

BIBLIOGRAPHY

Ledoyen.id. (2023, March 9). Bistrot and Fine Dining Menu. Retrieved 19 June, 2024, from *Ledoyen.id.*: <https://www.instagram.com/ledoyen.id?igsh=MTJ2b3JrazB3aXo5ZA>

Ledoyen Restaurant. (2023, March). Our Restaurant. *Ledoyen Fine Dining* <https://ledoyenrestaurant.com/>

Wicaksono P (n.d). (2023, February 14). Qubisa - Manfaat Program Magang Bagi Perusahaan, Retrieved 21 June, 2024, from <https://www.qubisa.com/article/manfaat-program-magang-bagi-perusahaan>

APPENDIX

Appendix 1. Chef Maxwell Aurellius Wijaya



Appendix 2. Ledoyen French Dining Staffs (Kitchen and Services)








Appendix 3. Chef Gilles Marx and Chef Fransisca Tamba



Appendix 4. Certificate



Appendix 5. Appraisal Form



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

Internship Appraisal Form

INTERNSHIP PLACE: Leclayen french Dining, SDY
 First Name Gabriela Last Name Margareta
 Review Period/s : Monthly Quarterly Bi-annualy Annually Date Joining : _____
 Intern's Position : SDM trainee / Styling Department : F&D product
 REVIEW DATE : 1 June 2024 Direct Supervisor : Moch. Far Rizki

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. 3,5

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.

4

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

Follow instructions and completes work on time with minimum supervision

Work Quality

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

3

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;


Selamat Peta atas berakhirnya masa internship di kedai.
Terimakasih atas dedikasi dan waktunya selama menjalani program
internship di kitchen kedai Franch Dining selama 6 bulan di Gerde Kumparan Petri.

Mudah-mudahan pengalaman dalam hal bekerja sama dengan beberapa
dan chef berpengalaman seperti Chef Gilas Mark dan Chef Fransisca terdapat dari
Amuz selama di kedai dapat memberikan gambaran sesungguhnya bagaimana
kitchen berjalan sesuai dengan seharusnya baik meliputi pre service,
during service dan after service.


PERFORMANCE SUMMARY * to be filled by OTTIMO International	
TOTAL POINTS	_____
RATING	_____
ACTION PLANS FOR DEVELOPMENT NEEDS	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

III. SIGNATURES


On-Site Manager/Owner/Chef

Signature & Stamp:  Mod. Floor Afai Dated 1 June 2024

The Intern

Signature:  Gabriela Margareta Dated 01st June 2024

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  Roby Dated 15/07/2024.
Dept. Head, Student Affairs



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
CENTRAL ARTS CULINARY

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Gabriela Margareta
 Student Number : 2174139010014
 Advisor : Ryan Yewi

No	Date	Topic Consultation	Name/ Signature
1.	17/06	Internship Report : Chapter 2 (Establishment Background)	
2.	18/06	Internship Report : Chapter 2 (Hygiene & sanitation)	
3.	19/06	Internship Report : Chapter 2 (Kitchen Brigade)	
4.	21/06	Internship Report : - Activities at intern place, shifts at work.	
5.	22/06	Chapter 3 : - Menu = Inside the menu, description	
6.	22/06	Internship Report : Chapter 2 : Kitchen Layout	

No	Date	Topic Consultation	Name/ Signature
7.	24/06	Chapter 3 : Activities	
8.	25/06	Chapter 1 : Background of study	
9.	26/06	Chapter 4 : problem and How to solve	
10.	27/06	Internship Report : Chapter 1 : Benefits	

Appendix 6. Consultation Form

Appendix 7. Correction List



Student Name : Gabriela Margareta
 Student Number : 2174130010011
 Exam Day & Date : Senin, 8 Juli 2024
 Lecture : Heni Adhianata, S.TP., M.Sc.
 (19900613 1402 016)

No	Correction List	Page	Approval
	Cek note di laporan		<i>Au</i>

Acknowledge,
 Advisor

(Ryan Y Jeremy Iskandar, S.S.)
 19821218 1601 023



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Gabriela Margareta
Student Number : 2174130010011
Exam Day & Date : Senin, 8 Juli 2024
Lecture : Filias Kusuma, S.E., M.M.
(19871203 2403 023)

No	Correction List	Page	Approval
1	Tambah ke di activities saat tidak vareu vngapuri ogn		

Acknowledge,
Advisor

(Ryan Yeremia Iskandar, S.S.)
19821218 1601 023



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Gabriela Margareta
Student Number : 2174130010011
Exam Day & Date : Senin, 8 Juli 2024
Lecture : Ryan Yeremia Iskandar, S.S.
(19821218 1601 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Ryan Yeremia Iskandar, S.S.)
19821218 1601 023

Appendix 8. Recapitulation Of Activities

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Gabriela Margareta
 Study Program : Internship
 Placement of *Industrial Training* : Ledoyen French Dining
 Field of Work : Cold Kitchen and Pastry Kitchen
 Activity Notes : Month I/II/III/IV/V/VI

Month	Description of activities
Month I (Cold Kitchen)	<ul style="list-style-type: none"> • Introduction to all the kitchen staffs. • Make good connection with staffs. • Memorize garnishes. • Learn every menu that cold kitchen produce. • Learn the kitchen flow.
Month II – Month III (Cold Kitchen)	<p style="text-align: center;"><u>LUNCH PREPARATION</u></p> <ul style="list-style-type: none"> • Prepare Kitchen utensils for all the sections (Hot kitchen and Cold Kitchen) except pastry section. • Unlock every chiller and freezer in Ledoyen. • Make vegetable stock every morning using mirepoix (Onion, Carrot, and Celery) • Turn on rational oven and deep fryer. • Microwave garlic butter for escargot and garlic bread. • Check all the condiments for lunch. • Do all of <i>the mise en place</i> that were listed yesterday, like refill segmented oranges, check kinds of cheese (Emmental cheese, parmesan cheese, mozzarella cheese), check vegetables (curly lettuce, lollo rosso, arugula, and endives) for salad and refill it if necessary. • Check and refill every garnish and side dishes for main courses (Edible Flower, sauté

	<p>mushrooms, baby carrot, poached eggs, bechamel, lemon wedges, sliced olives, pan seared chicken for salad, tuille for salad, garlic crumbs for escargot garlic butter, honey yoghurt dressing for salmon, green oil, finely chopped crispy bacon, tomato cherry confit, tomato wedges confit, pesto, garlic butter.)</p> <ul style="list-style-type: none"> • Check salad's dressing (apple cider dressing, French dressing, and Caesar dressing) • Thawing burger bun from the freezer • Check stocks of Olives, cucumber, and green apple. • Getting ready for lunch reservation. • After service the author and the other staff clean all of the mess, then switch the lunch preparation to dinner preparation and then take a break. <p style="text-align: center;"><u>DINNER PREPARATION</u></p> <ul style="list-style-type: none"> • Check all the canapes condiments (Tartlet, Spring roll cones, cured salmon, honey yoghurt dressing, chicken ragout, fresh mushroom, dill, and black caviar) • Check garnishes for dinner's main courses (fried chicken skin, tomato powder, arugula, pokchoy shoots, leek garnish, elder flower, and other) • Check pesto and garlic aioli. • Turn on deep fryer. • Prepare king oyster mushrooms, edible flowers, red sorel leaves, diced cured salmon for canapes, chicken ragout, fresh
--	---

	<p>champignon mushrooms, fried chicken skins, and other garnish.</p> <ul style="list-style-type: none"> • Check stocks for potato mille-feuille and polenta in the freezer. • Do deep cleaning after shift ends. The author must clean the working station with dish soap and disinfectant spray, change the aluminium foil on the stove, clean the grease trap from the sink, and finally the author has to mop the floor and turn off all of the electricity in the kitchen except chiller and freezer.
<p>Month IV – Month VI (Pastry Kitchen)</p>	<ul style="list-style-type: none"> • In the first week of pastry section the author learns the garnishes, study the restaurant’s menu, and study the pastry kitchen flow. <p style="text-align: center;"><u>LUNCH PREPARATION</u></p> <ul style="list-style-type: none"> • Opening • Check preparation for lunch • Check and refill garnishes for lunch (segmented oranges, mango coulis, tuilles for desserts, brandy snaps, chocolate soil, raspberry gel, pastry cream, cashew crumble) • Thawing dessert from freezer (Blanc Manger, Choco Royale, Vacherin) • Thawing orange juice from freezer for crepes suzette. • Check crème brulle because it is easily spoiled. • Refill crepes for crepes suzette if it is spoiled.

	<p style="text-align: center;"><u>DINNER PREPARATION</u></p> <ul style="list-style-type: none">• Check all garnishes and condiments for dinner's dessert: pistachio diplomat cream, lime gel, raspberry gel, dark chocolate sauce, milk chocolate rose sauce, green oil, lychee pearl, lemon pearl, tuilles, chocolate soil, whitw chocolate soil, and pistachio crumble.• Daily check the pistachio, vanilla, coffee, and ricotta ice cream, if it is too frozen the author must churn the ice cream into the paco jet machine until smooth and put the ice cream back into the freezer.• Preheat pastry oven if there is walk-in customer or a reservation.• Check and refill the Tomato butter and unsalted butter quenelle.• Check and restock welcome bread and mignardises for dinner.• Thawing desserts (Monochrome, Belle en Blanc, Mais and fromage, Chocolate au Fleurs) for dinner based on reservation.
--	---