

APPENDIX

5.1 Weekly Report

name : *muhammad*
 Period : 6th - 12th Dec 2018
 Department : Kitchen

THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|---|------------------------------------|
| 1. | 6 th December 2018 | - Introduction to the work environment. - Prepare show kitchen ingredients. - Made dabu-dabu sambal. | <i>[Signature]</i> |
| 2. | 7 th December 2018 | - Cook egg dishes in egg station. - Prepare show kitchen ingredients. - Produce fried banana for coffee break. - Learned BBQ sauce and Demi Glace making process. | <i>[Signature]</i> |
| 3. | 8 th December 2018 | - In charge at egg station. - Prepare show kitchen ingredients. - Fried batagor. | <i>[Signature]</i> |
| 4. | 9 th December 2018 | - In charge at egg station. - Grilled ham and sausage for breakfast. - Made black paper sauce. - Produce fried banana. | <i>[Signature]</i> |
| 5. | 10 th December 2018 | - Prepare show kitchen ingredients. - In charge at egg station. - Grilled ham and sausage for breakfast. - Prepare mini burger for coffee break. - Prepare show kitchen ingredients. - Made dabu-dabu sambal. - Made edestaw salad. | <i>[Signature]</i> 13 12 |

Picture 57. Weekly Report 6th -12th December Front (Personal Documentation,2019)

name : *muhammad*
 Period : 6th - 12th December 2018
 Department : Kitchen






THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|--|--------------------|
| 6. | 11 th December 2018 | - In charge at egg station. - Prepare show kitchen ingredients. | <i>[Signature]</i> |
| 7. | 12 th December 2018 | - Off | |

Picture 58. Weekly Report 6th -12th December Back (Personal Documentation,2019)

Period : 13th December 2018 - 19th December 2018
 Department : Kitchen


THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|--|--|
| 1. | 13 th December 2018 | - In charge at egg station - Prepare show kitchen ingredients - Making fried banana - Made coleslaw - Made tortilla skin |  |
| 2. | 14 th December 2018 | - In charge at egg station - Prepared show kitchen ingredients - Cooked cream soup for Zuppa - Made mushroom sauce - Made beef and chicken fajitas - Prepared the ingredients of demi glaze |  |
| 3. | 15 th December 2018 | - In charge at egg station - Prepared ingredients for show kitchen |  |
| 4. | 16 th December 2018 | - In charge at egg station - Prepared the show kitchen ingredients - Made mushroom sauce |  |
| 5. | 17 th December 2018 | - In charge at egg station - Prepare the ingredients for show kitchen - Made salsa sauce - Made coleslaw - Made mashed potato |  |

Picture 59. Weekly Report 13th -19th December Front (Personal Documentation,2019)

Period :
 Department :


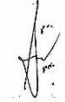


THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|--|---|
| 6. | 18 th December 2018 | - Off | |
| 7. | 19 th December 2018 | - In charge at egg station - Prepared ingredients for show kitchen - Cooked mushroom sauce - Make fried banana - Cook tartalette |  |

Picture 60. Weekly Report 13th -19th December Back (Personal Documentation,2019)

name : Marcelina
 Period : 20th December - 26th December 2018
 Department : Kitchen


THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|--|---|
| 1) | 20 th December 2018 | - In charge at egg station - Prepared show kitchen ingredients - Makes mashed potato - Grilled bacon and ham |  |
| 2) | 21 st December 2018 | - In charge at egg station - Prepared show kitchen ingredients - Makes coleslaw - Makes mushroom and blackpepper sauce - Makes kroket - Prepared ingredients for chicken and beef fajitas |  |
| 3) | 22 nd December 2018 | - In charge at egg station - Prepared ingredients for show kitchen - Makes coleslaw - Prepared ingredients for demi glaze |  |
| 4) | 23 rd December 2018 | - In charge at egg station - Prepared show kitchen ingredients - Makes The Rinra pizza for a la carte order |  |
| 5) | 24 th December 2018 | - Off | |

Picture 61. Weekly Report 20th -26th December Front (Personal Documentation,2019)

name : Marcelina
 Period : 20th December - 26th December 2018
 Department : Kitchen

THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|--|---|
| 6) | 25 th December 2018 | - Off | |
| 7) | 26 th December 2018 | - In charge at egg station - Prepared show kitchen ingredients. |  |

Picture 62. Weekly Report 20th - 26th December Back (Personal Documentation,2019)

Period : 27th December 2018 - 2nd January 2019
 Department : Kitchen

THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|---|---------|
| 1) | 27 th December 2018 | - In charge at egg station - Mise en placed the showkitchen ingredients - Prepared ingredients of doughs | Final |
| 2) | 28 th December 2018 | - In charge at egg station - Grilled sausage and bacon - Mise en placed the show kitchen ingredients - Made coleslaw - Made salsa sauce | Final |
| 3) | 29 th December 2018 | - In charge at egg station - Grilled bacon and ham - Mise en placed the show kitchen ingredients - Made mini steak - Prepared ingredients of demi glaze | Final |
| 4) | 30 th December 2018 | - In charge at egg station - Mise en placed show kitchen ingredients - Made black pepper sauce - Produce demi glaze | Final |

Picture 63. Weekly Report 27th December- 2nd January Front (Personal Documentation,2019)

Period : 27th December 2018 - 2nd January 2019
 Department : Kitchen

THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|--|---------|
| 5) | 31 st December 2018 | - In charge at egg station - Mise en placed ingredients of show kitchen - Made cut chili sambal - Set up dishes for new year dinner | Final |
| 6) | 1 st January 2019 | - Prepared potato for perkedel - Off | Final |
| 7) | 2 nd January 2019 | - In charge at mie kering station - Prepared condiment for chicken porridge - Mise en placed for main kitchen ala carte - Shredded chicken for porridge | Final |

Picture 64. Weekly Report 27th December- 2nd January Back (Personal Documentation,2019)

name : Marcelina
 Period : 3rd January 2019 - 9th January 2019
 Department : Kitchen



| No. | Day and Date | Activity | Remarks |
|-----|------------------------------|--|--------------------|
| 1) | 3 th January 2019 | - In charge of fried tofu and sate station - Prepared condiment for omelettes - Produced Acar - Made coto bale seasoned - Prepared spinach for lunch | <i>[Signature]</i> |
| 2) | 4 th January 2019 | - In charge of fried snack station - Prepared omelette condiments - Prepared condiments for mie ayam, bakwan and fried cassava | <i>[Signature]</i> |
| 3) | 5 th January 2019 | - In charge at fried snack station - Prepared omelette condiments - Prepared ingredients for fried snack station - Prepared ingredients for boiled snack station - Prepared ala carte condiments | <i>[Signature]</i> |
| 4) | 6 th January 2019 | - Making bakwan dough - In charge at fried snack station - Prepared omelette condiments - Prepared ala carte condiments | <i>[Signature]</i> |

Picture 65. Weekly Report 3rd – 9th January Front (Personal Documentation, 2019)

name : Marcelina
 Period : 3rd January 2019 - 9th January 2019
 Department : Kitchen



| No. | Day and Date | Activity | Remarks |
|-----|------------------------------|--|--------------------|
| 5) | 7 th January 2019 | - In charge at fried snack station - Prepared omelette condiments - Prepared ala carte condiments | <i>[Signature]</i> |
| 6) | 8 th January 2019 | - Made potato wedges - In charge at fried snack station - In charge at buffet - Prepared omelette condiments - Prepared porridge condiments - Made acar | <i>[Signature]</i> |
| 7) | 9 th January 2019 | Off | |

Picture 66. Weekly Report 3rd – 9th January Back (Personal Documentation, 2019)

name : Marcellina
 Period : 10th - 16th January 2019
 Department : Kitchen



| No. | Day and Date | Activity | Remarks |
|-----|-------------------------------|---|---------|
| 1) | 10 th January 2019 | - In charge at soto ayam station - Prepared ala carte condiment - Prepared omelette condiment - Prepared gulai paste condiment - Fried Kempule | |
| 2) | 11 th January 2019 | - In charge at fried snack station - Prepared omelette condiment - Prepared condiment for ilcan thailand, mie ayam, kumpang fried rice, fried bihun, and curry vegetable. - Prepared condiment for banquet event menu. | |
| 3) | 12 nd January 2019 | - Refill dishes of breakfast - Prepared ala carte condiment - Prepared condiment for fried and boiled snack - Prepared condiment for breakfast dishes. - Madek perledeki | |

Picture 67. Weekly Report 10th – 16th January Front (Personal Documentation, 2019)

name : Marcellina
 Period : 10th - 16th January 2019
 Department : Kitchen



| No. | Day and Date | Activity | Remarks |
|-----|-------------------------------|--|---------|
| 4) | 13 th January 2019 | - Refill breakfast dishes - Prepared ala carte condiment - Prepared fried and boiled snack for breakfast - Prepared condiment for breakfast | |
| 5) | 14 th January 2019 | - Refill breakfast dishes - Prepared ala carte condiment - Prepared fried and boiled snack for breakfast - Prepared condiment for breakfast - Fried fish | |
| 6) | 15 th January 2019 | - Refill breakfast dishes - Prepared ala carte condiment - Prepared fried and boiled snack for breakfast - Prepared condiment for breakfast - Madek acar | |
| 7) | 16 th January 2019 | - Off | |

Picture 68. Weekly Report 10th – 16th January Back (Personal Documentation, 2019)

Period : 17th - 23rd January 2019
 Department : Kitchen

THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|-------------------------------|--|---------|
| 1) | 17 th January 2019 | <ul style="list-style-type: none"> - Prepared ala carte condiment - Prepared breakfast menu condiment - Made acar - Prepared porridge condiment - Prepared garnish of sambal kencing | |
| 2) | 18 th January 2019 | <ul style="list-style-type: none"> - In charge at food station - Prepared fried and boiled snack for stall - Mise en place breakfast condiment - Prepared porridge condiment | |
| 3) | 19 th January 2019 | <ul style="list-style-type: none"> - Mise en place ala carte condiment - Prepared fried and boiled snack - Made acar - Fried Kenyalang - Fried dumpling skin | |
| 4) | 20 th January 2019 | <ul style="list-style-type: none"> - Prepared condiment of meat ball - Refill breakfast buffet - Mise en place ala carte condiment - Prepared boiled and fried snack for breakfast - Made prikadei - Made bakwan | |

Picture 69. Weekly Report 17th – 23rd January Front (Personal Documentation, 2019)

Period : 17th - 23rd January 2019
 Department : Kitchen

THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|-------------------------------|---|---------|
| 5) | 21 st January 2019 | <ul style="list-style-type: none"> - Prepared boiled and fried snack for breakfast - Mise en place ala carte condiment - Made sautéed sauce and shrimp paste sauce - Made white, yellow and red spices paste - Set-up table for event - Made acar | |
| 6) | 22 nd January 2019 | <ul style="list-style-type: none"> - Mise en place ala carte - Made fried rice for ala carte - Made black pepper beef - Made acar - Made potato macaroni - Made shrimp paste sauce | |
| 7) | 23 rd January 2019 | Off | |

Picture 70. Weekly Report 17th – 23rd January Back (Personal Documentation, 2019)

Period : 24th - 30th January 2019
 Department : Kitchen

THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|-------------------------------|---|---------|
| 1) | 24 th January 2019 | <ul style="list-style-type: none"> - In charge at Coto Makassar Stall - Refill breakfast buffet - Mix on placed breakfast ingredients - Prepared boiled and fried snacks for breakfast - Prepared omelette ingredients - Prepared porridge ingredients - Made perkedel | |
| 2) | 25 th January 2019 | <ul style="list-style-type: none"> - In charge at fried station - Prepared porridge condiment - Prepared boiled and fried snacks for breakfast - Prepared ingredients for breakfast - Prepared ingredients for event - Prepared Joto Ayam condiment | |
| 3) | 26 th January 2019 | <ul style="list-style-type: none"> - In charge at Joto Ayam stall - Refill breakfast buffet - Prepared boiled and fried snacks for breakfast - Prepared ingredients for breakfast - Made acar | |

Picture 71. Weekly Report 24th – 30th January Front (Personal Documentation,2019)

Period : 24th - 30th January 2019
 Department : Kitchen

THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|-------------------------------|--|---------|
| 4) | 27 th January 2019 | <ul style="list-style-type: none"> - In charge at Mie Ayam stall - Refill breakfast buffet - Prepared breakfast ingredients - Prepared event ingredients | |
| 5) | 28 th January 2019 | <ul style="list-style-type: none"> - In charge at Coto Makassar stall - Prepared breakfast condiment - Made red fried rice and kampung fried rice for ala carte | |
| 6) | 29 th January 2019 | <ul style="list-style-type: none"> - In charge at Palubasa Stall - Prepared omelette condiments - Made Macaroni Baku - Cooked red fried rice and kampung fried rice for ala carte. | |
| 7) | 30 th January 2019 | Off | |

Picture 72. Weekly Report 24th – 30th January Back (Personal Documentation,2019)

Period : 31st January - 6th February 2019
 Department : Kitchen

THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|-------------------------------|---|---------|
| 1) | 31 st January 2019 | <ul style="list-style-type: none"> - In charge at Mie Kering station - Prepared omelette ingredients - Prepared boiled and fried snack for breakfast - Cooked Nasi Goreng Merah and Kampung for ala carte - Cooked Cha Polesoy | |
| 2) | 1 st February 2019 | <ul style="list-style-type: none"> - In charge at fried station - Made beleswan and tempe flour coated - Prepared ala carte - Prepared condiment of soto Bandung - Prepared condiment for lunch - Prepared asparagus soup and Nasi Goreng Bacon Condiment | |
| 3) | 2 nd February 2019 | <ul style="list-style-type: none"> - Made Nasi Goreng Kampung and Nasi Goreng Merah - Refill breakfast buffet - Prepared ala carte Condiment - Made acar - Cooked Nasi Goreng Kampung and Nasi Goreng Merah | |

Picture 73. Weekly Report 31st January– 6th February Front (Personal Documentation,2019)

Period : 31st January - 6th February 2019
 Department : Kitchen

THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|-------------------------------|--|---------|
| 4) | 3 rd February 2019 | <ul style="list-style-type: none"> - Refill breakfast buffet - Prepared ala carte condiment - Grilled ham and sausage - Fried pom-pom potato - Made macaire potato - Cleaned walking chiller | |
| 5) | 4 th February 2019 | <ul style="list-style-type: none"> - In charge at stall - Refill breakfast buffet - Prepared ala carte condiment - Made acar | |
| 6) | 5 th February 2019 | Off | |
| 7) | 6 th February 2019 | Off | |

Picture 74. Weekly Report 31st January– 6th February Back (Personal Documentation,2019)

Name : Marcelina
 Period : 7th February - 13th February 2019
 Department : Kitchen

THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|--|---------|
| 1) | 7 th February 2019 | <ul style="list-style-type: none"> - In charge at Mie Kering stall - Refill buffet breakfast - Prepared boiled and fried snack - Prepared porridge condiment - Cooked Red Fried Rice and Kampung Fried Rice | |
| 2) | 8 th February 2019 | <ul style="list-style-type: none"> - In charge at fried station - Prepared porridge condiment - Prepared lunch and dinner ingredients - Prepared breakfast menu | |
| 3) | 9 th February 2019 | <ul style="list-style-type: none"> - Refilled buffet breakfast - Made acar - Prepared ala carte condiment | |
| 4) | 10 th February 2019 | <ul style="list-style-type: none"> - Refilled buffet - Grilled ham and sausage - Fried potato pom-pom for breakfast - Made potato - Made white base flavored, soto sauce, shrimp paste sauce | |

Picture 75. Weekly Report 7th- 13th February Front (Personal Documentation,2019)

Period : 7th February - 13th February 2019
 Department : Kitchen

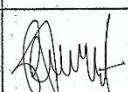
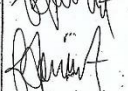


THE RINRA
 MAKASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|--|---------|
| 5) | 11 th February 2019 | <ul style="list-style-type: none"> - Refilled buffet breakfast - Prepared fried and boiled snack for breakfast - Prepared ala carte condiment - Cooked Kampung fried rice and Red Fried Rice | |
| 6) | 12 th February 2019 | <ul style="list-style-type: none"> - Refilled buffet breakfast - Made acar - Prepared condiment of fried glass noodle, fried Java Fried Noodle, Seafood fried Rice and Sautéed snap, tempeh, green bean chili | |
| 7) | 13 th February 2019 | <ul style="list-style-type: none"> - Off | |

Picture 76. Weekly Report 7th- 13th February Back (Personal Documentation,2019)

Period : 14th - 20th February 2019
 Department : Kitchen

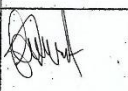

THE RINRA
MAGASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|---|---|
| 1) | 14 th February 2019 | - Refilled breakfast buffet - Prepared ala carte ingredients - Grilled bacon and sausage |  |
| 2) | 15 th February 2019 | - Refilled breakfast buffet - Grilled bacon and sausage - Mise en placed ingredients of breakfast menu - Mise en placed ingredients of lunch menu - Made salad - Made acar |  |
| 3) | 16 th February 2019 | - Refilled breakfast buffet - Prepared ala carte ingredients - Cooked egg shredded chicken |  |
| 4) | 17 th February 2019 | - Refilled breakfast buffet - Prepared ala carte ingredients - Cooked potato Maccaroni |  |

Picture 77. Weekly Report 14th- 20th February Front (Personal Documentation,2019)




Period : 14th - 20th February 2019
 Department : Kitchen

THE RINRA
MAGASSAR

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|---|---|
| 5) | 18 th February 2019 | - Refilled buffet breakfast - Prepared ala carte ingredients - Cooked sambal solo and kampung fried rice flavored paste |  |
| 6) | 19 th February 2019 | - Polished plate - Cooked Red Fried Rice and Kampung Fried Rice - Prepared ala carte ingredients. |  |
| 7) | 20 th February 2019 | Off | |




Picture 78. Weekly Report 14th- 20th February Back (Personal Documentation,2019)

Name : Marcelina
 Period : 21st - 27th February 2019
 Department : Kitchen (Main)

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|---|---|
| 1) | 21 st February 2019 | <ul style="list-style-type: none"> - In charge at breakfast buffet - Mise en placed ingredients for breakfast (Kimlo Soup, Paluamara, Sautee: Napu Cabbage with carrot, Kellaw Fried Rice, Fried KuehTau). - Mise en placed ingredients for lunch (Sautee Straps with Minced Beef, Titi Noodle, Fish Paluamara, Beef Topalada, Corn with Shrimp Perkedel). - Mise en placed dinner ingredients (Oxtail with Red Bean Soup, Lamb Tongkong, Sapo Tahu, Sautee Pole Coy, Jawa style Fried Noodle, Beef Rendang). |  |
| 2) | 22 nd February 2019 | <ul style="list-style-type: none"> - In charge at breakfast buffet - Mise en placed ala carte ingredients - Heated sambal for ala carte - Mise en placed ingredients for breakfast (Soto Banjar, Potato Wedges, Sautee Long Bean with Carrot, Jawa Style Fried Noodle, Red Fried Rice). - Mise en placed lunch ingredients (Beef Blackpepper Sauce, Sautee Pole Coy, Fried Noodle, Chicken with Salted egg, Titi Noodle). - Mise en placed dinner ingredients (Asparagus Soup, Fried Glass Noodle, Sautee Vegetable with meatball, Chili Pandan Chicken, Beef Basil). |  |
| 3) | 23 rd February 2019 | <ul style="list-style-type: none"> - In charge at breakfast buffet - Mise en placed ala carte ingredients. |  |

Picture 79. Weekly Report 21st - 27th February Front (Personal Documentation, 2019)

Name : Marcelina
 Period : 21st - 27th February 2019
 Department : Kitchen (Main)

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------------|---|---|
| 4) | 24 th February 2019 | <ul style="list-style-type: none"> - In charge at breakfast buffet - Mise en placed ala carte ingredients - Made Potato Maccarne |  |
| 5) | 25 th February 2019 | <ul style="list-style-type: none"> - In charge at breakfast buffet - Mise en placed ala carte ingredients - Prepared Fried Noodle ingredients |  |
| 6) | 26 th February 2019 | <ul style="list-style-type: none"> - In charge at Fried station - Mise en placed ala carte ingredients - Mise en placed Noodle ingredient - Mise en placed Omelette ingredients - Made Crocette potato |  |
| 7) | 27 th February 2019 | Off | |

Picture 80. Weekly Report 21st - 27th February Back (Personal Documentation, 2019)

Name : Mageswari
 Period : 7th - 13th March 2019
 Department : Kitchen



| No. | Day and Date | Activity | Remarks |
|-----|----------------|--|---------|
| 1) | 7th March 2019 | - In charge at Cassava Soup stall - Mix en placed ala carte ingredients - Cooked perkedel - Shredded chicken for porridge. | |
| 2) | 8th March 2019 | - In charge at Coto Makassar stall - Mix en placed breakfast ingredients - Mix en placed event ingredients - Prepared garnish for sweet and sour fish | |
| 3) | 9th March 2019 | - Selled meatballs, suppa soup and fried snack - Cooked egg for fried rice - Prepared cap-cay ingredients - Be Cutted beef lung for ala carte - Cutted chicken bearth and liver - Cooked songkololo | |

Picture 81. Weekly Report 7th – 13th March Front (Personal Documentation, 2019)




Name : Mageswari
 Period : 7th - 13th March 2019
 Department : Kitchen



| No. | Day and Date | Activity | Remarks |
|-----|-----------------|---|---------|
| 4) | 10th March 2019 | - Selled meatballs, suppa soup and fried snack - Maled koro condiment - Cooked white soto songkololo - Maled green rice - Fried tempur | |
| 5) | 11th March 2019 | - Cooked yellow rice and black songkololo - Maled sambal soto, sambal trout and yellow base sauce - Maled capo tahu condiment - Maled coto condiment | |
| 6) | 12th March 2019 | - Maled acar - Cutted garnish - Cutted meat for coto - Fried perkedel - Fried chicken for contean - Cooked black songkololo - Prepared coto condiment | |
| 7) | 13th March 2019 | Off | |




Picture 82. Weekly Report 7th – 13th March Back (Personal Documentation, 2019)

Period : 14th March - 20th March 2019
 Department : Kitchen

| No. | Day and Date | Activity | Remarks |
|-----|-----------------------------|---|---|
| 1) | 14 th March 2019 | - In charge at fried snack stall - Refilled breakfast - Mix en place porridge condiment - Mix en place ingredients of ala carte |  |
| 2) | 15 th March 2019 | - In charge at Soto Ayam stall - Refilled breakfast - Mix en place omelete condiment - Mix en place ingredients for breakfast - Mix en place ingredients for dinner - Mix en place ala carte ingredients |  |
| 3) | 16 th March 2019 | - Refilled breakfast - Cooked Basil Squid, Fried noodle, Yellow Fried Rice, Sauteed Pok Coy - Cutted garnish - Molcajate - Mix en place ala carte ingredients - Cooked Kompung Fried Rice and Red Fried Rice - Cooked Tofu and Tempeh Bacem |  |

Picture 83. Weekly Report 14th – 20th March Front (Personal Documentation, 2019)

Period : 14th - 20th March 2019
 Department : Kitchen

| No. | Day and Date | Activity | Remarks |
|-----|-----------------------------|---|---|
| 4) | 17 th March 2019 | - Refilled Breakfast - Prepared Ala carte ingredients - Fried banana and spring roll - Pritheat porridge - Grilled Bacon and Sausage - Cooked Meatball: broth and mix en place the condiment - Fried garlic |  |
| 5) | 18 th March 2019 | - Polished plate - Cleaned chiller and kitchen - Mix en place ala carte ingredients - Cooked Kompung and Red Fried Rice - Fried Kempul |  |
| 6) | 19 th March 2019 | - Refilled Breakfast - Prepared ala carte ingredients - Mix en place lunch ingredients - Cooked lunch menu |  |
| 7) | 20 th March 2019 | - Prepared ingredients of sambal goreng | |

Picture 84. Weekly Report 14th – 20th March Front (Personal Documentation, 2019)

Name : Marcelma
 Period : 21st - 27th March 2019
 Department : Kitchen



| No. | Day and Date | Activity | Remarks |
|-----|-----------------------------|---|---------|
| 1) | 21 st March 2019 | - Cooked white soto and yellow rice - Cutted beef for coto - Selled meatball - Prepared fried rice for ala carte | |
| 2) | 22 nd March 2019 | - Mix on placed ingredients for breakfast - Cooked chicken for mie ayam stall - Selled meatballs - Cooked wauk rice and black soto | |
| 3) | 23 rd March 2019 | - Maked acar - Refilled breakfast - Maked meatballs broth | |
| 4) | 24 th March 2019 | - Cooked red rice and soto - Blended sambal tetai and bumbu kuning - Prepared condiment for ala carte | |
| 5) | 25 th March 2019 | - Maked acar - Fried kerupuk for fried rice - Cooked porridge and the yellow broth | |

Picture 85. Weekly Report 21st – 27th March Front (Personal Documentation,2019)

Name :
 Period :
 Department :



| No. | Day and Date | Activity | Remarks |
|-----|-----------------------------|---|---------|
| 6) | 26 th March 2019 | - Cooked palubasa soup - Maked condiment for breakfast - Sliced condiment for sambal goreng - Cooked white soto - Cooked black soto and pandan rice - Cutted meat for coto - Blended bumbu kuning - Maked condiment for kompyung fried rice - Maked sambal matah - Maked sambal goreng | |
| 7) | 27 th March 2019 | - Off | |

Picture 86. Weekly Report 21st – 27th March Back (Personal Documentation,2019)

Name : Marcelina
 Period : 28th March - 3rd April 2019
 Department : Kitchen

| No. | Day and Date | Activity | Remarks |
|-----|-----------------------------|---|---------|
| 1) | 28 th March 2019 | - In charge at Sop Ubi Stall - Refilled breakfast - Cooked shredded chicken - Cooked for lunch menu - Cooked fried rice | |
| 2) | 29 th March 2019 | - In charge at Meatball stall - Refilled breakfast - Cooked Fried perkedel jagung - Prepared condiment for breakfast and lunch | |
| 3) | 30 th March 2019 | - Cleaned chiller ala carte and kitchen - Mix en placed ingredients of ala carte - Cooked Meatball broth - Cooked fried rice - Polished plate | |
| 4) | 31 st March 2019 | - Refilled breakfast - Mix en placed ingredients for breakfast - Made's Aneer | |

Picture 87. Weekly Report 28th March– 3rd April Front (Personal Documentation,2019)

Name :
 Period :
 Department :

| No. | Day and Date | Activity | Remarks |
|-----|----------------------------|--|---------|
| 5) | 1 st April 2019 | - Made sushi - Prepared ingredients of salad bar and gado-gado - Clear up dishes cold kitchen breakfast dishes - Cutted bread for sandwich ala carte - Storage fruits | |
| 6) | 2 nd April 2019 | - Helped prepared dishes in main kitchen - Made sushi - Prepared gado-gado and salad bar ingredients - Storage cereal and fruits - Made fruit plater - Cleaned bean sprout | |
| 7) | 3 rd April 2019 | Off | |

Picture 88. Weekly Report 28th March– 3rd April Back (Personal Documentation,2019)

Name : Marcelina
 Period : 4th - 10th April 2019
 Department : Kitchen

| No. | Day and Date | Activity | Remarks |
|-----|----------------------------|---|---------|
| 1) | 4 th April 2019 | - Made sushi - Mix on plated cold cut - Filled yogurt - Made fruit plater | |
| 2) | 5 th April 2019 | - Made sushi - Made fruit salad dressing - Made fruit plater - Polished plate - Refilled yogurt | |
| 3) | 6 th April 2019 | - Made sushi - Mix on plated cold cut - Clean up bean sprout - Made fruit plater - Polished plate | |
| 4) | 7 th April 2019 | - Made sushi - Prepared ingredients of gado-gado and salad bar - Prepared cold cut - Grilled chicken for ala carte | |

Picture 89. Weekly Report 4th – 10th April Front (Personal Documentation, 2019)

Name :
 Period :
 Department :

| No. | Day and Date | Activity | Remarks |
|-----|-----------------------------|---|---------|
| 5) | 8 th April 2019 | - Prepared gado-gado and salad bar ingredients - Clear up cold kitchen breakfast area - Stored fruits - Made fruit plater | |
| 6) | 9 th April 2019 | - Prepared gado-gado and salad bar ingredients - Clear up cold kitchen breakfast area - Made fruit plater - Clean up bean sprout | |
| 7) | 10 th April 2019 | - Off | |

Picture 90. Weekly Report 4th – 10th April Back (Personal Documentation, 2019)

Name : Marcelina
 Period : 25th April - 1st May 2019
 Department : Kitchen

| No. | Day and Date | Activity | Remarks |
|-----|-----------------------------|---|---------|
| 1) | 25 th April 2019 | <ul style="list-style-type: none"> - Maked Sushi - Prepared cold cut - Refilled yogurt - Prepared gado-gado condiment - Washed lettuce - Clear up cold kitchen breakfast area - Maked tumeric with tamarind and beras leuncur jamu - Storage fruits | |
| 2) | 26 th April 2019 | <ul style="list-style-type: none"> - Maked wonton - Maked sushi - Cutted fruit for breakfast - Washed lettuce - Prepared gado-gado condiment - Prepared salad bar condiment - Clear up cold kitchen breakfast area - Set up fruits | |
| 3) | 27 th April 2019 | <ul style="list-style-type: none"> - Maked sushi - Cutted fruit for breakfast - Prepared cold cut - Storage fruits - Clear up cold kitchen breakfast area | |

Picture 91. Weekly Report 25th April – 1st May Front (Personal Documentation,2019)

Name :
 Period :
 Department :

| No. | Day and Date | Activity | Remarks |
|-----|-----------------------------|--|---------|
| 4) | 28 th April 2019 | <ul style="list-style-type: none"> - Prepared salad breakfast fruit salad - Prepared njak for event - Maked sushi - Sliced fruit for breakfast - Prepared cold cut - Storage fruits - Clear up cold kitchen breakfast area - Plated cheese - Polished plate - Prepared salad for event | |
| 5) | 29 th April 2019 | <ul style="list-style-type: none"> - Maked sushi - Prepared gado-gado, mix salad and salad bar ingredients - Clear up cold kitchen breakfast area - Maked tumeric with tamarind and beras leuncur jamu | |
| 6) | 30 th April 2019 | <ul style="list-style-type: none"> - Maked sushi - Clear up cold kitchen breakfast area - Helped packing lunch box - Maked thousand island dressing - Prepared cold cut and lettuce | |
| 7) | 1 st May 2019 | <ul style="list-style-type: none"> - Prepared gado-gado, salad bar and mix salad ingredients - Prepared and plated baygor - Maked cold cut - Clear up cold kitchen breakfast area - Maked spring roll | |

Picture 92. Weekly Report 25th April – 1st May Back (Personal Documentation,2019)

Name : Marcelina
 Period : 2nd May - 8th May 2019
 Department : Kitchen

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------|---|---------|
| 1) | 2 nd May 2019 | <ul style="list-style-type: none"> - Made sushi - Cutted batagor for event - Plated cold cut - Prepared ingredients of gado-gado and salad bar for BBQ and breakfast - Washed lettuce - Blanched gado-gado vegetable - Made fruit plater | |
| 2) | 3 rd May 2019 | <ul style="list-style-type: none"> - Off | |
| 3) | 4 th May 2019 | <ul style="list-style-type: none"> - Made sushi - Prepared salad bar and gado-gado ingredients - Washed lettuce - Plated cold cut - Plated cheese - Polished plate | |
| 4) | 5 th May 2019 | <ul style="list-style-type: none"> - Made sushi - Washed lettuce - Plated cold cut - Storageed fruits - Made fruit plater - Cooled sushi rice - Polished plate | |

Picture 93. Weekly Report 2nd – 8th May Front (Personal Documentation,2019)

Name :
 Period :
 Department :

| No. | Day and Date | Activity | Remarks |
|-----|--------------------------|--|---------|
| 5) | 6 th May 2019 | <ul style="list-style-type: none"> - Made rice sushi - Prepared sushi filling - Fried and cutted batagor - Prepared salad buah - Blanched gado-gado vegetable - Made crepes - In charge at buka puasa stall | |
| 6) | 7 th May 2019 | <ul style="list-style-type: none"> - Prepared rujak ingredients - Prepared batagor - Prepared salad buah - Made sushi - Made rujak sauce | |
| 7) | 8 th May 2019 | <ul style="list-style-type: none"> - Cutted and plated batagor for bulker - Prepared and plated rujak ingredients - Blanched vegetable for gado-gado - Prepared sushi filling and made sushi - In charge at baleso and mie ayam stall | |

Picture 94. Weekly Report 2nd – 8th May Back (Personal Documentation,2019)

Name : Marcelina
 Period : 9th - 15th May 2019
 Department : Kitchen

| No. | Day and Date | Activity | Remarks |
|-----|---------------------------|---|---------|
| 1) | 9 th May 2019 | <ul style="list-style-type: none"> - Made sushi rice - Fried and prepared batagor - Made jamu temulawak - Set up cold dishes for bulca bareng event - In charge at Mie ayam stall | |
| 2) | 10 th May 2019 | <ul style="list-style-type: none"> - Off | |
| 3) | 11 th May 2019 | <ul style="list-style-type: none"> - Made sushi rice - Prepared and plated batagor - Blanched gado-gado vegetable - Cleaned bean sprout - Set up cold dishes for bulca bareng event - In charge at Mie ayam stall - Picked pakis vegetable | |
| 4) | 12 th May 2019 | <ul style="list-style-type: none"> - Made sushi rice - Made sushi - Set up cold dishes for bulca bareng event - In charge at Mie ayam stall - Cutted fruit for breakfast - Clear up bulca bareng dishes | |

Picture 95. Weekly Report 9th – 15th May Front (Personal Documentation,2019)

Name :
 Period :
 Department :

| No. | Day and Date | Activity | Remarks |
|-----|---------------------------|--|---------|
| 5) | 13 th May 2019 | <ul style="list-style-type: none"> - Made sushi - Set up cold dishes for bulca bareng event - In charge at Mie ayam stall - Clear up bulca bareng dishes | |
| 6) | 14 th May 2019 | <ul style="list-style-type: none"> - Made sushi - Set up cold dishes for bulca bareng event - In charge at Mie ayam stall - Preserved smoked chicken breast - Preserved pakis vegetable | |
| 7) | 15 th May 2019 | <ul style="list-style-type: none"> - Made sushi - Set up cold dishes for bulca bareng event - In charge at Mie ayam stall - Prepare salad buah dressing - Storage fruit | |

Picture 96. Weekly Report 9th – 15th May Back (Personal Documentation,2019)

Name : Marcelina
 Period : 16th - 22nd May 2019
 Department : Kitchen



| No. | Day and Date | Activity | Remarks |
|-----|---------------------------|--|---------|
| 1) | 16 th May 2019 | <ul style="list-style-type: none"> - Made sushi - Made crepes - Finishing salad buah and batagor for bulber - In charge at meatball stall - Made fruit salad dressing - Plated local fruit - Cutted fruit for breakfast | |
| 2) | 17 th May 2019 | <ul style="list-style-type: none"> - Off | |
| 3) | 18 th May 2019 | <ul style="list-style-type: none"> - Made sushi - Prepared gado-gado and salad bar ingredients - Prepared batagor for bulber - Plated cheese - Filled yogurt - Plated cold cut - Made slice fruit - Cooked sushi rice - Prepared rujak for bulber | |
| 4) | 19 th May 2019 | <ul style="list-style-type: none"> - Prepared ingredients of gado-gado and batagor for next bulber - Made sushi - Prepared gado-gado and salad bar ingredients - Plated cheese | |

Picture 97. Weekly Report 16th – 22nd May Front (Personal Documentation,2019)

Name :
 Period :
 Department :



| No. | Day and Date | Activity | Remarks |
|-----|---------------------------|---|---------|
| 5) | 20 th May 2019 | <ul style="list-style-type: none"> - Plated cold cut - Refilled yogurt - Clear up cold kitchen breakfast buffet - Prepared ingredients of gado-gado and batagor for next bulber - Blanched vegetable of gado-gado - In charge at crepes stall - Made sushi - Filled yogurt - Plated cold cut - Clear up breakfast - Prepared gado-gado and rujak for bulber - Prepared salad buah | |
| 6) | 21 st May 2019 | <ul style="list-style-type: none"> - Refilled food for bulber - Ordered cold kitchen materials - Made sushi - Prepared ingredients of batagor and gado-gado bulber - Clear up breakfast - Storage fruit - Plated cold cut | |
| 7) | 22 nd May 2019 | <ul style="list-style-type: none"> - Refilled food at bulber - Off | |

Picture 98. Weekly Report 16th – 22nd May Back (Personal Documentation,2019)

Name : Marabba
 Period : 23rd - 29th May 2019
 Department : Kitchen



| No. | Day and Date | Activity | Remarks |
|-----|---------------------------|--|---------|
| 1) | 23 rd May 2019 | <ul style="list-style-type: none"> - Prepared sushi filling and make the sushi - Make rujak - Cook sushi rice - Finishing fruit salad and batagor for bulker - Refilled food for bulker | |
| 2) | 24 th May 2019 | <ul style="list-style-type: none"> - Prepared ingredients of fruit salad - Preheat batagor sauce - Prepared sushi filling and make the sushi - Finishing fruit salad and batagor for bulker - Refill food for bulker. | |
| 3) | 25 th May 2019 | <ul style="list-style-type: none"> - Prepared sushi filling and make the sushi - Finishing fruit salad and batagor for bulker - Set up bulker - Refilled food for bulker - Make jamu temulawak and rujak bumbu | |
| 4) | 26 th May 2019 | <ul style="list-style-type: none"> - Prepared sushi ingredients and make the sushi - Finishing batagor and fruit salad for bulker - Set up bulker - Refilled food for bulker | |

Picture 99. Weekly Report 23rd – 29th May Front (Personal Documentation,2019)

Name :
 Period :
 Department :



| No. | Day and Date | Activity | Remarks |
|-----|---------------------------|--|---------|
| 5) | 27 th May 2019 | <ul style="list-style-type: none"> - Prepared rujak godel and karedok ingredients - Make sushi - Finishing fruit salad for bulker - Set up bulker - Refilled food for bulker. | |
| 6) | 28 th May 2019 | <ul style="list-style-type: none"> - Make fruit salad dressing. - Prepared rujak godel and karedok ingredients - Make sushi - Finishing fruit salad and for bulker - Set up bulker - Refilled food for bulker - Scale salt and sugar for sushi rice | |
| 7) | 29 th May 2019 | <ul style="list-style-type: none"> - Prepared rujak godel - Make sushi - Finishing sushi fruit salad for bulker - Set up bulker - Refilled food for bulker - In charge at mentha meatball stall | |

Picture 100. Weekly Report 23rd – 29th May Back (Personal Documentation,2019)

Name : Marceline
 Period : 30th May - 5th June 2019
 Department : Kitchen

| No. | Day and Date | Activity | Remarks |
|-----|---------------------------|---|---------|
| 1) | 30 th May 2019 | - Prepared ingredients of nyalak gobek - Finishing salad buah and learedak for bulker - Make saki - Refilled food on bulker | |
| 2) | 31 st May 2019 | - Off | |
| 3) | 1 st June 2019 | - Make Crepe - In charge at crepes stall - Cleaning show kitchen - Filled bibimpap skin - Make fried banana for ala carte | |
| 4) | 2 nd June 2019 | - Off | |
| 5) | 3 rd June 2019 | - In charge at crepe stall - Make crepes - Cleaning show kitchen - Make rica-rica sambal | |
| 6) | 4 th June 2019 | - In charge at egg station - Cleaning show kitchen - Prepared ala carte | |

Picture 101. Weekly Report 30th May– 5th June Front (Personal Documentation,2019)

Name :
 Period :
 Department :

| No. | Day and Date | Activity | Remarks |
|-----|---------------------------|--|---------|
| 7) | 5 th June 2019 | - Prepare sausage sauce for breakfast - Washed egg - In charge at egg station - Cleaning show kitchen - Prepare sauce ala carte - Make BBQ sauce - Prepare ala carte - Washed egg | |

Picture 102. Weekly Report 30th May– 5th June Back (Personal Documentation,2019)

Name : Marcelina
 Period : 6th - 12th June 2019
 Department : Kitchen

| No. | Day and Date | Activity | Remarks |
|-----|---------------------------|--|---------|
| 1) | 6 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Produce mushroom sauce - Make demi glaze - Make chicken and beef fajitas - Prepare condiment of roti geprek | |
| 2) | 7 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Make mushroom sauce - Prepared condiment of roti geprek - Preheat chicken and beef fajitas - Preheat sauce - Polish plate | |
| 3) | 8 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Preheat sauce - Prepared coleslaw - Polish plate - Wash egg - Preheat chicken and beef fajitas - Prepared condiment of roti geprek | |

Picture 103. Weekly Report 6th – 12th June Front (Personal Documentation,2019)

Name :
 Period :
 Department :

| No. | Day and Date | Activity | Remarks |
|-----|----------------------------|--|---------|
| 4) | 9 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Prepare condiment of roti geprek - Preheat sauce - Wash egg | |
| 5) | 10 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Prepare condiment of zuppa soup - Preheat sauce - Wash egg - Polish plate - Make tomato sauce and main potato | |
| 6) | 11 th June 2019 | <ul style="list-style-type: none"> - Off | |
| 7) | 12 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Prepare Preheat sauce - Polish plate - Wash egg | |

Picture 104. Weekly Report 6th – 12th June Back (Personal Documentation,2019)

Name : Marcelina
 Period : 6th - 12th June 2019
 Department : Kitchen



| No. | Day and Date | Activity | Remarks |
|-----|---------------------------|---|---------|
| 1) | 6 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Produce mushroom sauce - Make demi glaze - Preheat chicken and beef together - Prepare condiment of roti gopole | |
| 2) | 7 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Make mushroom sauce - Prepared condiment of roti gopole - Preheat chicken and beef together - Preheat sauce - Polish plate | |
| 3) | 8 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Preheat sauce - Prepared cocktail - Polish plate - Wash egg - Preheat chicken and beef together - Prepared condiment of roti gopole | |

Picture 105. Weekly Report 13rd – 20th June Front (Personal Documentation, 2019)

Name :
 Period :
 Department :



| No. | Day and Date | Activity | Remarks |
|-----|----------------------------|--|---------|
| 4) | 9 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Prepare condiment of roti gopole - Preheat sauce - Wash egg | |
| 5) | 10 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Prepare condiment of suppa soup - Preheat sauce - Wash egg - Polish plate - Make tomato sauce and mash potato | |
| 6) | 11 th June 2019 | <ul style="list-style-type: none"> - Off | |
| 7) | 12 th June 2019 | <ul style="list-style-type: none"> - In charge at egg station - Cleaning show kitchen - Prepare Preheat sauce - Polish plate - Wash egg | |

Picture 106. Weekly Report 13rd – 20th June Front (Personal Documentation, 2019)

5.2 Kitchen Organization Structure



Picture 107. Culinary Organization Structure (Personal Documentation,2019)

5.3 BBQ Event



Picture 108. Aneka Sambal for BBQ (Personal Documentation,2019)

5.4 Photo of The Rinra Trainer



Picture 109. The Rinra Trainer (Personal Documentation,2019)



Picture 110. The Rinra Training Evaluation(Personal Documentation,2019)

5.5 Internship Certificate



Picture 111. Internship Certificate Front (Personal Documentation, 2019)



TRAINEE EVALUATION

Name : Marcelina
 School / Academy : Akademi Kuliner & Pastry OTIMMO Internasional
 Department : Food and Beverage Product Department
 Period of Training : 6 Desember 2018 - 20 Juni 2019

| No. | Description | Points | Grade |
|---------------------------|--------------------------------|-------------|------------------|
| 1 | Personal | | |
| | a. Grooming & Personal Hygiene | 95 | Excellent |
| | b. Attitude | 95 | Excellent |
| | c. Attendance & Punctuality | 95 | Excellent |
| | d. Social & Communication | 90 | Great |
| | e. Motivation of training | 95 | Excellent |
| | f. Discipline | 95 | Excellent |
| 2 | Performance | | |
| | a. Job Knowledge | 95 | Excellent |
| | b. Work Spread | 95 | Excellent |
| | c. Team Work | 95 | Excellent |
| | d. Initiative | 95 | Excellent |
| | e. Job Safety | 95 | Excellent |
| | f. English | 95 | Excellent |
| | Total / Grade | 94.6 | Excellent |
| Comments Excellent | | | |

91 - 100 Excellent
 81 - 90 Great
 66 - 80 Good
 31 - 65 Fair
 10 - 30 Poor

Evaluated by,

 Dadang Ulkas
 Sous Chef

Approved by,

 Wahyuni H.A.T.
 Training & IR Officer

Picture 112. Internship Certificate Back (Personal Documentation,2019)



Akademi Kuliner & Patiseri


OTTIMMO

INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

INTERNSHIP REPORT CORECTION LIST

Student Name : Marcelina
 Student Number : 1674130010061
 Exam Day & Date : Kamis, 4 Juli 2019
 Lecture : Yusi Erni Wulan, S.E., M.S.A
 (19720727 1902 065)

| No | Correction List | Page | Approval |
|----|---|------|---|
| 1 | <p>Daya tulis meluluskan Internship di Ramra Hotel → keunikan → Background of Rhydy .</p> | |  |

Acknowledge,
Supervisor



(Heni Adhianata, STP., MSc.)

19900613 1402 016



Akademi Kuliner & Patiseri

OTTIMMO

INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

INTERNSHIP REPORT CORECTION LIST

Student Name : Marcelina
 Student Number : 1674130010061
 Exam Day & Date : Kamis, 4 Juli 2019
 Lecture : Aprilia Nurcahyaning Rahayu, S.Pd., M.Kes
 (19920408 1803 042)

| No | Correction List | Page | Approval |
|----|--|-------|----------|
| 1. | Judul disesuaikan dg penempatan stn magang di The Rainta hotel | Cover | |
| 2. | Isi tujuan & manfaat Isi manfaat & tujuan bbrp bagian hampir sama tetapi yg membedakan tujuan isinya lebih spesifik sesuai dg isi laporan, sedangkan krian kuan yg tdk ada dlm laporan tdk ditupun meleunkan manfaat ex: ✓ memenuhi tugas buliah | 2 | |
| 3. | Poin tambahan Problem & solwang dimasukkan dlm tujuan | | |
| 5. | Kesimpulan ditambahkan poin mengenai masalah hanya ringkasan saja dari problem & solung | 15 | |

Acknowledge,
Supervisor

(Heni Adhianata, STP., MSc.)

19900613 1402 016



Akademi Kuliner & Patiseri

OTTIMMO

INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Marcelina
 Student Number : 1674130010061
 Exam Day & Date : Kamis, 4 Juli 2019
 Lecture : Heni Adhianata, STP., MSc.
 (19900613 1402 016)

| No | Correction List | Page | Approval |
|----|-------------------------------------|------|--------------------|
| 1. | Title optional. | | <i>[Signature]</i> |
| 2. | Keywords in Executive summary | xii | <i>[Signature]</i> |
| 3. | References : who is the author ? | 49. | <i>[Signature]</i> |

Acknowledge,
Supervisor

(Heni Adhianata, STP., MSc.)

19900613 1402 016