

BIBLIOGRAFI

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Anonymous. 2020. Vasa Hotel Surabaya.

<https://tanrise.com/produk-perusahaan/hotel/>. November 14, 2021



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INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : WILSON WINANDY LIEMARTO
 Student Number : 1874130010067
 Exam Day & Date : Jumat, 10 Desember 2021
 Lecture : Yohanna Prasetyo, S.Sn, A.Md. Par
 (19881018 1701 044)

No	Correction List	Page	Approval
1.	I → (diganti) the writer	ii	
2.	Ms. Izza diganti Ms. Hilda	1	
3.	Acknowledgment	1	
4.	The benefits of the Internship for student, hotel, &	2	
5.	Kegiatan magang (ngapain aja?) ottimmo (diperlengkap). misal bulan → bulan ... ngapain aja secara detail.	13	

Acknowledge,
Advisor

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Lecture : Irra Chrisyanti Dewi, S.Pd. M.S.M
(19781201 1702 028)

No	Correction List	Page	Approval
1.	See guidelines : Problem piece ?		

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Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
(19691029 2002 072)

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Advisor

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VASA

HOTEL

SURABAYA

CERTIFICATE OF ACCOMPLISHMENT

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

Wilson Winandy Liemarto

Ottimmo

for successful completion of **ON THE JOB TRAINING** in **Food and Beverage**

Product Department from 16 April 2021 until 15 October 2021.

Abdul Hakam

Cluster Training Manager

Rita Laksmiwati

Cluster Director of Human Resources

Internship Appraisal Form



AKADEMI KULINER & PATISERI
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CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

INTERNSHIP

PLACE: Vasa Hotel

First Name Wilson Last Name Liemarto

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

Intern's Position : COOK Department : 209 Dining

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.

3

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

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

3

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

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

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;

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____


RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:  Han Susanto. Dated 13/10/2021

The Intern

Signature:  Wilson Winandy Dated 13/10/2021

OTTIMMO International MasterGourmet Academy

Signature & Stamp:   Roby Dated 14/12/2021
Dept. Head Student Affairs