 6. 7 Foto Bersama Staff dan Trainee



Gambar 6. 8 Persiapan Dessert untuk Event



Gambar 6. 10 Fifa Football Amenity



Gambar 6. 9 Dessert untuk Afternoon Tea