

## **BIBLIOGRAPHY**

Ministry of Tourism and Creative Economy. (2023). *Indonesia culinary trends 2023*. Retrieved from <https://www.kemenparekraf.go.id/publication>

Tavern Group Indonesia. (2025). *Company profile*. Retrieved from [<https://taverngroup.id>]

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## APPENDIX

### Appendix 1. Appraisal Form

**Internship Appraisal Form**

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

INTERNSHIP  
PLACE: Bouery

First Name Valencio Last Name Matthew

Review Period/s : ☐ Monthly ☐ Quarterly ☐ Bi-annualy ☐ Annually Date Joining  
: Monday, 9 December 2024

Intern's Position : Trainee Department : Side Dish

REVIEW DATE : Wednesday, 28 May 2025 Direct Supervisor : Ary Suprihartanto 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 s 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 X

### 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

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;**

Very Proud of the interns.

**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 31 May 2025

**The Intern**

Signature: \_\_\_\_\_

Dated \_\_\_\_\_

**OTTIMMO International MasterGourmet Academy**

Signature & Stamp: \_\_\_\_\_  
*Dept. Head Student Affairs*

Dated \_\_\_\_\_

## Appendix 2. Internship Certificate



## Appendix 3. Pictures with Crew







Akademi Kuliner & Pastry  
**OTTIMO**  
INTERNASIONAL  
GEMILANG AGRI, GASTRONOMI, BAKING & PASTRY ARTS

**CONSULTATION FORM  
INDUSTRIAL TRAINING /  
FOODPRENEURSHIP**

Name ..... Valencio Mathew Bertrandt  
Student Number ..... 2274130010064  
Advisor ..... Filius Kusuma, S.E., M.M.

| No | Date       | Topic Consultation                              | Name/<br>Signature |
|----|------------|-------------------------------------------------|--------------------|
| 1  | 01/06/2025 | Outline & structure of internship report        |                    |
| 2  | 03/06/2025 | Background of Study & Preface                   |                    |
| 3  | 05/06/2025 | Chapter II: Company Profile                     |                    |
| 4  | 07/06/2025 | Chapter III: Job Description & Daily Activities |                    |
| 5  | 09/06/2025 | Menu Description per Dish                       |                    |
| 6  | 11/06/2025 | Events & Special Menus                          |                    |

| No | Date       | Topic Consultation                        | Name/<br>Signature |
|----|------------|-------------------------------------------|--------------------|
| 7  | 13/06/2025 | Hygiene & Sanitation + Inventory Handling |                    |
| 8  | 15/06/2025 | Sales Report Analysis                     |                    |
| 9  | 17/06/2025 | Bibliography & Attachments                |                    |
| 10 | 20/06/2025 | Final review before printing              |                    |
|    |            |                                           |                    |
|    |            |                                           |                    |

## Appendix 4. Consultation Form

## Appendix 5. Correction List

8 Juli 2025 / 15.00-15.45



AKADEMI KULINER & PATISERI  
**OTTIMMO**<sup>®</sup>  
INTERNASIONAL  
CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Valencio Matthew Bertrandt  
Student Number : 2274130010064  
Exam Day & Date : Selasa, 8 Juli 2025  
Lecture : Anthony Sucipto, A.Md.Par  
(19960325 2201 085)

| No | Correction List                        | Page | Approval                                                                            |
|----|----------------------------------------|------|-------------------------------------------------------------------------------------|
| 1  | Di laporan, banyak penggunaan kata "I" |      |  |

Acknowledge,  
Advisor



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



Student Name : Valencio Matthew Bertrandt  
 Student Number : 2274130010064  
 Exam Day & Date : Selasa, 8 Juli 2025  
 Lecture : Filias Kusuma, S.E., M.M  
 (19871203 2403 023)

| No | Correction List | Page | Approval |
|----|-----------------|------|----------|
|    |                 |      |          |

Acknowledge,  
 Advisor

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



AKADEMI KULINER & PATISERI  
**OTTIMMO**<sup>®</sup>  
 INTERNASIONAL  
CULINARY ARTS | GASTRONOMY BAKING & PASTRY ARTS

Student Name : Valencio Matthew Bertrandt  
 Student Number : 2274130010064  
 Exam Day & Date : Selasa, 8 Juli 2025  
 Lecture : Heni Adhianata, S.TP., M.Sc  
 (19900613 1402 016)

| No | Correction List                                                                                                                                                   | Page | Approval            |
|----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|---------------------|
| ①  | Kitchen brigade diubah landscape                                                                                                                                  | 6    | <i>H. Adhianata</i> |
| ②  | Bibliography diurutkan abjad.                                                                                                                                     | 41   | <i>H. Adhianata</i> |
| ③  | 3.3 picture of place → diberi penjelasan tgg storage system (chiller, freezer dan dry storage)<br><br>Hasil revisi kirim ke email<br>heniadhianata@ottimmo.ac.id. | 34.  | <i>H. Adhianata</i> |

Acknowledge,  
 Advisor

*[Signature]*  
 (Filius 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<br>(Week 1–4) | <ul style="list-style-type: none"><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<br>(Week 5–8) | <ul style="list-style-type: none"><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> |

|                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
|---------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Month III - February<br/>(Week 9–12)</p> | <ul style="list-style-type: none"> <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 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>   |
| <p>Month IV - March<br/>(Week 13–16)</p>    | <ul style="list-style-type: none"> <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> |
| <p>Month V - April<br/>(Week 17–20)</p>     | <ul style="list-style-type: none"> <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<br>- Participated in inspection for chiller temperature, stock labeling, and sanitation                                                                                                                                                                                                 |
| Month VI - May<br>(Week 21–24) | - Finalized skill in handling full side dish components for complex mains<br>- Operated solo in sauté station during staff absence<br>- Recapped and assisted new trainees on prep workflow<br>- Contributed to event dishes for May weekend rush<br>- Completed full dish plating for most of the dishes |