

BIBLIOGRAPHY

Corica Pastries. (n.d.). *About us*. Corica Pastries. Retrieved June 15, 2025, from <https://www.coricapastries.com.au/about-us/>

Amagi Group. (n.d.). *About*. LinkedIn. Retrieved June 15, 2025, from <https://www.linkedin.com/company/amagi-group/about/>

APPENDIX

1. Appraisal Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: Cakes Pastries Surabaya

First Name Michelle Last Name Viendra Tjua

Review Period/s : ☐ Monthly ☐ Quarterly ☒ Bi-annually ☐ Annually Date Joining
: 13/1/2025

Intern's Position : _____ Department : Production

REVIEW DATE : 4/7/2025 Direct Supervisor : Rahma Mega Ariyanti x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

4

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

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3

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

3,5

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;

Sudah bagus, dikembangkan lagi semua ilmu yang di dapat di Corica.
"improve your skills and stay humble"

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

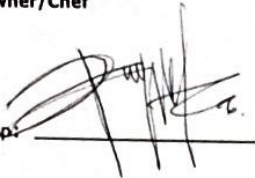
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp: 

Dated 4 Juli 2025

The Intern

Signature: 

Dated 5 Juli 2025

OTTIMMO International Master Gourmet Academy

Signature & Stamp: 
Dept. Head Student Affairs

Dated 14 / 07 / 2025

Certificate of Internship

This certificate is proudly presented to :

MICHELLA VIENDRA TJOA

Akademi Kuliner & Patiseri OTTIMO International

We are happy to certify that Ms. Michella has completed
her internship as a "Production" from January 13th, 2025 to July 13th, 2025.
We appreciate her work and contribution, at Corica Pastries Surabaya.

Surabaya, July 13th, 2025,
Sincerely yours

Director
Corica Pastries

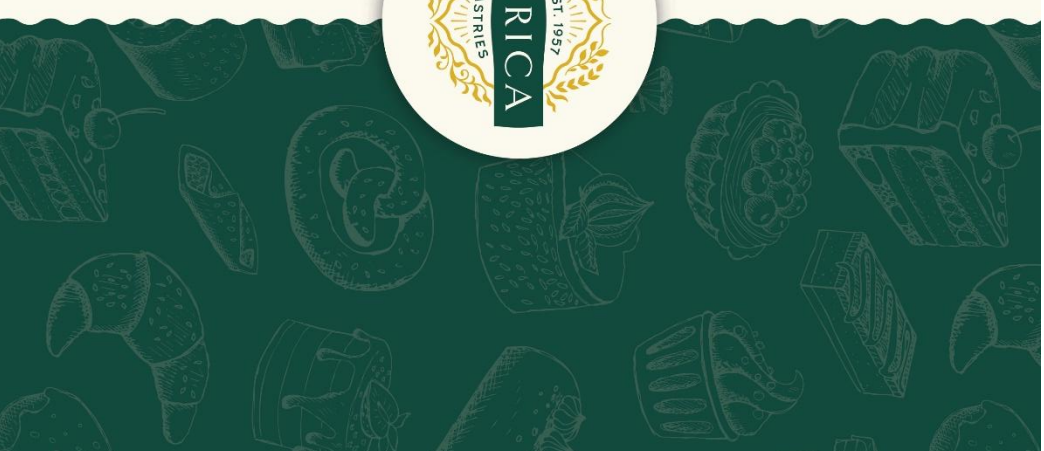


Hassan Mohsin

Manager Human Resources
Corica Pastries



Kinanti Indah Purwitasari



2. Certificate



Akademi Kuliner & Pastry
OTTIMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1.	10/6 ²⁵	Internship Report	Nurhidayah
2.	14/7 ²⁵	Internship Report	Nurhidayah
3	15/7 ²⁵	Internship Report	Nurhidayah
4.	19/7 ²⁵	Internship Report	Nurhidayah
5.	29/7 ²⁵	Internship Report	Nurhidayah
6.	6/7 ²⁵	Internship Report	Nurhidayah

Name : Michelle, Yendry, Tjo
Student Number : 2274130010024
Advisor : Mgs. Nopi, Lestah, Renaldi, Sari

No	Date	Topic Consultation	Name/ Signature
7.	5/7 ²⁵	Internship Report	Nurhidayah
8.	11/7 ²⁵	Internship Report	Nurhidayah
9.	18/7 ²⁵	Internship Report Revisi	Nurhidayah
10.	19/7 ²⁵	Internship Report Revisi	Nurhidayah

3. Consultation Form

4. Table of Activity

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Michella Viendra Tjoa
 Study Program : Diploma Program
 Placement of *Industrial Training* : Corica Pastries Surabaya (Central Kitchen)
 Field of Work : Production (Pastry Division)
 Activity Notes : Month I-II

Week	Description of activities
1 - 8	Learn and make vanilla mousse, tiramisu mousse, avocado mousse, chantily cream, raspberry mousse, and strawberry mousse.
	Prepare simple syrup and coffee syrup.
	Learn and assist in assembly cakes
	Make condiments for cake like, royaltine and raspberry pate de fruit
	Making mango jelly molds from ring cutter and plastic wrap, pour mango jelly into molds and put it in the freezer.
	Make chocolate glaze, chantily avoset and Ferrero ganache for cake cover.
	Make chocolate leaf-shaped and chocolate board
	Stock opname at the end of every month
	Prepare micas for cake assembly
9 - 16	Make vanilla mousse, tiramisu mousse, avocado mousse, chantily cream, raspberry mousse, and strawberry mousse.
	Learn and make Nutella mousse, lotus biscoff mousse, earl grey avoset.
	Prepare simple syrup and coffee syrup.
	Learn and assist in assembly cakes
	Make condiments for cake like, royaltine and raspberry pate de fruit
	Make mango jelly from scratch until freeze it in the freezer room.
	Make chantily avoset, magnum glaze, and plain glaze for cake covers.
	Fry chopped peanuts and make caramel to make peanut caramel for red velvet's cover

	Make chocolate board.
	Stock opname at the end of every month
	Prepare micas for cake assembly and covering cake slice
17 - 24	Make vanilla mousse, tiramisu mousse, avocado mousse, chantily cream, raspberry mousse, chocolate absolute ganache, hojicha ganache and hojicha cream.
	Prepare simple syrup and coffee syrup.
	Assist in assembly cakes.
	Make condiments for cake like, dark rock, white royaltine, royaltine and raspberry pate de fruit
	Make chantily avoset, magnum glaze, and pferrero ganache.
	Fry chopped peanuts for red velvet's cover
	Make chocolate board, peanut chocolate, and taro chocolate for garnishes.
	Garnish, prepare, and check outlets orders.
	Prepare micas for cake assembly and covering cake slice
	Learn about cookies division tasks

5. Photos





6. Correction List

18 Juli 2025 / 14.15-15.00



Student Name : Michella Viendra Tjoa
Student Number : 2274130010024
Exam Day & Date : Selasa, 18 Juli 2025
Lecture : Kiky Navy S., S.E., M.M
(19920325 1401 018)

No	Correction List	Page	Approval
1.	Page 14 hilang		
2.	Page 32. the student's the authors		
3.			

Acknowledge,
Advisor

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



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Student Name : Michella Viendra Tjoa
 Student Number : 2274130010024
 Exam Day & Date : Selasa, 18 Juli 2025
 Lecture : Filias Kusuma, S.E., M.M.
 (19871203 2403 023)

No	Correction List	Page	Approval

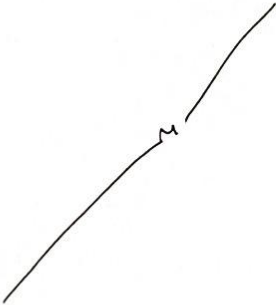
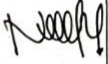
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 Advisor

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 19951109 2202 083



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