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APPENDIX

1. Pick up stuff



Figure 19. receiving room

2. Author's activities




figure 20. Author with teammates

3, author's works



Figure 21. set up menu 600 pax at banquet

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO[®]
 INTERNASIONAL
CULINARY ARTS | BAKERY | PASTRY | BEVERAGE & PAstry ARTS

INTERNSHIP
 PLACE: Djaman Doeloe Restaurant at Four point
 First Name: Giovanni W Last Name: Wibowo

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

Intern's Position : Trainee Culinary Department : Kitchen

REVIEW DATE : 9/7/22 Direct Supervisor : Likeman Santoso

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) 4

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

Figure 22. Internship Appraisal Form

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3

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

Uniforms

Always wear the proper and designated uniform.

3

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;

GRO is the good person. Always foster the our student
good attitude and answer "yes" in every situation
will be good check and enterpreneur into future.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS 15


RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES


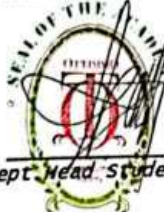
On-Site Manager/Owner/Chef

Signature & Stamp:  Head Chef Dated 9-7-22

The Intern

Signature:  Dated 9/7/22

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Robby Dated 18/10/2022

Dept. Head Student Affairs

THE WESTIN
SURABAYA

FOUR POINTS
BY SHERATON
Surabaya
Pakuwon Indah

The Westin Surabaya & Four Points by Sheraton Surabaya, Pakuwon Indah
Takes great pleasure in awarding this

Certificate of Completion

To

Siwanani Wibawa

Ottimmo International Mastergourmet Academy

In recognition of successful completion of
On The Job Training at Culinary Djaman Doeloe Restaurant
Period of 10 January 2022 to 9 July 2022



Uci Suciati
Complex Director of Human Resources



Tyo Setyobudi
Complex Director of Learning and Development

Figure 23. serticate internship

POINTS BY SHERATON										UPDATE												
Period 6 June- 12 June 2022																						
Name	ID	Join date	Position	0,00%							Current			Release			Balance			Total		
				Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	PO	DP	AL	PO	DP	AL	PO	DP	AL			
				06-Jun	07-Jun	08-Jun	09-Jun	10-Jun	11-Jun	12-Jun												
Lukman Santoso	F20013	15-Oct-20	Head Chef	0	0	8	8	8	8	8	8	0	3	4	0	0	0	0	3	4	7	
HOT KITCHEN																						
Muhamad Nur salim	F20016	15-Dec-20	Sous chef	11	11	0	0	6	6	8	0	3	4	0	0	0	0	3	4	7		
Azi Dianto	F21001	6-Jan-19	Chef De Partie	12	12	12	12	11	12	0	3	4	0	0	0	0	3	4	7			
Muhamad Hidayat	F21002	1-Jan-21	Chef De Partie	4	4	4	4	4	4	4	0	4	4	0	0	0	4	4	8			
Dwi anto Hidayat	F19049	15-Dec-20	Demi Chef	12	12	12	12	12	12	11	0	5	4	0	0	0	5	4	9			
Habib Ero santoso		20-Aug-20	Comis	4	4	12	12	23	23	23												
Rico Aditya		4-Jan-21	Casual	12	12	12	12	10	12	6												
Rian Indrianto		28-Nov-19	Casual	23	23	23	23	23	4	4												
Rio Indra		28-Nov-19	Casual	12	12	12	12	12	12	11												
Aditya J		20-Apr-22	Casual	4	4	4	4	4	4	0												
Rizky Nanda Ariyanto		18-Apr-22	Trainee	5	5	5	5	5	5	5	0	6	0	0	1	0	0	5	0	5		
Dika Ferdiansyah		20-Dec-21	Trainee	5	5	5	5	12	13	11	0	6	0	0	2	0	0	4	0	4		
Vincent Cristian		03-Jan-22	Trainee	5	5	5	5	12	13	13	0	2	0	0	1	0	0	1	0	1		
Kevin Alexander		03-Jan-22	Trainee	13	13	13	13	13	13	7	0	2	0	0	1	0	0	1	0	1		
Giovani		10-Jan-22	Trainee	5	5	5	5	5	5	5	0	2	0	0	1	0	0	1	0	1		
Fachrial Ramadhani		03-Jan-22	Trainee	5	5	5	5	5	5	5	0	2	0	0	1	0	0	1	0	1		
COLD KITCHEN																						
Soim budi Agung	F22004	7-Mar-22	Chef De Partie	4	4	4	4	4	4	4	0	1	2	0	0	0	0	1	2	1		
Dapitya Passa		16-Jul-21	Casual	12	12	12	12	11	12	11												
Fridayanti Aprilia Dewi		03-Jan-22	Trainee	5	5	5	5	5	5	5	0	2	0	0	1	0	0	1	0	1		
TRAINNE																						

Figure 23. the author's schedule



Academi Kuliner & Pastry
OTTIMMO
 INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING/
FOODPRENEURSHIP

Name **Giovanni Wibowo**
 Student Number **1974130010015**
 Advisor **Latifah Rahmah**

No	Date	Topic Consultation	Name/ Signature
1	12/9	Executive Summary	<i>[Signature]</i>
2	12/9	Format penulisan	<i>[Signature]</i>
3	13/9	Saran/tatapan	<i>[Signature]</i>
4	13/9	Memeriksa place & assignment	<i>[Signature]</i>
5	13/9	Isi Aktivitas Performed	<i>[Signature]</i>
6	22/9	Apendix	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7	22/9	Penulisan Bibliografi	<i>[Signature]</i>
8	28/9	Aktivitas perform ditulis setiap bulan	<i>[Signature]</i>
9	28/9	Penggunaan Penulisan italic	<i>[Signature]</i>
10	28/9	Sumber foto.	<i>[Signature]</i>
11			
12			



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
CELEBRITY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Giovanni Wibowo
 Student Number : 1974130010015
 Exam Day & Date : Jumat, 7 Oktober 2022
 Lecture : Heni Adhianata, S.T.P., M.Sc
 (19900613 1402 016)

No	Correction List	Page	Approval
1.	Plagiarism statement diberi tanggal, nama, dan bermaterai	iv	
2.	List of figure dan List of Table diberi judul keterangan figure & Table	vi - vii	
3.	Executive summary : 2 kalimat pertama dihapus saja, Langkung saja ke kegiatan & alasan memilih tempat magang	viii	
4.	Diberi keterangan figure 4/ kitchen organization	ii	
5.	⊕ Indonesian menu lain di product of internship, karena hanya gado-gado	20	
6.	⊕ Pembahasan tlg penerapan HACCP	21	

Acknowledge,
 Advisor

(Latifahur Rahmah, S.Pd., M.Pd)



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

Student Name : Giovanni Wibowo
Student Number : 1974130010015
Exam Day & Date : Jumat, 7 Oktober 2022
Lecture : Arya Putra Sundjaja, S.E.
(19801017 1703 001)

No	Correction List	Page	Approval
	Four Point & Westin → "F", "P", & "W" huruf pake huruf besar. grammar & typo	9. Cek halaman (akhirnya) 12.	

Acknowledge,
Advisor

(Latifahtur Rahmah, S.Pd., M.Pd)
19940225 2002 070



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

Student Name : Giovanni Wibowo
 Student Number : 1974130010015
 Exam Day & Date : Jumat, 7 Oktober 2022
 Lecture : Latifahur Rahmah, S.Pd., M.Pd
 (19940225 2002 070)

No	Correction List	Page	Approval
1	Disetiap awal kalimat menggunakan huruf besar contoh yang salah ada di halaman 19. Halaman yg lain jg dicek lagi yaa		
2	Ceritakan mengenai system penyajian seperti buffet, fine dining atau room service		
3	Jika sdh ada angka A. tidak perlu ditambah symbol – Contoh: hal 17, 18		
4	Ceritakan mengenai SOP resep di tempat kamu.		

Acknowledge,
 Advisor

(Latifahur Rahmah, S.Pd., M.Pd)
 19940225 2002 070

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

NAME : Giovanni Wibowo
 STUDY PROGRAM : D3
 PLACEMENT OF INDUSTRIAL TRAINING : Four point Pakuwon Indah.
 FIELD OF WORK : Culinary Internship
 ACTIVITY NOTES :

WEEK	DESCRIPTION OF ACTIVITIES	SIGNATURE
1	How to make omellett & eggs	h
2	How to clean the station.	h
3	How to operation wok.	h
4	How to make Sambal matah	h
5	How to cut Carrot, Onion & etc.	h
6	How to make Sambal terasi	h
7	How to make Sambal Ud	h
8	How to make "kard & opor"	h
9	How to make "Nasi wangi"	h
10	How to make Alacarte order	h
11	How to store the goods well.	h
12	How to. cut Fruit	h
13	How to clean the chiller & storage	h
14	How to Fill form HACCP	h
15	How to. make. Sambal goreng.	h
16	How to Refresh the ingredient.	h
17	How to make Jajeg	h
18	How to make Rawon & Soto	h
19	How to prepare.	h