

Bibliography

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Appendix



Picture 19. Tang Palace Kitchen

Picture 21. Individual Plating Event Menu





Picture 22. Training Session Result

Picture 23. Tang Palace Team



Picture 24. Tang Palace Restaurant



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : DANIEL PUTRA SOEGIONO
Student Number : 1874130010042
Exam Day & Date : Selasa, 14 September 2021
Lecture : Yohanna Prasetyo, S.Sn, A.Md. Par
(19881018 1701 044)

No	Correction List	Page	Approval
1.	Spasi diperbaiki	4.	
2.	Judul / Ukuran & spasi diperbaiki	8	
3.	Spasi & margin diperbaiki supaya sesuai dengan yang disarankan	17-21 & 23	
4.	Spasi, font, margin dirapikan Tulisan (CHAPTER III) disamakan dg. tulisan Chapter lamunya	28	
5.	Spasi n' ukuran font, apakah sudah sesuai?	33	
6.	_____ _____	34.	
7.	Penulisan bibliography diperbaiki ya. Disesuaikan dengan teknik penulisan jika & sumber dari internet & penulisan judul disampaikan dg. yang lain.	35.	
8.	Penulisan judul disamakan dg. penulisan judul yg. lain	36.	

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par)
19900101 1701 041



JW MARRIOTT
SURABAYA

Certificate of Accomplishment

This is to certify that

Daniel Putra Soegiono

OTTIMMO INTERNATIONAL
has successfully completed
On The Job Training

FB Culinary

5 January 2021 – 5 July 2021

Stevan P. Ruutana
Asst. Learning & Development Manager

Andri Aryono
Executive Chef



Internship Appraisal Form



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

INTERNSHIP

PLACE: JW MARRIOTT SURABAYA

First Name Daniel Purra Last Name Soegiono

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

: 5 Jan 2021

Intern's Position : Trainer Dim Sum Department : Food & Beverage Culinary

REVIEW DATE : 5th JULY 2020 Direct Supervisor : HONG LOUNG FAT 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.

3.5

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. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.
Maintains hair and facial hair (*if any) per proper F&B industrial standards

3.5

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
Follow instructions and completes work on time with minimum supervision

3.5

Work Quality

Work performed according to Chef's standard and on-site work requirements
All job descriptions specification are met. Consistency in work. All recipes are followed

3.5

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


Discussions/Notes;

DANIEL PERFORM VERY WELL AND EXCEPTIONAL DURING
SIX MONTHS TRAINING IN TANG PALACE KITCHEN.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International	
TOTAL POINTS	<u>28</u>
RATING	_____
ACTION PLANS FOR DEVELOPMENT NEEDS	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:  CHONG LONG FATT Dated 5/7/2021

The Intern

Signature: _____ Dated _____

OTTIMMO International MasterGourmet Academy

Signature & Stamp: _____ Dated _____
Dept. Head Student Affairs