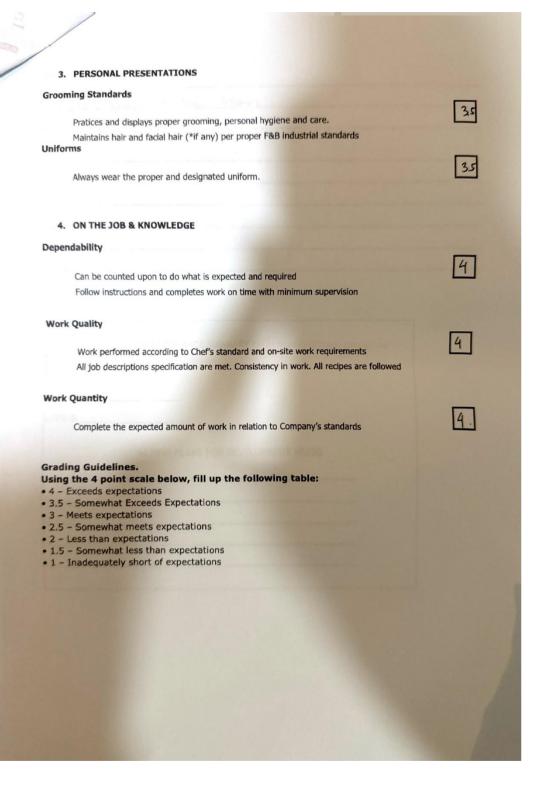
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## **APPENDIX**

# Appendix 1. Appraisal Form

Internship Appraisal Form  OTTI  INTERNA  CULHARY ARTS (ASTRONOSIY)	
INTERNSHIP PLACE: Bowery	
First Name Valencio Last Name Mother	
Review Period/s:  Monthly Quarterly Bi-annualy Annually Date Joining Monday, 5 December 2024	
Intern's Position : Trainee Department : Side Dish	
REVIEW DATE: Wednesdax, 28 May 2025 Direct Supervisor: Ary Supri hartanto	×
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 s positive manner and Works toward the Company's goal/s.	3,5
Follow -Through	1
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	×



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Mark Chipso		1000		
- 1 - 0 W				
	PERFORMANCE SU/	WMARY * to be filled by	OTTIMMO Internation	al
TOTAL POINTS				
RATING				
	ACTION PLANS FOR	R DEVELOPMENT NE	EDS	
1				
2				
B				
5				

Diecm	III. SIGNATURES			
0	On-Site Manager/Owner/Chef			
	Signature & Stamp: Ary Supercurrants	A CENT	Dated 31 May 2025	
т	The Intern			
	Signature:	Dated_		
	OTTIMMO International MasterGourmet Academy	ıy		
	Signature & Stamp:		Dated	
	рерт.неай Этийенг Агт	tairs		

**Appendix 2. Internship Certificate** 



**Appendix 3. Pictures with Crew** 

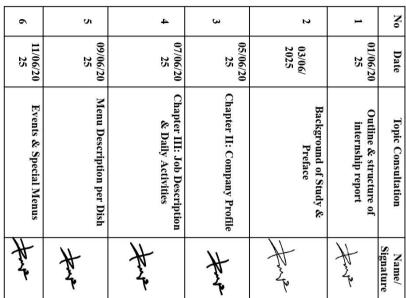








### **Appendix 4. Consultation Form**





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	Final review before printing	Bibliography & Attachments	Sales Report Analysis	Hygiene & Sanitation + Inventory Handling	Topic Consultation	
	the	Aug.	the	the	Name/ Signature	

Advisor

Name

Filias Kusuma, S.E., M.M.

Valencio Matthew Bertrandt 2274130010064



Student Name

: Valencio Matthew Bertrandt

Student Number Exam Day & Date : 2274130010064 : Selasa, 8 Juli 2025

Lecture

: Anthony Sucipto, A.Md.Par (19960325 2201 085)

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Acknowledge, Advisor

(Filias Kusuma, S.E., M.M) 19871203 2403 023



Student Name

: Valencio Matthew Bertrandt : 2274130010064

Student Number Exam Day & Date

Lecture

: Selasa, 8 Juli 2025 : Filias Kusuma, S.E., M.M (19871203 2403 023)

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Acknowledge, Advisor

(Filias Kusuma, S.E., M.M) 19871203 2403 023



Student Name Student Number : Valencio Matthew Bertrandt : 2274130010064

Exam Day & Date

Lecture

: Selasa, 8 Juli 2025 : Heni Adhianata, S.TP., M.Sc (19900613 1402 016)

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Acknowledge, Advisor

(Filias Kusuma, S.E., M.M) 19871203 2403 023

### RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Valencio Matthew Bertrandt

Study Program : D3

Placement of Industrial Training : Bowery Restaurant

Field of Work : Side Dish Section

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

Week	Description of activities
Month I - December (Week 1–4)	<ul> <li>Introduction to kitchen workflow and team structure</li> <li>Observing mise en place preparation (vegetables, starches, sauces)</li> <li>Learning kitchen hygiene, sanitation, and labeling protocols</li> <li>Assisted in sautéing vegetables (spinach, mushroom) and plating side items</li> <li>First exposure to basic equipment: salamander, grill, fryer</li> </ul>
Month II - January (Week 5–8)	<ul> <li>Began handling sauté station for greens and potatoes</li> <li>Practiced assembling side dishes for main courses</li> <li>Assisted in preparation of garlic cream sauce, brandade potatoes, and pomme purée</li> <li>Helped with vegetable prep: blanching green beans, grilling zucchini &amp; cauliflower</li> <li>Regularly responsible for plating Fish and Chips, Roast Chicken, and Wagyu Burger</li> </ul>

Month III - February (Week 9–12)	<ul> <li>Independently managed sautéing and frying components for up to 10 dishes</li> <li>Took responsibility for finishing sauces (Café de Paris, BBQ, Chasseur)</li> <li>Plated for special dishes like Canard à l'Orange, Poisson du</li> </ul>
	<ul> <li>Jour</li> <li>Prepped and plated garlic bread crumbs for Halibut and prepared Lyonnaise potatoes</li> <li>Supported Valentine's "Soirée d'Amour" event with curated menu</li> </ul>
Month IV - March (Week 13–16)	<ul> <li>Consistently handled daily mise en place for sauté and fryer stations</li> <li>Prepared and stored components in walk-in chiller using FIFO and proper labeling</li> <li>Active in Ramadhan Special Menu production: Bowery Sultan Platter, Turkish lamb</li> <li>Trained in handling sauces with shellfish base (e.g., brown crab sauce)</li> <li>Maintained hygiene standards during high-volume service</li> </ul>
Month V - April (Week 17–20)	<ul> <li>Supervised plating flow during peak dinner service</li> <li>Prepped pomme purée with truffle oil and grilled baby carrots for Boeuf Wellington</li> <li>Supported operations during wine pairing dinner with Penfolds</li> <li>Managed preparation of stoemp potatoes and</li> </ul>

	cauliflower purée  - Participated in inspection for chiller temperature, stock labeling, and sanitation
Month VI - May (Week 21–24)	<ul> <li>Finalized skill in handling full side dish components for complex mains</li> <li>Operated solo in sauté station during staff absence</li> <li>Recapped and assisted new trainees on prep workflow</li> <li>Contributed to event dishes for May weekend rush</li> <li>Completed full dish plating for most of the dishes</li> </ul>