

BIBLIOGRAPHY

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- Smith, R., & Tang, L. (2019). Skill development in culinary education: The centrality of experiential learning. *Journal of Culinary Science & Technology*, *17*(4), 315–330.
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APPENDIX

Appendix 1. Certificate

BRAUD® ARTISAN BAKERY JAKARTA
#01 CIBANGGIR III, SOUTH JKT 12170.

+ 62 8223
7810 111

CERTIFICATE OF APPRECIATION

TO WHOM IT MAY CONCERN,

THIS IS TO CERTIFY THAT :

PASKALIS MELVERN THEODORE

HAS SUCCESSFULLY COMPLETED TRAINING IN THE **BAKERY AND PASTRY DEPARTMENTS**
AT BRAUD® ARTISAN BAKERY JAKARTA FROM **JAN 4TH, 2025** UNTIL **JUL 4TH, 2025**

WE ARE PLEASED TO PROVIDE ANY REFERENCE NEEDED IN VERBAL ABOUT HIM

ON BEHALF OF BRAUD® ARTISAN BAKERY JAKARTA, WE EXTEND OUR GRATITUDE
AND WISHES FOR HIS BRIGHT FUTURE CAREER.

JAKARTA, JUL 7TH, 2025



YOEL NATANAEL WUJAYA
CHIEF EXECUTIVE OFFICER

Appendix 2. Appraisal Form

Internship Appraisal Form			AKADEMI KULINER & PATISERI OTTIMMO [®] INTERNASIONAL CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS
INTERNSHIP			
PLACE: <u>Braud General Store</u>			
First Name <u>Paskalis</u> <u>Melvorn</u> Last Name <u>Theodore</u>			
Review Period/s : ☐ Monthly ☐ Quarterly ☐ Bi-annualy ☐ Annually Date Joining _____			
Intern's Position : <u>Trainee</u> Department : <u>Bakery</u>			
REVIEW DATE : _____ Direct Supervisor : _____ 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.			4
2. CUSTOMERS INTERACTIONS			
Customer Relations (*if any)			
Consistently demonstrates: attentive, courtesy and efficient service to customers. Treat customers with Considerations and Respects			4

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;

Melvern, jangan banyak leha-leha. Keras kepala mu ngalahin
staff disini, tapi ndapapa. Tetap pemaanan terus. Selalu ingat
Kalau mau kerja keras, jangan lupa makan mie ayam.

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:  Signature Dated 04 July 2025

The Intern

Signature:  Signature Dated 06 July 2025

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  Signature Dated 01 / 08 / 2025

Dept. Head Student Affairs

Internship Appraisal Form



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

INTERNSHIP

PLACE: Praud General Store

First Name Paskalis Melvern Last Name Theodore

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

Intern's Position : Trainee Department : pastry

REVIEW DATE : _____ Direct Supervisor : Kherza Hakim 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.

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. PERSONAL PRESENTATIONS

Grooming Standards

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Always wear the proper and designated uniform.

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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:

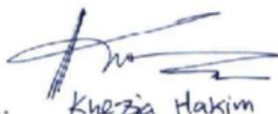
- 4 – Exceeds expectations
- 3.5 – Somewhat Exceeds Expectations
- 3 – Meets expectations
- 2.5 – Somewhat meets expectations
- 2 – Less than expectations
- 1.5 – Somewhat less than expectations
- 1 – Inadequately short of expectations

Discussions/Notes: Melvern, you have shown promising potential & skill throughout your Internship. While there were some challenges in the beginning adjusting to the workplace environment - particularly around adapting to professional expectations and building balanced working relationships - you have demonstrated noticeable improvement over time. It's clear that your previous experiences may not have exposed you to certain aspects of workplace dynamics but your willingness to learn and adjust has been encouraging. Keep building on the progress you've made - Your potential is there, with the right attitude you can absolutely achieve great things!

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:  Khazia Hakim Dated 4 July 2025

The Intern

Signature:  melvern Dated 6 July 2025

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dept. Head Student Affairs Dated 1 / 08 / 2025

Appendix 3. Correction List

21 Agustus 2025 / 14.30-15.15



Student Name : Paskalis Melvern Theodore
Student Number : 2274130010035
Exam Day & Date : Kamis, 21 Agustus 2025
Lecture : Ryan Yermia Iskandar, S.S
(19821218 1601 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor

Elma Sulistiya, S.TP., M.Sc.)
19970916 2302 087



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

Student Name : Paskalis Melvern Theodore
 Student Number : 2274130010035
 Exam Day & Date : Kamis, 21 Agustus 2025
 Lecture : Elma Sulistiya, S.TP., M.Sc.
 (19970916 2302 087)

No	Correction List	Page	Approval
			38.

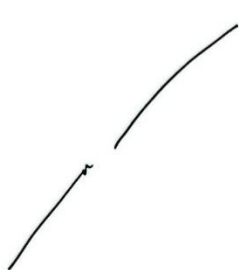
Acknowledge,
 Advisor

Elma Sulistiya, S.TP., M.Sc.)
 19970916 2302 087



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

Student Name : Paskalis Melvern Theodore
 Student Number : 2274130010035
 Exam Day & Date : Kamis, 21 Agustus 2025
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
			

Acknowledge,
 Advisor



Elma Sulistiya, S.TP., M.Sc.)
 19970916 2302 087

Appendix 4. Consultation Form

No	Date	Topic Consultation	Name/ Signature
1	24/22 2025	Batas Bab 3	32
2	24/24 2025	konsul dan Revisi Bab 3	32
3	24/29 2025	Revisi Bab 3	32
4	24/30 2025	konsul Bab 3 & 4	32
5	Agustus 1 2025	konsul seluruh laporan	32
6	Agustus 3	Revisi laporan	32



Akademi Kuliner & Pastry
OTTIMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : *Roskalis melena Hengdore*
Student Number : *22.74130010055*
Advisor : *ms dma*

No	Date	Topic Consultation	Name/ Signature
7	Agustus 4 2025	Revisi laporan	32
8	Agustus 4 2025	Revisi laporan Bab 4	32
9	Agustus 21 2025	Revisi laporan	32
10	Agustus 30 2025	Revisi laporan	32

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Paskalis Melvern Theodore
Study Program : Bakery Pastry
Placement of *Industrial Training* : Braud General
Store WholeSale Field of Work : Pastry Bakery
Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1-4 Pastry Department	•Get to know the pastry team and to know the place that the author will work for the next 6 month •Weigh the ingredient for cake and mix the ingredient and give the baking to the staff •Mix dough for viennoiserie and sheet the dough for the morning shift •Prep the ingredients for mixing and for finishing

Activity Notes

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

Week	Description of activities
4-6 Pastry Department	• Make Almond Croissant • Make the almond paste for almond croissant • Shape Palmiere • Cut apple for tatin
6-8 Packaging department	• Pack sourdough for delivery • Assemble the sticker for packaging • Fold up packaging for pastry Product

Activity Notes

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

Week	Description of activities
9-10 Bakery Department	• Prep the ingredients for mixing • Bake sourdough • Shape sourdough • Mixing Buns • Bake Buns • Make Panini
6-8 Packaging department	• Mix Sourdough • Prep Tangzhong • Mix buns • Bake baguette

Activity Notes

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

Week	Description of activities
1-4 Bakery Department	• Bake Shokupan • Mix Shokupan • Mix Focaccia • Sheet panini

Activity Notes

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

Week	Description of activities
1-4 Bakery Department	• Mix Panini • Fry Doughnut • Bake Sourdough • Mix Sourdough

Activity Notes

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

Week	Description of activities
1-4 Bakery Department	• Mix Sourdough • Bake Focaccia • Make Buns