

BIBLIOGRAPHY

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APPENDIX

Appendix 1. Staff of bakery and cyan team



Appendix 2. Staff of main kitchen and commissary



Appendix 3. Appraisal form



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

Internship Appraisal Form

INTERNSHIP
PLACE: Andaz Capital Gate Abu Dhabi by Hyatt

First Name Avril Last Name Linardi

Review Period/s : ☐ Monthly ☒ Quarterly ☐ Bi-annually ☐ Annually Date Joining 16/01/2024

Intern's Position : Intern / commis Department : Culinary

REVIEW DATE : 02/10/2025 Direct Supervisor : Joane H. May Portney x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

4
yes

Team Player

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

4
4

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared.

4
4

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

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

4
4

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

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

Uniforms

Always wear the proper and designated uniform.

4

4

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

Follow instructions and completes work on time with minimum supervision

4

Work Quality

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

All job descriptions specification are met. Consistency in work. All recipes are followed

4

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 ^{October} 10/03/25

The Intern

Signature:  Arianna Linardi

Dated ^{October} 10/03/25

OTTIMMO International Master Gourmet Academy

Signature & Stamp: 
Dept. Health Student Affairs

Dated 10/13/2025

Discussions/Notes;

Avril has been a very valuable member of Andaz Capital Gate culinary team. She has gone above and beyond even as a intern. She is very strong on engaging with guests as well as her attention to details. She has done an outstanding job as an intern and therefore we wanted her to join us as a full fledged commis chef in our team.

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

Appendix 4. Certificate



ANdAZ.

Andaz Star July 2024

Heart of the House



AVRIL LINARDI

Most energetic & outstanding
Team player.



DOMINIK STROBEL
GENERAL MANAGER



Appendix 5. Consultation Form



Akademik Kuliner & Pariwisata
OTTIMO
INTERNASIONAL
(Pusat Studi, Pengembangan, dan Inovasi Kuliner)

CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	13/10/25	Chapter 1	
2	13/10/25	Chapter 1, history of hotel	
3	13/10/25	Chapter 2, schedule table	
4	13/10/25	Chapter 2, chef jobs description	
5	13/10/25	chapter 2, kitchen brigade	
6	13/10/25	chapter 2, lounge menu	

Name : April tiara linardi
Student Number : 2174130052
Advisor : Heni adhianata , S. Tp, M. Sc.

No	Date	Topic Consultation	Name/ Signature
7	13/10/25	chapter 3, buffet cyan	
8	13/10/25	chapter 1, adding occupancy	
9	13/10/25	page 14 - 15, black words	
10	13/10/25	chapter 3, tales of vienna	

Appendix 6. Correction List

10 Oktober 2025 / 10.00-10.45



Student Name : Avril Tiara Linardi
Student Number : 2174130010052
Exam Day & Date : Jumat, 10 Oktober 2025
Lecture : Filias Kusuma, S.E., M.M
(19871203 2403 023)

No	Correction List	Page	Approval
1.	Add occupancy rate for each month if it is possible at chapter 2		
2.	Add the problems & solution about the problem you had with Indian guesse		

Acknowledge,
Advisor

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



Student Name : Avril Tiara Linardi
 Student Number : 2174130010052
 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



Student Name : Avril Tiara Linardi
 Student Number : 2174130010052
 Exam Day & Date : Jumat, 10 Oktober 2025
 Lecture : Heni Adhianata, S.TP., M.Sc
 (19900613 1402 016)

No	Correction List	Page	Approval
	all good ✓		see

Acknowledge,
Advisor

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