

BIBLIOGRAPHY

Five-Star Resort in Uluwatu, Bali | Renaissance Bali Uluwatu Resort & Spa. (n.d).
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Marriott, C. (n.d.). *Hotel Detail | Club Marriott.* Club Marriott.
https://www.myclubmarriott.com/hotel/hoteldetail/en/renaissance-bali-uluwatu-%20resort-spa_3

APPENDIX

1. Renaissance Bali Uluwatu staff and trainees











2. Appraisal Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: Renaissance Uluwatu

First Name Rahma Last Name Balgis

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

Intern's Position : Breakfast Department : Culinary

REVIEW DATE : _____ Direct Supervisor : _____ 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.

3.5

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.

4

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

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

3.5

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

3.5

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

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

III. SIGNATURES

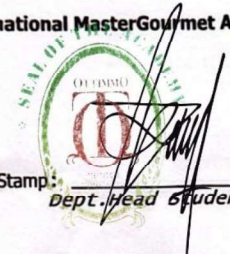
On-Site Manager/Owner/Chef

Signature & Stamp:  Dated _____

The Intern

Signature:  Rahmah Belgis Dated 15 / 9 / 2024.

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated 23/09/2024
Dept. Head Student Affairs

Internship Appraisal Form



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

INTERNSHIP

PLACE: Renaissance Uluwatu

First Name Rahma Last Name Balqis

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

: _____

Intern's Position : Cold Department : Culinary

REVIEW DATE : 17 June 2024 Direct Supervisor : Nova Artawan x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
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Works toward the Company's goal/s.

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DISCUSSIONS/NOTES;

She is very good, her attitude, courtesy, knowledge is above average, and of course she very friendly.
Need improve in detail, because sometime miss in details.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

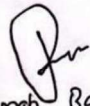
1. _____
2. _____
3. _____
4. _____
5. _____

III. SIGNATURES

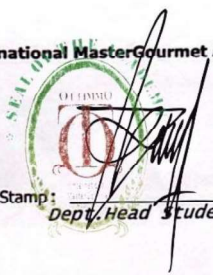
On-Site Manager/Owner/Chef

Signature & Stamp:  Dated 17/6/2024

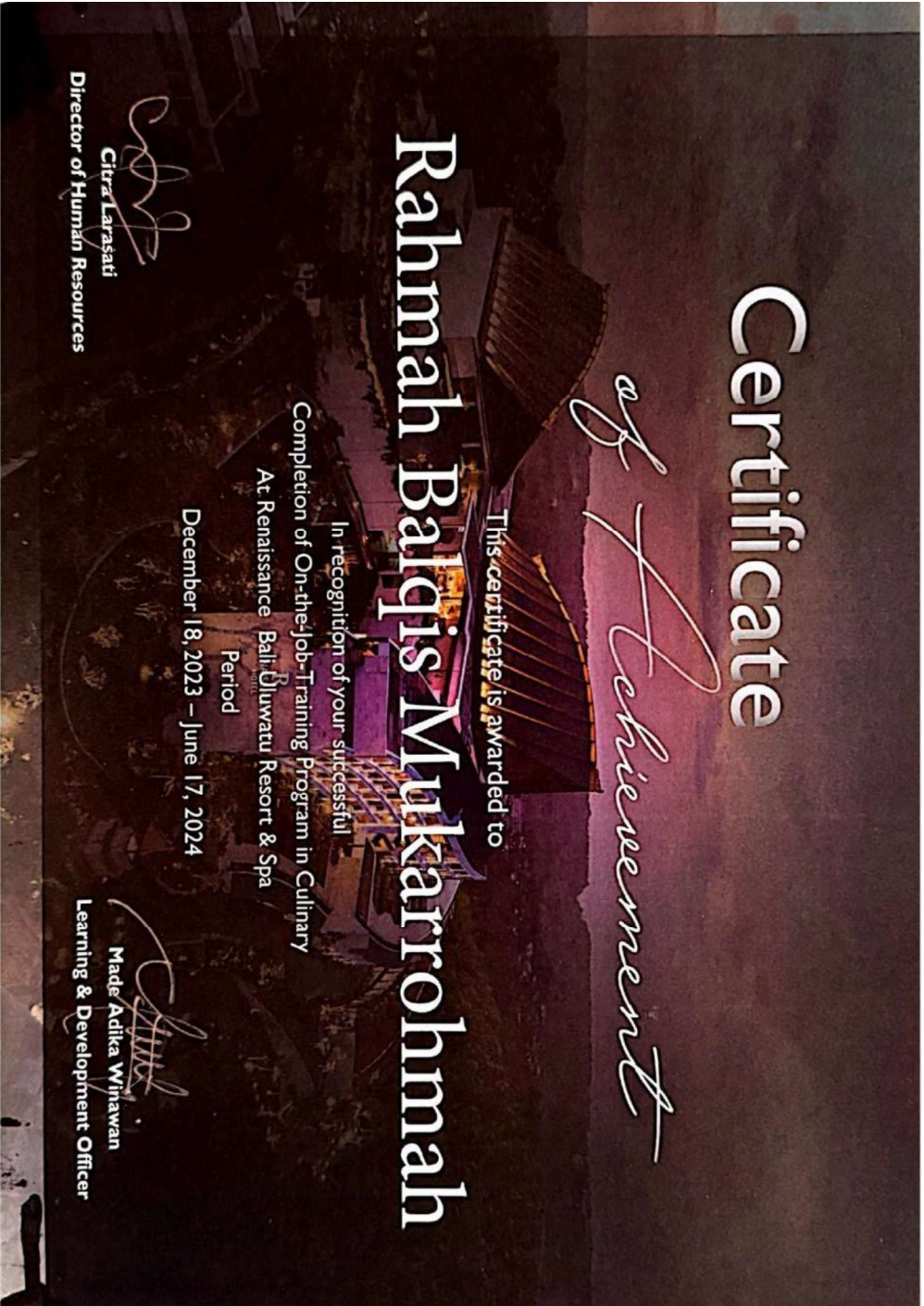
The Intern

Signature:  Rahmah Balais M. Dated 15/6/2024

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated 23/09/2024
Dept. Head Student Affairs

3. Certificate



4. Cosultation Form



Akademi Kuliner & Pastry

OTTIMMO
INTERNATIONAL

REJAYA APT. KAWANAN MANJALAYATI

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : **Rahma Balqis M**
Student Number : **2174130010023**
Advisor : **Filias Kusuma**

No	Date	Topic Consultation	Name/ Signature
1	5/8/24	Chapter 1	
2	5/8/24	Chapter 2	
3	5/8/24	Chapter 2	
4	5/8/24	Chapter 2	
5	5/8/24	Chapter 3	
6	5/8/24	Chapter 3	

No	Date	Topic Consultation	Name/ Signature
7	5/8/24	Chapter 3	
8	5/8/24	Hygine and Sanitation	
9	5/8/24	Problem and Solution	
10	5/8/24	Daftar isi	

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES


Name : Rahmah Balqis M.
 Study Program : D3- Culinary
 Placement of *Industrial Training* : Renaissance Bali Uluwatu Resort and Spa
 Field of Work : Cool Kitchen
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
Week 1-4	Introduce Renaissance kitchen, Come in the kitchen in the morning, set up the buffet for breakfast such as slice fruit, yoghurt, salad bar, milk, cereal, cheese, cold cust, close the buffet, Clean station, Prepare ingredients for tomorrow in the commissary.
Week 5-8	make sambal bajak for ala carte, prepare fresh garnish, prepare for fried garnish, heat the sambal (sambal ijo, sambal matah, sauce kacang, sambal balado, sambal kecap), blanch vegetable for gado gado, take the warmed chili sauce then put it in a small bowl, fry the fried garnish. Make order if there is an order. Wash the utensil.
Week 9-16	Come back in the morning for breakfast. worked at the cold station and did the same as the first to fourth week

Week 17-20	Come in early breakfast ,working at station asia,set up a buffet for breakfast consisting of noodle soup and chicken porridge toppings, vegetable condiments for noodle soup, chicken porridge, soto sauce, dim asum and bakpao, kimchi, chili sauce in a bowl (plow chili
	sauce, balado chili sauce, green chili sauce, dabu dabu chili sauce, soy sauce) .Close the buffet,clean area ,prepare ingredients for tomorrow in commissary.
Week 20-24	Come in early breakfast,working At western station set up buffet for breakfast raw eggs, eggs for egg pouches, toppings for omlets, pan for station eggs, help prepare buffet dishes, take out pickles from the chiller, shower dough and English mavin. Close the buffet, Clean area, prepare ingredients for tomorrow in commisary.


5. Correction Form

26 Agustus 2024 / 11:00




Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

Student Name : Rahmah Baiqis M
Student Number : 2174130010023
Exam Day & Date : Senin, 26 Agustus 2024
Lecture : Michael Valent, A.Md. Par
(19950219 2001 074)

No	Correction List	Page	Approval
			

Acknowledge,
Advisor


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



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Rahmah Balqis M
 Student Number : 2174130010023
 Exam Day & Date : Senin, 26 Agustus 2024
 Lecture : Novi Indah Permata Sari, S.T., M.Sc.
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Format Revisian diperhatikan. Cek handbook.		
2.	Foto yang dicantumkan adalah produk yang di buat & tambahkan deskripsi menu yang di buat.		
3.	Font ditabarkan dengan letak detail.		
4.	Judul bablar dilengkapi. Format sesuai dgn handbook.		
5.	Hindari penggunaan I, you, we. Use them, staffs. Author (if possible).		
6.	Perbaiki judul & gambar yang tidak sesuai.		
7.	Gant semua konten jadi cetak !		

 Acknowledge,
 Advisor

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



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

CONFECTIONERY ARTS, GASTRONOMY, BAKING & PASTRY ARTS

Student Name : Rahmah Balqis M
Student Number : 2174130010023
Exam Day & Date : Senin, 26 Agustus 2024
Lecture : Filias Kusuma, S.E., M.M.
(19871203 2403 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor

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