

## BIBLIOGRAPHY

*History of mozaic.(2023)*. Retrieved 2 July 2024 from, <https://www.mozaic-bali.com/>

*Philosophy of mosaic (2023)*. Retrieved 2 July 2024 from, <https://www.mozaic-bali.com/>

# APPENDIX

## Appendix 1. Appraisal Form

### Internship Appraisal Form



**INTERNSHIP**

PLACE: MOZAIL RESTAURANT UBUD

First Name ALAN WILAKSANA Last Name SANJAYA

Review Period/s :  Monthly  Quarterly  Bi-annually  Annually Date Joining  
: DECEMBER 4<sup>th</sup>, 2023 until APRIL 1<sup>st</sup>, 2024

Intern's Position : COOK Department : BACK OF THE HOUSE (BOH)

REVIEW DATE : MAY 7<sup>th</sup>, 2024 Direct Supervisor : CHEF BLAKE THORNEY x

#### GRADING FACTORS

#### 1. ORGANIZATIONAL & COMMUNICATION

##### Staffs Relations

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

3

##### Team Player

Cooperates and works well with others. Enthusiastic, portrays a 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.

2.5

#### 2. CUSTOMERS INTERACTIONS

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

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

3

**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.

3

**4. ON THE JOB & KNOWLEDGE**

**Dependability**

Can be counted upon to do what is expected and required

2.5

Follow instructions and completes work on time with minimum supervision

**Work Quality**

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

2.5

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

**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;**

Was good Needs To Be Pushed and More  
Discipline In Work Environment

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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: CHEF BLAKE THORNLEY Dated 8<sup>th</sup> May 2024

**The Intern**



Signature: alan Wicakana Dated 8<sup>th</sup> May 2024

**OTTIMMO International Master Gourmet Academy**



Signature & Stamp: Robby Dated 19 / 07 / 2024  
Dept Head Student Affairs

**Appendix 2. Certificate**

mozalc

ON THE JOB TRAINING CERTIFICATE

TO WHOM IT MAY CONCERN

This is to certify that

ALAN WICAKSANA SANJAYA

has successfully completed his on the job training  
with our company as follows:

Department . Back Of The House (BOH)

Position: Cook

Period: December 4<sup>th</sup> 2023 until April 1<sup>st</sup> 2024

Performance . Good

Ubud, April 1<sup>st</sup> 2024



A.A G. Ari utra Sancaha  
.....Human Resources Manager

### Appendix 3. Consultation Form



Akademi Kuliner & Pastry  
**OTTIMO**  
 INTERNATIONAL  
CREATE THE INSPIRE. MAKE THEM WIN.

**CONSULTATION FORM**  
**INDUSTRIAL TRAINING /**  
**FOODPRENEURSHIP**

No	Date	Topic Consultation	Name/ Signature
1	13/6/24	Judul	
2	15/6/24	Background of Study	
3	19/6/24	Establishment Background	
4	21/6/24	Organizational Structure	
5	25/6/24	Establishment Description	
6	11/7/24	Job description	

Name : Alvin, Wicaksono, Satrio  
 Student Number : 2174130010052  
 Advisor : Anthony, Satrio, A.M. Bar

No	Date	Topic Consultation	Name/ Signature
7	3/7/24	Event	
8	19/7/24	Revisi Laporan	
9.	19/7/24	Revisi Laporan	
10.	29/7/24	Revisi Laporan	

## Appendix 4. Correction list

17 Juli 2024 / 10.00-10.30



Student Name : Alan Wicaksana Sanjaya  
Student Number : 2174130010062  
Exam Day & Date : Rabu, 17 Juli 2024  
Lecture : Anthony Sucipto, A.Md. Par.  
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,  
Advisor



(Anthony Sucipto, A.Md. Par.)  
19960325 2201 085





Student Name : Alan Wicaksana Sanjaya  
 Student Number : 2174130010062  
 Exam Day & Date : Rabu, 17 Juli 2024  
 Lecture : Heni Adhianata, S.TP., M.Sc.  
 (19900613 1402 016)

No	Correction List	Page	Approval
	Abstrak dilengkapi !  Good Job ✓	all. ✓	He ✓

Acknowledge,  
 Advisor

(Anthony Sucipto, A.Md. Par.)  
 19960325 2201 085



Akademi Kuliner &amp; Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS | BAKING | PASTRY ARTS

Student Name : Alan Wicaksana Sanjaya  
 Student Number : 2174130010062  
 Exam Day & Date : Rabu, 17 Juli 2024  
 Lecture : Novi Indah Permata Sari, S.T., M.Sc.  
 (19951109 2202 083)

No	Correction List	Page	Approval
1	tidak boleh ada singkatan Can't x cannot ✓		
2.	• Abstract space 1,0. • Isi Abstract harus konkrit (pendahuluan, tujuan, hasil) tidak lebih dari 250 words.		
3.	Pembahasan tentang event ottimmo dijadikan sub bab baru. tambahkan pendahuluan detail.		

Acknowledge,  
Advisor

(Anthony Sucipto, A.Md. Par.)  
19960325 2201 085

## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Alan Wicaksana Sanjaya

Study Program : D3

Placement of *Industrial Training* : Mozaic Restaurant

Field of Work : Hot and Pastry Section

Activity Notes : Month I/II/III/IV

Month	Description of activities
Month 1	<ul style="list-style-type: none"> <li>– General cleaning (every Monday)</li> <li>– Check last night leftover ingredients and remove unusable ingredients</li> <li>– Prepare all condiment</li> <li>– Cut all condiments that will be use</li> <li>– Chopped shallots, garlic, chives, mushroom, onion, kafir leaves</li> <li>– Make red paprica , tomato, starfruit, and burnt coconut juice for sauce</li> <li>– Slice fennels, raddish, watermelon, potato</li> <li>– Make red paprica , tomato, starfruit, and burnt coconut juice for sauce</li> <li>– Slice fennels, raddish, watermelon, potato</li> <li>– Make pasta and tartlet dough</li> <li>– Cook potato or mashed potato</li> <li>– Process pomelo skin</li> </ul>

	<ul style="list-style-type: none"> <li>- Cook aromatics for flavoured oil such as rendang oil and base gede oil</li> <li>- Dry aged fish and duck</li> <li>- Fillet and smoked eel</li> <li>- Prepare pickle water that will be use for watermelon, raddish, ginger flower, etc</li> </ul>
Month 2	<ul style="list-style-type: none"> <li>- Melt chocolate for fillings</li> <li>- Make chocolate moelleux</li> <li>- Mix and boil ingredient for jelly</li> <li>Make fruit jam</li> <li>- Check last night leftover and remove unusable ingredients</li> <li>- Process sirsak, coconut, ginger flower, mango, tomato, turmeric, mangosteen for sorbet</li> </ul>
Month 3	<ul style="list-style-type: none"> <li>- Process red wine ice cream</li> <li>- Weigh ingredient for bread dough</li> <li>- Bake bread such as , burger bun, white toast, ciabatta, seaweed bread, donut ,etc</li> <li>- Melt chocolate for fillings</li> <li>- Make chocolate moelleux</li> </ul>
Month 4	<ul style="list-style-type: none"> <li>- Baked white and dark chocolate brownies</li> <li>- Make kaffir leave snow</li> </ul>

	<ul style="list-style-type: none"><li>- Put the sorbet and ice cream into a mould</li><li>- Make various shape of tuille</li><li>- Preparing petit four</li><li>- Make 3 flavours of mousse, white chocolate, kemangi, and caramel</li></ul>
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