

**INTERNSHIP FINAL REPORT
BANDARA SUITES SILOM
BANGKOK THAILAND**



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**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNASIONAL MASTERGOURMET ACADEMY
SURABAYA
2022**

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APPROVAL 2

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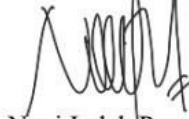
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PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, 2 August 2022

A handwritten signature in black ink is written over a square QR code. The QR code is pink and white. In the center of the QR code, there is a small circular stamp with a yellow border and a white center, containing the text 'MERAI' and 'BANK'.

Lani Mariana

ACKNOWLEDGEMENT

At the very beginning, I would like to express my deepest gratitude to almighty God for giving me the strength and health to complete my internship period and prepare this final report. In the process of completion of this report, the writer has received much guidance and assistance from various parties. It is a great and unique pleasure to me that I have got a chance to thank a large number of individuals for their help and encouragement to make the internship successful. I convey my sincere gratitude to :

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- 9) Mr. Prawat Phomli as demi chef in Bandara Suites Silom.
- 10) Mr. Warapong Tajai as demi chef in Bandara Suites Silom.
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- 12) Mrs. Patcharaporn Hemrudee as the commis in Bandara Suites Silom.
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Surabaya, 2 August 2022

Lani Mariana

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EXECUTIVE SUMMARY

The writing of this industry training report has become one of the most significant academic challenges the writer has ever faced. This report was written based on a training program at the Bandara Suites Silom, Thailand from March 28, 2022 until September 24th, 2022. The writer chose this hotel not only to complete the internship program but also to improve the writer's skills in all fields such as communication, organization and teamwork.

The writer spends 6 months in the hot kitchen and cold kitchen. The writer is taught many things in hotel such as knowledge, teamwork, cleanliness, storage, communication and others. The essence of being an apprentice is that you can learn many things in the real workplace and be directly supervised by seniors who certainly have more experience and expertise in their fields. The writer can also learn from what senior struggles and problems from the past.

Bandara Suits Silom hotel is family hotel within Bangkok's cosmopolitan Silom District and located in a quiet street, but nearby key areas business, street food, and BTS. Bandara have complete facilities and amenities such as two swimming pools, fitness centre, meeting room, business facilities, and Japanese restaurant. The witer can also say if Bandara Hotel has a huge room with 4 rooms types, so guests can choose from one Bedroom Suites, Executive Suites, Two Bedroom Suites, and Penthouse Rooms. For long-stay guests, Bandara have Residential unit with One Bedroom, Two Bedrooms, Or Three Bedrooms With Living Room, Kitchen and Balcony.

Keywords : Internship, Bangkok, Thailand

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF STUDY

Internship is a program that was designed to set the students in a real-world situation. This training activity is also being well supervised by the seniors. So, the students can learn and enhance their skills and abilities. An internship is a period of work experience offered by an organization for a limited period of time. They are typically undertaken by students and graduates looking to gain relevant skills and experience in a particular field.

The writer apprentice in Bangkok, Thailand locally called 'the city of Angels' is ranked the number 1 destination globally in terms of tourist arrivals. Part of the reason for this is that Thailand has a famous reputation for its gracious, elegant and sincere hospitality. Because of this, the hospitality industry is growing significantly and offers the latest cutting edge hotel and restaurant concepts. Thai food is world famous for its exotic flavours, fragrances and health giving properties and is abundant and cheap everywhere in Bangkok. Thus, the writer feels that Thailand is the right and perfect place to learn spices, a new culture, delicious and elegant food.

This internship program is not also created for the cognitive aspect, but also the psychological and social aspect. With internship program the writer can learn how to place herself in a quite large organization with a totally different language (most of the staff can't speak English); from learning how to understand their next moves, how to communicate, minimizing miss-communication, etc.

The atmosphere in the kitchen is now always chill and enjoyable. So, from this internship program, the writer learned how to work under real pressure. So those kind of situations can shape the right and good mental for the industry.

1.2 INTERNSHIP OBJECTIVE

The objectives of internship at Bandara Suites Silom are:

1. To implement theoretical and practical knowledge from college into real-life hospitality and kitchen industry.
2. To enlarge experiences about working in a kitchen so the writer would be ready about what to face in the near future.
3. Direct learning from the senior cook(s) and executive chef during the training period.
4. Get trained to have the right mentality for the industry, such as; connecting with the environment, a good communication with the other staffs, punctuality, etc.
5. To understand the leadership system and taking responsibility in the area the author been assigned.

1.3 THE BENEFIT OF INTERNSHIP

1.3.1 Benefit of Internship for Students

- a. To fulfill the requirement to end the 3 years of study in Ottimmo International.
- b. As a connecting media to learn by doing from the seniors under a professional supervision.
- c. Applying some ideas or menus learned in college while in the training period.
- d. As a self-preparation into the real-world kitchen industry.
- e. To develop a good integrity and creative mindset in dealing with various conditions.
- f. Testing self ability to deal with the society that might appear in the work place.
- g. As a medium for self-development of initiative and sense of responsibility.
- h. To prepare ourself for the permanent workplace.

- 1.3.2 Benefits of Internship for Ottimmo International Mastergourmet Academy
 - a. To evaluate the internship final report which held by the students as an adjustment for a better curriculum.
 - b. As a connecting media to establish better working relation with national and international business partner.
 - c. As a measurement point of the students in applying the theoretical and practical knowledge.

- 1.3.3 Significance of Internship for Bandara Suites Silom
 - a. As a comparison for further employee recruitment.
 - b. To build a good relation between Ottimmo International and the International hospitality industries.
 - c. Helping hotel operations by filled the lack of staff that can reduce labor cost for the company.
 - d. To share traditional cuisines from another country.

- 1.3.4 Duration, Working hours, and Working Position
 - a. Duration of internship : 6 months
 - b. Working hours during internship : 9 hours per day
 - c. Position of working during internship : Hot kitchen and cold kitchen

CHAPTER II
GENERAL DESCRIPTION OF BANDARA SUITES SILOM



Figure 1. Hotel Logo

Bandara Suites Silom

75/1 Saladaeng Soi 1 Road, Silom, Bangrak, Bangkok 10500 Thailand

Telp : +6620923888

Mobile: +66934263532

Email : booking@bandaragroup.com

Line : @bandarabangkok

2.1 The Background of Bandara Suites Silom

The Thai term 'bandara' translates as 'window to the stars'. From its founding in 1982, Bandara Group has followed its own star in illuminating the spirit of Thai hospitality. Bandara is a pure Thai hospitality brand which own, manage, and operate by Thai. We echo warm and friendliness of Thai people to both our guests and staffs. With the strength in service, location, and design, we are confident that we can deliver as our company slogan promised 'Pure Asian Experience'.

Bandara Hotels & Resorts operate 5 properties under its own Bandara brand as well as manages independently owned properties.

Bandara Group also provides management and training services specific to the hospitality industry.

Together with local communities and government agencies, we are working to preserve, protect and enhance the local culture and wellness of natural resources by deriving knowledge, know-how, and best practices of Sustainable Tourism into Hotel Standard of Operation. Bandara Suites Silom have total 243 Rooms in the property.

Bandara has the place to eat, drink, talk, laugh, and recover energy for tomorrow called IZAKAYA. IZAKAYA is much more like 'Pub', the 'Restaurant' and the place not only to dine in but to enjoy that space. The space, with traditional drink, sake, makes food more tasty and that space more enjoyable place. For this reason, we arrange foods to go with sake and devote much effort so that customers drink Sake in a joyful mood.

The interior decoration has the Japanese theme which gives off traditional Japanese restaurant vibes. The open kitchen is in the center of the restaurant and guest can completely see the chefs' cooking performances, also all the staffs are working lively and professionally.

"Delicious", "Beautiful", "Pleasant" and "Comfortable", these are the four values that IZAKAYA TOUKA always keep up.

Opening hours :

Monday – Friday from 11 a.m. – 2 p.m. (set lunch) and last order until 11:30 p.m. Monday – Sunday from 5 – 11 p.m. and last order until 10:30 p.m.

2.2. Facilities in Bandara Suites Silom

a. Bandara's Gym



Figure 2. Bandara's Gym

b. Bandara's Swimming Pool



Figure 3. Bandara's Swimming Pool 1



Figure 4. Bandara's Swimming Pool 2

c. Bandara's Jacuzzi



Figure 5. Bandara's Jacuzzi

d. Bandara's Sauna



Figure 6. Bandara's Sauna

e. Bandara's Pool Bar



Figure 7. Bandara's Pool Bar

f. Bandara's Library



Figure 8. Bandara's Library

g. Bandara's Billiard



Figure 9. Bandara's Billiard

h. Bandara's Meeting Room



Figure 10. Bandara's Meeting Room

i. Bandara's Breakfast Area



Figure 11. Bandara's Breakfast Area

2.3 Organization Structure and Main Task

This picture below is a complete structure of the kitchen department :



Figure 12. Organization Structure

1. Executive Chef

- a. Planning the kitchen and equipment needed.
- b. Supervising the food quality.
- c. Develop and creating a new recipe standard.

- d. Creating new menu.
 - e. Taking the full responsibility of the whole kitchen.
 - f. Making requests to order the ingredient stocks in the purchasing office.
 - g. Ensure a good food presentation.
 - h. Archiving all kitchen data.
 - i. Making stock report at the end of the month.
 - j. Supervising all kitchen activities.
 - k. Lead the daily briefing.
2. CDP Thai Kitchen
 - a. Responsible with Thai kitchen area.
 - b. Ensure the food ingredients are stored properly.
 - c. Quality check of the ingredients and product used.
 3. Demi Chef Thai and Western Kitchen
 - a. Responsible with Thai kitchen area, vegetable stocks, rice, Thai food mise en place, sauces, and the high - pressure stove area.
 - b. Re-stock and re-heat the sauces.
 - c. Ensure the food ingredients are stored properly.
 - d. Quality check of the ingredients and product used.
 - e. Making vegetable stock, sauces, rice, and mise en place.
 - f. Making Thai food orders.
 4. Commis Cold Kitchen/Hot Kitchen
 - a. Checks food before going to final checker
 - b. Maintaining workplace hygiene separately each division
 - c. Disclosing daily issues in kitchen and absences to Chef de Partie
 5. Steward
 - a. Storing ingredients.
 - b. Washing the dishes.
 - c. Maintaining the kitchen's cleanliness.
 - d. Maintaining the canteen's cleanliness.
 6. Trainee

- a. Mise en place.
- b. Helping Demi Chef and Commis Chef in making orders.
- c. Assisting demi chef and executive chef in keeping the kitchen flow smoothly.
- d. Following the instructions of executive chef and demi chef.
- e. Making canteen menu.
- f. Make orders for room service and pool bar.

2.4 Hygiene and Sanitation Standard in Bandara's Kitchen

1. Personal
 - a. Washing and drying hands after going to the bathroom or outside the kitchen.
 - b. Washing and drying hands after production process.
 - c. Using hand gloves for handling ready to eat food.
 - d. Wearing the proper and complete uniform (chef hat, chef jacket, long trousers, apron, and safety shoes).
 - e. Wearing face mask when cooking.
 - f. Regularly use the hand sanitizer.
2. Kitchen
 - a. Making sure the kitchen is in a clean and tidy condition.
 - b. Cleaning the production area (stove, griller, deep fryer, salamander grill, teppan, etc) with soap and chemical solution.
 - c. Daily cleaning before and after operational hours.
 - d. General cleaning every month.
 - e. Deep cleaning the whole kitchen every 3 months.
 - f. Maintaining the chiller and freezer temperature standard.
 - g. Dividing the trash bin into 4 categories; paper, plastic, food waste, and recycle-able trash.
 - h. Changing the trash bin regularly.
3. Food ingredients
 - a. Washing the ingredients before processing.

- b. Using FIFO (first in – first out) system.
- c. Ensure there is no cross-contamination.
- d. Ensure there is no double dipping.
- e. Ensure the chicken dishes are all well done.
- f. Double checking all the dishes wellness before serving to the customer.
- g. Poultry, fish, beef, and pork meats are all separated in storing.
- h. Storing all ingredients in closed containers.

CHAPTER III
INTERNSHIP ACTIVITIES

3.1 Place of Assignment

During the internship period, the trainee was placed in several places in the kitchen. The trainee experienced to work in the cold kitchen, egg station (breakfast), hot kitchen (breakfast and dinner), and canteen. The writer worked 5 or 6 days per week, 9 hours a day, including 1 hour of break. Internship period starts from March 28st, 2022 until September 24th, 2022.

3.2 Job Description and Activities Performed

No	Duration Between	Time	Activities
1	March 28 th 2022 – April 30 th 2022	Morning shift 08:00 – 17:00 (1 hour of break)	-Set breakfast ala carte -Mise en place for canteen (morning/lunch/dinner/supper) -Mise en place for Thai kitchen -Preparing salad -Preparing and cutting fruits -Making mix salad -Food testing for new menu -Making room service order -Preparing food for Covid-19 patients -Making amenities requests
2	May 1 st 2022 – June 30 th 2022	Night shift 12:00 – 21:00 or 11:00 – 20:00 or 05:00 – 14:00 (1 hour of break)	-Preparing ingredients for canteen (dinner and supper) -Preparing condiments for set menu -Checking ingredients for ala carte. -Replacing ingredients if the texture, color, or aroma has changed.

			<ul style="list-style-type: none"> -Packing and portioning precooked ingredients -Making order for room service -Doing proper closing by cleaning the station -Wrap, label, and store ingredients in pre-determined storage. -Closing the kitchen area.
3.	July 1 st 2022 – August 9 st 2022	<p>Morning shift 05:00 – 14:00 or 07:00 – 16:00 (1 hour of break)</p>	<ul style="list-style-type: none"> -Room service breakfast (ala carte package menu) -Helping to make breakfast and lunch for canteen. -Preparing ingredients for canteen (morning and lunch) -Preparing salad -Preparing fruit -Set up buffet -Standing by and make dishes in the egg station -Check and refill buffet after breakfast time, do proper closing by cleaning the station -Preparing cold cuts -Make room service order
4.	August 10 st 2022 – September 24 st 2022	<p>Morning shift 05:00 – 14:00 or 07:00 – 16:00 (1 hour of break)</p>	<ul style="list-style-type: none"> -Room service breakfast (ala carte package menu) -Helping to make breakfast and lunch for canteen. -handle cold kitchen

			<ul style="list-style-type: none">-Preparing salad-Preparing fruits-Set up buffet-Standing by and make dishes in the egg station-Check and refill buffetafter breakfast time, do proper closing by cleaning the station-Preparing cold cuts-Make room service order-handle BBQ in the pool bar
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3.3 Product of Internship

Details of food products during internship period :



Figure 13. Tom Yam

Tom yum (ต้มยำ) is a type of Thai hot and sour soup where the iconic flavours come from 3 herbs: lemongrass, galangal, and makrut (kaffir) lime leaves.



Figure 14. Pad Thai

Pad Thai (ผัดไทย) is a Thai dish of stir-fried rice noodles with eggs, vegetables and tofu in a sauce of tamarind, fish, dried shrimp, garlic, red chilli pepper, and sugar.



Figure 15. Mix Salad

Mix Salad is 3 or more vegetables which cut into bite-sized and served with dressing. A salad consisting of green lettuce, red lettuce, tomato cherry, red radish, etc.



Figure 16. Thai Green Curry

Thai Green Curry (แกงเขียวหวาน) is Thai soup makes with Thai herbs and served with hot rice and Thai omellet.



Figure 17. Pad Kra Pao

Pad Kra Pao (ผัดกระเพราไก่) is stir-fried meat with Thai holy basil garlic, and red chilli. Pad kra pao is authentic Thai street dish and very popular.



Figure 18. Aglio Olio

Aglio Olio is spaghetti with thin pasta of your choice, garlic, olive oil, and red pepper flakes.

3.4 Picture of Work Place



Figure 19. Bandara's Kitchen



Figure 20. Bandara's Canteen Kitchen



Figure 21. Bandara's Hot Kitchen



Figure 22. Bandara's Hot Kitchen



Figure 23. Bandara's Cold Kitchen

3.5 Picture of Buffet



Figure 24. Soup Station



Figure 25. Egg Station



Figure 26. Salad, Fruits, Cold Cut Station



Figure 27. Food Station



Figure 28. Cereal and Bread Station

3.6 Events Handled During the Internship

We handled some Meeting events by some companies at our hotel, during the events, trainee's job is setting up the foods for the events and doing mise en place and preparing ingredients for cooking up the foods for the events. Bandara also do charities by preparing and sharing free foods for victims of fire accidents, trainee's job is helping executive chefs, CDP, demi chefs and commis chef to do mise en place, preparing, cooking and finally packing up the foods to be shared to people. There are also private dinner held in our hotel, guests' special birthday party, or couples' anniversaries. Trainee's job is to set up the rooms for the events and preparing all foods for the events under the instructions of executive chefs, CDP, demi chef, and commis. Last but not least, guests love pool bar event, celebrating their special moments in our hotel's pool. Trainee's job is to set up the pool bar for the events and preparing foods and beverages for the events.

CHAPTER IV CONCLUSION

4.1 Problems and Solution

During the internship at Bandara Suites Silom, the trainee faces many problems and has to find a way to solve the problem. There are the problems and a way to solve them:

1. Different language

The writer faced problems because of the language difference. Most of the staff at Bandara Suites Silom don't speak fluent English, and some of them don't speak English at all. Being in a busy kitchen, communication is the most important thing.

Sometimes it can cause a delay because of this language problem, for example when one staff is asking the trainee for help to take some ingredient in the storage, it takes several times for the staff to describe it to the writer, and waiting for translation.

It would be so much better if the staff could speak basic English / the words used in the kitchen. Especially if the resort is hiring an international employee to work in the kitchen, and the HR should have known the capacity of their staff better, and give them basic education by teaching them simple English words. Such as using kitchen terms in English.

2. Different culture

The trainee needs to learn a lot of Thai culture, at first, the trainee did not remember the name of staffs because in Thailand culture, they use nicknames which is taken from English word, like 'may', 'end', 'pie', 'joy', 'pat'. Subsequently, particle "phi", "khun", "nong" is used when calling older/younger/in formal situation.

3. Miss-conception

During the training period, the trainee was being trained by some senior staffs. But, every staffs seem to have different standard

for the dishes. Such as different plating standard, different amount of ingredients in a dish, etc. This issue create confusion for the trainee.

The executive chef should give strict lines for the SOP (Standard Operational Procedure). So there will not have miss-conception among the staffs.

4. Miss Communication

Miss communication is a common problem faced in a big properties. The trainee also seems to face it during the internship period.

There is a miss communication between new kitchen staff and trainee. It is usually because new staff did not understand the menu and can not speak English at all. New staff made order for room service but the sauce used for the dish is wrong, and when it is served to the customer, the customer would return it.

The new staff should as well learn the menus, the ingredients inside, how it's being cooked, working together and believe in trainee, etc. So that the customer's satisfaction would increase.

5. Corona Virus

Corona Virus makes everything much more difficult, because we should keep everything clean and hygiene. Corona Virus also bring a lot of trouble to the Hotel because the lack of guests. Corona Virus also make the Hotel's buffet changed into a quarantine space for the infected patients. The trainee hopes that everything will be back to normal and remember to always stay hygiene, always use mask, and keeping distance with other people.

6. Lack of Equipment

There are no sharp knives at the Hotel, so we must bring our own knife and use our own equipment.

7. Food Cost Management

Because of Corona Virus there is a drastic decrease in guests. So it was really hard to manage all of the food costs. To minimize spoiled ingredients, we always check the dates labels and reducing the orders for ingredients needed.

4.2 Benefits of Internship

Based on the learning outcomes the trainee did during internship program, the author can draw the conclusion that :

- a. Know what it's like to work abroad
- b. Learn the culture of another country
- c. Learn to be more patient and brave
- d. Learn another country's language
- e. Know how to make fast decisions
- f. Learn to be responsible
- g. Understand another country's culture
- h. Learn to work smartly
- i. Strengthen mentality

Addition to point above, in implementation of internship, the trainee gets a lot of experience and knowledge and applying knowledges got during college, so that it can be performed optimally. Beside that, internship are meant for students to get to know the real world of work as well as to get to know the environment & working conditions that will be faced by students after graduating from college. Based on the description on the internship report it can be concluded that in the world of work requires responsibility, accuracy, high patience, discipline in following work rules and time management so the tasks given can be completed well & always on time.

4.3 Suggestion

4.3.1 For Upcoming Trainee

- a. Don't hesitate to work overseas because you will learn a lot there, something that you can't get in your own country, and make sure you choose and observe the country that you enjoy living at beforehand, that is one of the most important thing.
- b. Prepare your mentality because it will be very difficult when you start working overseas.
- c. When you choose to do internship abroad, make sure you know a little of their language, it will be easier for you.
- d. Don't focus on hard work, but focus more on working smart and be flexible.

4.3.2 For Ottimmo International Mastergourmet Academy

When explaining about internship abroad, make sure to provide students with more realistic information about that country, and not only tell students the positive side of internship abroad, but also things to be considered before choosing the country and doing the internship abroad. Give students more options to choose the country that they like, because it really helps students to learn more about the country's culture and their work ethic, when they finish the internship abroad, it will increase their chances of continuing to work there.

4.3.3 For Bandara Suites Silom

It would be much better if the hotel inform the International trainee to learn about Thai language before starting their internship, because most of the hotel staffs doesn't know how to speak English. That way, it will be easier for the trainee during the internships also.

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APPENDIX







Practical Training Certificate

This is to certify that

Lani Mariana

Has completed the practical training program
at Bandara Suites Silom Bangkok in **Kitchen Department**
Period from **March 24, 2022 until September 24, 2022.**

Signed

Vilaiphan Rattanakratiya
Human Resources Manager
Bandara Suites Silom, Bangkok

Signed

Waraluck Chutikunakorn
Executive Assistant Manager
Bandara Suites Silom, Bangkok



Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO
INTERNASIONAL

INTERNSHIP

PLACE Bangkok Suites Silom, Bangkok, Thailand

First Name Lani

Last Name Mariana

Review Periods: Monthly Quarterly Bi-annually Annually Date Joining

End of training

Intern's Position

Department

Kitchen

REVIEW DATE

September 10, 2022

Direct Supervisor

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.

4

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

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

4

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

Discussions/Notes;

ทำงานได้ตามเป้าหมายที่วางไว้
ตั้งใจทำงาน ตั้งใจเรียนรู้อาชีพได้
เรียนรู้อาชีพ สามารถทำงานแทนพนักงานบริษัทได้



PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

1. _____

2. _____

3. _____

4. _____

5. _____

III. SIGNATURES

On-Site Manager/Owner/Chef



Signature & Stamp:  BANDARA
Suites Silom, Bangkok Dated: September 10, 2022

The Intern

Signature:  Dated: September 10, 2022

OTTIMMO International Master Gourmet Academy



Signature & Stamp:  Dated: 19 Oct 2022
Dept. head Student Affairs



Academi Kultur & Pariwisata
OTTIMO
 INTERNATIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Lani Maria
 Student Number : 1974130010076
 Adviser : Heni Adhianata

No	Date	Topic Consultation	Name/ Signature
1	2/8/ 2022	Chapter 1 Introduction	
2	2/8/ 2022	Chapter 2 General descriptions of hotel	
3	2/8/ 2022	Chapter 3 Internship activities	
4	2/8/ 2022	Chapter 4 Conclusion	
5	2/8/ 2022	Bibliography	
6	4/8/ 2022	Executive summary	

No	Date	Topic Consultation	Name/ Signature
7	4/8/ 2022	Background of study	
8	4/8/ 2022	3.3 Product of internship	
9	4/8/ 2022	Bibliography	
10	4/8/ 2022	Spacing	
11	23/9/ 2022	All chapter	



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

SELASATI 0011 - 0000000007 - 00000000000000000000

Student Name : Lani Mariana
Student Number : 1974130010076
Exam Day & Date : Selasa, 4 Oktober 2022
Lecture : Heni Adhianata, S.T.P., M.Sc
(19900613 1402 016)

No	Correction List	Page	Approval
1.	Halaman Picture di Organisasi (maret) RCE 😊	11	

Acknowledge,
Advisor

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19900613 1402 016



Akademi Kuliner & Pastry
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CELESTIAL ARTS | BAKING | PASTRY | BREAD & PASTRY ARTS

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(19951109 2202 083)

No	Correction List	Page	Approval
1.	Halaman sampul diperbaiki Belamine Arts Style huruf besar		
2.	Isi: Lanjutkan jawaban		
3.	Ditambahkan Keywords ps executive summary		

Acknowledge,
Advisor

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



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

STUDIUM ARTS, SCIENCE, MANAJEMEN DAN TEKNOLOGI

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Lecture : Yohanna Prasetyo, S.Sn, A.Md. Par
(19881018 1701 044)

No	Correction List	Page	Approval

Acknowledge,
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