

BIBLIOGRAPHY

Mövenpick Resort & Spa Jimbaran Bali. (2017). Retrieved June 13, 2024, from <https://movenpick.accor.com/en/meetings-celebrations.html>

Pratiwi, R., Astuti, N. N. S., & Astawa, I. K. (2019). PUBLIC RELATIONS STRATEGY IN BUILDING BRAND IMAGE AT MOVENPICK RESORT. *Journal of Applied Sciences in Travel and Hospitality*, 2(1), 29-37.

Pidada, I. A. I. (2019). THE EFFECTIVENESS OF ONLINE MARKETING USING B2C AND B2B AT MOVENPICK RESORT AND SPA JIMBARAN, BALI. *Jurnal Bisnis Hospitaliti*, 8(1), 15-23.

Indrayani, I. G. A. P. W., & Listianti, K. A. H. (2022). INTERNATIONAL JOURNAL OF APPLIED RESEARCH IN TOURISM AND HOSPITALITY.

APPENDIX

Appendix 1. Chef Jeremy Turret



Appendix 2. Appraisal form

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

Internship Appraisal Form

INTERNSHIP PLACE: Movenpick Resort & Spa Jimbaran Bali

First Name Ahmad Daffa Last Name Widya Wardhana

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

Intern's Position: Trainee Department: Culinary

REVIEW DATE: 13 / 6 / 2021 Direct Supervisor: Cornelius Setrawan 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. 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, courteous 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.

3.5

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

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;

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____


RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

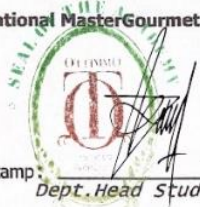
On-Site Manager/Owner/Chef

Signature & Stamp:  Dated 13.6.2024

The Intern

Signature:  Dated 13 / 06 / 2024

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated 04 / 09 / 2024
Dept. Head Student Affairs

Appendix 3. Revise Form

31 Juli 2024 / 13:59:42.07



Student Name : Ahmad Daffa Widya Wardhana
Student Number : 2174130010042
Exam Day & Date : Selasa, 31 Juli 2024
Lecture : Arya Putra Sundjaja, S.E.
(19801017 1703 001)

No	Correction List	Page	Approval
	No Revision.		

Acknowledge,
Advisor

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



Student Name : Ahmad Daffa Widya Wardhana
Student Number : 2174130010042
Exam Day & Date : Selasa, 31 Juli 2024
Lecture : Elma Sulistiya, S.TP., M.Sc.
(19970916 2302 087)

No	Correction List	Page	Approval
	Lihat pada proposal		

Acknowledge,
Advisor

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



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Ahmad Daffa Widya Wardhana
Student Number : 2174130010042
Exam Day & Date : Selasa, 31 Juli 2024
Lecture : Anthony Sucipto, A.Md. Par.
(19960325 2201 085)

No	Correction List	Page	Approval


Acknowledge,
Advisor

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

Appendix 4. Certificate



Appendix 5. Consultation Form



OTTIMO
INTERNASIONAL

Akademi Kultur & Pariwisata

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Ahmad Darfa Widya Wardhana

Student Number : 2174130010042

Advisor : Arya Putra Sundjaja, S.E.

No	Date	Topic Consultation	Name/ Signature
1.		Hllc	<i>[Signature]</i>
2.		Table of Content	<i>[Signature]</i>
3.		Pegansim	<i>[Signature]</i>
4.		Chap 1	<i>[Signature]</i>
5.		Chap 2	<i>[Signature]</i>
6.		Chap 3	<i>[Signature]</i>

7.		Chap 4	<i>[Signature]</i>
8.		Conclusion	<i>[Signature]</i>
9.		Revisi	<i>[Signature]</i>
10.		Revisi	<i>[Signature]</i>

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Ahmad Daffa Widya Wardhana
 Study Program : D3 Culinary Arts
 Placement of *Industrial Training* : Mövenpick Resort & Spa Jimbaran Bali
 Field of Work : Butcher & Breakfast
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
Month 1 – Month 4	Incharge in Butcher section
	Learning how to debone chicken, meat and seafood
	Learning how to fillet chicken and fish
	Learning how to skin on / skin off
	Vacuuming, Portioning, and Labeling
	Doing inventory and stock opname
	Prepare banquet needs
	Restocking ready to cook ingredients for a la carte
	Picking up materials from the loading dock
	Marinating raw materials
Month 4 – Month 6	Incharge in Breakfast section
	Setting up the food for breakfast
	Doing live cooking at the restaurant
	Being a runner to refill the food
	Preparing ingredients for the next day
	Preparing egg and making beaten egg
	Picking up materials from the loading dock