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Shuo Guo Xin Yang Menu [Figure]. (2021, October 22). Pergikuliner.com.

<https://pergikuliner.com/restaurants/shu-guo-yin-xiang-sheraton-surabaya-hotel-dan-towers-tegalsari/menus>


Shuo Guo Xin Yang [Figure]. (2021, June 16). Instagram.

<https://www.instagram.com/p/CQK0o3OBzs/>

APPENDIX

Appendix 1: Internship Appraisal Form

Internship Appraisal Form



INTERNSHIP
PLACE: Sheraton Surabaya Hotel and Towers

First Name Aulyn Barlana Last Name PUTI

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

Intern's Position : all day kitchen Department : _____

REVIEW DATE : _____ 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 a positive manner and Works toward the Company's goal/s. 3.5

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 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

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:

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES


On-Site Manager/Owner/Chef

Signature & Stamp:  _____ Dated 03-09-2022

The Intern

Signature:  _____ Dated 03-09-2022

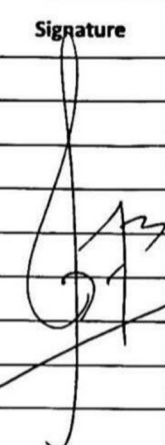
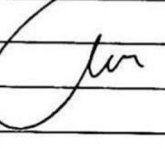
OTTIMMO International Master Gourmet Academy

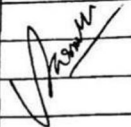
Signature & Stamp:  _____ Dated _____
Dept. Head Student Affairs

Appendix 2: Recapitulation of Industrial Training Activities.

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

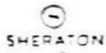
Name : Auliya Berliana Putri
 Study Program : D3 Culinary Arts
 Placement of Industrial Training : Sheraton Hotel Surabaya
 Field of Work : All Day Dining Kitchen
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities	Signature
1-12	Knowing the placement of the ingredients and the placement of all the condiments.	
	Learning to handle live cooking, noodle station.	
	checking all the condiments for noodle station	
	preparing vegetable cuts for live cooking for noodle station	
	cracking the egg for tomorrow's omelette	
	deep frying baby tomatoes and parsley for omelette plating	
	maraging beef barding for tomorrow breakfast	
	soaking egg's for tomorrow breakfast	
	making mix vegetable pickles	
13-26	monitoring and checking the flavor of the stocks and the water level	
	preparing condiments for tomorrow's special soup	
	learning several menu of nasi goreng that ADD kitchen did.	
	Learning how to make paku goreng and ore-ore dough	
	weekly cleaning chiller and kitchen	

	Learning how to make signature signature	
	making sambal soto for condiment stock	
	Preparing all condiments for querrindon	
	Learn how to cut pumpkin for asian theme menu	
	monitoring & checking the flavor of the stocks, and water level.	

;

Appendix 3: Intern Performance Appraisal from Sheraton.

marriott Intern Performance Appraisal			
Intern's Name	: Aulrya Perfiana Putri	Period	: January 2022 – July 2022
Job Title	: Intern	Department	: Culinary
Leader's Name	: Kurnia Fitri Utama		


Competency Success Ratings

Competency	Rating 40 – Key Contributor (K) 30 – Strong Performer (SP) 20 – Solid Performer (P) 10 – Sub-performer (U)	Supporting Comments
1. Technical Expertise > Knows and understands the nature, details, and demands of the job. > Performs all technical / procedural requirements of the job. > Willing to further learn and improve on the job.	30	She knows & understands technic & procedure of the job
2. Focusing on Customers > Pleasant, courteous, cordial relations with guests and other associates. > Actively listens and asks questions of customers to assess the level of satisfaction with the service being provided. > Proactively demonstrates hospitality, good manners, and right conduct in all customer interactions. > Follow through on customer inquiries, requests, and complaints.	35	She is always focus served the guest with good manner
3. Promoting Teamwork and Relationships > Works well and maintains pleasant relationship with associates and superiors. > Deals with conflict objectively. > Responsive and takes part in group effort. > Willing to assist or offer services > Cooperates and works well with other departments.	32	She can maintain relationship associate, staff & leader
4. Accomplishing Work (Quality & Quantity) > Meets output requirements of the job. > Work done is accurate and thorough. > Tries new approaches to overcome obstacles or to accomplish challenging objectives. > Takes on additional work positively. > Comes to work on time every time > Promotes safety and protects company assets.	30	She can finished work with meet expectations, for meet output still need super used & improved.
5. Dealing with Change > Seeks understanding of new procedures or methods resulting from change. > Shows willingness to learn new methods, procedures, techniques, or systems resulting from departmental change. > Adaptable and takes action to make changes work. > Sees change as an opportunity rather than a problem. > Submits ideas for improvement.	35	She always has good respon d get new task or new procedure in work
6. Communicating Openly > Asks questions as necessary to clarify the message. > Openly and accurately reports errors, mistakes, and unintended outcomes without rationalizing them. > Actively listens and responds to fellow associates. > Shares relevant information in a timely manner. > Participates in group discussions / meetings.	32	She can open communication with team & guest smoothly
7. Responsibility & Dependability > Completes tasks, able to work without detailed supervision. > Resourceful and reliable. > Demonstrates empowerment.	35	She has responsibility & dependability of the job.

OVERALL PERFORMANCE RATING		
At the end of the performance period, enter the key competencies average.		
Key Competencies Average: <small>Add 7 Key Competencies points and divide by 7</small>	Round:	Overall Rating:
229 / 7	36.67 – 40.00 = K 27.17 – 36.66 = SP 17.67 – 27.16 = P 10.00 – 17.67 = U	32,71 = SP

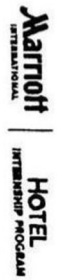
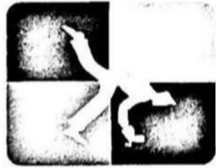
OVERALL PERFORMANCE RATING
<p>Supervisor's Comments:</p> <p>Aulia is good student, humble, have good speed and be able to demonstrated good manner with the guest & staff. She has responsibility in work, always open communication with team and have good personal hygiene. Overall is ok. Good luck Aulia.</p>
<p>Department Head's Comments:</p>

<p>Intern's Signature / Date</p> <p>_____</p> <p>Auliya Berliana Putri</p>	<p>Supervisor's Signature / Date</p>  <p>_____</p> <p>Kurnia Fitri Utami</p>	<p>Department Head's Signature / Date</p>  <p>_____</p> <p>Steve Bhakti T. Executive Chef – Complex</p>
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<p>Additional level of approval for an overall performance rating of "K" (Key Contributor)</p> <p>_____</p> <p>Signature / Date</p>	 <p>_____</p> <p>Dani Suminar Sari Learning & Development Manager – Complex</p>
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Appendix 4: Certificate of Participation for the Best Training Step Forward to the Bright Future on May 2022.





Marriott International

takes great pleasure in awarding this certificate to

Auliya Berliana Putri

in recognition of successful completion of

marriotternship

Front Office Department

at Sheraton Surabaya Hotel & Towers

From February 2, 2022 To August 1, 2022

Hotel Name

Aline

MASRI

ITA SALEH

ITA SALEH

General Manager - Complex

Dir. Of Human Resources - Complex

Appendix 6 : Revise Form 1.



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Auliya Berliana Putri
Student Number : 1974130010071
Exam Day & Date : Selasa, 11 Oktober 2022
Lecture : Dahlia Elianarni, S.T.P., M.Sc
(19970510 2203 015)

No	Correction List	Page	Approval
1.	Penulisan waktu (am - pm) diperbaiki		
2.	Paragraf tiga chapter solution rata kanan kiri	19	
3.	Bentuk tepanjangan keterangan saat pertama kali muncul . ex : fnB	20	


Acknowledge,
Assessor

(Gilbert Yanuar Hadiwirawan, A.Md.Par.)
19970101 1701 041

Appendix 7 : Revise Form 2.

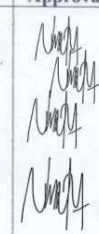
Selasa, 11 Oktober 2022/15.00-16.00

1 of 3

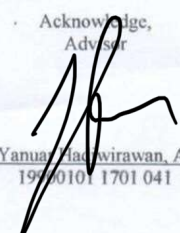


Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Auliya Berliana Putri
 Student Number : 1974130010071
 Exam Day & Date : Selasa, 11 Oktober 2022
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Daftar sub BAB dituliskan 2.1 / 2.2 / 2.3 dst.	All	
2.	Gambar dibarkan keterangan judul gambar & deskripsi gambar.	9 & 16.	
3.	Kitchen brigade digambarkan ulang.	9	
4.	Penulisan bibliography diperbaiki	22	


Acknowledge,
Advisor



(Gilbert Yanuar / Muwirawan, A.Md.Par.)
 19900101 1701 041

Appendix 8 : Revise Form 3.

Selasa, 11 Oktober 2022/15.00-16.00




Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Auliya Berliana Putri
Student Number : 1974130010071
Exam Day & Date : Selasa, 11 Oktober 2022
Lecture : Gilbert Yanuar Hadiwirawan, A.Md.Par.
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge,
Advisor


(Gilbert Yanuar Hadiwirawan, A.Md.Par.)
19900101 1701 041

Appendix 9 : Consultation Form.



Academi Kaliter & Patiseri
OTTIMO
 INTERNASIONAL

CONSULTATION FORM
 INDUSTRIAL TRAINING/
 FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	18/08	revisi dan daftar	
2	19/08	paragraf	
3	23/08	product media	
4	26/08	media dan widy	
5	3/09	ethnografi	
6	15/09	preparasi	

Name : Aulia Berliana P
 Student Number : 1017130010071
 Advisor : Gilang Yanuar Hadjurauman, A VA Car

No	Date	Topic Consultation	Name/ Signature
7	6/09	penyusunan barom	
8	17/09	konsumsi laporan	
9	10/09	revisi 1	
10	20/09	ALC	