

BIBLIOGRAPHY

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https://www.google.com/search?q=what+is+cdp+kitchen&oq=what+i&gs_lcrp=EgZjaHJvbWUqDggAEEUYJxg7GIAEGIoFMg4IABBFgCcYOxiABBiKB TIOCAEQRRg7GEMYgAQYigUyDggCEEUYJxg7GIAEGIoFMgYIAXBF GDkyDAgEEAAYQxiABBiKBTIHCAUQABiABDINCA YQABiDARixA xiABDIGCAcQRRg8qAIA sAIA&sourceid=chrome&ie=UTF-8

APPENDIX

Appendix 1. Chef Corica Pastries



Appendix 2 . Corica pastries staff and trainees





Appendix 3 . Appraisal form

Internship Appraisal Form



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

INTERNSHIP

PLACE: Corica Pastries

First Name Felice Last Name Austin

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
 : Dec 4th 2023

Intern's Position : _____ Department : _____

REVIEW DATE : June 5th 2024 Direct Supervisor : Rahma Mega Ariyati 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.

3,5

Follow -Through

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

3

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

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

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

2,5

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;

* Pay more attention to each process of making
the dough carefully.

* more developed and advanced in the culinary world

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 5, June 2024

The Intern

Signature:  Felice Dated 5, June 2024

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated 9. Sept. 2024.
Dept. Head Student Affairs

Certificate of Internship

This certificate is proudly presented to :

FELICE AUSTIN


OTTIMO INTERNATIONAL SCHOOL
Culinary Pastry

We are happy to certify that Ms. Felice has completed her internship as a "Commis Bakery & Pastry" from December 4th, 2023 to June 6th, 2024. We appreciate her work and contribution, at Corica Pastries Surabaya.

Surabaya, June 6th, 2024,
Sincerely yours

Director
Corica Pastries

Hassan Mohsin

Asst. Human Resources
Corica Pastries

Gavriia Dev'in Jonathan



Appendix 4 . Certificate

Appendix 5. Consultation Table



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
RESEMI-ARTS, CATERING, BAKERY, PASTRY ARTS

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Felice Aousa
 Student Number : 217413001003
 Advisor : Chef. Arjo

No	Date	Topic Consultation	Name/ Signature
1	24/6/24	Chapter 1	<i>Felice</i>
2	24/6/24	Background of Study Chapter 1	<i>Felice</i>
3	24/6/24	Chapter 2 background history	<i>Felice</i>
4	24/6/24	Chapter 1 The benefits of internship	<i>Felice</i>
5	24/6/24	Chapter 2 organizational Structure and main task	<i>Felice</i>
6	24/6/24	Chapter 2 Hygiene and Sanitation	<i>Felice</i>

No	Date	Topic Consultation	Name/ Signature
7	24/6/24	Chapter 3 Internship activities	<i>Felice</i>
8	24/6/24	Chapter 3 Table	<i>Felice</i>
9	24/6/24	Chapter 3 picture product	<i>Felice</i>
10	24/6/24	Chapter 4 conclusion	<i>Felice</i>

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Felice Austin
 Study Program : internship
 Placement of *Industrial Training* : Cortica Pastries
 Field of Work : Training
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
4 dec - 9 dec 2023	Finishing Prepare ingredient for make dough
11 dec - 16 dec 2023	Peeling apple Prepare ingredient
18 dec - 23 dec 2023	Cut apple Prepare the ingredient
26 dec - 30 dec 2023	Finishing Sheeter Pizza dough
2 Jan - 6 Jan 2024	Finishing helping Croissant finishing
8 Jan - 13 Jan 2024	Finishing Prepare croissant dough
15 Jan - 20 Jan 2024	Finishing Rounding bread
22 Jan - 27 Jan 2024	Finishing measure apple for strudel
29 Jan - 3 Feb 2024	Finishing making blueberry filling for strudel
5 Feb - 9 Feb 2024	Chop raisin Finishing cromboloni
12 Feb - 17 Feb 2024	making Chantilly assembling
19 Feb - 24 Feb 2024	Prepare for making chocolate glaze assembling
26 Feb - 2 mar 2024	assembling Prepare vanilla mousee and bain marie
4 Mar - 5 mar 2024	Prepare cookies ingredient Prepare Garlic cream
12 mar - 16 mar 2024	Prepare cookies ingredient Put nastar in the tray
18 mar - 23 mar 2024	Finishing snow ball cookies
25 mar - 30 mar 2024	grate Grate Cheese Put toppings cheese in the kastengel
1 apr - 6 apr 2024	Finishing Put cookie in the jar for hamper



Student Name : Felice Austin
Student Number : 2174130010003
Exam Day & Date : Senin, 15 Juli 2024
Lecture : Arya Putra Sundjaja, S.E.
(19801017 1703 001)

No	Correction List	Page	Approval
	<p>ganti tulisan "j", "we" dengan author/ the staffs.</p> <p>Typo di halaman yg sudah saya koreksi</p>		

Acknowledge,
Advisor

(Arya Putra Sundjaja, S.E.)
19801017 1703 001



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OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Felice Austin
 Student Number : 2174130010003
 Exam Day & Date : Senin, 15 Juli 2024
 Lecture : Filias Kusuma, S.E., M.M.
 (19871203 2403 023)

No	Correction List	Page	Approval
1.	Chapter 1 → kenapa kenna pilih Corica bukan eentra ttg Coricanya		
2.	Chapter 2 → Visi Misi itu tanyer ke Coricanya bukan kenna karang		
3.			

 Acknowledge,
 Advisor

(Arya Putra Sundjaja, S.E.)
 19801017 1703 001



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Felice Austin
Student Number : 2174130010003
Exam Day & Date : Senin, 15 Juli 2024
Lecture : Elma Sulistiya, S.TP., M.Sc.
(19970916 2302 087)

No	Correction List	Page	Approval
	lihat pada proposisi laporan		

Acknowledge,
Advisor

(Arya Putra Sundjaja, S.E.)
19801017 1703 001