

APPENDIX



Picture 21. Azul Beach Club Kitchen



Picture 22. Kanvaz Patisserie (Tearoom) Kitchen



Certificate Of Achievement

No: 19 / BMBRS-TR / May / 2022

Awarded to

Mitchella Beatrice Onasis

*In recognition of your successful completion of
On the Job Training Program
In*

Food & Beverage Product Azul Department

From : 24 February 2022 until 23 May 2022

With the evaluations: Average

I Made Yohanes Adi Putra
Corporate Director of Food & Beverage

Skolastika Lily Windyastuti
Asst. Corporate GA Manager

Picture 23. Certificate of Achievement

Internship Appraisal Form



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

INTERNSHIP

PLACE: Bali Mandira Beach Resort & Spa

First Name Mitchella Beatrice, Last Name Onais

Review Period/s : Monthly Quarterly Bi-annualy Annually Date Joining
: 24 February 2022

Intern's Position : Hot Kitchen Department : Culinary (Azul food & Beverages)

REVIEW DATE : 23 May 2022 Direct Supervisor : Sugeng Sulistyono 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

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

Picture 24. Internship Appraisal Form

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.

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

3.5

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;

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:  Dated 23 May 2022

The Intern

Signature:  Dated 23 May 2022

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated _____
Dept. Head Student Affairs

APPROVAL

Title : INTERNSHIP REPORT IN THE KITCHEN

Company Name : Mandira Bali Resort & Spa

Jl. Padma No.2, Legian, Kec. Kuta, Kabupaten Badung, Bali 80361

Telp./Fax. : 0361751381

Which is carried out by Students of Culinary Arts study program OTTIMMO International
MasterGourmet Academy Surabaya

Name : MITCHELLA BEATRICE ONASIS

Student No : 1974130010016

Has been tested and declared successful.

Approve,

Advisor



Nurul Azizah Choiriyah, S.T.P., M.Sc.

NIP: 19900215 2002071

Surabaya, 23 May 2022

Supervisor



Sugeng Sulistyono

Jabatan: Head Chef

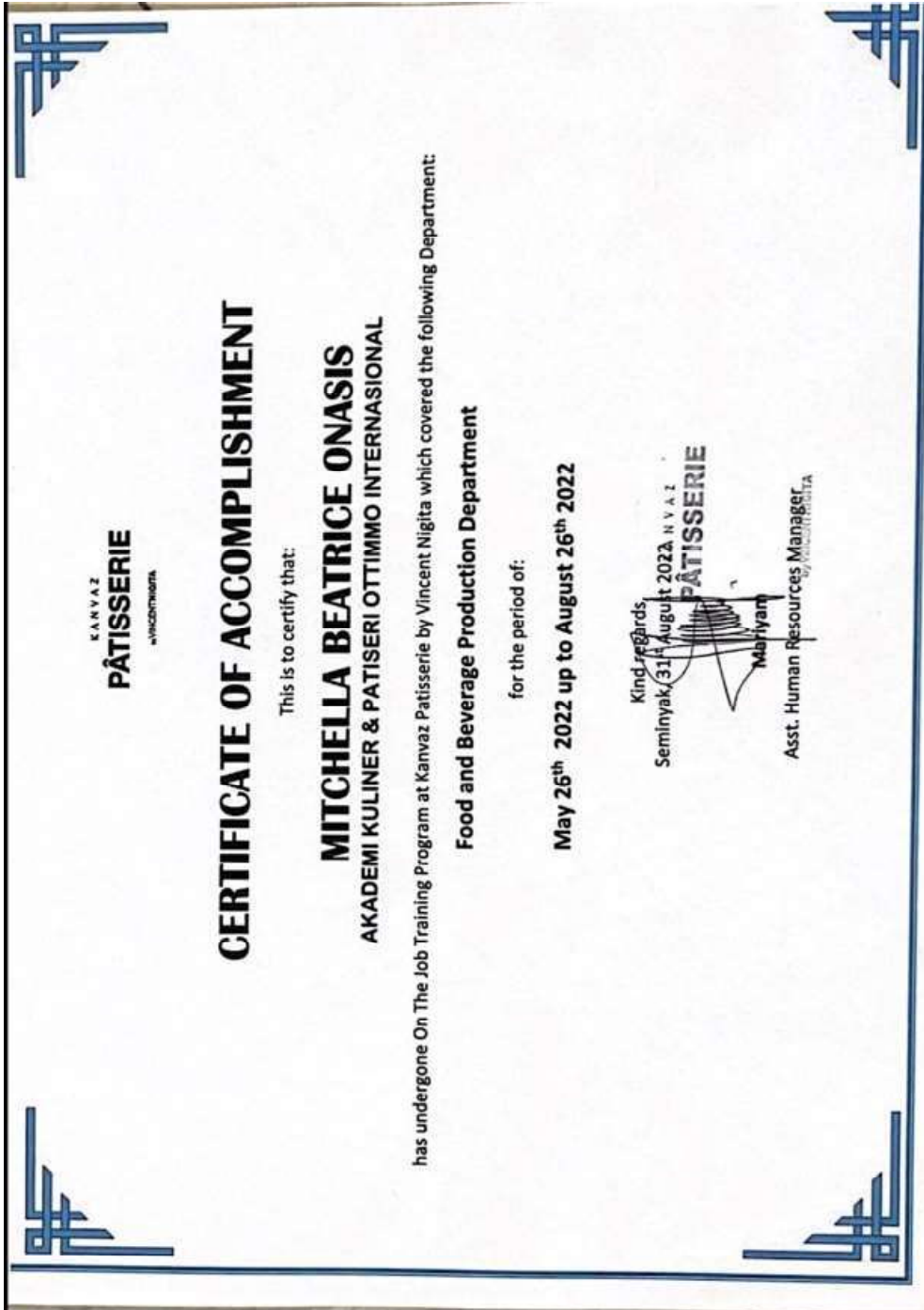
Knowing,

Director of OTTIMMO International MasterGourmet Academy Surabaya

Zaldy Iskandar, B.Sc.

NIP. 197310251201001

Picture 25. Internship Approval



Picture 26. Certificate of Accomplishment

Internship Appraisal Form



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

INTERNSHIP

PLACE: Kanvaz Patisserie By Vincent Nigita

First Name Mitchella Beatrice Last Name Onasis

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

:

Intern's Position : Trainee Department : Kanvaz Patisserie By Vincent Nigita (Tea room)

REVIEW DATE : 26 August 2022 Direct Supervisor : Indra Rukmana (Junior Sars-Chef)

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

3

Team Player

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

2.5

Follow -Through

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3

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Customer Relations (*if any)

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- 2 - Less than expectations
- 1.5 - Somewhat less than expectations
- 1 - Inadequately short of expectations

Discussions/Notes;

Must improves its works performance, Come ontime. more professional at work. Follow all directions. Must be able to accept input from others.

Thank you Mitchella Beatrice onasis v

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

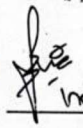
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS


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

III. SIGNATURES


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

Signature & Stamp:  Indra Dated 26 August 2022
by VINCENT NIGITA

The Intern

Signature:  Misti Mitchell Dated 26 August 2022

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  Dated _____
Dept. Head Student Affairs

APPROVAL

Title : Internship Report Kanvaz Patisserie by Vincent Nigita
Company Name : Kanvaz Patisserie by Vincent Nigita
Company Address : Jl. Petitenget No. 188, Kerobokan Kelod, Kec. Kuta Utara,
Kabupaten Badung, Bali, Indonesia 80361
No. Telp./Fax. : 0821-3707-4339

which is carried out by Students of Culinary Arts OTTIMMO Internasional
MasterGourmet Academy Surabaya

Name : Mitchella Beatrice Onasis
Reg. No : 1974130010016

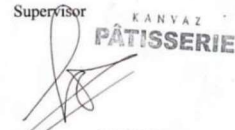
Has been tested and declared successful.

Approve by,

Surabaya, 26 August 2022

Advisor

Supervisor



Mrs Novi Indah Permata Sari
NIP.199511092202083

Kevin Krisna Pratama
Jabatan : Sous Chef

Acknowledged by,

Director of OTTIMMO International MasterGourmet Academy Surabaya

Zaldy Iskandar, B.Sc.
NIP. 197310251201001



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

Student Name : Mitchella Beatrice Onasis
Student Number : 1974130010016
Exam Day & Date : Selasa, 20 September 2022
Lecture : Gilbert Yanuar Hadiwirawan, A.Md.Par.
(19900101 1701 041)

No	Correction List	Page	Approval
1	+ penemuan bones + general clean + daily cleaning + suggestion		

Acknowledge,
Advisor

(Novi Indah Permata Sari, S.T., M.Sc)
19951109 2202 083



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

Student Name : Mitchella Beatrice Onasis
Student Number : 1974130010016
Exam Day & Date : Selasa, 20 September 2022
Lecture : Novi Indah Permata Sari, S.T., M.Sc
(19951109 2202 083)

No	Correction List	Page	Approval
1.	Layout disesuaikan dgn panduan.	All	
2.	Tidak boleh ada contraction (don't -> donct)	All	
3.	Grammatical error di Perbaiki	All	

Acknowledge,
Advisor

(Novi Indah Permata Sari, S.T., M.Sc)
19951109 2202 083



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

Student Name : Mitchella Beatrice Onasis
 Student Number : 1974130010016
 Exam Day & Date : Selasa, 20 September 2022
 Lecture : Jessica Hartan, A.Md.Par.
 (19940923 2201 084)

No	Correction List	Page	Approval
1	A lot of typos and grammar error	All	<i>[Signature]</i>
2	Foreign languages should be in Italic	All	<i>[Signature]</i>
3	Some sentences are way too long and jumpy that it doesn't make sense or I can't figure out what you're trying to say	All	<i>[Signature]</i>
4	For some content, it's true that it'll probably be similar like Objectives, but do not copy word by word from your friend's work	All	<i>[Signature]</i>
5	Too much the word "I"	All	<i>[Signature]</i>
6	Repetition of address and paragraph	All	<i>[Signature]</i>
7	Conclusion does not really conclude anything	31	<i>[Signature]</i>
8	You should put a reference on the picture you took from the internet	All	<i>[Signature]</i>

Acknowledge,
 Advisor

(Novi Indah Permata Sari, S.T., M.Sc)
 19951109 2202 083



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name Mitchella Beatrice Onasis
Student Number 1974130016016
Advisor Mari Indah Permatasari

No	Date	Topic Consultation	Name/ Signature
1.	6/09	Penataan Gambar	<u>Mari Indah Permatasari</u>
2.	6/09	Konsultasi layout	<u>Mari Indah Permatasari</u>
3.	16/09	Materi PPT presentasi	<u>Mari Indah Permatasari</u>
4.	17/09	Susunan kalimat	<u>Mari Indah Permatasari</u>
5.	10/09	chapter I	<u>Mari Indah Permatasari</u>
6.	11/09	chapter II	<u>Mari Indah Permatasari</u>

No	Date	Topic Consultation	Name/ Signature
7.	11/09	chapter II	<u>Mari Indah Permatasari</u>
8.	12/09	chapter III	<u>Mari Indah Permatasari</u>
9.	13/09	chapter III	<u>Mari Indah Permatasari</u>
10.	15/09	chapter IV	<u>Mari Indah Permatasari</u>