

BIBLIOGRAPHY

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- Rotana, B. (2015). Kitchen-Demi Chef de *Partie* (Pastry). Retrieved from <https://www.rotanacareers.com/en/uae/jobs/kitchen-demi-chef-de-partie-pastry-3307804/>

APPENDIX

Internship Appraisal Form



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

INTERNSHIP PLACE: Shangri-La Abu Dhabi, UAE

First Name Hieronimus Diva Last Name Salvante

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining : _____

Intern's Position : _____ Department : _____

REVIEW DATE : _____ Direct Supervisor : Scitta Mon (sr. COP) 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 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

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

III. SIGNATURES


On-Site Manager/Owner/Chef

Signature & Stamp:  Sabra man pal Dated 16-06-24

The Intern

Signature:  Herosimus Drea S Dated 16-06-24

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Paiky Dated 29/07/2024
Dept. Head Student Affairs



Akademik Kultur & Patriot
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 INTERNATIONAL
AKADEMIK KULTUR & PATRIOT

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	24 Juni 2024	Chapter 1	
2	26 Juni 2024	Chapter II	
3	27 Juni 2024	Chapter II	
4	28 Juni 2024	Chapter III	
5	1 Juli 2024	Chapter III	
6	2 Juli 2024	revisi Chapter I & II	

Name : Hieronimus Diva Salvatore
 Student Number : 21940300100645
 Advisor : Gilbert Yonver Koduringwon
 A.Md.Par

No	Date	Topic Consultation	Name/ Signature
7	3 Juli 2024	revisi Chapter III	
8	4 Juli 2024	Chapter IV	
9	5 Juli 2024	revisi Chapter IV	
10	6 Juli 2024	Final revision	



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OTTIMMO
 INTERNASIONAL
 CULINARY ARTS · BAKERY · PASTRY ARTS

Student Name : Hieronimus Diva Salurante
 Student Number : 2174130010065
 Exam Day & Date : Selasa, 26 Juli 2024
 Lecture : Novi Indah Permata Sari, S.T., M.Sc.
 (19951109 2202 083)

No	Correction List	Page	Approval
1	Berikan penjelasan tentang cment.		
2	Blueprint layout kitchen.		
3	hindari penggunaan singkatan i'll → I will		

Acknowledge,
 Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)
 19900101 1701 041



Student Name : Hieronimus Diva Salurante
Student Number : 2174130010065
Exam Day & Date : Jumat, 26 Juli 2024
Lecture : Gilbert Yanuar Hadiwirawan, A.Md. Par.
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)
19900101 1701 041



Student Name : Hieronimus Diva Salurante
Student Number : 2174130010065
Exam Day & Date : Jumat, 26 Juli 2024
Lecture : Ryan Yeremia Iskandar, S.S.
(19821218 1601 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)
19900101 1701 041

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Hieronimus Diva Salurante
 Study Program : D3
 Placement of *Industrial Training* : Shangri-La Qaryal Al Beri, Abu Dhabi
 Field of Work : Pastry & Bakery
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 - 3	- Making ganache, Pastry cream and other finishing product
4 - 5	- learn how to garnish product
6 - 8	- helping morning shift to doing finishing for buffet
9 - 12	- learn how to make cake base
13 - 16	- learn cake production
17 - 18	- making varieties dough
19 - 20	- learn how to bake bread
21 - 22	- making viennoiserie
23	- doing the night shift
24	- learn to baked breakfast item
25	- training for buffet live station
26	- in charge in live station


Certificate of Completion

THIS CERTIFICATE IS GIVEN ON THE 12TH JUNE 2024 TO CERTIFY THAT

Hieronimus Diva Salurante

HAS SUCCESSFULLY COMPLETED HIS SIX MONTHS INTERNSHIP IN CULINARY
AT THE SHANGRI-LA QARYAT AL BERI, ABU DHABI


REV CAPON
ASSISTANT DIRECTOR OF HR, L&D


VIVEK SRINIVASAN
DIRECTOR OF HR