

## BIBLIOGRAPHY

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Design. <https://indonesiadesign.com/story/a-classic-grand-hotel/>

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APPENDIX



JW MARRIOTT  
SURABAYA

**Certificate of Accomplishment**

This is to certify that

***Haidar Bisma Nor Bahdar***

**Ottimmo International**  
*has successfully completed*  
*On The Job Training*

**FB Culinary**

9 February 2022 – 9 August 2022

Handwritten signature of Stevan P. Ruutana.

**Stevan P. Ruutana**  
Asst. Training Manager

Handwritten signature of Andri Aryono.

**Andri Aryono**  
Executive Chef



# Appraisal Form

1.

**Internship Appraisal Form**

**AKADEMI KULINER & PATISERI**  
**OTTIMMO**  
INTERNASIONAL  
EXCELLENT ARTS, CREATIVITY, LEARNING & PASSION

INTERNSHIP  
PLACE: Pavilion restaurant in JW Marriott Surabaya  
First Name: Halidar Last Name: BISMA N B  
Review Period/s:  Monthly  Quarterly  Bi-annually  Annually Date Joining: 9 February 2022  
Intern's Position: Presentation and food product Department: Food & Beverage Product  
REVIEW DATE: 9 August 2022 Direct Supervisor: Chef Sigit Ruli Julianto

**GRADING FACTORS**

**1. ORGANIZATIONAL & COMMUNICATION**

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

**Team Player** 3  
Cooperates and works well with others. Enthusiastic, portrays a positive manner and  
Works toward the Company's goal/s.

**Follow -Through** 3,5  
Sees tasks through completion. Finishes work so that next shift is prepared.

**2. CUSTOMERS INTERACTIONS**

**Customer Relations (\*if any)** 3  
Consistently demonstrates: attentive, courtesy and efficient service to customers.  
Treat customers with Considerations and Respects

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2.

### 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

3

#### 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  
Follow instructions and completes work on time with minimum supervision

3

#### 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

3

#### 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

3.

**Discussions/Notes:**

- Di mana training (TAIPER) punya semangat untuk belajar lebih dan mengetahui lebih banyak lagi untuk ke depannya tentang Culinary.

**PERFORMANCE SUMMARY** - to be filled by OTTIMO International

TOTAL POINTS \_\_\_\_\_

RATING \_\_\_\_\_

**ACTION PLANS FOR DEVELOPMENT NEEDS**

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_


4. \_\_\_\_\_

5. \_\_\_\_\_

4.

**III. SIGNATURES**


**On-Site Manager/Owner/Chef**

  
Signature & Stamp: Rio Albed Nugro Dated 19/10/2022  
Executive Sous Chef

**The Intern**

  
Signature: Huda Bisma N.S Dated 17/10/2022

**OTTIMMO International Master Gourmet Academy**

  
Signature & Stamp: Dept Head Student Affairs Dated 18/10/2022

## Consultation Form



Madani Kuliner & Pariwisata  
**OTTIMMO**  
 INTERNASIONAL

**CONSULTATION FORM**  
**INDUSTRIAL TRAINING /**  
**FOODPRENEURSHIP**

Name : HANIK BISMA H.B  
 Student Number : 1974130010074  
 Advisor : Hani Achinda STD, M.Sc

No	Date	Topic Consultation	Name/ Signature
1.	3/6 2022	Chapter 1 - Chapter 4	<i>[Signature]</i>
2	4/6 2022	Executive Summary (online)	<i>[Signature]</i>
3	8/6 2022	Plagiarism Statement, bibliography (online)	<i>[Signature]</i>
4	20/6 2022	Signatur Append 1	<i>[Signature]</i>
5	2/9 2022	Presentation Motivations (online)	<i>[Signature]</i>
6.	5/9 2022	Presentation materials (online)	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7.	7/9 2022	Acknowledgment (online)	<i>[Signature]</i>
8.	10/9 2022	<del>Table</del> table (online)	<i>[Signature]</i>
9.	17/9 2022	Conclusion	<i>[Signature]</i>
10.	23/9 2022	Bibliography, Chapter Append 1	<i>[Signature]</i>
11.	23/9 2022	Chapter 1 - Objective	<i>[Signature]</i>
12.	28/9 2022	details of final product	<i>[Signature]</i>

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## Revise / Correction Form

1.

KAMI, 9 Oktober 2022 08:33:28



Student: Kurir & Partner  
**OTTIMMO**  
INTERNASIONAL

Student Name: Hastuti Evina Nur Nabila  
Student Number: 197419010174  
Exam Day & Date: Kamis, 9 Oktober 2022  
Location: Rm. Yermia Prandi, S5  
(19071718 401 023)

No	Correction List	Page	Approval
1	3.1 -> foto outlet	19	<i>[Signature]</i>
2	3.3 -> yg waktu masuk grill tidak ulang diinstruksikan ke label	20	<i>[Signature]</i>
3	3.5 c Foto for ala carte judul ob foto kebet	24	<i>[Signature]</i>
4	3.4 -> Problem & solution Misuk ke chapter II	22	<i>[Signature]</i>

Acknowledge  
Advisor  
*[Signature]*  
Diana Julianta, S.T.P., M.Hi  
(990001) 1402 018



2.

Karya & Tanggal: 2021/10/20-21/10



Asosiasi Karyawan & Partner  
**OTTIMMO**  
INTERNASIONAL

Student Name: Dheki Henna Nur Hafidha  
Student Number: 1974140100104  
Exam Date & Date: Kamis, 2 Oktober 2021  
Lecturer: Hana Adhianita, S.T.P., M.Sc.  
(1990061314021001)

No.	Correction List	Page	Approval
1.	Pengantar mengenai jargon-jargon yang ada pada laporan	10	
2.	1. Analisis pada laporan keuangan yang ada pada laporan	10	
	2. Analisis pada laporan keuangan yang ada pada laporan	10	

Acknowledge:  
Adviser

  
Hana Adhianita, S.T.P., M.Sc.  
(1990061314021001)

3.

Karya: Ottimmo 2022/09/26/13:50



Madrasah Kallimat & Petrusi  
**OTTIMMO**  
INTERNASIONAL

Student Name: \_\_\_\_\_  
Student Number: 14741301910174  
Prayer Title & Date: Kalam: 5 Oktober 2022  
Location: Jember, Tjatiyati Ekawati, S.P., Ak., C.A., M.M.  
179891079 2002 0721

No.	Correction List	Page	Approval
1)	Disiplin saja penerjemah paragrafnya, agar lebih jujur, tidak keliru dan get		

Acknowledge:  
Adhara  
  
(Elan Adhara, S.T.P., M.Si)  
9990811 1402 004



With Executive Chef, Chef Andri



With Fellow Trainees





With Fellow Trainees



The autor incharge on noodle section



The autor Incharge on pizza section