

## BIBLIOGRAPHY

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BVLGARI. (n.d) BVLGARI History. Retrieved From <https://www.bulgari.com/en-int/the-maison/about-bulgari/bulgari-history.html>

The National . (2024) Bulgari Resort Bali is a timeless gem in Uluwatu – Hotel Insider. Retrieved From <https://www.thenationalnews.com/travel/2024/01/13/bulgari-resort-bali-is-a-timeless-gem-in-uluwatu-hotel-insider/>

The Honeycombers. (2022) For an award-winning and superlative Italian degustation dinner, make a reservation at Il Ristorante – Luca Fantin. Retrieved From <https://thehoneycombers.com/bali/il-ristorante-luca-fantin/>

## APPENDIX

### Appendix 1 Culinary Team.







Appendix 2 Consultation Form.



Akademi Kuliner & Pastry  
**OTTIMO**  
 INTERNATIONAL  
CIKURAH DAN GAMBONG - KABUPATEN CIKURAH

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

Name : Achmad Agil Gymnasium Wihara  
 Student Number : 2174130010002  
 Advisor : Antony Sucipto, A.Md.PdC

No	Date	Topic Consultation	Name/ Signature
1	27/6 24	Judul	
2	28/6 24	Chapter I	
3	1/7 24	Chapter I : The Benefits of Internship	
4	3/7 24	Chapter II	
5	4/7 24	Chapter II : Vision Mission and Company Objective	
6	5/7 24	Chapter II : Organizational structure and main task	

No	Date	Topic Consultation	Name/ Signature
7	8/7 24	Chapter II : Establishment Description	
8	8/7 24	Chapter III	
9	9/7 24	Chapter III : Product	
10	10/7 24	Chapter IV : Conclusion	



### Appendix 3 Apparsial Form

## Internship Appraisal Form



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

**INTERNSHIP**

PLACE: Bvlgari Resort Bali

First Name Achmad Agil Last Name Gymnastiar Wilitama

Review Period/s :  Monthly  Quarterly  Bi-annually  Annually Date Joining  
: December 11<sup>th</sup>, 2023

Intern's Position : Trainee Department : Italian Kitchen

REVIEW DATE : June 26<sup>th</sup>, 2024 Direct Supervisor : Alessandro Mazzali 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.  
Maintains hair and facial hair (\*if any) per proper F&B industrial standards

4

**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  
Follow instructions and completes work on time with minimum supervision

4

**Work Quality**

Work performed according to Chef's standard and on-site work requirements  
All job descriptions specification are met. Consistency in work. All recipes are followed

4

**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;

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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:  \_\_\_\_\_ Dated 26 / 6 / 2024

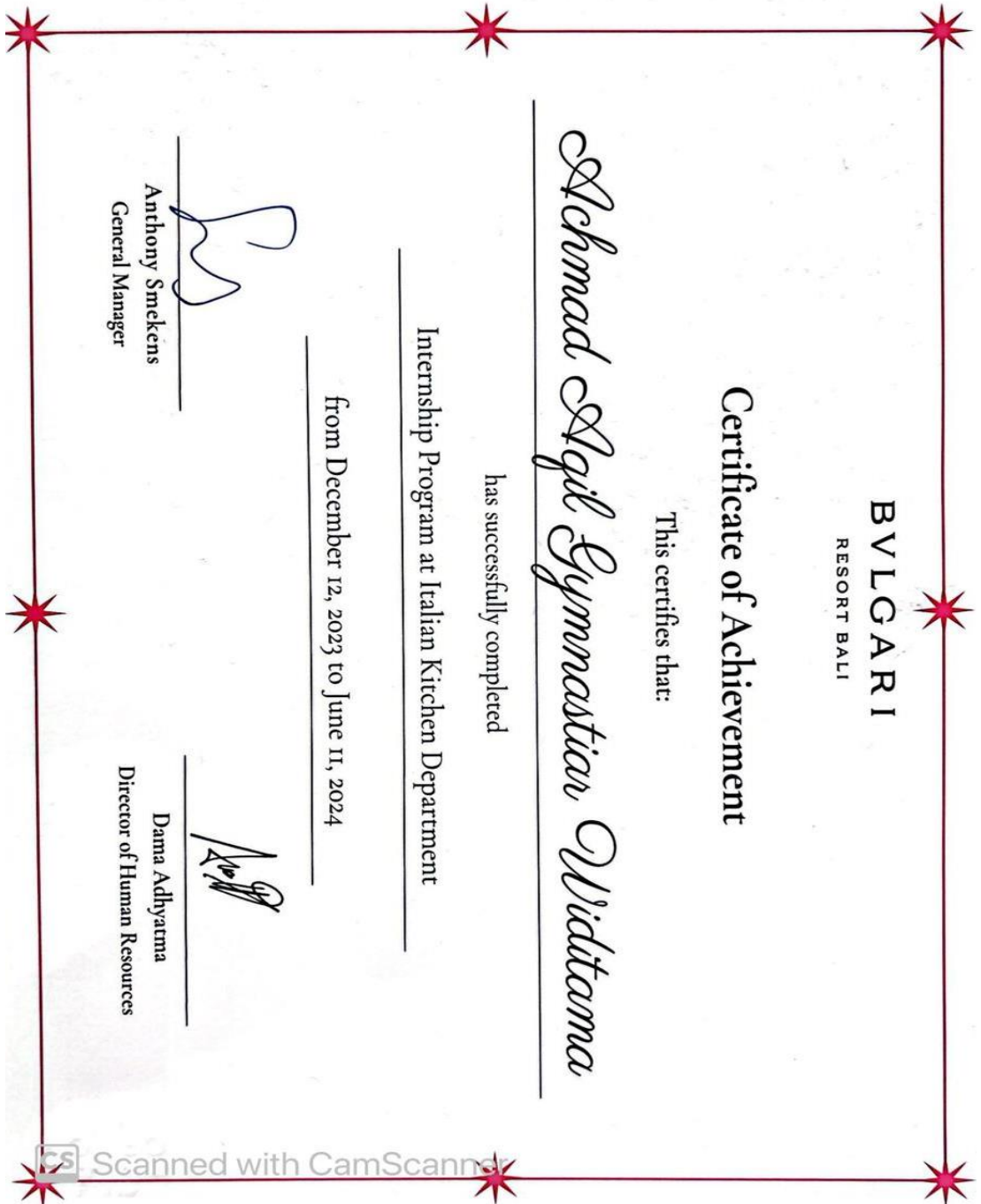
**The Intern**

Signature: Achmad Aqil Achmad Aqil Dated 9 / 7 / 2024

**OTTIMMO International Master Gourmet Academy**

Signature & Stamp:  \_\_\_\_\_ Dated 9 / 7 / 2024  
Dept. Head Student Affairs

Appendix 4 Certificate



5. Correction List

26 Juli 2024 / 13.00-13.30



Akademi Kuliner & Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Achmad Aqil Gymnastiar Widitama  
Student Number : 2174130010002  
Exam Day & Date : Jumat, 26 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



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

Student Name : Achmad Aqil Gymnastiar Widitama  
 Student Number : 2174130010002  
 Exam Day & Date : Jumat, 26 Juli 2024  
 Lecture : Heni Adhianata, S.TP., M.Sc.  
 (19900613 1402 016)

No	Correction List	Page	Approval
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Acknowledge,  
 Advisor

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



Akademi Kuliner & Patiseri

**OTTIMMO**  
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Achmad Aqil Gymnastiar Widitama  
 Student Number : 2174130010002  
 Exam Day & Date : Jumat, 26 Juli 2024  
 Lecture : Jessica Hartan, A.Md. Par.  
 (19940923 2201 084)

No	Correction List	Page	Approval
1	Check all notes in the report	All	

Acknowledge,  
Advisor

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

## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name: : Achmad Aqil Gymnastiar Widitama  
 Study Program : D3 Culinary Art  
 Placement of Industrial Training : Bvlgari Resort Hotel Bali  
 Field of Work : Il Ristorante – Luca Fantin  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities
Week 1	<ul style="list-style-type: none"> <li>- Kitchen introduction</li> <li>- Amuse bouche section introduction</li> <li>- Staff introduction</li> <li>- Each section introduction</li> <li>- How to make ingredient orders</li> <li>- Service time teaching</li> <li>- Closing</li> <li>- Cleaning up</li> <li>- Briefing</li> </ul>
Week 2 – Week 4	<ul style="list-style-type: none"> <li>- Checking items at purchasing</li> <li>- Taking Table Cloth</li> <li>- Setting up the amuse bouche section</li> <li>- Setting up the main course section</li> <li>- Checking the goods for sale</li> <li>- Make a product</li> <li>- Checking the Garnish used for both amuse bouche and other sections</li> <li>- Setting up Hot pass</li> <li>- Preparing plates for service time</li> <li>- Closing</li> <li>- Cleaning each section</li> <li>- Checking items to be ordered</li> <li>- Briefing</li> </ul> <p>Sunday:</p> <ul style="list-style-type: none"> <li>- Every Sunday does a thorough kitchen cleaning</li> </ul>



## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Achmad Aqil Gymnastiar Widitama  
 Study Program : D3 Culinary Art  
 Placement Of Industrial Training : Bvlgari Resort Hotel Bali  
 Field of Work : Il – Ristorante – Luca Fantin  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description Of Activities
Week 5 – Week 8	<ul style="list-style-type: none"> <li>- Checking item at purchasing</li> <li>- Taking table cloth</li> <li>- Setting up the amuse bouche section</li> <li>- Setting up the main course section</li> <li>- Checking the goods for sale</li> <li>- Make a Product</li> <li>- Checking the garnish used for both amuse bouche and other sections</li> <li>- Setting up Hot pass</li> <li>- Preparing plates for service time</li> <li>- Closing</li> <li>- Cleaning each section</li> <li>- Checking item to be ordered</li> <li>- Briefing</li> </ul> <p>Sunday:</p> <ul style="list-style-type: none"> <li>- Every Sunday does a through kitchen cleaning</li> </ul>

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 Study Program : D3 Culinary  
 Placement Of Industrial Training : Bvlgari Resort Hotel Bali  
 Field of Work : Il – Ristorante – Luca Fantin  
 Activity Notes ; Month I/II/III/IV/V/VI

Week	Description Of Activities
Week 9, Week 11 – 12	<ul style="list-style-type: none"> <li>- Checking item at purchasing</li> <li>- Taking table cloth</li> <li>- Setting up the amuse bouche section</li> <li>- Setting up the main course section</li> <li>- Checking the goods for sale</li> <li>- Make a product</li> <li>- Checking the garnish used for both amuse bouche and other section</li> <li>- Setting up Hot pass</li> <li>- Preparing plates for service time</li> <li>- Closing</li> <li>- Cleaning each section</li> <li>- Checking goods to be ordered</li> <li>- Briefing</li> </ul> <p>Sunday</p> <ul style="list-style-type: none"> <li>- Every Sunday does a thorough kitchen cleaning</li> </ul>
Week 10 (Event Valentine)	<ul style="list-style-type: none"> <li>- Checking item for event at purchasing</li> <li>- Taking table cloth</li> <li>- Setting up the amuse bouche section</li> <li>- Setting up the main course section</li> <li>- Checking the goods for event</li> <li>- Make a product for the event</li> <li>- Helping staff kitchen in trial special menu</li> <li>- Checking the best garnish for event</li> <li>- Setting up Hot pass</li> <li>- Prepare the best plate for event</li> <li>- Closing</li> <li>- Deep Cleaning</li> </ul>

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Name : Achmad Aqil Gymnastiar Widityama  
 Study Program : D3 Culinary  
 Placement Of Industrial Training : Bvlgari Resort Hotel Bali  
 Field of Work : Il – Ristorante – Luca Fantin  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description Of Activities
Week 13 – 14	<ul style="list-style-type: none"> <li>- Checking item at purchasing</li> <li>- Taking table cloth</li> <li>- Setting up the amuse bouche section</li> <li>- Setting up the main course section</li> <li>- Checking the goods for sale</li> <li>- Make a product</li> <li>- Checking the garnish used for both amuse bouche and other section</li> <li>- Setting up Hot pass</li> <li>- Preparing plates for service time</li> <li>- Closing</li> <li>- Cleaning each section</li> <li>- Checking goods to be ordered</li> <li>- Briefing</li> </ul> <p>Sunday</p> <ul style="list-style-type: none"> <li>- Every Sunday does a thorough kitchen cleaning</li> </ul>
Week 15 – 16 (Event easter & make new menu)	<ul style="list-style-type: none"> <li>- Checking item at purchasing for event and trial new menu</li> <li>- Taking table cloth</li> <li>- Setting up the amuse bouche section</li> <li>- Setting up the main course section</li> <li>- Checking the goods for event</li> <li>- Make a product for event and new menu</li> <li>- Checking the best garnish for event</li> <li>- Prepare garnish for new menu</li> <li>- Setting up Hot pass</li> <li>- Prepare the best plate for event</li> <li>- Prepare the best plates for new menu</li> <li>- Closing</li> <li>- Deep Cleaning</li> </ul>

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Name : Achmad Aqil Gymnastiar Widitama  
 Study Program : D3 Culinary  
 Placement Of Industrial Training : Bvlgari Resort Hotel Bali  
 Field of Work : Il – Ristorante – Luca Fantin  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description Of Activities
Week 17 ,19 – 20	<ul style="list-style-type: none"> <li>- Checking item at purchasing</li> <li>- Taking table cloth</li> <li>- Setting up the amuse bouche section</li> <li>- Setting up the main course section</li> <li>- Checking the goods for sale</li> <li>- Make a product</li> <li>- Checking the garnish used for both amuse bouche and other section</li> <li>- Setting up Hot pass</li> <li>- Preparing plates for service time</li> <li>- Closing</li> <li>- Cleaning each section</li> <li>- Checking goods to be ordered</li> <li>- Briefing</li> </ul> <p>Sunday</p> <ul style="list-style-type: none"> <li>- Every Sunday does a thorough kitchen cleaning</li> </ul>
Week 18 (Buy Out)	<ul style="list-style-type: none"> <li>- Checking item for event at purchasing</li> <li>- Taking table cloth</li> <li>- Setting up the amuse bouche section</li> <li>- Setting up the main course section</li> <li>- Checking the goods for event</li> <li>- Make a product for the event</li> <li>- Helping staff kitchen in trial special menu</li> <li>- Checking the best garnish for event</li> <li>- Setting up Hot pass</li> <li>- Prepare the best plate for event</li> <li>- Closing</li> <li>- Deep Cleanngn cleaning</li> </ul>

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 Field of Work : Il – Ristorante – Luca Fantin  
 Activity Notes : Month I/II/III/IV/V/VI

week	Description Of Activities
Week 21 – 23	<ul style="list-style-type: none"> <li>- Checking item at purchasing</li> <li>- Taking table cloth</li> <li>- Setting up the amuse bouche section</li> <li>- Setting up the main course section</li> <li>- Checking the goods for sale</li> <li>- Make a product</li> <li>- Checking the garnish used for both amuse bouche and other section</li> <li>- Setting up Hot pass</li> <li>- Preparing plates for service time</li> <li>- Closing</li> <li>- Cleaning each section</li> <li>- Checking goods to be ordered</li> <li>- Briefing</li> </ul> <p>Sunday</p> <ul style="list-style-type: none"> <li>- Every Sunday does a thorough kitchen Cleaning</li> </ul>
Week 24 (wine dinner)	<ul style="list-style-type: none"> <li>- Checking item for event at purchasing</li> <li>- Taking table cloth</li> <li>- Setting up the amuse bouche section</li> <li>- Setting up the main course section</li> <li>- Checking the goods for event</li> <li>- Make a product for the event</li> <li>- Helping staff kitchen in trial special menu</li> <li>- Checking the best garnish for event</li> <li>- Setting up Hot pass</li> <li>- Prepare the best plate for event</li> <li>- Closing</li> <li>- Deep Cleaning cleaning</li> </ul>