

BIBLIOGRAPHY

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APPENDIX

Appendix 1 Culinary Team.



Appendix 2 Consultation Form.



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
CERAMAH DAN ESTIMASI

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT


Name : Valentyna Terrence
 Student Number : 2174130010034
 Advisor : Angga Patra Sumbaja, S.E.

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1		Chapter I		<i>Page</i>
2		Chapter II History gesso		<i>Page</i>
3		Chapter II Kitchen gessade		<i>Page</i>
4		Chapter II vision massion		<i>Page</i>
5		Chapter II Kebijakan aktivitas		<i>Page</i>
6		Chapter III Job describing		<i>Page</i>

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7		Chapter II Conclusion		<i>Page</i>
8		Chapter II Problem & solutions		<i>Page</i>
9		Bibliography		<i>Page</i>
10		Appendix		<i>Page</i>

Appendix 3 Apparsial Form

Internship Appraisal Form



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

INTERNSHIP
PLACE: Bartolo Bdi

First Name: Valentinus Last Name: Terrence

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

Intern's Position : Food + Beverage Kltkn Department : _____

REVIEW DATE : 25th June 2024 Direct Supervisor : Ryan Adiputra Thejasukmaria

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

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

4

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
Follow instructions and completes work on time with minimum supervision

4

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

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;

Harus ter goal dan target masa depan

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

1. Jangan malu-malu
2. Pede dan semangat
3. _____
4. _____
5. _____

III. SIGNATURES

On-Site Manager/Owner/Chef

PT. BARTOLO BALI INDONESIA

Signature & Stamp: _____



Dated _____

25 - 06 - 2024

The Intern

Signature: _____



Dated _____

02 / 09 / 2024

OTTIMMO International MasterGourmet Academy



Signature & Stamp _____

Robby

Dept. Head Student Affairs

Dated _____

22 / 07 / 2024

Appendix 4 Certificate

BARTOLO

Jl. Labuansait, Pecatu, Kec. Kuta Selatan
Kabupaten Badung, Bali 80361

CERTIFICATE

AWARDS THIS CERTIFICATE TO:

Valentinus Terrence

In recognition of the successful completion of
ON THE JOB TRAINING PROGRAM
at Food & Beverage Kitchen.
from 20th December 2023 until 20th June 2024

PT. BARTOLO BALI INDONESIA


RYAN ADIPUTRA THEJASUKMANA
Executive Chef



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Valentinus Terrence
Student Number : 2174130010034
Exam Day & Date : Senin, 5 Agustus 2024
Lecture : Arya Putra Sundjaja, S.E.
(19801017 1703 001)

No	Correction List	Page	Approval
	Typo / revisi awal paragraf. (Halaman sudah saya tandai).		

Acknowledge,
Advisor

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



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Valentinus Terrence
Student Number : 2174130010034
Exam Day & Date : Senin, 5 Agustus 2024
Lecture : Filias Kusuma, S.E., M.M.
(19871203 2403 023)

No	Correction List	Page	Approval
1	Contribution Nisi men jagjelas		

Acknowledge,
Advisor

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



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Valentinus Terrence
Student Number : 2174130010034
Exam Day & Date : Senin, 5 Agustus 2024
Lecture : Jessica Hartan, A.Md. Par.
(19940923 2201 084)

No	Correction List	Page	Approval
1	Check all rates in the report	All	

Acknowledge,
Advisor

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

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name: : Valentinus Terrence
 Study Program : D3 Culinary Art
 Placement of Industrial Training : Bartolo Bali
 Field of Work : Bartolo Bali-Uluwatu
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities
Week 1	<ul style="list-style-type: none"> - Kitchen introduction - Cold & Hot Pass section introduction - Staff introduction - Each section introduction - How to make ingredient orders - Service time teaching - Closing - Cleaning up - Briefing
Week 2 – Week 26	<ul style="list-style-type: none"> - Check Preplis that was made last night for that day or just for stocking - Prepare all condiments for main course and sides: <ul style="list-style-type: none"> - Soak watercress - Soak baby romaine - Soak parsley - Soak Frisse - Boil baby potato - Thawing smoked ham - Make aioli - Prepare condiment for Steak Tartare: <ul style="list-style-type: none"> - Dice beef (Tritip cut) - Chop Shallot - Chop capers - Chop chives - Top up Dijon mustard - Julienne and fry potato for potato string - Prepare olives marinade for marinated olives and marinated octopus: <ul style="list-style-type: none"> - Brunoise red chilli - Brunoise garlic - Toast fennel seeds - Peel orange zest - Squeeze orange juice

	<ul style="list-style-type: none"> - Prepare condiment for chicken liver pate: <ul style="list-style-type: none"> - Soak parsley - Soak dill - Make pickle shallot - Slice and bake baguette for baguette chips - Prepare condiment for fourme d'ambert: <ul style="list-style-type: none"> - Make onion marmalade - Cut and portion fourmet d'ambert - Prepare condiment for crostini de polenta: <ul style="list-style-type: none"> - Make pickle water - Julienne and pickle broccoli stem - Thawing, slice, and portion coppa ham - Portion polenta cake that was made last night - Prepare condiment for octopus salad: <ul style="list-style-type: none"> - Soak radicchio - Soak green and red leaf lettuce - Soak parsley - Make bagnet vert - Mix bagnet vert and mayonnaise - Make triple cooked potato - Make salad dressing (Dijon, olive oil, red wine vinegar, and seasoning) - Prepare salad for lamb kofta: <ul style="list-style-type: none"> - Soak frisse - Soak parsley - Soak mint - Soak watercress - Prepare condiment and salad for oxtounge sandwich: <ul style="list-style-type: none"> - Make gribiche sauce - Soak parsley - Soak dill - Make lemon vinaigrette (lemon juice and olive oil) - Make tiramisu: <ul style="list-style-type: none"> - Make coffee syrup - Make Mascarpone cream - Whipped cream - Make chocolate mousse: <ul style="list-style-type: none"> - Make and portion chocolate mousse - - Make orange diplomat
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