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

INTERNAS	INIONAL
INTERNSHIP PLACE: NAMAAZ DINING	UNG & PASTRY ARTS
First Name Valencia Averil Last Name Gracelynn	
Review Period/s: ☐ Monthly ☐ Quarterly ☑ Bi-annualy ☐ Annually Date Joining	
Intern's Position: Cold & Pastry Kitchen Department: Training	
REVIEW DATE : July 10th , 2024 Direct Supervisor : Abdul Ahe	×
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 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	
Groom	ning Standards	
Unifor	Pratices and displays proper grooming, personal hygiene and care. Maintains hair and facial hair (*if any) per proper F&B industrial standards ms	4
	Always wear the proper and designated uniform.	9
4.	ON THE JOB & KNOWLEDGE	
Depen	ndability	_
	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	9
Work	Quantity	
	Complete the expected amount of work in relation to Company's standards	4
Using • 4 - • 3.5 - • 2.5 - • 1.5 -	ing Guidelines. If the 4 point scale below, fill up the following table: Exceeds expectations Somewhat Exceeds Expectations Somewhat meets expectations Less than expectations Somewhat less than expectations 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 consistatly. Shown a competace e dedication throughout the
training period. Her performance on the final test, highlights her autinary talent.
work ethic and ability to work well with team.
She is highly recomprended for Fruther responsibilities within the Culinary
kam.

PERFORMANCE SUMMARY • to be filled by OTTIMMO Inte	ernational
ACTION PLANS FOR DEVELOPMENT NEEDS	
	ACTION PLANS FOR DEVELOPMENT NEEDS

Signature & Stamp: ABOVE ANE Dated July 10th, 2024 The Intern Signature: Dated July 10th, 2024 OTTIMMO International Master Gourmet Academy OTTIMMO International Master Gourmet Academy Dated 8 August 2024.

Appendix 4. Internship Certificate



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

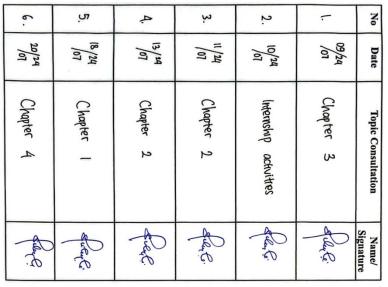
for the period of 2 January 2024 - 2 July 2024

Jakarta, 10th July 2024

Ramaazdining

Andrian Ishak

Appendix 5. Consultation Form





CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP

10.	9.	8.	7.	No
09/24 /08	2 <i>6/2</i> 4 /07	26/24 /07	21/14 /07	Date
Chapter 3: Events Final exam	Recapitulation of Industrial Training Activities	Abstract Chapter 1.2,3,4 Bibliography of Appendix	Kitchen Brigade	Topic Consultation
July E.	Sweige	Paris.	Day C.	Name/ Signature

Name

Student Number

Advisor

Valencia Averil Gracelynn 2174130010036

: Arya Putra Sundjaja, S-E

Appendix 6. Recapitulation of Industrial Training Activities

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Valencia Averil Gracelynn

Study Program : Internship

Placement of Industrial Training : Namaa2 Oining

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 kampiun - make nasi bakar, ice cream, fake egg for etmj make polm sugar savce& cruthed pislochio for stmj.
g Jan - 13 Jan	Prepare Ingredictity for Mani bakor & stry kamplun - make nasi bakar, icecream, take egg, palm sugar sauce crush pistachio selving disherto quests.
16 Jan - 20 Jan	- propore ingrections for not bakard other community - make nati bakar tee cream faire egg paim sugar sauced crick pistachio - serving dishesto guests
23 Jan - 27 Jan	-prepare independents for notification of simil kampiun - make notification, ice cream, fake egg, palm sigur sauce serving disherto quent
30 Jan - 3 Feb	- prepare ingredients for har taken & strail keamphin - make han baken, he cream, ease egg, palm sugar raice serving dickes to customer.
6 Feb - 10 Feb	- prepare ingrodiens too nan bakor a stay kompiun - mako nasi bakor, rce cream pake egg, palm sugar sauce. - semna distres to guests.
13 Feb - 17 Feb	- prepare ingredients for not balour & stry kampinn - make nort bakor, ice eream, fako ogg, palm sugar sauce & crush protachio - serving disher to queets.
20 Feb - 24 Feb	- pre the ingredients for non backer a star kampoun - make non bakor, received, fake egg, palmongar caver - serving dishes to quents
27 Feb - 2 Mar	- prepare therefree for not bacor a stay compring and make not bakar, ice cream, take egg, palm augor souce - serving clithes to customer
5 Mar - g Mar	- prepare ingredients for nati bakar of stm/ komprun - make novi bakar, ice cream, fake egg, palm rugar sauce - serving dishes to customer
12 Mar - 16 Mar	- make citieng, mathed strojkorg, flower, garlic cioli. - distillating cappeed chopping sambal ristp, shape sambal roo - serving dishes to grests
19 Mar - 23 Mar	- make cireng, mashed singkorg, flower, gartic aloli -distillating coffeet chopping sambol rucip, share sambol roo - serving dishes to guests
26 Mar - 30 Mar	- make attached singrang flower, garlic atoli - distilating coffeed chopping sambal rossp, shape sombol in - serving dishes to guents
16 Apr - 20 Apr	- make mashed singkong, flower, garlic aboli - distillating corree & Chopping sombol rule, shape sambol i - sorving dishes to quests
23 Apr - 27 Apr	- prepare & make kue jongkang, espadeng, manusananggur, chem-siree papaya & grapes -make chorreake, maella frecraciors, es nangki -serving dishes to guests.
30 Apr - 4 May	- prepared make kue jongkong es podeng, manitain anggur, cher - succe papayo. Egoppe - make chosteave, nutio freemovers, es nong - serving during to guents.
7 May - 11 May	-prepare amake kue tingkong, es podeng, mantian anggar, chen clice papayal grapes - make cherrecake, nutella frecreckers, e non -serving dishes to guerts
14 May - 18 May	- Prepare & Make the jorglang, or padeny, manusan anggur, chemy-dice papaya & gmper - mane chemicake, nutella feccackers, es not - Serving dishes to guests.

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Valencia Averil Gracelynn

Study Program : Internship

Placement of Industrial Training : Namaa2 Dining

Field of Work : Training

Activity Notes : Month I/II/III/IV/V/VI

bepared make kue jongkong er podeng, mantion ancour. Chenry stice poduca a gropes-make cheogrape, nudella frechikars, er aangko serving custies to guests
o prepare a make kue gorgkorg, a podeno, monton angour, choing - stice papaya a gropes — make chedecore, nuteba precordus, esnango - servino cissões to governo
prepared make kue jangkond os padeng, manisan anggur, chenry stice papayad grapes -maka chaoseano, nutella freerachesses aanoka serving arshes to guests
prepare if make Kue jungkong, es podeng, manisan anggur, Cheny ske papus i grapes – make cheerecake, nutella freoachers, er rangka Serving dishes to give135 - grepare if make Kue jungkong, os podeng, manisan anggur, dowy
serving dishes to guests
preparé d make kue jongkong, manisan anggur, co nangka Slice papaya dorapes final test preparation
- final test preparation final test
3.

Appendix 7. Correction List

8 Agustus 2024 / 13.00-13.3C



Student Name Student Number

Exam Day & Date Lecture

: Valencia Averil Gracelynn : 2174130010036 : Kamis, 8 Agustus 2024 : Filias Kusuma, S.E., M.M. (19871203 2403 023)

No	Correction List	Page	Approval
	No Revision		
	, •		

Acknowledge,

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



Student Name Student Number Exam Day & Date

Lecture

: Valencia Averil Gracelynn : 2174130010036 : Kamis, 8 Agustus 2024 : Arya Putra Sundjaja, S.E. (19801017 1703 001)

No	Correction List	Page	Approval
	Masukkan be soal Uslon kecil yg deodakan		
	1		
	di Namaaz dening 4 trainer.		
	Chapter 3 bag event.		
	,		

Acknowledge, Advisor

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



: Valencia Averil Gracelynn : 2174130010036 Student Name Student Number

Exam Day & Date

: Kamis, 8 Agustus 2024 : Gilbert Yanuar Hadiwirawan, A.Md. Par. (19900101 1701 041) Lecture

No	Correction List	Page	Approval
No	First lown dings gu	Page	Approval

Acknowledge,

Advisor

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