

APPENDIX

Appendix 1. Documentation

The Apurva Kempinski
Bali

0023419

TRANSFER

DATE: 03/03/2020 FROM: Pa. EE
CODE No. TO: Sofiana Partono

QTY REQ	DESCRIPTION	SIZE	STOCK ITEM NO	QTY ISSUED	UNIT COST	TOTAL COST
200	Panama Lady rasa	100				
100				
100				
GRAND TOTAL						

COMPUTER INFORMATION: LOCATION: DEPT:

ORDERED BY: AUTHORIZED BY: PREPARED BY: RECEIVED BY: ACTION DATE

Picture 39. Food Transfer Form (Personal Documentation, 2020)

F&B KITCHEN SCHEDULE MARET 2020

No.	Name	Function	Job Title	Mon	Tue	Wed	Thu	Fri	Sat	Sun		
1	
2
3
4
5

 Lunch
 Dinner
 Off
 Training
 Sick
 Holiday
 Other
 Absent

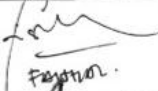

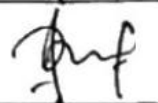
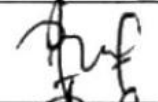


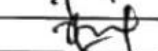


Picture 40. Breakfast Team Schedule (The Apurva Kempinski, 2020)



Picture 41. Breakfast Team Member (Personal Documentation, 2020)

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Celine Elimtali
 Study Program : Diploma III of Culinary Art
 Placement of Industrial Training : The Apurva Kempinski Bali
 Field of Work : Koral Restaurant, Pala Restaurant and
 Rooftop Bar
 Activities Notes : Month I/II

Week	Description of Activities	Signature
1	Cutting ingredients such as tomato, cucumber, apples, learn to shape and cook gnocchi, and learn how to plate dishes.	
2	Learn to set up buffet, set up egg stations, and learn about dishes presented at certain stations.	
3	Learn about Breakfast Buffet preparation; cutting vegetables such as potato, onion, bell pepper, green onion, and tomato.	
4	Learn to do a proper closing of the buffet; clean station, wrap foods, and transfer foods to Bojana (staff canteen).	
5	Be in charge at the à la carte egg station.	
6	Learn to make mixed salads and bibimbap	
7	Be in charge in Cold Cuts Station at Brunchcation.	
8	Learn to set up the Fruit Station and the fruits' cutting.	
9	Be in charge at the Fruit Station.	

RECOGNITION OF SERVICE

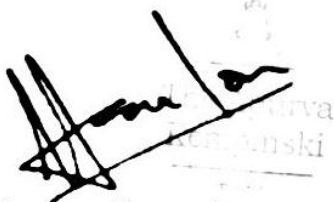
Sawangan, 31 March 2020

TO WHOM IT MAY CONCERNS

This is to certify that **CELINE ELIMTALI** has completed her Traineeship Program in Culinary Department at The Apurva Kempinski Bali for the period of 1/20/2020 to 3/27/2020

The company would like to record her tenure as appreciation of service and wish a success in her career endeavor.

On behalf of the Management
The Apurva Kempinski Bali



Harrison Tompodung
Director of People Training
& Quality Management



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Celine Elintali
 Student Number : 1774130010050
 Exam Day & Date : Tuesday, 14 July 2020
 Lecture : Latifahur Rahmah, S.Pd., M.Pd
 (19940225 2002 070)

No	Correction List	Page	Approval
1.	Acknowledgement 1. Mr Zaldy 2. Mrs. Irena .		
2.	List of table turunan dilembar yang berbeda .		
3.	Masukan Hygiene & Sanitation .		
4.	Masukan product of Internship .		

Acknowledge,
Advisor

(Kresna Bayu Pranata, A.md.Par
19960819 1801 060)



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS | CATERING | BAKING & PASTRY ARTS

Student Name : Celine Elimali
Student Number : 1774130010050
Exam Day & Date : Tuesday, 14 July 2020
Lecture : Hilda Tjahjani Iskandar, SE, AK, CA
(19691029 2002 072)

No	Correction List	Page	Approval
1.	Do overall spell check	All	

Acknowledge,
Advisor

(Kresna Bayu Pranata, Amd.Par)
19960819 1801 060