

BIBLIOGRAPHY

Kanvaz patisserie by Vincent nigita. Kanvaz village resort (2025).
<https://www.kanvazhotelbali.com/eat/kanvaz-patisserie/>

APPENDIX

Appendix 1. Staff and trainees





Appendix 2. Appraisal Form

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO
INTERNASIONAL
CELEBRARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

INTERNSHIP
PLACE: Kanvaal Patisserie

First Name Joshua Immanuel **Last Name** Thynagal

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

Intern's Position : Trainee **Department :** Pastery

REVIEW DATE : 6 July 2025 **Direct Supervisor :** EVERYN WIJAYA 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 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.

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;

Joshua has done his job very well. he's attention to detail, discipline,
has a good attitude towards the people around him. can follow
the instructions from the Senior Very well. independent. a good team player.

PERFORMANCE SUMMARY * <i>to be filled by OTTIMO International</i>	
TOTAL POINTS	_____
RATING	_____
ACTION PLANS FOR DEVELOPMENT NEEDS	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

III. SIGNATURES

On-Site Manager/Owner/Chef



Signature & Stamp: Evelyn Wilaya

Dated 6 July 2025

The Intern



Signature: _____

Dated 6 July 2025

OTTIMMO International Master Gourmet Academy



Signature & Stamp: Dept. Head Student Affairs

09/11/2025

Dated _____

Appendix 3. Certificate



KANVAZ
PÂTISSERIE
VINCENTINIGITA

PERFORMANCE EVALUATION

Evaluation Subject	Average score
1. Job Knowledge	4.00
2. Quantity & Quality of Work	3.85
3. Character & Personality	3.90
4. Courtesy, Personal Appearance & Attendant	3.86
SCORE TOTAL	3.90 (A)

(A) : 3.51 – 4.00: Excellent
(B) : 3.00 – 3.50: Good
(C) : 2.50 – 2.99: Enough
(D) : 1.00 – 2.49: Poor

KANVAZ
PÂTISSERIE


EVELYN WIJAYA
Chef De Partie

by VINCENTINIGITA


GUSTI AYU DINA PUSPITASARI
Human Resources Manager

Appendix 4. Consultation Form

No	Date	Topic Consultation	Name/ Signature
1.	21/07/25	Consul and revisi laporan	<i>[Signature]</i>
2.	24/07/25	revisi margin	<i>[Signature]</i>
3	25/07/25	revisi chapter 1	<i>[Signature]</i>
4	25/07/25	revisi judul Tabel	<i>[Signature]</i>
5	25/07/25	revisi kitchen Brigade	<i>[Signature]</i>
6	25/07/25	Pemambahan materi Storage System	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7	25/07/25	Revisi Perakuit Seberum Print	<i>[Signature]</i>
8	01/09/25	Sidang Masang	<i>[Signature]</i>
9	01/09/25	Consul Setelah Sidang	<i>[Signature]</i>
10	09/09/25	Consul Revisi laporan Pembebanan Substitusi For Ottimo	<i>[Signature]</i>
11	09/09/25	acc by ms heni	<i>[Signature]</i>



CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP

Name : Joshua Immanuel thunggal
 Student Number : 2274130010041
 Advisor : Ms henl

Appendix 5. Correction List

1 September 2025 / 14:45:17:35



Student Name : Joshua Immanuel Thunggal
Student Number : 2274130010041
Exam Day & Date : Senin, 1 September 2025
Lecture : Heni Adhianata, S.TP., M.Sc
(19900613 1402 016)

No	Correction List	Page	Approval
	⊕ suggestion for Ottimmo		

Acknowledge,
Advisor



Heni Adhianata, S.TP., M.Sc
19900613 1402 016

1 September 2025 / 14.45-15.30



AKADEMI KULINER & PATISERI
OTTIMMO[®]
INTERNASIONAL
COULINARY ARTS | CATERING | BAKING & PASTRY ARTS

Student Name : Joshua Immanuel Thunggal
Student Number : 2274130010041
Exam Day & Date : Senin, 1 September 2025
Lecture : Filias Kusuma, S.E., M.M
(19871203 2403 023)

No	Correction List	Page	Approval
	No Correction		

Acknowledge,
Advisor

Heni Adhiamata, S.TP., M.Sc.
19900613 1402 016



AKADEMI KULINER & PATISERI
OTTIMMO®
 INTERNATIONAL
TELLURANG RUMAH - CANTORANG - BANDUNG - PASIR ARAH

Student Name : Joshua Immanuel Thunggal
 Student Number : 2274130010041
 Exam Day & Date : Senin, 1 September 2025
 Lecture : Michael Valent, A.Md.Par.
 (19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
 Advisor

Heni Adhianingsih, S.TP., M.Sc
 19900613 1402 016

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Joshua Immanuel thunggal
 Study Program : internship
 Placement of Industrial Training : kanvaz patisserie by Vincent nigita
 Field of Work : pastry kitchen
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities
1-2	- Preparing any utensils and ingredients for making cake - Checks leftover condiments from the morning shift - Bake sablée and puff pastry for morning sift - Make a various of pastry cream - Unmould cake from Mold - Unmould pâte sablée and puff pastry from bakery - Bake sablée and puff pastry for morning sift - Pipe and bake macaron dough - Sandwich strawberry and chocolate macaron
2-4	- Preparing any utensils and ingredients for making cake - Checks leftover condiments from the morning shift - Bake sablée and puff pastry for morning sift - Make ganache dark sea salt ganache for macaron - Make strawberry ganache for macaron - Make brownies for bakery - Make peanut crunchy for peanut cake - Make cake coating and spray - Make almond frangipane for Japanese fan and for bakery - Coating meringue for passion pavlova - Make cake coating and spray - Sandwich vanilla macaron

Activity Notes

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

Week	Description of Activities
1-2	- Preparing any utensils and ingredients for making cake - Checks leftover condiments from the morning shift - Bake sablée and puff pastry for morning sift - Unmould cake from Mold - Make a various of pastry cream - Make caramel jam - Make caramel ganache for macaron - Make blackcurrant ganache and confit for macaron - Make raspberry ganache and confit for macaron - Make praline (peanut / hazelnut / almond) - Make pistachio ganache for macaron - Make mascarpone Chantilly - Make and bake base cheese cake - Sandwich raspberry macaron
2-4	- Preparing any utensils and ingredients for making cake - Checks leftover condiments from the morning shift - Bake sablée and puff pastry for morning sift - Unmould cake from Mold - Unmould pâte sablée and puff pastry from bakery - Make cocoa 2.0 insert cake and mousse - Assemble cocoa 2.0 insert and mousse into silicone Mold - Make praline (peanut / hazelnut / almond) - Make passion pavlova insert and mousse - Make brownies for bakery - Make mascarpone Chantilly - Make peanut ganache - Coating meringue for passion pavlova - Make cake coating and spray - Make vanilla base ice cream - Pour ice cream base into vacuum bag

Activity Notes

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

Week	Description of Activities
1 - 2	- Preparing any utensils and ingredients for making cake - Checks leftover condiments from the morning shift - Bake sablée and puff pastry for morning sift - Unmould cake from Mold - Make cocoa 2.0 insert cake and mousse - Assemble cocoa 2.0 insert and mousse into silicone Mold - Make praline (peanut / hazelnut / almond) - Make cake coating and spray - Make almond frangipane for Japanese fan and for bakery - Make hazelnut base ice cream - Preparing ingredients for new cake and macaron launch - Make mascarpone Chantilly - Make pistachio base ice cream - Make hazelnut base ice cream - Whip passion ganache and assemble passion pavlova to silicone Mold - Pour ice cream base into vacuum bag
3- 4	- Preparing any utensils and ingredients for making cake - Checks leftover condiments from the morning shift - Bake sablée and puff pastry for morning sift - Unmould cake from Mold - Make brownies for bakery - Make gelatine mass - Make mango infused and pour into ball Mold - Make cheese cake mousse and pipe into circle - Build cheese cake with mango infused and cheesecake mousse - Make strawberry base ice cream - Pipe and bake macaron dough - Coating meringue for passion pavlova - Make vanilla and peanut cake for insert cake and birthday cake - Make vanilla rice pudding for insert and bakery - Pour ice cream base into vacuum bag

Activity Notes

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

week	Description of activities
1 - 2	- Preparing any utensils and ingredients for making cake - Checks leftover condiments from the morning shift - Bake sablée and puff pastry for morning sift - Unmould cake from Mold - Bake brownies for bakery - Make cake coating and spray - Make mango infused and pour into ball Mold - Make cheese cake mousse and pipe into circle - Build cheese cake with mango infused and cheesecake mousse - Make hazelnut base ice cream - Make mascarpone Chantilly - Make pistachio base ice cream - Make madeline dough - Whip passion ganache and assemble passion pavlova to silicone Mold - Make cake coating and spray - Pour ice cream base into vacuum bag
3- 4	- Preparing any utensils and ingredients for making cake - Checks leftover condiments from the morning shift - Bake sablée and puff pastry for morning sift - Unmould cake from Mold - Make cocoa 2.0 insert cake and mousse - Assemble cocoa 2.0 insert and mousse into silicone Mold - Make praline (peanut / hazelnut / almond) - Make gelatine mass - Make almond frangipane for Japanese fan and for bakery - Make hazelnut base ice cream - Make strawberry base ice cream - Make and bake choux pastry - Pipe and bake éclair dough - Sandwich blackcurrant macaron - Pour ice cream base into vacuum bag

Activity Notes

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

week	Description of activities
1 - 2	- Preparing any utensils and ingredients for making cake - Checks leftover condiments from the morning shift - Bake sablée and puff pastry for morning sift - Unmould cake from Mold - Make cocoa 2.0 insert cake and mousse - Assemble cocoa 2.0 insert and mousse into silicone Mold - Make cake coating and spray - Make pear confit for Japanese fan insert - make almond frangipane for Japanese fan and for bakery - Make mascarpone Chantilly - Make vanilla base ice cream - Make Madeline dough - Make meringue for insert passion pavlova - Coating meringue for passion pavlova - Make vanilla rice pudding for insert and bakery - Sandwich raspberry macaron - Pour ice cream base into vacuum bag
3- 4	- Preparing any utensils and ingredients for making cake - Checks leftover condiments from the morning shift - Bake sablée and puff pastry for morning sift - Unmould cake from Mold - Make praline (peanut / hazelnut / almond) - Make gelatine mass - Make peanut crunchy for peanut cake - Make insert pavlova - Make vanilla and peanut cake for insert cake and birthday cake - Make roasted vanilla ganache for cake - Assemble vanilla rice praline cake into Mold - Pipe and bake éclair dough

Activity Notes

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

week	Description of activities
1 - 2	- Preparing any utensils and ingredients for making cake - Checks leftover condiments from the morning shift - Unmould cake from Mold - Make strawberry yuzu jam - Make mascarpone Chantilly - Make pistachio base ice cream - Make dark chocolate sea salt ganache for macaron - Whip passion ganache and assemble passion pavlova to silicone Mold - Make and bake base cheese cake - Make roasted vanilla ganache for cake - Assemble vanilla rice praline cake into Mold - Make black rice praline - Make vanilla rice pudding for insert and bakery - Sandwich pistachio macaron - Pour ice cream base into vacuum bag
3- 4	- Preparing any utensils and ingredients for making cake according to today's production - Checks leftover condiments from the morning shift - Unmould cake from Mold - Make gelatine mass - Make cake coating and spray - Make cocoa 2.0 insert cake and mousse - Make strawberry ganache for macaron - Assemble cocoa 2.0 insert and mousse into silicone Mold - Make hazelnut base ice cream - Pipe and bake macaron dough - Make cake coating and spray - Make and bake base cheese cake - Preparation ingredients for wedding cake PO - Sandwich starberry macaron - Pour ice cream base into vacuum bag