

BIBLIOGRAPHY

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APPENDIX

Appendix 1. Paresa Kitchen Staff and trainees





Appendix 2. Appraisal form

Internship Appraisal Form			AKADEMI KULINER & PATISERI OTTIMMO® INTERNASIONAL <small>AKADEMI KULINER & PATISERI</small>
INTERNSHIP			
PLACE: <u>Paresa Resort Phuket</u>			
First Name <u>Stella Ardeba</u> Last Name <u>Fredrick</u>			
Review Period/s : <input checked="" type="checkbox"/> Monthly <input type="checkbox"/> Quarterly <input type="checkbox"/> Bi-annually <input type="checkbox"/> Annually Date Joining			
: <u>11. December 2024</u>			
Intern's Position : <u>Trainee</u> Department : <u>Kitchen</u>			
REVIEW DATE : <u>28/05/2024</u> Direct Supervisor : <u>Alexander Thomas Saxon</u> x			
<u>GRADING FACTORS</u>			
1. ORGANIZATIONAL & COMMUNICATION			
Staffs Relations			
Consistently demonstrates: attentiveness, courtesy and efficient service to other staff. Creates friendly environment.			<div style="border: 1px solid black; width: 30px; height: 30px; text-align: center; line-height: 30px;">4</div>
Team Player			
Cooperates and works well with others. Enthusiastic, portrays a positive manner and Works toward the Company's goal/s.			<div style="border: 1px solid black; width: 30px; height: 30px; text-align: center; line-height: 30px;">4</div>
Follow -Through			
Sees tasks through completion. Finishes work so that next shift is prepared.			<div style="border: 1px solid black; width: 30px; height: 30px; text-align: center; line-height: 30px;">4</div>
2. CUSTOMERS INTERACTIONS			
Customer Relations (*if any)			
Consistently demonstrates: attentive, courtesy and efficient service to customers. Treat customers with Considerations and Respects			<div style="border: 1px solid black; width: 30px; height: 30px; text-align: center; line-height: 30px;">4</div>

3. PERSONAL PRESENTATIONS

Grooming Standards

4

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

Uniforms

4

- Always wear the proper and designated uniform.

4. ON THE JOB & KNOWLEDGE

Dependability

3

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

Work Quality

3

- 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

4

- 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

Discussions/Notes;

Miss Stella has performed extremely well over the course of the last 6 months, she is reliable and hard working. It has been a pleasure to have her here and we wish them well in their future Endeavours

[Signature]

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

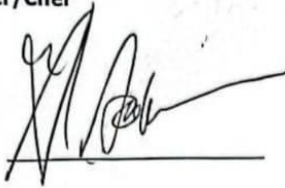
ACTION PLANS FOR DEVELOPMENT NEEDS

1. _____
2. _____
3. _____
4. _____
5. _____

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:



Dated

28/5

The Intern

Signature:



Dated

28 / 05 / 2024

OTTIMMO International Master Gourmet Academy

Signature & Stamp



Dept. Head Student Affairs


Dated

01/08/2024

Appendix 3. Certificate



Appendix 4. Consultation Table



Akademi Kuliner & Pastry
OTTIMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No **Date** **Topic Consultation** **Name/ Signature**

1.	28 / 05	Report Writing Consultation Chapter 1	<i>Best</i>
2.	05 / 06	Report Writing Consultation Chapter 1 (revision)	<i>Best</i>
3.	10 / 06	Report Writing Consultation Chapter 2	<i>Best</i>
4.	15 / 06	Report Writing Consultation Chapter 2 (revision)	<i>Best</i>
5.	20 / 06	Report Writing Consultation Chapter 2 (revision)	<i>Best</i>
6.	23 / 06	Report Writing Consultation Chapter 3	<i>Best</i>

Name : Stella Ardeia Fredrick
Student Number : 2174130010010
Advisor : Gilbert Yamar Hadiwirawan, A.Md.Par.

No **Date** **Topic Consultation** **Name/ Signature**

7.	25 / 06	Report Writing Consultation Chapter 3 (revision)	<i>Best</i>
8.	27 / 06	Report Writing Consultation Chapter 3 (revision)	<i>Best</i>
9.	30 / 06	Report Writing Consultation Chapter 4	<i>Best</i>
10.	31 / 06	Report Writing Consultation Chapter 4 (revision)	<i>Best</i>

Appendix 5. Recapitulation Of Industrial Training Activities

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Stella Ardelia Fredrick
 Study Program : D3 Seni Kuliner
 Placement of *Industrial Training* : Paresa Resort Phuket
 Field of Work : Bakery
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 (Morning Shift)	Learn to handle and prepare noodle and egg station condiments, how to take care buffet, prepare several condiment for buffet breakfast menu such as baking pastries and muffins, heating flat bread and dinner rolls, frying donuts, making pancakes and waffles and set it up at restaurant talung thai
	Make icing sugar and Ginger bread for Chrismast and New year buffet breakfast dan dinner decorations. Make fondant for bakery Christmast buffet menu decoration
2 (Morning Shift)	Prepare a buffet breakfast menu, Take care buffet, make waffle and breakfast bread basket, bakery al'a carte order, refill buffet condiment that ran out, make stock of breakfast condiment such as pancake, waffle and muffin dough, and dinner rolls.
	Continue make decoration and finishing ginger bread.
	Make chrismast dinner buffet menu such as chocolate cake roll, thumbprint cookie with strawberry jam, ginger bread cookie with icing on top.
3 (Morning Shift)	Do bakery and egg and noodle station daily breakfast dutie. Make stock of condiment for a'la carte menu such as dragon fruit egg custard, and citrus caviar
	Make new year dinner buffet menu such as chocolate and vanilla pana cotta with, tropical mango & raspberry fruit tart, Tub Tim Grob, Khanom Krok and writing board for decoration
	Prepare condiment that needed at live station when new year dinner such as pineapple.
4 (Morning Shift)	Do daily breakfast duties. Make chocolate birthday cake dan khao niew mamuang untuk Andaman gallery. Make stock of several kinds of bread such as white toast, brown toast, multigrain bread.

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Stella Ardelia Fredrick
 Study Program : D3 Seni Kuliner
 Placement of *Industrial Training* : Paresa Resort Phuket
 Field of Work : Bakery
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 (Morning Shift	Do bakery and egg and noodle station daily breakfast dutie. Make mix berry compote, wrap butter, make whipcream for cold kitchen, make granola bar, defroze pastry. Prepare Rhombic as a dessert for Andaman gallery Make requeasted white birthday cake.
2 (Morning Shift	Do bakery daily breakfast dutie. Make sakhu na kathi as dessert for Andaman gallery and writing board for Chinese new year buffet decoration. Make sangkhaya fakthong menu for wedding dinner party. Make Golden baked Choux with crispy tart shells on top for Chinese new year dinner
3 (Morning Shift	Do bakery and egg and noodle station daily breakfast dutie. Make white chocolate mousse, almond tuile, strawberry compote, coconut pana cotta. Make Valentine's dinner menu such as chocolate shells, passionfruit sauce with dice manggo and white chocolate mousse. Make apple tart with pandan custard menu for wedding dinner party.
4 (Morning Shift	Do bakery daily breakfast dutie. Make almond tuile, strawberry compote, dark chocolate ganache, sugar ball, form tart shells. Make fruit tart and pandan cake tart for afternoon tea. Make stick meringue, lemon custard, caramel sauce, raspberry sauce, and refill condiment such as baking soda, sugar, and etc.

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Stella Ardelia Fredrick
 Study Program : D3 Seni Kuliner
 Placement of *Industrial Training* : Paresa Resort Phuket
 Field of Work : Bakery
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 (Morning Shift	Do bakery and egg and noodle station daily breakfast dutie. Make pandan custard, apple jam, bao bun, multigrain bread, english muffin, pavlova, bread sticks, lavosh.
	Prepare Khanom chan for Andaman gallery
	Make wedding party condiment such as red velvet cake and mini lemon tart
2 (Morning Shift	Do bakery daily breakfast dutie. Make macaroon, lemon curd, hazelnut and blueberry crumble, several shape of chocolate decorations.
	Make normal chocolate birthday cake and writing with melted chocolate.
	Make Flat Bread, Moist Chocolate Cake for Birthday Cake, Cheese Cake, Berry Compote.
3 (Morning Shift	Do bakery and egg and noodle station daily breakfast dutie. Make Biscotti, Honeycomb Toffee, Orange Cointreau Coulis, Rosemary Orange Segments.
	Make Cream Cheese For Red Velvet Cake, Gold Leaf Tuile, Coconut Jelly, Lava Chocolate cake.
	Make Mini Pancake, almond cream filling and almond croissant.
4 (Morning Shift	Do bakery daily breakfast dutie. Make Sunkist Candy, Coconut Sauce, pavlova, Grated Parmesan Cheese, and Lavosh.
	Make Dried Slice Lime and Sunkist, Colorfull Coral Tuile, Vanilla Sponge Cake.
	Make Bread Sticks, Rice Papper for Wedding Cake Decoration, Sesame Tuile, Butter Cream,

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Stella Ardelia Fredrick
 Study Program : D3 Seni Kuliner
 Placement of *Industrial Training* : Paresa Resort Phuket
 Field of Work : Thai Kitchen
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 (Morning Shift)	Reheat menu that already cooked yesterday, make seafood salad, Phuket fresh spring roll with prawn, make crispy noodle, cook garlic fried rice, chicken stock for noodle
	Preparation condiment for breakfast next day such as cut vegetables, make crispy noodle sauce, make chickenball, cook greencurry and cook congee.
	Check the freshness and quantity of each condiment, help preparation for somtum cooking demo, handle ingredients for thai kitchen needs.
2 (Morning Shift)	Do egg and noodle station daily breakfast dutie. Reheat menu that already cooked yesterday, cook hong kong noodles, wok tossed vegetables. Make preparations for sum tom cooking demo.
	Help to prepare and plating some a'la carte dish such as moo hong, Kung Mangkon Pad sabat cho, duck and angus sirloin beef pad Krapow.
	Make stuffed chicken wings, sarong shrimp, egg nets, thai vegetarian spring roll, crispy banana pandan roll,
3 (Morning Shift)	Reheat menu that already cooked yesterday, sesame bok choy, kim chee fried rice, garlic & papper prawn, make chicken sausage salad, green mango som tum
	Cook Pad krapow, khao pad and several menu for refill buffet.
	Preparation condiment for breakfast next day such as tom kar gai, chicken panang curry, miso soup, massaman chicken curry.
4 (Morning Shift)	Do egg and noodle station daily breakfast dutie, cook thai fried chicken wings, make Yum Woon Sen, Thai beef salad, roasted chicken with sticky rice.
	Plating and cook Moo hong, tom yum goong, green curry, geng poo.

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Stella Ardelia Fredrick
 Study Program : D3 Seni Kuliner
 Placement of *Industrial Training* : Paresa Resort Phuket
 Field of Work : Hot Kitchen and Thai Kitchen
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 (Morning Shift)	Do egg and noodle station daily breakfast. Prepare hot kitchen area and condiment for breakfast a'la carte. Reheat Indian chicpea curry and cook fish teriyaki. Cook French toast, caramelize banana, corncakes, paresa porridge, sauté spinach, cheery tomatoes and mixed mushrooms, bake pork sausage, chicken and bacon, reheat baked beans.
	Make Braised Beef Chili Con Carne Nachos, pomodoro sauce, skordalia, Tuscan vegetables penne pasta, margherita pizza,
	Check condiment. Make stock for panko crusted calamari, packing several marinated chicken, meat, seafood in portion.
2 (Morning Shift)	Prepare hot kitchen area and condiment. Reheat Indian potato and cauliflower curry, cook bao ban with crispy chicken, and shakshuka. Make truffle scramble eggs, eggs benedict, farmer's omelette, the classic, avocado smash, and tum yum benedict. Make Corn cake dough, mixture soak of french toast, cut condiment for breakfast next day and for a'la carte, poach egg.
	Make Korean BBQ ribs, grilled chicken breast, grilled halloumi cheese, red mojo sauce, torikatsu chicken burger, Australian beef burger, hollandaise sauce, four cheese pizza, roasted pumpkin pizza, plant-based meat burger
3 (Morning Shift)	Do egg and noodle station daily breakfast dutie, reheat menu, cook yellow fried noodle, pineapple fried rice, garlic and pepper chicken. Make pad thai sauce, tamarind sauce, gang jiang paste.
	Prepare and cook sense of paresa set menu such as Kanar moo Korb, Moo-Hong, Som Tum, and Gai Tod, Pork krapow on rice crackers,
4 (Morning Shift)	Reheat menu that already cooked yesterday, cook stir fried sapam noodles kee moo with chicken, beef & broccoli. Cook coconut sauce, choo chee, make pickles, thai crab omelette,

Appendix 6. Correction List

17 Juli 2024 / 11.30-12.00



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

Student Name : Stella Ardelia Fredrick
Student Number : 2174130010010
Exam Day & Date : Rabu, 17 Juli 2024
Lecture : Novi Indah Permata Sari, S.T., M.Sc.
(19951109 2202 083)

No	Correction List	Page	Approval
1.	Format penulisan & spasi gicet kembali.		
2.	Kitchen Brigade digambarkan ulang. Jadikan 1 halaman, supaya tulisan jelas.		
3.	Gambar digambarkan tidak pecah & tidak gepeng.		
4.	tidak boleh ada singkatan. cantu x cantu v		

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)
19900101 1701 041



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Stella Ardelia Fredrick
Student Number : 2174130010010
Exam Day & Date : Rabu, 17 Juli 2024
Lecture : Elma Sulistiya, S.TP., M.Sc.
(19970916 2302 087)

No	Correction List	Page	Approval
	Lihat pada proposal		

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)
19900101 1701 041



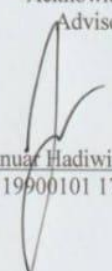
Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Stella Ardelia Fredrick
Student Number : 2174130010010
Exam Day & Date : Rabu, 17 Juli 2024
Lecture : Gilbert Yanuar Hadiwirawan, A.Md. Par.
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)
19900101 1701 041