

BIBLIOGRAPHY

The Apurva Kempinski Bali (Bafageh Group, Trans.). (2023). *The Apurva Kempinski Bali: Kemewahan Dan Keindahan Di Pulau Dewata*.
<https://bafageh.com/blog/en/The-Apurva-Kempinski-Bali-Kemewahan-dan-Keindahan-di-Pulau-Dewata>

APPENDIX

Appendix 1.

Bopanna Nanaiah (executive sous chef) & Michelin Starred executive chef M.O.F (1966) Jean Yves



Head chef of Maya Ubud son and daughter visit from France



Muhammad Iqbal (Head chef Pastry), Gus Bayu (Demi Chef chocolate), Kadek Febri (commis chef). Yudi Pramana (senior sous chef pastry). Timbul Siahaan (Head chef butcher & storage)



With trainees, cast and crew



my first ever chocolate showpiece displayed in Pala restaurant and for final test individual cake and bon-bon



Internship Appraisal Form



AKADEMI KULINER & PATISERI
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INTERNASIONAL
FOODS & BEV. • BAKERY • CATERING • RESTAURANT & HOTEL • CAFE

INTERNSHIP

PLACE: THE ATYENA WENDINGNY BALI

First Name: ANGELICA Last Name: OCTAVIA SUCANTO

Review Periods: Monthly Quarterly 6-monthly Annually Date Joining:
15th Januari 2024

Intern's Position: _____ Department: PASTRY KITCHEN

REVIEW DATE: 1 April 2024 Direct Supervisor: Muhammad Iqbal

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

3.8

Team Player

Cooperates and works well with others. Enthusiastic, portrays a positive manner and
Works toward the Company's goal's.

3.9

Follow -Through

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

3.7

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.

5,90

Maintains hair and facial hair (*if any) per proper F&B industrial standards.

Uniforms

Always wear the proper and designated uniform.

5,00

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

3,8

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

5,05

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:

She was improved a lot during 6 months training with our team, specially in chocolate productions sector. Good personality and Attitude,

Always improve your knowledge and skills, Very proud for your hard work during 6 months with us -
Good job!!!!
1000

PERFORMANCE SUMMARY * to be filled by OTTOMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:

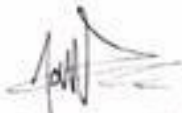


Dated

9/7/2024

The Intern

Signature:



ANGELICA OCTAVIANA

Dated

9/7/2024

OTTIMMO International Master Gourmet Academy

Signature & Stamp



Dept. Head Student Affairs

Dated

2/8/2024

Internship Appraisal Form



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FOODS & BEVERAGES | BAKING & PASTRY ARTS

INTERNSHIP

PLACE: THE ARJUNA VEMPIKSI BALI

First Name ANGELICA Last Name OLYMPIA SUSANTO

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

: 1 APRIL 2024

Intern's Position : _____ Department : CHOCOLATE ROOM

REVIEW DATE : _____ Direct Supervisor : I. B. Bayu Adipana Manuaba

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

38

Team Player

Cooperates and works well with others. Enthusiastic, portrays a positive manner and
Works toward the Company's goal/s.

40

Follow -Through

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

39

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

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

36

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3.7

Maintains hair and facial hair (*if any) per proper F&B industrial standards

Uniforms

Always wear the proper and designated uniform.

3.8

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

3.9

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

3.9

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

3.7

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: At the first time she came to Chocolate she knew nothing about chocolate. During 4 months she learned so fast, very enthusiastic, & creative. That was impressive

For last project she has Chocolate Shoupiso, Cake, & Bonbon. It was not easy for beginner. So satisfaction.

Proud of you. Goodluck for future.

- Bayy -


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: I. B. Bayu Adnyance Dated 12/7/24
Manuaba

The Intern


Signature: ANELICA CUCUNBAS Dated 12/7/24

OTTIMMO International MasterGourmet Academy


Signature & Stamp: Ricky Dated 2/08/2025
Dept. Head Student Affairs



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CUISINARY ARTS · CATERING · BAKING & PASTRY ARTS

Student Name : Angelica Octavira Susanto
Student Number : 2174130010035
Exam Day & Date : Senin, 26 Agustus 2024
Lecture : Novi Indah Permata Sari, S.T., M.Sc.
(19951109 2202 083)

No	Correction List	Page	Approval
1.	judul Gambar		

Acknowledge,
Advisor

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



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - BAKING - PASTRY ARTS

Student Name : Angelica Octavira Susanto
Student Number : 2174130010035
Exam Day & Date : Senin, 26 Agustus 2024
Lecture : Anthony Sucipto, A.Md. Par.
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,
Advisor

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



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

Student Name : Angelica Octavira Susanto
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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



CERTIFICATE of Completion

This certificate is proudly presented to

Angelica Octavira Susanto

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 15 January 2024 to 14 July 2024

14 July 2024


Harriyanto Rumpoedung
Director of People Training & Quality Management


Yustin Muthy
Executive Chef


Vincent Gungahmet
General Manager

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Angelica Octavira Susanto
 Study Program : Culinary Arts
 Placement of Industrial Training : The Apurva Kempinski Bali
 Field of Work : Pastry Production and Chocolate Room
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities
1	<ul style="list-style-type: none"> - Orientation week - Introduction of the hotel - Introduction of the people in charge, owner and the leader of the Apurva Kempinski Bali - Tour to kitchen and all facilities places - Announcement of the placement department or division
2	<ul style="list-style-type: none"> - Introduction of the utensils and equipment at the pastry production - Briefing by the head of pastry bakery kitchen about the working hours at the pastry kitchen - Cutting slice fruit from pineapple, watermelon, papaya, melon for Bai Yun restaurant and In Room dining menu, approximately 3 tray in total - Start preparing ingredient for the pastry production - Setting up the pastry stall at pala rooftop for private group occasion and also maintain and helping the guest to make es campur and take the pastry product. - Preparing the es campur condiment to be put up in the breakfast outlet (cliff and villa lounge) 4 tray in total
3	<ul style="list-style-type: none"> - Cutting slice fruit from pineapple, watermelon, papaya, melon for Bai Yun restaurant and In Room dining menu, approximately 3 tray in total - Start preparing ingredient for the pastry production

	<ul style="list-style-type: none"> - Every Friday and Saturday setting up the sweet and savoury at Selasar Deli in main lobby, helping and assisting the guest and refiling the pastry and bakery display. From 1-5 - Bring Cambro or cold box to Clear up the es campur condiment in pala restaurant area and putting back the Cambro in main pastry chiller - Preparing the ingredients and making the product that listed on the chart - Checking label and re- labelling ingredients - Preparing the es campur condiment to be put up in the breakfast outlet (cliff and villa lounge) 4 tray in total
4	<ul style="list-style-type: none"> - Cutting slice fruit from pineapple, watermelon, papaya, melon for Bai Yun restaurant and In Room dining menu, approximately 3 tray in total - Start preparing ingredient for the pastry production - Every Friday and Saturday setting up the sweet and savoury at Selasar Deli in main lobby, helping and assisting the guest and refiling the pastry and bakery display. From 1-5 - Bring Cambro or cold box to Clear up the es campur condiment in pala restaurant area and putting back the Cambro in main pastry chiller - Preparing the ingredients and making the product that listed on the chart - Checking label and re- labelling ingredients - Preparing the es campur condiment to be put up in the breakfast outlet (cliff and villa lounge) 4 tray in total - Set up wedding set menu and assisting the guest in the pastry section

Activity Notes

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

Week	Description of activities
1	<ul style="list-style-type: none"> - Cutting slice fruit from pineapple, watermelon, papaya, melon for Bai Yun restaurant and In Room dining menu, approximately 3 tray in total - Start preparing ingredient for the pastry production - Every Friday and Saturday setting up the sweet and savoury at Selasar Deli in main lobby, helping and assisting the guest and refiling the pastry and bakery display. From 1-5

	<ul style="list-style-type: none"> - Bring Cambro or cold box to Clear up the es campur condiment in pala restaurant area and putting back the Cambro in main pastry chiller - Preparing the ingredients and making the product that listed on the chart - Checking label and re- labelling ingredients - Preparing the es campur condiment to be put up in the breakfast outlet (cliff and villa lounge) 4 tray in total - Set up wedding or set menu and assisting the guest in the pastry section - Preparing the condiments for Sunday brunch - Cleaning the chiller and freezer
2	<ul style="list-style-type: none"> - Cutting slice fruit from pineapple, watermelon, papaya, melon for Bai Yun restaurant and In Room dining menu, approximately 3 tray in total - Start preparing ingredient for the pastry production - Every Friday and Saturday setting up the sweet and savoury at Selasar Deli in main lobby, helping and assisting the guest and refiling the pastry and bakery display. From 1-5 - Bring Cambro or cold box to Clear up the es campur condiment in pala restaurant area and putting back the Cambro in main pastry chiller - Preparing the ingredients and making the product that listed on the chart - Checking label and re- labelling ingredients - Preparing the es campur condiment to be put up in the breakfast outlet (cliff and villa lounge) 4 tray in total - Set up wedding or set menu and assisting the guest in the pastry section - Preparing the condiments for Sunday brunch
3	<ul style="list-style-type: none"> - Cutting slice fruit from pineapple, watermelon, papaya, melon for Bai Yun restaurant and In Room dining menu, approximately 3 tray in total - Start preparing ingredient for the pastry production - Every Friday and Saturday setting up the sweet and savoury at Selasar Deli in main lobby, helping and assisting the guest and refiling the pastry and bakery display. From 1-5 - Bring Cambro or cold box to Clear up the es campur condiment in pala restaurant area and putting back the Cambro in main pastry chiller

	<ul style="list-style-type: none"> - Preparing the ingredients and making the product that listed on the chart - Checking label and re- labelling ingredients - Preparing the es campur condiment to be put up in the breakfast outlet (cliff and villa lounge) 4 tray in total - Set up event set menu and assisting the guest in the pastry section - Preparing the condiments for Sunday brunch
4	<ul style="list-style-type: none"> - Cutting slice fruit from pineapple, watermelon, papaya, melon for Bai Yun restaurant and In Room dining menu, approximately 3 tray in total - Start preparing ingredient for the pastry production - Every Friday and Saturday setting up the sweet and savoury at Selasar Deli in main lobby, helping and assisting the guest and refiling the pastry and bakery display. From 1-5 - Bring Cambro or cold box to Clear up the es campur condiment in pala restaurant area and putting back the Cambro in main pastry chiller - Preparing the ingredients and making the product that listed on the chart - Checking label and re- labelling ingredients - Preparing the es campur condiment to be put up in the breakfast outlet (cliff and villa lounge) 4 tray in total - Set up event set menu and assisting the guest in the pastry section - Preparing the condiments for Sunday brunch

Activity Notes

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

Week	Description of the Activities
1	<ul style="list-style-type: none"> - General cleaning with the staff. Cleaning blast freezer, chiller, freezer and undercounter - checking on the label and re-labelling the ingredients. - Cutting slice fruit from pineapple, watermelon, papaya, melon for Bai Yun restaurant and In Room dining menu, approximately 3 tray in total - Start preparing ingredient for the pastry production - Every Friday and Saturday setting up the sweet and savoury at Selasar Deli in main lobby,

	<p>helping and assisting the guest and refiling the pastry and bakery display. From 1-5</p> <ul style="list-style-type: none"> - Bring Cambro or cold box to Clear up the es campur condiment in pala restaurant area and putting back the Cambro in main pastry chiller - Preparing the ingredients and making the product that listed on the chart - Checking label and re- labelling ingredients - Preparing the es campur condiment to be put up in the breakfast outlet (cliff and villa lounge) 4 tray in total - Set up event set menu and assisting the guest in the pastry section - Preparing the condiments for Sunday brunch
2	<ul style="list-style-type: none"> - Preparing the condiments for afternoon tea - Cutting slice fruit from pineapple, watermelon, papaya, melon for Bai Yun restaurant and In Room dining menu, approximately 3 tray in total - Start preparing ingredient for the pastry production - Every Friday and Saturday setting up the sweet and savoury at Selasar Deli in main lobby, helping and assisting the guest and refiling the pastry and bakery display. From 1-5 - Bring Cambro or cold box to Clear up the es campur condiment in pala restaurant area and putting back the Cambro in main pastry chiller - Preparing the ingredients and making the product that listed on the chart - Checking label and re- labelling ingredients - Preparing the es campur condiment to be put up in the breakfast outlet (cliff and villa lounge) 4 tray in total - Set up event set menu and assisting the guest in the pastry section - Preparing the condiments for Sunday brunch
3	<ul style="list-style-type: none"> - Cutting slice fruit from pineapple, watermelon, papaya, melon for Bai Yun restaurant and In Room dining menu, approximately 3 tray in total - Start preparing ingredient for the pastry production - Every Friday and Saturday setting up the sweet and savoury at Selasar Deli in main lobby, helping and assisting the guest and refiling the pastry and bakery display. From 1-5

	<ul style="list-style-type: none"> - Bring Cambro or cold box to Clear up the es campur condiment in pala restaurant area and putting back the Cambro in main pastry chiller - Preparing the ingredients and making the product that listed on the chart - Checking label and re- labelling ingredients - Preparing the es campur condiment to be put up in the breakfast outlet (cliff and villa lounge) 4 tray in total - Set up event set menu and assisting the guest in the pastry section - Preparing the condiments for Sunday brunch
4	<ul style="list-style-type: none"> - Cutting slice fruit from pineapple, watermelon, papaya, melon for Bai Yun restaurant and In Room dining menu, approximately 3 tray in total - Start preparing ingredient for the pastry production - Every Friday and Saturday setting up the sweet and savoury at Selasar Deli in main lobby, helping and assisting the guest and refiling the pastry and bakery display. From 1-5 - Bring Cambro or cold box to Clear up the es campur condiment in pala restaurant area and putting back the Cambro in main pastry chiller - Preparing the ingredients and making the product that listed on the chart - Checking label and re- labelling ingredients - Preparing the es campur condiment to be put up in the breakfast outlet (cliff and villa lounge) 4 tray in total - Set up event set menu and assisting the guest in the pastry section - Preparing the condiments for Sunday brunch

Activity Notes

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

Week	Description of the Activities
1	<ul style="list-style-type: none"> - Rolling to chocolate room - Introduction of the variety of chocolate that used - Making ganache - Filling up chocolate truffle - Coating the chocolate truffle with chocolate couvertures - Tempering chocolate - Making chocolate garnish for koral - Refilling the chocolate stock

	<ul style="list-style-type: none"> - Cleaning the chocolate room area - Set up amenities and special amenities
2	<ul style="list-style-type: none"> - Making chocolate bon bon - Polishing all the moulds for bon" - tempering chocolate and put it in chocolate warmer machine - melt cocoa butter (deco tattoo) for the design in the bon bon mould - making the design with the cocoa butter in the mould and let it sit in the chiller - making shell for the chocolate bon-bon - filling up the mould that has been shelled with ganache - close the chocolate bon with tempered chocolate - let it sit and unmoulding the bon and putting it in container - cleaning the chocolate room
3	<ul style="list-style-type: none"> - making bon" which will be displayed in selasar deli showcase - making bali seasalt bon, matcha bon, yuzu bon, - making chocolate garnish for selasar - making chocolate garnish for koral - cleaning chocolate room - making Apurva, izakaya, reef logo garnish - making special amenities condiment (pate de fruit, gummy and the center piece) - simple sugar art, apurva gate chocolate
4	<ul style="list-style-type: none"> - making ganache for chocolate truffle, l'atelier chocolate (rum, whiskey, dark chocolate and cigar) - polishing all the mould for l'atelier chocolate - melt down cocoa butter (deco tattoo) red, yellow, green, blue, white. - Decorating the mould with deco tattoo - Shelling the mould with air compressor/ spray gun - Tempering chocolate dark - Shelling the mould with chocolate dark - Filling up the mould with ganache - Cover up the mould with chocolate dark and unmould the chocolate - Making special amenities - Cleaning chocolate room

Week	Description of the Activities
1	<ul style="list-style-type: none"> - Making special amenities for eid Mubarak and easter - Making all kind of ganache that will be needed for filling - making the condiment for special amenities (truffle, pate de fruit etc) - making truffle for koral goodie bag - making chocolate garnish for koral, selasar, and event - making chocolate wording and chocolate logo - making chocolate bon bon for amenities - polishing, designing, spraying, shelling, filling, closing up, and unmoulding the chocolate
2	<ul style="list-style-type: none"> - assembling the special amenities for easter and Ramadhan with all of the condiment - refilling the chocolate box storage (guanaja, manjari, caramelia, jivara, yuzu inspiration, raspberry inspiration, zen, azalea, DGF, white compound, Dark Compound) - unmoulding all the chocolate egarnish from the plastic guitar sheet and assembly it in the box carefully - making the special amenities order - making the new menu for IRD - making ganache - making bon” order - cleaning the chocolate fountain, chiller, spray compressor general cleaning
3	<ul style="list-style-type: none"> - refilling the chocolate box storage (guanaja, manjari, caramelia, jivara, yuzu inspiration, raspberry inspiration, zen, azalea, DGF, white compound, Dark Compound) - unmoulding all the chocolate egarnish from the plastic guitar sheet and assembly it in the box carefully - making the special amenities order - making the new menu for IRD - making ganache - making bon” order - cleaning the chocolate fountain, chiller, spray compressor general cleaning
4	<ul style="list-style-type: none"> - making ganache for chocolate truffle, l’atelier chocolate (rum, whiskey, dark chocolate and cigar)

	<ul style="list-style-type: none"> - polishing all the mould for l’atelier chocolate - melt down cocoa butter (deco tattoo) red, yellow, green, blue, white. - Decorating the mould with deco tattoo - Shelling the mould with air compressor/ spray gun - Tempering chocolate dark - Shelling the mould with chocolate dark - Filling up the mould with ganache - Cover up the mould with chocolate dark and unmould the chocolate - Making special amenities - Cleaning chocolate room
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Activity Notes

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

Week	Description of Activities
1	<ul style="list-style-type: none"> - Helping my senior in making chocolate showpiece that will be displayed at pala restaurant - refilling the chocolate box storage (guanaja, manjari, caramelia, jivara, yuzu inspiration, raspberry inspiration, zen, azalea, DGF, white compound, Dark Compound) - unmoulding all the chocolate egarnish from the plastic guitar sheet and assembly it in the box carefully - making the special amenities order - making the new menu for IRD - making ganache - making bon” order - cleaning the chocolate fountain, chiller, spray compressor general cleaning
2	<ul style="list-style-type: none"> - making bon” which will be displayed in selasar deli showcase - making bali seasalt bon, matcha bon, yuzu bon, - making chocolate garnish for selasar - making chocolate garnish for koral - cleaning chocolate room - making Apurva, izakaya, reef logo garnish - making special amenities condiment (pate de fruit, gummy and the center piece) - simple sugar art, apurva gate chocolate
3	<ul style="list-style-type: none"> - Making all kind of ganache that will be needed for filling - making the condiment for special amenities (truffle, pate de fruit etc) - making truffle for koral goodie bag

	<ul style="list-style-type: none"> - making chocolate garnish for koral, selasar, and event - making chocolate wording and chocolate logo - making chocolate bon bon for amenities - polishing, designing, spraying, shelling, filling, closing up, and unmoulding the chocolate
4	<ul style="list-style-type: none"> - developing and making the condiment for my chocolate showpiece (individual cake and bon-bon) - making the design for my chocolate showpiece - making all the ornament that will be needed in my chocolate showpiece - assembling my chocolate showpiece and all the condiment - final test that tested by the head of pastry - showpiece displayed at pala restaurant - refilling the chocolate box storage (guanaja, manjari, caramelia, jivara, yuzu inspiration, raspberry inspiration, zen, azalea, DGF, white compound, Dark Compound) - unmoulding all the chocolate egarnish from the plastic guitar sheet and assembly it in the box carefully - making the special amenities order