

BIBLIOGRAPHY

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KONG Restaurant Bali. (2021). Swedish Brown Butter Waffle
[Photograph].
<https://kongbali.com/gallery/>

KONG Restaurant Bali. (2021). Beef Short Ribs [Photograph].
<https://kongbali.com/gallery/>

APPENDIX



Picture 12. KONG Bali Kitchen



Picture 13. KONG Bali Kitchen



Picture 14. KONG Bali Kitchen



Picture 15. KONG Bali Storage Area



Picture 16. KONG Bali Storage Area



Picture 17. KONG Certificate of Completion

Internship Appraisal Form



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

INTERNSHIP

PLACE: KONG Restaurant Bali

First Name Justin Jeremy Last Name Daenglampo

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: 20 January 2022

Intern's Position : Hot / on the Pass / Cold Department : Culinary

REVIEW DATE : 20 July 2022 Direct Supervisor : Kim Jonsson x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

2.5

Team Player

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

3

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, courteous and efficient service to customers.
Treat customers with Considerations and Respects

3

Picture 18. 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

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

3

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

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

Picture 19. Internship Appraisal Form

Discussions/Notes;

Justin has a bright Future in the
kitchen IF he puts up a bit more Enthusiasm,
Effort and hard work.
we at leang has Enjoyed having him here and
we wish him the best for his career.

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

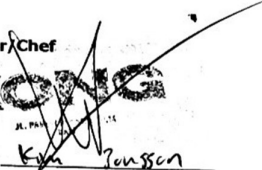
ACTION PLANS FOR DEVELOPMENT NEEDS

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

Picture 20. Internship Appraisal Form

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:  Ken Jensen

Dated 21.7.22

The Intern

Signature:  _____

Dated 21.7.22

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dept. Head Student Affairs

Dated _____

Picture 21. Internship Appraisal Form



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

Student Name : Justin Jeremy Dacnglombo
Student Number : 1974130010069
Exam Day & Date : Selasa, 11 Oktober 2022
Lecture : Novi Indah Permata Sari, S.T., M.Sc
(19951109 2202 083)

No	Correction List	Page	Approval
1.	gambar arapkan		
2.	Higiene & Sanitasi diolah kelengkapan & pannya		
3.	Plagiarism statement di pindah ke depan		
4.	Problem & solusi di pindah ke 4		

Acknowledge,
Advisor

(Gilbert Yanuar Hadwirawan, A.Md.Phr.)
19900101 1701 041



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL

CELLIARY ARTS · CATERING · BAKERY & PASTRY ARTS

Student Name : Justin Jeremy Daenglompo
 Student Number : 1974130010069
 Exam Day & Date : Selasa, 11 Oktober 2022
 Lecture : Dahlia Elianari, S.T.P., M.Sc
 (19970510 2203 015)

No	Correction List	Page	Approval
1.	Alasan memilih KONG belum muncul di latar belakang	1	
2.	Internship sbg syarat lulus ottimmo belum muncul di latar belakang.	1.	
3.	Peletakan gambar dirapikan	3	
4.	Hygiene & Sanitasion belum muncul di chapter 2.		
5.	Personal grooming belum masuk di chapter 2		
6.	Penerimaan & penyimpanan bahan baku belum muncul di chapter 2		
7.	Problem & solution masuk di bab 4		

Acknowledge.
 Advisor

(Gilbert Yanuar Hadiwirawan, A.Md.Par.)
 19900101 1701 041



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

Student Name : Justin Jeremy Daenglompo
Student Number : 1974130010069
Exam Day & Date : Selasa, 11 Oktober 2022
Lecture : Gilbert Yanuar Hadiwirawan, A.Md.Par.
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md.Par.)
19900101 1701 041



Alumni Kuliner & Partner
OTTIMMO
INTERNASIONAL

**CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP**

Name : Justin Jeremy Daenglampo
Student Number : 1974130010069
Advisor : Gilbert Yonwar Hadiswiman

No	Date	Topic Consultation	Name/ Signature
1.	6/9	Konsultasi layout	
2.	8/9	Chapter I	
3.	8/9	Chapter II	
4.	9/9	chapter II	
5.	10/9	chapter III	
6.	12/9	chapter III	

No	Date	Topic Consultation	Name/ Signature
7.	13/9	Chapter IV	
8.	13/9	Penataan Gambar	
9.	15/9	Materi Power Point Presentasi	
10.	16/9	Susunan kalimat	