

BIBLIOGRAPHY

- Epicure Asia. (2024, January 16). Lulu Bistrot brings a fresh French flair to Bali.
<https://epicureasia.com/indonesia/whats-on-indonesia/lulu-bistrot-brings-a-fresh-french-flair-to-bali/>
- Little Steps Asia. (2023, October). Lulu Bistrot: French-Inspired Bistro in Canggu, Bali.
<https://www.littlestepsasia.com/bali/eat/restaurants/lulu-bistrot-canggu/>

APPENDIX

Appendix 1. Certificate



Jln. Pantai Bara Bolong No.72, Canggu,
Kec. Kuta Utara, Kab. Badung, Bali 80361

CERTIFICATE

AWARDS THIS CERTIFICATE TO:



Who trainee for Lulu Bistrot Bali from the period
January 05th 2025 - July 05th 2025 occupied the position of:

Cook

On behalf of Lulu Bistrot Bali, we wish you all the best in future
endeavors.



AUSTIN MILANA
Head Chef



AMELIA ASTARI
Human Resources
Supervisor

Appendix 2. Appraisal Form

Internship Appraisal Form

INTERNSHIP
PLACE: Lulu Bismar, Bali

First Name Eunike Last Name Tjandra

Review Period/s : ☒ Monthly ☐ Quarterly ☐ Bi-annually ☐ Annually Date Joining
: 6 months

Intern's Position : Trainee Department : Cold Kitchen

REVIEW DATE : 4 Juli 2016 Direct Supervisor : Austin Milana x



AKADEMI KULINER & PATISERI
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INTERNASIONAL
CUISINE ARTS - BAKING & PATISERIE 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.

3,5

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.

4

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

3.5

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;

- You must be able to be more proactive in asking questions and taking initiative without being prompted.
- Continually improve your focus and concentration while working.
- Clear and consistent communication is crucial! let's work on that.

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 27 June / 2025

The Intern

Signature:  Dated 27 / June / 2025

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  Dated 23 / 07 / 2025
Dept. Head Student Affairs

Appendix 3. Activities

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Eunike Tjandra
 Study Program : Internship / D3
 Placement of Industrial Training : Lulu Bistrot, Bali
 Field of Work : Cold Kitchen
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1.	- top up watercress - top up mustard leaf - top up Fritsee - top up chervil
2.	- shock watercress - shock mustard leaf - shock Fritsee - shock chervil - shock arugula - shock green salanova - shock baby romaine - top up condiment beef tartare - shock parsley - top up condiment fish tartare
3.	- top up condiment salad charcuterie - boil eggs - top up salad dressing - top up L&P - top up lemon vinaigrette - top up dijon mustard
4.	- top up creme fraiche - shock watercress - top up horseradish dressing - shock Fritsee - top up green oil - shock mustard leaf - make salad dressing - grated parmesan cheese - make creme fraiche - top up gruyere cheese
5.	- slice baguette - make baguette chips - slice cherry tomato - make roasted tomato - slice hamon - shock salanova - slice chives - shock chervil - make mignonette - shock pea tendrils - make rose wine jelly - make tuna dressing - make dijon aioli - make salad liver - make white butter - make whip butter
6.	- top up choco crumble - well eggs - top up condiment beef tartare - boil red potato - top up chervil - blanch green beans - shock salanova - top up horseradish dressing - shock parsley - top up salad dressing - top up dijon mustard
7.	- chop coppers - slice potato - dice beef - slice melon - dice fish - chop chervil - top up condiment salad charcuterie - top up condiment fish tartare - top up lemon vinaigrette
8.	- churn tropical sorbet - make dijon aioli - churn choco ice cream - make port wine jelly - make lemon vinaigrette - make brandy diplomat - make baguette chips - make dijon aioli - make provencale
9.	- boil eggs - chop chervil - make clarified butter - dice cucumber - slice potato - slice maitre d'hotel - slice chives - slice gherkins
	- make choco crumble - make horseradish dressing - make salad dressing - make salad liver - make creme fraiche

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name :
 Study Program :
 Placement of Industrial Training :
 Field of Work :
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
10.	- Make salad dressing - Make mignonette - Make creme fraiche - brine liver - Procced liver - Chum tropical sorbet
11.	- dice beef - slice melon - chop gherkin - shock watercress - slice salmon - slice tuna - slice chorizo - bake apple - grated parmesan - shock parsley - slice hamon - slice tuna
12.	- top up emulsion beef tartare - top up grape - top up green oil - Make choco crumble - Make smoked yogurt - Make tuna dressing - Make potato string - Make salad liver - Make base choco ice cream - Make pickle tomato - Make pickle shallot - Make dion oil - Chum cherry sorbet - Chum choco ice cream - brine liver
13.	- Make tart shell - dice shallot - slice risotto de lyon - Make sorbet aux fruits - Make boqueron chip - Make tuna confit - Marinated pork belly - slice lemon - slice chives - Make green meringue - Make brandy diplomat - Make dion oil
14.	- Make smoked yogurt - Make base creme caramel - Make caramel - Make creme fraiche - Make haricot dressing - Make rose wine jelly - Make fromage fraiche - Bake apple - Procced terrine - slice hamon - slice shallot - dice fish
15.	- Shock frieze - Shock mustard leaf - Make tart shell - Make banana curd - Make crumble - top up dion mustard - Make dion emulsion - Make butterscotch - Make provencale - Make wild butter - Make roasted tomato
16.	- slice hamon - dice beef - dice cucumber - Portoning blue cheese - roast banana - grated parmesan - Chop capers - Chifonade parsley - Chop gherkin - Make compressed melon - Make orange ff - Make rose wine jelly
17.	- Make dion emulsion - Make clarified butter - Procced liver - Bake apple - Chum chocolate ice cream - Marinated pork belly - boil eggs
18.	- Make lemon vinaigrette - Make tart shell - Make rose wine jelly - Make haricot dressing - Make choco hotel moule - Make crumble - Make orange ff - Make salad dressing - Make potato chips

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name :
 Study Program :
 Placement of Industrial Training :
 Field of Work :
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
19.	- shock baby romaine - slice hamon - make port wine jelly - make green meringue - make raspberry jam
20.	- make smoked yogurt - make potato string - make salad liver - make base creme caramel - make vanilla dressing - make banana curd
21.	- bake apple - blanch green beans - chiffonade parsley - churn cherry sorbet - make creme fraiche - marinated port wine - roast banana - slice lemon - dice cucumber - proceed testing - dice fish - portioning come
22.	- shock parsley - shock aragolla - slice cherry tomato - make tart shell dough - make raspberry jam - make banana curd - dice cucumber - dice fish - slice chives - churn torika bean ice cream - proceed testing - boil eggs
23.	- shock frites - shock watercress - bake apple - boil red potato - make whip butter - make mignonette - make lemon vinaigrette - slice tuna - dice beef - slice melon
24.	- make choux pastry - make torika bean ice cream - make chocolate butter - make compressed melon - make choco peanut mouise - make buttercrunch - churn torika bean ice cream - chiffonade parsley - slice baguette - dice fish
25.	- shock parsley - slice hamon - slice tuna - make crumble - make brandy diplomat - make aïoli emulsion - make port wine jelly - make orange fromage fraiche - make tart shell - top up creme fraiche - top up salad dressing - top up L & P
26.	- shock cheruill - shock salanova - make base torika bean ice cream - make base chocolate ice cream - make salad liver - make crumble - make pickle shallot - chop cheruill - chiffonade parsley - make tuna confit - make provencale - make potato chips - make tuna dressing - make choco havel mouise - make choco crumble
27.	- shock salanova - slice hamon - slice chives - slice roseffe de lyon - make pickle shallot - make torika bean ice cream - make salad dressing - make base creme caramel

Appendix 4. Consultation Form



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CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1.	11/7/25	Chapter i	<i>328</i>
2.	14/7/25	Chapter ii	<i>328</i>
3.	15/7/25	Chapter i	<i>328</i>
4.	17/7/25	Chapter iii	<i>328</i>
5.	19/7/25	Chapter iv	<i>328</i>
6.	21/7/25	Report Check	<i>328</i>

Name : **Eunike Yondra**
Student Number : **2274130010002**
Advisor : **Elma Susditya, S.TP., M.Sc.**

No	Date	Topic Consultation	Name/ Signature
7.	22/7/25	Report Check + Appendix	<i>328</i>
8.	24/7/25	Report check	<i>328</i>
9.	31/7/25	Report check	<i>328</i>
10.	6/8/25	Review	<i>328</i>

Appendix 5. Correction List

1 Agustus 2025 / 14.15-15.00



Student Name : Eunike Tjandra
Student Number : 2274130010002
Exam Day & Date : Selasa, 1 Agustus 2025
Lecture : Elma Sulistiya, S.TP., M.Sc.
(19970916 2302 087)

No	Correction List	Page	Approval
			

Acknowledge,
Advisor



Elma Sulistiya, S.TP., M.Sc.)
19970916 2302 087



Student Name : Eunike Tjandra
 Student Number : 2274130010002
 Exam Day & Date : Selasa, 1 Agustus 2025
 Lecture : Heni Adhianata, S.TP., M.Sc
 (19900613 1402 016)

No	Correction List	Page	Approval
	numbering di chapter 1 kulsi kirim email ke heniadhianata@ottimmo.ac.id		<i>Be</i> <i>10/4</i>

Acknowledge,
 Advisor

Zul

Elma Sulistiya, S.TP., M.Sc.)
 19970916 2302 087

1 Agustus 2025 / 14.15-15.00



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CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Eunike Tjandra
Student Number : 2274130010002
Exam Day & Date : Selasa, 1 Agustus 2025
Lecture : Michael Valent, A.Md.Par.
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
Advisor

Elma Sulistiya, S.TP., M.Sc.
19970916 2302 087

Appendix 6. Internship Photos

