

BIBLIOGRAPHY

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APPENDIX

Appendix 1. Pictures with executive sous chef, staffs and trainees



Appendix 2. Appraisal Form

Internship Appraisal Form			AKADEMI KULINER & PATISERI OTTIMMO® INTERNASIONAL CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS
INTERNSHIP			
PLACE: <u>Centara Grand Beach Resort Phuket</u>			
First Name <u>Winno Tri</u>		Last Name <u>Cahyani</u>	
Review Period/s : ☐ Monthly ☐ Quarterly ☒ Bi-annually ☐ Annually Date Joining _____			
Intern's Position : _____ Department : <u>Kitchen</u>			
REVIEW DATE : <u>July 21st 2025</u>		Direct Supervisor : <u>Nureehan Bahen</u> 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.		4	
2. CUSTOMERS INTERACTIONS			
Customer Relations (*if any)			
Consistently demonstrates: attentive, courtesy and efficient service to customers. Treat customers with Considerations and Respects		4	

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

4

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

Uniforms

Always wear the proper and designated uniform.

3.4

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

3.5

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

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;

Good in Interpersonal Skills,
Polite, humble, diligent, and always
eager to acquire more knowledge.

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 22/05/25

The Intern

Signature:  Dated 22/05/2025
Winna Tri Cahyani

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated 23/06/2025
Robby
Dept. Head Student Affairs

Appendix 3. Certificate



1 June 2025

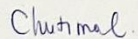
TO WHOM IT MAY CONCERN:

This letter certifies that **Ms. Winna Tri Cahyani** has successfully completed her practical training at Centara Grand Beach Resort Phuket as a **Student Trainee in the Kitchen Department** during the period from 3rd December 2024 to 31st May 2025

During her practical training with us, Ms. Winna Tri Cahyani was exposed to various job processes within the department. She demonstrated a positive attitude and a willingness to learn all aspects of the job. As a result, her performance and attitude at work are rated as 'A' grade.

We wish her every success in her future career. If you require any further information, please do not hesitate to contact the Human Resources Department at the address provided above.

Faithfully yours,



Chutima Cheungpattana (Ms.)
Area Training Manager

Note: Grade A = Excellent, Grade B+ = Very Good, Grade B = Good, Grade C+ = Fairly Good,
Grade C = Fair, Grade D = Poor

Appendix 4. Consultation Form



Akademik Kuliner & Pastry
OTTIMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	22/5/25	Kitchen brigade & job desk 23	<i>Ready</i>
2	2/6/25	Reception	<i>Ready</i>
3	20/6/25	Chapter 1	<i>Ready</i>
4	20/6/25	Chapter 2	<i>Ready</i>
5	20/6/25	Chapter 3	<i>Ready</i>
6	23/6/25	Storage system	<i>Ready</i>

Name : *Winda Ti Chayani*
Student Number : *2234130010012*
Advisor : *Ms. Heni Adhuanata, S.Te., M.Sc.*

No	Date	Topic Consultation	Name/ Signature
7	23/6/25	Chapter 4	<i>Ready</i>
8	23/6/25	Chapter 5	<i>Ready</i>
9	13/7/25	Revisi 1	<i>Ready</i>
10	13/7/25	Revisi 2	<i>Ready</i>

Appendix 5. Correction List

8 Juli 2025 / 15.45-16.30



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

Student Name : Winna Tri Cahyani
Student Number : 2274130010004
Exam Day & Date : Selasa, 8 Juli 2025
Lecture : Heni Adhianata, S.TP., M.Sc
(19900613 1402 016)

No	Correction List	Page	Approval
	All good !		

Acknowledge,
Advisor



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



Student Name : Winna Tri Cahyani
 Student Number : 2274130010004
 Exam Day & Date : Selasa, 8 Juli 2025
 Lecture : Kiky Navy Sukmawati, S.E., M.M.
 (19920325 1401 018)

No	Correction List	Page	Approval
1.	Pada bagian Visi Mission Berikat kata penutup the Center was Vision is mission are	115	JS
2.	Bagian Objective: - bisa masuk dan bagian dari heritage → Place to be		JS
3.	Page 15 : Berdasarkan paragraf pembuka 4 bagian Page 22 : Hentikan penjelasan sedikit tentang gambar Page 25 : Penjelasan event sebaiknya dihapus		JS JS

Acknowledge,
Advisor

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



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

Student Name : Winna Tri Cahyani
 Student Number : 2274130010004
 Exam Day & Date : Selasa, 8 Juli 2025
 Lecture : Filias Kusuma, S.E., M.M
 (19871203 2403 023)

No	Correction List	Page	Approval
1.	Perlu tambahkan occupancy rate hotel di detail establishment		

Acknowledge,
 Advisor

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

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Winna Tri Cahyani
Study Program : D3
Placement of *Industrial Training* : Centara Grand Beach Resort Phuket
Field of Work : Egg Station Breakfast
Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 – 4	- Set up egg station before breakfast opening time - Fried sunny side up eggs and made poach egg - Flatten and fry Thai roti dough - Made omelette, scrambled egg, egg benedict, and noodle soup according to guests orders - Refilled food for breakfast buffet - Clean up egg and noodle soup station - Clear up and packed leftovers food for donations - Set up for soup and fruits in club lounge - Cut ingredients such as bell pepper, tomato, chicken ham, onion, chilies, and mushroom for omelette - Refilled all condiments for noodle soup such as fish sauce, soy sauce, cilantro leaves, chili paste, chili powder, sugar, peanuts, vinegar and lime juice - Washed and set up utensils for egg station

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RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Winna Tri Cahyani
Study Program : D3
Placement of *Industrial Training* : Centara Grand Beach Resort Phuket
Field of Work : Bakery
Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 – 4	- Set up products for display in bakery station breakfast - Made pancakes and waffles - Refilled pastries, breads and toasts - Helped the guests on their questions about the foods - Clear up bakery station and prepare the sauce in a bowl for tomorrows breakfast - Prepare and set up bread rolls for club lounge - Baked frozen croissants and danish - Mixed pancake and waffle batter for tomorrows breakfast - Made bread pudding from leftover toasts or bread - Rounded Thai roti dough - Set up cakes for afternoon break at club lounge

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Winna Tri Cahyani
 Study Program : D3
 Placement of *Industrial Training* : Centara Grand Beach Resort Phuket
 Field of Work : Bakery
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 – 4	- Set up products for display in bakery station breakfast - Made pancakes and waffles - Refilled pastries, breads and toasts - Helped the guests on their questions about the foods - Clear up bakery station and prepare the sauce in a bowl for tomorrows breakfast - Prepare and set up bread rolls for club lounge - Mixed pancake and waffle batter for tomorrows breakfast - Made bread pudding from leftover toasts or bread - Mixed and rounded Thai roti dough - Set up cakes for afternoon break at club lounge - Prepared local snacks and turn down amenities for VIP guests - Prepared all products for tomorrows breakfast display in a box - Made crepes batter for Sunday brunch or dinner buffet - Made tuiles for decoration - Mixed and baked scones for afternoon break at club lounge

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Winna Tri Cahyani
 Study Program : D3
 Placement of *Industrial Training* : Centara Grand Beach Resort Phuket
 Field of Work : Bakery
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 – 4	- Mixed pancake and waffle batter for tomorrows breakfast - Made bread pudding from leftover toasts or bread - Mixed and rounded Thai roti dough - Set up cakes for afternoon break at club lounge - Made and decorated mango pudding, green tea pudding and crème brulee for dinner buffet - Decorated fruit tartlet, caramel custard pudding, chocolate mousse, and panna cotta for dinner buffet - Made tuiles for decoration - Made crepes batter for Sunday brunch or dinner buffet - Mixed and baked scones for afternoon break at club lounge - Prepared local snacks and turn down amenities for VIP guests - Set up and stand by at dinner buffet for refilling foods and help to grill meat - Set up for breakfast bakery station decorations

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

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 Study Program : D3
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 Field of Work : Bakery
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 – 4	- Mixed pancake and waffle batter for tomorrows breakfast - Made bread pudding from leftover toasts or bread - Mixed and rounded Thai roti dough - Set up cakes for afternoon break at club lounge - Made and decorated mango pudding, green tea pudding, caramel custard pudding, panna cotta, and crème brulee for dinner buffet - Decorated sliced cakes, mango sticky rice, fruit tartlet, and chocolate mousse for dinner buffet - Made tuiles and chocolate almond crumble for decoration - Made crepes batter for Sunday brunch or dinner buffet - Mixed and baked scones for afternoon break at club lounge - Prepared amenities such as birthday/honeymoon/anniversary cake, chocolate set, local snacks, and turn downs for VIP guests - Prepared and set up cakes for Starbucks lobby - Set up and stand by at dinner buffet for refilling foods and help to grill meat - Set up for breakfast bakery station decorations