

LAMPIRAN

Lampiran 1 : Dokumentasi Lembar Penilaian

AKADEMI SAGES
A school with a difference

MONITORING AND EVALUATION SHEET
APPRENTICE PERFORMANCE
Academic Year 2022/2023

Student Name (S) : Jeremy Michael
Registration Number : 201110018
Learning Program : D3 Culinary Arts
Apprentice supervisor : Chef Maimunah
Field Supervisor : Chef Asif Ranaul
Company Name : Le Meridien Khao Lak Resort & Spa
Company Location : Thailand
Position : Pastry Bakery

No.	Aspek	Point (0-100)	Score (%) (0-100)	Total (0-100)
1	Knowledge	1	100	
2	Work ethic	1	100	
3	Work attitude	1	100	
4	Responsibility on duty	1	100	
5	Attendance	1	100	
6	Personal grooming and hygiene	1	100	
7	Performance	1	100	
8	Knowledge	10	100	
9	Work ethic	10	100	
10	Work attitude	10	100	
11	Work Quality	10	100	
12	Work Efficiency	10	100	
13	Work result (and contribution)	10	100	
14	Adaptation skills	1	100	
15	Communication skills	1	100	
16	Teamwork skills	1	100	
17	Initiative ability	1	100	
18	Motivation and passion on job	1	100	
Total		100%		
Final score = (Sum of 1-18) / 18				95
Note: 100% = Excellent				
Remarks: 100% good work during his training period				
Signature: [Signature]				
Field Supervisor: [Signature]				
Executive chef: [Signature]				

Lampiran 2 : Dokumentasi Sertifikat



Lampiran 3 : Dokumentasi Logbook

AKADEMI SAGES
A Noble and Excellent Academy

JURNAL KEGIATAN HARIAN (LOG BOOK)

Nama Mahasiswa: Jimmy Michael
NIM: 20110058
Dosen Pembimbing Magang: Chef Mahanadi
Pembimbing Lapangan: Khan Jorjer
Mata Magang: Le Meridien Khao Lak Resort & SPA
Pusat/Tempat Kerja: Pastry Kitchen

No.	Tanggal	Aktivitas Kegiatan	Paraf PL
1	15-19 Agustus 2022	1. Prepare breakfast 2. Standby buffet 3. Production bakery items : bread, muffin, pancake batter, dough	
2	20 Agustus 2022	DAY OFF	
3	21 Agustus 2022		
4	22-26 Agustus 2022	1. Prepare breakfast 2. Standby buffet 3. Production bakery items : banana cakes, croissants, white toast	
5	27 Agustus 2022	DAY OFF	
6	28 Agustus 2022		
7	29-2 September 2022	1. Prepare breakfast 2. Standby buffet 3. Production bakery items : French bread, dinner roll, brioche, rison rolls	
8	3 September 2022	DAY OFF	
9	4 September 2022		
10	5-9 September 2022	1. Prepare breakfast 2. Standby buffet 3. Production bakery items : bread, muffin, pancake batter, dough, almond croissant, fruit Danish 4. Make doughnut	

Lampiran 4 : Dokumentasi Logbook

11	10 September 2022	DAY OFF	
12	11 September 2022		
13	12-16 September 2022	1. Prepare breakfast 2. Standby buffet 3. Production bakery items : French bread, dinner roll, brioche, rison rolls	
14	17 September 2022	DAY OFF	
15	18 September 2022		
16	19 September 2022	PUBLIC HOLIDAY	
17	20-24 September 2022	1. Prepare breakfast 2. Standby buffet 3. Production bakery items : bread, muffin, pancake batter, dough, almond croissant, fruit Danish	
18	25 September 2022	DAY OFF	
19	26 September 2022		
20	27-1 Oktober 2022	1. Prepare breakfast 2. Standby buffet 3. Make doughnut 4. Production bakery items : banana cakes, croissants, white toast	
21	2 Oktober 2022	DAY OFF	
22	3 Oktober 2022		
23	4-8 Oktober 2022	1. Prepare breakfast 2. Standby buffet 3. Production bakery items : bread, muffin, pancake batter, dough, almond croissant, fruit Danish 4. Make fruit jam and sauce	
24	9 Oktober 2022		
25	10 Oktober 2022	DAY OFF	
26	11-15 Oktober 2022	1. Prepare breakfast 2. Standby buffet 3. Make doughnut 4. Production bakery items : whole wheat bread, croissants, white toast, pumpkin bread	
27	16 Oktober 2022	DAY OFF	
28	17 Oktober 2022		
29	18-22 Oktober 2022	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake, red velvet cake, chocolate cake, fruit cake	

Lampiran 5 : Dokumentasi Logbook

30	23 October 2022	DAY OFF	
31	24 October 2022		
32	25 October 2022		
33	26-31 October 2022	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : opera cake, cupcakes, blueberry cream cake	Dr
34	1 November 2022	DAY OFF	
35	2 November 2022		
36	3-4 November 2022	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : strawberry cake, pannaotta, mango sauce, vanilla sponge	Dr
37	9 November 2022	DAY OFF	
38	10 November 2022		
39	11 November 2022		
40	12-16 November 2022	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : coffee soft cake, orange pudding, fruit tartlet, mango brulee	Dr
41	17 November 2022	DAY OFF	
42	18 November 2022		
43	19-23 November 2022	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : devil cake, macaroon, coconut jelly, choco tart, raspberry cream brulee	Dr
44	24 November 2022	DAY OFF	
45	25 November 2022		
46	26-30 November 2022	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : passion fruit pannaotta, blueberry coulis, mango cake	Dr
47	1 December 2022	DAY OFF	
48	2 December 2022		
49	3-7 December 2022	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : mango tart, blueberry mousse, chocolate pudding, fruit cake, macaroon, blueberry tart	Dr
50	8 December 2022	DAY OFF	
51	9 December 2022		

Lampiran 6 : Dokumentasi Logbook

52	10-14 December 2022	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : vanilla soft cake, red velvet cake, coffee pannaotta, lemon tart, etc	Dr
53	15 December 2022	DAY OFF	
54	16 December 2022		
55	17-21 December 2022	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : coconut jelly, strawberry mousse, chocolate pannaotta, devil cake, birthday cake, etc	Dr
56	22 December 2022	DAY OFF	
57	23 December 2022		
58	24 December 2022		
59	25-31 December 2022	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : cupcakes, strawberry tart, mango sauce, coconut jelly, macaroon, mango pannaotta, Christmas pudding, lamington, cream brulee, etc	Dr
60	1 January 2023	DAY OFF	
61	2 January 2023		
62	3 January 2023		
63	4-8 January 2023	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : vanilla cream brulee, lemon tart, macaroon, raspberry tart, chocolate mousse, fruit jelly, blueberry cake, etc	Dr
64	9 January 2023	DAY OFF	
65	10 January 2023		
66	11-15 January 2023	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : opera cake, cupcakes, blueberry cream cake, coconut cream brulee, mango sauce	Dr
67	16 January 2023	DAY OFF	
68	17 January 2023		
69	18-22 January 2023	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : chocolate cake, strawberry coulis, lemon tart, chocolate sponge cake, fruit tart, etc	Dr

Lampiran 7 : Dokumentasi Logbook

70	17 Januari 2023	DAY OFF	
71	24 Januari 2023	PUBLIC HOLIDAY	
72	25 Januari 2023		
73	26-30 Januari 2023	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : strawberry cake, peanutbutter, mango mousse, vanilla sponge	YV
74	31 Januari 2023	DAY OFF	
75	1 Februari 2023		
76	2-6 Februari 2023	1. Prepare dinner buffet 2. Handle ala carte 3. Production some cake : mango tart, blueberry mousse, chocolate pudding, fruit cake, macaroon, etc.	
77	7 Februari 2023	DAY OFF	
78	8 Februari 2023		
79	9 Februari 2023		
80	10 Februari 2023	PUBLIC HOLIDAY	

5. = Penambahan Lapangan pada Menu Menu

Mengambil
Penambahan Lapangan.

(Jeremy)

Pemasang.

(Jeremy Michael)
NIM 20116054

Lampiran 8 : Dokumentasi Set Up Buffet



Lampiran 9 : Dokumentasi Set Up Coffee Break



Lampiran 10 : Dokumentasi Rekomendasi

Recommendations
+

Received
Given

Issarapub Suratam · 1st
Le Meridien Khao Lak Resort & Spa
February 15, 2023, Jeremy was
Issarapub's client

Jeremy is doing well with his high pastry
enthusiasm and, dare I say, high responsibility.
The pastry artistry!

Rawat Anil · 1st
Executive Chef at Le Meridien Khao Lak Resort
& Spa
February 12, 2023, Rawat managed
Jeremy directly

Jeremy is very creative and passionate in
his work.
He able to manage work even it's busy,
...see more