

BIBLIOGRAPHY

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- Federation of European Biochemical Societies (2019). *The Science of Molecular Gastronomy and The Art of Innovative Cooking*. Retrieved from <https://www.academia.edu/download/105670075/1873-3468.pdf>
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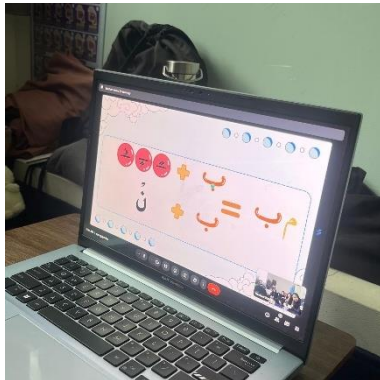
APPENDIX

Appendix 1. Certificate



Appendix 2. Pictures at Namaaz Dining







Akademi Kuliner & Pastry
OTTIMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Nadhira Amalia Putri
Student Number : 2274130010036
Advisor : Heni. Alhikmah, S.TP., M.Sc

No	Date	Topic Consultation	Name/ Signature
1.	14/7 2025	Preface, abstract, and chapter 1 consultation	<i>[Signature]</i>
2.	17/7 2025	Chapter 1 correction	<i>[Signature]</i>
3.	21/7 2025	Chapter 2 vision, mission consultation	<i>[Signature]</i>
4.	25/7 2025	Establishment desc and products consultation	<i>[Signature]</i>
5.	30/7 2025	Offline consultation chapter 1 - 3	<i>[Signature]</i>
6.	4/8 2025	Offline consultation chapter 3 - appendix	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7.	5/8 2025	Chapter 3 and bibliography correction and consul	<i>[Signature]</i>
8.	5/8 2025	Chapter 4 correction	<i>[Signature]</i>
9.	5/8 2025	Kitchen brigade correction and bibliography	<i>[Signature]</i>
10.	5/8 2025	Final Correction	<i>[Signature]</i>

Appendix 3. Consultation Form

Appendix 4. Appraisal Form

Internship Appraisal Form



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

INTERNSHIP PLACE: Namag Dining

First Name Nadhira Amalia Last Name Putri

Review Period/s : ☐ Monthly ☐ Quarterly ☐ Bi-annually ☐ Annually Date Joining
: January 2nd 2025

Intern's Position : Trainee Department : Pastry & Cold Kitchen

REVIEW DATE : July 5th 2025 Direct Supervisor : Marina Eka Putri 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 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

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

4

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

3.5

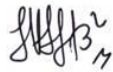
Grading Guidelines.

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:  Dated 5 Juli 2025

The Intern

Signature:  Dated 04 / 08 / 2025

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated 09 / 08 / 2025

Discussions/Notes;

Keep up the Good work & Never Stop dreaming ! ♥♥

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

14 Agustus 2025 / 15.15-16.00



Student Name : Nadhira Amalia Putri
Student Number : 2274130010076
Exam Day & Date : Kamis, 14 Agustus 2025
Lecture : Heni Adhianata, S.TP., M.Sc.
(19900613 1402 016)

No	Correction List	Page	Approval
	All good 😊		<i>[Signature]</i>

Acknowledge,
Advisor

Mackenz

Heni Adhianata, S.TP., M.Sc)
19900613 1402 016

14 Agustus 2025 / 15.15-16.00



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OTTIMMO®
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CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Nadhira Amalia Putri
Student Number : 2274130010076
Exam Day & Date : Kamis, 14 Agustus 2025
Lecture : Filias Kusuma, S.E., M.M
(19871203 2403 023)

No	Correction List	Page	Approval
			

Acknowledge,
Advisor



Heni Adhianata, S.TP., M.Sc)
19900613 1402 016



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CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Nadhira Amalia Putri
 Student Number : 2274130010076
 Exam Day & Date : Kamis, 14 Agustus 2025
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Lampiran dilengkapi (Penilaian & Pesta, Consultation form)		

Acknowledge,
 Advisor

Heni Adhianata, S.TP., M.Sc
 19900613 1402 016

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Nadhira Amalia Putri
 Study Program : Culinary Arts
 Placement of *Industrial Training* : Namaaz Dining
 Field of Work : Pastry Section
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1 (2 Jan – 11 Jan)	- Stocking up sable dough for 2-3 days - Baking sable for Es Podeng - Preparing other components for Es Podeng - Assisting other staff on preparation while learning and getting acquainted with all the menus at Namaaz Dining - Learn how to clean the pastry kitchen at Namaaz Dining as taught - Learn to recognize table numbers in the dining area - Learning how to serve, clearing up plates, and asking for feedback - Assisting cold kitchen staff for display set up, pating, and serving appetizers
2 (14 Jan – 18 Jan)	- Preparing sable - Making crème anglaise for pandan ice cream - Making sponge cake for cherry cake - Preparing components for Edible Candle such as, mochi, sable cookie, and pecans - Preparing components for Es Podeng - Preparing plates and plating STMJ - Standby in the balcony area for Es Podeng - Cleaning kitchen area and cleaning freezer during general cleaning
3 (21 Jan – 25 Jan)	- Preparing sable - Preparing components for Edible Candle - Preparing components for Es Podeng - Preparing plates - Service in the main dining area - Cleaning kitchen area and cleaning

	drawers in the kitchen during general cleaning
4 (28 Jan – 1 Feb)	- Preparing sable - Preparing components for Edible Candle - Preparing components for Es Podeng - Assisting the other pastry section on steaming sweet potato - Preparing plates - Service in the main dining area - Cleaning up kitchen area and cleaning drawers in the kitchen during general cleaning - First Book Club session : discussion about the purpose of book club, ways to be creative, red ocean VS blue ocean, and collaborating with someone outside of our field
5 (4 Feb – 8 Feb)	- Preparing sable - Preparing components for Edible Candle - Boiling black sticky rice for stocking up black sticky rice sauce - Preparing components for Es Podeng - Preparing plates - Service in the main dining area - Cleaning up kitchen area and cleaning standing chiller during general cleaning
6 (11 Feb – 15 Feb)	- Preparation for valentines day - Preparing sable - Preparing 180 sliced pecans for candle wick - Preparing components for Es Podeng - Filling up 200 pieces of white chocolate candle with pistachio kunafa - Painting candles - Assisting other staff on preparing other components - Service in the dining area and standby in the balcony area - Cleaning up kitchen area
7 (18 Feb – 22 Feb)	- Preparing sable - Preparing components for Es Podeng - Assisting on assembling bee

	- Preparing plates - Service in the main dining area - Cleaning up kitchen area and cleaning freezer during general cleaning - Book club session : discussing about books based on each trainee's passion
8 (25 Feb – 2 Feb)	- Preparing Sable - Portioning avocado for Es Podeng's components - Preparing other components for Es Podeng - Following the new schedule during Ramadhan - Learning preparation for the next section - Teaching other trainee for the rotation - Service in the main dining area

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of Activities
1 (4 Mar – 8 Mar)	- Preparing Talam Ubi batter that could be stocked up for 3 days - Preparing all ingredients and components for egg sphere - Stocking up glazed fried popmie for popmie lollipops - Distributing free takjil on the side of the road in Brawijaya - Assisting staff on bee preparation - Preparing plates - Service in the main dining area - Cleaning up kitchen area - Book club session on Tuesday : discussing world's best chefs and gastronomy - Book club session on Saturday : discussing modern cooking techniques and equipments
2 (11 Mar – 19 Mar)	- Preparing Talam Ubi - Preparing all ingredients and components for egg sphere

	- Stocking up simple syrup for artificial egg white - Making Popmie Lollipops - Assembling Bee - Preparing all dessert components to be taken downstairs - Service in the main dining area on the first floor - Cleaning up pastry kitchen to be left behind for 10 days
3 & 4 (20 Mar – 2 Apr)	OFF (Eid Al-Fitr)
5 (3 Apr – 12 Apr)	- Preparing Talam Ubi - Preparing egg sphere - Preparing Bee - Preparing all desserts components to be taken downstairs - Service in the main dining area on the first floor - Cleaning up pastry kitchen and cleaning standing chiller during general cleaning
6 (16 Apr – 19 Apr)	- Preparation for Daredevil themed dinner event such as folding papers for plating, making klappertaart, and packing all components for the event. - Going to the event, involved in unpacking, plating, service, and packing up after the event. - Back to normal preparation at Namaaz Dining, preparing Talam Ubi, egg sphere, and Bee - Service in the main dining area, back to the second floor - Cleaning up pastry kitchen
7 (22 Apr – 26 Apr)	- Preparing Talam Ubi - Preparing egg sphere - Assisting on preparing Bee - Assisting cold kitchen section on preparing watermelon sashimi - Preparing plates and plating - Service in the main dining area

	- Cleaning up kitchen and cleaning front chiller during general cleaning - Book Club session on Wednesday: using rotary evaporator device - Book Club session on Saturday: learning about food pairing and how to balance contrasting taste
8 (29 Apr – 3 May)	- Preparing Talam Ubi - Preparing egg sphere - Assisting on assembling Bee - Learning preparation for cold kitchen - Teaching other trainee for the rotation - Preparing plates and plating - Service in the main dining area - Cleaning up pastry kitchen - Book club session : learning about food pairing

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of Activities
1 (6 May – 10 May)	- Making watermelon sashimi including cutting, dehydrating, vacuuming, dehydrating, painting, and glazing - Preparing components for Lumpia Semarang - Preparing semangka satay - Preparing edible flowers for plating - Setting up display area - Service in the lounge and display area - Assisting service in main dining area on the second floor - Cleaning up pastry kitchen
2 (13 May – 17 May)	- Making watermelon sashimi - Preparing edible flowers for plating - Marinating and fermenting Naniura - Setting up display area - Service in the lounge and display area - Assisting service in main dining area - Cleaning up kitchen and cleaning freezer during general cleaning - Book Club session on Thursday: going to

	the supermarket with the chef and other trainee, buying each trainee's favorite ingredient, and an ingredient that each trainee never tried before - Book Club session on Saturday : pairing ingredients that have been bought
3 (20 May – 24 May)	- Preparing watermelon for sashimi - Making spinach tuile - Preparing edible flowers for plating - Experimenting apple sphere for final test - Setting up display area - Service in the lounge and display area - Assisting service in main dining area - Asked to try 10 types of salted fish from various region as panelist - Cleaning up kitchen and cleaning standing chiller during general cleaning
4 (27 May – 31 May)	- Preparing watermelon for sashimi - Preparing watermelon carpaccio - Preparing components for Lumpia Semarang - Making infused torch ginger liquid - Setting up display area - Service in lounge and display area - Assisting service in main dining area - Cleaning up pastry kitchen
5 (3 June – 7 June)	- Preparing watermelon for sashimi - Preparing components for Lumpia Semarang - Preparing edible flowers for pating - Experimenting dishes for final test - Setting up display area - Service in lounge and display area - Cleaning up all kitchen area
6 (10 June – 14 June)	- Preparing watermelon for sashimi - Making spinach tuile for Naniura - Preparation for MSC event including preparing tuna for naniura, making mini ice cream cones, and preparing edible flowers for plating - Assisting on plating during the event - Service in main dining area on first floor

	- Cleaning up pastry kitchen area and doing general cleaning on Saturday
7 (17 June – 21 June)	- Preparing watermelon for sashimi - Making infused torch ginger liquid - Preparing edible flowers for plating - Preparing watermelon carpaccio - Setting up display area - Service in lounge and display area - Assisting service in main dining area - Cleaning up kitchen area - Book Club session on Tuesday : discussing about final test - Book Club session on Saturday : discussing about entrepreneurship
8 (24 June – 2 July)	- Assisting cold kitchen section only for some preparation - Experimenting menus for final test, one dish every day - Making the guidebook for final test - Assisting service in lounge, display area, and main dining area - Working on the final test on 2nd of July - Cleaning up main kitchen area