

BIBLIOGRAPHY

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- Ortola, M. D., Peris, M., Arraez, S. R., & Castello, M. L. (2019). *From the Laboratory to the Kitchen New Alternatives to Healthier Bakery Products*. Spain.
- Tarigan, E. C. (2023). Laporan Magang Pada Departemen hrd di pt kenes & bakery yogyakarta. ringkasan laporan magang, 12
<http://repositorybaru.stieykpn.ac.id/id/eprint/1321>
- Corica pastries <https://www.coricapastries.co.id/>

APPENDIX

Appendix 1. All Staff and Trainees



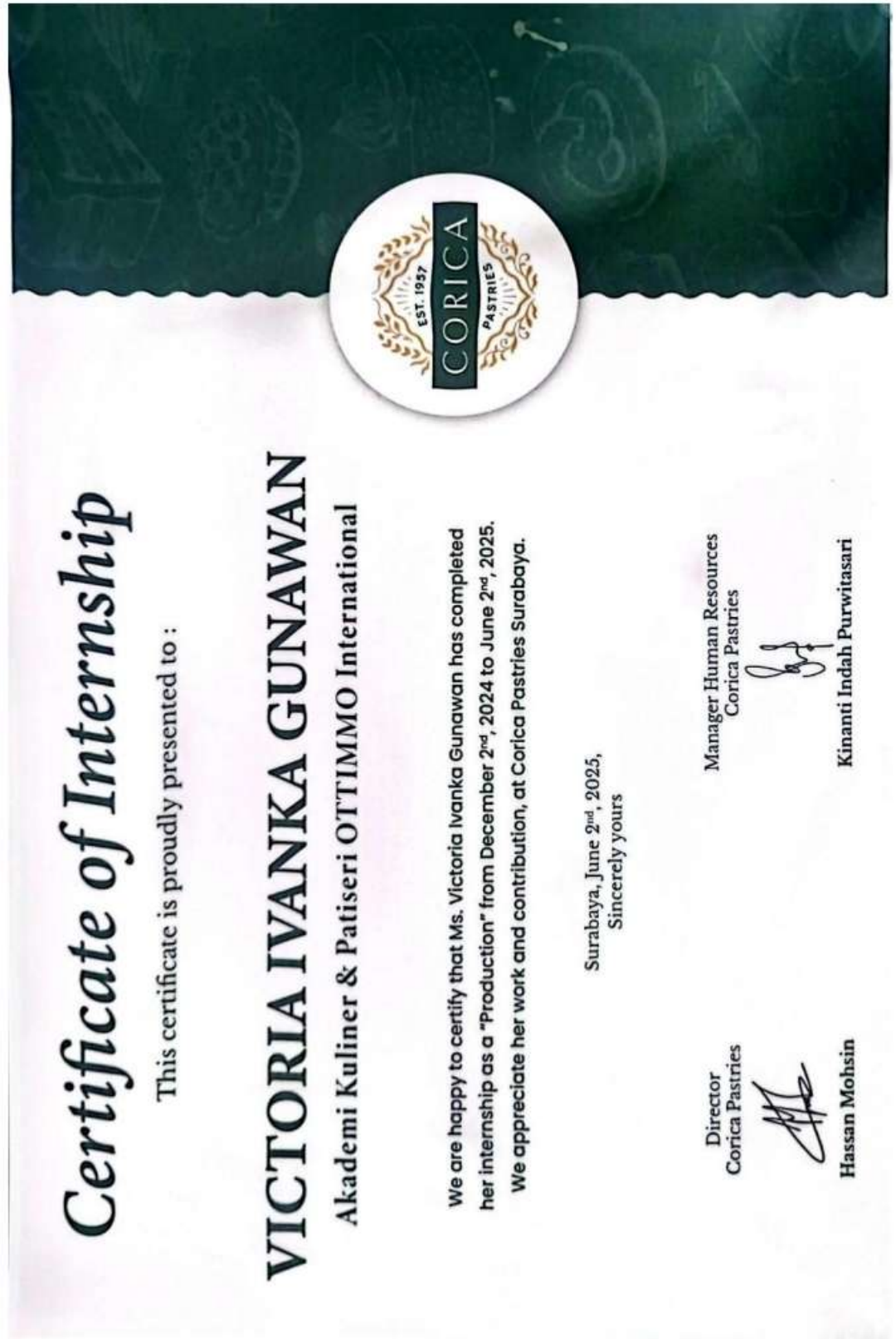
Appendix 2. Bakery Staff



Appendix 3. Pastry Staff



Appendix 4. Certificate



Appendix 5. Internship Appraisal Form

Internship Appraisal Form

INTERNSHIP
PLACE: Cadica Pastries

First Name: Victoria Ivanka **Last Name:** Gunawan

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

Intern's Position : Boxer **Department :** Production

REVIEW DATE : 20 May 2025 **Direct Supervisor :** Fery Agustin x



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

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 a positive manner and Works toward the Company's goal/s.

3

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. 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.

4

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

2.5

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

3.5

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

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;

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 20 - Mei - 2025.

The Intern

Signature: _____

Dated 11 June 2025

OTTIMMO International Culinary & Pastry Chef Academy

Signature & Stamp: _____



Head Student Affairs

Dated 11 Juni 2025.



Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Victoria Iwantha
 Student Number : 221413010021
 Advisor : MS. Novi Indah Ramadani, S.T., M.

No	Date	Topic Consultation	Name/ Signature
1	11/6 2025	Interwue Report	
2.	16/6 2025	revisi bab ii	
3.	18/6 2025	revisi bab iii	
4.	25/6 2025	revisi Appendix	
5.	11/7 2025	revisi bab iii	
6.	15/7 2025	revisi bibliography	

No	Date	Topic Consultation	Name/ Signature
7.	11/7 2025	internship report	
8.	30/7 25	internship report	
9.	30/7 25	internship report	
10.	30/7 25	internship report	

Appendix 6. Consultation Form

Appendix 7. Correction List

11 July 2025 / 11.15-12.00



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

Student Name : Victoria Ivanka Gunawan
Student Number : 2274130010042
Exam Day & Date : Selasa, 11 July 2025
Lecture : Gilbert Yanuar Hadiwirawan, A.Md.Par.
(19900101 1701 041)

No	Correction List	Page	Approval
1	—	—	

Acknowledge,
Advisor

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



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CULINARY ARTS | CATERING | BAKING & PASTRY ARTS

Student Name : Victoria Ivanka Gunawan
Student Number : 2274130010042
Exam Day & Date : Selasa, 11 July 2025
Lecture : Windi Habsari, S.T., M.Sc
(19960830 2303 019)

No	Correction List	Page	Approval
1.	See every page Abstrak, chapter 1, chapter 2, chapter 3. Bibliography		

Acknowledge,
Advisor



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

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Victoria Ivanka Gunawan
Study Program : Internship
Placement of *Industrial Training* : Corica Pastries Surabaya
Field of Work : Cake Decoration
Activity Notes : Month I

Week	Description of activities
1	• Learning how to make chocolate decoration • Learning how to decorate cake • Learning how to make chocolate flat • Learning how to make Avoset whipcream for decorating • Cutting plastic mica for sliced cake cover
2	• Making chocolate decoration • Learning how to make pannacotta • Making fondant for decoration • Decorating cake • Making chocolate flat • Cutting plastic mica for the sliced cake cover
3	• Making fondant for event cake decoration • Making panna cotta • Learning how to make ganache chocolate for glue • Decorating cake • Making chocolate decoration • Making chocolate flat • Cutting plastic mica for the sliced cake cover
4	• Decorating cake • Making pannacotta • Making chocolate decoration • Cutting plastic mica for the sliced cake cover • Moving to pie division

Activity Notes : Month II to Month V

Week	Description of Activities
1	- Assembling pie (cranberry, seasalt, red pie, quiche lorraine) - Mold pie into the tray - Bake pie shell
2	- Learning how to make filling for the pie (cheese frosting for red pie, chocolate filling for cranberry pie, chocolate mousse for sea salt, and quiche filling for quiche lorraine) - Preparing ingredients for making pie - Learning how to finishing the pie
3	- Learning how to make chocolate glaze for finishing cranberry pie and sea salt pie - Learning how to make chocolate ganache for cranberry pie finishing and for sticking the pie to the underline
4	- Learning how to stock opname - Making and assembling pie for adding more stock - Learning how to fill the total finished weight product paper

Activity Notes : Month VI

Week	Description of Activities
1	- Assembling pie (cranberry, seasalt, red pie, quiche lorraine) - Mold pie into the tray - Bake pie shell
2	- Making filling for the pie (cheese frosting for red pie, chocolate filling for cranberry pie, chocolate mousse for sea salt, and quiche filling for quiche lorraine) - Preparing ingredients for making pie

	• Finishing the pie (give chocolate ganache for cranberry pie, give melted chocolate around the pie, add almond and sea salt for sea salt pie)
3	• Learning how to weighing all the strudel filling into several size • Peeling and cutting apple for apple filling • Learning how to assembling strudel
4	• Preparing ingredients to make vla vanilla • Fill the total finished weigh product paper