

BIBLIOGRAPHY

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APPENDIX

Appendix 1. Consultation Form



Akademi Kuliner & Pastry
OTTIMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	8/7	Background chapter 1	38
2	8/7	Hygiene and sanitation chapter 2	38
3	8/7	Description on picture product	38
4	8/7	Establishment Description	38
5	15/7	Chapter 1 Menambahkan alasan	38
6	16/7	Fixing Format words	38

Name : Pierre Claude Ushar Jhoni
Student Number : 2274136010049
Advisor : Elma Juliyana, STP, M.Sc

No	Date	Topic Consultation	Name/ Signature
7	8/7 31/7	Approval 1	38
8	31/7	Format word	38
9	31/7	Format Chapter 4 Suggestion	38
10	31/7	Kitchen Brigade	38

Appendix 2. Appraisal Form

Internship Appraisal Form			AKADEMI KULINER & PATISERI OTTIMMO® INTERNASIONAL CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS
INTERNSHIP PLACE: <u>Mason Bar and Grill Cangg</u>			
First Name <u>Pierre</u> Last Name <u>Tjhai</u>			
Review Period/s : ☒ Monthly ☐ Quarterly ☐ Bi-annually ☐ Annually Date Joining _____			
Intern's Position : <u>Trainee</u> Department : <u>Kitchen Department</u>			
REVIEW DATE : <u>06/06/25</u> Direct Supervisor : <u>1 Nyoman Teguh Pramana Martha</u> x			
<u>GRADING FACTORS</u>			
1. ORGANIZATIONAL & COMMUNICATION			
Staffs Relations			
Consistently demonstrates: attentiveness, courtesy and efficient service to other staff. Creates friendly environment.			3
Team Player			
Cooperates and works well with others. Enthusiastic, portrays s 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.			3.5
2. CUSTOMERS INTERACTIONS			
Customer Relations (*if any)			
Consistently demonstrates: attentive, courtesy and efficient service to customers. Treat customers with Considerations and Respects			2

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.

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

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

Discussions/Notes;

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS 29

RATING 3

ACTION PLANS FOR DEVELOPMENT NEEDS

1.

2.

3.

4.

5.

III. SIGNATURES

On-Site Manager/Owner/Chef
P.L. BRETT HOSPITALITY GROUP

Signature & Stamp:

Dated 06 / 06 / 25

The Intern

Signature:

Dated 06 / 06 / 25

OTTIMMO International MasterChef Academy

Signature & Stamp:

Dept. Head Student Affairs

Dated 22 / 07 / 2025.

Appendix 3. Internship Certificate

M. MASON Bar Grill CANGGU To Whom It May Concern This is to certify that <u>PIERRE CLYDE WEBER TJHAI</u> has been completed ON THE JOB TRAINEE at M. MASON Bar Grill Canggu as <u>COOK HELPER</u> from 02/01/2025 up to 01/07/2025. This certificate is being issued upon the request of the aforementioned name for whatever lawful purpose it may serve his best. Canggu, 01/07/2025  I Nyoman Teguh Pramana Natha Head Chef  PT. BRETT HOSPITALITY GROUP Made Suartika Human Resources Manager M. MASON Bar Grill Canggu Jl. Pantai Batu Bolong, Canggu, Bali, Indonesia
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RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Pierre Clyde Weber Tjhai
 Study Program : Culinary Arts
 Placement of *Industrial Training* : MASON BAR & GRILL CANGGU
 Field of Work : Frying, Grill & Pastry Section
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 (1 st Januari – 28 th February)	• Started shift daily at 8 AM, assigned to the frying station. • Prepared romesco sauce, eggplant butter, and fish croquettes. • Picked and sorted fresh herbs: tarragon, dill, wild rocket, parsley, mint, oregano, and basil. • Cleaned and vacuum-packed squid for storage. • Made corn cream by cooking grated corn with sautéed onion, garlic, and vegetable stock. • Portioned squid (100g each), added milk, and stored in the cold room. • Strained mashed potatoes to remove lumps and achieve smooth consistency. • Assisted in transferring ingredients (fruits, vegetables, proteins) into the cold room. • Portioned and stored cauliflower, eggplant, burger patties, chicken, yellow rice, and baby beans. • Peeled cherry tomatoes for mise en place. • Helped fry cauliflower and chips during service. • Refilled sauces: chipotle, aioli, and pomegranate sauce. • Sliced palm hearts using a mandolin for consistent thin slices. • Ice-bathed and dried assorted herbs before storage. • Made romesco sauce from grilled bell peppers, blanched tomatoes, sweet paprika powder,

	garlic, almonds, and hazelnuts using Robot Coupe and blender.
2	• Portioned chicken, and squid, then stored them properly in containers. • Cleaned and vacuum-packed squid, prepared romesco purée, and assisted with cold room cleaning. • Weighed and stored cauliflower and baby beans. • Peeled and grated potatoes for a crispy preparation, seasoned with corn flour, vacuum-packed the mixture, and helped clean the cold room. • Participated in general restaurant cleaning, followed by a team briefing and personal introduction. • Vacuum-packed soy sauce and tomato purée, sliced red onions and carrots, and vacuum-packed beef for sous-vide cooking. • Stored pre-packed cauliflower, eggplant, and chicken in the cold room. • Made potato purée using oven-baked potatoes blended with butter, cream, and seasoning, then strained for smooth consistency. • Portioned and stored squid, vacuum-packed sliced palm hearts, and prepared chili jam using grilled tomatoes and aromatics. • Butchered quail into five parts (breast, thighs, wings, etc.). • Stored eggplant and squid, repeated the potato purée process, and made another batch of romesco. • Portioned burger patties, vacuum-sealed and froze quail, then sliced and sautéed eggplant as part of station prep.
3	• Portion sliced eggplant and stored them in the cold room. • Peeled grilled leek, cleaned and vacuum-packed squid, and picked mint leaves for storage. • Prepared quail and calamari flour mixtures.

	• Sliced shallots, separated pomegranate seeds, and chopped mint, parsley, and basil, storing each in labeled containers. • Portioned and packed cauliflower, peeled grilled leek, and prepared romesco sauce. • Cleaned and sliced squid for vacuum-packing. • Packed eggplant, made another batch of romesco, and picked fresh oregano and basil. • Separated pomegranate seeds, butchered quail, baked burger buns, and cleaned, vacuum-packed, and froze squid for later use.
4	• Began morning shift at 8 AM. • Portioned and stored cauliflower, green beans, eggplant, and squid in the cold room. • Picked fresh herbs: wild rocket, rucola, and basil. • Collected pomegranate seeds, sliced halloumi cheese, cleaned, vacuum-packed, and froze squid. • Stored cauliflower, green beans, eggplant, squid in milk, and potato purée in cold room. • Prepared romesco, eggplant butter, and calamari flour/seasoning mix. • Strained and cooled chipotle sauce, cleaned and vacuum-packed shrimp. • Portioned cauliflower, eggplant, green beans, and squid. • Prepared another batch of romesco and eggplant butter. • Picked basil and oregano, sliced squid, and baked burger buns. • Portioned and stored green beans, cauliflower, squid, and corn cream. • Coated croquettes with flour, dipped in egg-milk mixture, and finished with breadcrumbs. • Picked dill and tarragon, vacuum-packed squid, and made burger buns from scratch.
5	• Portioned green beans, eggplant, cauliflower, quail, squid, and burger patties. • Prepared romesco sauce and stored all ingredients properly in the cold room. • Made flour mix for kids' chicken and quail.

	• Portioned cauliflower and chicken, and prepared potato purée using boiled potatoes, cream, melted butter, and seasoning. • Cooled down the purée and stored it. • Cleaned and vacuum-packed squid for freezing. • Portioned cauliflower, eggplant, squid, and burger patties. • Made croquettes by mixing mashed potatoes with blended snapper and parsley, shaped and coated them, then stored in the freezer. • Cleaned and vacuum-packed squid. • Portioned cauliflower and squid, prepared potato purée and romesco sauce. • Picked parsley, mint, and basil, separated pomegranate seeds, baked burger buns, and cleaned the cold room. • Portioned cauliflower, green beans, squid, and quail. • Picked parsley and mint, peeled boiled potatoes, cleaned and sliced squid, and finished the day with cold room cleaning.
6	• Portioned eggplant, prepared chipotle sauce using tomatoes, chipotle peppers, vinegars, sugar, and spices, then strained it for smooth texture. • Made corn cream, picked oregano and basil, separated pomegranate seeds, prepared calamari flour, and butchered quail. • Portioned cauliflower, squid, and kids' chicken, prepared romesco sauce and eggplant butter, picked oregano, basil, and separated pomegranate seeds, then baked burger buns. • Portioned cauliflower, green beans, and French fries (220g portions). • Picked mint and oregano, pat-dried beef, and cleaned, sliced, and vacuum-packed squid. • Refilled sauces: aioli, chili jam, pomegranate dressing, and chipotle sauce. • Portioned squid and chips, peeled boiled potatoes, cleaned and vacuum-packed squid, and peeled roasted cherry tomatoes for prep.

7	• Picked parsley, mint, and oregano, cleaned and vacuum-packed squid, prepared calamari flour, and portioned cauliflower, green beans, and chips. • Cooked and seasoned chips, deep-fried calamari and served with romesco and rucola. • Fried eggplant coated with eggplant butter, plated with chili jam, parmesan, and basil. • Picked parsley, cleaned and vacuum-packed squid, portioned turmeric rice, grated corn, and stored it properly. • Assembled pulled beef burgers with sauce, red cabbage mix, pickles, beef, and cheese. • Portioned chips for storage. • Cleaned, sliced, and vacuum-packed squid (stored in the freezer). • Portioned kids' chicken, packed brown butter, strained, cooled, and stored chipotle sauce, and portioned chips. • Portioned and stored cauliflower, chips, and squid. • Picked oregano, prepared romesco and eggplant butter, grated corn, and finely chopped garlic and onion. • Peeled and sliced eggplant, cleaned and vacuum-packed squid, picked oregano, and vacuum-packed brown butter for freezing. • Cooked and served chips and calamari, and vacuum-packed duck and beef (500g portions).
8	• Prepared calamari flour, portioned chips, potato purée, and corn cream. • Refilled chipotle and aioli sauces. • Cooked and served chips with salt. • Cooked cauliflower with cumin, coriander, peanuts, and pomegranate dressing, topped with pomegranate seeds, torn parsley & mint, and labneh sauce. • Reheated and finished potato purée with cream, chopped chives, and olive oil. • Cooked corn cream with stock, reduced, and finished with togarashi, brown butter, and oregano. • Portioned chips and kids' chicken, grated corn, cleaned and vacuum-packed squid.

	• Cooked chips, seared halloumi until caramelized on both sides, plated with dried oregano, honey, fried mint, and salt. • Cooked cauliflower, potato purée, and snapper croquettes, served with aioli, lemon zest, and kaffir lime leaves. • Portioned chips, turmeric rice, cauliflower, and potato purée, grated corn, and cooked halloumi. • Made eggplant butter and romesco sauce, portioned turmeric rice and squid, and helped organize and clean the dry store. • Portioned chips and squid, prepared romesco, and cooked halloumi, chips, calamari, and steak. • Refilled chipotle sauce.
9 (1st March – 30th April)	• Moved to the grill section. • Prepared flatbread dough, portioned into 80g each, rounded, and stored in donut boxes. • Picked basil (225g), parsley (380g), and mint (90g). • Made chicken rub powder using a blend of chili, paprika, cumin, onion, garlic, cayenne, gold dust, and salt; then blended and vacuum-packed. • Vacuum-packed lamb portions (23 packs) and stored them in the cold room. • Made water brine with toasted coriander seeds, bay leaves, lemon peel, and parsley stems. • Picked parsley, peeled fried leek, peeled carrots, and sliced onions. • Peeled and cut carrots into 250g portions, cooked them in the oven, and portioned roasted chicken bones (thigh and breast).
10	• Prepared flatbread throughout the week, portioned and stored in donut boxes in the cool room. • Made water brine using herbs and aromatics on multiple days. • Peeled and portioned carrots (250g), including preparation for carrot confit with cumin, caraway, bay leaf, thyme, brown sugar, and olive pomace oil.

	• Peeled and stored asparagus, and portioned cucumber for cold storage. • Cleaned and prepped prawns, then stored them in the cool room. • Vacuum-packed curry sauce, short loin (79 packs), and lamb, ensuring proper storage. • Prepared and stored pork rub mixture. • Retrieved and stored roasted chicken bones (thigh and breast) in the chiller.
11	• Prepared flatbread and stored it in the cool room. • Made chicken rub, then vacuum-packed it for storage. • Prepared water brine using herbs and aromatics. • Assisted the head chef with various prep and kitchen tasks.
12	• Prepared flatbread and stored it in the cool room. • Made chicken rub and vacuum-packed it. • Making water brine. • Retrieved chicken bones, and portioned carrots for prep. • Vacuum-packed lamb (18 packs) and short rib (79 packs), then stored them in the chiller. • Cut butter (3.6 kg) into small cubes. • Cut and stored green vegetables and leek in the cool room. • Peeled asparagus and stored in the cool room.
13	• Retrieved chicken bones (breast and thigh). • Peeled asparagus for prep. • Vacuum-packed curry sauce and striploin bone-in. • Prepared mirepoix (chopped aromatic vegetables). • Trimmed and cut fat for kitchen use. • Vacuum-packed striploin bone-in. • Portioned and carrots. • Chopped garlic for seasoning. • Prepared chicken rub mixture.

14	• Peeled and cut carrots for preparation and portioning. • Cut chicken breast, removed chicken bones (thigh and breast), and stored them in the chiller. • Peeled cherry tomatoes for mise en place. • Vacuum-packed short ribs and Persian sauce, stored appropriately. • Made water brine using herbs and aromatics. • Picked and chopped parsley. • Helped with line plating for chicken dishes and assisted on the grill station. • Cooked and plated original chicken (breast, thigh, wings) with gravy sauce, dry rosemary, and lemon. • Served lamb with gravy sauce and finished with lamb rub. • Prepared and served flatbread during service.
15	• Cut chicken and retrieved chicken bones, then stored them in the chiller. • Vacuum-packed chicken stock, short ribs, wagyu 5+, and lamb, then stored them properly. • Prepared chicken rub and pork rub for seasoning. • Cleaned and prepped prawns for cooking. • Helped on the line with cooking and plating, including: Cooking and serving flatbread, Grilling and plating chicken, original chicken, lamb, and short ribs, Finishing dishes with shallots, gravy sauce, and proper garnishes,
16	• Picked parsley and mint. • Peeled grilled eggplant for mise en place. • Made flatbread and burger buns from scratch. • Sliced onions using a mandolin for uniform cuts. • Cut chicken and retrieved chicken bones, stored in trays and kept in the chiller. • Vacuum-packed wagyu for storage. • Peeled, cut, and portioned carrots, some roasted in the oven for 2 hours at 120°C with 80% water. • Made water brine. • Peeled oven-roasted cherry tomatoes.

	Helped on the service line
17	- Cut chicken and retrieved chicken bones, stored in trays and placed in the chiller. - Rolled and cooked tortilla on a pan. - Peeled roasted leek and cherry tomatoes. - Made seaweed butter by mixing butter with seaweed paste using a mixer, vacuum-packed and sealed. - Vacuum-packed wagyu and short ribs - Picked and chopped parsley, mint, and basil. - Prepared chicken rub and vacuum-packed it. - Assisted on the service line, including prep and plating.
18 (1 st May – 30 th June)	- Making burger buns, bread puddings, and ice cream - Prepare and make any other condiments and pastry items. - Take care of new items from suppliers in the cool storage room. - Baking any baked goods. - Standby on the line for making orders during lunch service. - Clearing prep room before shift ends.
19	- Prepare and making grissini, almond sable and bread puddings - Make and other condiments such as warm chocolate, mascarpone, and passion fruit liquid (syrup) - Baking any baked goods - Stand by on the line - Cleaning preparation room before shift ends

20	• Set up line • Refill item in the line. • Prepare and making breadpuddings, tart dough and pavlova • Baking any baked goods • Make any other condiments such as, brandy sauce, ice creams, raspberry jam • Stand by on line • Cleaning preparation room and cool storage room before shift ends
21	• Set up line • Refill item in the line. • Prepare and making breadpuddings, tart dough, almond sable and short breads • Baking any baked goods • Make any other condiments such as, brandy sauce, mascarpone, warm chocolate and passion fruit liquid • Cleaning preparation room and cool storage room before shift ends
22	• Set up line • Refill item in the line. • Prepare and making breadpuddings, tart dough and pavlova • Baking any baked goods • Make any other condiments such as, brandy sauce, ice creams, raspberry jam • Stand by on line • Cleaning preparation room and cool storage room before shift ends.

23	• Set up line • Refill item in the line. • Prepare and making breadpuddings grisini, almond sable and ice creams such as vanilla, caramel and dulce • Baking any baked goods • Make any other condiments such as, brandy sauce, butterscotch, warm chocolate • Stand by on line • Cleaning preparation room and cool storage room before shift ends.
24	• Set up line • Refill item in the line. • Making bread puddings, and ice cream • Prepare and make any other condiments and pastry items. • Take care of new items from suppliers in the cool storage room, • Stand by on line • Cleaning preparation room and cool storage room before shift ends.

1 Agustus 2025 / 11.30-12.15



Student Name : Pierre Clyde Weber Tjhai
Student Number : 2274130010049
Exam Day & Date : Selasa, 1 Agustus 2025
Lecture : Elma Sulistiya, S.TP., M.Sc.
(19970916 2302 087)

No	Correction List	Page	Approval
	— 1, —		22

Acknowledge, Advisor

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Student Name : Pierre Clyde Weber Tjhai
 Student Number : 2274130010049
 Exam Day & Date : Selasa, 1 Agustus 2025
 Lecture : Jessica Hartan, A.Md.Par.
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No	Correction List	Page	Approval
1	Check all notes in the report	All	

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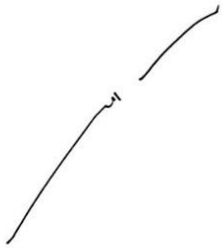
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1 Agustus 2025 / 11.30-12.15



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