

## **BIBLIOGRHAPY**

- Indrayani, I. G. A. P. W., & Listianti, K. A. H. (2022). Effectiveness Of Training Program in Movenpick Resort & Spa Jimbaran: An Evaluative Study. *International Journal of Applied Research in Tourism and Hospitality*, 1(1), 13-27.
- Pratiwi, R., Astuti, N. N. S., & Astawa, I. K. (2019). PUBLIC RELATIONS STRATEGY IN BUILDING BRAND IMAGE AT MOVENPICK RESORT. *Journal of Applied Sciences in Travel and Hospitality*, 2(1), 29-37.
- Tsou, H. F. (2005). *An effective food and beverage management internship model in Taiwan*. La Sierra University.


## APPENDIX

### Appendix 1. Chef Jeremy Tourret



## Appendix 2 Appraisal Form

**Internship Appraisal Form**



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

INTERNSHIP  
PLACE: Movenpick Resort and Spa Jimbaran Bali

First Name Ishin Kevin Last Name Ade Putra Tanjung

Review Period/s :  Monthly     Quarterly     Bi-annualy     Annually    Date Joining \_\_\_\_\_

Intern's Position : Trainee Department : Culinary

REVIEW DATE : 13/6/2022 Direct Supervisor : Made x

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**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. 3,5

**Follow -Through**

Sees tasks through completion. Finishes work so that next shift is prepared. 3,8

**2. CUSTOMERS INTERACTIONS**

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

Consistently demonstrates: attentive, courtesy and efficient service to customers.  
Treat customers with Considerations and Respects 3,8

**3. PERSONAL PRESENTATIONS**

**Grooming Standards**

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

4

**Uniforms**

Always wear the proper and designated uniform.

3.7

**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

3.6

**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

3.8

**Work Quantity**

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

3.8

**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;

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PERFORMANCE SUMMARY \* to be filled by OTTIMMO International

TOTAL POINTS \_\_\_\_\_

RATING \_\_\_\_\_

ACTION PLANS FOR DEVELOPMENT NEEDS

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

**III. SIGNATURES**

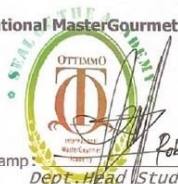

**On-Site Manager/Owner/Chef**

Signature & Stamp:  M. Suardina Dated 13 June 2024

**The Intern**

Signature:  Kevin Dated 13 June 2024

**OTTIMMO International MasterGourmet Academy**

Signature & Stamp:   Robby  
Dept. Head Student Affairs Dated 18/07/2024

**Appendix 3 Consultation Form**



Akademi Kuliner & Pastry  
**OTTIMO**  
 INTERNASIONAL  
ESTABLISHED 1978 GAMBIRAN KARANGANYAR JAWA

**CONSULTATION FORM  
 CULINARY INNOVATION AND  
 NEW PRODUCT DEVELOPMENT**

Name : Kevin Ade Ritra Tanjung  
 Student Number : 2174130010005  
 Advisor : .....

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	25/6	background study consultation		
2	26/6	Proposal consultation		
3	29/6	Proposal consultation		
4	30/6	Chapter 4 consultation		
5	1/7	writing consultation		
6	2/7	Appendix revision		


No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	16/7	Proposal revision		
8	29/7	Proposal revision		
9	1/8	Proposal revision		
10	6/8	Proposal revision		

# certificate

Mövenpick Resort & Spa Jimbaran Bali presents this certificate to:

**KEVIN ADE PUTRA TANUJAYA**

In recognition of successful completion of Internship Program  
at Culinary Department from 12 December 2023 to 11 June 2024

  
Adrien Michel Marie  
General Manager

  
  
Yoyon Parjiyono  
Director of Talent & Culture



## Appendix 5 Correction List

31 Juli 2024 / 10.00-10.30



Akademi Kuliner & Patiseri

**OTTIMMO**  
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Tjhin, Kevin Ade Putra Tanujaya  
Student Number : 2174130010005  
Exam Day & Date : Rabu, 31 Juli 2024  
Lecture : Elma Sulistiya, S.TP., M.Sc.  
(19970916 2302 087)

No	Correction List	Page	Approval
1	Format penulisan		32
2	Deskripsi gambar produk.		32

Acknowledge,  
Advisor

(Anthony Sucipto, A.Md. Par.)  
19960325 2201 085



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

Student Name : Tjhin, Kevin Ade Putra Tanujaya  
Student Number : 2174130010005  
Exam Day & Date : Rabu, 31 Juli 2024  
Lecture : Anthony Sucipto, A.Md. Par.  
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,  
Advisor

(Anthony Sucipto, A.Md. Par.)  
19960325 2201 085



Akademi Kuliner &amp; Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS GASTRONOMY BAKING &amp; PASTRY ARTS

Student Name : Tjhin, Kevin Ade Putra Tanujaya  
 Student Number : 2174130010005  
 Exam Day & Date : Rabu, 31 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

(Anthony Sucipto, A.Md. Par.)  
 19960325 2201 085

## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Tjhin Kevin Ade Putra Tanujaya  
 Study Program : D3 Culinary Arts  
 Placement of Industrial Training : Mövenpick Resort & Spa Jimbaran Bali  
 Field of Work : A la Carte & Breakfast  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
Month 1	<ul style="list-style-type: none"> <li>- Preparing breakfast</li> <li>- Make hollandaise</li> <li>- Helping in egg station</li> </ul>
Month 2	<ul style="list-style-type: none"> <li>- Preparing dimsum</li> <li>- Make hollandaise</li> <li>- Helping in egg station</li> </ul>
Month 3	<ul style="list-style-type: none"> <li>- Preparing breakfast</li> <li>- Make hollandaise</li> <li>- Helping at live station</li> </ul>
Month 4	<ul style="list-style-type: none"> <li>- Preparing ingredients in a la carte</li> <li>- Make rice for dinner</li> <li>- Helping in frying station</li> </ul>
Month 5	<ul style="list-style-type: none"> <li>- Preparing ingredients in a la carte</li> <li>- Make rice for dinner</li> <li>- Helping in pasta and grill station</li> </ul>
Month 6	<ul style="list-style-type: none"> <li>- Preparing ingredients in a la carte</li> <li>- Make rice for dinner</li> <li>- Helping in wok station</li> </ul>