

BIBLIOGRAPHY

Cahyono, et. al, (2022), *Industrial Training Report Pastry Kitchen Internship at Vasa Hotel Surabaya*. Technical Report. Ottimmo International, <http://repository.ottimmo.ac.id/id/eprint/180>. Diakses 07-06-2024.

Evelyn, Valencia, (2023), *Industrial Training Report : Pastry Kayu Manis Kitchen in Hotel Tentrem Semarang*. Diploma Thesis, Ottimmo International, <http://repository.ottimmo.ac.id/933/>. Diakses 07-06-2024.

Goustaft, Verdiana Vashti, (2021), *Industrial Training Report Industrial Training at Sheraton Surabaya Hotel & Towers*. Technical Report. Ottimmo International, <http://repository.ottimmo.ac.id/555/>. Diakses 07-06-2024.

Kulla, Ardelina, (2022), *Industrial Training Report Hot Kitchen and Cold Kitchen at Grand Mozza Hotel. Technical Report. Ottimmo International*, <http://repository.ottimmo.ac.id/161/>. Diakses 07-06-2024.

Tampemawa, Maria Krisnalia Ega, (2021), *Industrial Training Report Internship Report In The Kitchen At Four Points By Sheraton Manado Hotel*. Technical Report. Ottimmo International, <http://repository.ottimmo.ac.id/601/>. Diakses 07-06-2024.

Yudianto, Vicky, (2023), *Industrial Training Report "Pastry Kitchen IN JW Marriott Hotel Surabaya"*. Diploma thesis, Ottimmo International, <http://repository.ottimmo.ac.id/918/>. Diakses 07-06-2024.

<https://conference.untag-sby.ac.id/index.php/semakom/article/download/2587/1307/4704#:~:text=Visi%20dari%20hotel%20Vasa%20Surabaya,kuliner%20yang%20inovatif%2C%20pengalaman%20yang>. Diakses 07-06-2024.

<https://www.vasahotelsurabaya.com/>. Diakses 07-06-2024.

<https://www.booking.com/hotel/id/vasa-surabaya.id.html>. Diakses 20-07-2024.

APPENDIX



Figure A1 In Dining All Crew 209 Kitchen

APPENDIX 2



Figure A2 Certificate Of Accomplishment

APPENDIX 3



Figure A3 Xiang Fu Hai Menu



Figure A4 Chamas Restaurant

APPENDIX 4



Figure A6 Nagano Restaurant Alcohol Collection

APPENDIX 5



Figure A7 Chapel



Figure A8 Helipad


APPENDIX 6



Figure A9 Clean Chiller

APPENDIX 7

Internship Appraisal Form



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

INTERNSHIP
PLACE: Vasa Hotel Surabaya

First Name Timothy Last Name Simatupang

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

Intern's Position : Hot Kitchen Department : 209 Kitchen

REVIEW DATE : 3 July 2024 Direct Supervisor : Chef Tyon Andriano 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 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

Figure A10 Internship Appraisal Form

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

3,5

Uniforms

Always wear the proper and designated uniform.

3,5

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

3,5

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

4

Work Quantity

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

3,5

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;

Need more consistency and need more attractive

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

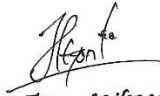
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS


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

III. SIGNATURES

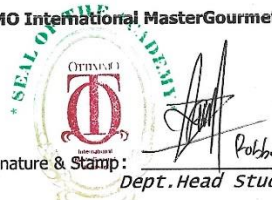
On-Site Manager/Owner/Chef

Signature & Stamp:  Tyon Andfiono Dated 03th July 2024

The Intern

Signature:  Timothy Davien. S Dated 03th July 2024

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Bobby Dated 31 July 2024.
Dept. Head Student Affairs

APPENDIX 8

Name : Timothy Davian Simatupang
 Student Number : 2074130010059
 Advisor : Filias Kusuma, S.E, M.M

7	2 Sept	Chapter III (Product & event)	
8	2 Sept	Chapter IV (Problem & solution)	
9	2 Sept	Table of content & Figure outlook	
10	2 Sept	Bibliography	

Akademi Kuliner & Pastry
OTTIMMO
 INTERNASIONAL
 FOODSERVICE
CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	23 July	Abstract	
2	23 July	Introduction	
3	25 July	Internship Activities	
4	25 July	Hygiene & Sanitation	
5	2 Sept	Guideline	
6	2 Sept	Chapter II establishment background	
No	Date	Topic Consultation	Name/ Signature

Figure A11 Consultation Form

APPENDIX 9

8 Agustus 2024 / 13.30-14.00



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Timothy Davian Simatupang
Student Number : 2074130010059
Exam Day & Date : Kamis, 8 Agustus 2024
Lecture : Gilbert Yanuar Hadiwirawan, A.Md. Par.
(19900101 1701 041)

No	Correction List	Page	Approval
	Sejm com		

Acknowledge,
Advisor

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

Figure A12 Correction List



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

Student Name : Timothy Davian Simatupang
 Student Number : 2074130010059
 Exam Day & Date : Kamis, 8 Agustus 2024
 Lecture : Arya Putra Sundjaja, S.E.
 (19801017 1703 001)

No	Correction List	Page	Approval
	<p>Memeriksa Internship activities. Chap 4: the strategy & problems along dengan</p>		

Acknowledge,
 Advisor


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



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

Student Name : Timothy Davian Simatupang
Student Number : 2074130010059
Exam Day & Date : Kamis, 8 Agustus 2024
Lecture : Filias Kusuma, S.E., M.M.
(19871203 2403 023)

No	Correction List	Page	Approval
1	Diperbaiki lagi sesuai guideline		

Acknowledge,
Advisor

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

APPENDIX 10

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Timothy Davian Simatupang
 Study Program : D3 Culinary art Master Gourmet
 Placement of *Industrial Training* : Vasa Hotel Surabaya
 Field of Work : 209 Kitchen
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
Week 1 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> – Set up breakfast buffet – Prepare vegetable – Prepare condiment noodle – Prepare condiment porridge – Prepare condiment dimsum – Prepare soup noodle – Closing breakfast buffet – Prepare condiment soup traditional – Prepare buffet lunch – Prepare sambel2 an traditional
Week 2 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> – Set up breakfast buffet – Prepare sayur – Prepare condiment noodle – Prepare condiment bubur – Prepare condiment dimsum – Prepare soup noodle – Closing breakfast buffet – Prepare condiment soto tradisional – Prepare buffet lunch – Prepare sambel2 an traditional
Week 3 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> – Set up breakfast buffet – Prepare sayur – Prepare condiment noodle – Prepare condiment bubur – Prepare condiment dimsum – Prepare soup noodle – Closing breakfast buffet – Prepare condiment soto tradisional – Prepare buffet lunch
Week 4 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> – Prepare sayur – Prepare condiment noodle – Prepare condiment bubur – Prepare condiment dimsum

	<ul style="list-style-type: none"> - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an tradisional
Week 5	<ul style="list-style-type: none"> - Day Off
Week 6	<ul style="list-style-type: none"> - Day off
Week 7 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an tradisional
Week 8 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an tradisional
Week 9 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an tradisional
Week 10 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an tradisional
Week 11 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Set up breakfast buffet - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum

	<ul style="list-style-type: none"> - Closing breakfast buffet - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an traditional
Week 12	<ul style="list-style-type: none"> - Day off
Week 13	<ul style="list-style-type: none"> - Day off
Week 14 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an traditional
Week 15 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Set up breakfast buffet - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Closing breakfast buffet - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an traditional
Week 16 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an traditional
Week 17 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an traditional
Week 18 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle

	<ul style="list-style-type: none"> - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an traditional
Week 19	- Day off
Week 20	- Day off
Week 21 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an traditional
Week 22 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an traditional
Week 23 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an traditional
Week 24 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an traditional
Week 25 (05.00 AM – 17.00 PM)	<ul style="list-style-type: none"> - Prepare sayur - Prepare condiment noodle - Prepare condiment bubur

	<ul style="list-style-type: none"> - Prepare condiment dimsum - Prepare soup noodle - Prepare condiment soto tradisional - Prepare buffet lunch - Prepare sambel2 an tradisional
Week 26	<ul style="list-style-type: none"> - Day off

Table A1 Recapitulation of Industrial Training Activities