

BIBLIOGRAPHY

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APPENDIX

Certificate



Jl. Munduk Catu No. 88X,
Canggu, Kuta Utara, Badung, Bali 80361
Phone : +6282147369232
E-mail : lacirestaurant@gmail.com
Website : <https://www.instagram.com/laci.bali/>

To Whom It May Concern
This is to certify that

Stefan Jonathan Sinarli

was a Commis Chef in Training from 9th of December 2023 to 9th of June 2024 at LACI Restaurant. He has showed excellent work ethics and performance. Thank you for your efforts and dedication for the team. We wish you all the best in your next career paths.

Should you require further information regarding his work, feel free to reach out to LACI HRD at hrd.laci.canggu@gmail.com.

Badung, 11 June 2024

A handwritten signature in black ink, appearing to read "Nadya Joy", is written over a faint, light-colored LACi logo.

Nadya Joy
HRD Associate - LACI

Appraisal Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: LACI Restaurant

First Name Stefan Jonathan Last Name Sinarli

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: 9 December 2023

Intern's Position : Trainee Department : Kitchen (All Station)

REVIEW DATE : 9 June 2024 Direct Supervisor : Rande aditya 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 a positive manner and
Works toward the Company's goal/s.

3,5

Follow -Through

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

3,5

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

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

3,5

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

4

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

Uniforms

Always wear the proper and designated uniform.

3.5

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

4

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:

Pertanian konsisten kerja, Perlu Mengulik Pengetahuan dari Berbagai Sumber, dan diberikan tanggung jawab yang lebih.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

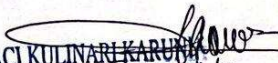

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

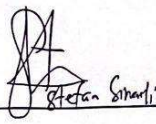
1. _____
2. _____
3. _____
4. _____
5. _____

III. SIGNATURES



On-Site Manager/Owner/Chef

Signature & Stamp   Dated 9/June/2024

The Intern

Signature:  Dated 9/June/2024

OTTIMMO International Master Gourmet Academy

Signature & Stamp   Dated 28/06/2024
Dept. Head Student Affairs



Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL
CUKUM, ART, GASTRONOMI, MANAJEMEN & PASTRY ARTS

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

Name : *Stefan Jonathan Smerli*
 Student Number : *2174130016019*
 Advisor : *Heni Adhianeta S. TP. M.Sc.*

No	Date	Topic Consultation	Name/ Signature
1.	25/6 2024	Chapter I	<i>Stefan</i>
2.	26/6 2024	Chapter II	<i>Stefan</i>
3.	27/6 2024	Chapter III	<i>Stefan</i>
4.	28/6 2024	Chapter IV	<i>Stefan</i>
5.	29/6 2024	Progress Revisi	<i>Stefan</i>
6.	30/6 2024	Deskripsi produk of Interkip	<i>Stefan</i>

No	Date	Topic Consultation	Name/ Signature
7.	2/7 2024	Final Report & PPT	<i>Stefan</i>
8.	9/7 2024	Revisi hasil ujian	<i>Stefan</i>
9.	9/7 2024	Revisi hasil ujian	<i>Stefan</i>
10.	10/7 2024	Revisi hasil ujian	<i>Stefan</i>
11.	10/7 2024	Revisi hasil ujian	<i>Stefan</i>

Kitchen Activities





RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Stefan Jonathan Sinarli

Study Program : D3 Culinary Arts

Placement of *Industrial Training* : Laci Restaurant

Field of Work : Hot Kitchen

Activity Notes : Month I and II

Week	Description of activities
Week 1	Cutting for condiment and prepare all ingredients for A la Carte
Week 2-3	Learn how to make base for Hot Kitchen All kitchen Menu
Week 4	Learn past line stove station
Week 5-6	Learn how make food
Week 7-8	Learn how to cutting protein

Field of Work : Hot Kitchen, and Cold Kitchen

Activity Notes : Month III and VI

Week	Description of activities
Week 9-12	Learn how to process food
Week 13	Learn how to make sambal
Week 14	Learn wok station
Week 15	Learn how to make sauce
Week 16-18	Learn about morning shift
Week 19	Make staff meal
Week 20	Learn cold kitchen
Week 21-24	In charge at past line and backup each other



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OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Stefan Jonathan Sinarli
Student Number : 2174130010020
Exam Day & Date : Senin, 8 Juli 2024
Lecture : Ryan Yeremia Iskandar, S.S.
(19821218 1601 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Heni Adhianata, S.TP., M.Sc.)
19900613 1402 016



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Stefan Jonathan Sinarli
Student Number : 2174130010020
Exam Day & Date : Senin, 8 Juli 2024
Lecture : Novi Indah Permata Sari, S.T., M.Sc.
(19951109 2202 083)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Heni Adhianata, S.TP., M.Sc.)
19900613 1402 016



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Lecture : Heni Adhianata, S.TP., M.Sc.
(19900613 1402 016)

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	cek note di laporan Good job !		Ace

Acknowledge,
Advisor

(Heni Adhianata, S.TP., M.Sc.)
19900613 1402 016