

## BIBLIOGRAPHY

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## APPENDIX

**Appendix 1.** The author with staff from Paresa






**Appendix 2.** The author with Executive Chef and General Manager Paresa



## Appendix 3. Appraisal Form

**Internship Appraisal Form**



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

INTERNSHIP  
PLACE: PARESA Resort Phuket

First Name Celine Borlusconi Last Name Soetawan

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

Intern's Position : Trainee Department : Kitchen

REVIEW DATE : 22 / 5 / 2024 Direct Supervisor : Alexander Thomas Saxon x

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**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 s 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

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

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;** Celina has fit well into the Team and has done an excellent job, has help out in Breakfast on the Omelette station, is very hard working and Reliable, we would like to thank her for a job well Done And wish well in her future

**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: 

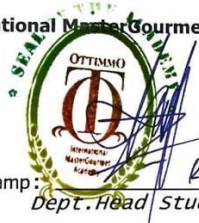
Dated 22/5/2024

**The Intern**

Signature: 

Dated 22/5/2024

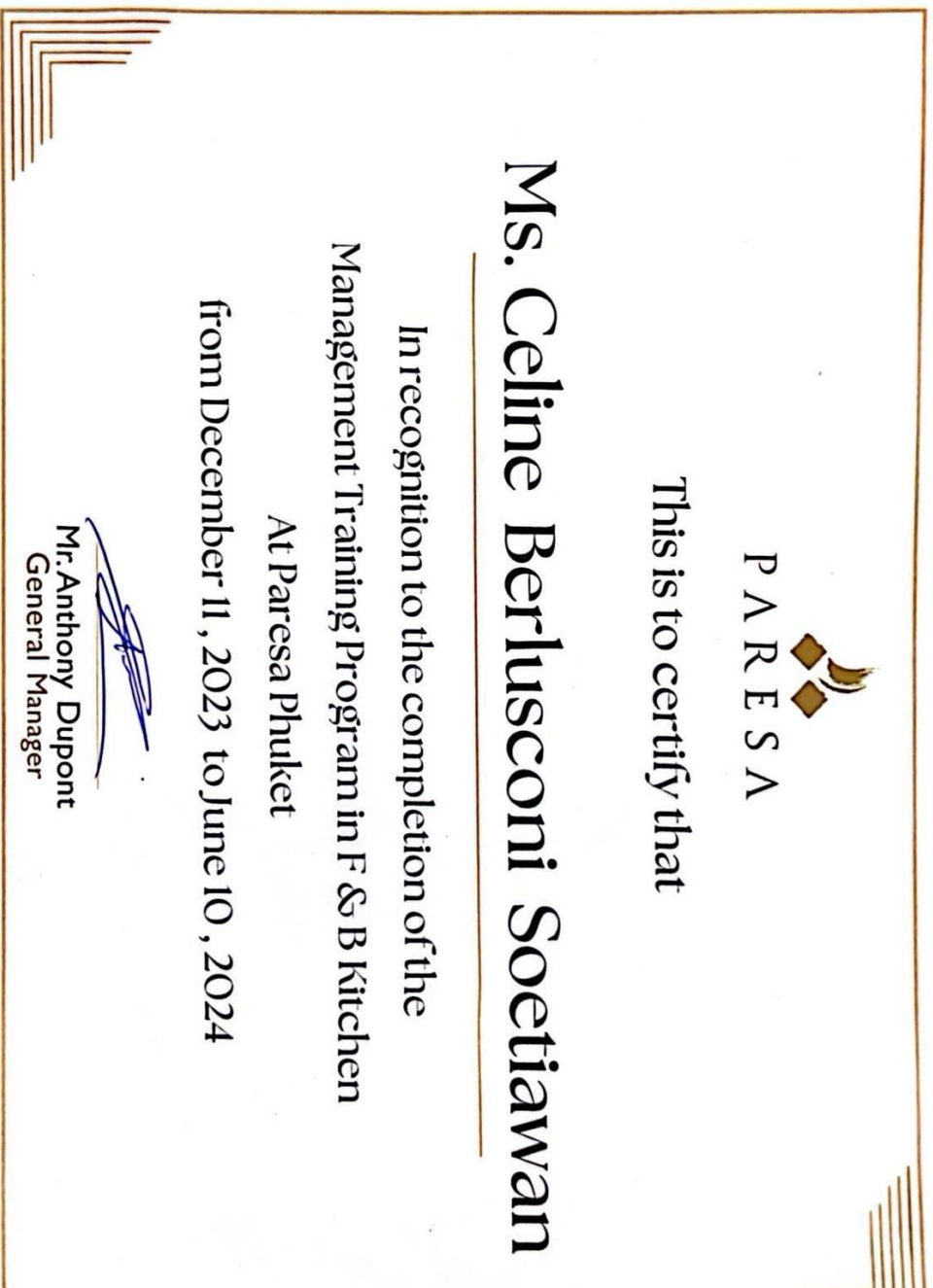
**OTTIMMO International Master Gourmet Academy**



Signature & Stamp:   
*Dept. Head Student Affairs*

Dated 25/6/2024

**Appendix 4. Certificate**





**Appendix 5. Consultation Form**



Akademi Kuliner & Pastry  
**OTTIMO**  
 INTERNATIONAL  
CREATIVITY ARTS CATERING PAstry ARTS

**CONSULTATION FORM  
 INDUSTRIAL TRAINING /  
 FOODPRENEURSHIP**

Name : Celine Berlusconi S  
 Student Number : 2114130010053  
 Advisor : Michael Valant

| No | Date          | Topic Consultation                      | Name/<br>Signature |
|----|---------------|---|--------------------|
| 1. | 18/06<br>2024 | Abstract                                |                    |
| 2. | 18/06<br>2024 | Chapter 1<br>Introduction               |                    |
| 3. | 19/06<br>2024 | Chapter 1<br>Benefits of Internship     |                    |
| 4. | 20/06<br>2024 | Chapter II<br>Organizational Structure  |                    |
| 5. | 20/06<br>2024 | Chapter II<br>Establishment Description |                    |
| 6. | 21/06<br>2024 | Chapter III<br>Job Description          |                    |

| No  | Date          | Topic Consultation                             | Name/<br>Signature |
|-----|---------------|--|--------------------|
| 7.  | 19/06<br>2024 | Chapter III<br>Intern Activities               |                    |
| 8.  | 23/06<br>2024 | Chapter IV<br>Conclusion                       |                    |
| 9.  | 24/06<br>2024 | Chapter IV<br>Problem and Solution             |                    |
| 10. | 25/06<br>2024 | Chapter IV<br><del>Suggestion</del> Suggestion |                    |



Akademi Kuliner &amp; Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS - GASTRONOMY - BAKING &amp; PASTRY ARTS

Student Name : Celine Berlusconi Soetiawan  
 Student Number : 2174130010053  
 Exam Day & Date : Selasa, 10 Juli 2024  
 Lecture : Novi Indah Permata Sari, S.T., M.Sc.  
 (19951109 2202 083)

| No | Correction List   | Page | Approval |
|----|---|------|----------|
| 1. | Warna judul gambar / diganti hitam<br>fabel   |      |          |
| 2. | Occupancy dijelaskan lebih detail   |      |          |
| 3. | stasi dituliskan dgn baik & benar   |      |          |
| 4. | Waktu diganti keterangan (a.m/ p.m)   |      |          |
| 5. | tambahkan deskripsi 1-3 kalimat pada<br>setiap gambar   |      |          |
| 6. | Buatkan 1 sub Bab yang membahas ttg<br>event yang sudah & ikuti<br>Dan diberikan penjelasan yg detail & jelas |      |          |

Acknowledge,  
 Advisor

(Michael Valent, A.Md. Par.)  
 19950219 2001 074



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

Student Name : Celine Berlusconi Soetiawan  
Student Number : 2174130010053  
Exam Day & Date : Selasa, 10 Juli 2024  
Lecture : Heni Adhianata, S.TP., M.Sc.  
(19900613 1402 016)

| No | Correction List    | Page | Approval   |
|----|--------------------|------|------------|
|    | Cek hole dilaporan |      | <i>Ace</i> |

Acknowledge,  
Advisor

(Michael Valent, A.Md. Par.)  
19950219 2001 074



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

Student Name : Celine Berlusconi Soetiawan  
Student Number : 2174130010053  
Exam Day & Date : Senin, 10 Juli 2024  
Lecture : Michael Valent, A.Md. Par.  
(19950219 2001 074)

| No | Correction List | Page | Approval |
|----|-----------------|------|----------|
|    |                 |      |          |

Acknowledge,  
Advisor

(Michael Valent, A.Md. Par.)  
19950219 2001 074

## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Celine Berlusconi Soetiawan  
 Study Program : Culinary Art  
 Placement of *Industrial Training* : Paresa Resort  
 Field of Work : Thai Kitchen  
 Activity Notes : Month **I/II/III/IV/V/VI**

| Week                    | Description of activities   |
|-------------------------|---|
| 11 Dec- 18 Dec 2023     | Learning about method FIFO ( First In First Out), Cleaning shrimp ( Peel, Wash, Cut), Cutting Squid for A la Carte, Preparation Ingrdients for A la Carte ( Cut Onion, Chili, Shallot, Long bean), Making Salad   |
| 19 Dec- 26 Dec 2023     | Preparation for egg station and noodle station for breakfast, Making Somtam for order and preparation for Somtam station, Making Pad Thai, Khao Pad, Congee for Ala Carte, Cook Rice for Breakfast. Checking the food at buffet if it already finish immediately refill with the new one. |
| 27 Dec 2023- 3 Jan 2024 | Preparation for egg station and noodle station for breakfast, Making Somtam for order and preparation for Somtam station, Making Pad Thai, Khao Pad, Congee for Ala Carte, Cook Rice for Breakfast. Checking the food at buffet if it already finish immediately refill with the new one. |
| 4 Jan- 11 Jan 2024      | Preparation for egg station and noodle station for breakfast, Making Somtam for order and preparation for Somtam station, Making Pad Thai, Khao Pad, Congee for Ala Carte, Cook Rice for Breakfast. Checking the food at buffet if it already finish immediately refill with the new one. |
| 12 Jan- 19 Jan 2024     | Preparation for egg station and noodle station for breakfast, Making Somtam for order and preparation   |

|                      |   |
|----------------------|---|
|                      | for Somtam station, Making Pad Thai, Khao Pad, Congee for Ala Carte, Cook Rice for Breakfast. Checking the food at buffet if it already finish immediately refill with the new one.   |
| 20 Jan – 27 Jan 2024 | Preparation for egg station and noodle station for breakfast, Making Somtam for order and preparation for Somtam station, Making Pad Thai, Khao Pad, Congee for Ala Carte, Cook Rice for Breakfast. Checking the food at buffet if it already finish immediately refill with the new one. |
| 28 Jan- 4 Feb 2024   | Preparation for egg station and noodle station for breakfast, Making Somtam for order and preparation for Somtam station, Making Pad Thai, Khao Pad, Congee for Ala Carte, Cook Rice for Breakfast. Checking the food at buffet if it already finish immediately refill with the new one. |
| 5 Feb- 12 Feb 2024   | Preparation for egg station and noodle station for breakfast, Making Somtam for order and preparation for Somtam station, Making Pad Thai, Khao Pad, Congee for Ala Carte, Cook Rice for Breakfast. Checking the food at buffet if it already finish immediately refill with the new one. |
| 13 Feb- 25 Feb 2024  | Preparation for egg station and noodle station for breakfast, Making Somtam for order and preparation for Somtam station, Making Pad Thai, Khao Pad, Congee for Ala Carte, Cook Rice for Breakfast. Checking the food at buffet if it already finish immediately refill with the new one. |

## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Celine Berlusconi Soetiawan  
 Study Program : Culinary Art  
 Placement of *Industrial Training* : Paresa Resort  
 Field of Work : Cold Kitchen  
 Activity Notes : Month I/II/III/IV/V/VI

| Week                | Description of activities  |
|---------------------|--|
| 26 Feb- 4 Mar 2024  | Preparing fruit, salad, yoghurt, platter cheese, mix nuts, cereal, mix maze at buffet restaurant, Making mix juice, watermelon juice, and pineapple juice for breakfast , Cook rice for A la carte menu ( asian rice bowl), Making order for A la carte menu ( paresa bowl, dragon smoothie bowl, asian rice bowl, and cheese platter) |
| 5 Mar- 12 Mar 2024  | Preparing fruit, salad, yoghurt, platter cheese, mix nuts, cereal, mix maze at buffet restaurant, Making mix juice, watermelon juice, and pineapple juice for breakfast , Cook rice for A la carte menu ( asian rice bowl), Making order for A la carte menu ( paresa bowl, dragon smoothie bowl, asian rice bowl, and cheese platter) |
| 13 Mar- 25 Mar 2024 | Preparing fruit, salad, yoghurt, platter cheese, mix nuts, cereal, mix maze at buffet restaurant, Making mix juice, watermelon juice, and pineapple juice for breakfast , Cook rice for A la carte menu ( asian rice bowl), Making order for A la carte menu ( paresa bowl, dragon smoothie bowl, asian rice bowl, and cheese platter) |

## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Celine Berlusconi Soetiawan  
 Study Program : Culinary Art  
 Placement of *Industrial Training* : Paresa Resort  
 Field of Work : Bakery  
 Activity Notes : Month I/II/III/IV/V/VI

| Week                 | Description of activities  |
|----------------------|--|
| 26 Mar - 2 Apr2024   | Oven croissant, muffin, pain au chocolate, danish for buffet breakfast,Fried doughnuts and fill it with nutella/ vanilla custard, Making pancake and waffle for A la carte menu, Set up at buffet restaurant, Making order for A la carte (waffle and bread basket), Making whipping cream for side dish pancake and waffle, Cleaning jar for jam and fill with the new one, Prepare croissant, muffin, pain au chocolate, danish at tray and keep it for breakfast tomorrow at vegetable room   |
| 3 Apr- 10 Apr 2024   | Oven croissant, muffin, pain au chocolate, danish for buffet breakfast,Fried doughnuts and fill it with nutella/ vanilla custard, Making pancake and waffle for A la carte menu, Set up at buffet restaurant, Making order for A la carte ( waffle and bread basket), Making whipping cream for side dish pancake and waffle, Cleaning jar for jam and fill with the new one, Prepare croissant, muffin, pain au chocolate, danish at tray and keep it for breakfast tomorrow at vegetable room  |
| 11 Apr – 10 May 2024 | Oven croissant, muffin, pain au chocolate, danish for buffet breakfast,Fried doughnuts and fill it with nutella/ vanilla custard, Making pancake and waffle for A la carte menu, Set up at buffet restaurant, Making order for A la carte ( waffle and bread basket), Making whipping cream for side dish pancake and waffle, Cleaning jar for jam and fill with the new one, Prepare croissant, muffin, pain au chocolate, danish at tray and keep it for breakfast tomorrow at vegetable room. |



## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Celine Berlusconi Soetiawan  
 Study Program : Culinary Art  
 Placement of *Industrial Training* : Paresa Resort  
 Field of Work : Hot Kitchen  
 Activity Notes : Month I/II/III/IV/V/VI

| Week                 | Description of activities  |
|----------------------|--|
| 11 May - 18 May 2024 | Grilled banana for waffle, french toast, paresa porridge, pancake, Toast french toast, english muffin, brown bread for A la carte ( English muffin, Avocado smash, Tom Yum Eggs Benedict, Eggs Benedict, Truffle Scrambled Eggs, French Toast), Oven pork sausage and chicken sausage for side dish, Saute cherry tomatoes, spinach, mushroom for side dish, Making Shakshuka with egg benedict for breakfast buffet |
| 19 May- 29 May 2024  | Grilled banana for waffle, french toast, paresa porridge, pancake, Toast french toast, english muffin, brown bread for A la carte ( English muffin, Avocado smash, Tom Yum Eggs Benedict, Eggs Benedict, Truffle Scrambled Eggs, French Toast), Oven pork sausage and chicken sausage for side dish, Saute cherry tomatoes, spinach, mushroom for side dish, Making Shakshuka with egg benedict for breakfast buffet |