

BIBLIOGRAPHY

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- Web Connection – Hotel Digital Marketing Agency. (2024, June 24). *Kanvaz patisserie by Vincent nigita | Kanvaz Resort Seminyak Official Website*. Kanvaz Resort Seminyak. <https://www.kanvazhotelbali.com/eat/kanvaz-patisserie/>

APPENDIX

Appendix 1. Chef Vincent Nigita



Appendix 2. Chef Lionel Dimayo



Appendix 3. Kanvas Patisserie by Vincent Nigita staffs and trainees
















Appendix 4. General Cleaning



Appendix 5. Appraisal Form



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

Internship Appraisal Form

INTERNSHIP
PLACE: Kanvaz Patisserie by Vincent Nigita

First Name Jocellyn Olivia Last Name Soegiono

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

Intern's Position : Trainee Department : FNB

REVIEW DATE : 2016/24 Direct Supervisor : Made Christianto - Helza x

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. 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 3,5

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

4

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

Discussions/Notes;

Need to be not so emotional, stray focus and ~~the~~ ^{improve} attention to detail skill, enhance teamwork

Keep shows strong work ethic by consistently staying until all daily tasks are completed

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

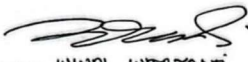
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS


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

III. SIGNATURES


On-Site Manager/Owner/Chef

Signature & Stamp:  Dated 29 AGT 2024

The Intern


Signature: Jocelyn Olivia S. Dated July 1st 2024

OTTIMMO International MasterGourmet Academy


Signature & Stamp: Robby Dated 31/7/2024
Dept. Head Student Affairs

Appendix 6. Certificate



PERFORMANCE EVALUATION

Evaluation Subject	Average score
Job Knowledge	3.50
2. Quantity & Quality of Work	3.47
3. Character & Personality	3.40
4. Courtesy, Personal Appearance & Attendant	3.53
SCORE TOTAL	3.47 (B)


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


WINDA WILAYANTI
Head of Production

KANVAZ
PÂTISSERIE
VINCENTINDITA


NI GUSTI AYU KADE DINA PUSPITASARI
Human Resources Manager

Appendix 7. Consultation form



OTTIMO
INTERNASIONAL
OTIMOR ARTI GAMBANG MANGROVE ARTS

Akademi Kuliner & Pastry

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name: *Toceilyn Olivia Soegiono*

Student Number: *2174190010049*

Advisor: *Ar-ya Putra Sundatoga, S.E.*

No	Date	Topic Consultation	Name/ Signature
1	1/7/24	Chapter 1	<i>Ar-ya</i>
2	3/7/24	Chapter 1	<i>Ar-ya</i>
3	4/7/24	Chapter 2	<i>Ar-ya</i>
4	7/7/24	Chapter 2	<i>Ar-ya</i>
5	10/7/24	Recapitulation	<i>Ar-ya</i>
6	19/7/24	Chapter 3-4	<i>Ar-ya</i>

No	Date	Topic Consultation	Name/ Signature
7	25/7/24	Chapter 1-4	<i>Ar-ya</i>
8	30/7/24	Appendix	<i>Ar-ya</i>
9	31/7/24	Bibliography	<i>Ar-ya</i>
10	20/8/24	Revision chapter 1	<i>Ar-ya</i>
11	23/8/24	Revision Chapter 2-4	<i>Ar-ya</i>

Appendix 8. Correction List

8 Agustus 2024 / 14.30-15.00



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

Student Name : Jocellyn Olivia Soegiono
Student Number : 2174130010049
Exam Day & Date : Kamis, 8 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



Student Name : Jocellyn Olivia Soegiono
 Student Number : 2174130010049
 Exam Day & Date : Kamis, 8 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	Perhatikan label cintura figure	All	

Acknowledge,
Advisor



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



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

Student Name : Jocellyn Olivia Soegiono
 Student Number : 2174130010049
 Exam Day & Date : Kamis, 8 Agustus 2024
 Lecture : Novi Indah Permata Sari, S.T., M.Sc.
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Perbaiki historiographis	✓	

Acknowledge,
 Advisor

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