## BIBLIOGRAPHY

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*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	MMC
INTERNSHIP PLACE: NAPLA RESTAURANT	IY BAKING & PASTRY AR
First NameLast NameTANIA	
Review Period/s : □ Monthly □ Quarterly ☑ Bi-annualy □ Annually Date Joining : <u>8 JanNary 2024</u>	
Intern's Position :TRAINEE Department : COOK	
REVIEW DATE : 26 JUNE 2024 Direct Supervisor : Michael 1005 Settawan	x
GRADING FACTORS	
1. ORGANIZATIONAL & COMMUNICATION	
Staffs Relations	
Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.	3,5
Creates friendly environment.	
Team Player	
Cooperates and works well with others. Enthusiastic, portrays s positive manner and	4
Works toward the Company's goal/s.	
Follow -Through	
Sees tasks through completion. Finishes work so that next shift is prepared.	3,5
2. CUSTOMERS INTERACTIONS	
Customer Relations (*if any)	
Customer Relations (*if any) Consistently demonstrates: attentive, courtesy and efficient service to customers.	4

#### 3. PERSONAL PRESENTATIONS

### **Grooming Standards**

	Pratices and displays proper grooming, personal hygiene and care.
	Maintains hair and facial hair (*if any) per proper F&B industrial standards
Unifo	

Always wear the proper and designated uniform.

### 4. ON THE JOB & KNOWLEDGE

#### Dependability

Can be counted upon to do what is expected and required Follow instructions and completes work on time with minimum supervision

### 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

### **Work Quantity**

Complete the expected amount of work in relation to Company's standards

### 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

## 3,5

4

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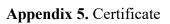
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### **III. SIGNATURES**

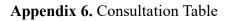
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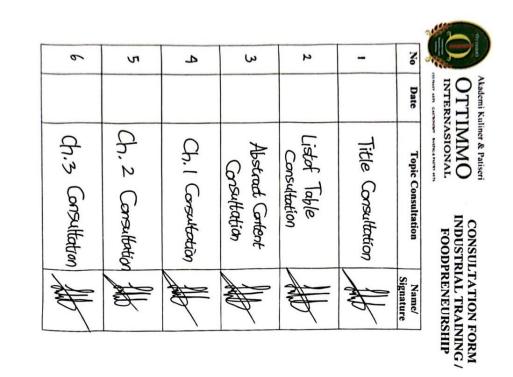
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Michael Luise Setiawan **Owner Of NAPLA** 





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						Date	Name Student Number Advisor
Final Copy Revision	Rower Point Slide Consultation	Spelling, Gramnar, Revision	Chapter 3&4 Revision	Chapter 1 & 2 Revision	Ch.4 Consultation	<b>Topic Consultation</b>	JONIKA Tania Irawan 2174130010066 Jessica Harran, A.H. <b>d.</b> Rec
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Name	: Jovita Tania Irawan
Study Program	: D3 Culinary Arts
Placement of Industrial Training	: NAPLA Restaurant
Field of Work	: Hot Kitchen

Activity Notes

Week	Description of Activities
Week 1 (8 <sup>th</sup> – 12 <sup>th</sup>	- Sweeping and mopping to the floor
january)	- 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
	- Cutiing 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 <sup>th</sup> -18 <sup>th</sup>	- Make sauce (curry sauce , coconut sauce , peanut
january)	sauce , pandan chicken sauce , dipping sauce ,
	namjim sauce, thai chilli sauce)
	- Learn how to Make prawn spring roll
	- Learn how to Make pandan chicken

	- Learn how to make pork belly
	- Learn how to cook pork shank
Week 3 (22 <sup>nd</sup> – 26 <sup>th</sup>	- Learn how to make pandan panacota
january)	- Learn how to make rice
	- Learn how to make sticky rice
	- Learn how to wash and clean the sink
Week 4(29 <sup>th</sup> january –	- Learn how to fill up the gas
2 <sup>nd</sup> february )	- Learn how to cut mango and platting mango
	sticky rice
	- Learn how to make sum gob sauce
	- Learn how to make pickled onions
	- General cleaning

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Activity Notes

Week	Description of Activities
Week 1 (3 <sup>rd</sup> – 8 <sup>th</sup>	- Sweeping and mopping the kitchen area
february)	- 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 ( $12^{th} - 16^{th}$	- Learn how to make beef tongue
february )	- Make spring roll
	- Make pandan chicken
	- Make green curry sauce
	- Make thai chili sauce
Week 3 (18 <sup>th</sup> – 22 <sup>nd</sup>	- Roast the sesame seeds
february )	- Roast glutinous rice
	- Clean the fridge
	- Clean the freezer
	- Cleaning and tidying up the food storage

Week 4 ( 24 <sup>th</sup> -29 <sup>th</sup>	- Fried peanut then chopped the peanut
february )	- 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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Field of Work	: Hot KItchen

Activity Notes

Week	Description of Activities
Week 1 ( 1 <sup>st</sup> – 7 <sup>th</sup>	- Clean wok
march)	- 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 <sup>th</sup> -14 <sup>th</sup>	- Make pandan panacota
march)	- Make curry sauce
	- Clean fridge
	- Learn how to platting dish
	- Learn about new spices and new sauce
	- Learn par stock
Week 3 (15 <sup>th</sup> – 18 <sup>th</sup>	- Make tom yum kung
march)	- Make tom yum namsai
	- Learn how to make kuitiau khau moo

	- Fried pork belly
	- Make soto for staff meal
Week 4 $(19^{th} - 23^{rd})$	- Slice tomato
march )	- Slice mushroom
	- Make sambal
	- Make minced garlic and minced chilli
	- Cut kailan
	- Make pork jowl satay
	- Make pork jowl sauce
	- Fry creakers
	- General cleaning

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Field of Work	: Hot Kitchen

Activity Notes

Week	Description of Activities	
Week 1 (1 <sup>st</sup> -5 <sup>th</sup> april)	- 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 <sup>th</sup> -8 <sup>th</sup> april)	- Learn how to use genset	
	- Learn make inventory list	
	- Mopping the floor	
	- Grated ginger	
	- Chopped lemon grass	
	- Make monster currry	
	- Fry pork shank and slicing pork shank	
Week 3 (9 <sup>th</sup> -15 <sup>th</sup> april)	Day off ( eid holiday )	
Week 4 (16 <sup>th</sup> -22 <sup>nd</sup>	- Make salmon skin salad	
april)	- Make namjim sauce	
	- Trying make thai fried rice	
	- Trying make kailan crispy pork	

- Roast sesame seed
- Make rice
- Cut green papaya and carrot for som tum
- Make crying tiger
- Clean romaine lettucce
- Make moo ping satay
- Make pork jowl
- General cleaning

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Activity Notes

Week	Description of Activities
Week 1 (1 <sup>st</sup> 6 <sup>th</sup> may)	- 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 <sup>th</sup> -13 <sup>th</sup> may)	- Make peanut sauce
	- Make curry sauce
	- Make salad for pork shank
	- Make dipping sauce
	- Make ribs
Week 3 (17 <sup>th</sup> – 23 <sup>rd</sup>	- Make tom yum noodle
may)	- Make fried fish
	- Make chilli lime sauce
	- Fry soft shell crab
	- Make gai yang

	- Make stir fry curry
Week 4 $(25^{th} - 30^{th})$	- Make drunken noodle
may)	- Trying to make pad see ew
	- Pack rice noodle
	- Fry squid
	- Pack minced chicken
	- Cut cucumber
	- Fried cashew
	- Blended chilli
	- General cleaning

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Activity Notes

Week	Description of Activities
Week 1 (1 <sup>st</sup> -5 <sup>th</sup> june )	- 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 <sup>th</sup> -13 <sup>th</sup> june)	- Fry egg
	- Make curry sauce
	- Make pandan chicken
	- Make pandan panacota
	- Fry pork belly
	- Make massaman curry
Week 3 (15 <sup>th</sup> -20 <sup>th</sup> june)	- Make tom yum noodle
	- Chopped lemon grass
	- Make green curry
	- Make coconur cream

	- Cut mango
	- Picking corriander leaves
	- Fried tofu
Week 4 (21 <sup>st</sup> -27 <sup>th</sup> june)	- Make pad kana chicken
	- Make sticky sauce
	- Make peanut butter
	- Roast peanut
	- Cut kaillan
	- Make tom yum noodle
	- General cleaning

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Activity Notes

Week	Description of Activities
Week 1 (1 <sup>st</sup> -6 <sup>th</sup> june)	- Make pandan panacota
	- Make cassava
	- Make sticky rice
	- Make coconut sauce
	- Make prawn spring roll
	- Make pandan chicken
	- Make thai chilii sauce
	- Make curry sauce
Week 2	Last day at NAPLA Restaurant Surabaya



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

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



Student Name: Jovita Tania IrawanStudent Number: 2174130010066Exam Day & Date: Rabu, 31 Juli 2024

Lecture

: Rabu, 31 Juli 2024 : Elma Sulistiya, S.TP., M.Sc. (19970916 2302 087) 31 / .....

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