

## BIBLIOGRAPHY

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Bible, B. (2023, 12 11). *lulu bistrot bali canggu*. Retrieved from the bali bible: <https://www.thebalibible.com/details/lulu-bistrot-bali-canggu-100003411>

Cinantya, A. (2023, July 13). *Chef Ryan Thejasukmana Savors the Essence of French Cuisine at Lulu Bistrot*. Retrieved from foodies: <https://foodies.id/ryan-thejasukmana-lulu-bistrot/>

# APPENDIX

## Appendix 1. Chef Ryan Theja Sukmana



## Appendix 2. Lulu's Chef, Staff, and Trainee



Appendix 3. Appraisal Form

Internship Appraisal Form



AKADEMI KULINER & PATISERI  
**OTTIMMO**<sup>®</sup>  
INTERNASIONAL  
CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

INTERNSHIP

PLACE: LULU BISTROT BALI

First Name RAPHAELA Last Name \_\_\_\_\_

Review Period/s :  Monthly  Quarterly  Bi-annually  Annually Date Joining  
: 11 DECEMBER 2023

Intern's Position : TRAINEE Department : KITCHEN (COLD SECTION).

REVIEW DATE : 11 JUNE 2024 Direct Supervisor : FIDO NUSWATAMA x

**GRADING FACTORS**

**1. ORGANIZATIONAL & COMMUNICATION**

**Staffs Relations**

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

4

**Team Player**

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

4

**Follow -Through**

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

4

**2. CUSTOMERS INTERACTIONS**

**Customer Relations (\*if any)**

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

4

**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

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

4

**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;**

KEEP UP THE CONSISTENCY AND ALWAYS CURIOUS.  
DON'T BE AFRAID TO TRY OTHER THINGS.

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**PERFORMANCE SUMMARY** \* to be filled by OTTIMMO International

TOTAL POINTS \_\_\_\_\_

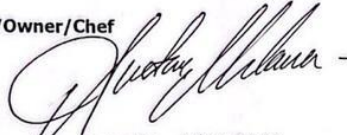
RATING \_\_\_\_\_

**ACTION PLANS FOR DEVELOPMENT NEEDS**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

**III. SIGNATURES**

**On-Site Manager/Owner/Chef**



Signature & Stamp: AUSTIN MILANA

Dated 11 / JUNE / 2024.

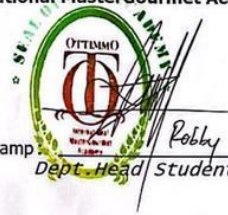
**The Intern**



Signature: RAFAELA

Dated 11 / JUNE / 2024

**OTTIMMO International MasterGourmet Academy**



Signature & Stamp: Robby  
DEPT. HEAD Student Affairs

Dated 11 July 2024.

**Appendix 4. Certificate**



Jln. Pantai Batu Bolong, No.72, Canggu,  
Kec. Kuta Utara, Kab. Badung, Bali 80361

**CERTIFICATE**

**AWARDS THIS CERTIFICATE TO:**

A large, fluid, cursive signature in black ink that reads "Raphaella Wijaya".

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*In recognition of the successful completion of*  
**ON THE JOB TRAINING PROGRAM**  
*at Kitchen.*  
**from 11th December 2023 until 11th June 2024**



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**RYAN ADIPUTRA THEJASUKMANA**  
Executive Chef



Appendix 5. Consultation Table



OTTIMO  
 INTERNATIONAL  
OTIMMO DAN GABUNGAN KULINER DAN PASTISERI

Akademik Kuliner & Pastry  
**CONSULTATION FORM  
 INDUSTRIAL TRAINING /  
 FOODPRENEURSHIP**

No	Date	Topic Consultation	Name/ Signature
1	31/5	CHAPTER 1	
2	31/5	CHAPTER 1	
3	31/5	CHAPTER 1	
4	18/6	RECAPTULATION	
5	20/6	CHAPTER II	
6	20/6	CHAPTER III & IV	

Name : RAPHRELA .....  
 Student Number : 211913001 0026 .....  
 Advisor : Ryan Yermania Iskandar, S.S.

No	Date	Topic Consultation	Name/ Signature
7	21/6	CHAPTER II (REVISI)	
8	22/6	CHAPTER IV (REVISI)	
9	22/6	RECAPTULATION	
10	25/6	CHAPTER III (REVISI)	
11	25/6	REVISI (AMPLATE)	
12	25/6	APPROVED	



## Appendix 6. Recapitulation of industrial training activities

### RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Raphaëla  
 Study Program : D3  
 Placement of Industrial Training : Lulu Bistrot  
 Field of Work : Cold Section  
 Activity Notes : Month I/II/III/IV/V/VI  
 Weekdays (Mon - Thurs)

Week	Description of activities
14.00 - 16.00	<ul style="list-style-type: none"> <li>• Check Preplist that were made last night</li> <li>◦ Prepare all condiment for hot section               <ul style="list-style-type: none"> <li>- Shock Frisse, Watercress, Mustard leaf</li> </ul> </li> <li>◦ Prepare condiment for beet tartare :               <ul style="list-style-type: none"> <li>- Dice beet</li> <li>- Chop Shallot</li> <li>- Chop gerkins</li> <li>- Chop chives</li> <li>- Chop capers</li> <li>- Slice and bake baguete chips</li> </ul> </li> <li>◦ Prep condiments for our mayo :               <ul style="list-style-type: none"> <li>- Boil eggs</li> <li>- Make dijon emulsion</li> <li>- Chop Chervil</li> </ul> </li> <li>◦ Prep condiment for leaf salad :               <ul style="list-style-type: none"> <li>- Shock salanova</li> <li>- Make Salad dressing</li> </ul> </li> </ul>

**RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES**

Name :  
 Study Program :  
 Placement of *Industrial Training* :  
 Field of Work :  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
	o Make Cherry Sorbet:
	- Make base cherry sorbet
	- Churn cherry sorbet
	- Make green meringe (hyssop dry)
	- Make chocolate crumble
	o Make tropical Sorbet:
	- Make base tropical sorbet
	- Churn tropical sorbet
	- Make Orange Fromage Frais
	- Make Compressed Melon
	o Prepare condiment for tuna:
	- Make provencal
	- Slice Fresh cherry tomatoes
	- Make roasted cherry tomatoes
	- Make Tuna dressing
	- Thawing Tuna
	o Prep condiment for pate de campagne:
	- All spices and condiment

**RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES**

Name :  
 Study Program :  
 Placement of *Industrial Training* :  
 Field of Work :  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
	o Prep condiment for tomato salad:
	- Make rose wine jelly
	- Top up Heirloom Tomatoes
	- Make lemon Vinegratte
	- Make cream fraiche
	o Make Apple tart:
	- Peel and slice Apple
	- Make caramel
	- Bake caramel and Apple
	- Make brandy Creme diplomat
	o Make cream caramel
	- Make caramel
	- Make base cream caramel
	- Bake cream caramel
	o <del>that</del> Prep condiment for Oyster:
	- Thawing Oyster
	- Make mignonette
	- Slice lemon

### RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name :  
 Study Program :  
 Placement of *Industrial Training* :  
 Field of Work :  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
	o Prep condiment for poisson cru:
	- Dice Ruby Snapper
	- Make Fish dressing
	- Chop cucumber
	- Make kohlrabi
	- Bake tart shell
	o Prep condiment for Carvelle de
	canut tartlet:
	- Portion mix salad
	- Slice mix radish
	- Make Carvelle de canut
	- Bake tart shell
16.00 - 16.30	Break
16.30	Briefing
17.00 - 22.30	Service time
	- helping hot kitchen plating
	- Make a dish were on ticket
	- Ensuring that kitchen is keep clean

**RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES**

Name :  
 Study Program :  
 Placement of *Industrial Training* :  
 Field of Work :  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
22.30 - closed	Closing
	- Store reusable ingredients
	- Wash & sanitize utensils
	and other kitchen equipment
	after each use
	- Evaluate with all teams
	regarding the work for the day
	- Short brief regarding work
	for the next day
	- Make prep list for tomorrow







## Appendix 7 Correction list

8 Juli 2024 / 14.30-15.00



Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL  
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Raphaela  
Student Number : 2174130010026  
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



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

Student Name : Raphaela  
Student Number : 2174130010026  
Exam Day & Date : Senin, 8 Juli 2024  
Lecture : Filias Kusuma, S.E., M.M.  
(19871203 2403 023)

No	Correction List	Page	Approval

Acknowledge,  
Advisor

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



Akademi Kuliner &amp; Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS GASTRONOMY BAKING &amp; PASTRY ARTS

Student Name : Raphaella  
 Student Number : 2174130010026  
 Exam Day & Date : Senin, 8 Juli 2024  
 Lecture : Novi Indah Permata Sari, S.T., M.Sc.  
 (19951109 2202 083)

No	Correction List	Page	Approval
1	Hygiene & Sanitation, Spinning.	/	/
2.	Picture description.		

 Acknowledge,  
 Adviser

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