

BIBLIOGRAPHY

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- Smith, J. (2021). Building a well-rounded culinary career through internships. *The Culinary Journal*, 8(4), 202-215.

APPENDIX

Appendix 1. A photo with the head chef



Appendix 2. Approval Statement


MEERHOUSE
Golden City, Blok H No.001
Bengkong – Batam
Email: meerhousekaryanusantara@gmail.com

SURAT PERNYATAAN

Yang bertandatangan dibawah ini:

Nama : Rifni Carolina
Alamat : Cendana Blok E8 No 1, Batam Center

Bertindak selaku HR. Departement dari:

Nama : Meerhouse Bar & Resto
Alamat : Golden City, Blok H No.001, Bengkong, Batam
NPWP : 0390 3308 5022 5000

Dengan ini menyatakan bahwa sejak tanggal 16 Juni 2025, kami berhenti beroperasi secara komersil dengan alasan masalah internal perusahaan, sehingga memutuskan kerja magang mahasiswa dari Akademi Kuliner & Pastry Ottimo Internasional pada tanggal 15 Juni 2025 atas nama:

Nama : Flora Veronika
NIM : 2274130010043

Demikian surat pernyataan ini kami sampaikan, atas perhatian dan kerjasamanya kami ucapkan terima kasih.

Batam, 14 Juni 2025


MEERHOUSE
Rifni Carolina
HR. Dept

Appendix 3. Certificate



Appendix 4. Consultation Form



Atakemi Kuliner & Pastry
OTTIMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1.	08/06-25	Chapter 1	<i>[Signature]</i>
2.	10/06-25	Chapter 2	<i>[Signature]</i>
3.	12/06-25	Chapter 3	<i>[Signature]</i>
4.	13/06-25	Chapter 4	<i>[Signature]</i>
5.	17/06-25	Perbaikan format figure & tabel	<i>[Signature]</i>
6.	11/7 25	Format gambar & keterangan	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
	15/7 25	Melengkapi menu material pada pember	<i>[Signature]</i>
	17/7 25	Penulisan bibliography	<i>[Signature]</i>
	19/7	Melengkapi abstract	<i>[Signature]</i>
	20/7	Perbaikan abstract (keywards)	<i>[Signature]</i>

Name : *Flores Veronika*

Student Number : *2274130010043*

Adviser : *Wendy Harsanti, S.T., M.T.*

Appendix 5. Appraisal Form



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

Internship Appraisal Form

INTERNSHIP
PLACE: Meer House Bar & Resto.

First Name Flores Last Name Veronika

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

Intern's Position : Trainee Department : _____

REVIEW DATE : _____ Direct Supervisor : _____

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

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

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp: 

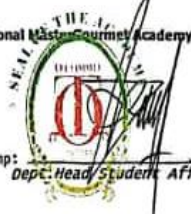
Dated 10-06-2025

The Intern

Signature: 

Dated 02-10-2025

OTTIMMO International Master Chef Academy

Signature & Stamp: 
Dept. Head/Student Affairs

Dated 10/02/2025

Discussions/Notes;

She has a strong sense of curiosity
Don't be afraid to ask question and keep
studying hard. Wishing you the best in
your future !!!

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

Appendix 6. Correction List

1 September 2025 / 10.00-10.45



Student Name : Flora Veronika
Student Number : 2274130010043
Exam Day & Date : Selasa, 1 September 2025
Lecture : Windi Habsari, S.T., M.T.
(19960830 2303 019)

No	Correction List	Page	Approval

Acknowledge,
Advisor

Windi Habsari, S.T., M.Sc)
19960830 2303 019



Student Name : Flora Veronika
 Student Number : 2274130010043
 Exam Day & Date : Senin, 1 September 2025
 Lecture : Ryan Yeremia Iskandar, S.S.
 (19821218 1601 023)

No	Correction List	Page	Approval
	lihat notes		

Acknowledge,
 Advisor

Windi Habsari, S.T., M.Sc)
 19960830 2303 019



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

Student Name : Flora Veronika
 Student Number : 2274130010043
 Exam Day & Date : Senin, 1 September 2025
 Lecture : Kiky Navy S., S.E., M.M
 (19920325 1401 018)

No	Correction List	Page	Approval
1.	certifikat juga bahwa tempat intern mengalami kebangkrutan shg yg memenuhi kewajiban tugas mengahng mata jam event oram. bisa di chapter II → selesai	5	
2.	2.4.1. Sunday, Friday, Saturday (tanpa S)	10	
3.	chapter III 3.1 tambahkan rundown event di forum 3.2 tambahkan gambar & penjelasan product saat event oram	14 15	
4	make conclusion for marketplace & event oram	19.	

Acknowledge,
 Advisor

Windi Habsari, S.T., M.Sc
 19960830 2303 019