

BIBLIOGRAPHY

Menu / Napla-Menu. (n.d.). Napla-menu. <https://andreasswg.wixsite.com/NAPLA-menu>

LinkedIn. (n.d.). <https://www.linkedin.com/checkpoint/challenges>

APPENDIX

Appendix 1. Chef Nofa (Head chef)



Appendix 2. NAPLA Staff and Trainees



Appendix 3. Kitchen Activity



Appendix 4. Appraisal Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: NAPLA RESTAURANT

First Name JOVITA Last Name TANIA

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: 8 January 2024

Intern's Position : Trainee Department : COOK

REVIEW DATE : 26 June 2024 Direct Supervisor : Michael Iovis Setiawan 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 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.

3,5

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courteous 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

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

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;

STay Humble and be more creative !

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:  Dated 26/06/24

The Intern

Signature:  Dated 31/07/2024

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  Dated 31/07/2024
Dept Head Student Affairs

Appendix 5. Certificate



Appendix 6. Consultation Table



Akademi Kuliner & Pastry
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 INTERNASIONAL
CREATING WITH COMMITMENT NURTURING TALENTS

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : JONILKA Tania Irawan
 Student Number : 21741300100066
 Advisor : Jessica Harlan, A.Md. Pa.

No	Date	Topic Consultation	Name/ Signature
1		Title Consultation	
2		List of Table Consultation	
3		Abstract Content Consultation	
4		Ch. 1 Consultation	
5		Ch. 2 Consultation	
6		Ch. 3 Consultation	

No	Date	Topic Consultation	Name/ Signature
7		Ch. 4 Consultation	
8		Chapter 1 & 2 Revision	
9		Chapter 3 & 4 Revision	
10		Spelling, Grammar, Revision	
11		Power Point Slide Consultation	
12		Final Copy Revision	

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Jovita Tania Irawan

Study Program : D3 Culinary Arts

Placement of *Industrial Training* : NAPLA Restaurant

Field of Work : Hot Kitchen

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

Week	Description of Activities
Week 1 (8 th – 12 th january)	<ul style="list-style-type: none"> - Sweeping and mopping to the floor - Cutting all the condiment and prepare all ingredients (slice onion , garlic , shallot , spring onion, carrot green papaya) - Minced garlic , chilli - Picking mint leaves and coriander leaves - Cuttiing banana leaves to make food bases that are placed on plates - Squeeze the limes - Cut tomatoes , kaillan , mushroom , long beans , broccoli , limes - Pack the rice noodle - Clean and pack the seafood (squid , soft shell , shrimp)
Week 2 (13 th -18 th january)	<ul style="list-style-type: none"> - Make sauce (curry sauce , coconut sauce , peanut sauce , pandan chicken sauce , dipping sauce , namjim sauce , thai chilli sauce) - Learn how to Make prawn spring roll - Learn how to Make pandan chicken

	<ul style="list-style-type: none"> - Learn how to make pork belly - Learn how to cook pork shank
Week 3 (22 nd – 26 th january)	<ul style="list-style-type: none"> - Learn how to make pandan panacota - Learn how to make rice - Learn how to make sticky rice - Learn how to wash and clean the sink
Week 4(29 th january – 2 nd february)	<ul style="list-style-type: none"> - Learn how to fill up the gas - Learn how to cut mango and plating mango sticky rice - Learn how to make sum gob sauce - Learn how to make pickled onions - General cleaning

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Jovita Tania Irawan

Study Program : D3 Culinary Arts

Placement of *Industrial Training* : NAPLA Restaurant

Field of Work : Hot Kitchen

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

Week	Description of Activities
Week 1 (3 rd – 8 th february)	<ul style="list-style-type: none"> - Sweeping and mopping the kitchen area - Make pandan panacota - Make pandan chicken - Pack 10kg of rice noodle - Learn how to make tom yum paste - Learn how to make massaman curry - Learn how to make pork jowl - Cutting all the condiment and ingredients
Week 2 (12 th – 16 th february)	<ul style="list-style-type: none"> - Learn how to make beef tongue - Make spring roll - Make pandan chicken - Make green curry sauce - Make thai chili sauce
Week 3 (18 th – 22 nd february)	<ul style="list-style-type: none"> - Roast the sesame seeds - Roast glutinous rice - Clean the fridge - Clean the freezer - Cleaning and tidying up the food storage

Week 4 (24 th -29 th february)	<ul style="list-style-type: none">- Fried peanut then chopped the peanut- Chopped pickled radish- Squeeze lime- Sweeping and mopping the floor- Chopped garlic- Make rice- Fried 60 egg- Make 60 bowl of pad ka prao bowl- Picking basil leaves- Make marination of pork belly- Make meal for staff- General cleaning
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RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Jovita Tania Irawan

Study Program : D3 Culinary Arts

Placement of *Industrial Training* : NAPLA Restaurant

Field of Work : Hot KIitchen

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

Week	Description of Activities
Week 1 (1 st – 7 th march)	<ul style="list-style-type: none"> - Clean wok - Trying wok - Clean deep frying - Picking corriander leaves - Chopping green beans - Make pandan chicken - Make rice - Make pandan chicken - Make salmon skin - Steam salmon skin
Week 2 (9 th -14 th march)	<ul style="list-style-type: none"> - Make pandan panacota - Make curry sauce - Clean fridge - Learn how to platting dish - Learn about new spices and new sauce - Learn par stock
Week 3 (15 th – 18 th march)	<ul style="list-style-type: none"> - Make tom yum kung - Make tom yum namsai - Learn how to make kuitiau khau moo

	<ul style="list-style-type: none"> - Fried pork belly - Make soto for staff meal
Week 4 (19 th – 23 rd march)	<ul style="list-style-type: none"> - Slice tomato - Slice mushroom - Make sambal - Make minced garlic and minced chilli - Cut kailan - Make pork jowl satay - Make pork jowl sauce - Fry creakers - General cleaning

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Jovita Tania Irawan

Study Program : D3 Culinary Arts

Placement of *Industrial Training* : NAPLA Restaurant

Field of Work : Hot Kitchen

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

Week	Description of Activities
Week 1 (1 st -5 th april)	<ul style="list-style-type: none"> - Trial new menu (rice bowl) - Make flour for chicken - Make namjim sauce - Make beef tongue - Slicing beef and pork - Make marination for pad kana - Make prawn spring roll
Week 2 (6 th -8 th april)	<ul style="list-style-type: none"> - Learn how to use genset - Learn make inventory list - Mopping the floor - Grated ginger - Chopped lemon grass - Make monster curry - Fry pork shank and slicing pork shank
Week 3 (9 th -15 th april)	Day off (eid holiday)
Week 4 (16 th -22 nd april)	<ul style="list-style-type: none"> - Make salmon skin salad - Make namjim sauce - Trying make thai fried rice - Trying make kailan crispy pork

	<ul style="list-style-type: none">- Roast sesame seed- Make rice- Cut green papaya and carrot for som tum- Make crying tiger- Clean romaine lettuce- Make moo ping satay- Make pork jowl- General cleaning
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RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Jovita Tania Irawan

Study Program : D3 Culinary Arts

Placement of *Industrial Training* : NAPLA Restaurant

Field of Work : Hot Kitchen

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

Week	Description of Activities
Week 1 (1 st - 6 th may)	<ul style="list-style-type: none"> - Learn how to fill up the gas - Make pandan chicken - Make pandan chicken sauce - Make slow cooked cassava - Make coconut sauce - Make prawn spring roll - Make sticky sauce for sticky wings and stick pork belly - Make marinated chicken wings
Week 2 (8 th - 13 th may)	<ul style="list-style-type: none"> - Make peanut sauce - Make curry sauce - Make salad for pork shank - Make dipping sauce - Make ribs
Week 3 (17 th – 23 rd may)	<ul style="list-style-type: none"> - Make tom yum noodle - Make fried fish - Make chilli lime sauce - Fry soft shell crab - Make gai yang

	<ul style="list-style-type: none">- Make stir fry curry
Week 4 (25 th – 30 th may)	<ul style="list-style-type: none">- Make drunken noodle- Trying to make pad see ew- Pack rice noodle- Fry squid- Pack minced chicken- Cut cucumber- Fried cashew- Blended chilli- General cleaning

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Jovita Tania Irawan

Study Program : D3 Culinary Arts

Placement of *Industrial Training* : NAPLA Restaurant

Field of Work : Hot Kitchen

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

Week	Description of Activities
Week 1 (1 st -5 th june)	<ul style="list-style-type: none"> - Sweeping and mopping the floor - Fillet baramundi - Fllet salmon - Steam salmon skin - Pack salmon skin - Make dipping sauce - Make namjim sauce - Slice shallot - Chopped corriander leaves
Week 2 (8 th -13 th june)	<ul style="list-style-type: none"> - Fry egg - Make curry sauce - Make pandan chicken - Make pandan panacota - Fry pork belly - Make massaman curry
Week 3 (15 th -20 th june)	<ul style="list-style-type: none"> - Make tom yum noodle - Chopped lemon grass - Make green curry - Make coconur cream

	<ul style="list-style-type: none">- Cut mango- Picking corriander leaves- Fried tofu
Week 4 (21 st -27 th june)	<ul style="list-style-type: none">- Make pad kana chicken- Make sticky sauce- Make peanut butter- Roast peanut- Cut kaillan- Make tom yum noodle- General cleaning

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Jovita Tania Irawan
Study Program : D3 Culinary Arts
Placement of *Industrial Training* : NAPLA Restaurant
Field of Work : Hot Kitchen
Activity Notes : Month I/II/III/IV/V/VI/VII

Week	Description of Activities
Week 1 (1 st -6 th june)	<ul style="list-style-type: none">- Make pandan panacota- Make cassava- Make sticky rice- Make coconut sauce- Make prawn spring roll- Make pandan chicken- Make thai chili sauce- Make curry sauce
Week 2	Last day at NAPLA Restaurant Surabaya




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OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Jovita Tania Irawan
Student Number : 2174130010066
Exam Day & Date : Rabu, 31 Juli 2024
Lecture : Jessica Hartan, A.Md. Par.
(19940923 2201 084)

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Acknowledge,
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OTTIMMO
INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

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Acknowledge,
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