

BIBLIOGRAPHY

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APPENDIX

Appendix 1. Pictures With Executive Sous Chef, Staffs And Trainees



Appendix 2. Appraisal Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: DUSIT THANI DUBAI

First Name SEPTIAN RIO Last Name ISKANDAR

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

Intern's Position : _____ Department : KITCHEN

REVIEW DATE : _____ Direct Supervisor : JINJO M. SORIANO x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

A

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

A

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

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:

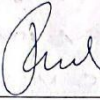


Dated

SEPT. 11, 2025

The Intern

Signature:

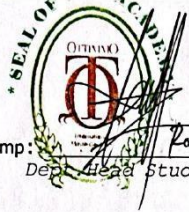


Bro

Dated

September 11, 2025

OTTIMMO International MasterGourmet Academy



Signature & Stamp:

Dep. Head Student Affairs

Dated

06/10/2025

Discussions/Notes;

DURING YOUR TIME IN THE KITCHEN, YOU HAVE SHOWN
GREAT ENTHUSIASM, DEDICATION, AND A GENUINE WILLING-
NESS TO LEARN. YOUR ABILITY TO ADAPT QUICKLY TO NEW
TASK AND FOLLOW INSTRUCTION CAREFULLY HAS BEEN
COMMENDABLE. YOU HAVE CONSISTENTLY MAINTAINED
GOOD STANDARD OF HYGIENE, WHICH IS A FUNDAMENTAL
QUALITY IN ANY PROFESSIONAL KITCHEN. WE NOTICED
THAT YOUR ATTENTION TO DETAILS HAVE IMPROVED
SIGNIFICANTLY, AND YOU ARE BECOMING MORE CONFIDENT
WITH BOTH PREP WORK AND PLATING.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

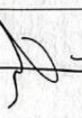
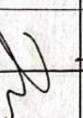
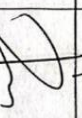
ACTION PLANS FOR DEVELOPMENT NEEDS

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

Appendix 3. Certificate



Appendix 4. Consultation Form

No	Date	Topic Consultation	Name/ Signature
1	11/8	Chapter 1	
2	13/8	Chapter 2	
3	14/8	Chapter 3	
4	14/8	Recapitulation	
5	16/8	Chapter 4	
6	17/8	Chapter 5	



Akademi Kuliner & Pastry
OTTIMO
INTERNASIONAL
CENTRE FOR CULINARY ARTS

CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP

Name : ..
Student Number : ..
Advisor : ..

Section : Pro 1
Date : 28.7.2023
Time : 10.00 - 12.00

No	Date	Topic Consultation	Name/ Signature
7	1/9	Revisi	
8	1/9	Revisi	
9	3/9	Kitchen Paigade	
10	3/9	Revisi	

Appendix 5. Corroection List

2 Oktober 2025 / 12.00 12.45



Student Name : Septian Rio Iskandar
Student Number : 2274130010067
Exam Day & Date : Kamis, 2 Oktober 2025
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



Student Name : Septian Rio Iskandar
 Student Number : 2274130010067
 Exam Day & Date : Kamis, 2 Oktober 2025
 Lecture : Jessica Hartan, A.Md.Par.
 (19940923 2201 084)

No	Correction List	Page	Approval
1	Check the spacing	All	
2	Check all the report, be consistent, is it "Jones the Grocer" or "Jones the Grocer" or "Jones the Grocer"?	All	
3	Check the spacing & fullstop in writing a chapter & sub-chapter number	All	
4	Check the margin	31-32	

Acknowledge,
 Advisor

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

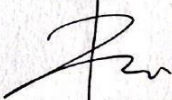
2 Oktober 2025 / 12 00 12 45



Student Name : Septian Rio Iskandar
Student Number : 2274130010067
Exam Day & Date : Kamis, 2 Oktober 2025
Lecture : Elma Sulistiya, S.TP., M.Sc.
(19970916 2302 087)

No	Correction List	Page	Approval
	Perhatikan Formatting Margin, font size, dll		32.

Acknowledge,
Advisor


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

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Septian Rio Iskandar
 Study Program : D3
 Placement of Industrial Training : Dusit Thani Dubai Hotel
 Field Work : Jones the Grocer
 Activities Notes : Month **I/II/III/IV/V/VI**

Time	Activity
15.00 – 23.00	1. Portion and marinate chicken breast for grilled chicken dishes and sandwiches. 2. Slice smoked salmon and portion for bagels, salads, and gourmet platters. 3. Prepare avocado mash and garnish for avocado toast and breakfast plates. 4. Cook and season mushrooms, spinach, and roasted tomato for breakfast sides. 5. Prep salad greens (rocket, mixed leaves, kale) for salads and side dishes. 6. Cut and marinate vegetables (zucchini, eggplant, capsicum) for roasted veggie bowls. 7. Prepare quinoa and couscous base for healthy grain salads. 8. Slice deli meats (prosciutto, turkey, beef pastrami) for sandwiches and charcuterie boards. 9. Grate parmesan and portion cheeses for pasta and salad menu items. 10. Prepare beef patties and burger mise en place for grill station. 11. Make hollandaise sauce for eggs benedict and breakfast service. 12. Prepare pasta mise en place (par-cook penne, linguine, spaghetti) for lunch service. 13. Make salad dressings (vinaigrette, caesar, tahini, lemon-herb) for salad bar. 14. Prepare soup of the day (pumpkin, mushroom, or lentil) and portion into service containers. 15. Prepare sauces for grill and pasta (tomato concasse, béchamel, mushroom sauce).

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Septian Rio Iskandar
Study Program : D3
Placement of Industrial Training : Dusit Thani Dubai Hotel
Field Work : Makira
Activities Notes : Month I/II/III/IV/V/VI

Time	Activities
10.00 – 15.30	16. Cook rice for sushi rice: Steam Japanese rice until perfectly cooked, then season it with rice vinegar, sugar, and salt to maintain the authentic flavor and texture for consistent sushi preparation. 17. Set up sushi display: Arrange sushi neatly and hygienically on the display or buffet to ensure professional presentation and enhance visual appeal for guests. 18. Prepare sushi rolls: Roll sushi with various fillings and cut them precisely to achieve uniform size, attractive appearance, and high-quality presentation. 19. Turn on stove to reheat ramen: Operate the stove and prepare pots to reheat ramen broth, ensuring it stays hot and ready during service hours. 20. Blanch bok choy, bean sprout, shrimp, and squid (ramen items): Quickly blanch vegetables and seafood to retain freshness, crisp texture, and visual quality for ramen dishes. 21. Prepare salad section: Organize and set up vegetables, toppings, and dressings in the salad section to ensure readiness and smooth workflow during service. 22. Slice salmon and wagyu beef for sushi: Slice salmon and wagyu beef with proper techniques to preserve freshness, texture, and appearance for premium sushi. 23. Cut ingredients for salad: Chop vegetables and fruits into uniform cuts to maintain consistency, quality, and attractive presentation in salads. 24. Make seafood dressing for seafood salad: Prepare a fresh and balanced seafood dressing to enhance the flavor profile of the seafood salad. 25. Minced chicken for ramen: Mince chicken finely for ramen toppings, ensuring even distribution and texture in the dish.

	26. Prepare tantan sauce for chicken minced marination: Create a rich, spicy tantan sauce to marinate minced chicken, adding depth and authentic flavor. 27. Make kani dressing for kani salad: Prepare a creamy dressing for kani salad to achieve a balanced and consistent flavor. 28. Cook tantan broth for ramen: Prepare tantan-style ramen broth with a spicy and savory flavor, simmered to achieve depth and authenticity. 29. Cook shoyu broth for ramen: Create shoyu-based ramen broth rich in umami, ensuring consistency with traditional Japanese standards. 30. Make katsu curry: Prepare Japanese curry with a thick texture and balanced spices, served alongside crispy katsu for a complete dish
15.30 – 18.00	Pre-closed and break time
18.00 – 23.00	13. Defrost wagyu beef, salmon, and octopus: Thaw premium proteins properly to maintain freshness and prepare them for sushi, sashimi, or grill use. 14. Prepare tom yum broth for ramen : Cook a flavorful tom yum base with spices and herbs, giving a unique Thai-inspired twist to the ramen broth. 15. Defrost ikura and tobiko for sushi rolls: Carefully thaw salmon roe (ikura) and flying fish roe (tobiko) to preserve texture and freshness for sushi toppings. 16. Cut nori for sushi rolls: Slice and portion nori sheets into the correct size to ensure consistency in sushi rolling. 17. Make togarashi mayo for karaage dip: Mix Japanese mayo with shichimi togarashi spices to create a spicy dipping sauce for fried chicken karaage. 18. Cut cabbage and carrot for karaage garnish: Julienne fresh cabbage and carrot to serve as a garnish and side for karaage. 19. Grate radish and ginger for tempura garnish: Prepare freshly grated daikon radish and ginger to complement tempura with authentic Japanese presentation. 20. Make batter for ebi tempura: Whisk tempura batter to the right consistency for frying prawns (ebi) until light and crispy. 21. Fry soba noodles for kani salad garnish: Deep-fry soba noodles until crispy to be used as a crunchy topping for kani salad.

	22. Make donburi sauce for beef gyudon marination: Prepare a savory-sweet sauce base for marinating beef, enhancing the authentic flavor of gyudon donburi. 23. Mix soy sauce, mirin, and hondashi for tempura sauce: Combine traditional Japanese seasonings to create dipping sauce for tempura. 24. Coat chicken breast with egg and breadcrumbs for katsu: Bread chicken breast with flour, egg wash, and panko breadcrumbs to prepare for frying into crispy chicken katsu.
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