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APPENDIX

Appendix 1. Personal Photo at Mil's Kitchen Bali





Appendix 2. Mil's Kitchen Bali Staff and Trainee









Appendix 3. Schedule

NO	Name	Monday 25 DECEMBER			Tuesday 26 DECEMBER			Wednesday 27 DECEMBER			Thursday 28 DECEMBER			Friday 29 DECEMBER			Saturday 30 DECEMBER			Sunday 31 DECEMBER			PH	PDO	DO	
		In	Out	Sign	In	Out	Sign	In	Out	Sign	In	Out	Sign	In	Out	Sign	In	Out	Sign	In	Out	Sign				
1	Muhammad Sunaji		10.00			10.00			10.00			10.00			10.00			10.00								
Hot Indonesian Modern																										
2	Furkhon		15.00			15.00			15.00			PUBLIC HOLIDAY		PUBLIC HOLIDAY			12.00			15.00						
3	Iham Prasetyo		09.00			09.00			09.00			09.00		09.00						DAY OFF			09.00			
4	I Kadek Dwicki Grayn Wijaya		15.00 (STEWARD)			15.00 (STEWARD)			DAY OFF			15.00		15.00					15.00 (STEWARD)			15.00 (STEWARD)				
Hot Indonesian Authentic																										
6	Petrus Theodorus Septian		DAY OFF			09.00			09.00			15.00		15.00			09.00			09.00						
7	Agung Kurma Wijaya		15.00			15.00			15.00			09.00		DAY OFF						15.00			15.00			
8	Putu Gea Mahaendra		09.00			PUBLIC HOLIDAY			PUBLIC HOLIDAY			DAY OFF		09.00					15.00			15.00				
Cold Kitchen & Pastry																										
10	Rita Salma Arianas		12.00			12.00			DAY OFF			12.00		09.00			09.00					12.00				
11	Ayu Ning Tyas		15.00			15.00			15.00			15.00														
12	Surani Anggi Turimp		DAY OFF			DAY OFF			DAY OFF			DAY OFF		15.00								15.00				
13	Rossa Permata Dewil		09.00			09.00			09.00			09.00		DAY OFF					DAY OFF			09.00				
Steward																										
14	Komang Adi Guna		09.00			09.00			09.00			09.00		09.00					09.00 (PA)			DAY OFF				
15	Konstantinus Ha Dju		PUBLIC HOLIDAY			PUBLIC HOLIDAY			15.00			15.00		15.00					09.00			09.00				
16	Marselino Fremghy Sally (Public Area)		09.00			09.00			09.00			09.00 (SPLIT)		09.00					DAY OFF			09.00				

Appendix 4. Appraisal Form

Internship Appraisal Form



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

INTERNSHIP
 PLACE: Mil's Kitchen Bali

First Name Rossa Last Name Permata Dewi

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
 : 14 Desember 2023

Intern's Position : Trainee Department : Cold & Pastry

REVIEW DATE : June 25th, 2024 Direct Supervisor : Muhammad Suroji 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

3.5

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;

Rossa, your dedication and enthusiasm in the kitchen are truly commendable. You are willing to take on tasks and learn new skills so that's truly inspiring to everyone around you. Your ability to quickly grasp new concepts and techniques is impressive. Rossa's cooperative attitude and willingness to assist her colleagues makes her a valuable team member. Her keen attention to detail ensures that all dishes are prepared with precision and care. This meticulous approach is key to maintaining high standards in the kitchen. Her positive and cheerful demeanor brightens up the kitchen.

Keep up the fantastic work, Rossa! Your efforts and positive attitude are making a significant impact on the team and the kitchen as a whole.

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: Muhammad Suroji
Head Chef

Dated June 25th, 2024

The Intern



Signature: Rossa Permata Dewi

Dated June 25th, 2024

OTTIMMO International Master Gourmet Academy



Signature & Stamp: Robby
Dept Head Student Affairs

Dated 07/08/2024

Appendix 5. Certificate



Appendix 6. Consultation Table



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
CENTRE FOR ENTREPRENEURSHIP AND INNOVATION

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1.	16/24 /7	Chapter I : Introduction	
2.	17/24 /7	Chapter II : Hygiene and sanitation	
3.	18/24 /7	Chapter II : Establishment Description	
4	19/24 /7	Chapter III : Job Description	
5.	19/24 /7	Chapter III. : Product Description	
6.	19/24 /7	Chapter III : Photo of Product	

Name: *Rara Permata Devi*
 Student Number: *2024130010021*
 Advisor: *Jessica Harlan, A.Md. Par.*

No	Date	Topic Consultation	Name/ Signature
7.	20/24 /7	Chapter III : Events	
8.	22/24 /7	Chapter IV : Problem and solution	
9.	22/24 /7	Chapter IV : Suggestion	
10.	22/24 /7	Abstract	

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Rossa Permata Dewi
 Study Program : D3 Culinary Arts
 Placement of Industrial Training : Mil's Kitchen Bali
 Field of Work : Cold Section & Pastry Section
 Activity Notes : Monthly

Month	Week	Description of activities
December (Cold Section)	1	Introduction to the place, tools, and materials, such as learning the list of items that arrive in the morning
	2	Learn mise en place properly
	3	Learn to make products correctly
	4	Learn to handle orders
January (Cold Section)	1	Production shallot pickles, escargot and escargot crumble, tomato relish, portioning potato wedges, portioning french fries and peanut aioli
	2	Production tomato relish, onion petal pickles, garlic aioli, abon mayo, shallot pickle, citruss dressing, portioning gohu, make tomato cherry confit
	3	Braine pastrami, tomato relish, onion ring pickles, spicy mayo, basil mayo, green oil, peanut aioli, slice cucumber pickle, portioning cassava, paprika relish
	4	Smoke and bake pastrami, production tomato relish, king oyster pickle, baby cucumber wedges pickle, abon mayo, citruss dressing, peanut aioli, garlic aioli, make tomato cherry confit
February	1	Learn how to fillet salmon, slice pastrami, make smoke salmon, tomato relish, green oil, shallot

(Cold Section)		pickle, slice baby cucumber pickle, portioning potato wedges, portioning french fries, escargot crumble, portioning gohu, peanut aioli, curing dory
	2	Production corn crumble, tomato relish, shallot pickle, gado-gado sauce, peanut aioli, slice baby cucumber pickle, onion ring pickle, basil mayo, make tomato cherry confit
	3	Production tomato relish, abon mayo, green oil, citruss dressing, mushroom croquette, slice pastrami, garlic aioli, beetroot pickle, portioning cassava, portioning potato wedges, portioning french fries
	4	Braine pastrami, king oyster pickle, make green oil, peanut aioli, basil mayo, tomato relish, portioning gohu, slice baby cucumber pickle, shallot pickle
March (Cold Section)	1	Production escargot, bake pastrami, tomato relish, fried enoki, paprika relish, shallot pickle, baby cucumber wedges pickle, onion petal pickle
	2	Slice pastrami, make tomato cherry confit, portioning cassava, tomato relish, portioning gohu, gado-gado sauce, portioning potato wedges, portioning french fries, make green oil
	3	Production mushroom croquette, tomato relish, peanut aioli, citruss dressing, onion petal pickle, abon mayo
	4	Learn to truss a chicken for roasting, slice pastrami, tomato relish, portioning gohu, shallot pickle, garlic aioli, make green oil
April	1	make tomato cherry confit, tomato relish, paprika relish, shallot pickle, onion petal pickle, abon

(Cold Section)		mayo,
	2	Slice pastrami, make king oyster pickle, tomato relish, portioning gohu, garlic aioli, corn crumble, basil mayo, portioning potato wedges, portioning french fries, make gado-gado sauce, make citruss dressing
	3	Production sweet potato ball, portioning cassava, tomato relish, onion ring pickle, onion petal pickle, shallot pickle, fried enoki, make spicy mayo, portioning gohu, garlic aioli
	4	-
May (Pastry Section)	1	Production Cendol panna cotta, make coconut ice cream, make burger bun, pizza dough, starter pizza, potioning pizza, make tuillecuring dory
	2	Production burnt cheese cake, make truffle ice cream, make burger bun, pizza dough, starter pizza, potioning pizza, make basil pesto, choco namelaka, almond crumble
	3	Production Durian crème caramel, cendol panna cotta make strawberry ice cream, make burger bun, pizza dough, starter pizza, potioning pizza, make namelaka, make tuille
	4	Production burnt cheese cake, durian crème caramel, make corn ice cream, make burger bun, pizza dough, starter pizza, potioning pizza, make basil pesto, make namelaka
June (Pastry Section)	1	Production triple chocolate ganache, cendol panna cotta, make strawberry compote, make burger bun, pizza dough, starter pizza, potioning pizza, make sago pearl

	2	Learn to make black pearl crackers in Indonesian Authentic section, make salted caramel sauce, make burger bun, Production Cendol panna cotta, burnt cheese cake, pizza dough, starter pizza, potioning pizza, make basil pesto
	3	Production Cendol panna cotta, durian crème caramel, pizza dough, burger bun, starter pizza, potioning pizza, make choco namelaka

Appendix 8. Correction List

5 Agustus 2024 / 14.00-14.30



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

Student Name : Rossa Permata Dewi
Student Number : 2074130010081
Exam Day & Date : Senin, 5 Agustus 2024
Lecture : Jessica Hartan, A.Md. Par.
(19940923 2201 084)

No	Correction List	Page	Approval
1	Dirapikan penulisannya	Cover, ix	

Acknowledge,
Advisor

(Jessica Hartan, A.Md. Par.)
19940923 2201 084



Student Name : Rossa Permata Dewi
Student Number : 2074130010081
Exam Day & Date : Senin, 5 Agustus 2024
Lecture : Filias Kusuma, S.E., M.M.
(19871203 2403 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor


(Jessica Hartan, A.Md. Par.)
19940923 2201 084



Student Name : Rossa Permata Dewi
Student Number : 2074130010081
Exam Day & Date : Senin, 5 Agustus 2024
Lecture : Arya Putra Sundjaja, S.E.
(19801017 1703 001)

No	Correction List	Page	Approval
	Typo di kitchen activities.		

Acknowledge.
Advisor

(Jessica Hartan, A.Md. Par.)
19940923 2201 084