

## BIBLIOGRAPHY

Alfaro, D. (2021, January 13). What is molecular gastronomy? The Spruce Eats.  
<https://www.thespruceeats.com/what-is-molecular-gastronomy-4777200>

Namaazdining. (n.d.). Namaazdining. Namaazdining.  
<https://www.namaazdining.com/faq>

## APPENDIX

### Appendix 1. Chef Andrian Ishak




### Appendix 2. Namaaz Dining staffs and Trainees



### Appendix 3. Internship Appraisal Form

## Internship Appraisal Form



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

INTERNSHIP PLACE: NAMAAZ DINING

First Name Valencia Averil Last Name Gracelynn

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

Intern's Position : Cold & Pastry Kitchen Department : Training

REVIEW DATE : July 10<sup>th</sup>, 2024 Direct Supervisor : Abdul Ahe 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. 3/5

**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;**

Valencia is a very kind and have positive manner. and always cooperates well and with others, very helpful and always finished her works well.

Valencia has consistently shown a competence & dedication throughout the training period. Her performance on the final test, highlights her culinary talent, work ethic and ability to work well with team.

She is highly recommended for further responsibilities within the culinary team.

<b>PERFORMANCE SUMMARY</b> * to be filled by OTTIMMO International	
TOTAL POINTS	_____
RATING	_____
<b>ACTION PLANS FOR DEVELOPMENT NEEDS</b>	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

**III. SIGNATURES**


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

  
ABDUR ANE

Signature & Stamp: ABDUR ANE

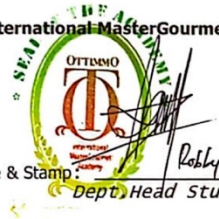
Dated July 10<sup>th</sup>, 2024

**The Intern**

  
Signature: Valencia Avenil

Dated July 10<sup>th</sup>, 2024

**OTTIMMO International Master Gourmet Academy**

  
Signature & Stamp: Robby

Dept. Head Student Affairs

Dated 8 August 2024.

**Appendix 4. Internship Certificate**



**RAMADZADINING**

**CERTIFICATE OF ACHIEVEMENT**

This certificate is awarded to

**VALENCIA AVERIL GRACELYNN**

For having successfully completed a six-month  
Internship program in the Department of

**Food & Beverage Product**

for the period of  
2 January 2024 - 2 July 2024

Jakarta, 10th July 2024



**RAMADZADINING**

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**Andrian Ishak**

**Appendix 5. Consultation Form**



Akademi Kuliner & Pastry  
**OTTIMO**  
 INTERNATIONAL  
CENTRAL JAYA GAMBANG BANDAR LAMPUR 40131

**CONSULTATION FORM  
 INDUSTRIAL TRAINING /  
 FOODPRENEURSHIP**

No	Date	Topic Consultation	Name/ Signature
1.	09/24/07	Chapter 3	<i>[Signature]</i>
2.	10/24/07	Internship activities	<i>[Signature]</i>
3.	11/24/07	Chapter 2	<i>[Signature]</i>
4.	13/24/07	Chapter 2	<i>[Signature]</i>
5.	18/24/07	Chapter 1	<i>[Signature]</i>
6.	20/24/07	Chapter 4	<i>[Signature]</i>

Name .....Valencia Averil Graedelynn.....  
 Student Number .....2174130010036.....  
 Advisor .....Arya Putra Sundjaga, S.E.....

No	Date	Topic Consultation	Name/ Signature
7.	21/24/07	Kitchen Brigade	<i>[Signature]</i>
8.	26/24/07	Abstract Chapter 1, 2, 3, 4 Bibliography & Appendix	<i>[Signature]</i>
9.	26/24/07	Recapitulation of Industrial Training Activities	<i>[Signature]</i>
10.	09/24/08	Chapter 3: Events Final exam	<i>[Signature]</i>



## Appendix 6. Recapitulation of Industrial Training Activities

### RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Valencia Averil Gracetynn  
 Study Program : Internship  
 Placement of Industrial Training : Namaaz Dining  
 Field of Work : Training  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
2 Jan - 6 Jan	- Prepare ingredients for nasi bakar & stmj kampun - make nasi bakar, ice cream, fake egg for stmj. - make palm sugar sauce & crushed pistachio for stmj.
9 Jan - 13 Jan	- Prepare ingredients for nasi bakar & stmj kampun - make nasi bakar, ice cream, fake egg, palm sugar sauce & crush pistachio. - serving dishes to guests.
16 Jan - 20 Jan	- prepare ingredients for nasi bakar & stmj kampun - make nasi bakar, ice cream, fake egg, palm sugar sauce & crush pistachio - serving dishes to guests
23 Jan - 27 Jan	- prepare ingredients for nasi bakar & stmj kampun - make nasi bakar, ice cream, fake egg, palm sugar sauce. - serving dishes to guest
30 Jan - 3 Feb	- prepare ingredients for nasi bakar & stmj kampun - make nasi bakar, ice cream, fake egg, palm sugar sauce. - serving dishes to customer.
6 Feb - 10 Feb	- prepare ingredients for nasi bakar & stmj kampun - make nasi bakar, ice cream, fake egg, palm sugar sauce. - serving dishes to guests.
13 Feb - 17 Feb	- prepare ingredients for nasi bakar & stmj kampun - make nasi bakar, ice cream, fake egg, palm sugar sauce & crush pistachio - serving dishes to guests.
20 Feb - 24 Feb	- prepare ingredients for nasi bakar & stmj kampun - make nasi bakar, ice cream, fake egg, palm sugar sauce - serving dishes to guests
27 Feb - 2 Mar	- prepare ingredients for nasi bakar & stmj kampun - make nasi bakar, ice cream, fake egg, palm sugar sauce - serving dishes to customer
5 Mar - 9 Mar	- prepare ingredients for nasi bakar & stmj kampun - make nasi bakar, ice cream, fake egg, palm sugar sauce - serving dishes to customer
12 Mar - 16 Mar	- make cireng, mashed singkong, flower, garlic aioli. - distilling coffee & chopping sambal rusip, shape sambal roa - serving dishes to guests
19 Mar - 23 Mar	- make cireng, mashed singkong, flower, garlic aioli - distilling coffee & chopping sambal rusip, shape sambal roa - serving dishes to guests
26 Mar - 30 Mar	- make cireng, mashed singkong, flower, garlic aioli - distilling coffee & chopping sambal rusip, shape sambal roa - serving dishes to guests
16 Apr - 20 Apr	- make cireng, mashed singkong, flower, garlic aioli - distilling coffee & chopping sambal rusip, shape sambal roa - serving dishes to guests
23 Apr - 27 Apr	- prepare & make kue jongkong, es podeng, manisan anggur, cherry - slice papaya & grapes - make chocolate, nutella frenchcrackers, es nongkol - serving dishes to guests.
30 Apr - 4 May	- prepare & make kue jongkong, es podeng, manisan anggur, cherry - slice papaya & grapes - make chocolate, nutella frenchcrackers, es nongkol - serving dishes to guests.
7 May - 11 May	- prepare & make kue jongkong, es podeng, manisan anggur, cherry - slice papaya & grapes - make chocolate, nutella frenchcrackers, es nongkol - serving dishes to guests.
14 May - 18 May	- prepare & make kue jongkong, es podeng, manisan anggur, cherry - slice papaya & grapes - make chocolate, nutella frenchcrackers, es nongkol - serving dishes to guests.

### RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Valencia Averil Gracelynn  
 Study Program : Internship  
 Placement of *Industrial Training* : Namaaz Dining  
 Field of Work : Training  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
21 May - 25 May	<ul style="list-style-type: none"> <li>- prepare &amp; make kue jongkong, es padeng, manisan anggur, cherry</li> <li>- slice papaya &amp; grapes - make cheesecake, nutella frit crackers, es mangka</li> <li>- serving dishes to guests</li> </ul>
28 May - 1 Jun	<ul style="list-style-type: none"> <li>- prepare &amp; make kue jongkong, es padeng, manisan anggur, cherry</li> <li>- slice papaya &amp; grapes - make cheesecake, nutella frit crackers, es mangka</li> <li>- serving dishes to guests</li> </ul>
4 Jun - 8 Jun	<ul style="list-style-type: none"> <li>- prepare &amp; make kue jongkong, es padeng, manisan anggur, cherry</li> <li>- slice papaya &amp; grapes - make cheesecake, nutella frit crackers, es mangka</li> <li>- serving dishes to guests</li> </ul>
11 Jun - 15 Jun	<ul style="list-style-type: none"> <li>- prepare &amp; make kue jongkong, es padeng, manisan anggur, cherry</li> <li>- slice papaya &amp; grapes - make cheesecake, nutella frit crackers, es mangka</li> <li>- serving dishes to guests</li> </ul>
18 Jun - 22 Jun	<ul style="list-style-type: none"> <li>- prepare &amp; make kue jongkong, es padeng, manisan anggur, cherry</li> <li>- slice papaya &amp; grapes - make cheesecake, nutella frit crackers, es mangka</li> <li>- serving dishes to guests</li> </ul>
25 Jun - 29 Jun	<ul style="list-style-type: none"> <li>- prepare &amp; make kue jongkong, manisan anggur, es mangka</li> <li>- slice papaya &amp; grapes</li> <li>- final test preparation</li> </ul>
2 July	<ul style="list-style-type: none"> <li>- final test preparation</li> <li>- final test</li> </ul>

## Appendix 7. Correction List

8 Agustus 2024 / 13.00-13.30



Akademi Kuliner & Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Valencia Averil Gracelynn  
Student Number : 2174130010036  
Exam Day & Date : Kamis, 8 Agustus 2024  
Lecture : Filias Kusuma, S.E., M.M.  
(19871203 2403 023)

No	Correction List	Page	Approval
	No Revisi		

Acknowledge,  
Advisor

(Arya Putra Sundjaja, S.E.)  
19801017 1703 001



Akademi Kuliner & Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Valencia Averil Gracelynn  
Student Number : 2174130010036  
Exam Day & Date : Kamis, 8 Agustus 2024  
Lecture : Arya Putra Sundjaja, S.E.  
(19801017 1703 001)

No	Correction List	Page	Approval
	Masukkan ke soal yg kecil yg ada di dalam di Mama2. dengan y trainer. Chapter 3 bag event.		

Acknowledge,  
Advisor

(Arya Putra Sundjaja, S.E.)  
19801017 1703 001



Akademi Kuliner & Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Valencia Averil Gracelynn  
Student Number : 2174130010036  
Exam Day & Date : Kamis, 8 Agustus 2024  
Lecture : Gilbert Yanuar Hadiwirawan, A.Md. Par.  
(19900101 1701 041)

No	Correction List	Page	Approval
	<i>Foto exam diunggah</i>	—	<i>[Signature]</i>

Acknowledge,  
Advisor

(Arya Putra Sundjaja, S.E.)  
19801017 1703 001