


BIBLIOGRAPHY

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APPENDIX

Appendix 1. Consultation Form


AKADEMI KULINER & PATISERI
OTTIMMO
INTERNASIONAL
LEARNING ARTS CULINARY MANAGEMENT ARTS

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : ALEXANDRO DAVID
Student Number : 2224130010018
Advisor : Heni Adhianta, S.TP., M.Sc.

No	Date	Topic Consultation	Name/ Signature
7.	25/6/25 09.00	Revisi Chapter I	<i>Alexandro</i>
8.	25/6/25 14.00	Revisi bibliography	<i>Alexandro</i>
9.	25/6/25 15.00	Revisi Chapter I tgg Kandang hotel	<i>Alexandro</i>
10.	25/6/25 17.00	Revisi hygiene & sanitation.	<i>Alexandro</i>

No	Date	Topic Consultation	Name/ Signature
1	26/5/25	Chapter I consultation	<i>Alexandro</i>
2.	2/5/25	Chapter II consultation	<i>Alexandro</i>
3.	3/5/25	Chapter III consultation	<i>Alexandro</i>
4.	4/5/25	Chapter IV Consultation	<i>Alexandro</i>
5.	4/5/25	Recapitulation Consultation	<i>Alexandro</i>
6.	4/5/25	Revisi laporan keseluruhan	<i>Alexandro</i>

Appendix 2. Internship Appraisal Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: Sofitel Krabi Phokeethra

First Name Alex

Last Name Nadri

Review Period/s : ☐ Monthly

☐ Quarterly

☐ Bi-annually

☐ Annually

Date Joining

: 11 January 2025

Intern's Position : Trainee

Department : Pastery & Bakery

REVIEW DATE : 11 May 2025

Direct Supervisor : Roldan Credo Zuleta 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.

4

Follow -Through

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

4

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

2.5

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3.5

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

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

4

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

3.5

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;

Alex is hard working and talented person. He helped our daily operation succeed because he do everything he can to support the team. During high season Alex really step up to make sure that every guest in the Breakfast operation^{are} happy and satisfied. Alex has a very good attitude and he is very flexible all the time.

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 May 11, 2025

The Intern

Signature: _____

A handwritten signature in black ink, consisting of a stylized 'A' shape followed by a horizontal line.

Dated 11 May, 2025

OTTIMMO International MasterGourmet Academy

Signature & Stamp: _____



Dept. Head Student Affairs

Dated 30/06/2015

Internship Appraisal Form



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

INTERNSHIP

PLACE: Sofitel Kabi Bangkok

First Name: Alex

Last Name: Nardi

Review Period/s: ☐ Monthly

☐ Quarterly

☐ Bi-annually

☐ Annually

Date Joining

: 1st December 2024

Intern's Position: Trainee

Department: White Lotus Thai Kitchen

REVIEW DATE: 12th MAY 2025

Direct Supervisor: Supakit Thiankhajorn 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.

4

Follow -Through

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

4

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

3.5

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

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4. ON THE JOB & KNOWLEDGE

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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;

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 May 11, 2015

The Intern

Signature:

A handwritten signature in black ink, consisting of a stylized 'A' followed by a horizontal line.

Dated 11 May, 2015

OTTIMMO International MasterGourmet Academy

Signature & Stamp:



Dept. Head Student Affairs

Dated 30/06/2015

Appendix 3. Certificate



Appendix 4. Correction Form

25 Juni 2025 / 11.00-11.45



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

Student Name : Alexandro David L'Nardi
Student Number : 2274130010018
Exam Day & Date : Selasa, 25 Juni 2025
Lecture : Heni Adhianata, S.TP., M.Sc
(19900613 1402 016)

No	Correction List	Page	Approval
	Tambah referensi & pembahasan & biography		

Acknowledge,
Advisor

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



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

Student Name : Alexandro David L'Nardi
 Student Number : 2274130010018
 Exam Day & Date : Selasa, 25 Juni 2025
 Lecture : Anthony Sucipto, A.Md. Par.
 (19960325 2201 085)

No	Correction List	Page	Approval
			<i>Ace</i>

Acknowledge,
 Advisor

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



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

Student Name : Alexandro David L'Nardi
 Student Number : 2274130010018
 Exam Day & Date : Selasa, 25 Juni 2025
 Lecture : Nursita Fierdiana Dwi Andariesta, S.H., M. H.
 (19960716 2401 003)

No	Correction List	Page	Approval
1.	Cek di notes laporan.		

Acknowledge,
 Advisor

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

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Alexandro David L' Nardi
Study Program : Internship
Placement of *Industrial Training* : Sofitel Krabi phokeethra
Field of Work : White Lotus Thai Kitchen
Activity Notes : Month **I/II/III/IV/V/VI**

Week	Description of activities
I	-Leave picking -Garnishes preparation -Vegetbale cutting -Thai tea custard production
II, III, IV, V	-Raw Protein receiving, and processing -Manggo cutting -Garnishing and platting
VI, VII, VIII	Moved to Bakery and Pastry

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Alexandro David L‘ Nardi
 Study Program : Internship
 Placement of *Industrial Training* : Sofitel Krabi Phokeethra
 Field of Work : Bakery and Pastry
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
Week VI	-Pancake, Waffle Production - Egg tart and Pudding Mixture Production -Muffin Production
Week VI – IX	-Buffet Refilling -Banana Ball Production -Chocolate Amenities Production - Om Ali Production - Condiment Refilling -Receiving and Keeping newcomer Ingredient
Week X – XV	-Egg tart and Pudding Baking -Muffin Baking -Buffet set up -Roll, Bread shaping -Donut Topping -Bread and Cake Thawing
Week XV- XXIV	-Donut Production -Chocolate Sauce and Jam Production -Pastry Cream Production -Butter Cake and Marble cake Production