

BIBLIOGRAPHY

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Anonimus.2024.BrandValues.<https://www.constancehrg.com/en/brand-values/>

APPENDIX

Appendix 1. Chef Daniel Agathine



Appendix 2. Staff







Internship Appraisal Form



AN ACADEMY OF BAKING & PATISSERIE
OTTIMMO[®]
INTERNACIONAL
ESTABLISHED 1977 • CANTONMENT, GUAYAMA, P.R.

INTERNSHIP

PLACE: CONSTANCE MOOFUSHI

First Name Nathanael Last Name Gunadi

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

Intern's Position: Kitchen Department: Hot Kitchen, Cold Kitchen, Alacarte, Baking & Pastry

REVIEW DATE: _____ Direct Supervisor: Dumitry

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 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

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy 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.
Maintains hair and facial hair (*if any) per proper F&B industrial standards

3.5

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

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

3.5

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:

Shawn is a young talented child with lots of potential to grow in this field. He needs to stay true of himself. He got all the attributes to succeed.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____



RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

1. Do library research of not only our local culture.
2. Learn of how about local science
3. Self learning skills of development.
4. _____
5. _____

III. SIGNATURES

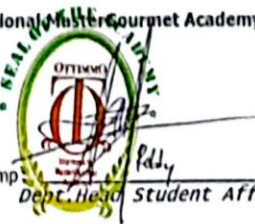

On-Site Manager/Owner/Chef

Signature & Stamp:   Dated: 04/08/21

The Intern

Signature:  Dated: 04/08/21

OTTIMMO International Master Chef Gourmet Academy

Signature & Stamp:   Dated: 04/09/2021

 CONSTANCE
MOOFUSHI
MALDIVES

CERTIFICATE OF COMPLETION

is presented to

NATHANAEL GUNADI

*in recognition of the successful completion of the Kitchen
Department Internship programme from
February 06, 2024, to August 05th, 2024*


DANIEL ACATHINE
General Chef


MARY ANEC MPIO
HR & Talent Development Manager



Student Name : Nathanael Steven Nico Gunadi
Student Number : 2174130010040
Exam Day & Date : Senin, 9 September 2024
Lecture : Arya Putra Sundjaja, S.E.
(19801017 1703 001)

No	Correction List	Page	Approval
	No Revisi.		

Acknowledge,
Advisor

(Heni Adhianata, S.TP., M.Sc.)
19900613 1402 016



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CUISINE ARTS CATERING BAKING & PASTICERY

Student Name : Nathanael Steven Nico Gunadi
Student Number : 2174130010040
Exam Day & Date : Senin, 9 September 2024
Lecture : Filias Kusuma, S.E., M.M.
(19871203 2403 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Heni Adhianata, S.TP., M.Sc.)
19900613 1402 016



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

Student Name : Nathanael Steven Nico Gunadi
Student Number : 2174130010040
Exam Day & Date : Senin, 9 September 2024
Lecture : Heni Adhianata, S.TP., M.Sc.
(19900613 1402 016)

No	Correction List	Page	Approval
	All good 😊		

Acknowledge,
Advisor

(Heni Adhianata, S.TP., M.Sc.)
19900613 1402 016

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Nathanael Stevan
 Study Program : Internship
 Placement of Industrial Training : Constans Moopushi Maldives
 Field of Work : Breakfast
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
I - IV	* preparation condiment :
	- tomato, cucumber, lettuce
	cheese, milk, yogurt
	* Station Buffet :
	- Soup Station
	- Egg Station
	- Frying station
	- Pastry Station
	* Checking buffet
	* HACCP Form

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Nathanael Steven
 Study Program : Internship
 Placement of Industrial Training : Constance Moorpushi Maldiver
 Field of Work : Cold Kitchen
 Activity Notes : Month I (I) IV/V/VI

Week	Description of activities
I - II	* Prepare Concomitant Salad: - cut dice onion, carrot, tomato - cut slice cucumber, beet root
	* Make Dressing : - Mango Dressing - Mustard Dressing - Dijon Dressing - Caesar Dressing
	* Make Menu Salad * HACCP form * Prepare fish Gravlax * stay in live station salad at buffet

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Nathanael Steven
 Study Program : Internship
 Placement of Industrial Training : Constance Moorpathi Maldives
 Field of Work : Hot Kitchen
 Activity Notes : Month I/II/III V/VI

Week	Description of activities
XIV - XV	<ul style="list-style-type: none"> * preparation condiment: - cut potato - peeled onion - prepare sambal - cutting veg - Make Asian Food - cutting chicken in butcher - make chicken Katsu
	* HACCP Form

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Nathanael Steven
 Study Program : Internship
 Placement of Industrial Training : Constance Moopushi Maldives
 Field of Work : Ala Carte Restaurant
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
XVII - IX	* preparation condiment:
	- cut braunois veg for ratabouille
	- cut mirepoix for stock
	- make prawn versike
	- make wakame salad
	- make salsa
	- make water melon gazpacho
	- preparation come from seaweed ^{notai}
	* help souschef make pork ribs
	* plating section

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Nathanael Steven
 Study Program : Internship
 Placement of Industrial Training : Constance Moorpushi Maldiver
 Field of Work : Baking & pastry
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
XXI - XXIV	* make pizza dough
	* make naan bread
	* make baguette.
	* make soft roll
	* make savory bread
	* make cookies :
	- choco cookies
	- GL cookies
	- coconut cookies
	- red velvet cookies
	* make waffle & pancake
	* stay in knuffed pastry section.