

BIBLIOGRAPHY

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APPENDIX

Appendix 1. With Melissa Gunawan



Appendix 2. With OURA's head chef, staffs, and trainee.



Appendix 3. Appraisal Form.

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO[®]
INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

INTERNSHIP

PLACE: OURA

First Name Christina Angela Last Name Susanto

Review Period/s : Monthly Quarterly Bi-annualy Annually Date Joining
:

Intern's Position : Trainee Department : Pastry Department

REVIEW DATE : June 1st 2024 Direct Supervisor : Melisa Gunawan x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

3.5

Team Player

Cooperates and works well with others. Enthusiastic, portrays s positive manner and
Works toward the Company's goal/s.

3

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared.

3

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3

Maintains hair and facial hair (*if any) per proper F&B industrial standards

Uniforms

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

3.5

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

4

All job descriptions specification are met. Consistency in work. All recipes are followed

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

Discussions/Notes;

Christina is an excellent student, she is a quick learner who adapts well and takes work instructions well. Also works well in a team.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

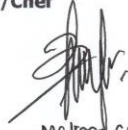
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

1. _____
2. _____
3. _____
4. _____
5. _____

III. SIGNATURES

On-Site Manager/Owner/Chef



Signature & Stamp: MELISSA GUHAWAN

Dated June 1st 2024

The Intern



Signature: Christina Angela S.

Dated June 1st 2024

OTTIMMO International Master Gourmet Academy



Signature & Stamp: Robby Jie P.
Dept. Head Student Affairs

Dated 14/06/24

Appendix 4. Consultation Table



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
CELEBRATE ARTS, CULTURE, AND CREATIVITY

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1.	30/3	Report Writing Consultation Chapter 1	
2.	05/4	Report Writing Consultation Chapter 1 (Course)	
3.	15/4	Report Writing Consultation Chapter 11	
4.	25/4	Report Writing Consultation Chapter 11 (Course)	
5.	30/4	Report Writing Consultation Chapter 11 & 14	
6.	04/5	Report Writing Consultation Chapter 11 (Course)	

Name : Christine Angela S.....
 Student Number : 2124130910043.....
 Advisor : Ferrisa Hartono.....

No	Date	Topic Consultation	Name/ Signature
7.	02/5	Report Writing Consultation Chapter 11 & 14 (Course)	
8.	12/5	Report Writing Consultation Chapter 11 & 14 (Course)	
9.	28/5	Report Writing Consultation Occupancy Rate	
10.	05/6	Report Writing Consultation Occupancy Rate	

Appendix 5. Recapitulation of Industrial Training Activities

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Christina Angela Susanto
 Study Program : D3 Seni Kuliner
 Placement of *Industrial Training* : OURA
 Field of Work : Pastry
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 (Morning Shift)	Organize cake in stall.
	Make fondant for photo product Christmas edition.
	Make lady finger, shokupan bread, almond croissant, almond paste, pie crust, custard cream, lemon diplomat, milk dip, mango cream, salted milk pastry, milk whipped cream, lemon curd, sponge Red Velvet cake, sponge chocolate cake, strawberry cheesecake, frosting, pancake, ganache, cheesecake glaze, rounding pizza bun.
2 (Morning Shift)	Organize cake in stall.
	Make coffee syrup, yogurt cream, custard cream, lemon diplomat, lemon cream, croissant starter, choco lava, mascarpone cream, yogurt berry, glaze berry, pancake, meringue, berry compote, fondant for Christmas tree cake.
	Shaping ice cream for crème brulee ice cream croissant.
3 (Morning Shift)	Organize cake in stall.
	Make fondant for Christmas tree cake, choco lava, meringue, lemon curd, lemon diplomat, yogurt cream, yogurt berry, glaze berry, lady finger, pizza dough, cheesecake crust, mascarpone cream, Red Velvet sponge cake, biscotti for hampers.
	Working on Christmas hampers orders.
4 (Morning Shift)	Make custard, lemon diplomat, almond croissant, brioche French toast, milk dip for French toast, choco lava, chocolate panna cotta, chocolate sauce for croissant hampers, pancake, fondant, lady finger, strawberry cheesecake, meringue, mascarpone cream, glaze berry, lemon diplomat, pizza dough, mocha sponge cake, oreo cheesecake.
	Working on Christmas hampers.

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Christina Angela Susanto
 Study Program : D3 Seni Kuliner
 Placement of *Industrial Training* : OURA
 Field of Work : Pastry
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 (Morning Shift)	Make choco lava, lady finger, lemon diplomat, yogurt cream, custard, mascarpone cream, brioche bread, berry compote, carrot sponge, almond croissant, mascarpone pouring, salted caramel, whip icing, frosting, strawberry cheesecake, chocolate panna cotta, anglaise, oreo cheesecake, meringue, mocha icing, coffee syrup.
2 (Evening Shift)	Make lemon curd, glaze berry, yogurt berry.
	Trial mile crepes.
	Trial egg mayo for Cronigiri.
	Closing.
3 (Evening Shift)	Make mascarpone cream, glaze berry.
	Trial basque burnt cheesecake.
	Trial orange cake for CNY.
	Trial Rose mile crepes.
	Trial matcha basque burnt cheesecake.
	Closing.
4 (Morning Shift)	Make lady finger, choco lava, berry compote, lemon diplomat, coffee syrup, mascarpone pouring, meringue, waffle, French toast, cheesecake batter, oreo bread
	pudding, whip icing, yogurt cream, whiptop, glaze berry, mocha sponge, red velvet sponge, salmon mentai, peanut brittle, pancake batter, mocha cream.
	Trial matcha basque burnt cheesecake.
	Trial basque burnt cheesecake.

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

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 Study Program : D3 Seni Kuliner
 Placement of *Industrial Training* : OURA
 Field of Work : Pastry
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 (Evening Shift)	Make waffle, yogurt berry.
	Make pizza starter for trial.
	Trial basque burnt cheesecake.
	Trial pao.
	Clean pantry and closing.
2 (Evening Shift)	Make French toast, anglaise.
	Trial waffle.
	Closing.
3 (Morning Shift)	Make lemon curd, lemon diplomat, sponge mocha, creamy ham & cheese filling, mocha icing, anglaise, custard, yogurt berry, strawberry cheesecake, choco lava, mascarpone pouring, oreo cheesecake, choco sponge, red velvet sponge, frosting, egg mayo, salmon mentai.
	Trial almond cookie.
	Trial crème cheese cookie.
4 (Evening Shift)	Make waffle, <i>pandan lidah kucing</i> .
	Trial <i>wingko babat</i> .
	Photoshoot product for Ramadan.
	Closing.

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

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 Field of Work : Pastry
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Week	Description of activities
1 (Evening Shift)	Make onion cream cheese filling for cronigiri, pizza dough, croissant dough, waffle, glaze berry.
	Trial matcha basque burnt cheesecake.
	Deep clean chiller.
	Closing.
2 (Evening Shift)	Make anglaise, meringue, choco lava, cookies cereal and <i>pandan lidah kucing</i> for Ramadan hampers, salted milk cream, mascarpone cream, crumble, salted milk pastry cream, <i>tuile</i> , red velvet sponge, choco sponge, mocha sponge.
	Trial milk bun.
	Closing.
3 (Evening Shift)	Make almond croissant, <i>pandan lidah kucing</i> , <i>jan hage</i> l cookies, ganache, <i>pandan</i> cream cheese, anglaise, cereal cookies, almond cookies.
	Packing hampers.
	Closing.
4 (Morning Shift)	Make choco lava, <i>pandan lidah kucing</i> , cereal cookies, lady finger, <i>wingko babat</i> , <i>pandan</i> cream cheese, mascarpone pouring, oreo bread pudding, honey cream, custard, salmon mentai, coffee syrup, peanut crumble, ice cream <i>ketan</i> , coconut ice cream, <i>tuile</i> , pancake batter, yogurt cream, yogurt berry, egg mayo, creamy ham & cheese, oreo cheesecake, lemon curd, lemon diplomat, <i>jan hage</i> l cookies, starter dough, mascarpone cream, whiptop, red velvet sponge, strawberry cheesecake, streusel, peanut crumb, milk dip, French toast, <i>sagoo (mutiara)</i> .

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

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 Field of Work : Pastry
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 (Evening Shift)	Make <i>pandan lidah kucing</i> , <i>tuile</i> , anglaise, mascarpone pouring, crème brulee cheesecake, cereal cookies, choco mousse.
	Packing hampers.
	Closing.
2 (Morning Shift)	Make custard, coconut ice cream, <i>wingko babat</i> , honey cream, <i>tuile</i> , choco lava, egg mayo, cheesecake crust, strawberry cheesecake, red velvet sponge, choco sponge, anglaise, whip icing, salted caramel, ganache, oreo cheesecake, choco mousse cheesecake, mocha icing, mocha cream, almond croissant, berry compote, mascarpone pouring, lady finger, salmon mentai, mascarpone cream, mocha sponge, egg tart, whiptop, creamy ham & cheese.
	Clean pastry.
3 (Evening Shift)	Make mascarpone pouring, <i>pandan lidah kucing</i> .
	Trial matcha lady finger & matchamisu
	Prepare Canapé pudding and choux for VIP guests.
	Closing.
4 (Morning Shift)	Make regal icing, red velvet sponge, choco sponge, mascarpone pouring, glaze berry, ganache, simple syrup, mocha sponge, whip icing, mascarpone cream, salmon mentai.
	Deep clean chiller and freezer.

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Christina Angela Susanto
 Study Program : D3 Seni Kuliner
 Placement of *Industrial Training* : OURA
 Field of Work : Pastry
 Activity Notes : Month I/II/III/IV/V/**VI**

Week	Description of activities
1 (Morning Shift)	Make mascarpone pouring, mocha sponge, red velvet sponge, choco sponge, cheesecake crust, salmon mentai, ship icing, mascarpone cream, frosting, choco lava, choco mousse cheesecake, oreo cheesecake, lady finger, almond croissant, regal sponge, strawberry cheesecake, onion cream cheese, oreo bread pudding, pancake batter, regal cream, regal icing, <i>kaya</i> jam.
	Trial peanut butter pain au.
2 (Evening Shift)	Make pizza dough, pizza starter, regal cookie butter, regal cream, regal icing, yogurt berry, mascarpone cream, coffee syrup, choco lava, red velvet sponge, mascarpone pouring.
	Closing.
3 (Evening Shift)	Make mocha cream, mocha icing, <i>pandan</i> cream, anglaise, peanut brittle, pizza starter, pizza dough, choco lava, salmon mentai, creamy ham & cheese.
	Closing.
4 (Morning Shift)	Make brown butter cookie, yogurt berry, berry compote, custard, coffee syrup, lady finger, frosting, mocha cream, mocha icing, regal cream, regal icing, salmon mentai, mascarpone pouring, brioche toast, milk dip for brioche French toast, glaze regal, whiptop, strawberry cheesecake, whip icing.
5 (Morning Shift)	Make lady finger, coffee syrup, mascarpone cream, choco lava, salmon mentai, choco sponge, red velvet sponge, strawberry cheesecake, choco mousse, oreo cheesecake, brown butter cookies, croissant starter dough, simple syrup, burger bun,
	poached coffee pear, carrot sponge, chocolate sauce, frosting, peanut brittle, salted caramel, mocha icing.

Appendix 6. Certificate

No.03/HRD/2024

CERTIFICATE
OURA
MODERN ASIAN BY LABORE GROUP

this is certify that

CHRISTINA ANGELA

had been completed internship at OURA as


PASTRY TEAM

From 1 December 2023 to 31 May 2024 with very well manered and
contributed greatly towards the company during the service period

Malang, June 2024


OURA
Roy Gunawan
Operational Director

ASSESSMENT ASPECT

Discipline	95	A	OVERALL VALUE A  OURA Melissa Gunawan Head Of Pastry
Willingness to Work	90	A	
Decision Making	85	A	
Work Quality	85	A	
Work Initiative	90	A	
Loyalty	90	A	
Honesty	90	A	
Responsibility	85	A	
Responsive	90	A	
Social Relations	95	A	
Tools Use	95	A	
Work Procedure	95	A	
Application of Knowledge	95	A	