

BIBLIOGRAPHY

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Wedding venue surabaya, wedding, wedding party, wedding organizer, outdoor

wedding, venue, luxury, dgunungan |. (n.d.). Retrieved October 24, 2022,

from <https://dgunungan.com/>

APPENDIX



Figure 8 . Kitchen Area

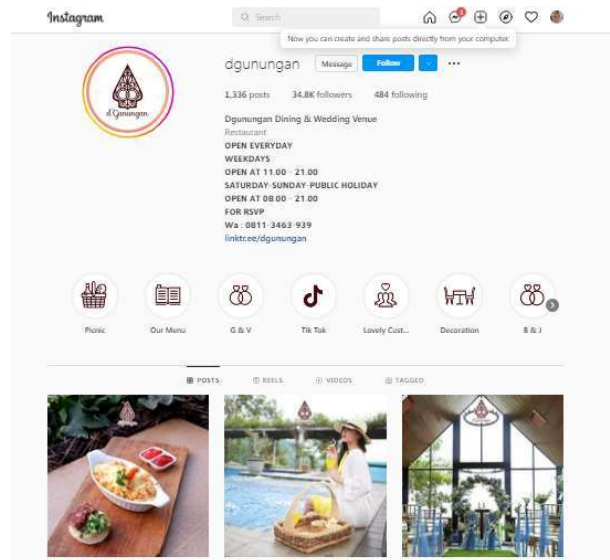


Figure 9. Instagram profile



Figure 10. Night view



Figure 11. Outdoor section

ENTRÉE

Sweet Potato Fries with Akohi (Lada Goring dengan Mayo Bawang Putih)	27.500
Straight Cut French Fries (Kentang Bawang Goring dengan Saus Tomat dan Sambal)	27.500
Salt and Pepper Ichi (Lada Goring, Cabi Goring)	30.250
Mozzarella Croquette with Spicy Mayo (Bakor Kaju Mozzarella dengan Saus Padi)	38.500
Banana Cheese Fritters with Chocolate Sauce (Zhang Goring dengan Saus dan Saus Coklat Hitam)	30.250
Flash Fried Calamari with Tar Tar Sauce (Kam Goring Spreng dengan Saus Tar Tar)	38.500
Barbecue Chicken Wings (Sempur Ayam Goring dengan Bumbu Barbecue)	38.500
Canalari Postare (Kentang Goring Kaju dengan Saus Special)	42.000
Cheese Nichei (Sempur Tar Lada Goring dan Nichei)	49.500
Cireng Saju (Lada Goring dengan Bumbu Saju)	25.000
Red Bean Falafel *New (Zhang Merah dengan From Dzat Merah)	30.250



Mountain Dining & Lounge
The Sagamora Hills - The Tamon Dayu
Jl. Raya Surabaya - Malang KM 48, Pandaan, East Java
www.dgunungan.com

ROSE TERRACE

PIZZA

85.000

Chicken Mushroom
Margherita (Tomato and Basil)
Fi Carne (Ground Beef and Salsami)
Marinara (Seafood)
OZ Pizza (Beef Brisket and Egg)
D'Gunungan (Chicken and Mushroom)



SOUP & SALAD

Tom Yam Thale Soup (Sup Bawang Ayam Padi dan Dzat Merah)	40.000
D'Gunungan Chowder (Sup Krim sa Ayam, Bawang Putih dan Kaju)	50.000
Cancer Salad with Grilled Chicken (Salad dengan Saus Cancer dan Pongor Ayam Panggang)	55.000
Red Bean Soup (Sup sa kacang Merah, Ikan Goring, Sempur, Tomat Hijau, Cabi Hitam)	35.000
D'Gunungan Salad with Honey Balsamic Vinaigrette (Salad sa Tolu Coklat Ayu, Bawang Putih dengan Saus Saus dan Bawang)	60.000

All Prices are Subject to 10% Applicable Government Tax/PFR and 5% Service Charge

Figure 12. Menu page 1

ROSE TERRACE

STEAK

Bali Steifen Steak Served with French Fries or Mashed Potatoes and selection of sauce Red Wine, Creamy Mushroom, or Black Pepper Sauce (350gr Steak Lela Lela Lela dan Saus Pilihan)	135.000
Bali Tenderloin Steak / Ribeye Steak Served with French Fries or Mashed Potatoes and selection of sauce Red Wine, Creamy Mushroom, or Black Pepper Sauce (350gr Steak Lela Lela Lela dan Saus Pilihan)	185.000/185.000

CHEF'S SPECIAL

Oseng - Oseng (Veggie) Served with Seasonal Rice (Istana Daging Sapi, Kaju, Paprika Hijau dengan Saus Putih)	80.000
Baltimore Beatin Chicken or Duck Served with Seasonal Rice (Ayam atau Bebi dengan Saus Bawang Putih dan Saus Putih)	84.000/95.000

ASIAN

D'Gunungan Fried Rice / Fried Noodle (Nasi Goreng / Mie Goreng dengan D'Gunungan dengan Saus Putih)	45.000
Beuridang Served with Seasonal Rice (Istana Daging Sapi dengan Saus Putih)	80.000
Chicken Teriyaki Served with Seasonal Rice and Miso Soup (Paku Ayam dengan Saus Putih dan Saus Putih)	70.000
Red Blackpepper Served with Seasonal Rice (Istana Daging Sapi dengan Saus Putih dan Saus Putih)	74.000

DESSERTS

Please see our dessert bar for various sweet treats!

PASTA

Mac and Cheese (Makanan Kaju Panggang)	60.000
Creamy Chicken and Mushroom Carbonara (Panggang dengan Saus Krim, Ayam dan Jamur)	64.000
Seafood Aglio e Olio (Panggang dengan Saus Bawang Putih dan Kaju)	64.000
Beef Bolognese (Panggang dengan Saus Tomat dan Daging Sapi Cincang)	70.000

WESTERN

Chicken Parmigiana Served with French Fries (Dzat Ayam dengan Lapisan Keju dan Kentang Goring)	80.000
Roast Baby Chicken Served with Mashed Potatoes (Ayam Muda Panggang dengan Kentang Tumbuk)	80.000
Grilled Dory à La Provençale Served with Mashed Potatoes (Istana Daging Sapi dengan Saus Putih dan Kentang Tumbuk)	80.000
D'Gunungan Burger Served with French Fries (Istana Daging Sapi dengan 3 Daging Sapi Giling dan Kentang Goring)	84.000
Jamaican Grilled Chicken Served with French Fries (Ayam Bakar Merah dengan Kentang Goring)	90.000
D'Gunungan Seafood Paella for 2 people (Panggang dan Nasi dengan Bumbu Terumbu Karang Special)	120.000

SEAFOOD BBQ

Combo for 2 / for 4 (Paku Ikan Terumbu Karang, Sempur, Ikan Panggang)	245.000/465.000
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Bakul ikan sajian with side (Piring Kentang, Sempur, Ikan Panggang, Sempur Ikan, Sempur Ikan)

Figure 13. Menu page 2



d'Gurungan

DRINK MENU

Mountain Dining & Lounge

The Sagamore Hills - The Taman Jaya
J. Raya Surabaya - Malang 60143, Pondsari, East Java
www.dgurungan.com

COFFEE

Espresso	23,000
Americano	27,000
Cafe Latte	33,000
Cafe Mocha	33,000
Cappuccino	33,000
Caramel Latte	36,000
Almond Latte	36,000
Hazelnut Latte	36,000
Hazelnut Caramel Brulée	36,000
Hot Chocolate with Marshmallows	36,000

ICE COFFEE

Affogato	37,000
Ice Coffee	37,000
Ice Cappuccino	37,000
Ice Cafe Latte	37,000
Ice Hazelnut Latte	41,000
Ice Caramel Latte	41,000
Ice Chocolate	41,000
Caramel Frappuccino	41,000

SMOOTHIE & MILKSHAKE

Strawberry Smoothies	37,000
Orange Smoothies	37,000
Mango Smoothies	37,000
Vanilla Milkshake	37,000
Green Tea Milkshake	41,000
Choco Oreo Milkshake	41,000

HOT TEA

Black Tea	24,000
Schoteng	24,000
Lemon Grass	27,000
Lemon Tea	27,000
Wadang Jabe	27,000
Earl Grey	31,000
Roofie with Honey	31,000

ICED TEA

Ice Tea	25,000
Ice Lemon Tea	31,000
Ice Lemongrass	31,000
Ice Lychee Tea	31,000
Ice Peach Tea	31,000
Ice Thai Tea	33,000

HEALTHY DRINK

Green Boosting	37,000
Sweet Apple Boosting	37,000
Alka Vena	39,000
Real Fit Strong Water	52,000
Yuzu C1000	26,000

All prices are subject to 10% applicable Government Tax (PPH) at service tax rate.

JUICE

Orange Juice	34,000
Mango Juice	34,000
Apple Juice	34,000
Pineapple/Passion Juice	34,000
Strawberry Juice	37,000
Watermelon/Melon Juice	34,000

SOFT DRINK

Coca Cola	26,000
Fanta	26,000
Sprite	26,000
Mineral Water	18,000

MOCKTAIL

Sparkling Sangria	37,000
Lychee Mojito	37,000
Classic Pineapple	37,000
Tropical Green	39,000

BEER

Ballang	39,000
Denchen	39,000
Ball Hite	39,000
Gilbey's	40,000
El Dabao	50,000
Pilsen	39,000



Figure 14. Menu page 3

INTERNSHIP CERTIFICATE

Nicholas Agape

Sertifikat ini di berikan kepada Nicholas Agape
untuk menyelesaikan magang dengan baik selama 6 bulan di D'Gunungan.


Michelle
Site Manager


Aziz Ramdhani
Head chef

Figure 15. Internship Certificate

Internship Appraisal Form



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

INTERNSHIP

PLACE: D'Gunungan

First Name Nicholas Last Name Agape

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

Intern's Position : Cook Department : Kitchen

REVIEW DATE : 30 August 2022 Direct Supervisor : Aziz x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

4

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

4

Figure 16. Internship appraisal form 1

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.

4

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

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

4

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

Figure 17. Internship appraisal form 2

Discussions/Notes;

↳ Lebih tepat waktu

↳ Harus lebih bisa bekerjasama dalam tim

↳ Lebih memperhatikan instruksi yang diberikan

↳ Secara keseluruhan, Nicholas adalah mahasiswa magang yang berkompeten di bidang culinary.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____


ACTION PLANS FOR DEVELOPMENT NEEDS

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

Figure 18. Internship appraisal form 3

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:  (AA2) Dated 28 Augustus 2022

The Intern

Signature:  Dated 30 Augustus 2022
Nicholas Agape

OTTIMMO International MasterGourmet Academy


Signature & Stamp:  Dated 29 / 10 / 2022
Dept Head / Student Affairs

Figure 19. Internship appraisal form 4



Academi Kubiat & Pajene
OTTIMO
 INTERNATIONAL

CONSULTATION FORM
 RESEARCH AND DEVELOPMENT
 FINAL PROJECT

Name
 Student Number
 Advisor

Nicholas Agape
 1974130010012
 M/S. Hilda

No	Date	Topic Consultation	Name/ Signature
1	07/08/22	Table of Contents	<i>[Signature]</i>
2	09/08/22	Executive Summary	<i>[Signature]</i>
3	09/08/22	Introduction	<i>[Signature]</i>
4	09/08/22	Format	<i>[Signature]</i>
5	09/08/22	Benefit of Membership	<i>[Signature]</i>
6	15/08/22	History of Company	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7	16/08/22	Pictures	<i>[Signature]</i>
8	17/08/22	Organizational structure	<i>[Signature]</i>
9	20/08/22	Main body Chapter 3	<i>[Signature]</i>
10	21/08/22	Chapter 4	<i>[Signature]</i>
11	27/08/22	Appendix	<i>[Signature]</i>
12	28/08/22	Bibliography	<i>[Signature]</i>

Figure 20. Consultation form



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

Student Name : Nicholas Agape
Student Number : 1974130010012
Exam Day & Date : Jumat, 30 September 2022
Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
(19691029 2002 072)

No	Correction List	Page	Approval
1)	Head chefnya ?	iii	
2)	Technical writing aspects & benchi		

Acknowledge,
Advisor

(Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.)
19691029 2002 072

Figure 21. Revise form 1



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GUILD/INFORME BAKING & PASTRY ARTS

Student Name : Nicholas Agape
 Student Number : 1974130010012
 Exam Day & Date : Jumat, 30 September 2022
 Lecture : Heni Adhianata, S.T.P., M.Sc
 (19900613 1402 016)

No	Correction List	Page	Approval
1.	Chapter I. J enter Introduction	1	
2.	Jangan gunakan subjek pertama (I, You, we, they), tapi gunakan subjek ketiga.	all.	
3.	⊕ background of study ditambah lagi - keunggulan view - tipe restaurant - berada di pusat tempat wisata.	1	
4.	Chap. I → general description of internship place.	4	
5.	Sistematika penulisan lihat di guideline lagi or laporan lain.	all.	
6.	Pembagian section di kitchen. spti apa?	..	
7.	Saran yr tempat magang	19.	

Acknowledge,
Advisor

(Hilda Tjahjani Iskandar, S.E., Ak., C.A.,
M.M.)

19691029 2002 072

Figure 22. Revise form 2



Student Name : Nicholas Agape
Student Number : 1974130010012
Exam Day & Date : Jumat, 30 September 2022
Lecture : Michael Valent, A.Md.Par.
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.)
19691029 2002 072

Figure 23. Revise form 3