

BIBLIOGRAPHY

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- Fasya, P. M., & Arfianti, A. (2025). Penerapan Elemen Budaya Lokal Nusantara terhadap Desain Arsitektur Hotel dan Resort Amanjiwo di Kabupaten Magelang. *JAUR (JOURNAL OF ARCHITECTURE AND URBANISM RESEARCH)*, 9(1), 376-391.

APPENDIX

Appendix 1. Picture with Crew





Appendix 2. Certificate



Appendix 3. Appraisal Form

Internship Appraisal Form		 AKADEMI KULINER & PATISERI OTTIMMO® INTERNATIONAL CULINARY ARTS / GASTRONOMY / BAKING & PASTRY ARTS
INTERNSHIP PLACE: <u>AMANGIWO RESORT</u>		
First Name _____ Last Name _____		
Review Period/s : ☐ Monthly ☐ Quarterly ☐ Bi-annually ☐ Annually Date Joining : _____		
Intern's Position : <u>Trainee Cook</u> Department : <u>F&B Product</u>		
REVIEW DATE : <u>1 JULY 2020</u> Direct Supervisor : <u>REGA KYAWAN</u>		
GRADING FACTORS		
1. ORGANIZATIONAL & COMMUNICATION		
Staffs Relations		
Consistently demonstrates: attentiveness, courtesy and efficient service to other staff. Creates friendly environment.		2.5
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.		2.5
2. CUSTOMERS INTERACTIONS		
Customer Relations (*if any)		
Consistently demonstrates: attentive, courtesy and efficient service to customers. Treat customers with Considerations and Respects		X

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.

3

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

2.5

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 OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

On-Site Manager/Owner/Chef

ottimmo

Marketing/Bureaucracy, Central Java, Indonesia
Telp. 021 (251) 795333 Fax. (251) 795333
ottimmo@ottimmo.com

Signature & Stamp: _____

Dated 1 July 2025

The Intern

Appendix 4. Table of Activity

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Mochammad Wildan Romadhon
Study Program : D3
Placement of *Industrial Training* : Amanjiwo
Field of Work : Pool Kitchen
Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities
1	- Peeling and rinsing prawns, squids and other seafoods - Separate organic and anorganic garbage - Move the used bowls and other containers to The Steward Area - Learn the performing of FIFO (First in First Out)
2	- Move the Ingredients from Receiving Store to the Kitchen Storage - Cutting the Garlic, Shallot, and Chilies for Fried Rice - Preparing the marinate sauce for Skewers with Sweet Soya Sauce, Coriander Powder and Lime Leaf
3	- Deep Frying the <i>Kerupuk</i> - Making Sambal of the Day - Grill the Banana Leaf that commonly used in the most dishes) - Cut the Cucumber and Tomatoes for Garnish that used for various dishes
4	- Take the fresh Spices, Herbs, or Veggies from the Garden - Folding, deep frying and plating the <i>Martabak</i> - Deep clean in every corner of the Kitchen Area
5	- Preparing The Charcoal that gonna be used for Skewers - Grill The Skewers - Making the Sauce for the Skewers

6	- Cut the Lemongrass, Shallot, Red Chili and Lime Leaf in a very thin shape for <i>Sambal Matah</i> - Making the Yellow Paste that used for various dishes
7	- Portioning some dishes such as <i>Mangut Beong, Sup Buntut, Soto</i>, etc. - Labelling every ingredients in every Storsge - Picking the Local Basil and other Flowers from the Garden
8	- Preparing the Main Sambal such as <i>Sambal Ijo, Sambal Tomat and Sambal Soto</i> - Grill the Banana Leaf - Marinate the White Rice with Beef Floss and Local Basil for Grilled Rice
9	- Preparing the <i>Garang Asam, Sop Timlo</i>, and other dishes for <i>Ramayana</i> Event - Picking the Banana Leaf from the Garden that gonna used for various dishes - Preparing the batter of The French Toast by mixing Egg, Coconut Milk and Brown Sugar
10	- Making the <i>Kolak</i> that made from Pumpkin, Coconut Milk, Pandan Leaf and Brown Sugar for Afternoon Tea Party - Portioning the Seafoods, Lamb and Chicken for Barbeque Party - Portioning the Sauces for Barbeque Party
11	- Making the base of the Barbeque Sauce such as Onion, Chili Ssauce, etc. - Make a Butterfly Shape for Prawn in order to marinate it - Separarte, filtering and cleaning the beansprouts and another vegetables
12	- Preparing the base of The Quinoa Pancake

	- Boiling Star Anise and Brown Sugar for the Syrup
--	--

13	- Do the Cleaning Blitz (Cleaning the environment, it's mandatory for every section) - Re-check the label of every labelled Ingredients - <i>Soud-vide</i> the Octopus, Chicken and Carrot
14	- Cutting the Carrot, Shallot, Pineapple and Cucumbar for Pickles - Grill the Cheese - Refill the Sauces such as Soy Sauce, Spicy Sauce and Vinegar
15	- Evaluation for Monthly Food Cost Report - Mixing the Tofu, Turmeric Powder, Tomatoes and Local Basil - Folding the Tofu on a Banana Leaf for <i>Pepes Tahu</i>
16	- Roast the Garlic then gently mix it with Olive Oil and Mayonaise for Garlic Mayo - Preparing the Garlic Butter by mixing the Chopped Garlic and Unsalted Butter - Blanch the Vegetables for <i>Sayur Urap</i>
17	- Making the Balsamic Dressing - Cleaning the Storage - Blend the Garlic, Shallot and Roasted Candlenut for <i>White Paste</i>
18	- Searching for a Leak Leaves at the Garden - Searching for a Edible Flowers at the Garden - Helping the Employees for preparing the Events
19	- Chopping the Garlic for Kwetiau Noodle - Cut the Kailan for Fried Rice - Frying the Shallot for the Garnish
20	- Mince the Cellery Leaf and Vegetables for Kaki Lima Event

	- Moving the Equipments for Kaki Lima Events - Preparing the <i>Sambal Soto</i> and <i>Kecap Manis</i> for <i>Bakso</i> Stall
21	- Grill the Zucchini, Onion and Eggplant for Grilled Vegetables - Blend the Walnut and Peppers as a Base for the Gnocchi Pasta - Thinly Chop the Scallion for the Garnish
22	- Preparing the Mise en Place for Breakfast such as Grated Manchego Cheese, Sliced Shallot, etc. - Cutting the Baguette for Bruschetta Platter
23	- Portioning the Seafood, Chicken and another Proteins for the Main Course - Make a Diced Tomatoes, Chili and Shallot for Tomato Salsa - Mixing the Avocado, Shallot, Chili, Lime Juice and Tabasco for Guacamole
24	- Picking and Choosing the Mint Leaf directly from the Garden - Cut the Fruits for Fruit Salad such as Pineapple, Segmented Orange, Papaya, etc.
25	- Helping the Butcher by Peeling the Snapper's Skin off - Portioning the Snapper and marinate it with Yellow Spices - Deep-Frying some various kind of <i>Kerupuk</i>

Appendix 5. Consultation Form


Academi Kuliner & Pastry
OTTIMO
INTERNASIONAL
CREATIVITY ARTS CULTURE INNOVATION

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	01/8 25	Revision Personal Hygiene	<i>[Signature]</i>
2	02/8 25	Chapter II	<i>[Signature]</i>
3	03/8 25	Chapter I	<i>[Signature]</i>
4	06/8 25	Chapter III	<i>[Signature]</i>
5	09/8 25	Chapter IV	<i>[Signature]</i>
6	11/8 25	Hygiene Sanitation	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7	12/8 25	Final Check Lesson after	<i>[Signature]</i>
8	13/8 25	Revision	<i>[Signature]</i>
9	15/8 25	Revision	<i>[Signature]</i>
10	15/8 25	Revision	<i>[Signature]</i>

Name : Mochamad Wildan
Student Number : 2274136010050
Advisor : Heni

Appendix 6. Correction List

1 Agustus 2025 / 10.45-11.30



AKADEMI KULINER & PATISERI
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CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Mochammad Wildan Romadhon
Student Number : 2274130010050
Exam Day & Date : Selasa, 1 Agustus 2025
Lecture : Jessica Hartan, A.Md.Par.
(19940923 2201 084)

No	Correction List	Page	Approval
1	Check all notes in the report	All	
2	Abstract, preface, plagiarism statement, list of table, list of figure, recapitulation table, you need to include all this	All	

Acknowledge,
Advisor

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



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CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Mochammad Wildan Romadhon
 Student Number : 2274130010050
 Exam Day & Date : Selasa, 1 Agustus 2025
 Lecture : Elma Sulistiya, S.TP., M.Sc.
 (19970916 2302 087)

No	Correction List	Page	Approval
1	Chat Pader Laporan		3h
2	masukkan recapitulation Industrial training		3h
3	appraisal forum, consultation form		3h

Acknowledge,
 Advisor

Heni Adhianata, S.TP., M.Sc
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Student Name : Mochammad Wildan Romadhon
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 (19900613 1402 016)

No	Correction List	Page	Approval
	Table of content, table of picture, abstrak hygiene sanitasi. ruang kirim ke heniadhianata@ottimmo.ac.id. ④ table activity ⑤ rekapitulasi di appendix		Ac <i>[Signature]</i>

Acknowledge,
 Advisor

[Signature]

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 19900613 1402 016