

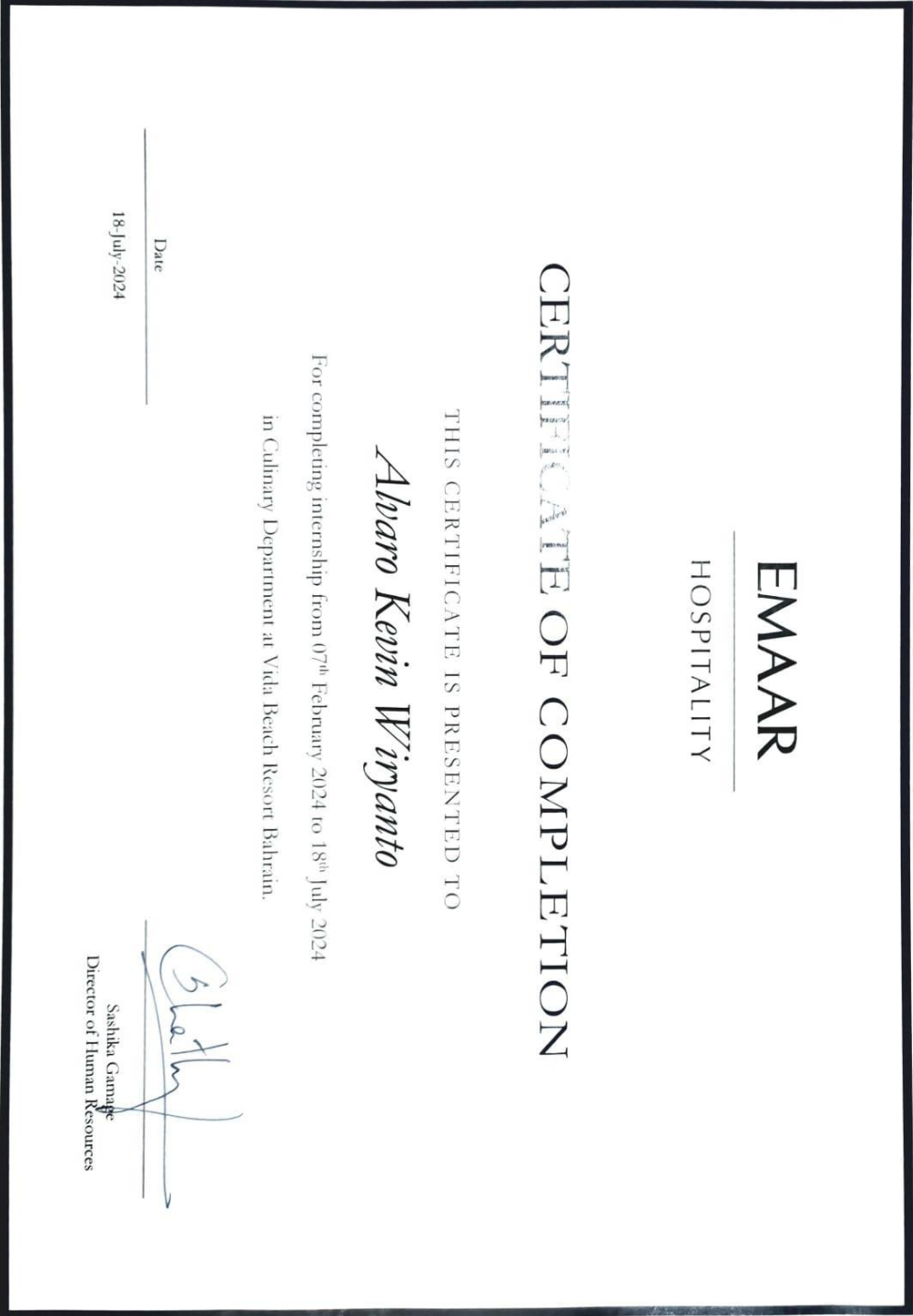
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APPENDIX



Internship Appraisal Form



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

INTERNSHIP

PLACE: VIDA BAHRAIN.

First Name ALVARO KEVIN Last Name WIRYANTO

Review Period/s : Monthly Quarterly 3-monthly Annually Date Joining
: 07/02/2024

Intern's Position : CULINARY - INTERN Department : KITCHEN

REVIEW DATE : 15/08/2024 Direct Supervisor : Chef Chidan. x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

3

Team Player

Cooperates and works well with others. Enthusiastic, portrays a positive manner and
Works toward the Company's goal/s.

3

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

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3

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

3

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

3

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;

Should improve cooking skills & Basic knowledge,
Should work on speed & Body Language.


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:  _____ Dated 15/08/2024

The Intern

Signature:  _____ Dated 10 September 2024

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  _____ Dated 10 Sept 2024.



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Alvaro Kevin Wiryanto
 Student Number : 2174130010015
 Exam Day & Date : Jumat, 20 September 2024
 Lecture : Filias Kusuma, S.E., M.M.
 (19871203 2403 023)

No	Correction List	Page	Approval
1.	2.21 & 2.22 yang copy paste diganti sesuai lokasi tempat kami magang	3,4	
2.	2.4.3 sama seperti di atas	7	
3.	Penulisan keterangan di gambar pakai huruf besar		

 Acknowledge,
 Advisor

(Novi Indah Permata Sari, S.T., M.Sc.)
 19951109 2202 083



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

Student Name : Alvaro Kevin Wiryanto
 Student Number : 2174130010015
 Exam Day & Date : Jumat, 20 September 2024
 Lecture : Jessica Hartan, A.Md. Par.
 (19940923 2201 084)

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

Acknowledge,
 Advisor

(Novi Indah Permata Sari, S.T., M.Sc.)
 19951109 2202 083



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Alvaro Kevin Wiryanto
Student Number : 2174130010015
Exam Day & Date : Jumat, 20 September 2024
Lecture : Novi Indah Permata Sari, S.T., M.Sc.
(19951109 2202 083)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Novi Indah Permata Sari, S.T., M.Sc.)
19951109 2202 083



Akademi Kuliner & Patiseri
OTTIMO
 INTERNASIONAL
CELESTIAL ARTS GASTRONOMY BAKERY & PASTRY ARTS

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

Name : *Alvaro Heria Wiryanto*
 Student Number : *2171130010015*
 Advisor : *Novi Indah Permatasari*

No	Date	Topic Consultation	Name/ Signature
1	8/3	Chapter 1	<i>Nusba</i>
2	8/10	Chapter 2	<i>Nusba</i>
3	8/12	Chapter 2	<i>Nusba</i>
4	8/15	Chapter 2	<i>Nusba</i>
5	8/21	Chapter 3	<i>Nusba</i>
6	8/27	Chapter 3	<i>Nusba</i>

No	Date	Topic Consultation	Name/ Signature
7	9/2	Chapter 3	<i>Nusba</i>
8	9/10	Chapter 4	<i>Nusba</i>
9	9/15	Revisi I	<i>Nusba</i>
10	9/20	Revisi II	<i>Nusba</i>

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Alvaro Kevin Wiryanto
 Study Program : Culinary Arts
 Placement of *Industrial Training* : Vida Beach Resort By Emaar
 Field of Work : Cold kitchen and Pastry
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	<ul style="list-style-type: none"> – Arrange breakfast buffet – Occasionally check and refill the buffet – Cut vegetable, fruits, and cold cuts
2	<ul style="list-style-type: none"> – Arrange breakfast buffet – Occasionally check and refill the buffet – Cut vegetable, fruits, and cold cuts – Make compound salad
3	<ul style="list-style-type: none"> – Arrange breakfast buffet – Occasionally check and refill the buffet – Cut vegetable, fruits, and cold cuts – Make compound salad
4	<ul style="list-style-type: none"> – Arrange breakfast buffet – Occasionally check and refill the buffet – Cut vegetable, fruits, and cold cuts – Make compound salad

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of activities
1	<ul style="list-style-type: none">- Arrange breakfast buffet- Occasionally check and refill the buffet- Cut vegetable, fruits, and cold cuts- Make sandwich- Make compound salad
2	<ul style="list-style-type: none">- Arrange breakfast buffet- Occasionally check and refill the buffet- Cut vegetable, fruits, and cold cuts- Make sandwich- Make compound salad
3	<ul style="list-style-type: none">- Arrange breakfast buffet- Occasionally check and refill the buffet- Cut vegetable, fruits, and cold cuts- Make sandwich- Make compound salad
4	<ul style="list-style-type: none">- Arrange breakfast buffet- Occasionally check and refill the buffet- Cut vegetable, fruits, and cold cuts- Make sandwich

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of activities
1	<ul style="list-style-type: none">- Arrange breakfast buffet- Occasionally check and refill the buffet- Cut vegetable, fruits, and cold cuts- Make sandwich- Make compound salad
2	<ul style="list-style-type: none">- Arrange breakfast buffet- Occasionally check and refill the buffet- Cut vegetable, fruits, and cold cuts- Make sandwich- Make compound salad
3	<ul style="list-style-type: none">- Arrange breakfast buffet- Occasionally check and refill the buffet- Cut vegetable, fruits, and cold cuts- Make sandwich- Make compound salad
4	<ul style="list-style-type: none">- Arrange breakfast buffet- Occasionally check and refill the buffet- Cut vegetable, fruits, and cold cuts- Make sandwich- Make compound salad

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of activities
1	<ul style="list-style-type: none"> – Move to Pastry – Arrange Slice cake – Make Choux bun and pâtissier cream – Arrange buffet – Plating Ala-carte – Making sponge cake – Make brownie – Make crepes
2	<ul style="list-style-type: none"> – Move to Pastry – Arrange Slice cake – Make Choux bun and pâtissier cream – Arrange buffet – Plating Ala-carte – Making sponge cake – Make brownie – Make crepes – Make bread pudding – Make Pannacotta
3	<ul style="list-style-type: none"> – Move to Pastry – Arrange Slice cake – Make Choux bun and pâtissier cream – Arrange buffet – Plating Ala-carte – Making sponge cake – Make brownie – Make crepes – Make bread pudding

	<ul style="list-style-type: none"> - Make Pannacotta
4	<ul style="list-style-type: none"> - Move to Pastry - Arrange Slice cake - Make Choux bun and pâtissier cream - Arrange buffet - Plating Ala-carte - Making sponge cake - Make brownie - Make crepes - Make bread pudding - Make Pannacotta

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of activities
1	<ul style="list-style-type: none"> - Move to Pastry - Arrange Slice cake - Make Choux bun and pâtissier cream - Arrange buffet - Plating Ala-carte - Making sponge cake - Make brownie - Make crepes - Make bread pudding - Make Pannacotta
2	<ul style="list-style-type: none"> - Move to Pastry - Arrange Slice cake - Make Choux bun and pâtissier cream

	<ul style="list-style-type: none"> - Arrange buffet - Plating Ala-carte - Making sponge cake - Make brownie - Make crepes - Make bread pudding - Make Pannacotta
3	<ul style="list-style-type: none"> - Move to Pastry - Arrange Slice cake - Make Choux bun and pâtissier cream - Arrange buffet - Plating Ala-carte - Making sponge cake - Make brownie - Make crepes - Make bread pudding - Make Pannacotta
4	<ul style="list-style-type: none"> - Move to Pastry - Arrange Slice cake - Make Choux bun and pâtissier cream - Arrange buffet - Plating Ala-carte - Making sponge cake - Make brownie - Make crepes - Make bread pudding - Make Pannacotta

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of activities
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