

BIBLIOGRAPHY

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APPENDIX







Internship Appraisal Form



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

INTERNSHIP

PLACE: Grand Mozza Hotel Timika.

First Name Ardelina Last Name Kulla

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: Six (6)

Intern's Position : Pastry & cold kitchen Department : FB Product
(cook helper)

REVIEW DATE : 18 July 2022 Direct Supervisor : Aprianto Adi Pratama
[Signature] 18/7/22

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

A

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.

3,5

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.

4

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

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

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

III. SIGNATURES

On-Site Manager/Owner/Chef



Signature & Stamp: _____

Dated Senin, 18 July 2022

The Intern

Signature: *Arnelina Kulla*

Dated Senin, 18 July 2022

OTTIMMO International Master Gourmet Academy



Signature & Stamp: *Polly*
Dept. Head Student Affairs

Dated 26/10/2022

Discussions/Notes: -j> Untuk organisasi dan komunikasi dengan team cukup baik, cepat beradaptasi dan pandai bergaul.
2> untuk grooming dan uniform sudah sudah bagus, bisa mengikuti standar dan peraturan hotel.
3> Untuk kualitas kerja sebenarnya bagus tetapi sering absen kerja menyebabkan penyerapan ilmu kurang maksimal, dan lebih di tingkatkan lagi inisiatifnya.

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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



**CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP**

Name : Ardalena Kulla
 Student Number : 1974120010066
 Advisor : Gilbert V. Hadwiran

No	Date	Topic Consultation	Name/ Signature
1.	05/09-2022	Revisi laporan	
2.	03/09-2022	Revisi bagian Executive Summary	
3.	03/09-2022	Revisi bagian Bagian	
4.	03/09-2022	Revisi bagian Activities performed and menu table	
5.	04/09-2022	Revisi bagian Menu makanan	
6.	04/09-2022	Revisi bagian Hygiene	

No	Date	Topic Consultation	Name/ Signature
7.	04/09-2022	Revisi bagian Conclusion	
8.	05/09-2022	buat tabel aktivitas	
9.	05/09-2022	tambahkan background study	
10.	05/09-2022	ditambahkan event dan kelebihan hotel di banding hotel lain	

SERTIFIKAT

001/HRD/SRFK/GMHT/VII/2022

Grand Mozza Hotel Timika
Dengan ini memberikan kepada :

Ardelina Kulla

Telah mengikuti Praktek Kerja Industri dalam rangka pelaksanaan Pendidikan Sistem ganda di Grand Mozza Hotel Timika, sejak tanggal 2 Maret 2022 sampai 17 Juli 2022

Timika 18 Juli 2022

Grand Mozza Hotel Timika



Ahmad Sentosa
Hotel Manager

Grand Mozza Hotel Timika
Jl. Cendrawasih SP2 Mimika,
Timika - Papua 99910
Telp. 0901 326 5949

✉ : sm.gmht@mozza-hotels.com

📷 : [officialgrandmozzahotelitimika](https://www.instagram.com/officialgrandmozzahotelitimika)

☎ : +62 81 1490 606

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AMITHYA
HOTELS & RESORTS



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

Student Name : Ardelina Kulla (OFFLINE)
Student Number : 1974130010066
Exam Day & Date : Jumat, 14 Oktober 2022
Lecture : Gilbert Yanuar Hadiwirawan, A.Md.Par.
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md.Par.)
19900101 1701 041



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

Student Name : Ardelina Kulla (OFFLINE)
 Student Number : 1974130010066
 Exam Day & Date : Jumat, 14 Oktober 2022
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Background of study ditambahkan	1	Nr.
2.	Benefit dibagi <div style="border-left: 1px solid black; padding-left: 5px;"> suben Hotel resto ottimmo. </div> 	2.	Nr.
3.	Jika ada singkatan dituliskan kepanjangannya.		Nr.
4.	Problem & solves pindah ke Bab 4.		Nr.
5.	Report dirapikan kembali (font 12, rata kanan-kiri, 12)		Nr.
6.	Hygiene & Sanitation ditambahkan.		Nr.
7.	Event ditambahkan.		Nr.
8.			

Acknowledge,
 Advisor

(Gilbert Yanuar Hadiwirawan, A.Md.Par.)
 19900101 1701 041



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OTTIMMO
 INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Ardelina Kulla (OFFLINE)
 Student Number : 1974130010066
 Exam Day & Date : Jumat, 14 Oktober 2022
 Lecture : Heni Adhianata, S.T.P., M.Sc
 (19900613 1402 016)

No	Correction List	Page	Approval
1.	Table of content dirapikan lagi	v	<i>[Signature]</i>
2.	1.1 Background of study ditambahkan lagi : - alasan memilih hotel - kelebihan hotel dibandingkan dg hotel lain direkrutannya - hal apa saja yg diharapkan dapat dipelajari	1	<i>[Signature]</i>

Acknowledge,
 Advisor

[Signature]
 (Gilbert Yanuar Hadiwirawan, A.Md.Par.)
 19900101 1701 041