

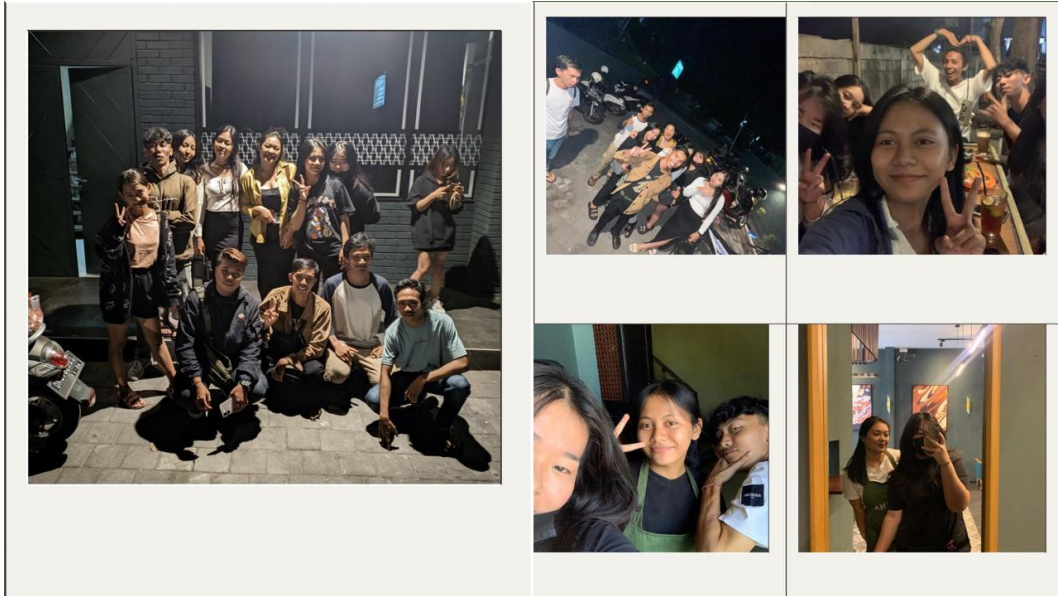
## BIBLIOGRAPHY

Arouna - Bali French Bakery & Café. (N.D.). Retrieved, April 21, 2022, From <https://www.arouna.asia/>

Bps. 2024. Banyaknya Wisatawan Mancanegara Bulanan Ke Bali Menurut Pintu Masuk (Orang), 2024. Badan Pusat Statistik. <https://bali.bps.go.id/indicator/16/106/1/banyaknya-wisatawan-mancanegara-bulanan-ke-bali-menurut-pintu-masuk.html>

Industrial Training Report: Pastry Kithcen Arouna Café Bali <http://repository.ottimmo.ac.id/id/eprint/944>

## APPENDIX



# Internship Appraisal Form



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

## INTERNSHIP

PLACE: Arouna - French cafe pastry & Bakery - Bai

First Name Fransiska Last Name Fulbertus

Review Period/s :  Monthly  Quarterly  Bi-annualy  Annually Date Joining  
: 11 Desember 2023

Intern's Position : Training Department : Pastry

REVIEW DATE : 11 Juni 2024 Direct Supervisor : Jacelyn x

### 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.

3,5

#### 2. CUSTOMERS INTERACTIONS

##### Customer Relations (\*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.  
Treat customers with Considerations and Respects

**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

3.5

Follow instructions and completes work on time with minimum supervision

**Work Quality**

Work performed according to Chef's standard and on-site work requirements

3.5

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

3

**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;**

Fenesia adalah anak yang ramah, pandai beradaptasi,  
Pertahankan sikapmu dan tingkatkan Pengetahuanyu di dunia  
kulinier

**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

**ARQUINA**  
**CAFÉ - BAKERY - PASTRY**

Signature & Stamp:

**Kerobokan Bali**

Dated

11/06/2024

The Intern

Signature:



Dated

01/07/2024

OTTIMMO International MasterGourmet Academy

Signature & Stamp:



*Dept. Head Student Affairs*

*Ricky*

Dated

01/08/2024

# Certificate of Achievement

AROUNA  
BALI

*Fransiska Regis Fenzia Fulbertus*

Has successfully completed the Internship Program in  
**Pastry Department**

11 December 2023 to 11 June 2024

**AROUNA**  
CAFE - PASTRY  
Aroum Sibondo  
Owner

AROUNA BALI



Arouna Caf  - Bakery - Pastry  
Jl. Teuku Umar Barat Kerobokan Badung Bali  
Phone: 081-338939170  
Email: contact@arouna.asia  
www.arouna.asia

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## SURAT KETERANGAN

Yang bertanda tangan di bawah ini, direktur Arouna Caf -Bakery-Pastry, menerangkan bahwa:

Nama : Fransiska Regis Fenesia Fulbertus

Telah mengikuti kegiatan training di Arouna Caf -Bakery-Pastry pada bagian pastry dan bakery pada tanggal 11 Desember 2023 sampai dengan 11 Juni 2024.

Demikian surat keterangan kerja ini dibuat agar dapat digunakan sebaik-baiknya bagi saudara/i yang bersangkutan.

Badung, 14 Juni 2024

**AROUNA**

**CAF  - BAKERY - PASTRY**

Arouna 116000  
Direktur

  
**Kerobokan - Bali**





Akademi Kuliner & Patiseri  
**OTTIMO**  
 INTERNASIONAL  
SEKELUASNYA ARTIS GERMANYANG MANAJEMENWAYARIS

**CONSULTATION FORM  
 INDUSTRIAL TRAINING /  
 FOODPRENEURSHIP**

Name : Fransiska Regis Fensia Fulberhas  
 Student Number : 217-413.00100229  
 Advisor : Michael Valenz A. Md. Day

No	Date	Topic Consultation	Name/ Signature
1	12/07	Abstract	
2	13/07	Chapter I Introduction	
3	14/07	Chapter I Benefit of Internship	
4	14/07	Chapter II Background	
5	14/07	Chapter II Hygiene and Sanitation	
6	14/07	Chapter III Job description	

No	Date	Topic Consultation	Name/ Signature
7	15/07	Chapter IV Conclusion	
8	15/07	Chapter IV Problem & Solution	
9	15/07	Chapter IV Suggestion	
10	06/08	Revision	




Akademi Kuliner &amp; Patiseri


**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS GASTRONOMY BAKING &amp; PASTRY ARTS

Student Name : Fransiska Regis Fenesia Fulbertus  
 Student Number : 2174130010029  
 Exam Day & Date : Jumat, 26 Juli 2024  
 Lecture : Michael Valent, A.Md. Par.  
 (19950219 2001 074)

No	Correction List	Page	Approval
	<p>Appraisal form belum dimasukkan ke dalam laporan, tolong dimasukkan.</p>		

 Acknowledge,  
 Advisor

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



Akademi Kuliner & Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Fransiska Regis Fenesia Fulbertus  
Student Number : 2174130010029  
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

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



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

Student Name : Fransiska Regis Fenesia Fulbertus  
 Student Number : 2174130010029  
 Exam Day & Date : Jumat, 26 Juli 2024  
 Lecture : Elma Sulistiya, S.TP., M.Sc.  
 (19970916 2302 087)

No	Correction List	Page	Approval
1	Appendix jgn lupa dilampirkan		32
2.	Uraian pd proposal.		28

Acknowledge,  
 Advisor

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

### RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

**Name** : Fransiska Regis Fenesia Fullbertus  
**Study Program** : D3  
**Placement of Industrial Training** : Arouna cafe, pastry & Bakery Bali  
**Field of Work** : pastry Section  
**Activity Notes** : Month ~~III~~~~II~~~~IV~~~~V~~~~VI~~

Week	Description of activities
1) 11 Des - 17 Des	measuring ingredient, Make lemon custard, Assemble lemon tart.
2) 18 Des - 24 Des	Help Boiled Apple for Baker section, make vanilla + choco tart shell, Make flan shell
3) 25 Des - 31 Des	make Flan filling, Assemble Flan, Learn how to make financier
4) 02 Jan - 08 Jan	make choux vanilla + choco, make coffe filling, Assemble coffe Eclair
5) 09 Jan - 15 Jan	Make Rasp + passion crem, Assemble rasp eclair, make white choco + dark choco for garnish
6) 16 Jan - 22 Jan	make choco Eclair filling, Assemble choco Eclair, make Madeline
7) 23 Jan - 29 Jan	make Dulcey + Gianduja cream, make Praline, Assemble Gianduja
8) 30 Jan - 05 Feb	make choux parrs forest, make choco Hazelnut, Assemble parrs forest
9) 06 Feb - 08 Feb	Cleaning up Items before renovation
10) 09 Feb - 31 Mar	Renovation
11) 01 Apr - 08 Apr	Cleaning up Items after renovation
12) 09 Apr - 14 Apr	make sponge cake choco + vanilla, making pastry product for stock freezer and Chiller
13) 15 Apr - 21 Apr	make caramel sauce, make choco glaze, Assemble choco caramel tart
14) 22 Apr - 28 Apr	checking stock, measuring ingredients, make choco cake dough, bake, Assemble choco cake
15) 29 Apr - 05 Mei	make Macaron filling, make macaron shell, Assemble vanilla, Raspberry, choco Macaron
16) 06 Mei - 12 Mei	make crumble cheesecake, Assemble rasp cheesecake, make rasp spread, Assemble rasp tart.
17) 13 Mei - 19 Mei	make choco Lava, Apple tart, flan vanilla for order, make sponge cake vanilla for chef order
18) 20 Mei - 26 Mei	make cookie choco, Peanut cookie, mirror glaze, and clear glaze

