

## APPENDIX

### Appendix 1. Starfish Bloo



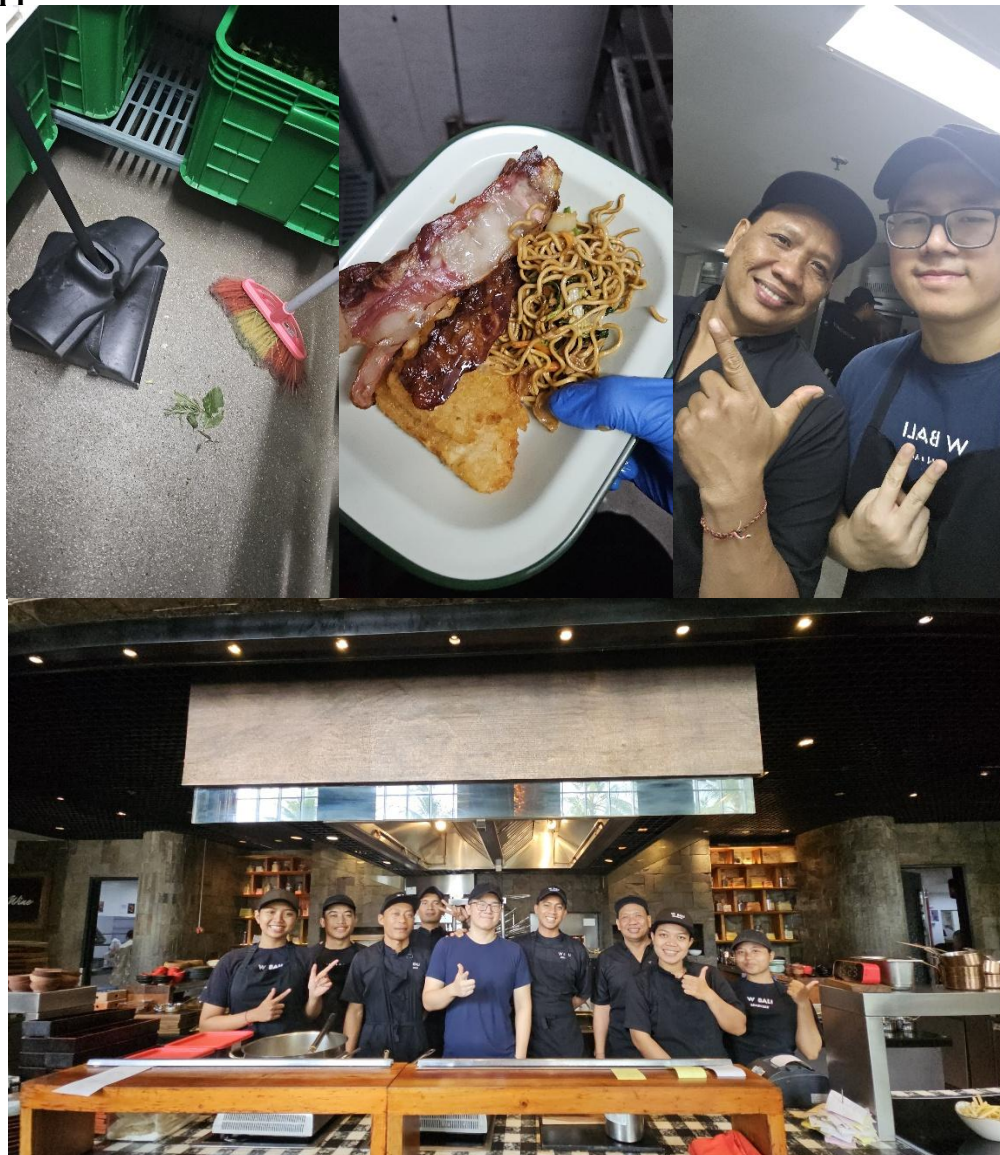
### Appendix 2. Hotel Room



### Appendix 3. Fruit Preparation



### Appendix 4. Fire Kitchen Photos



## Appendix 6. Consultation Form


**Akademi Kuliner & Patiseri**  
**OTTIMO**  
**INTERNASIONAL**  
KEPIMPINAN DAN KEMAMPUAN BERKUALITAS

**CONSULTATION FORM**  
**INDUSTRIAL TRAINING /**  
**FOODPRENEURSHIP**

| No | Date    | Topic Consultation                   | Name/<br>Signature                                                                 |
|----|---------|--------------------------------------|------------------------------------------------------------------------------------|
| 1  | 14/7/25 | Approval 1 format<br>Consultation    |  |
| 2  | 14/7/25 | Plagiarism statement<br>Consultation |   |
| 3  | 14/7/25 | Hygiene SOP                          |   |
| 4  | 17/7/25 | Grooming Standard                    |   |
| 5  | 17/7/25 | Receiving & Handling<br>Ingredients  |   |
| 6  | 18/7/25 | Food waste SOP                       |   |

Name : Alexander Kavin  
 Student Number : 227411001004  
 Advisor : Ryan Yernia Istikomah

| No | Date    | Topic Consultation       | Name/<br>Signature                                                                    |
|----|---------|--------------------------|---------------------------------------------------------------------------------------|
| 7  | 18/7/25 | Product Pictures         |  |
| 8  | 18/7/25 | Page 31 correction       |    |
| 9  | 23/7/25 | Suggestion Corrections   |    |
| 10 | 23/7/25 | Footer format Correction |    |
| 11 | 28/7/25 | Lists check              |    |
| 12 | 28/7/25 | Final check              |    |

## RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Alexander Kavın  
 Study Program : D3  
 Placement of *Industrial Training* : W Bali - Seminyak  
 Field of Work : Starfish Bloo, Fire Dinner, Fire  
 Lunch & In-room Dining  
 Activity Notes: Month I

| Week                                                       | Description of activities                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p style="text-align: center;">1 - 4<br/>Starfish Bloo</p> | <ul style="list-style-type: none"> <li>- Runner for salad bar, main dishes, cereals, and cold cuts</li> <li>- Making orders at the omelette station</li> <li>- Tidying up and cleaning utensils and equipments</li> <li>- Ingredient receiving</li> <li>- Ingredient storing</li> <li>- Preparing romaine, iceberg, and crispy red lettuce for the next breakfast</li> <li>- Preparing tropical fruits for the next breakfast</li> <li>- Peeling the skins of watermelons, pineapples, papayas, and melons</li> <li>- Shredding braised pork and chicken for the next breakfast</li> <li>- In charge of the pork station (Sunday brunch)</li> <li>- In charge of the seafood station (Sunday brunch)</li> <li>- Tidying up the station on Sunday brunch</li> </ul> |

Activity Notes: Month II

| Week                 | Description of activities                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|----------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 5 - 8<br>Fire Dinner | <ul style="list-style-type: none"> <li>- Portioning, rounding, and flattening &gt; 70 pieces of welcome bread</li> <li>- Occasional work surface cleaning</li> <li>- Fire oven cleaning</li> <li>- Bake welcome bread when a customer orders food</li> <li>- Preparing the amuse-bouche station</li> <li>- Assisting in mise en place</li> <li>- Refresh cutting boards and cleaning work surfaces after lunch hour</li> <li>- Assisting in making orders</li> <li>- Cleaning and storing mise en place</li> <li>- Chiller &amp; dry-aging machine temperature check</li> </ul> |

Activity Notes: Month III & IV

| Week                     | Description of activities                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|--------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 9 - 14<br>In-room Dining | <p>Morning Shift (09.00 A.M. - 4.00 P.M.):</p> <ul style="list-style-type: none"> <li>- Cooking 4kg of rice</li> <li>- Replenish carrot julienne, Chinese cabbage, and chay sim for <i>Mie Goreng Jawa</i></li> <li>- Replenish the cabbage baton and sliced leek for <i>Nasi Goreng</i></li> <li>- Assisting in making chicken &amp; prawn spring rolls, cheeseburgers, and French fries order</li> <li>- Work surface and utensils cleaning</li> <li>- Ingredient containers cleaning</li> </ul> <p>Afternoon Shift (02:00 P.M. - 11.00 P.M.):</p> |

|  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
|--|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <ul style="list-style-type: none"> <li>- Refilling diced shrimp, diced chicken sous vide, slipper lobster, burger buns, and frozen ingredients</li> <li>- Assisting in making chicken &amp; prawn spring rolls, cheeseburgers, French fries, <i>nasi goreng</i>, and <i>mie goreng jawa</i> orders</li> <li>- Assisting night shift workers in slicing red chili, leek, and plucking coriander for garnish</li> <li>- Work surface and utensils cleaning</li> <li>- Ingredient containers cleaning</li> </ul> <p>Banquet Shift (tentative):</p> <ul style="list-style-type: none"> <li>- Slicing lemongrass and kaffir lime leaves for <i>sambal matah</i> condiment</li> <li>- Preparing sweet chili sauce, soy sauce, and <i>sambal ulek</i> for condiments</li> <li>- Preparing containers for prawn crackers</li> <li>- Cooking and seasoning the blended green chili for a condiment</li> <li>- Runner for refilling the banquet food</li> <li>- Station manning for customer interaction</li> <li>- Cooking at the roast/grill station (if requested)</li> </ul> |
|--|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

Activity Notes: Month IV - VI

| Week                  | Description of activities                                                                                                                                                                                           |
|-----------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 15 - 24<br>Fire Lunch | <ul style="list-style-type: none"> <li>- Cutting watermelons, melons, papayas, and pineapples into cubes for kids' bento</li> <li>- Heating basmati rice for poke bowls and Korean BBQ chicken rice bowl</li> </ul> |

|  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
|--|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <ul style="list-style-type: none"> <li>- Portioning, rounding, and flattening &gt; 20 pieces of welcome bread</li> <li>- Assisting in cleaning and setting up work stations and utensils after breakfast and lunch hour</li> <li>- Lavosh production</li> <li>- Frying sliced baby potatoes</li> <li>- Cooking roasted cherry tomatoes</li> <li>- Making garlic confit for the catch of the day dish</li> <li>- Mise en place and making orders of French fries, edamame, sweet potato fries, battered onion rings, salt and pepper calamari, tuna &amp; salmon poke bowls, Korean BBQ chicken rice bowl, kids bento, and wagyu burgers.</li> <li>- Assisting in the production of condiments</li> <li>- Grating and slicing parmesan cheese for mac and cheese, spaghetti bolognese, and truffle French fries</li> <li>- Cleaning up mise en place</li> </ul> |
|--|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

## Appendix 7. Correction List

1 Agustus 2025 / ...



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

Student Name : Alexander Kavın  
Student Number : 2274130010044  
Exam Day & Date : Selasa, 1 Agustus 2025  
Lecture : Ryan Yeremia Iskandar, S.S.  
(19821218 1601 023)

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

Acknowledge,  
Advisor



Ryan Yeremia Iskandar, S.S.)  
19821218 1601 023



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

Student Name : Alexander Kavin  
 Student Number : 2274130010044  
 Exam Day & Date : Selasa, 1 Agustus 2025  
 Lecture : Anthony Sucipto, A.Md.Par  
 (19960325 2201 085)

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

Acknowledge,  
 Advisor

Ryan Yernia Iskandar, S.S.)  
 19821218 1601 023



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

Student Name : Alexander Kavin  
 Student Number : 2274130010044  
 Exam Day & Date : Selasa, 1 Agustus 2025  
 Lecture : Heni Adhianata, S.TP., M.Sc  
 (19900613 1402 016)

| No | Correction List                                                                 | Page | Approval                                                                            |
|----|---------------------------------------------------------------------------------|------|-------------------------------------------------------------------------------------|
|    | cek note di laporan<br><br>Revisi dikirim email<br>heniadhianata.ottimmo.ac.id. |      |  |

Acknowledge,  
 Advisor



Ryan Yerehia Iskandar, S.S.  
 19821218 1601 023

## Appendix 8. Appraisal Form

### Internship Appraisal Form



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

INTERNSHIP  
PLACE: W Bali Seminyak

First Name Alexander Last Name Kavin

Review Period/s : ☐ Monthly ☐ Quarterly ☒ Bi-annually ☐ Annually Date Joining  
: 6<sup>th</sup> of January, 2025

Intern's Position : Trainee Department : Culinary

REVIEW DATE : 5<sup>th</sup> of July, 2025 Direct Supervisor : I Gusti Putu Ambara Dharma 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 a 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

3.5

### 3. PERSONAL PRESENTATIONS

#### Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

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

#### Uniforms

Always wear the proper and designated uniform.

4

4.

### 4. ON THE JOB & KNOWLEDGE

#### Dependability

Can be counted upon to do what is expected and required

Follow instructions and completes work on time with minimum supervision

3.5

#### Work Quality

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

All job descriptions specification are met. Consistency in work. All recipes are followed

3.5

#### Work Quantity

Complete the expected amount of work in relation to Company's standards

3.5

#### Grading Guidelines.

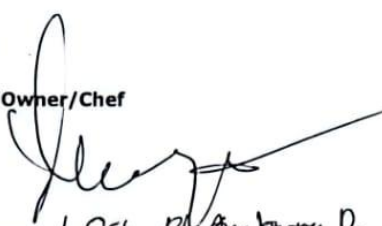
Using the 4 point scale below, fill up the following table:

- 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

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:

  
Est. P. Ambarras D.  
Chef de Cuisine

Dated

5/7/2025

The Intern

Signature:

Alexander Kavin

Dated

5/7/2025

OTTIMMO International Master Gourmet Academy

Signature & Stamp:



Polly Jie P.

Dept. Head Student Affairs

Dated

28/07/2025

**Discussions/Notes;**

Thank you for hard work has shown during  
job training periods. Please learn & practice more  
to sharpen your skill. And wish you good luck  
for your future.

Harbuz

**PERFORMANCE SUMMARY** \* to be filled by OTTIMMO International

TOTAL POINTS \_\_\_\_\_

RATING \_\_\_\_\_

**ACTION PLANS FOR DEVELOPMENT NEEDS**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

## Appendix 8. W Training Certification

W BALI  
SEMINYAR

### New Trainee Training Profile/Certification

Division : CULINARY  
Venue : All Kitchen  
Talent Coach : Natasya Harlani

Trainee : Alexander Kavin  
Position : Trainee  
Date Joined : 06 January 2025

| No.                                               | TASK                                                            | Target for Confirmation | Levels of competency |      |          |      |          |      |          |      | Certify By |
|---------------------------------------------------|-----------------------------------------------------------------|-------------------------|----------------------|------|----------|------|----------|------|----------|------|------------|
|                                                   |                                                                 |                         | 1                    |      | 2        |      | 3        |      | 4        |      |            |
|                                                   |                                                                 |                         | Date                 | Sign | Date     | Sign | Date     | Sign | Date     | Sign |            |
| GENERAL                                           |                                                                 |                         |                      |      |          |      |          |      |          |      |            |
| 1                                                 | Basic Hygiene Global Food Safety Marriott                       |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 21/01/25 | ✓    | 21/01/25 | ✓    |            |
| 2                                                 | Department Orientation                                          |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 20/01/25 | ✓    | 20/01/25 | ✓    |            |
| 3                                                 | Introduction of Culinary Team                                   |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    |            |
| 4                                                 | Personal Grooming                                               |                         | 22/01/25             | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    |            |
| 5                                                 | Tour Inspection Back Kitchen Venue                              |                         | 09/01/25             | ✓    | 19/01/25 | ✓    | 19/01/25 | ✓    | 19/01/25 | ✓    |            |
| 6                                                 | Venue Orientation                                               |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    |            |
| 7                                                 | W.L & L (Language & Lifestyle)                                  |                         | 19/01/25             | ✓    | 18/01/25 | ✓    | 18/01/25 | ✓    | 06/01/25 | ✓    |            |
| 8                                                 | Who is Who In The Kitchen                                       |                         | 06/01/25             | ✓    | 21/01/25 | ✓    | 21/01/25 | ✓    | 06/01/25 | ✓    |            |
| COLD KITCHEN / FIRE / IRD / STARFISH BLOO/ WOGBAR |                                                                 |                         |                      |      |          |      |          |      |          |      |            |
| 1                                                 | Assisting Senior to make the food order                         |                         | 21/01/25             | ✓    | 13/01/25 | ✓    | 20/01/25 | ✓    | 26/01/25 | ✓    |            |
| 2                                                 | Basic Pizza Knowledge                                           |                         |                      |      |          |      |          |      |          |      |            |
| 3                                                 | Basic Sushi Roll (maki roll)                                    |                         |                      |      |          |      |          |      |          |      |            |
| 4                                                 | Basic Wok Knowledge (Nasi Goreng, Mie Goreng)                   |                         | 06/01/25             | ✓    | 23/01/25 | ✓    |          |      |          |      |            |
| 5                                                 | Blanching                                                       |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    |            |
| 6                                                 | Blender                                                         |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    |            |
| 7                                                 | Checking Received Items                                         |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    |            |
| 8                                                 | Correct Kitchen Storage                                         |                         | 06/01/25             | ✓    | 10/01/25 | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    |            |
| 9                                                 | Correct Plate Presentation                                      |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    |            |
| 10                                                | Cutting Fruits for Breakfast                                    |                         | 06/01/25             | ✓    | 19/01/25 | ✓    | 13/01/25 | ✓    | 19/01/25 | ✓    |            |
| 11                                                | Deep Frying                                                     |                         | 06/01/25             | ✓    | 12/01/25 | ✓    | 23/01/25 | ✓    | 23/01/25 | ✓    |            |
| 12                                                | Food Labelling PRSPhule                                         |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 14/01/25 | ✓    | 14/01/25 | ✓    |            |
| 13                                                | Food Storage (Frozen, Chilli, Dry)                              |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 15/01/25 | ✓    | 15/01/25 | ✓    |            |
| 14                                                | General cleaning undercounter chiller, walking chiller, freezer |                         | 06/01/25             | ✓    | 15/01/25 | ✓    | 20/01/25 | ✓    | 23/01/25 | ✓    |            |
| 15                                                | Griddle / Flat pan / Grill                                      |                         | 06/01/25             | ✓    | 13/01/25 | ✓    | 20/01/25 | ✓    | 19/01/25 | ✓    |            |
| 16                                                | Knife Skill                                                     |                         | 06/01/25             | ✓    | 10/01/25 | ✓    | 06/01/25 | ✓    | 23/01/25 | ✓    |            |
| 17                                                | Making Salad Dressing                                           |                         |                      |      |          |      |          |      |          |      |            |
| 18                                                | Mandoline                                                       |                         | 06/01/25             | ✓    | 10/01/25 | ✓    | 10/01/25 | ✓    | 13/01/25 | ✓    |            |
| 19                                                | Menu Familiarization                                            |                         |                      |      |          |      |          |      |          |      |            |
| 20                                                | Mise en Place (preparation)                                     |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    | 06/01/25 | ✓    |            |
| 21                                                | Prepare Fruits Amenities                                        |                         |                      |      |          |      |          |      |          |      |            |
| 22                                                | Salamander                                                      |                         | 06/01/25             | ✓    | 13/01/25 | ✓    | 20/01/25 | ✓    | 13/01/25 | ✓    |            |
| 23                                                | Steaming                                                        |                         |                      |      |          |      |          |      |          |      |            |
| 24                                                | Using Combi Oven                                                |                         | 06/01/25             | ✓    | 06/01/25 | ✓    | 21/01/25 | ✓    | 06/01/25 | ✓    |            |
| 25                                                | Wash & Sanitized Vegetables using XY 12                         |                         | 06/01/25             | ✓    | 20/01/25 | ✓    | 20/01/25 | ✓    | 06/01/25 | ✓    |            |
| BUTCHER                                           |                                                                 |                         |                      |      |          |      |          |      |          |      |            |
| 1                                                 | Check Als Carte venue                                           |                         |                      |      |          |      |          |      |          |      |            |
| 2                                                 | Clean Fish, Prawn, Crab, Oyster                                 |                         |                      |      |          |      |          |      |          |      |            |
| 3                                                 | Making Patty Burger                                             |                         |                      |      |          |      |          |      |          |      |            |
| 4                                                 | Making Satay Skewer (Beef, Chicken, Pork)                       |                         |                      |      |          |      |          |      |          |      |            |
| 5                                                 | Storage Poultry, Beef, Seafood, Fish                            |                         |                      |      |          |      |          |      |          |      |            |
| PASTRY                                            |                                                                 |                         |                      |      |          |      |          |      |          |      |            |
| 1                                                 | Assisting Senior to do the Amenities                            |                         |                      |      |          |      |          |      |          |      |            |
| 2                                                 | General cleaning undercounter chiller, walking chiller, freezer |                         |                      |      |          |      |          |      |          |      |            |
| 3                                                 | Decorating cakes                                                |                         |                      |      |          |      |          |      |          |      |            |
| 4                                                 | Making Cookies                                                  |                         |                      |      |          |      |          |      |          |      |            |
| 5                                                 | Making Powerball                                                |                         |                      |      |          |      |          |      |          |      |            |
| 6                                                 | MEP for Als Carte, Brunch, Banquet                              |                         |                      |      |          |      |          |      |          |      |            |
| 7                                                 | Storage Production                                              |                         |                      |      |          |      |          |      |          |      |            |
| 8                                                 | Weighing And Measuring Ingredients                              |                         |                      |      |          |      |          |      |          |      |            |

(Signature of Talent)

Date:

Approved by:

(Signature of Talent Coach)

Date:

Note on Levels of Competency

Level 1 - Has received training

Level 2 - Able to perform task with minimal guidance

Level 3 - Able to perform task independently

Level 4 - Able to train others on task effectively

Noted by:

(Signature Learning & Development Manager)

Date:

9 July 2025

## Appendix 9. Cross Exposure Program Evaluation

### CROSS EXPOSURE PROGRAM EVALUATION

NAME : Alexander Karin  
 UNIVERSITY : Chitnu International  
 DEPARTMENT : Culinary  
 CROSS EXPOSURE TO : HRD

| No | TOPICS                              | JUSTIFICATION                                                                       |                    |
|----|-------------------------------------|-------------------------------------------------------------------------------------|--------------------|
|    |                                     | TRAINEE SIGN                                                                        | DATE & TIME        |
| 1  | Talent certificate for talent rally |    | 27/6/2025<br>14:00 |
| 2  | Meal order Summary                  |    | 27/6/2025<br>14:45 |
| 3  | Audition Trainee Process            |    | 27/6/2025<br>16:00 |
| 4  | Thanks letter Daily Worker          |   | 27/6/2025<br>16:30 |
| 5  | Listing Sandak for Trainee Batch 2  |  | 27/6/2025<br>17:00 |
| 6  |                                     |                                                                                     |                    |
| 7  |                                     |                                                                                     |                    |
| 8  |                                     |                                                                                     |                    |
| 9  |                                     |                                                                                     |                    |
| 10 |                                     |                                                                                     |                    |

Seminyak, 27/06/2025

Trained By,

  
 Deddi Wardana  
 Talent Coach

  
 I Wayan Gede Jaya Nadi  
 Learning & Development and  
 Industrial Relationship Manager

