

BIBLIOGRAPHY

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APPENDIX

1. Internship Certificate



CERTIFICATE

Name : Cathlyn Salim
Place/ date of birth : Surabaya, 23 May 2001
Student of : Ottimmo International

Has successfully completed the job training at de Soematra 1910

Periode : February 07, 2022 to August 06, 2022
Departement : FOOD & BEVERAGE PRODUCT (KITCHEN)

During the above training she has performed her job to our entrie satisfaction.

Surabaya, August 06, 2022




Galih Permadi

HR de Soematra 1910

Jalan Sumatera No 75 Surabaya
T: +62 315010666 F:+62 315023666

2. Internship Appraisal Form

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

Internship Appraisal Form

INTERNSHIP PLACE: De soematra 1010

First Name Cathlyn Last Name Salim.

Review Period/s : Monthly Quarterly Bi-annualy Annually Date Joining
: 7 Februari 2022.

Intern's Position : Cold kitchen, Hot kitchen ^{Pastry} Department : F & B Kitchen.

REVIEW DATE : _____ Direct Supervisor : _____ x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

Team Player

Cooperates and works well with others. Enthusiastic, portrays s 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, courtesy and efficient service to customers.
Treat customers with Considerations and Respects 3

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

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


III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:  _____


Dated 15 Agustus 2022

The Intern

Signature:  _____ CATHLYN

Dated 11/10/2022.

OTTIMMO International Master Chef Academy

Signature & Stamp:  _____ kobby
Dept. Head Student Affairs

Dated 11/10/2022.

Discussions/Notes;

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS 27
RATING 3

ACTION PLANS FOR DEVELOPMENT NEEDS

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

3. Revise Form

Jumat, 30 September 2022/17.00-18.00



Akademi Kuliner & Patiscri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Cathlyn Salim
 Student Number : 1974130010032
 Exam Day & Date : Jumat, 30 September 2022
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Format Rendisan dirapikan. Urut Panduan!	At	Nepht
2.	Taste activities dimasukkan ke chapter II		
3.	Gambar Product of Internship ditambahkan deskripsi.	✓	Nepht
4.	"And" tidak bisa diawal kalimat.		Nepht
5.	Hindari penggunaan kata "we"	✓	Nepht
6.	Ditambahkan deskripsi sebelum tabel.	✓	Nepht
7.	Pada tabel job description di kelas shift dimiliki lam berapa dll. Dan judul tabel.	✓	Nepht
8.	Problem & Solver di bab V		Nepht
9.	Lokasi dicantumkan.		Nepht
10.	Hygiene & sanitation diberikan poin 49 berbeda.	✓	Nepht
11.	Event dan foto dilatutan dicantumkan.		Nepht

Acknowledge,
Advisor

(Heni Adhianata, S.T.P., M.Sc)
19900613 1402 016



Akademi Kuliner & Patiscri

OTTIMMO
INTERNASIONAL

CELESTARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Cathlyn Salim
Student Number : 1974130010032
Exam Day & Date : Jumat, 30 September 2022
Lecture : Michael Valent, A.Md.Par.
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Heni Adhianata, S.T.P., M.Sc)
19900613 1402 016



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Cathlyn Salim
 Student Number : 1974130010032
 Exam Day & Date : Jumat, 30 September 2022
 Lecture : Heni Adhianata, S.T.P., M.Sc
 (19900613 1402 016)

No	Correction List	Page	Approval
1.	Abstrak : paragraf 3 dan 4 digabungkan satu	viii ✓	<i>HA</i>
2.	Tambahkan gambar area / section dlr kitchen	7	<i>HA</i>
3.	Penurunan sub bab 4.2 suggestion	14	<i>HA</i>
	→ 4.21		
	→ 4.2.2	✓	<i>HA</i>
	→ 4.2.3		
4.	Cara preparasi bahan baku, } ditambahkan sistem storage } di laporan	✓	<i>HA</i>
5.	Perbedaan produk pastry & bakery yg tanpa dorny product seperti apa? dijelaskan! Cara mengatasi seperti apa?		

Acknowledge,
Advisor

(Heni Adhianata, S.T.P., M.Sc)
19900613 1402 016

4. Consultation Form



Academi Kuliner & Pastry
OTTIMO
 INTERNATIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	11/22 15	Konsul Chapter 1 & 2 dan Margin + Revisi I Background Study	<i>[Signature]</i>
2	21/22 9	Konsul Section / Struktur Kitchen, Foto produk.	<i>[Signature]</i>
3	9/22 9	Chapter 9, Suggestion.	<i>[Signature]</i>
4	12/22 5	Revisi Chapter 1.-1.2.	<i>[Signature]</i>
5	13/22 9	Revisi Margin, Layout.	<i>[Signature]</i>
6	14/22 9	Konsul + Revisi Kalkulasi di exact. Summery	<i>[Signature]</i>

Name : Cathlyn Salim.
 Student Number : 192413010037.
 Advisor : Heni Adhianata.

No	Date	Topic Consultation	Name/ Signature
7	14/22 9	revisi isi chapter 2.	<i>[Signature]</i>
8	15/22 9	konsul Ch. 2-4.	<i>[Signature]</i>
9	17/22 9	Revisi Bagian Yang kurang, layout, dll.	<i>[Signature]</i>
10	20/22 9	Revisi Akhir + Serah	<i>[Signature]</i>