

BIBLIOGRAPHY

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APPENDIX

Appendix 1. Appraisal Form

Internship Appraisal Form			AKADEMI KULINER & PATISERI OTTIMMO [®] INTERNASIONAL CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS
INTERNSHIP			
PLACE: <u>Park Hyatt Jakarta</u>			
First Name <u>Nicky</u>		Last Name <u>Brassalie</u>	
Review Period/s : ☐ Monthly ☐ Quarterly ☒ Bi-annually ☐ Annually Date Joining			
: <u>19 May 2025</u>			
Intern's Position : <u>Culinary</u>		Department : <u>Conservatory</u>	
REVIEW DATE : <u>18 July 2025</u>		Direct Supervisor : <u>Renandra Tchsansyah</u> x	
<u>GRADING FACTORS</u>			
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 s positive manner and Works toward the Company's goal/s.			4
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

4

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

4

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;

Good job Niky , thank you for ur support ,
and see u soon niky !

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:

RIZKY HERDIANA
CHEF DE CUISINE

Dated 19 JULY 2025

The Intern

Signature:

Nicky Brassalie

Dated 19 July 2025

OTTIMMO International Master Gourmet Academy



Signature & Stamp:

Dept. of Student Affairs
Robby Joe Putra

Dated 08/29/2025

Appendix 2. Certificate



Appendix 3. Consultation Form



Akademi Kuliner & Pastry
OTTIMO
INTERNASIONAL
CEPAT AJAR, GASTRONOMI, MANAJEMEN PAstry

CONSULTATION FORM INDUSTRIAL TRAINING/ FOODPRENEURSHIP

Name : Nicky Grassalie
Student Number : 2274130010009
Advisor : Winda Hapsari, S.T., M.T.

No	Date	Topic Consultation	Name/ Signature
1	19/06 25	Konsultasi Bab 2 bagian Hygiene and Sanitation	
2.	20/06 25	Konsultasi Bab 3 bagian Product	
3.	14/07 25	Konsultasi Bab 3 bagian Job Description	
4.	21/07 25	Konsultasi Appraisal 1	
5.	24/07 25	Konsultasi laporan Bab 1, Format permission, Bibliography	
6.	25/07 25	Konsultasi laporan suggestion for Ottimo	

No	Date	Topic Consultation	Name/ Signature
7	28/07 25	Konsultasi laporan bagian table of Content dan activity table	
8.	30/07 25	Konsultasi laporan bagian Figure location Kitchen	
9	31/07 25	Konsultasi Recapitulation Industrial Training Activity	
10.	05/08 25	Konsultasi PPT	

Appendix 4. Correction List

20 Agustus 2025 / 11.30-12.15



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

Student Name : Nicky Brassalie
Student Number : 2274130010009
Exam Day & Date : Rabu, 20 Agustus 2025
Lecture : Windi Habsari, S.T., M.Sc
(19960830 2303 019)

No	Correction List	Page	Approval

Acknowledge,
Advisor

Windi Habsari, S.T., M.Sc
19960830 2303 019



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

Student Name : Nicky Brassalie
 Student Number : 2274130010009
 Exam Day & Date : Rabu, 20 Agustus 2025
 Lecture : Nursita Fierdiana, D.A., S.H., M.H.
 (19960716 2401 003)

No	Correction List	Page	Approval
1.	lihat di notes		

Acknowledge,
 Advisor



Windi Habsari, S.T., M.Sc
 19960830 2303 019



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

Student Name : Nicky Brassalie
 Student Number : 2274130010009
 Exam Day & Date : Rabu, 20 Agustus 2025
 Lecture : Filias Kusuma, S.E., M.M
 (19871203 2403 023)

No	Correction List	Page	Approval
1	Tambahan occupancy rate di budgeting estimasi		

Acknowledge,
 Advisor

Windi Habsari, S.T., M.Sc)
 19960830 2303 019

Appendix 5. Recapitulation of Industrial Training Activities

Name : Nicky Brassalie
Study Program : Culinary Arts
Placement of *Industrial Training* : Park Hyatt Jakarta
Field of Work : Garde Manger
Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	• Picking and refreshing daily supplies • Picking and refreshing afternoon tea supplies • Making and setting up coffee break supplies • Checking and refreshing daily preparation supplies
2	• Picking and refreshing daily supplies • Picking and refreshing afternoon tea supplies • Making and setting up coffee break supplies • Checking and refreshing daily preparation supplies
3	• Picking and refreshing daily supplies • Picking and refreshing afternoon tea supplies • Making and setting up coffee break supplies • Checking and refreshing daily preparation supplies • Assisting with event buffet or set-menu
4	• Picking and refreshing daily supplies • Picking and refreshing afternoon tea supplies • Making and setting up coffee break supplies • Checking and refreshing daily preparation supplies • Assisting with event buffet or set-menu

Field of Work : Garde Manger

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

Week	Description of activities
1	• Picking and refreshing daily supplies • Picking and refreshing afternoon tea supplies • Making and setting up coffee break supplies • Checking and refreshing daily preparation supplies • Assisting with event buffet or set-menu
2	• Picking and refreshing daily supplies • Picking and refreshing afternoon tea supplies • Making and setting up coffee break supplies • Checking and refreshing daily preparation supplies • Assisting with event buffet or set-menu
3	• Picking and refreshing daily supplies • Picking and refreshing afternoon tea supplies • Making and setting up coffee break supplies • Checking and refreshing daily preparation supplies • Assisting with event buffet or set-menu
4	• Picking and refreshing daily supplies • Picking and refreshing afternoon tea supplies • Making and setting up coffee break supplies • Checking and refreshing daily preparation supplies • Assisting with event buffet or set-menu

Field of Work : Banquet

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

Week	Description of activities
1	• Assist with preparation. • Retrieve missing or out-of-stock items from the cold kitchen and retrieve protein items from the butcher. • Prepare all condiments for food testing.
2	• Assisting with making pineapple tarts at the pastry shop. • Managing the buffet in the dining room during lunch. • Clearing the lunch buffet in the dining room. • Setting up the dinner buffet in the dining room. Setting up the ice cream station, which usually offers four types of ice cream with alternating flavors depending on stock levels. Assisting with setting up traditional snacks, which usually offer four different types of traditional snacks each day. • Clearing up the dinner buffet in the dining room.
3	• Assisting with making pineapple tarts at the pastry shop. • Managing the buffet in the dining room during lunch. • Clearing the lunch buffet in the dining room. • Setting up the dinner buffet in the dining room. Setting up the ice cream station, which usually offers four types of ice cream with alternating flavors depending on stock levels. Assisting with setting up traditional snacks, which usually offer four different types of traditional snacks each day. • Clearing up the dinner buffet in the dining room.
4	• Assist with preparation. • Retrieve missing or out-of-stock items from the cold kitchen and retrieve protein items from the butcher. • Prepare all condiments for food testing.

Field of Work : Banquet

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

Week	Description of activities
1	• Checking preparations for tomorrow's event, then getting the required protein from the butcher. • Preparing buffet condiments. Condiments always prepared for buffet events with Western and Asian menus include red chili sauce, chili sauce, cucumber pickles, and colo-colo. However, if there's a Chinese menu, chili oil or hoisin sauce is usually added. Three types of crackers will be served: shrimp crackers, onion crackers, and emping crackers. For Western menus, tomato sauce and chili sauce are usually served. Only two types of crackers will be served: shrimp crackers and onion crackers. • Preparing coffee break items and preparing condiments for the coffee break. • Setting up the coffee break according to the time listed in the DDR. • Setting up the buffet menu and manning stations at the buffet event. Cleaning up after the buffet event is complete. • Standing by to set up the event menu.
2	• Checking preparations for tomorrow's event, then getting the required protein from the butcher. • Preparing buffet condiments. Condiments always prepared for buffet events with Western and Asian menus include red chili sauce, chili sauce, cucumber pickles, and colo-colo. However, if there's a Chinese menu, chili oil or hoisin sauce is usually added. Three types of crackers will be served: shrimp crackers, onion crackers, and emping crackers. For Western menus, tomato sauce and chili sauce are usually served. Only two types of crackers will be served: shrimp crackers and onion crackers. • Preparing coffee break items and preparing condiments for the coffee break. • Setting up the coffee break according to the time listed in the DDR. • Setting up the buffet menu and manning stations at the buffet event. Cleaning up after the buffet event is complete. • Standing by to set up the event menu.

3	• Checking preparations for tomorrow's event, then getting the required protein from the butcher. • Preparing buffet condiments. Condiments always prepared for buffet events with Western and Asian menus include red chili sauce, chili sauce, cucumber pickles, and colo-colo. However, if there's a Chinese menu, chili oil or hoisin sauce is usually added. Three types of crackers will be served: shrimp crackers, onion crackers, and emping crackers. For Western menus, tomato sauce and chili sauce are usually served. Only two types of crackers will be served: shrimp crackers and onion crackers. • Preparing coffee break items and preparing condiments for the coffee break. • Setting up the coffee break according to the time listed in the DDR. • Setting up the buffet menu and manning stations at the buffet event. Cleaning up after the buffet event is complete. • Standing by to set up the event menu.
4	• Checking preparations for tomorrow's event, then getting the required protein from the butcher. • Preparing buffet condiments. Condiments always prepared for buffet events with Western and Asian menus include red chili sauce, chili sauce, cucumber pickles, and colo-colo. However, if there's a Chinese menu, chili oil or hoisin sauce is usually added. Three types of crackers will be served: shrimp crackers, onion crackers, and emping crackers. For Western menus, tomato sauce and chili sauce are usually served. Only two types of crackers will be served: shrimp crackers and onion crackers. • Preparing coffee break items and preparing condiments for the coffee break. • Setting up the coffee break according to the time listed in the DDR. • Setting up the buffet menu and manning stations at the buffet event. Cleaning up after the buffet event is complete. • Standing by to set up the event menu.

Field of Work : Conservatory

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

Week	Description of activities
1	• Refreshing the a la carte menu in the cold kitchen. • Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry). • Making rawis eggs (to garnish fried rice). • Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese. • Refreshing and refilling Asian and Western menus in the hot kitchen area. • Retrieving items from B1 and arranging newly picked items. Then, implementing FIFO (First In First Out) for items in the walking chiller, freezer, and dry storage. • Assisting with a la carte orders.
2	• Refreshing the a la carte menu in the cold kitchen. • Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry). • Making rawis eggs (to garnish fried rice). • Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese. • Refreshing and refilling Asian and Western menus in the hot kitchen area. • Retrieving items from B1 and arranging newly picked items. Then, implementing FIFO (First In First Out) for items in the walking chiller, freezer, and dry storage. • Assisting with a la carte orders.
3	• Refreshing the a la carte menu in the cold kitchen. • Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry). • Making rawis eggs (to garnish fried rice). • Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese. • Refreshing and refilling Asian and Western menus in the hot kitchen area.

	• Retrieving items from B1 and arranging newly picked items. Then, implementing FIFO (First In First Out) for items in the walking chiller, freezer, and dry storage. • Assisting with a la carte orders.
4	• Refreshing the a la carte menu in the cold kitchen. • Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry). • Making rawis eggs (to garnish fried rice). • Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese. • Refreshing and refilling Asian and Western menus in the hot kitchen area. • Retrieving items from B1 and arranging newly picked items. Then, implementing FIFO (First In First Out) for items in the walking chiller, freezer, and dry storage. • Assisting with a la carte orders.

Field of Work : Conservatory

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

Week	Description of activities
1	• Refreshing the a la carte menu in the cold kitchen. • Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry). • Making rawis eggs (to garnish fried rice). • Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese. • Refreshing and refilling Asian and Western menus in the hot kitchen area. • Retrieving items from B1 and arranging newly picked items. Then, implementing FIFO (First In First Out) for items in the walking chiller, freezer, and dry storage. • Assisting with a la carte orders.
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	• Retrieving items from B1 and arranging newly picked items. Then, implementing FIFO (First In First Out) for items in the walking chiller, freezer, and dry storage. • Assisting with a la carte orders.
4	• Refreshing the a la carte menu in the cold kitchen. • Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry). • Making rawis eggs (to garnish fried rice). • Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese. • Refreshing and refilling Asian and Western menus in the hot kitchen area. • Retrieving items from B1 and arranging newly picked items. Then, implementing FIFO (First In First Out) for items in the walking chiller, freezer, and dry storage. • Assisting with a la carte orders.