

BIBLIOGRAPHY

5 star luxury hotel in Bali, Indonesia | The Apurva Kempinski Bali. (n.d.).
<https://www.kempinski.com/en/the-apurva-kempinski>

Indonesia, L. (n.d.). *'Unity in Diversity' di The Apurva Kempinski Bali | Le Mariage Indonesia.*<https://mylemariage.com/news/unity-in-diversity-di-the-apurva-kempinski-bali>

APPENDIX

Appendix 1. Chef Satria (Head Chef Reef)



Appendix 2. Chef Adi Septian (Sous Chef)



Appendix 3. The Apurva Kempinski Bali Daily Worker & Cast and Crew









Consultation Form



Akademi Kuliner & Pastry
OTTIMMO
 INTERNATIONAL
PROVIDER OF CUSTOMER SERVICE TRAINING

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP


No	Date	Topic Consultation	Name/ Signature
1	31/7/24	Title Consultation	<i>[Signature]</i>
2	1/8/24	First Paper Submission	<i>[Signature]</i>
3	6/8/24	Figure & Table	<i>[Signature]</i>
4	7/8/24	Writing Guidelines	<i>[Signature]</i>
6	16/8/24	Product & Ingredients	<i>[Signature]</i>
7	19/8/24	Problem & Solution	<i>[Signature]</i>

Name : CLARK KENT CHEN ARCHIGO
 Student Number : 217A7130010004
 Advisor : ILLIAS KUSUMG, S.E., M.M

No	Date	Topic Consultation	Name/ Signature
8	21/8/24	Suggestion For Report	<i>[Signature]</i>
9	21/8/24	Version & Mission	<i>[Signature]</i>
10	22/8/24	Recruitment	<i>[Signature]</i>
5	22/8/24	Final Check	<i>[Signature]</i>

Appraisal Form

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO[®]
INTERNASIONAL
CLERICAL ARTS - CATERING - BAKING & PASTRY ARTS

INTERNSHIP
PLACE: THE APURVA KEMPINSKI BALI

First Name Clark Kent Last Name Chenarchgo

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

Intern's Position : _____ Department : _____

REVIEW DATE : 04/06/24 Direct Supervisor : Satria x

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. 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, 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

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;

kept as a frame so motivate person
Good personal appearance, initiative person during
learn & doing every task in kitchen.
Team player in section.
Very responsible to maintain hygiene & ~~the~~ maintain
product quality to be consistency to be serve to the guest
always keep consistency to follow plating guide
as a leader very supporting him to develop
in career & improvement in ordinary


PERFORMANCE SUMMARY * to be filled by OTTIMMO International	
TOTAL POINTS	_____
RATING	_____
ACTION PLANS FOR DEVELOPMENT NEEDS	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

III. SIGNATURES

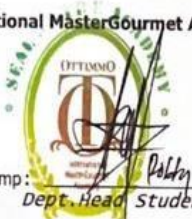
On-Site Manager/Owner/Chef

Signature & Stamp:  Subria Dated 4 / 6 / 2024

The Intern

Signature:  Dated 04/06/24

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated 02 / 8 / 2024
Dept. Head Student Affairs

Internship Appraisal Form



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

INTERNSHIP

PLACE: THE APURVA KEMPINSKI BALI

First Name Clark Kent Last Name Chenarchgo

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

: _____

Intern's Position : _____ Department : _____

REVIEW DATE : 04 / 06 / 24 Direct Supervisor : Ayu Tuesday x

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.

4

Follow -Through

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

4

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy 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

4

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;

He Has Good Performance and Responsible, ~~etc~~ and hard worker.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

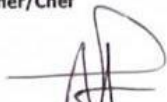
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS


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

III. SIGNATURES


On-Site Manager/Owner/Chef

Signature & Stamp:  Ni Kede Ayu Tuesday Yuni Dated 04 / 06 / 2024

The Intern

Signature:  _____ Dated 04 / 06 / 24

OTTIMMO International MasterGourmet Academy

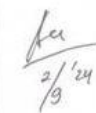
Signature & Stamp:  Dept. Head Student Affairs Dated 02 / 8 / 2024



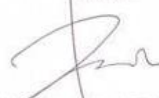
Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Clark Kent Chenarchgo
 Student Number : 2174130010004
 Exam Day & Date : Senin, 26 Agustus 2024
 Lecture : Heni Adhianata, S.TP., M.Sc.
 (19900613 1402 016)

No	Correction List	Page	Approval
1.	Abstrak → min. 200 kata.	vii	 2/9/24
2.	Higiene & Sanitasi → kebersihan & general cleaning.	6	

Acknowledge,
 Advisor



(Fitas Kusuma, S.E., M.M.)
 19871203 2403 023



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

Student Name : Clark Kent Chenarchgo
Student Number : 2174130010004
Exam Day & Date : Senin, 26 Agustus 2024
Lecture : Filias Kusuma, S.E., M.M.
(19871203 2403 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Filias Kusuma, S.E., M.M.)
19871203 2403 023



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Clark Kent Chenarchgo
Student Number : 2174130010004
Exam Day & Date : Senin, 26 Agustus 2024
Lecture : Michael Valent, A.Md. Par.
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Filias Kusuma, S.E., M.M.)
19871203 2403 023



CERTIFICATE

of Completion

This certificate is proudly presented to

Clark Kent Chenarchgo

For successfully completing in delivering Beautiful Performance in the *Traineeship Program* with The Apurva Kempinski Bali in the field of Culinary Department from the period of 4 December 2023 to 3 June 2024

3 June 2024

Director of People Training & Quality Management

Harrison Tompodung

Executive Chef

Yoann Mathy

General Manager

Vincent Guironnet



RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Clark Kent Chenarchgo
 Study Program : Culinary Arts
 Placement of Industrial Training : The Apurva Kempinski Bali
 Field of Work : Cold kitchen and Hot Kitchen
 Activities Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	The first week I was introduced about everything about Kempinski. The head of HR introduced every single head of each department such as the general manager, head of human resources, executive chef, executive sous chef. We also been taught about the basic fundamental being a ‘worker’ at Kempinski, how to deal with guest complain, how to work with high quality results, how to maintain our grooming. The head of HR also taught us about the history of Kempinski from the family tree of Berthold Kempinski till the branches of Kempinski around the globe.
2	Start the shift at 5 AM, arrived at the kitchen around 4.30 AM. Because the distance between the parking lot to the

locker room is quite far. Upon arrival at the kitchen the first thing to do is to set up all the Sauce station, Cereal Station, Bakery station, Soup station, Fruit station, Indonesian crackers. This usually takes about 45 minutes because all the items is closed with plastic wrap. After finishing set up next task is to visit the pastry kitchen to take 'Jajanan pasar' before 6 AM. After taking 'Jajanan pasar' head back to villa lounge then set all the items. Such as pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there's none, it means standby till the service is over. After the breakfast time is over it's time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, After all the items is set up it's time to go home.

<p style="text-align: center;">3</p>	<p>Start the shift at 5 AM, arrived at the kitchen around 4.30 AM. Because the distance between the parking lot to the locker room is quite far. Upon arrival at the kitchen the first thing to do is to set up all the Sauce station, Cereal Station, Bakery station, Soup station, Fruit station, Indonesian crackers. This usually takes about 45 minutes because all the items is closed with plastic wrap. After finishing set up next task is to visit the pastry kitchen to take ‘Jajanan pasar’ before 6 AM. After taking ‘Jajanan pasar’ head back to villa lounge then set all the items. Such as pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there’s none, it means standby till the service is over. After the breakfast time is over it’s time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head</p>
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	<p>back to the villa lounge to set up all the afternoon tea items, After all the items is set up it's time to go home.</p>
<p>4</p>	<p>Start the shift at 5 AM, arrived at the kitchen around 4.30 AM. Because the distance between the parking lot to the locker room is quite far. Upon arrival at the kitchen the first thing to do is to set up all the Sauce station, Cereal Station, Bakery station, Soup station, Fruit station, Indonesian crackers. This usually takes about 45 minutes because all the items is closed with plastic wrap. After finishing set up next task is to visit the pastry kitchen to take 'Jajanan pasar' before 6 AM. After taking 'Jajanan pasar' head back to villa lounge then set all the items. Such as pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there's none, it means standby till the service is over. After the breakfast time is over it's time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished</p>

	<p>clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, After all the items is set up it's time to go home.</p>
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Activity notes

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

Week	Description of activites
<p>1</p>	<p>Start the shift at 5 AM, arrived at the kitchen around 4.30 AM. Because the distance between the parking lot to the locker room is quite far. Upon arrival at the kitchen the first thing to do is to set up all the Sauce station, Cereal Station, Bakery station, Soup station, Fruit station, Indonesian crackers. This usually takes about 45 minutes because all the items is closed with plastic wrap. After finishing set up next task is to visit the pastry kitchen to take 'Jajanan pasar' before 6 AM. After taking 'Jajanan pasar' head back to villa lounge then set all the items. Such as pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was</p>

	<p>assigned to go to commissary or bakery kitchen to take the items needed. If there's none, it means standby till the service is over. After the breakfast time is over it's time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, after all the items is set up it's time to go home.</p>
<p style="text-align: center;">2</p>	<p>Start the shift at 5 AM, arrived at the kitchen around 4.30 AM. Because the distance between the parking lot to the locker room is quite far. Upon arrival at the kitchen the first thing to do is to set up all the Sauce station, Cereal Station, Bakery station, Soup station, Fruit station, Indonesian crackers. This usually takes about 45 minutes because all the items is closed with plastic wrap. After finishing set up next task is to visit the pastry kitchen to take 'Jajanan pasar' before 6 AM. After taking 'Jajanan pasar' head back to villa lounge then set all the items. Such as pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the</p>

	<p>soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there's none, it means standby till the service is over. After the breakfast time is over it's time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, after all the items is set up it's time to go home.</p>
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	<p>pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there's none, it means standby till the service is over. After the breakfast time is over it's time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, after all the items is set up it's time to go home.</p>
<p style="text-align: center;">4</p>	<p>Start the shift at 5 AM, arrived at the kitchen around 4.30 AM. Because the distance between the parking lot to the locker room is quite far. Upon arrival at the kitchen the first thing to do is to set up all the Sauce station, Cereal Station, Bakery station, Soup station, Fruit station, Indonesian crackers. This usually takes about 45 minutes because all the items is closed with plastic wrap. After finishing set up next task is to visit the pastry kitchen to take 'Jajanan</p>

	<p>pasar' before 6 AM. After taking 'Jajanan pasar' head back to villa lounge then set all the items. Such as pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there's none, it means standby till the service is over. After the breakfast time is over it's time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, after all the items is set up it's time to go home.</p>
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Activity notes

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

Week	Description of weeks
1	<p>Start the shift at 5 AM, arrived at the kitchen around 4.30 AM. Because the distance between the parking lot to the locker room is quite far. Upon arrival at the kitchen the first thing to do is to set up all the Sauce station, Cereal Station, Bakery station, Soup station, Fruit station, Indonesian crackers. This usually takes about 45 minutes because all the items is closed with plastic wrap. After finishing set up next task is to visit the pastry kitchen to take 'Jajanan pasar' before 6 AM. After taking 'Jajanan pasar' head back to villa lounge then set all the items. Such as pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there's none, it means standby till the service is over. After the breakfast time is over it's time to clear all the food on</p>

	<p>the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, After all the items is set up it's time to go home.</p>
<p style="text-align: center;">2</p>	<p>Start the shift at 5 AM, arrived at the kitchen around 4.30 AM. Because the distance between the parking lot to the locker room is quite far. Upon arrival at the kitchen the first thing to do is to set up all the Sauce station, Cereal Station, Bakery station, Soup station, Fruit station, Indonesian crackers. This usually takes about 45 minutes because all the items is closed with plastic wrap. After finishing set up next task is to visit the pastry kitchen to take 'Jajanan pasar' before 6 AM. After taking 'Jajanan pasar' head back to villa lounge then set all the items. Such as pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If</p>

	<p>there's none, it means standby till the service is over. After the breakfast time is over it's time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, after all the items is set up it's time to go home.</p>
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	<p>something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there's none, it means standby till the service is over. After the breakfast time is over it's time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, after all the items is set up it's time to go home.</p>
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	<p>items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there's none, it means standby till the service is over. After the breakfast time is over it's time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, After all the items is set up it's time to go home.</p>
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Activity notes

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

Week	Description of activities
<p>1</p>	<p>Start the shift at 5 AM, arrived at the kitchen around 4.30 AM. Because the distance between the parking lot to the locker room is quite far. Upon arrival at the kitchen the first thing to do is to set up all the Sauce station, Cereal Station, Bakery station, Soup station, Fruit station, Indonesian crackers. This usually takes about 45 minutes because all the items is closed with plastic wrap.</p>

	<p>After finishing set up next task is to visit the pastry kitchen to take ‘Jajanan pasar’ before 6 AM. After taking ‘Jajanan pasar’ head back to villa lounge then set all the items. Such as pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there’s none, it means standby till the service is over. After the breakfast time is over it’s time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, After all the items is set up it’s time to go home.</p>
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	<p>Fruit station, Indonesian crackers. This usually takes about 45 minutes because all the items is closed with plastic wrap. After finishing set up next task is to visit the pastry kitchen to take ‘Jajanan pasar’ before 6 AM. After taking ‘Jajanan pasar’ head back to villa lounge then set all the items. Such as pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there’s none, it means standby till the service is over. After the breakfast time is over it’s time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, After all the items is set up it’s time to go home.</p>
<p style="text-align: center;">3</p>	<p>Start the shift at 5 AM, arrived at the kitchen around 4.30 AM. Because the distance between the parking lot to the locker room is quite far. Upon arrival</p>

	<p>at the kitchen the first thing to do is to set up all the Sauce station, Cereal Station, Bakery station, Soup station, Fruit station, Indonesian crackers. This usually takes about 45 minutes because all the items is closed with plastic wrap. After finishing set up next task is to visit the pastry kitchen to take ‘Jajanan pasar’ before 6 AM. After taking ‘Jajanan pasar’ head back to villa lounge then set all the items. Such as pukis, telur gulung, abuk, putu, serabi, bolu tape. Finished setting up all the items, now is time to standby at the soup station from 6.30 AM to 12 PM. Sometimes if the kitchen is lack of something, usually around 9 AM I was assigned to go to commissary or bakery kitchen to take the items needed. If there’s none, it means standby till the service is over. After the breakfast time is over it’s time to clear all the food on the buffet. Refill all cereal, soup, sauce station condiment. After finished clearing all the food, I prepare trolley to takes things at the pastry kitchen to bring the afternoon tea items. Head back to the villa lounge to set up all the afternoon tea items, After all the items is set up it’s time to go home.</p>
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Activity notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	6.30 must be on the commissary (vegetable room) to take all the items needed to be prep. The list of the prep will be given to the group by the night shift. Then take the necessary spices that located at the main chiller. On the way to the kitchen through the basement. Once at the kitchen my job is to put all the items that have been taken into the walk-in chiller, tidy up things in the kitchen. Usually what I did first thing first is rinse all the chicken breast, chicken thigh, chicken wings, pork ribs from the walk-in chiller. Chicken breast is for making chicken sous vide, chicken thigh for making chicken popcorn, chicken wings for bali wings and pork ribs for the main course. For the chicken breast what I did is rinse after that seasoned the chicken with salt, chicken powder and white pepper. Then steam the chicken using combi oven After finish seasonings drizzle some oil all over the chicken, then seared the chicken until

golden brown. Move on to the chicken thigh for chicken popcorns, seasonings is similar with chicken breast but for chicken popcorn I usually remove the soft bone that located at the middle part of the chicken thigh fillet. Then after we steam using the combi oven. Move on to the Bali wings, after finished rinse all the wings seasoned with salt, chicken powder and white pepper. Then pour oyster sauce all over the wings, from there wings is ready to be steamed using the combi oven. For the pork ribs after rinsing part is down, I cut the pork ribs into 6 segment of bone per pork ribs. After that I put the pork ribs into a large pot full of boiling water and Balinese spices. After done with the protein, we move into the rice making. We use insert per insert to cook the rice into the combi oven, we make 2 insert for the normal rice and 2 insert for the fried rice. The different is the fried rice one has lower water to be filled than the normal one, 2nd I drizzle oil all over the rice so it will not be sticky after its cooked. Time should be almost 11.00 we need to clean the working table and set the table for the lunch and dinner set up. Such as lining up all the colored cutting board needed

	<p>for each types of cut, prepare all the knives, spoon, spatula and etc into a sanitized box. Participate at the ala carte making, first month I was put at the grill section and the 2nd month at pizza section. Work until 14.00 then have my break time until 15.00. Finished breaktime I continued working at the ala carte until 18.00 PM.</p>
<p>2</p>	<p>6.30 must be on the commissary (vegetable room) to take all the items needed to be prep. The list of the prep will be given to the group by the night shift. Then take the necessary spices that located at the main chiller. On the way to the kitchen through the basement. Once at the kitchen my job is to put all the items that have been taken into the walk-in chiller, tidy up things in the kitchen. Usually what I did first thing first is rinse all the chicken breast, chicken thigh, chicken wings, pork ribs from the walk-in chiller. Chicken breast is for making chicken sous vide, chicken thigh for making chicken popcorn, chicken wings for bali wings and pork ribs for the main course. For the chicken breast what I did is rinse after that seasoned the chicken with salt, chicken powder and white pepper. Then steam the</p>

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Activity notes

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