

## BIBLIOGRAPHY

*BLANCO par Mandif logo*. (2018). [Logo].

<https://www.google.com/search?q=blanco+par+mandif+logo>.

3<sup>rd</sup> August, 2022.

Gamal, H. (2018, October 19). *The Food of Indonesia*. Academia.Edu.

[https://www.academia.edu/37613092/The\\_Food\\_of\\_Indonesia](https://www.academia.edu/37613092/The_Food_of_Indonesia)

2<sup>nd</sup> August, 2022.

K. (2022, March 12). *What is beverage pairing?* Eatingexpired.Com.

<https://eatingexpired.com/what-is-beverage-pairing/>.

8<sup>th</sup> August 2022

T. (2019, December 16). *Who We Are*. Blanco Par Mandif.

<https://blancoparmandif.com/who-we-are/>

31<sup>th</sup> July, 2022.

Rajak, H. (2021, July 23). *Hygiene And Sanitation In Food Sector*. Hmhub.

<https://hmhub.in/hygiene-and-sanitation-in-food-sector/>

3<sup>rd</sup> August, 2022.

## APPENDIX



Picture 33. Photo at Koral Restaurant



Picture 34. Photo at Koral Restaurant (2)



Picture 35. Photo with all staffs and trainees



Picture 36. BLANCO par Mandif Certificate

# Internship Appraisal Form



INTERNSHIP PLACE: BLANCO por Mandi

First Name Happy Eko Last Name Putra

Review Period/s :  Monthly  Quarterly  Bi-annually  Annually Date Joining : January 24<sup>th</sup> 2022 - July 24<sup>th</sup> 2022

Intern's Position : Commis, server and Bar Department : Kitchen and Service

REVIEW DATE : July 25<sup>th</sup> 2022 Direct Supervisor : \_\_\_\_\_ 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.

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

Picture 37. Internship Appraisal Form

**3. PERSONAL PRESENTATIONS**

**Grooming Standards** 3.5

Practices and displays proper grooming, personal hygiene and care.

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

**Uniforms** 3.5

Always wear the proper and designated uniform.

**4. ON THE JOB & KNOWLEDGE**

**Dependability** 3.5

Can be counted upon to do what is expected and required

Follow instructions and completes work on time with minimum supervision

**Work Quality** 4

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

**Work Quantity** 3.8

Complete the expected amount of work in relation to Company's standards

**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 38. Internship Appraisal Form(2)

**Discussions/Notes;**

---

---

---

---

---

---

---

---

---

---

**PERFORMANCE SUMMARY \* to be filled by OTTIMO International**

TOTAL POINTS \_\_\_\_\_

RATING \_\_\_\_\_

**ACTION PLANS FOR DEVELOPMENT NEEDS**

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

5. \_\_\_\_\_

Picture 39. Internship Appraisal Form(3)

**III. SIGNATURES**


**On-Site Manager/Owner/Chef**

Signature & Stamp:  AHIMSA GHIBRAN Dated 25 July 2022

**The Intern**

Signature:  Harry Eko Dated 8/8/2022

**OTTIMMO International MasterGourmet Academy**

Signature & Stamp:  Robby Dated 8/8/2022  
*Dept. Head student Affairs*

Picture 40. Internship Appraisal Form(4)



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

Student Name : Happy Eko Putra  
 Student Number : 1974130010055  
 Exam Day & Date : Senin, 15 Agustus 2022  
 Lecture : Heni Adhianata, S.T.P., M.Sc  
 (19900613 1402 016)

No	Correction List	Page	Approval
1.	Answer training objective	x	
2.	Paragraf ke-3 <sup>dan 6</sup> sama dg wacen	1	
3.	point 1-2 @ learn about fine drawing resto	2	
4.	= sama dg wacen	4	
5.	source of picture ?	5	
6.	Garis di pic. - "tabel" diganti picture, bukan table	6	
7.	Month of each section?	8-10	
8.	Name of table ada di atas tabel, bukan bawah	8-10	
9.	Jangan gunakan kalimat tanya	11	
10.	Short description about product of interdep	13-19	
11.	Description about kitchen (part)	20-23	
12.	Answer the objective	24.	

Acknowledge,  
 Advisor

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

Picture 41. Revision Form





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

Student Name : Happy Eko Putra  
Student Number : 1974130010055  
Exam Day & Date : Senin, 15 Agustus 2022  
Lecture : Yohanna Prasetyo, S.Sn, A.Md. Par  
(19881018 1701 044)

No	Correction List	Page	Approval

Acknowledge,  
Advisor

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

Picture 42. Revision Form(2)



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

Student Name : Happy Eko Putra  
Student Number : 1974130010055  
Exam Day & Date : Senin, 15 Agustus 2022  
Lecture : Gilbert Yanuar Hadiwirawan, A.Md.Par.  
(19900101 1701 041)







No	Correction List	Page	Approval







Acknowledge,  
Advisor

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

Picture 43. Revision Form(3)

**Name** : Happy Eko Putra  
**Student Number** : 1914 1300 100 55  
**Advisor** : Yohanna Prasetyo, S. Sn., A. Md. Per

No	Date	Topic Consultation	Name/ Signature
1	24/4	Recapitulation of Industrial Training	
2	25/4	Chapter 1	
3	1/8	Chapter 2	
4	2/8	Product of Internship	
5	2/8	Hygiene and Sanitation	
6	3/8	Organizational Structure	

No	Date	Topic Consultation	Name/ Signature
7	3/8	Place Assignment	
8	3/8	Bibliography	
9	8/8	Writing Guidelines	
10	9/8	Writing Guidelines	
11	9/8	Check Spelling	
12	9/8	Bibliography	

Picture 44. Consultation Form