

## BIBLIOGRAPHY

Blanco par Mandif. (2019, December 16). *Who We Are*. Retrieved August 9, 2022, from <https://blancoparmandif.com/who-we-are/>

BLANCO Par Mandif. (2022). *BLANCO par Mandif logo* [Logo]. BLANCO Par Mandif Logo. <https://blancoparmandif.com/>

**APPENDIX**



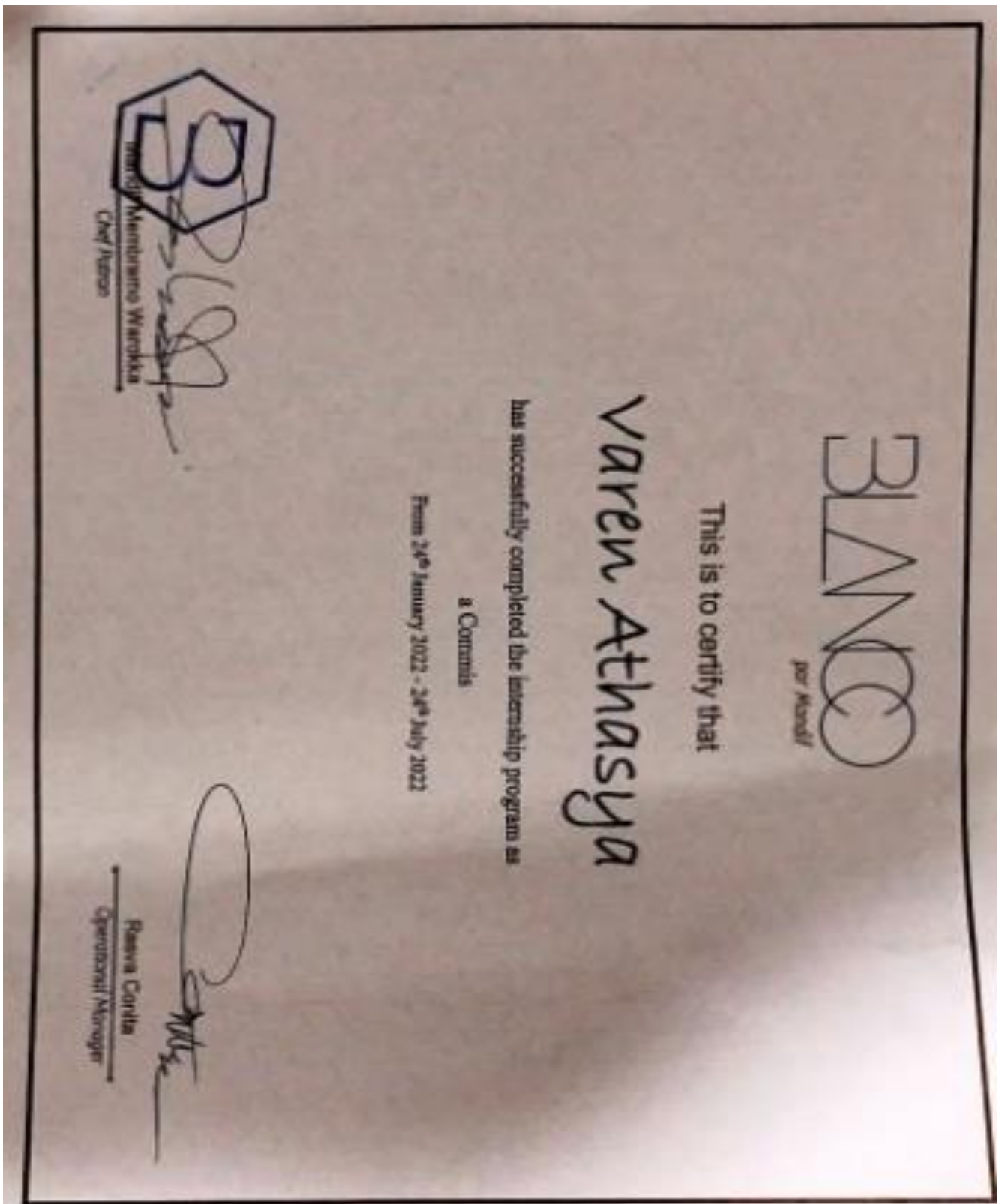
Picture 37. Photo at Koral



Picture 38. Photo at Koral Restaurant (2)



Picture 39. Photo with all staffs and trainees



Picture 40. BLANCO Certificate

# Internship Appraisal Form



AKADEMI KULINER & PATISERI  
**OTTIMMO**<sup>®</sup>  
INTERNASIONAL  
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

## INTERNSHIP

PLACE: BLANCO for Mandif

First Name Varen Last Name Atthaya

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 : Waitress and Bartenders Department : Service and Kitchen  
and commis

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.

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

Picture 41. Internship Appraisal Form

**3. PERSONAL PRESENTATIONS**

**Grooming Standards**

Practices and displays proper grooming, personal hygiene and care.

3.5

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

**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

4

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

3.9

**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 42. Internship Appraisal Form(2)

**Discussions/Notes;**

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

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

**RATING** \_\_\_\_\_

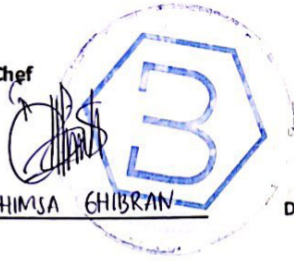
**ACTION PLANS FOR DEVELOPMENT NEEDS**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

Picture 43. Internship Appraisal Form(3)

III. SIGNATURES

On-Site Manager/Owner/Chef



Signature & Stamp: AHIMSA GIBRAN Dated 24 July 2022

The Intern

Signature:  Varen Athasya Dated 8 August 2022

OTTIMMO International Master Gourmet Academy



Signature & Stamp:  Peby  
Dept. Head Student Affairs Dated 8/8/2022

Picture 44. Internship Appraisal Form(4)



Student Name : Varen Athasya  
 Student Number : 1974130010026  
 Exam Day & Date : Senin, 15 Agustus 2022  
 Lecture : Latifahtur Rahmah, S.Pd., M.Pd  
 (19940225 2002 070)

No	Correction List	Page	Approval
1.	Dijelaskan berapa bulan sekali pindah section		
2.	Jelaskan bagaimana varen diberi tanggung jawab dan kepercayaan full.		
3.	Problem and solutionsnya di tambah lagi, sesuai dengan real yg terjadi. (cth: jika ada tamu yang tiba2 memberi informasi minta dairy free lalu solusi apa yg diberikan)		
4.	Bagaimana strategi mereka dalam mengolah makanan tepat waktu dan tetap hangat		

Acknowledge,  
 Advisor

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

Picture 45. Revision Sheet





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

Student Name : Varen Athasya  
 Student Number : 1974130010026  
 Exam Day & Date : Senin, 15 Agustus 2022  
 Lecture : Heni Adhianata, S.T.P., M.Sc  
 (19900613 1402 016)

No	Correction List	Page	Approval
1.	Objective di Executive Summary	x	
2.	Awal paragraf 3 (dihilangkan)	1	
3.	⊕ Why Blanco Parmesan ?	2	
4.	Sub. bab 1.2 ⊕ learn about fine dining resto	2	
5.	Source of picture	4, 6, 7, 8	
6.	Organizational structure → picture bukan Table, dan diberi tanda panah	9	
7.	Keterangan bulat di masing-masing section	11-13	
8.	Keterangan "Table" posisinya di atas tabel, bukan dibawah.	11-13	
9.	Penulisan paragraf di bagian 3.2 → rata kanan kiri, maksimalkan space yg ada sesuai aturan margin	15-24	
10.	Part 3.3 ⊕ description about kitchen	25-28	
11.	Conclusion ⊕ answer the objective	30	
12.	Bibliography → urut berdasarkan tahun	32	

Acknowledge,  
 Advisor

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

Picture 46. Revision Sheet(2)



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

Student Name : Varen Athasya  
 Student Number : 1974130010026  
 Exam Day & Date : Senin, 15 Agustus 2022  
 Lecture : Yohanna Prasetio, S.Sn, A.Md. Par  
 (19881018 1701 044)

No	Correction List	Page	Approval
1.	Spasi diperbaiki	22 - 23.	

Acknowledge,  
 Advisor

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

Picture 47. Revision Sheet(3)



Advisory Culture & Partner  
**OTTIMO**  
 INTERNATIONAL

**CONSULTATION FORM**  
**INDUSTRIAL TRAINING /**  
**FOODPRENEURSHIP**

Name : Meera Kishorega  
 Student Number : 191412010026  
 Address : Indraprastha, Kirti Nagar, 2010028

No	Date	Topic Consultation	Name/Signature
1	15/11	Apakah Persewaan Bawahan di bawah adalah outplacement?	<i>[Signature]</i>
2	15/11	Apakah contoh manajemen di "rehabilitasi" para veteran?	<i>[Signature]</i>
3	24/11	Apakah etoproduksinya per orang?	<i>[Signature]</i>
4	1/12	Adakah pendapat tentang ukuran kewarung makanan. Apakah seperti adanya atau adanya ruang-ruangannya?	<i>[Signature]</i>
5	1/12	Apakah ada konsep yang perlu dicerminkan di "kitchen and installation"?	<i>[Signature]</i>
6	1/12	Apakah ada peluang per dapur? atau apakah nilai di restoran.	<i>[Signature]</i>

No	Date	Topic Consultation	Name/Signature
7	4/12	Apakah ada gambaran di konsep waktu?	<i>[Signature]</i>
8	4/12	Apakah ada produknya atau produksinya?	<i>[Signature]</i>
9	5/12	Apakah ada nilai?	<i>[Signature]</i>
10	9/12	Apakah ada nilai tambah?	<i>[Signature]</i>
11	9/12	Apakah ada konsep?	<i>[Signature]</i>
12	9/12	Apakah ada nilai tambah?	<i>[Signature]</i>

Picture 48. Consultation Form