

BIBLIOGRAPHY

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APPENDIX

Appendix 1. Chef Vincent Nigita



Appendix 2. Chef Lionel Dimayo.



Appendix 3. Kanvaz Patisserie by Vincent Nigita Staffs and All Trainees



Appendix 4. Certificate



PERFORMANCE EVALUATION

| Evaluation Subject | Average score |
|--|-----------------|
| Job Knowledge | 3.52 |
| 2. Quantity & Quality of Work | 3.65 |
| 3. Character & Personality | 3.62 |
| 4. Courtesy, Personal Appearance & Attendant | 3.85 |
| SCORE TOTAL | 3.66 (A) |

(A) : 3.51 – 4.00: Excellent
(B) : 3.00 – 3.50: Good
(C) : 2.50 – 2.99: Enough
(D) : 1.00 – 2.49: Poor



WINDI WIJAYANTI
Head of Production

KANVAZ
PÂTISSERIE
MANGENTINGRA



NI GUSTI AYU KADE DINA PUSPITASARI
Human Resources Manager

Appendix 5. Appraisal Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: Kanva Patisserie by Vincent Nigita

First Name Vina Anastacia Last Name Cuo

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

Intern's Position : _____ Department : Pasty (production) & chocolate

REVIEW DATE : 02-06-2024 Direct Supervisor : _____ x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

3.7

Team Player

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

3.8

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared.

3.7

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

3.8

Uniforms

Always wear the proper and designated uniform.

3.8

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

3.8

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

3.6

Work Quantity

Complete the expected amount of work in relation to Company's standards

3.6

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;

For the trainee can be more good, so you have to learn and do implementation
What you get during on the job training, don't be afraid, be confident when
you do something for examples: build the cake - cake preparation and decor
the cake. but so far so good.

| | |
|--|-------|
| 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: Ni Nyoman Tri Agus Widayastini

Dated 17 June 2024.

The Intern



Signature: Vina Anastasia Cuo

Dated 17 June 2024


OTTIMMO International Master Gourmet Academy



Signature & Stamp: Robby
Dept Head Student Affairs

Dated 18/09/2024

Appendix 6. Consultation Form



OTTIMMO
INTERNASIONAL

CIKAMPUR 39111 - KAMPUNG BUNDAI - KABUPATEN ENTPING - SUKABUMI

Akademi Kuliner & Pastry

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

| No | Date | Topic Consultation | Name/ Signature |
|----|------|------------------------------------|--------------------|
| 1 | 24/6 | Vision mission kanvaz | <i>[Signature]</i> |
| 2 | 2/7 | Bab 2 Kitchen Brigade | <i>[Signature]</i> |
| 3 | 6/7 | Bab 2 Hygiene and sanitation | <i>[Signature]</i> |
| 4 | 18/7 | Bab 3 Foto produk | <i>[Signature]</i> |
| 5 | 20/7 | Recapitulation | <i>[Signature]</i> |
| 6 | 25/8 | Bab 2 Establishment description | <i>[Signature]</i> |

Name : Vina Anastasia Cuo
 Student Number : 2174130010055
 Advisor : Aya Putra Sundryana

| | | | |
|----|------|--------------------------------|--------------------|
| 7 | 26/8 | Abstract | <i>[Signature]</i> |
| 8 | 27/8 | Bab 3 Activity | <i>[Signature]</i> |
| 9 | 29/8 | Bab 4 Problem and solutions | <i>[Signature]</i> |
| 10 | 30/8 | Bab 4 conclusion | <i>[Signature]</i> |

Appendix 7. Recapitulation of Industrial Training Activities

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Vina Anastasia Cuo
 Study Program : D3 Culinary
 Placement of *Industrial Training* : Kanvaz Patisserie by Vincent Nigita
 Field of Work : Pastry
 Activity Notes : Month I/II/III/IV/V/VI

| Week | Description of activities |
|--|---|
| Month I-III 18 th December 2023-31 st March 2024 Pastry Section (Production Shift) | <ul style="list-style-type: none"> - Make an apple tart, pastry cream, gelato, Madeleine, LV cookies,, ganache, financier, mousse, build the cake, insert cake, sorbet, - Refill cake, madeleine, cookies, and macaroon |
| Month IV-VI 1 st April 2024-18 th June 2024 Chocolate Section | <ul style="list-style-type: none"> - Make decorations from chocolate (lemonade, red fan, Décor cronut, décor for PAC) - Make chocolate bon-bon, chocolate tab |

Appendix 8. Correction List

5 Agustus 2024 / 13.30-14.00



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

Student Name : Vina Anastasia Cuo
Student Number : 2174130010055
Exam Day & Date : Senin, 5 Agustus 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



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Vina Anastasia Cuo
 Student Number : 2174130010055
 Exam Day & Date : Senin, 5 Agustus 2024
 Lecture : Jessica Hartan, A.Md. Par.
 (19940923 2201 084)

| No | Correction List | Page | Approval |
|----|-------------------------------|------|----------|
| 1 | Check all notes in the report | All | |
| 2 | Recapitulationnya dimana | | |

 Acknowledge,
 Advisor

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



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

Student Name : Vina Anastasia Cuo
Student Number : 2174130010055
Exam Day & Date : Senin, 5 Agustus 2024
Lecture : Filias Kusuma, S.E., M.M.
(19871203 2403 023)

| No | Correction List | Page | Approval |
|----|-----------------|------|----------|
| | | | |

Acknowledge,
Advisor

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