

BIBLIOGRAPHY

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<https://th.linkedin.com/in/pedro-carrillo-39594b3b>

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<https://www.sofitelkrabiphokeethra.com/>

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APPENDIX

Appendix 1. Consultation Form



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP

Name : Vincent Alexander Wijaya
Student Number : 2274130010037
Advisor : Windi Habsari

No	Date	Topic Consultation	Name/ Signature
1	13/6/2025	bab 1 background	
2	13/6/2025	bab 2 literature review	
3	17/6/2025	bab 3	
4	18/6/2025	bab 4 abstrak, conclusion	
5	2/7/25	Perbaikan Format abstract	
6	11/7/25	Perbaikan Format Bibliog ra phy	

No	Date	Topic Consultation	Name/ Signature
7	11/7/2025	Perbaikan Occupancy rate	
8	11/7/2025	Perbaikan kata di chapter III	
9	11/7/2025	Problems and solution	
10	11/7/2025	Chapter II	
11	11/7/2025	suggestion	
12	11/7/2025	Kitchen Brigade	

Appendix 2. Appraisal Form

Internship Appraisal Form

 **AKADEMI KULINER & PATISERI**
OTTIMMO
INTERNASIONAL
EXCELLENT ARTS : CATERING/PAFÉ : BAKING & PASTRY ARTS

INTERNSHIP
PLACE: Sofitel Klabi Phokeethra Golf and Spa Resort

First Name Vincent Last Name Wijaya

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

Intern's Position : Trainee Department : Hot Kitchen

REVIEW DATE : 23/04/2025 Direct Supervisor : Jaruphakawat Moneimai 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 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

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects 3

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

3

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

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

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;

Good attitude and can do support with the team:
and hard working. Plead learning more with the new
knowledge as a time -

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

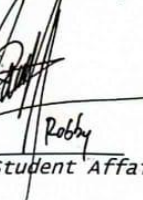
On-Site Manager/Owner/Chef

Signature & Stamp:  Dated 29/05/2025

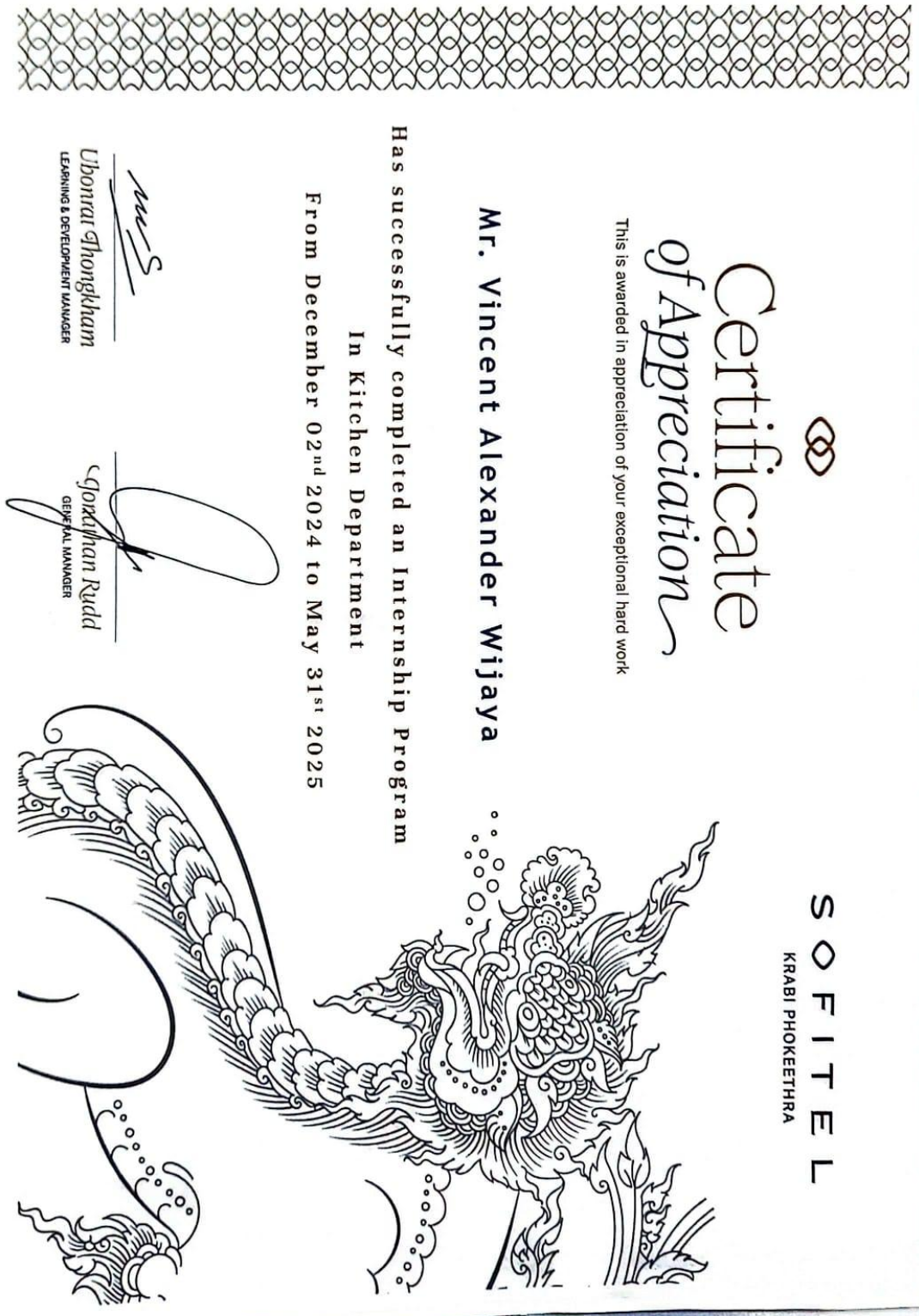
The Intern

Signature:  Dated 24/05/2025

OTTIMMO International Master Gourmet Academy

Signature & Stamp:   Dated 18/06/2025
Dept. Head Student Affairs

Appendix 3. Certificate



Appendix 4. Correction list



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

Student Name : Vincent Alexander Wijaya
Student Number : 2274130010037
Exam Day & Date : Selasa, 1 Juli 2025
Lecture : Windi Habsari, S.T., M.Sc
(19960830 2303 019)

No	Correction List	Page	Approval
	Perbaiki format abstract. Setiap kalimat diawali dengan huruf kapital.	11	
	Perbaiki format Bibliography	39	

Acknowledge,
Advisor

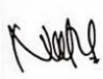


(Windi Habsari, S.T., M.Sc)
19960830 2303 019



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

Student Name : Vincent Alexander Wijaya
Student Number : 2274130010037
Exam Day & Date : Selasa, 1 Juli 2025
Lecture : Novi Indah Permata Sari, S.T., M.Sc
(19951109 2202 083)

No	Correction List	Page	Approval
	- Cek Guideline	Au.	
	- Cek Report	Au.	

Acknowledge,
Advisor



(Windi Habsari, S.T., M.Sc)
19960830 2303 019



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

Student Name : Vincent Alexander Wijaya
 Student Number : 2274130010037
 Exam Day & Date : Selasa, 1 Juli 2025
 Lecture : Michael Valent, A.Md.Par
 (19950219 2001 074)

No	Correction List	Page	Approval
1	Silahkan di cek laporannya banyak Perbaiki tulisan yang harus diperbaiki terutama dalam hal penggunaan bahasa Inggris !		

Acknowledge,
 Advisor

(Windi Habsari, S.T., M.Sc)
 19960830 2303 019

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Vincent Alexander Wijaya

Study Program : Culinary arts

Placement of Industrial Training : Sofitel Krabi Phokeethra Golf & Spa
Resort Thailand

Field of work : Hot kitchen

Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	- Prepare the pizza condiments it is like grate mozzarella cheese, slice mushroom, slice spicy salami ham, slice onion to make caramelized onion, slice brie cheese, slice eggplant, open tomato canned and blend and then seasoning with salt and pepper - prepare the focaccia ingredients flour, oil, sugar, yeast and also slice tomato cherry for the topping - Cook all the condiments it is like sear the eggplants, cook and the caramelized onion - Prepare the pizza ingredients which is made from pizza flour, salt, sugar, oil, yeast - Make the pizza dough by use machine - after that slice and shape the dough become round shape. Each shape the quantity 250 gr - after focaccia ready, slice become few pcs and put in the small microwave oven to warm - when order came, I support to slice the pizza and plating - after closed time to clean the restaurant
2	- Prepare the pizza condiments it is like grate mozzarella cheese, slice mushroom, slice spicy salami ham, slice onion to make caramelized onion, slice brie cheese, slice eggplant, open tomato canned and blend and then seasoning with salt and pepper - prepare the focaccia ingredients flour, oil, sugar, yeast and also slice tomato cherry for the topping

	- Cook all the condiments it is like sear the eggplants, cook and the caramelized onion - Prepare the pizza ingredients which is made from pizza flour, salt, sugar, oil, yeast - Make the pizza dough by use machine - after that slice and shape the dough become round shape. Each shape the quantity 250 gr - after focaccia ready, slice become few pcs and put in the small microwave oven to warm - when order came, I support to slice the pizza and plating - after closed time to clean the restaurant
3	- Prepare the pizza condiments it is like grate mozzarella cheese, slice mushroom, slice spicy salami ham, slice onion to make caramelized onion, slice brie cheese, slice eggplant, open tomato canned and blend and then seasoning with salt and pepper - prepare the focaccia ingredients flour, oil, sugar, yeast and also slice tomato cherry for the topping - Cook all the condiments it is like sear the eggplants, cook and the caramelized onion - Prepare the pizza ingredients which is made from pizza flour, salt, sugar, oil, yeast - Make the pizza dough by use machine - after that slice and shape the dough become round shape. Each shape the quantity 250 gr - after focaccia ready, slice become few pcs and put in the small microwave oven to warm - when order came, I support to slice the pizza and plating - after closed time to clean the restaurant
4	- Prepare the pizza condiments it is like grate mozzarella cheese, slice mushroom, slice spicy salami ham, slice onion to make caramelized onion, slice brie cheese, slice eggplant, open tomato canned and blend and then seasoning with salt and pepper - prepare the focaccia ingredients flour, oil, sugar, yeast and also slice tomato cherry for the topping - Cook all the condiments it is like sear the eggplants, cook and the caramelized onion - Prepare the pizza ingredients which is made from pizza flour, salt, sugar, oil, yeast - Make the pizza dough by use machine - after that slice and shape the dough become round shape. Each shape the quantity 250 gr

	- after focaccia ready, slice become few pcs and put in the small microwave oven to warm - when order came, I support to slice the pizza and plating - after closed time to clean the restaurant
--	--

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of activities
1	- cook fried egg, bacon, and omelet for customer - clear the breakfast station - clean the breakfast station - prepare omelet for tomorrow breakfast - break for lunch - make sushi for 4 plates - after that clean the station - prepare the ingredients food for buffet dinner - take a picture of food and send in the kitchen group - stand by at buffet area to check need to refill or no need. -after buffet finish clear the buffet area
2	- cook fried egg, bacon, and omelet for customer - clear the breakfast station - clean the breakfast station - prepare omelet for tomorrow breakfast - break for lunch - make sushi for 4 plates - after that clean the station - prepare the ingredients food for buffet dinner - take a picture of food and send in the kitchen group - stand by at buffet area to check need to refill or no need. -after buffet finish clear the buffet area
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4	- cook fried egg, bacon, and omelet for customer - clear the breakfast station

	- clean the breakfast station - prepare omelet for tomorrow breakfast - break for lunch - make sushi for 4 plates - after that clean the station - prepare the ingredients food for buffet dinner - take a picture of food and send in the kitchen group - stand by at buffet area to check need to refill or no need. -after buffet finish clear the buffet area
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Activity Notes

: Month I/II/III/IV/V/VI

Week	Activity
1	-Prepare the breakfast station which is consist of egg station, noddle station, and bacon - cook bacon for spare - cook pancake for krab - quick break time to eat - cook fried egg, bacon, and omelet for customer - clear the breakfast station - clean the breakfast station - prepare omelet for tomorrow breakfast - break for lunch - make sushi for 4 plates - after that clean the station - Every Wednesday and Thursday go to cold kitchen to learn appetizers - Go to Thailand White Lotus Restaurant to learn Thailand cuisines - learn how to use wok - cook for the krab
2	-Prepare the breakfast station which is consist of egg station, noddle station, and bacon - cook bacon for spare - cook pancake for krab - quick break time to eat - cook fried egg, bacon, and omelet for customer - clear the breakfast station - clean the breakfast station - prepare omelet for tomorrow breakfast - break for lunch - make sushi for 4 plates

	- after that clean the station -every Wednesday and Thursday go to cold kitchen to learn about appetizers - Go to Thailand White Lotus Restaurant to learn Thailand cuisines - learn how to use wok - cook for the krab
3	-Prepare the breakfast station which is consist of egg station, noddle station, and bacon - cook bacon for spare - cook pancake for krab - quick break time to eat - cook fried egg, bacon, and omelet for customer - clear the breakfast station - clean the breakfast station - prepare omelet for tomorrow breakfast - break for lunch - make sushi for 4 plates - after that clean the station - every Wednesday and Thursday go to cold kitchen to learn appetizers - Go to Thailand White Lotus Restaurant to learn Thailand cuisines - learn how to use wok - cook for the krab
4	-Prepare the breakfast station which is consist of egg station, noddle station, and bacon - cook bacon for spare - cook pancake for krab - quick break time to eat - cook fried egg, bacon, and omelet for customer - clear the breakfast station - clean the breakfast station - prepare omelet for tomorrow breakfast - break for lunch - make sushi for 4 plates - after that clean the station -every Wednesday and Thursday go to cold kitchen to learn appetizer - Go to Thailand White Lotus Restaurant to learn Thailand cuisines - learn how to use wok - cook for the krab

Activity Notes

Month: I/II/III/IV/V/VI

Week	Activity
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Activity notes

: Month I/II/III/IV/V/VI

Week	Activity
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	- learn how to use wok - cook for the krab
3	- prepare the onion slice which consist of slice onion, green chili, mint sauce, lime - prepare all the box condiments and refill the condiments it is like first in first out (FIFO) - learn how to make Indian gravy - make mint sauce - slice chicken for chicken tika - prepare the naan dough and roti dough - make marinate chicken tika - fried papadam - break for dinner - support to slice the naan bread or tandoori roti - plating the dishes - clean the kitchen
4	- prepare the onion slice which consist of slice onion, green chili, mint sauce, lime - prepare all the box condiments and refill the condiments it is like first in first out (FIFO) - learn how to make Indian gravy - make mint sauce - slice chicken for chicken tika - prepare the naan dough and roti dough - make marinate chicken tika - fried papadam - break for dinner - support to slice the naan bread or tandoori roti - plating the dishes - clean the kitchen

Activity Notes

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