

BIBLIOGRAPHY

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APPENDIX



Picture 15. G'Sign Hotel Banjarmasin



Picture 16. G'Sign Hotel Banjarmasin



Picture 17. G'Sign Hotel Banjarmasin



Picture 18. G'Sign Hotel Banjarmasin



Picture 19. G'Sign Hotel Banjarmasin



Picture 20. Product Of Internship



Picture 21. Product Of Internship

INTERNSHIP CERTIFICATE



Picture 22. Internship Certificate

INTERNSHIP APPRAISAL FORM

5 Dipindai dengan CamScanner

Internship Appraisal Form

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

INTERNSHIP PLACE: G'SIGN HOTEL

First Name HADI SEBASTIAN USANTO Last Name HADI

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

Intern's Position: MAIN KITCHEN / PASTRY Department: FB PRODUCT

REVIEW DATE: 30 JUNI 2021 Direct Supervisor: EXECUTIVE CHEF 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 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 3,5

Picture 23. Internship Appraisal Form

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3

Maintains hair and facial hair (*if any) per proper F&B industrial standards

Uniforms

Always wear the proper and designated uniform.

3

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

Picture 24. Internship Appraisal Form

Discussions/Notes;

Siswa tersebut memberikan Kontribusi dengan Sangat Baik

Mengikuti Arahan yang diberikan oleh Atasan dengan Sangat Baik.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

Picture 25. Internship Appraisal Form

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:




Dated

30 Juni 2021

The Intern

Signature:

Dated

OTTIMMO International MasterGourmet Academy

Signature & Stamp:

Dept. Head Student Affairs

Dated

Picture 26. Internship Appraisal Form



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : HADI SEBASTIAN UYANTO
 Student Number : 1874130010049
 Exam Day & Date : Selasa, 14 September 2021
 Lecture : Hilda Tjahjani Iskandar, SE, AK, CA, MM
 (19691029 2002 072)

No	Correction List	Page	Approval
1	General spellcheck + pengecapian huruf besar, kecil, tanda baca		
2	Apabila ada produk ciptaan sendiri dan ada fotonya ditampikan di paper atau apabila tidak ada fotonya disebut kan saja apa yang dibuat selama internship, dan masak sendiri di dapur kalian difoto untuk menambah nilai.		

Acknowledge,
Advisor

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



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CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : HADI SEBASTIAN UYANTO
Student Number : 1874130010049
Exam Day & Date : Selasa, 14 September 2021
Lecture : Arya Putra Sudjaja, SE
(19801017 1703 001)

No	Correction List	Page	Approval
1	bisa dilihat di makalah yang diberi tanda merah		

Acknowledge,
Advisor

(Yohanna Prasetio, S.Sn, A.Md. Par)
19881018 1701 044



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(19881018 1701 044)

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