

BIBLIOGRAPHY

- Namoru, N. O. (2020). UNPAR Institutional Repository. *Relasi Pura Besakih Dengan Hotel the Apurva Kempinski Bali Ditinjau Dari Tata Massa, Tata Ruang, Dan Sosok Bangunan*. <http://hdl.handle.net/123456789/11219>
- The Apurva Kempinski Bali (Bafageh Group, Trans.). (2023). *The Apurva Kempinski Bali: Kemewahan Dan Keindahan Di Pulau Dewata*. <https://bafageh.com/blog/en/The-Apurva-Kempinski-Bali-Kemewahan-dan-Keindahan-di-Pulau-Dewata>


APPENDIX

Appendix 1. Head Chef, Staff, Daily Worker and Trainees



Appendix 2. Appraisal form breakfast section

Internship Appraisal Form



AKADEMI KULINER & PATISSERI
OTTIMMO®
INTERNASIONAL
COFFEE ARTS · CATERING · BAKING & PASTRY ARTS

INTERNSHIP
PLACE: ARIVA KEMPINSKI BALI

First Name: DANNY AGUS Last Name: WAHYUDI MULYANA

Review Period/s: ☐ Monthly ☐ Quarterly ☐ Bi-annually ☐ Annually Date Joining: _____

Intern's Position: KITCHEN DEPARTMENT Department: BREAKFAST

REVIEW DATE: 30 JUNE 2025 Direct Supervisor: NYOMAN SUDARTI 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 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. 3

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.

3

Maintains hair and facial hair (*if any) per proper F&B industrial standards

Uniforms

Always wear the proper and designated uniform.

3.5

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

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;

Danny is good trainer, able to communicate with the guest during handle buffet in bakso station.

Thank is Danny for your support. Super ~~for~~ in the future.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

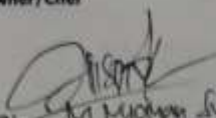
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS


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

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:  Dated 30/6/2025

The Intern


Signature:  Dated 30/6/2025

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated 25/07/2025
Dept. Head Student Affairs

Appendix 3. Appraisal form Koral Kitchen

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO
INTERNASIONAL

INTERNSHIP
PLACE: APURVA KEMPINSKI BALI

First Name: DANNY AGUS W M Last Name: MULYANA

Review Period/s: ☐ Monthly ☐ Quarterly ☐ Bi-annually ☐ Annually Date Joining: _____

Intern's Position: KITCHEN DEPARTMENT Department: KORAL KITCHEN

REVIEW DATE: 30 JUNE 2025 Direct Supervisor: ANDI NUGROHO

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 a 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. 4

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.

3

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

Discussions/Notes:

- sangat baik dalam kerja team. dapat membuat suasana lebih baik dalam operasional.
- potensial untuk masa di akan datang.
- mempunyai Attitude yang sangat baik.
- dan dapat memposisikan diri dalam situasi sulit sekalipun dalam operasional.

PERFORMANCE SUMMARY * to be filled by OETIMARD International	
TOTAL POINTS	_____
RATING	_____
ACTION PLANS FOR DEVELOPMENT NEEDS	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:


Andi Nugroho
HEAD chef local

Dated 30 June 2025

The Intern

Signature:


Dany Ang Wibisono

Dated 30 June 2025

OTTIMMO International MasterGourmet Academy

Signature & Stamp:



Robby
Dept Head Student Affairs

Dated 25 / 07 / 2025

Appendix 4. Certificate



Appendix 5. Consultation form



Madama Kalmer & Partners
OTTIMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
	22/07/25	Hygiene & sanitation	Nusliq
	25/07/25	Occupancy Rate	Nusliq
	28/07/25	Picture of Place	Nusliq
	29/07/25	Table of content	Nusliq
	29/07/25	Conclusion	Nusliq
	29/07/25	Product s.a	Nusliq

Name : Dangz Alexia Wahyuni M

Student Number : 21241500100093

Advisor : Mayi, Indeh, Remytha Sori, M. S. v. M. So.

No	Date	Topic Consultation	Name/ Signature
	26/07/25	Problem & solution	Nusliq
	29/07/25	Appendix	Nusliq
	29/07/25	Bi Biography	Nusliq
	29/07/25	Final consultation	Nusliq

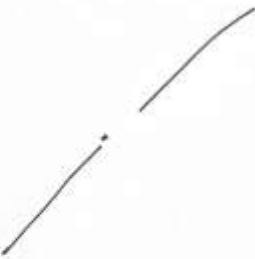
Appendix 6. Correction List

14 Agustus 2025 / 11.30-12.15



AKADEMI KULINER & PATISERI
OTTIMMO®
INTERNASIONAL
PAstry ARTS • CUPCAKES • BAKERY & PASTRY ARTS

Student Name : Danny Agus Wahyudi Mulyana
Student Number : 2174130010043
Exam Day & Date : Kamis, 14 Agustus 2025
Lecture : Novi Indah Permata Sari, S.T., M.Sc
(19951109 2202 083)

No	Correction List	Page	Approval
			

Acknowledge,
Advisor

Novi Indah Permata Sari, S.T., M.Sc)
19951109 2202 083



AKADEMI KULINER & PATISERI
OTTIMMO[®]
 INTERNASIONAL
CAKUPAN AREA : RESTORAN / KAFE / BAKULAN & PASTRY SHOP

Student Name : Danny Agus Wahyudi Mulyana
 Student Number : 2174130010043
 Exam Day & Date : Kamis, 14 Agustus 2025
 Lecture : Heni Adhianata, S.TP., M.Sc
 (19900613 1402 016)

No	Correction List	Page	Approval
	<p>tambah penjelasan ttg sanitasi</p> <p>konsultasi guru kirim ke heniadhianata @ ottimmo . ac . id</p>		

Acknowledge,
 Advisor

Novi Indah Permata Sari, S.T., M.Sc
 19951109 2202 083

14 Agustus 2025 / 14:30 AM



AKADEMI KULINER & PATISERI
OTTIMMO®
INTERNASIONAL
COFFEE ARTS • BAKERY ARTS • PASTRY ARTS • CATERING ARTS

Student Name : Danny Agus Wahyudi Mulyana
Student Number : 2174130010043
Exam Day & Date : Kamis, 14 Agustus 2025
Lecture : Gilbert Yanuar Hadiwirawan, A.Md.Par.
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge,
Advisor

Novi Indah Permata Sari, S.T., M.Sc
19951109 2202 083

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Danny Agus Wahyudi Mulyana

Study Program : D3

Placement of *Industrial Training* : Apurva Kempinski Bali

Field of Work : Breakfast (Jan-Apr), Koral

Restaurant (Apr-Jul)

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

Week	Description of activities
I (6 Jan – 10 Jan)	<ul style="list-style-type: none"> - During orientation week, we were informed about the hotel's history, layout, and the locations of both rooms and restaurants. We were also taught proper phone etiquette and how to interact with guests. - From the second to the fifth day, we had the opportunity to work for half a day while continuing - the orientation process for the other half of the day.
II (13 Jan – 17 Jan)	<ul style="list-style-type: none"> - Take a trolley and take ingredient from Pala restaurant to Cliff - Set up - Service time - Closing and take the food back - Prepare for tomorrow - Take the preparation to main kitchen chiller
III (19 Jan – 23 Jan)	<ul style="list-style-type: none"> - Take and bring the prepare from Pala Restaurant to cliff - Set up, steam mantao, fried the sausages - Managing the meatball stand and assisting foreign guests who want to eat meatballs - Closing - Prepare for tomorrow breakfast - Take the preparation to main kitchen chiller

<p>IV (25 Jan – 29 Jan)</p>	<ul style="list-style-type: none"> - Prepare the ingredient that we need for taking it to cliff - Set up - Service time - Closing and prepare - Take the preparation to main kitchen chiller
<p>V (1 Feb - 5 Feb)</p>	<ul style="list-style-type: none"> - Prepare bahan dari pala untuk dibawa ke cliff - Set up - Training how to make pancake and waffle - Service time, menjaga stand bakso, dan refill makanan - Closing - Prepare and take the preparation to main kitchen chiller
<p>VI (7 Feb - 11 Feb)</p>	<ul style="list-style-type: none"> - Prepare tools and materials to be taken to cliff from pala - Set up - Service time, Managing the meatball stand and refilling food - Closing - Preparing tools and some cooking ingredients that will be used - Take the preparation to main kitchen chiller
<p>VII (13 Feb – 18 Feb)</p>	<ul style="list-style-type: none"> - Prepare tools and some food to be taken to the cliff - Set up, service time - Training how to make Balinese congee - Closing and prepare - Membawa preparation ke chiller main kitchen

VIII (20 Feb - 25 Feb)	<ul style="list-style-type: none"> - Going to walking chiller and take the yogurt trays - Go to Pala Restaurant take for preparation back to cliff - Set up - Closing, and prepare
IX (29 Feb – 2 Mar)	<ul style="list-style-type: none"> - Take the preparation in main kitchen chiller back to cliff - Set up (yogurt, bubur ketan hitam, and bubur mutiara) - Making dim sum dish - Making pancake and waffle, refill all the traditional snack and pastry - Closing and prepare for tomorrow
X (4 Mar – 9 Mar)	<ul style="list-style-type: none"> - Take the preparation in main kitchen chiller back to cliff - Set up - Closing and prepare
XI (12 Mar – 15 Mar)	<ul style="list-style-type: none"> - Take the preparation in main kitchen chiller back to cliff - Set up - Closing and prepare
XII (17- 22 mar)	<ul style="list-style-type: none"> - Set up preparation - Take and bring the prepare from Pala Restaurant to cliff - Set up, steam mantao, fried the sausages - Closing - Prepare for tomorrow breakfast
XIII (24 mar – 29 mar)	<ul style="list-style-type: none"> - Take yogurt tray and set up - Cut fruits, making smoothies - Making sushi - Making french toast - Closing and prepare

<p>XIV (30 April – 3 April)</p>	<ul style="list-style-type: none"> - Take the preparation in main kitchen chiller back to cliff - Set up - Closing and prepare
<p>XV (5 April – 6 April)</p>	<ul style="list-style-type: none"> - Take the preparation in main kitchen chiller back to cliff - Set up - Closing and prepare
<p>XVI (7 April - 11 April)</p>	<ul style="list-style-type: none"> - Move to Koral kitchen - Set up preparation - Making ingredient for canape - Service time - Cleaning canape section - Closing
<p>XVII (14 April – 19 April)</p>	<ul style="list-style-type: none"> - Set up preparation - Make cru tong and corn pudding - Service time - Clean up canape section - Closing
<p>XVIII (22 April - 27 April)</p>	<ul style="list-style-type: none"> - Set up preparation - Service time - Training to plate the main dish - Clean walkthrough chiller and dry store - Closing
<p>XIX (29 April- 3 May)</p>	<ul style="list-style-type: none"> - Set up preparation - Make Cracker for the canape - Service time - Clean up canape section - Closing

<p>XX (5 May - 10 May)</p>	<ul style="list-style-type: none"> - Set up preparation - Make vegetable stock - Service time - Clean up canape section - Closing
<p>XXI (13 May - 18 May)</p>	<ul style="list-style-type: none"> - Set up preparation - Learn to make espuma wasabi - Service time - Clean up canape section - Closing
<p>XXII (21 May– 28 May)</p>	<ul style="list-style-type: none"> - Set up preparation - Learn to make radish jelly and soya caviar - Service time - Clean up canape section - Closing
<p>XXIII (31 May - 6 June)</p>	<ul style="list-style-type: none"> - Set up preparation - Learn to make dish on cold kitchen section - Service time - Clean up canape section - Closing
<p>XXIV (9 June -14 June)</p>	<ul style="list-style-type: none"> - Set up preparation - Helping cold kitchen section - Closing
<p>XXV (17June - 22 June)</p>	<ul style="list-style-type: none"> - Set up preparation in canape section - Learn to make dish on garnish section - Service time - Closing

<p>XXVI (25 June - 31 June)</p>	<ul style="list-style-type: none"> - Set up preparation in canape section - Learn to make dish on all section - Clean up dry store and walk in chiller - Closing
<p>XXVII (2 July- 6 July)</p>	<ul style="list-style-type: none"> - Set up preparation in canape section - Learn to make all the ingredients in all section - Service time - Closing - Take some picture with friends and chef, before end this internship