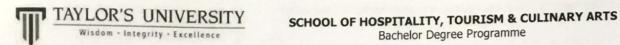


SCHOOL OF HOSPITALITY, TOURISM & CULINARY ARTS

Bachelor Degree Programme

INTERNSHIP EVALUATION FORM

☐ Bachelor of Inte	ernational Hospitality Management (Hons)	BATCH:					
	nary Arts & Foodservice Management (Hons)	TRAINING:					
□ Bachelor of International Tourism Management (Hons) (Travel and Recreation Management)							
Bachelor of Inte	rnational Tourism Management (Hons)	□ 2 nd					
(Events Manage	ement)						
☐ Bachelor of Scie	ence (Hons) Culinology						
Name of the Student	Hg 2hi Li						
Name of the Company	Four Seasons Lesord Lang	kari					
Address	Iden Tanjung Rhu, Molem &	tyer Hongart					
Post Code	O7000 City lace	1000					
Phone number	04-950-8888 country Note	1sta					
Email Address	denide yee @ forgeasons - com	·					
Company	Da I fo						
Supervisor's Name	Venrele le						
Designation	Hestaurant Menager						
Commencement date of internship:	0						
Date of completion:							
Daily Working Hours:							
Department(s) in which	the student was involved						
Tasks and responsibilities	Restaurent es of the student						
NAME OF THE OWNER OF THE OWNER.							
Daily setup is special arriging	breakdown of agerators, table sen	rice, find chede					
ttendance:							
Leave eligibil	ity Days Absent with	Days					
Absent without approv	red —	-3,0					
Absent without approv	approved leave	Da					



INTERNSHIP EVALUATION FORM

APPRAISAL BY THE PERSON IN CHARGE OF THE INTERNSHIP PROGRAMME

CRITERIA OF APPRAISAL	1	2	3	4	5	N/A	COMMENTS/REMARKS
Attitude Ability to comply with the requirements of the industry punctuality, grooming, behavior etc)					/		Oylstanding
Knowledge evel of knowledge compared to the industry requirements				/			Efficient & resourced improve
Productivity Ability to produce quality work in line with the deadline and constraints given					/		Efficient resourceful
Quality of work billity to complete a task in line with the professional standards required				/			Follows guddes I paperes solution
Feamwork Ability to work in a team and contribute actively					/		Well respected leanplager
Creativity Ability to make suggestions for improvement							Should infrare with experiences
Time management bility to comply with workload and deadlines efficiently				/			Meets deedlines efficiely
Decision Making Ability to analyse a situation and make relevant choices			1				Not much apportunity given
Dral Communication bility to express oneself clearly and professionally				1			Communicates call to all and and and
Written communication Clarity and preciseness of written expression			/				Not much apportung green
Total							
5 (Excellent): Above the standards expected and capability to practice autonomously 4 (Very good): Above the standards 2 (Poor): Improvement required for some of the tasks 3 (Good): At the level of the standards 1 (Very poor): Improvement required in the basics of the tasks Summarize the trainee's major strengths. Efficient, Learn player, about to command respect 3 for ter committed for the learner, Consistent, about to bonne had to myleces. Summarize areas for improvement Product enough, creative, thorough under pressure							
In view of the student's performances, would your company be interested by the student's profile to hire him/her as a permanent employee? If yes, for which position? Cerlany when don't have to develop leader the Stills.							
Please submit the completed form Fax: 603 5629 5522 (Academic Services)	to Ac		lib nic s		es ei	ther	Jalan Tanjung Rhu, Mukim Ayer Hangat, 07000 Langkawi, Kedah. person fax Oreginal to: Fax: 04-950 8899

Ms. Wendy LuokWen.Sim@taylors.edu.my (BE & BR)

TAYLOR'S UNIVERSITY Wisdom · Integrity · Excellence

SCHOOL OF HOSPITALITY, TOURISM & CULINARY ARTS

Bachelor Degree Programme

INTERNSHIP EVALUATION FORM

☐ Bachelor of Inte	rnational Hospitality Management (Hons	BATCH.				
☐ Bachelor of Culi	fons) TRAINING:					
☐ Bachelor of International Tourism Management (Hons) ☐ 1 st						
(Travel and Recreation Management) Bachelor of International Tourism Management (Hons)						
(Events Manage						
Bachelor of Scientific Scien	ence (Hons) Culinology					
Name of the Ch. L. A.						
Name of the Student						
Name of the Company	FOUR SEASONS RESORT LANGE					
Address	Kampung Ayer Hangat , Tanjur	19 Rhu-Langkawi				
Post Code	City	LANGKAWI, KEDAH.				
Phone number		MALAUSIA.				
Email Address						
Company	Di tara a sala sa					
Supervisor's Name	PUTTLA NARAYANA.					
Designation	RESTAURANT MANAGER.					
Commencement date of internship:	5 January 2016 - 13 March 2016					
Date of completion:						
Daily Working Hours:	9,5 Hrs.					
Department(s) in which	the student was involved					
- IKAN - IKAN	RETTAIRANT					
SERAI REST	AURANT					
Tasks and responsibilit	ies of the student	POSSESSES AND ADDRESS OF THE PARTY OF THE PA				
	akfast Service at Serai Resto	au ca a t				
Control of	Discourse at Jetul 12880	iui ant				
Ensure Mise	en place for dinner service	are sufficient				
Handling speci	en place for dinner service t order (pood and beverages), al dinner	also making cockets				
Attendance:						
Leave eligib	ility Days Absent with	0				
	approved leave	D				
Absent without appro	pave Days Reason:					



CRITERIA OF APPRAISAL

5 N/A

COMMENTS/REMARKS

INTERNSHIP EVALUATION FORM

APPRAISAL BY THE PERSON IN CHARGE OF THE INTERNSHIP PROGRAMME

3

2

1

	1	and never negure to stay back.
V		needs to improve his beverage knowledges Welk Very effectively
	/	work very exectively
	1	
	/	Work closely with every one in the team
	1	
	1	Able to handle multiple guest complained
	1	
	1	
2 (Poor): Ir 1 (Very poor) Aandle gu dapt R	nprovem r): Impr	y the student's profile to hire him/her
of Per	taurg	OF
Date	Sign	TOUR SEASONS THE ORT LANGKA
Company of the Party Company	Jigi	Mukim Aver Hanget
100	ces eith	07000 Langkawi, Kedah.
Ms. Wendy	LuokWe	n.Sim@taylors.edu.my (BE & BR)
	pability to pr 2 (Poor): In 1 (Very poor) andle gu dapt ge pany be inter ge less pany be inter 2016 ademic Servi 10: Ms. Agnes	pability to practice a 2 (Poor): Improvem 1 (Very poor): Improvem 1 (Very poor): Improvem 2 (Poor): Improvem 1 (Very poor): Im