

BIBLIOGRAPHY

Company Profile and Venue Latar Ijen (2025). Retrieved 6th October, 2025 from
<https://linktr.ee/latarijenmalang>

APPENDIX

Appendix 1. Appraisal form

Internship Appraisal Form			AKADEMI KULINER & PATISERI OTTIMMO [®] INTERNASIONAL CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS
INTERNSHIP PLACE: <u>LATAR IJEN RESTO</u>			
First Name <u>SYAFIQ</u> Last Name <u>ABYAN</u>			
Review Period/s : ☐ Monthly ☐ Quarterly ☐ Bi-annually ☐ Annually Date Joining : _____			
Intern's Position : <u>Cook Helper</u> Department : <u>kitchen</u>			
REVIEW DATE : <u>3 Oktober 2025</u> Direct Supervisor : <u>VERRARI</u> x			
<u>GRADING FACTORS</u>			
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.			4
Follow -Through			
Sees tasks through completion. Finishes work so that next shift is prepared.			4
2. CUSTOMERS INTERACTIONS			
Customer Relations (*if any)			
Consistently demonstrates: attentive, courtesy and efficient service to customers. Treat customers with Considerations and Respects			3,5

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3,5

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

Uniforms

Always wear the proper and designated uniform.

3,5

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

Discussions/Notes;

o Over All Good

o More learning

o Increase skill

" Keep it up!! "

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

Appendix 2. Correction list



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

Student Name : Syafiq Abyan
Student Number : 2274130010068
Exam Day & Date : Jumat, 10 Oktober 2025
Lecture : Heni Adhianata, S.TP., M.Sc
(19900613 1402 016)

No	Correction List	Page	Approval
1.	margin untuk label diperbaiki	all	Ae
2.	paragraf rata kanan - kiri / justify	all	Ae

Acknowledge,
Advisor

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



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

Student Name : Syafiq Aryan
Student Number : 2274130010068
Exam Day & Date : Jumat, 10 Oktober 2025
Lecture : Kiky Navy S., S.E., M.M
(19920325 1401 018)

No	Correction List	Page	Approval

Acknowledge,
Advisor

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

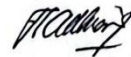


AKADEMI KULINER & PATISERI
OTTIMMO®
INTERNASIONAL
CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Syafiq Abyan
Student Number : 2274130010068
Exam Day & Date : Jumat, 10 Oktober 2025
Lecture : Filias Kusuma, S.E., M.M
(19871203 2403 023)

No	Correction List	Page	Approval
			

Acknowledge,
Advisor



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

Appendix 3. Consultation form



Akademi Kuliner & Pastry
OTTIMMO
 INTERNATIONAL
CREATING ARTS CRAFTS IDEAS MAKING ARTS

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	6/16	Chapter 1	<i>[Signature]</i>
2	6/10	Chapter II	<i>[Signature]</i>
3	6/10	Chapter III	<i>[Signature]</i>
4	6/16	Chapter IV	<i>[Signature]</i>
5	7/16	Chapter V	<i>[Signature]</i>
6	13/16	REVISI	<i>[Signature]</i>

Name : **SYAFIQ ABYAN**
 Student Number : **2274130010068**
 Advisor : **Henri. Adh. anata, S.TP, M.Sc**

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
7	14/10	REVISI	<i>[Signature]</i>
8	23/10	REVISI	<i>[Signature]</i>
9	24/16	REVISI	<i>[Signature]</i>
10	10/11	REVISI	<i>[Signature]</i>
11	10/11	Revisi	<i>[Signature]</i>
12	10/11	Revisi	<i>[Signature]</i>

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : SYAFIQ ABYAN

Study Program : Culinary Arts

Placement of *Industrial Training* : LATAR IJEN Handcrafted Culinary

Field of Work : Western Hot Kitchen and Gingsul Kitchen

Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	- Preparing all tools and ingredients for the Western section, including cutting boards, deep fryer baskets, and all plating tools. - Preparing daily batters: banana batter (wet), fish and chips batter (dry), and egg wash. Preparing and warming up sauces such as mushroom sauce, brown sauce, and barbeque sauce. Setting up the working table for battering and seasoning beside the stove. Checking the production book written by the previous night shift to identify production needs for the day. Taking all required ingredients from store staff according to today's list. Helping with basic production such as cutting and weighing items, washing vegetables, and preparing garnish materials. Learning the labeling procedure for all produced items, including name, weight, date, and person in charge. Observing and assisting the cook or commis during service time when needed.
2	Starting to handle the deep fryer section during service time. Assisting cook and commis in thawing items needed for lunch and dinner production. Participating in full production, including preparing chicken burger (thigh fillet), pan-fried chicken, mashed potato, spaghetti portioning, french fries, wedges, and sauces. Handling portioning and labeling of finished items using gloves and following standard gramasi tolerance (± 5 g). Storing items in the correct place — meat

	products in the freezer, others in the chiller — and ensuring all containers are labeled. Checking unfinished morning production, continuing pending work (such as corn), and recording new output in the production book. • Refilling items for Gingsul Café such as white rice and chicken steak through the service lift. Assisting with end-of-day cleaning and checking stock balance together with commis.
3	• Producing multiple items based on the daily list, including marinades, coleslaw, mix salad, chicken dice for karaage, sambal matah base, and condiments for vintage menu. • Ensuring all labeling and storage follow standard: container or plastic, date, item name, and producer name. • Assisting in cutting dory fillet bones, grating cheddar cheese, and preparing garnish vegetables (beans, carrot batonette, potato wedges). • Continuing thawing and refilling duties for both Latar Ijen and Gingsul Café. • Handling the deep fryer section during lunch and dinner service under minimal supervision. • Assisting cleaning and wrapping leftover batter for next-day use. • Checking and recording items going out for service under the “Item Out” section.
4	• Handling full preparation setup independently, including tools, batter, sauces, and seasoning arrangement. • Coordinating with store staff to collect required items and ensuring correct quantity before production. • Producing daily essentials such as pan-fried chicken, parmigiana chicken, lasagna, potato chips, and burger patties. • Portioning and labeling all finished items directly after production. • Supporting service area with deep fryer duties and quick assistance for cooking, blanching, or stir-frying upon request. • Performing detailed cleaning after closing, including washing tables and stoves, scrubbing and mopping the floor, sorting trash, and sending tools to steward.

	• Storing leftover sauces and ingredients properly in the chiller for next use.
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Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	• Fully assisting the cook in production planning and checking the previous night's notes in the production book. • Handling marinade preparation for chicken items and seasoning setup for the day. • Producing burger patties, parmigiana chicken, spaghetti portions, mashed potato, and mixed salad. • Continuing to assist in service time, focusing on deep fryer, refilling, and plating support when required. • Helping record thawed ingredients and updating the "Item Out" list. • Maintaining workstation cleanliness and ensuring all stored ingredients are wrapped and labeled properly. • Recording remaining stock and preparing early notes for next day's production list.
2	• Independently managing daily preparation of sauces, batter, and seasoning area. • Producing condiments, salad components, mashed potato, and pan-fried chicken. • Thawing and portioning necessary ingredients for service and production without direct supervision. • Assisting service in both Latar Ijen and Gingsul Café by managing refills efficiently. • Performing closing procedures: cleaning tables, stoves, floor, storing sauces in chiller, wrapping remaining batter, and turning off all equipment. • Checking daily stock balance and confirming with cook or commis before final storage. • Refilling items for Gingsul Café such as white rice and chicken steak through the service lift. • Assisting with end-of-day cleaning and checking stock balance together with commis.

3	• Handling almost full production cycle independently, including preparation, cooking, portioning, labeling, and storage. • Assisting with documentation in the production book and listing thawed items under “Item Out.” • Continuing coordination with store staff and ensuring proper transfer of ingredients between Latar Ijen and Gingsul Café. • Maintaining proper hygiene and work organization throughout the section. • Assisting in final cleaning, ensuring all items are wrapped, labeled, and properly stored for next day’s shift.
4	• Handling complete routine independently: preparing, producing, portioning, labeling, storing, and cleaning. • Writing the production list for the next day and verifying it with cook or commis. • Maintaining consistency in labeling format, storage organization, and cleanliness standard. • Ensuring all outgoing items for Gingsul Café are recorded and refilled properly. • Completing closing procedures thoroughly: checking stock, storing all usable ingredients, and shutting down all kitchen equipment. • Reviewing the entire workflow to ensure smooth transition for the next day’s production.

Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of activities
1	• Began the transition from Latar Ijen Kitchen to GingSul Kitchen. Learned the specific setup and daily workflow in the section. • Prepared all required tools and ingredients, including various flours: wet batter for fish and chips, dry flour for karaage, and egg wash. • Prepared additional ingredients such as all-purpose flour, cheese sauce, BBQ sauce, spicy mayo, tartar sauce, aioli, black pepper sauce, sambal matah, paprika powder, oregano flakes, caramel, and seasoning (salt and black pepper).

	• Set up the plating table with all sauces, seasonings, and garnishes (including watercress and yakitori sticks). • Turned on and preheated the deep fryer, griddle, microwave, and electric stove, and prepared the oil pot for frying banana fritters. • Assisted in checking overhandle items in the chiller and recorded those that were running low.
2	• Began working fully in the GingSul Kitchen independently under supervision. • Created and updated the overhandle list, writing down all items to be taken from the store room when stock in the chiller was running low. • Frequently handled key stock items such as french fries, potato wedges, coleslaw, mix salad, pickles, all sauces, sambal matah, mix seasonings, dory, patty, caramel, fried shallots, chicken steak, and various flours. • Reported all item needs to the Latar Kitchen hot section for production requests. • Began thawing items independently, especially chicken steak, and ensured all thawed items were recorded in the “Item Out” form.
3	• Actively participated in the morning preparation, including arranging tools and ensuring all cooking stations were ready. • Inspected all ingredients for freshness; spoiled or unfit items were recorded in the Spoiled Form. • Assisted in refilling low-stock items and labeling new batches of sauces and seasoning mixes. • Communicated directly with the hot kitchen team to coordinate item refills and production schedules. • Helped with service operations, especially in deep frying and griddle station, depending on daily demand.

4	• Took partial responsibility for service operations, alternating between plating, deep fry, and griddle areas. • Frequently handled nasi goreng orders, which became the most common dish during this period. • Continued maintaining the overhandle list daily, ensuring all withdrawals from storage were logged. • Refilling tasks became routine, especially for coleslaw, sauces, and side condiments during peak hours. • Assisted in garnishing preparation—picking watercress, slicing lemons, and cutting herbs for decoration.
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Activity Notes

: Month I/II/III/IV/V/VI

Week	Description of activities
1	• Improved time management during the morning setup; prepared all sauces and garnishes before service started. • Prepared sambal matah mix, garlic butter, fried shallots, chopped spring onions, and sliced shallots for topping and seasoning use. • Continued coordination with the Latar Kitchen to ensure smooth ingredient flow. • Supported full service operation during busy hours and learned to maintain food consistency across different orders.
2	• Took full charge of thawing management, ensuring frozen items like dory and chicken steak were defrosted properly in advance. • Handled refilling tasks independently and ensured all sauces and batters were ready before lunch service. • Recorded daily stock movement in the manual overhandle sheet together with the commis or cook on shift. • Improved understanding of FIFO (First In, First Out) method in ingredient organization.

3	• Began handling closing duties more independently, including full cleaning tasks without steward assistance. • Cleaned the griddle using soap and water, wiped down all surfaces, and stored remaining sauces and batters in plastic containers before placing them in the chiller. • Swept, brushed, and mopped the entire kitchen area. • Collected all trash and disposed of it in the ground floor bin before leaving, usually on the way to the parking area. • Was responsible for turning off all kitchen equipment: griddle, oven, deep fryer, and electric stove.
4	• Consistently handled daily opening, service, and closing duties without direct supervision. • Ensured all tools were clean and ready for the next day's operations. Updated the overhandle list at the end of each shift, noting down which ingredients needed restocking. • Communicated with the commis or cook for verification and signature. • Gained stronger familiarity with GingSul's workflow and was able to maintain smooth coordination across the team.

Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	• Continued full responsibility for opening preparation at GingSul Kitchen, ensuring all stations were clean and ingredients were complete before service. • Checked overhandle items in the morning and listed any ingredients running low in the chiller. • Ensured that flours (fish & chips batter, karaage flour, and dry flour) and sauces were available and in good condition. • Maintained close communication with Latar Kitchen for production needs, especially sauces and chicken steak supplies. • During service, assisted on both griddle and deep fryer, depending on order volume.

2	• Focused on improving speed and accuracy during service hours, particularly in deep frying and plating. • Frequently handled fried menu items such as chicken karaage, fish & chips, and banana fritters. • Took initiative to refill sauces and prepare condiments before peak hours to prevent delays. • Recorded thawed and outgoing ingredients in the production book under "Item Out." • Continued helping with garnish preparation and ensuring presentation remained consistent.
3	• Began taking on more independent decisions during service time, such as adjusting cooking order based on guest flow. • Regularly handled refills for coleslaw, sambal matah, and sauces throughout the day. • Assisted in training new incoming trainees by demonstrating how to prepare batter and arrange ingredients on the plating table. • Maintained cleanliness throughout service, wiping the counter and organizing utensils immediately after each use.
4	• Became more consistent in maintaining kitchen order and cleanliness without being told. • Started checking the quality of thawed items before service to ensure freshness and avoid waste. • Assisted in preparing caramel for banana fritters and mix seasonings for sambal matah. • Learned better coordination during rush hours, dividing tasks smoothly between deep fryer, griddle, and plating areas. • Recorded daily overhandle list more accurately and double-checked quantities with cook on shift.

Activity Notes : Month I/II/III/IV/V/VI

Week	Description of activities
1	• Improved multitasking skills by managing deep frying, plating, and ingredient refilling simultaneously during peak hours. • Ensured every sauce and garnish container was labeled properly and organized according to FIFO. • Assisted the commis in checking chiller temperature and arranging thawed ingredients for the next day. • Continued maintaining good teamwork and communication during service. • Handled more frequent coordination with Latar Kitchen for sauce and protein refills.
2	• Showed consistency in daily preparation and closing duties. • Took initiative to prepare sambal matah and garlic butter before other tasks to save time during rush periods. • Responsible for preparing watercress and other garnishes for all fried dishes. • Assisted in monitoring kitchen supplies, including flours, sauces, and seasonings, ensuring there were no shortages. • Helped clean and reset the kitchen more efficiently, ensuring all tools were stored correctly.
3	• Became more confident operating independently in both morning and afternoon shifts. • Prepared and arranged all items needed for the day without supervision. • Assisted with cooking and plating, ensuring the presentation followed GingSul's standard. • Continued maintaining neat overhandle documentation and communicated any missing items to the cook or commis. • Cleaned and sanitized the kitchen after service, including mopping, dishwashing, and organizing equipment.
4	• Demonstrated full understanding of GingSul Kitchen workflow from opening to closing.

	• Maintained consistency in service quality and food presentation throughout the week. • Took initiative to remind team members about FIFO and cleanliness during service. • Responsible for ensuring all leftover sauces, flours, and batters were properly sealed and stored in the chiller. • Completed the final week at GingSul Kitchen confidently, handling both kitchen operations and documentation duties smoothly.
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