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# **APPENDIX**

# Appendix 1. Appraisal Form

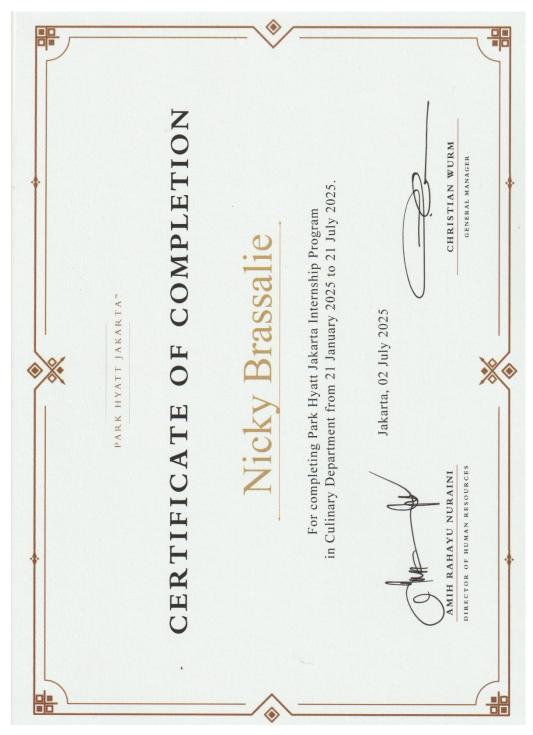
IN TERNA CULINARY ARTS   GASTRONOMY	S I O N A L
PLACE: Park Hyatt Jakarta	
First Name Nicky Last Name Brassalic	
Review Period/s:     Monthly   Quarterly   Bi-annualy   Annually Date Joining   19   May 2025	
Intern's Position: Culinary Department: Conservatory	
REVIEW DATE: 18 July 2025 Direct Supervisor: Renandra Tchsansyah	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 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	7.5

3.	PERSONAL PRESENTATIONS	
Groon	ning Standards	
Unifo	Pratices and displays proper grooming, personal hygiene and care.  Maintains hair and facial hair (*if any) per proper F&B industrial standards	4
	Always wear the proper and designated uniform.	4
4.	ON THE JOB & KNOWLEDGE	
Depen	dability	
	Can be counted upon to do what is expected and required Follow instructions and completes work on time with minimum supervision	4
Work	Quality	
	Work performed according to Chef's standard and on-site work requirements All job descriptions specification are met. Consistency in work. All recipes are followed	4
Work (	Quantity	
	Complete the expected amount of work in relation to Company's standards	4
Using  • 4 - E  • 3.5 -  • 3 - M  • 2.5 -  • 2 - L  • 1.5 -	the 4 point scale below, fill up the following table: xceeds expectations Somewhat Exceeds Expectations leets expectations Somewhat meets expectations ess than expectations Somewhat less than expectations andequately short of expectations	

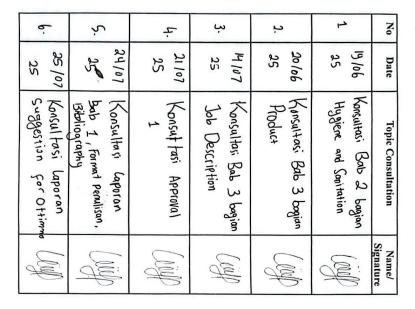
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	ACT	ION PLAN	S FOR C	PEVELO	PMENT NI	EEDS	O Interna	ational			
	ACT	ION PLAN	S FOR C	PEVELO	PMENT N	EEDS	D Intern	ational			
	ACT	ION PLAN	S FOR C	PEVELO	PMENT N	EEDS	D Intern	ational			
ATING	ACT	ION PLAN	S FOR C	PEVELO	PMENT N	EEDS	D Intern	ational			
ATING	ACT	ION PLAN	S FOR C	PEVELO	PMENT N	EEDS	D Intern	ational			

III. SIGNATUR	ES
On-Site Manage	er/Owner/Chef
Signature &	RIZHY HERDIANA CHER DE CHISINE
The Intern	
Signature:	Nicky Brossalic Dated 19 July 2005
OTTIMMO Inter	rnational MasterGournet Academy
Signature &	Stamp:  Dept weak Student Affairs  Roby Sie Prapa

**Appendix 2. Certificate** 



### **Appendix 3. Consultation Form**





CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP

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Konsutasi PPT	Konsultosi Recapitulation Industrial Training Activity	Konsultasi Laporon Bagian Figure location Kilchen	Konsultasi Laporan bogjan table os Content dan activity table	Topic Consultation
Min)	AND G	Big	And	Name/ Signature

Advisor	Student Number	Name
. Windi Habsori, S.T., M.T.	: 2274130010009	. Nicky Brassalie

### **Appendix 4. Correction List**

20 Agustus 2025 / 11.30-12.15



Student Name Student Number Exam Day & Date Lecture

: Nicky Brassalie : 2274130010009 : Rabu, 20 Agustus 2025 : Windi Habsari, S.T., M.Sc (19960830 2303 019)

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Acknowledge,

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



Student Name Student Number Exam Day & Date

: Nicky Brassalie : 2274130010009 : Rabu, 20 Agustus 2025 : Nursita Fierdiana, D.A., S.H., M.H (19960716 2401 003)

Lecture

No	Correction List	Page	Approval
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Acknowledge, Advisor

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



Student Name Student Number Exam Day & Date

Lecture

: Nicky Brassalie : 2274130010009 : Rabu, 20 Agustus 2025 : Filias Kusuma, S.E., M.M (19871203 2403 023)

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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

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

Field of Work : Garde Manger

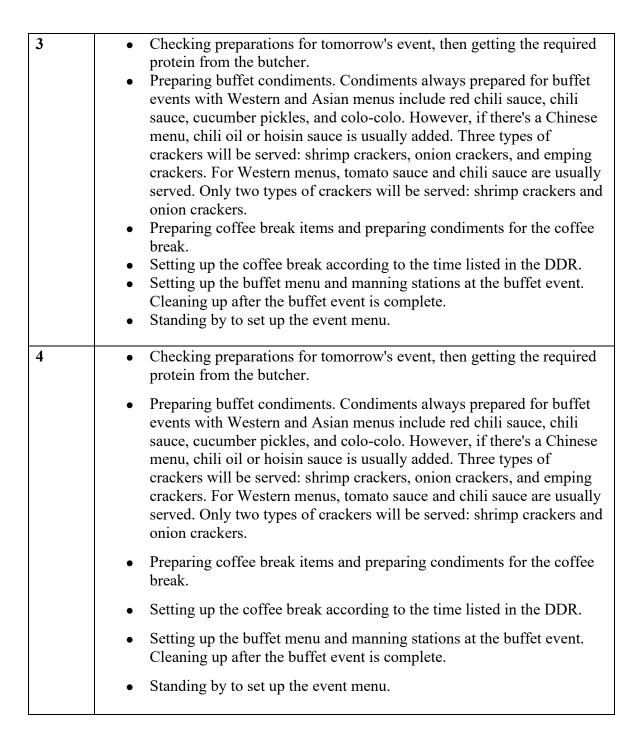
Week	Description of activities
1	<ul> <li>Picking and refreshing daily supplies</li> <li>Picking and refreshing afternoon tea supplies</li> <li>Making and setting up coffee break supplies</li> <li>Checking and refreshing daily preparation supplies</li> <li>Assisting with event buffet or set-menu</li>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

Field of Work : Banquet

Week	Description of activities
1	<ul> <li>Assist with preparation.</li> <li>Retrieve missing or out-of-stock items from the cold kitchen and retrieve protein items from the butcher.</li> <li>Prepare all condiments for food testing.</li> </ul>
2	<ul> <li>Assisting with making pineapple tarts at the pastry shop.</li> <li>Managing the buffet in the dining room during lunch.</li> <li>Clearing the lunch buffet in the dining room.</li> <li>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.</li> <li>Clearing up the dinner buffet in the dining room.</li> </ul>
3	<ul> <li>Assisting with making pineapple tarts at the pastry shop.</li> <li>Managing the buffet in the dining room during lunch.</li> <li>Clearing the lunch buffet in the dining room.</li> <li>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.</li> <li>Clearing up the dinner buffet in the dining room.</li> </ul>
4	<ul> <li>Assist with preparation.</li> <li>Retrieve missing or out-of-stock items from the cold kitchen and retrieve protein items from the butcher.</li> <li>Prepare all condiments for food testing.</li> </ul>

Field of Work: Banquet

Week	Description of activities
1	<ul> <li>Checking preparations for tomorrow's event, then getting the required protein from the butcher.</li> <li>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.</li> <li>Preparing coffee break items and preparing condiments for the coffee break.</li> <li>Setting up the coffee break according to the time listed in the DDR.</li> <li>Setting up the buffet menu and manning stations at the buffet event. Cleaning up after the buffet event is complete.</li> <li>Standing by to set up the event menu.</li> </ul>
2	<ul> <li>Checking preparations for tomorrow's event, then getting the required protein from the butcher.</li> <li>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.</li> <li>Preparing coffee break items and preparing condiments for the coffee break.</li> <li>Setting up the coffee break according to the time listed in the DDR.</li> <li>Setting up the buffet menu and manning stations at the buffet event. Cleaning up after the buffet event is complete.</li> <li>Standing by to set up the event menu.</li> </ul>



Field of Work: Conservatory

Week	Description of activities
1	<ul> <li>Refreshing the a la carte menu in the cold kitchen.</li> <li>Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry).</li> <li>Making rawis eggs (to garnish fried rice).</li> <li>Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese.</li> <li>Refreshing and refilling Asian and Western menus in the hot kitchen area.</li> <li>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.</li> <li>Assisting with a la carte orders.</li> </ul>
2	<ul> <li>Refreshing the a la carte menu in the cold kitchen.</li> <li>Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry).</li> <li>Making rawis eggs (to garnish fried rice).</li> <li>Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese.</li> <li>Refreshing and refilling Asian and Western menus in the hot kitchen area.</li> <li>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.</li> <li>Assisting with a la carte orders.</li> </ul>
3	<ul> <li>Refreshing the a la carte menu in the cold kitchen.</li> <li>Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry).</li> <li>Making rawis eggs (to garnish fried rice).</li> <li>Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese.</li> <li>Refreshing and refilling Asian and Western menus in the hot kitchen area.</li> </ul>

	<ul> <li>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.</li> <li>Assisting with a la carte orders.</li> </ul>
4	<ul> <li>Refreshing the a la carte menu in the cold kitchen.</li> <li>Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry).</li> <li>Making rawis eggs (to garnish fried rice).</li> <li>Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese.</li> <li>Refreshing and refilling Asian and Western menus in the hot kitchen area.</li> <li>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.</li> <li>Assisting with a la carte orders.</li> </ul>

Field of Work: Conservatory

Week	Description of activities
1	<ul> <li>Refreshing the a la carte menu in the cold kitchen.</li> <li>Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry).</li> <li>Making rawis eggs (to garnish fried rice).</li> <li>Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese.</li> <li>Refreshing and refilling Asian and Western menus in the hot kitchen area.</li> <li>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.</li> <li>Assisting with a la carte orders.</li> </ul>
2	<ul> <li>Refreshing the a la carte menu in the cold kitchen.</li> <li>Vacuuming a la carte preparations. Items frequently vacuumed include sauces, chicken stock, shrimp stock, meat stock, and proteins (meat, seafood, and poultry).</li> <li>Making rawis eggs (to garnish fried rice).</li> <li>Refreshing the a la carte breakfast menu. Typically, this includes making scrambled eggs and refreshing condiments such as asparagus, tomatoes, peppers, mushrooms, and cheese.</li> <li>Refreshing and refilling Asian and Western menus in the hot kitchen area.</li> <li>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.</li> <li>Assisting with a la carte orders.</li> </ul>
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