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APPENDIX

PASTRY DRY STORE



PASTRY CHILLER



VASA HOTEL PROMOTION

209 Promo 5d

VASA
HOTEL
SURABAYA

Seafood

Sunday Brunch



Sunday
11:30 am - 3:00 pm
300 Dining, 2nd floor

50% off
Early Bird

IDR **388,000** net person

Book your table: 62812 5204 6374
www.vasahotel.com/surabaya

Managed by **TANLY**

Rooftop Barbecue

VASA
HOTEL
SURABAYA

ROOFTOP BARBECUE

Summer's here and it's getting hot. A barbecue will really hit the spot. Join us at the rooftop for some grillin' & chillin' with live accoustic.



438,000 NET PER PAX
BUY 1 GET 1 FREE

THURSDAY - SATURDAY
6.00 - 9.30 PM
AT AVIOSA & SAVORE, 5TH FLOOR

Managed by **TANLY**

CHILLER TEMPERATURE FILE

Chiller & Freezer Temperature Form

Utility No. _____ Location _____ priority _____
 Floor No. _____ Unit No. _____

* Use a separate log for each refrigeration location. This is a one month form.
 * Record temperature four (4) times during each 24 hour period, AM & PM.
 * Refrigerator internal temperature should be 1-2°F below set point. Best practice is 36-38°F (-2-3°C)
 * Freezer internal temperature should be 1-2°F (1°C) per set of storage. Best practice is 0°F (-18°C)
 * Each refrigerator/freezer must have a working thermometer that indicates internal temperature.

Item	07:00 AM	13:00 PM	19:00 PM	23:00 PM	01:00 AM	07:00 AM	13:00 PM	19:00 PM	23:00 PM	01:00 AM	COMMENT
1	3.3	3.2	3.1	3.1	3.1	3.1	3.1	3.1	3.1	3.1	
2	3.3	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	
3	3.3	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	
4	3.3	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	
5	3.3	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	
6	3.3	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	
7	3.3	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	
8	3.3	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	
9	3.3	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	
10	3.3	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	
11	3.3	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	
12	3.3	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	3.4	
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VASA
HOTEL
SURABAYA

CERTIFICATE OF ACCOMPLISHMENT

The Management of Vasa Hotel Surabaya is pleased to present this Certificate to

Feren Millenia Sandra

Ottimmo International

for successful completion of **ON THE JOB TRAINING** in **Food & Beverage Product Department** from 08 February 2021 – 07 Aug 2021.

Abdul Hakam
Cluster Training Manager

Rita Laksmiwati
Cluster Director of Human Resources

www.vasahotelsurabaya.com

Internship Appraisal Form



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

INTERNSHIP
PLACE: VASA HOTEL SURABAYA

First Name FEREN MILLENIA Last Name SANDRA

Review Period/s : Monthly Quarterly Bi-annualy Annually Date Joining
: 08 February 2021

Intern's Position : KITCHEN STAFF Department : PASTRY KITCHEN

REVIEW DATE : _____ Direct Supervisor : PURBO WIBISONO x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

3,5

Team Player

Cooperates and works well with others. Enthusiastic, portrays s 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

3,5

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3,5

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

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

3,5

Grading Guidelines.

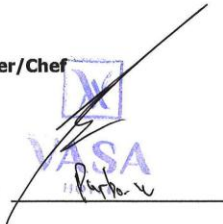
Using the 4 point scale below, fill up the following table:

- 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

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp: _____



Dated _____

7/8/2021

The Intern

Signature: _____

Dated _____

OTTIMMO International MasterGourmet Academy

Signature & Stamp: _____

Dept. Head Student Affairs

Dated _____

Discussions/Notes;

• Fern was a diligent child, quick to respond to what his staff gave him
• Fern was very disciplined in his work and always kept his subjects to work properly

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS 30,8

RATING 3,38

ACTION PLANS FOR DEVELOPMENT NEEDS

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