

## BIBLIOGRAPHY


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## APPENDIX

### Appendix 1. Centara Kitchen Team



### Appendix 3. Internship Appraisal Form

| Internship Appraisal Form   |  | <br><small>AKADEMI KULINER &amp; PATISERI</small><br><b>OTTIMMO</b><br><small>INTERNASIONAL</small><br><small>CULTURAL ARTS - ENTREPRENEURSHIP - BUSINESS &amp; FINANCIAL ARTS</small> |  |
|---|--|---|--|
| <b>INTERNSHIP</b><br><b>PLACE:</b> <u>Center Grand Beach Royal Phuket</u>   |  |   |  |
| <b>First Name:</b> <u>Celine</u>  |  | <b>Last Name:</b> <u>Cecygnon</u>   |  |
| <b>Review Period(s):</b> <input type="checkbox"/> Monthly <input type="checkbox"/> Quarterly <input checked="" type="checkbox"/> Bi-annually <input type="checkbox"/> Annually <b>Date joining:</b> _____   |  |   |  |
| <b>Intern's Position:</b> _____   |  | <b>Department:</b> <u>Kitchen</u>   |  |
| <b>REVIEW DATE:</b> <u>2019 25<sup>th</sup> 26<sup>th</sup> 27<sup>th</sup></u>   |  | <b>Direct Supervisor:</b> <u>Marcelson Redich</u>   |  |
| GRADING FACTORS   |  |   |  |
| <b>1. ORGANIZATIONAL &amp; COMMUNICATION</b>  |  |   |  |
| <b>Staffs Relations</b>   |  |   |  |
| Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.<br>Creates friendly environment.   |  | <u>3.5</u>  |  |
| <b>Team Player</b>  |  |   |  |
| Cooperates and works well with others. Enthusiastic, portrays a positive manner and Works toward the Company's goal/s.  |  | <u>4</u>  |  |
| <b>Follow -Through</b>  |  |   |  |
| Sees tasks through completion. Finishes work so that next shift is prepared.  |  | <u>3.5</u>  |  |
| <b>2. CUSTOMERS INTERACTIONS</b>  |  |   |  |
| <b>Customer Relations (*if any)</b>   |  |   |  |
| Consistently demonstrates: attentive, courtesy and efficient service to customers.<br>Treat customers with Considerations and Respects  |  | <u>4</u>  |  |
| <b>3. PERSONAL PRESENTATIONS</b>  |  |   |  |
| <b>Grooming Standards</b>   |  |   |  |
| Practices and displays proper grooming, personal hygiene and care.<br>Maintains hair and facial hair (*if any) per proper F&B industrial standards  |  | <u>4</u>  |  |
| <b>Uniforms</b>   |  |   |  |
| Always wear the proper and designated uniform.  |  | <u>3.4</u>  |  |
| <b>4. ON THE JOB &amp; KNOWLEDGE</b>  |  |   |  |
| <b>Dependability</b>  |  |   |  |
| Can be counted upon to do what is expected and required<br>Follow instructions and completes work on time with minimum supervision  |  | <u>3.5</u>  |  |
| <b>Work Quality</b>   |  |   |  |
| Work performed according to Chef's standard and on-site work requirements<br>All job descriptions specification are met. Consistency in work. All recipes are followed  |  | <u>3</u>  |  |
| <b>Work Quantity</b>  |  |   |  |
| Complete the expected amount of work in relation to Company's standards   |  | <u>4</u>  |  |
| <b>Grading Guidelines.</b><br><b>Using the 4 point scale below, fill up the following table:</b><br><ul style="list-style-type: none"> <li>• 4 - Exceeds expectations</li> <li>• 3.5 - Somewhat Exceeds Expectations</li> <li>• 3 - Meets expectations</li> <li>• 2.5 - Somewhat meets expectations</li> <li>• 2 - Less than expectations</li> <li>• 1.5 - Somewhat less than expectations</li> <li>• 1 - Inadequately short of expectations</li> </ul> |  |   |  |
| <b>Discussions/Notes:</b><br><u>Enthusiastic about the tasks assigned</u><br><u>and able to study and acquire additional</u><br><u>knowledge related to the tasks efficiently.</u>  |  |   |  |
| <b>PERFORMANCE SUMMARY * to be filled by OTTIMMO International</b><br><b>TOTAL POINTS:</b> _____<br><b>RATING:</b> _____<br><b>ACTION PLANS FOR DEVELOPMENT NEEDS</b><br>1. _____<br>2. _____<br>3. _____<br>4. _____<br>5. _____   |  |   |  |
| <b>Discussions/Notes:</b><br><u>Enthusiastic about the tasks assigned</u><br><u>and able to study and acquire additional</u><br><u>knowledge related to the tasks efficiently.</u>  |  |   |  |
| <b>PERFORMANCE SUMMARY * to be filled by OTTIMMO International</b><br><b>TOTAL POINTS:</b> _____<br><b>RATING:</b> _____<br><b>ACTION PLANS FOR DEVELOPMENT NEEDS</b><br>1. _____<br>2. _____<br>3. _____<br>4. _____<br>5. _____   |  |   |  |



## Appendix 4. Certificate



## Appendix 5. Recapitulation Training Activities

### RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Celine Goeyana  
Study Program : D3  
Placement of *Industrial Training* : Centara Grand Beach Resort Phuket  
Field of Work : Thai Station (Dec-Feb), Egg Station (Mar-May)  
Activity Notes : Month I/II/III/IV/V/VI

| Week                     | Description of activities  |
|--------------------------|--|
| I<br>(3 Dec – 8 Dec)     | <ul style="list-style-type: none"><li>- Cut and refill cooking ingredients.</li><li>- Cook pad thai and khao pad</li><li>- Plating pad thai and khao pad</li><li>- Make garnish</li><li>- Make egg net for pad thai a la carte</li></ul>   |
| II<br>(11 Dec – 15 Dec)  | <ul style="list-style-type: none"><li>- Make plating for Thai private dining</li><li>- Make tomato rose</li><li>- Fry cracker and bitter leaf for a la carte</li><li>- Deep fry chicken nuggets, fries and fish stick for buffet</li><li>- Help chef make order</li><li>- Clean Thai Station</li></ul> |
| III<br>(18 Dec - 22 Dec) | <ul style="list-style-type: none"><li>- Cut and refill Thai food ingredients.</li><li>- Make food order</li><li>- Help cutting buffet ingredients</li><li>- Make garnish</li><li>- Set up buffet dinner</li><li>- Grill meat and seafood for buffet</li></ul>  |
| IV<br>(25 Dec – 29 Dec)  | <ul style="list-style-type: none"><li>- Check ingredients quality</li><li>- Make food order</li><li>- Make seafood boil</li><li>- Fry chicken and spring roll for buffet</li><li>- Standby in buffet</li><li>- Clean buffet</li></ul>  |
| V<br>(1 Jan – 5 Jan)     | <ul style="list-style-type: none"><li>- Cut and refill ingredients</li><li>- Make plating and garnish</li><li>- Make food order</li><li>- Fry cracker and bitter leaf</li><li>- Fry potato wedges and arancini for buffet</li><li>- Grill meat and seafood</li></ul>                                   |


|                                      |  |
|--------------------------------------|--|
| <p>VI</p> <p>(7 Jan – 12 Jan)</p>    | <ul style="list-style-type: none"> <li>- Cut and refill cooking ingredients.</li> <li>- Cook pad thai and khao pad</li> <li>- Platting pad thai, khao pad, som tam, etc</li> <li>- Make garnish</li> <li>- Make egg net for pad thai a la carte</li> </ul>   |
| <p>VII</p> <p>(15 Jan – 19 Jan)</p>  | <ul style="list-style-type: none"> <li>- Make platting for Thai private dining</li> <li>- Make tomato rose</li> <li>- Fry cracker and bitter leaf for a la carte</li> <li>- Deep fry chicken nuggets, fries and fish stick for buffet</li> <li>- Help chef make order</li> <li>- Clean Thai Station</li> </ul> |
| <p>VIII</p> <p>(22 Jan – 26 Jan)</p> | <ul style="list-style-type: none"> <li>- Cut and refill Thai food ingredients.</li> <li>- Make food order</li> <li>- Help cutting buffet ingredients</li> <li>- Make garnish</li> <li>- Set up buffet dinner</li> <li>- Grill meat and seafood for buffet</li> </ul>   |
| <p>IX</p> <p>(29 Jan – 2 Feb)</p>    | <ul style="list-style-type: none"> <li>- Cut and refill Thai food ingredients.</li> <li>- Make food order</li> <li>- Label checking</li> <li>- Help cutting buffet ingredients</li> <li>- Make garnish</li> <li>- Set up buffet dinner</li> <li>- Grill meat and seafood for buffet</li> </ul>                 |
| <p>X</p> <p>(5 Feb – 9 Feb)</p>      | <ul style="list-style-type: none"> <li>- Check ingredients quality</li> <li>- Make food order</li> <li>- Make seafood boil</li> <li>- Fry chicken and spring roll for buffet</li> <li>- Help make Thai roti in buffet</li> <li>- Clean buffet</li> </ul>   |
| <p>XI</p> <p>(12 Feb – 16 Feb)</p>   | <ul style="list-style-type: none"> <li>- Cut and refill cooking ingredients.</li> <li>- Cook order</li> <li>- Platting food order</li> <li>- Make garnish</li> <li>- Label checking</li> <li>- Clean Thai station</li> </ul>   |
| <p>XII</p> <p>(19 Feb – 23 Feb)</p>  | <ul style="list-style-type: none"> <li>- Cut and refill ingredients</li> <li>- Make platting and garnish</li> <li>- Make food order</li> <li>- Fry cracker and bitter leaf</li> <li>- Fry potato wedges and arancini for buffet</li> <li>- Grill meat and seafood</li> <li>- Refill buffet food</li> </ul>     |

|                                      |   |
|--------------------------------------|---|
| <p>XIII</p> <p>(26 Feb – 28 Feb)</p> | <ul style="list-style-type: none"> <li>- Check ingredients quality</li> <li>- Make food order</li> <li>- Make seafood boil</li> <li>- Fry chicken and spring roll for buffet</li> <li>- Standby in buffet</li> <li>- Clean buffet</li> </ul>  |
| <p>XIV</p> <p>(3 Mar – 7 Mar)</p>    | <ul style="list-style-type: none"> <li>- Make fried egg, pouched egg, and Thai roti</li> <li>- Take and make guest order (omelette, egg benedict, and noodle soup)</li> <li>- Refill omelette condiments</li> <li>- Check and refill breakfast foods</li> </ul>   |
| <p>XV</p> <p>(10 ar – 14 Mar)</p>    | <ul style="list-style-type: none"> <li>- Clear up egg, noodle station, and other breakfast foods</li> <li>- Set up and clear foods for Club Lounge</li> <li>- Packed leftover foods from breakfast buffet for donation</li> <li>- Cut omelette condiments</li> <li>- Cut tomato, potato, and chicken for breakfast</li> <li>- Crack egg for omelette</li> </ul> |
| <p>XVI</p> <p>(17 Mar – 21 Mar)</p>  | <ul style="list-style-type: none"> <li>- Take ingredients from receiving dock</li> <li>- Store ingredients in chiller, freezer, and dry store</li> <li>- Clean and set up utensils at egg station</li> <li>- Clean working station</li> </ul>   |
| <p>XVII</p> <p>(24 Mar – 28 Mar)</p> | <ul style="list-style-type: none"> <li>- Make fried egg, pouched egg, and Thai roti</li> <li>- Take and make guest order (omelette, egg benedict, and noodle soup)</li> <li>- Refill omelette condiments</li> <li>- Check and refill breakfast foods</li> <li>- Make order for Club Lounge and in-room dining</li> </ul>  |
| <p>XIX</p> <p>(31 Mar – 4 Apr)</p>   | <ul style="list-style-type: none"> <li>- Clear up egg, noodle station, and other breakfast foods</li> <li>- Set up and clear foods for Club Lounge</li> <li>- Packed leftover foods from breakfast buffet for donation</li> <li>- Cut omelette condiments</li> <li>- Cut tomato, potato, and chicken for breakfast</li> <li>- Crack egg for omelette</li> </ul> |
| <p>XX</p> <p>(7 Apr – 11 Apr)</p>    | <ul style="list-style-type: none"> <li>- Take ingredients from receiving dock</li> <li>- Store ingredients in chiller, freezer, and dry store</li> <li>- Clean and set up utensils at egg station</li> </ul>  |

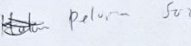

|                                      |   |
|--------------------------------------|---|
| <p>XXI</p> <p>(14 Apr – 18 Apr)</p>  | <ul style="list-style-type: none"> <li>- Make fried egg, pouched egg, and Thai roti</li> <li>- Take and make guest order (omelette, egg benedict, and noodle soup)</li> <li>- Refill omelette condiments</li> <li>- Check and refill breakfast foods</li> </ul>   |
| <p>XXII</p> <p>(21 Apr – 25 Apr)</p> | <ul style="list-style-type: none"> <li>- Clear up egg, noodle station, and other breakfast foods</li> <li>- Set up and clear foods for Club Lounge</li> <li>- Packed leftover foods from breakfast buffet for donation</li> <li>- Cut omelette condiments</li> <li>- Cut tomato, potato, and chicken for breakfast</li> <li>- Crack egg for omelette</li> </ul> |
| <p>XXIII</p> <p>(28 Apr – 2 May)</p> | <ul style="list-style-type: none"> <li>- Take ingredients from receiving dock</li> <li>- Store ingredients in chiller, freezer, and dry store</li> <li>- Clean and set up utensils at egg station</li> </ul>  |
| <p>XXIV</p> <p>(5 May – 9 May)</p>   | <ul style="list-style-type: none"> <li>- Make fried egg, pouched egg, and Thai roti</li> <li>- Take and make guest order (omelette, egg benedict, and noodle soup)</li> <li>- Refill omelette condiments</li> <li>- Check and refill breakfast foods</li> </ul>   |
| <p>XXV</p> <p>(12 May – 16 May)</p>  | <ul style="list-style-type: none"> <li>- Clear up egg, noodle station, and other breakfast foods</li> <li>- Set up and clear foods for Club Lounge</li> <li>- Packed leftover foods from breakfast buffet for donation</li> <li>- Cut omelette condiments</li> <li>- Cut tomato, potato, and chicken for breakfast</li> </ul>                                   |
| <p>XXVI</p> <p>(19 May – 21 May)</p> | <ul style="list-style-type: none"> <li>- Crack egg for omelette</li> <li>- Take ingredients from receiving dock</li> <li>- Store ingredients in chiller, freezer, and dry store</li> <li>- Clean and set up utensils at egg station</li> <li>- Clean working station</li> </ul>   |
| <p>XXVII</p> <p>(26 May -</p>        | <ul style="list-style-type: none"> <li>- Clear up egg, noodle station, and other breakfast foods</li> <li>- Set up and clear foods for Club Lounge</li> <li>- Packed leftover foods from breakfast buffet for donation</li> <li>- Cut omelette condiments</li> <li>- Cut tomato, potato, and chicken for breakfast</li> </ul>                                   |




## Appendix 6. Correction list



**AKADEMI KULINER & PATISERI**  
**OTTIMMO®**  
 INTERNASIONAL  
EXCELLENCE ARTS | ENTREPRENEURSHIP | BAKING & PASTRY ARTS

Student Name : Celine Goeyana  
 Student Number : 2274130010022  
 Exam Day & Date : Selasa, 1 Juli 2025  
 Lecture : Gilbert Yansur Hadiwirawan, A.Md.Par.  
 (19900101 1701 041)

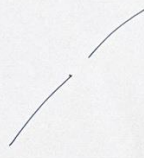


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
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 Advisor  
  
 (Novi Indah Permata Sari, S.T., M.Sc)  
 19951109 2202 083


1 Juli 2025 / 10:00-10:45


**AKADEMI KULINER & PATISERI**  
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EXCELLENCE ARTS | ENTREPRENEURSHIP | BAKING & PASTRY ARTS

Student Name : Celine Goeyana  
 Student Number : 2274130010022  
 Exam Day & Date : Selasa, 1 Juli 2025  
 Lecture : Novi Indah Permata Sari, S.T., M.Sc  
 (19951109 2202 083)


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



**AKADEMI KULINER & PATISERI**  
**OTTIMMO**  
 INTERNATIONAL  
EXCELLENT ARTS - GASTRONOMY - BAKERY & PASTRY ARTS

Student Name : Celine Goeyana  
 Student Number : 2274130010022  
 Exam Day & Date : Selasa, 1 Juli 2025  
 Lecture : Nursta Firdiana Dwi Andariesta, S.H., M.H (19960716 2401 003)

| No | Correction List  | Page | Approval |
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





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





## Appendix 7. Consultation form


**AKADEMI KULINER & PATISERI**  
**OTTIMMO**  
 INTERNATIONAL  
EXCELLENT ARTS - GASTRONOMY - BAKERY & PASTRY ARTS

**CONSULTATION FORM**  
**INDUSTRIAL TRAINING /**  
**FOODPRENEURSHIP**

**Name** : Celine Goeyana  
**Student Number** : 2274130010022  
**Advisor** : Novy Indah Permata Sari, S.T., M.Sc

| No | Date | Topic Consultation                      | Name/<br>Signature  |
|----|------|---|---|
| 1. | 22/5 | Bagan kitchen                           |  |
| 2. | 02/6 | Recapitulation of industrial activities |  |
| 3. | 05/6 | Revisi report                           |  |
| 4. | 10/6 | Revisi event                            |  |
| 5  | 11/6 | Revisi Abstract                         |  |
| 6  | 26/6 | Judul PPT                               |  |

| No  | Date | Topic Consultation       | Name/<br>Signature  |
|-----|------|--------------------------|---|
| 7.  | 27/6 | Bagan kitchen (job desk) |  |
| 8.  | 29/6 | hygiene and sanitation   |  |
| 9   | 30/6 | Revisi penulisan         |  |
| 10. | 30/6 | Revisi Report            |  |
|     |      |                          |   |
|     |      |                          |   |