

BIBLIOGRAPHY

About Centara Hotels & Resorts | Company
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Centara Karon Resort - a family-friendly beach resort in Phuket. (n.d.-b).
https://www.centarahotelsresorts.com/centara/ckr?gad_campaignid=221311126&gad_source=1

APPENDIX

RECAPTULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Malvin Matthew Chandra

Study Program : Internship

Placement of Industrial Training : CENTARA KARON RESORT PHUKET

Field of Work : Bistro Grill & Bar – Hot Kitchen and Cold Kitchen

Activities Notes : Month I/II/III/VI/V/VI

Week	Description of activities
1	☐ Cook meals for buffet at morning. ☐ Set up buffet area. ☐ Set up egg station (egg mixture, pan, spatula, and condiment for omelet). ☐ Stand by at egg station. ☐ Clear up buffet area. ☐ Chose the food to be stored and to be cleared. ☐ Refilling sauce (ketchup, Chilli sauce, honey, mapel syrup, choocolate sauce, and vanila sauce). ☐ Preparing condiment for omelet(onion, garlic, cheese, tomato, capsicum, spinach, bacon, and Chicken ham). ☐ Baking bacon. ☐ Crack an egg for egg mixture. ☐ After all finish, don't forget to label all items before putting them in chiller.
2	☐ Cook meals for buffet at morning. ☐ Set up buffet area. ☐ Set up egg station (egg mixture, pan, spatula, and condiment for omelet). ☐ Stand by at egg station. ☐ Clear up buffet area. ☐ Chose the food to be stored and to be cleared. ☐ Refilling sauce (ketchup, Chilli sauce, honey, mapel syrup, choocolate sauce, and vanila sauce). ☐ Preparing condiment for omelet(onion, garlic, cheese, tomato, capsicum, spinach, bacon, and Chicken ham). ☐ Baking bacon. ☐ Crack an egg for egg mixture.

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	☐ Clear up buffet area. ☐ Chose the food to be stored and to be cleared.
	☐ Refilling sauce (ketchup, Chilli sauce, honey, mapel syrup, choocolate sauce, and vanilla sauce). ☐ Preparing condiment for omelet(onion, garlic, cheese, tomato, capsicum, spinach, bacon, and Chicken ham). ☐ Steam potato or sweet popato. ☐ Cutting already cook pottato or sweet potato. ☐ Baking bacon.
	☐ Crack an egg for egg mixture. ☐ After all finish, don't forget to label all items before putting them in chiller.
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	☐ Preparing condiment for omelet(onion, garlic, cheese, tomato, capsicum, spinach, bacon, and Chicken ham). ☐ Making waffle and pancake mixture.
	☐ Baking bacon. ☐ Crack an egg and add milk for egg mixture and can be use for french toast mixture. ☐ After all finish, don't forget to label all items before putting them in chiller.
4	☐ Cook meals for buffet at morning. ☐ Set up buffet area. ☐ Set up egg station (egg mixture, pan, spatula, and condiment for omelet). ☐ Stand by at egg station. ☐ Clear up buffet area. ☐ Chose the food to be stored and to be cleared. ☐ Refilling sauce (ketchup, Chilli sauce, honey, mapel syrup, choocolate sauce, and vanila sauce).
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	☐ Baking bacon. ☐ Crack an egg and add milk for egg mixture and can be use for french toast mixture. ☐ After all finish, don't forget to label all items before putting them in chiller.
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Activities Notes : Month I/II/III/VI/V/VI

Week	Description of activities
1	☐ Take cart and go to big chiller and take various of fruits. ☐ Prepare for buffet (cutting fresh fruits) ☐ Set up buffet area (cereals, fruits, juice, milk, cheese, bologna, yogurt, salad, and salad fruit). ☐ Helping hot kitchen cook for buffet. ☐ Go stand by at egg station. ☐ Clear up buffet area. ☐ Chose the food to be stored and to be cleared. ☐ Refilling cereals, nuts, biscuits. ☐ Storting juice, milk, and yogurt. ☐ Helping hot kitchen prepare for tomorrow buffet (baking bacon, steam potato, cutting condiments, making waffel or pancake mixture, crack an egg for egg mixture). ☐ After all finish, don't forget to label all items before putting them in chiller.
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Appendix 1. Appraisal Form



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

Internship Appraisal Form

INTERNSHIP
PLACE: Centara Karon Resort Phuket

First Name Malvin Matthew Last Name Chandra

Review Period/s : ☐ Monthly ☐ Quarterly ☐ BI-annually ☐ Annually Date Joining
: 03/12/2024

Intern's Position : _____ Department : _____

REVIEW DATE : 11/1/25 Direct Supervisor : Mr. Teeraput Ananta 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 s 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.

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

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

Discussions/Notes;

Good Attitude, Willing to learn and working with people

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

Signature & Stamp:  _____ Dated 7/8/25 _____

The Intern

Signature:  _____ Dated 1/5/25 _____

OTTIMMO International MasterGourmet Academy

Signature & Stamp: _____ Dated _____
Dept. Head Student Affairs

Appendix 2. Consultation Form



OTTIMO
INTERNASIONAL

Akademi Kuliner & Pastry

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	06/23	Abstract	38
2	06/24	Hygiene and Sanitation	38
3	06/25	Product description	38
4	06/26	establishment	38
5	06/28	Penulisan	38
6	06/30	Background of study	38

No	Date	Topic Consultation	Name/ Signature
7	07/01	Hygiene and Sanitation	38
8	07/02	Benefit of Internship	38
9	08/04	Description of Picture	38
10	08/04	Description of Recipe	38
11	08/04	Organization structure	38
12	08/04	Penulisan	38

Name : Melvin Matthew Chandra

Student Number : 22.79.1300.10008

Advisor : Elma Sulistiqa

Appendix 3. Correction List

25 July 2025 / 16.00-16.



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

Student Name : Malvin Matthew Chandra
Student Number : 2274130010008
Exam Day & Date : Selasa, 25 July 2025
Lecture : Elma Sulistiya, S.TP., M.Sc.
(19970916 2302 087)

No	Correction List	Page	Approval
	Occupancy rate Conclusion		31

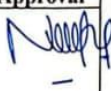
Acknowledge,
Advisor

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



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

Student Name : Malvin Matthew Chandra
 Student Number : 2274130010008
 Exam Day & Date : Selasa, 25 July 2025
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
	Cek Report		 —

Acknowledge,
 Advisor



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



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

Student Name : Malvin Matthew Chandra
 Student Number : 2274130010008
 Exam Day & Date : Selasa, 25 July 2025
 Lecture : Jessica Hartan, A.Md.Par.
 (19940923 2201 084)

No	Correction List	Page	Approval
1	Check all notes in the report	All	

Acknowledge,
 Advisor

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