

BIBLIOGRAPHY

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APPENDIX

1. Pastry Kitchen



2. Work Schedule

Pastry Trainee	CDM or CDA D	Mon	Tue	Wed	Thu	Fri	Sat	Sun
		5-Sep	6-Sep	7-Sep	8-Sep	9-Sep	10-Sep	11-Sep
Shift								
1 Fela		14.00	14.00	14.00	DO	14.00	14.00	DO
2 E va Rosiana		5.30	5.30	DO	DO	7.00	7.00	7.00
3 Helin Nur		DO	DO	14.00	14.00	14.00	14.00	14.00
4 Fayha		7.30	7.00	09.00	7.30	DO	DO	14.00
5 Hichal		DO	DO	14.00	12.00	12.00	12.00	12.00
Shift								
1 Amin Subekti		14.00	14.00	DO	DO	14.00	14.00	14.00
2 Jacqueline		DO	DO	8.00	8.00	8.00	8.00	8.00
3 Inara		14.00	14.00	14.00	14.00	DO	DO	14.00
4 Iha		14.00	DO	DO	12.00	12.00	12.00	12.00
5 Thero		8.00	8.00	8.00	DO	DO	DO	DO
Shift								
1 Robinson		5.30	5.30	5.30	5.30	DO	DO	5.30
2 Rahmanglyas		14.00	14.00	DO	DO	14.00	14.00	14.00
3 M elisa padri		DO	DO	5.30	5.30	5.30	5.30	5.30
4 Putri Nur Ashila		14.00	DO	DO	5.30	5.30	5.30	5.30
5 Putri haana		DO	DO	14.00	14.00	14.00	14.00	14.00
6 Janice		DO	DO	5.30	5.30	5.30	5.30	5.30
7 Iha		5.30	5.30	DO	DO	7.00	7.00	7.00
8 Dana		5.30	5.30	7.30	14.00	DO	DO	14.00
9 Angel casual		14.00	14.00	DO	DO	14.00	14.00	14.00
10 Sabena (casual)		7.00	7.00	14.00	14.00	DO	DO	DO
Shift								
1 Fika Kasual		DO	DO	23.00	23.00	23.00	23.00	23.00
2 Nicholas		7.00	7.00	DO	DO	7.00	7.00	7.00

3. Pastry Team



4. Hotel Occupancy

Start Date <input type="text" value="24.06.22"/>		Room Class <input type="text"/>	
	Fri	Sat	
	24.06.22	25.06.22	
Total Physical Rooms	407	407	
Out of Order >>	1	0	
Inventory Rooms	406	407	
Deducted Blk. Rooms Not P/U	0	0	
Deducted Block Rooms P/U	101	55	
Total Deducted Rooms	352	237	
Non Deducted Blk. Rms Not P/U	0	0	
Non Deducted Blk. Rooms P/U	0	0	
Total Non Deducted Rooms	0	0	
Out of Service >>	5	0	
Available Physical Rooms	54	170	
Maximum Availability	54	170	
Minimum Availability	54	170	
Min. Occupancy %	86.70	58.23	
Max. Occupancy %	86.70	58.23	
Total Rooms Reserved	352	237	
Event >>			
Adults In-House	497	351	
Children In-House	0	1	
People In-House	497	352	
Arrival Rooms	176	123	
Arrival Persons	263	179	
Departure Rooms	222	238	
Departure Persons	314	324	
Day Rooms/Persons	0/0	0/0	

5. Certificate





JW MARRIOTT
SURABAYA

Certificate of Accomplishment

This is to certify that

Felix Tirta Haryanto

Ottimmo International
has successfully completed
On The Job Training

FB Culinary

21 March 2022 – 21 September 2022

Stevan P. Ruutana
Asst. Training Manager

Andri Aryono
Executive Chef



6. Appraisal Form

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

Internship Appraisal Form

INTERNSHIP
PLACE: JW Marriott

First Name Felix Tirta Last Name Haryanto

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

Intern's Position : Trainee Department : Pastry

REVIEW DATE : 24 September 2021 Direct Supervisor : SARDJI

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment. 3,5

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. 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.

4

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

4

Follow instructions and completes work on time with minimum supervision

Work Quality

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

4

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;

bekerja dengan baik dan cepat mengerti
cara dan produk Uten- Uten yang di
pastry, udah bisa di andakan untuk jaga
buffet breakfast, lunch, dinner dan produk
yang di B&B Uten.

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

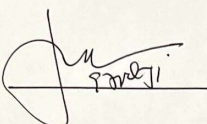
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

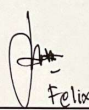
1. _____
2. _____
3. _____
4. _____
5. _____

III. SIGNATURES

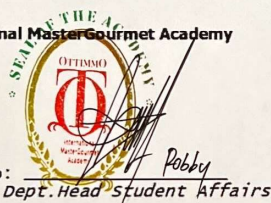
On-Site Manager/Owner/Chef

Signature & Stamp:  Dated 24-9-2022


The Intern

Signature:  Felix Dated 24-9-2022

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  Dated 26/9/2022
Dept. Head Student Affairs







7. Consultation Form







Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Felix Tirta Haryanto
Student Number : 1974130010052
Advisor : Yohanna Pratiyo

No	Date	Topic Consultation	Name/ Signature
1	01-09-2022	Bab I	
2	06-09-2022	Bab II	
3	09-09-2022	Bab II	
4	13-09-2022	Bab III	
5	16-09-2022	Bab III	
6	21-09-2022	Revisi Bab I	

No	Date	Topic Consultation	Name/ Signature
	23-09-2022	revisi bab II	
	27-09-2022	revisi Bab III	
	30-09-2022	PPT & presentation	
	3-10-2022	PPT & presentation	

8. Correction List

Selasa, 4 Oktober 2022/13.00-14.00



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Felix Tirta Haryanto
Student Number : 1974130010052
Exam Day & Date : Selasa, 4 Oktober 2022
Lecture : Yohanna Prasetio, S.Sn, A.Md. Par
(19881018 1701 044)

No	Correction List	Page	Approval
1.	d' justify (rata kiri - kanan)	ix	
2.		2-3	
3.		15	
4.		24	
5.		26	

Acknowledge,
Advisor

(Yohanna Prasetio, S.Sn, A.Md. Par)
19881018 1701 044



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

Student Name : Felix Tirta Haryanto
 Student Number : 1974130010052
 Exam Day & Date : Selasa, 4 Oktober 2022
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Acknowledgement of Pihak Kampus / Akademi dihapuskan no.1 (49 Pertama)		<i>Neelky</i>
2.	Pada bagian kiri di reformatnya diotak lagi		<i>Neelky</i>
3.	Hygiene & Sanitation dijelaskan secara detail		<i>Neelky</i>
4.	Diagram dihapuskan / digambar ulang jangan screenshot		<i>Neelky</i>
5.	Judul gambar diperbaiki		<i>Neelky</i>
6.	Question di bedakan jadi 3 for student, hotel, & ottimmo.		<i>Neelky</i>
7.	Product of internship di halaman 23 diberi Penjelasan / deskripsi to setiap gambar. (2-3 kalimat setiap gambar)		<i>Neelky</i>

Acknowledge,
 Advisor

(Yohanna Prastito, S.Sn, A.Md. Par)
 19881018 1701 044



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 INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Felix Tirta Haryanto
 Student Number : 1974130010052
 Exam Day & Date : Selasa, 4 Oktober 2022
 Lecture : Michael Valent, A.Md.Par.
 (19950219 2001 074)

No	Correction List	Page	Approval
1	marking point from point C to point A. (after C is D)	13	
2	Conclusion berbentuk paragraf / kalimat, bukan per penjelasan	24	
3	Suggestion section - Suggestion for OTTIMMO? - " - for Students? - " - for JW Marriott?	25	

Acknowledge,
 Advisor

(Yohanna Prasetyo S.Sn, A.Md. Par)
 19881018 1701 044