

BIBLIOGRAPHY

- Accor Hotels. (2021.). *Sofitel Krabi Phokeethra Golf & Spa Resort*.
<https://www.sofitelkrabiphokeethra.com>
- Accor. (2021). *Meetings and Events at Sofitel Krabi Phokeethra*.
<https://sofitel.accor.com/en/hotels/6184/meetings.html>
- Accor. (2020.). *Sofitel Krabi Phokeethra Golf and Spa Resort Overview*.
<https://sofitel.accor.com/en/hotels/6184/index.en.shtml>

APPENDIX

Appendix 1. Pictures





Appendix 2. Certificate Of Appreciation



Appendix 3. Appraisal from hot kitchen

Internship Appraisal Form



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

INTERNSHIP

PLACE: Sofitel Krabi

First Name Christopher Last Name Jap

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

Intern's Position : Trainee Department : Kitchen

REVIEW DATE : 24/05/2025 Direct Supervisor : _____ 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

3.5

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3.5

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

3.5

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

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp :

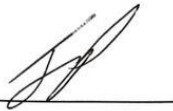


Dated

24/05/2025

The Intern

Signature :



Dated

24/05/2025

OTTIMMO International MasterGourmet Academy



Signature & Stamp :

Dated

08/09/2025

Dept. Head Student Affairs

Appendix 4. Consultation form



Akademi Kuliner & Pastry
OTTIMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	3/06/25	Konsul active Chapter I	
2	11/06/25	Konsul Chapter II	
3	2/06/25	Konsul Training Activities	
4	2/06/25	Konsul Chapter III	
5	2/06/25	Konsul Background	

Name : Christopher JAP
Student Number : 22741300100916
Adviser :

No	Date	Topic Consultation	Name/ Signature

Appendix 5. Correction List

10 September 2025 / 14.15-15.1



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

Student Name : Christoper Jap
Student Number : 2274130010046
Exam Day & Date : Rabu, 10 September 2025
Lecture : Anthony Sucipto, A.Md.Par
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,
Advisor

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



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

Student Name : Christoper Jap
 Student Number : 2274130010046
 Exam Day & Date : Rabu, 10 September 2025
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Abstract.		
2.	Establanment description		
3.	Occupancy Rate		
4.	Organizational structure.		

Acknowledge,
 Advisor

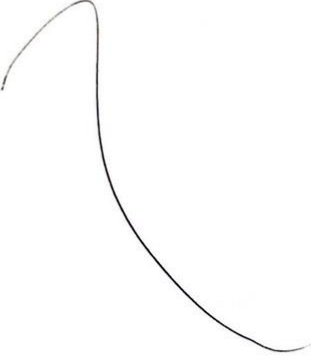


Novi Indah Permata Sari, S.T., M.Sc
 19951109 2202 083

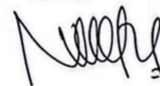


AKADEMI KULINER & PATISERI
OTTIMMO®
 INTERNASIONAL
CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Christoper Jap
 Student Number : 2274130010046
 Exam Day & Date : Rabu, 10 September 2025
 Lecture : Filias Kusuma, S.E., M.M.
 (19871203 2403 023)

No	Correction List	Page	Approval
			

Acknowledge,
 Advisor



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

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Christopher Jap
 Study Program : Culinary Arts
 Placement of *Industrial Training* : Sofitel Krabi Phokeethra Golf & Spa Resort
 Field of Work : Breakfast(Des-jan) Main kitchen(feb-may)
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
WEEK I	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.
WEEK II	Set up the breakfast food, Prepare ingredients for omelet, prepare equipment tools, cook the bacon, make hard and soft boil eggs, make pouch eggs, make muffin for egg benedict, making omelet for guest.
WEEK III	Set up the breakfast food, Prepare ingredients for omelet, prepare equipment tools, cook the bacon, make hard and soft boil eggs, make pouch eggs, make muffin for egg benedict, making omelet for guest.
WEEK IV	Preparing seafood for bbq night of christmas dinner, clean 40kg of prawn, oyster, crab, squid, lobster, fish, green mussels, set up bbq ingredients and sauce on bbq booth.
WEEK V	- Cleaning seafood - Prepare ingredients - Standby at live station

WEEK VI,VII,IX,X	- Standby at lunch and dinner buffet - Prepare ingredients for today and tomorrow - Reciving ingredients from market - Deep cleaning - Handling grilling and frying section
WEEK XI,XII,XIII,XIV	- Standby at lunch and dinner buffet - Prepare ingredients for today and tomorrow - Reciving ingredients from market - Deep cleaning - Handling grilling and frying section
WEEK XV,XVI,XVII,XVIII	- Manage Vegetables store from labeling to cleaning the box - Maintenance cleaning and hygiene in the kitchen - Prepare seafood for the event - Standby at papaya salad station - Charge in the morning shift(breakfast)
WEEK XIX,XX,XXI,XXII	- Handle private event for 2 week - Prepare seafood and vegetables for mise en place - Recieve vegetables,meat,seafood from market - Hygiene and sanitation training for all the trainee
WEEK XXIV	- Handle private party for 180 pax of guests - Prepare 30 kg each of Prawn and squid - Grill the seafood and put it into 2 trays - Reffil empty food