

BIBLIOGRAPHY

- Gault & Millau. (n.d.). Le Pré – Xavier Beaudiment restaurant review. Gault & Millau. <https://fr.gaultmillau.com/en/restaurants/le-pre-xavier-beaudiment>
- Michelin Guide. (n.d.). Le Pré – Xavier Beaudiment: A two Michelin stars restaurant in Clermont-Ferrand. Michelin Guide. <https://guide.michelin.com/us/en/auvergne-rhone-alpes/clermont-ferrand/restaurant/le-pre-xavier-beaudiment>
- Relais & Châteaux. (n.d.). Le Pré – Xavier Beaudiment: Expression of the terroir. Relais & Châteaux. <https://www.relaischateaux.com/us/restaurant/le-pre-xavier-beaudiment>
- Restaurant Le Pré. (n.d.). Official website of Le Pré by Xavier Beaudiment. Restaurant Le Pré. <https://www.restaurant-lepre.com>
- Sortir à Paris. (2024, February 6). Le Pré in Durtol, an exceptional gastronomic escape in the Auvergne mountains. Sortir à Paris. <https://www.sortir2paris.com/en/southeast/auvergne-rhone-alpes/articles/309075-le-pre-a-durtol-an-exceptional-gastronomic-escape-in-the-auvergne-mountains>

APPENDIX

Appendix 1. Certificate

ATTESTATION DE STAGE

Je soussigné Xavier BEAUDIMENT, agissant en qualité de gérant de la
SAS XB LE PRE dont le siège social est situé :
3 Route de la Baraque 63830 DURTOL, atteste par la présente, que,

Madame WIJAYANTO Elizabeth Maudy

A effectué un stage en cuisine et pâtisserie
au sein de mon Restaurant « Le Pré »
du 16 janvier 2025 au 1er juin 2025.

Hôtel Restaurant LE PRE
LE PRE - XB
SAS au capital de 631 381 €
Siège social : 3 route de la Baraque - 63830 DURTOL
Siret 904 301 604 00018
contact@restaurant-lepre.com
Fait à Durtol, le 26/06/2025

Xavier BEAUDIMENT

Appendix 2. Appraisal form

Formulaire d'Evaluation de Stage

 **AKADEMI KULINER & PATISERI OTTIMMO[®] INTERNATIONAL**
CLIQUE ARTS | GASTRONOMIE | BAKING & PASTRY ARTS

Lieu de stage: Le Pif Xavier Brardiment

Prenom Elizabeth Nom Mardy

Periode d'évaluation : ☐ Mensuel ☐ Trimestrielle ☐ Semestrielle ☐ Annuelle
Date d'entrée : _____

Poste du stagiaire : _____ Département : Gastronomie / Pâtisserie

DATE D'EVALUATION : _____ Superviseur Direct : _____

GRADING FACTORS

1. ORGANISATION ET COMMUNICATION

Relations avec le personnel

Fait preuve de manière constante : d'attention, de courtoisie et d'un service efficace envers les autres membres du personnel 1/5

Crée un environnement amical.

Esprit d'équipe

Collabore efficacement avec ses collègues et fait preuve d'un esprit d'équipe. Dynamique et positif, il/elle contribue activement à la réalisation des objectifs de l'entreprise. 1

Suivi des tâches

Assure la complète réalisation des tâches et termine son travail de manière à préparer efficacement le quart suivant 1

2. INTERACTIONS AVEC LES CLIENTS

Relation clients (*le cas échéant)

Fait preuve de manière constante : d'attention, de courtoisie et d'un service efficace envers les clients 1

Traite les clients avec considération et respect.

3. PRESENTATION PERSONNELLE

Normes de présentation

Applique et affiche une hygiène personnelle et une présentation soignée appropriées.
Maintient les cheveux et la pilosité faciale (*le cas échéant) conformément aux normes standards de l'industrie

hôtelière et de restauration

3,5

Uniformes

Porte toujours l'uniforme approprié et désigné

3,5

4. SUR LE TERRAIN ET CONNAISSANCES

Fiabilité

Peut être compté pour faire ce qui est attendu et requis.

4

Suit les instructions et termine son travail à temps avec un minimum de supervision

Qualité du travail

Le travail est effectué conformément aux normes du Chef et aux exigences du poste.

2

Toutes les spécifications de la fiche de poste sont respectées. Régularité dans le travail. Toutes les recettes sont suivies à la lettre.

Quantité de Travail

Réalise le volume de travail attendu conformément aux standards de l'entreprise

4

Barème de notation

• Échelle d'évaluation à 4 niveaux :

- 4 - Dépasse les attentes
- 3.5 - Dépasse légèrement les attentes
- 3 - Atteint les attentes
- 2.5 - Atteint partiellement les attentes
- 2 - En dessous des attentes
- 1.5 - Légèrement en dessous des attentes
- 1 - Niveau insuffisant, bien en dessous des attentes

Discussions / Remarques ;

Le Stage s'est globalement mal déroulé. L'élève n'a pas fait d'effort notable pour s'intégrer au sein de l'équipe et a montré un manque d'implication dans son travail. Sa lenteur d'exécution et la réticence de la ~~la~~ reprendre régulièrement sa faiblesse son évolution et ce n'ont pas permis de répondre aux attentes de ce stage. Par l'avenir, il lui sera nécessaire de développer sa motivation et sa capacité d'adaptation afin de progresser dans un cadre professionnel.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International	
TOTAL POINTS	_____
RATING	_____
ACTION PLANS FOR DEVELOPMENT NEEDS	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

III. SIGNATURES

Responsable sur site / Propriétaire / Chef

Hôtel Restaurant LE PRE

LE PRE - XB

SAS au capital de 631 381 €

Siège social : 3 route de la Baroque - 63830 DURTOL

Siret 804 301 504 00018

contact@restaurant-lepre.com

Signature & Stamp:

Date 28/08/2025

Le Stagiaire

Signature:

08/26/2025

Date

OTTIMMO International Master Gourmet Academy



Signature & Stamp:

08/26/2025

Dated

Internship Appraisal Form



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

INTERNSHIP

PLACE: Ottimmo International

First Name: Elizabeth Last Name: Mandy

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

Intern's Position : _____ Department : Baking Pastry

REVIEW DATE : 22 September 2025 Direct Supervisor : Jessica Hoffman x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

2

Team Player

Cooperates and works well with others. Enthusiastic, portrays a positive manner and
Works toward the Company's goal/s.

2

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

—

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

1.5

Maintains hair and facial hair (*if any) per proper F&B industrial standards

Uniforms

Always wear the proper and designated uniform.

2.5

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

2

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

2.5

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

2

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;

Overall Maudy does her task according to what is told to do, however she lacks the initiative to do more. Maudy also needs to improve her grooming, even if you are working in the back area (kitchen) appearance and how you dress reflects on one's discipline and ~~making~~ professional working attitude. I truly wish Maudy would improve her attitude in the working environment and wishes her the best in the future.

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 22 September 2025

The Intern

Signature:  Dated 21 September 2025

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  Dated 22 Sept 2025
Dept. Head Student Affairs

Appendix 3. Industrial Training Activities

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Elizabeth Maundy Wipuyanto
 Study Program : Internship D3
 Placement of Industrial Training : Le Pic
 Field of Work : Kitchen
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	- make egg plate - make condiments - Onion pickles - Cut pork loin - make Soup puree
2	- garlic pickles - Sous vide porklo - prepare the service - Checking plates - peel chestnut - make stuff meat - Christmas tree pickle - make faked orange pos - make herbs powder - make mushroom powder - refill empty powder - peel garbs
3	- check cold room stock - marinated veggie - Vacuum seal product - Organize - prepare garnishes - Cook stocks - Strain broths - Roast nuts
4	- make crostons - refill the butter - reduce sauces - toast spices - Carameled onion - dehydrate leaves - refill vinaigrette - Clean workstation
5	- Sharpen knives - prepare garnishes - make flavoured oil - trim herbs - assist service - peel asparagus - chop shallots - blanch tomatoes
6	- julienne veggie - prepare emulsion - Vacuum meat - segment pomele - Organized fridge - make mayonnaise - make tart - pipe garnish
7	- wash the salad - make herb oil - Organized storage - Slice truffle - pickled radish - prepare espuma - wash spinach - marinated potato
8	- Slice sourdough - prepare green oil - wash the plate - prepare salad - Clean - marinate chicken - Chop shallot - Cut the loin
9	- Vacuum seal pickle - Sous vide porklo - Grilled potato - Organized chiller - wash veggie - wash the dishes - Clean the whole kitchen - Cut pork

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name :
 Study Program :
 Placement of Industrial Training :
 Field of Work :
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
10	- garlic puree - make veggie puree - two ex plate - cooked orange
11	- marinated chicken - trim herbs - peel onion - caramelized onion
12	- strawn steaks - segments potato - mushroom powder - grill plate
13	- prep stuff meat - clean oven - cut sandwiches - make mayonnaise
14	- serve - cleaning plates - portion dish - cut pizza food
15	- refill powder - solvent sauce - wash dishes - assist plating
16	- blend powder - portion fish - sandwich chips - make herbs oil
17	- cut veggie - straw steaks - blend herbs - caramelized onion
18	- cut asparagus - make bulg - make mint sauce - wash tomatoes
	- wash herbs - herbs powder - reft oil - prepare condiment - Cindat fat - peel asparagus - Soup puree - wash dishes - blanch veggie - prepare emulsion - dehydrate veggie - peel Ostrant - Oregano choker - pickled radish - peel Chestnut - grill chicken - make Gnocchi - Sauce potato - peel garlic - peel Radish - peel orange - make sandwich chips - make onion powder - Sauté mushroom - peel asparagus - refill salt - make stuff meat - wash veggie - Sharpen knives - make herb shells - reduce sauce - make Zup - wash Strawberries - make cold putover - make penne/pasta - Slice apple

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Elisabeth Maudy Wijayanto
Study Program : Culinary arts
Placement of Industrial Training : Ottomino International
Field of Work : Baking pastry
Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	- weigh flour - measure sugar - crack eggs - clean workstation
2	- sift dry ingredients - prep mixing bowl - portioning water & milk - help mix in place - cut cheese - cut butter - store ingredients - scale dough portion - wrap preparation - portioning milk - measure sugar - help mix in place
3	- clean workstation - portioning milk - portioning butter - prepare utensil - cut butter - weigh flour - portioning water - cut cheese
4	- cook water with flour - organize storage - cut cheese - wrap preparation - portioning milk - cut cheese - label container - wash & sanitize equipment - prep for workshop - set up table - support plating - weigh ingredients - organize helper
5	
6	

Appendix 4. Consultation Form

Name : Elizabeth Mady W
 Student Number : 2174130040004
 Advisor : Hleni Adhianata

No	Date	Topic Consultation	Name/ Signature
7	05-09-2015	main case	Mady
8	10-09-2015	devant	Mady
9	15-09-2015	final check 1	Mady
10	22-09-2015	final check	Mady

Akademi Kaliner & Patison
OTTIMMO
 INTERNASIONAL
 JOURNAL OF MANAGEMENT RESEARCH

CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	25-07-2015	Chapter I	Mady
2	25-07-2015	Chapter II	Mady
3	25-08-2015	Chapter III	Mady
4	25-08-2015	Chapter IV	Mady
5	27-08-2015	Genis abstract	Mady
6	29-08-2015	revi program appendix	Mady

Appendix 5. Correction List

30-Sep-25 / 13.10-13.55



Student Name : Elizabeth Maudy Wijayanto
 Student Number : 2274130010004
 Exam Day & Date : Selasa, 30-Sep-25
 Lecture : Jessica Hartan, A.Md.Par.
 (19940923 2201 084)

No	Correction List	Page	Approval
1	Cek all notes	All	

Acknowledge,
Advisor

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



AKADEMI KULINER & PATISERI
OTTIMMO®
 INTERNASIONAL
CELESTIAL ARTS | CATERING | BAKERY & PASTRY ARTS

Student Name : Elizabeth Maudy Wijayanto
 Student Number : 2274130010004
 Exam Day & Date : Selasa, 30-Sep-25
 Lecture : Heni Adhianata, S.TP., M.Sc
 (19900613 1402 016)

No	Correction List	Page	Approval
	no revision		Acc

Acknowledge,
 Advisor

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



AKADEMI KULINER & PATISERI
OTTIMMO®
 INTERNASIONAL
CELEBRATE ARTS / CREATIVITY / ARTS & PAstry ARTS

Student Name : Elizabeth Maudy Wijayanto
 Student Number : 2274130010004
 Exam Day & Date : Selasa, 30-Sep-25
 Lecture : Elma Sulistiya, S.TP., M.Sc.
 (19970916 2302 087)

No	Correction List	Page	Approval
	Lihat pada laporan		30.

Acknowledge,
 Advisor

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