

BIBLIOGRAPHY

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Cenora, Cindy. 2019. Internship Final Report at Vasa Hotel Surabaya. Surabaya: Akademi Kuliner dan Patiseri OTTIMMO International.

3. Executive Lounge Cycle Menu

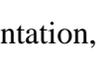
Name of Dish	Category	Ingredients	Picture
Tomato Olive Tapenade Bruschetta	Cold Appetizer	Baguette Tomato and Olive Tapenade Basil	
Arancini Bolognese	Hot Savouries	Breaded Risotto Rice with Bolognese Spicy Mayo Fried Parsley	
Tiramisu	Dessert		

AFTERNOON TEA EXECUTIVE LOUNGE
CYCLE: DAY 1 (ITALIAN)

AFTERNOON TEA EXECUTIVE LOUNGE
CYCLE: DAY 2 (BRITISH)

Name of Dish	Category	Ingredients	Picture
Egg and Tuna Sandwich	Cold Appetizer	Double Decker sandwich Egg tuna Mixture Sliced cucumber Tomato Cherry Parsley	
Steak and Kidney Pie	Hot Savouries	Beef Bolognese Mashed Potato Mozarella Chopped Parsley	
Scones with Clotted Cream and Home-Made Jams	Dessert		

Figure 41. Afternoon Tea Menu
Source: Personal Documentation, 2021

Name of Dish	Category	Ingredients	Picture
Smoked Salmon on Brioche and honey Mustard	Cold Appetizer	Black Bun Sour Cream Sliced Cucumber Smoked Salmon Black Tobiko Dill	
Mini Chicken Tandoori Pita Pockets	Cold Appetizer	Mini Pita Bread Chicken Tandoori Lettuce Plain Yogurt	
Cheddar Smoked Beef and apples	Cold Appetizer	Cheddar Salami Sliced Apple (infused red dragon fruit) Lemon Oil with Parsley	
Honey BBQ chicken Wing	Hot Snack	Chicken Lollipop BBQ sauce Parsley	
Fried Shrimp Wonton with Sweet Chilli	Hot Snack	Fried Shrimp Dumpling Thai Chilli Sauce Coriander	
Cheese Mushroom Bitter Ballen with Mustard Mayo	Hot Snack	Breaded Chicken Wing Lollipop BBQ Sauce Fried Parsley	
Mac & Cheese	Hot Snack	Creamy Macaroni Mozarella Chopped Parsley	
White Forest Cake	Dessert		
Dark Chocolate Brownies	Dessert		
Blueberry Choux	Dessert		
Coconut PannaCotta	Dessert		

EVENING COCKTAIL EXECUTIVE LOUNGE
CYCLE: DAY 1

Figure 42. Evening Cocktail Menu
Source: Personal Documentation, 2021

4. Executive Lounge Set-Up



Figure 43. Executive Lounge Set-Up

Source: Personal Documentation, 2021

5. Ala Carte Menu



Figure 44. Caesar Salad

Source: Personal Documentation, 2021



Figure 45. Mushroom Soup

Source: Personal Documentation, 2021

6. Photo with 209 Dining Team



Figure 46. Photo with 209 Dining Team

Source: Personal Documentation, 2021

7. Taste Food



Figure 47. Prawn Salted Egg Pasta

Source: Personal Documentation, 2021

8. Internship Certificate



VASA
HOTEL
SURABAYA

CERTIFICATE OF ACCOMPLISHMENT

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

Audrey Arthania Golden
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

9. Internship Appraisal Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: _____

First Name Audsey Arthania Last Name Golden

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

Intern's Position : _____ Department : _____

REVIEW DATE : _____ Direct Supervisor : _____ 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.

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

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

Discussions/Notes;

Audrey has carried out his training duties very well.
able to interchange like the staff.

Maintenance mix in place, Food production and good attitude
I hope Audrey keeps improving its performance and keep learning.
Good luck.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

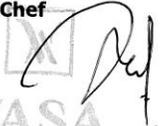
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp: 
M. MUKHLISIN

Dated 8 August 2021

The Intern

Signature: 
AUDREY

Dated 8th August 2021

OTTIMMO International MasterGourmet Academy

Signature & Stamp: _____
Dept. Head Student Affairs

Dated _____

10. Correction List

Selasa, 21 September 2021/12.00-13.00



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

Student Name : AUDREY ARTHANIA GOLDEN
Student Number : 1874130010014
Exam Day & Date : Selasa, 21 September 2021
Lecture : Irra Chrisyanti Dewi, S.Pd. M.S.M
(19781201 1702 028)

No	Correction List	Page	Approval
1.	Org structure bukan table, tapi figure bolong di gambar	21	
2	Penulisan table di rumus judul bukan, bukan di bawah tapi figure	28	

Acknowledge,
Advisor

(Latifahtur Rahmah, S.Pd., M.Pd)
19940225 2002 070



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : AUDREY ARTHANIA GOLDEN
Student Number : 1874130010014
Exam Day & Date : Selasa, 21 September 2021
Lecture : Latifahtur Rahmah, S.Pd., M.Pd
(19940225 2002 070)

No	Correction List	Page	Approval
i.	Masukan product of intemship bersama deskripsinya	28	

Acknowledge,
Advisor

(Latifahtur Rahmah, S.Pd., M.Pd)
19940225 2002 070