

BIBLIOGRAPHY

Tulip, G. (n.d.). *Golden Tulip Sophia Antipolis – Hotel & Spa*. Retrieved from Golden Tulip: https://golden-hill-by-golden-tulip.goldentulip.com/en-us/?sr=PMAX-GT-ID-GOOGLE&gad_source=1&gad_campaignid=22839125202&gbraid=0AAAD2kzFUGANhLnIvRBqsFBpwWL17TP&gclid=CjwKCAjwtrXFBhBiEiwAEKen186zBT1o6MiIgf7jVq-ZwRo0O6v5MtCNOIchIX0bYqhploguW8TJbxoCTtAQAvD

APPENDIX

Appendix 1. Staffs and Trainees



Appendix 2. Appraisal Form (Cold Kitchen)

Internship Appraisal Form

INTERNSHIP
PLACE: Golden Tulip Sophia Antipolis

First Name: Marjorie **Last Name:** Bulaf

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

Intern's Position: Kitchen **Department:** Restaurant

REVIEW DATE: 26.06.2025 **Direct Supervisor:** Cstelle Pats Ukaca



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

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. 3,5

Fellow -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 X

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.
Maintains hair and facial hair (*if any) per proper F&B industrial standards

4

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
Follow instructions and completes work on time with minimum supervision

3

Work Quality

Work performed according to Chef's standard and on-site work requirements
All job descriptions specification are met. Consistency in work. All recipes are followed

4

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;

Afajone, est une personne très professionnel, qui
a toujours envie de bien faire.

Elle a un très bon esprit d'équipe.

Il faut juste qu'elle soit un peu plus en
elle.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

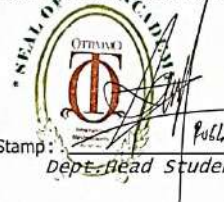
On-Site Manager/Owner/Chef

Signature & Stamp:  Dated 30/06/2025
Essau Steven

The Intern

Signature:  Dated 30/06/2025

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated 9/09/2025

Dept. Head Student Affairs

Appendix 3. Appraisal Form (Pastry)

Internship Appraisal Form



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

INTERNSHIP

PLACE: Golden Tulip Sophia Antipolis

First Name Marjorie

Last Name Butar

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

:

Intern's Position : PÂTISSERIE Department : RESTAURANT /

REVIEW DATE : 30/06/2025 Direct Supervisor : Ngedjo LAINE x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

11

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.

3

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

X

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

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;

Mamorie Manique un Pou de
Confiance en elle, Mais à réussi
Pou a Pou à Surpasser ses Peures.
Nous avons fais ensemble un
Travail de Base Très important
qui à porter ces fruits.
Bonne esprit d'équipe, et Travailleuse.
Elle Réussira dans ce métier.

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:


Sandra Stora

Dated

30/06/2025

The Intern

Signature:



Dated

30/06/2025

OTTIMMO International MasterGourmet Academy

Signature & Stamp:


Dept. Head Student Affairs

Dated

9/9/2025

Appendix 4. Certificate

ATTESTATION DE STAGE à remettre au stagiaire à l'issue du stage

ORGANISME D'ACCUEIL
Nom ou Dénomination sociale : HÔTEL SOPHIA
Adresse : 120 Route des Macarons 06560 VALBONNE
Tél : 04 93 33 73 93

Certifie que

LE STAGIAIRE				
Matricule: 72238	Nom: BUTAR BUTAR	Prénom: Marjorie Praquiza	SEXE: M	Né(e) le: 01/06/2004
Adresse: 120 Route des Macarons Golden Tulip Sophia Antipolis 06560 VALBONNE				
Tél : Méf :				

a effectué un stage prévu dans le cadre de ses études

DUREE DU STAGE
Dates de début et de fin du stage : Du 05/01/2025 Au 05/07/2025
Représentant une durée totale de 6 mois et 1 jour
La durée totale du stage est appréciée en tenant compte de la présence effective du stagiaire dans l'organisme, sous réserve des droits à congés et autorisations d'absence prévus à l'article L.124-13 du code de l'éducation (art. L.124-18 du code de l'éducation). Chaque période au moins égale à 7 heures de présence consécutives ou non est considérée comme équivalente à un jour de stage et chaque période au moins égale à 22 jours de présence consécutifs ou non est considérée comme équivalente à un mois.
MONTANT DE LA GRATIFICATION VERSEE AU STAGIAIRE
Le stagiaire a perçu une gratification de stage pour un montant total de 5 944.08 €

L'attestation de stage est indispensable pour pouvoir, sous réserve du versement d'une cotisation, faire prendre en compte le stage dans les droits à la retraite. La législation sur les retraites (loi n°2014-40 du 20 janvier 2014) ouvre aux étudiants dont le stage a été gratifié la possibilité de faire valider celui-ci dans la limite de deux trimestres, sous réserve de versement d'une cotisation. La demande est à faire par l'étudiant dans les deux années suivant la fin du stage et sur présentation obligatoire de l'attestation de stage mentionnant la durée totale du stage et le montant total de la gratification perçue. Les informations précises sur la cotisation à verser et sur la procédure à suivre sont à demander auprès de la sécurité sociale (code de la sécurité sociale art. L.351-17 - code de l'éducation art. D.124-9)

FAIT A VALBONNE LE 05/07/2025

VERDILLON Céline, Directrice

SARL HOTEL SOPHIA
GOLDEN TULIP SOPHIA ANTIPOLIS
120 Route des Macarons
06560 Valbonne
04 93 33 73 93
Siret: 811 645 126 000 20 - APE 5510Z
TVA FR68 811 645 126



Appendix 5. Consultation Form

No	Date	Topic Consultation	Name/ Signature
1.	29/8/25	Checking overall report	<i>[Signature]</i>
2.	1/9/25	Chapter 1: Background Study	<i>[Signature]</i>
3.	1/9/25	Chapter 2: Establishment Background	<i>[Signature]</i>
4.	1/9/25	Chapter 3: Partnership Activities	<i>[Signature]</i>
5.	1/9/25	Chapter 4: Conclusion	<i>[Signature]</i>
6.	2/9/25	Background Study	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7.	2/9/25	Occupancy rate	<i>[Signature]</i>
8.	9/9/25	Appendix	<i>[Signature]</i>
9.	9/9/25	Approval	<i>[Signature]</i>
10.	9/9/25	Signature	<i>[Signature]</i>



Akademik Kuliner & Pariwisata
OTTIMO
 INTERNATIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : *Maulana Pringgota Batur Batur*
 Student Number : *2224130010051*
 Advisor : *Films Kusuma, S.E., M. M.*

Appendix 6. Correction List

15-Sep-25 / 14.30-15.15

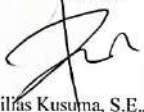


AKADEMI KULINER & PATISERI
OTTIMMO®
INTERNASIONAL
CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Marjorie Praqueita Butar Butar
Student Number : 2274130010051
Exam Day & Date : Senin, 15-Sep-25
Lecture : Elma Sulistiya, S.TP., M.Sc.
(19970916 2302 087)

No	Correction List	Page	Approval
	—		38,

Acknowledge,
Advisor


Filla Kusuma, S.E., M.M)
19871203 2403 023



AKADEMI KULINER & PATISERI
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EXHIBITARY ARTS / GASTRONOMY / BAKING & PASTRY ARTS

Student Name : Marjorie Praqueita Butar Butar
 Student Number : 2274130010051
 Exam Day & Date : Senin, 15-Sep-25
 Lecture : Michael Valent, A.Md.Par.
 (19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
 Advisor

Filitas Kusuma, S.E., M.M)
 19871203 2403 023



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CUISINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Marjorie Praqueita Butar Butar
 Student Number : 2274130010051
 Exam Day & Date : Senin, 15-Sep-25
 Lecture : Filias Kusuma, S.E., M.M.
 (19871203 2403 023)

No	Correction List	Page	Approval

Acknowledge,
 Advisor

Filias Kusuma, S.E., M.M)
 19871203 2403 023

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Marjorie Praqueita Butar Butar

Study Program : Internship

Placement of *Industrial Training* : Golden Tulip Sophia Antipolis

Field of Work : Cold Kitchen

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

Week	Description of activities
1	• Learning how to make poke bowl, calamari sauteed with fregola sarda risotto, socca galette, stuffed cabbage, trout gravlax, and fish tartare • Learning how to make condiments and restocking (poke bowl sauce, burger sauce, walnut vinaigrette, cheese sauce, coconut curry sauce) • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Making assorted salad for staff meal
2	• Learning how to make burger, seared tuna, and dish of the day • Making citrus vinaigrette, eggplants caviar, croque monsieur, tuille parmesan, and cheddar truffle sauce. • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep cleaning all area
3	• Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Research and Development for new menu

4	• Changing menu • Preparing and making humus beet, assorted focaccia, patata bravas, and cheese platter. • Deep cleaning all area • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation
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RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Marjorie Praqueita Butar Butar

Study Program : Internship

Placement of *Industrial Training* : Golden Tulip Sophia Antipolis

Field of Work : Pastry

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

Week	Description of activities
1	• Learning new menu for pastry section • Making biscuit sacher, chocolate ganache, lemon curd, meringue, chestnut cream, crème anglaise, sabayon, fruit tart, and pastry cream • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Preparing plated dessert for groups daily • Deep clean pastry area daily
2	• Making clementine compote, kumquat confit, streusel cacao, caramel glaze, sorbet lemon and champagne, and diamant cookies • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily • Preparing plated dessert for groups daily • Deep cleaning all area
3	• Making matcha ice cream, lime and lemon confit, jasmine tea gel, baba rascasse, apple compote, apple chips, nuts brittle, pear compote, baba syrup, and moelleux chocolate • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily • Preparing plated dessert for groups daily • Handling preparation, stock, and service for the week alone

4	• Making sorbet apple, chestnut ice cream, traou mad biscuit, crème brulee, chocolate glaze, tiramisu, and apple pie • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily • Preparing plated dessert for groups daily • Deep cleaning all area
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Activity Notes

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

Week	Description of activities
1	• Making tarte tatin, sorbet fromage blanc, caramel sauce, pear sorbet, finger chocolate, profiterole, diamant cookies, crème brulee, and praline ice ream • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily • Preparing plated dessert for groups daily
2	• Making cheesecake, pistachio sauce, French toast, ice cream nougat, sable, streusel cacao, coconut pannacotta, and strawberry compote • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily • Preparing plated dessert for groups daily
3	• Making <i>riz au lait</i>, chocolate tart, pavlova, apple chips, moelleux chocolate, lemon tart, almond tuille, diamant cookies, brownies and peach sorbet • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily • Preparing plated dessert for groups daily

4	• Making exotic entremet, pistachio moelleux, coconut sorbet, strawberry gel, baba syrup, <i>bavarois</i>, <i>soupe de fraise</i>, lemon bergamote moelleux, and <i>tartare fraise</i> • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily • Preparing plated dessert for groups daily
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Activity Notes

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

Week	Description of activities
1	• Making strawberry tart, éclair, poach pear, <i>ile flotante</i>, crème brulee, pastry cream, diamant cookies, strawberry tulle, coconut sable, lemon and lime confit • Research and development for new menu • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily
2	• Making strawberry mellise sorbet, fruit tart, mousse chocolate, tiramisu, cheese cake, choux, and <i>tarte tatin</i> • Research and development for new menu • Preparing chocolate sculpture for easter event • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily
3	• Making <i>riz au lait</i>, chocolate tart caramel, pavlova, pineapple carpaccio, lemon curd, almond milk emulsion, diamant cookies, white chocolate mousse and <i>cœur moelleux</i> • Preparing mini dessert and finishing chocolate sculpture for easter events • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily

4	• Making white chocolate mousse, basic tuille, nougat ice cream, raspberry sorbet, strawberry gel, coconut sable, and mango sorbet • Research and development for new menu • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily
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Activity Notes

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

Week	Description of activities
1	• Making crème brulee, diamant cookies, lemon tart, fruit salad, tiramisu, strawberry chips, strawberry gel, entremets chocolate, <i>soupe de fraise</i> and <i>cœur moelleux</i> • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily
2	• Making chocolate tart, cheese cake, pannacotta, mousse chocolate, tiramisu, and coconut mousse • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily
3	• Making fruit tart, paris brest, mango sorbet, diamant cookies, entremets chocolate, pavlova, and Breton biscuit • Making assorted mini dessert for mother's day • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily
4	• Making ile flottante, moelleux chocolate, apple pie, fruit salad, <i>clafoutis</i> cherry, and <i>cœur moelleux</i> • Checking à la carte preparations • Restocking à la carte preparations • General mise en place

	• Labelling and organizing preparation • Deep clean pastry area daily
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Activity Notes

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

Week	Description of activities
1	• Making moelleux chocolate, Breton biscuit, lemon tart, red fruit tart, crepe, raspberry tart, diamant cookies, coffee ice cream, and pear sorbet • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily
2	• Making tiramisu, tarte tatin, crème brulee, pistachio cake, exotic cake, choux, mango sorbet, macaron, fruit tart, chocolate mousse, • Making assorted mini desserts for father's day • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily
3	• Making biscuits de reims, coffee chocolate, diamant cookies, macaron, fruit tart, lemon tart, and apple sorbet • Research and development for new menu • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily
4	• Making pistachio crumble, profiterole, mango sorbet • Research and development for new menu • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily

5	• Making coffee meringue, pineapple carpaccio, diamant cookies, breton biscuit, red fruit gratin, apple pie, lemon tart, and <i>soupe de fraise</i>. • Research and development for new menu • Checking à la carte preparations • Restocking à la carte preparations • General mise en place • Labelling and organizing preparation • Deep clean pastry area daily
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