

BIBLIOGRAPHY

Sensorium. (n.d.). <https://sensoriumbali.co.id/>

APPENDIX

Appendix 1. Executive Chef of Sensorium




Appendix 2. Sensorium Staffs and Trainees





Appendix 3. Appraisal Form

Internship Appraisal Form



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

INTERNSHIP PLACE: SENSORIUM

First Name Zulfikar Last Name Rafi

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining : _____

Intern's Position : Cook and Waiter Department : Kitchen and FOH.

REVIEW DATE : 31 May 2024 Direct Supervisor : WILLIAM SALIM 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. 3.5

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, courtesy and efficient service to customers.
Treat customers with Considerations and Respects 3

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

3

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

3

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;

When Rapi first start his internship with us, he's a bit shy but I think that's normal for someone who came to a new place & new environment.

But as time goes by, he improved his communication skills and also his cooking skills in the kitchen. Showing respect and care towards his task.

Well Done Rapi. Keep up the good work. !!

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 9 Juni 2024

The Intern

Signature:  _____ Dated 9 Juni 2024

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  _____ Dated 21 August 2024.
Dept. Head Student Affairs

Certificate of Completion

This Certifies that

Mohammad Zulfikar Rafli Nursali

Has completed his training / internship program as a Cook and
Waiter (FOH) at Sensorium Bali
on December 1st 2024 - June 1st 2024



William Salim

**CHEF AND DIRECTOR
SENSORIUM BALI**

Appendix 5. Consultation Form



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
Center for Culinary Management

**CONSULTATION FORM /
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

Name : M Zulkear Baif N
 Student Number : 2174130010069
 Advisor : Anthony Sulteto

No	Date	Topic Consultation	Name/ Signature
1	12 Jun 2024	Chapter I Introduction	
2	13 Jun 2024	Chapter II Hygiene and Sanitation	
3	15 Jun 2024	Chapter III Establishment Des.	
4	17 Jun 2024	Chapter IV Job. des.	
5	18 Jun 2024	Chapter III Product Des	
6	21 Jun 2024	Chapter III Product pre.	

No	Date	Topic Consultation	Name/ Signature
7	24 Jun 2024	Chapter III events	
8	1 Juli 2024	Chapter IV problems solution	
9	2 Juli 2024	Chapter IV Surgection	
10	5 Juli 2024	Abstract	

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : M Zulfikar Rafli N

Study Program : D3 Culinary Arts

Placement of Industrial Training : Sensorium Bali

Field of Work : Plating Section

Activity Notes : Month I - III

Week	Description of activities
Week 1 - 3	<ul style="list-style-type: none">• Learn how to garnish step by step (all the main menus)• Learn how to make smashed avocado• Toasting sesame• Making furikake
Week 4 - 6	<ul style="list-style-type: none">• Frying chips• Sous-vide 62 degree egg• Frying kale and kalia• Making mayo mixture
Week 7 - 9	<ul style="list-style-type: none">• Making cold noodle sauce• Stocking and preparing fresh ingredients• Making soy paste
Week 10 - 12	<ul style="list-style-type: none">• Garnishing dessert, such as ice cream, pancakes, granitas• Making pancake batter• Making miso butter

	<ul style="list-style-type: none"> • Cutting fruits
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Field of Work : Hot Kitchen

Activity Notes : Month IV – V

Week	Description of activities
Week 13 - 15	<ul style="list-style-type: none"> • Cutting and preparing food • Boiling noodle • Peeling edamame • Grating vegetables
Week 16 - 18	<ul style="list-style-type: none"> • Cooking main protein • Making stock • Cutting pork belly
Week 19 - 20	<ul style="list-style-type: none"> • Making noodle • Making braised pork • Making toast

Field of Work : Front of House

Activity Notes : Month VI

Week	Description of activities
Week 21 - 24	<ul style="list-style-type: none"> • Learning how to take orders and deal with guests • Taking order • Helping the customer • Prepare the table



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INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Mohammad Zulfikar Rafli Nursali
Student Number : 2174130010068
Exam Day & Date : Senin, 19 Agustus 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 & Patiseri


OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Mohammad Zulfikar Rafli Nursali
Student Number : 2174130010068
Exam Day & Date : Senin, 19 Agustus 2024
Lecture : Elma Sulistiya, S.TP., M.Sc.
(19970916 2302 087)

No	Correction List	Page	Approval
	Lihat pd proposal.		32

Acknowledge,
Advisor


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19960325 2201 085




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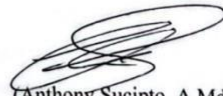
OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Mohammad Zulfikar Rafli Nursali
Student Number : 2174130010068
Exam Day & Date : Senin, 19 Agustus 2024
Lecture : Ryan Yeremia Iskandar, S.S.
(19821218 1601 023)

No	Correction List	Page	Approval
	<i>lihat notes</i>		

Acknowledge,
Advisor



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