

BIBLIOGRAPHY

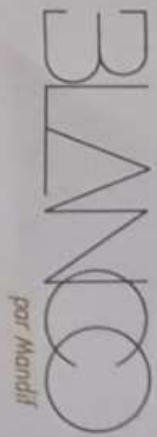
Who we are. (2015). Retrieved August 8, 2022, from <https://blancoparmandif.com/who-we-are/>

Story. (2015). Retrieved August 10, 2022, from <https://blancoparmandif.com/story/>

APPENDIX



Kitchen Team in *Blanco par Mandif*



This is to certify that

Janice Aprilia Gunawan


has successfully completed the internship program as

a Commis

From 18th May 2022 - 18th August 2022



Mandi Membramo Walokka
Chef Patron



Resva Conita
Operational Manager

Internship Appraisal Form



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

INTERNSHIP

PLACE: Blanco Par Mandif

First Name Janice Last Name Aprilia

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: 18 May 2022

Intern's Position : a Commis Department : Kitchen

REVIEW DATE : 21 Agustus 2022 Direct Supervisor : Ahimsa Ghibran x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

A

Team Player

Cooperates and works well with others. Enthusiastic, portrays a positive manner and
Works toward the Company's goal/s.

A

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

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

4

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

Uniforms

Always wear the proper and designated uniform.

4

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

4

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;

Sudah Bagus dalam melakukan suatu pekerjaan.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

On-Site Manager/Owner/Chef



Signature & Stamp: *Senny Mulya* Dated 21 Agustus 2022

The Intern

Janice Aprilia

Signature: Janice Aprilia Dated 21 Agustus 2022





OTTIMMO International Master Gourmet Academy



Signature & Stamp: *Robby* Dated 07 Oct 2022
Dept. Head Student Affairs

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Janice Aprilia
 Study Program : Culinary Arts
 Placement of Industrial Training : Blanco Par Mandit
 Field of Work : Commis
 Activity Notes : Month (I/II/III/IV/V/VI)

Week	Description of Activities	Signature
1	Introduction to the ingredients used in the kitchen. Chopped garlic, shallots, chili and slice lime. Cleaning chiller and kitchen.	
2	Assisting chefs and garnish the food after plating. Memorize plates used for aperitif, main course and dessert.	
3	Learn how to cut a duck properly. Learn how to cut a seafood properly. Learn how to cut a beet properly.	
4	Make Chawan Mushi. Make Dadar Jagung. Make Urap - Urap. Heat the bread and cut it and prepared the sauce and butter.	

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Janice Aprilia
 Study Program : Culinary Arts
 Placement of Industrial Training : Blanco Par Mandit
 Field of Work : Commis
 Activity Notes : Month I @ III/IV/V/VI

Week	Description of Activities	Signature
1	Learn how to make puree; aubergine, chick peas and green peas.	[Signature]
	Learn how to smoke, rendering and cook duck.	
	Learn how to cook lamb and beef.	
	Learn how to smoke octopus and tuna.	
2	Learn how to fire the food at dinner service.	[Signature]
	Make kimcha sauce for dessert.	
	Make maranggi sauce for the beef and lamb.	
	Make beetroot sauce for the duck	
3	Make Raspberry Jelly for condiment of the dessert.	[Signature]
	Seasoning the food (in dinner service)	
	Make Sambal Matah and Sambal dabu - dabu	
4	Boil the Lobster and poached the lobster.	[Signature]
	Make poached sauce for the lobster and shrimp.	
	Make pineapple butter for duck condiment.	
	Make sambal wijen for roasted baby corn.	
	Make Sayur Asem Soup.	

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Janice Aprilia
 Study Program : Culinary Arts
 Placement of Industrial Training : Blanco Par Mandif
 Field of Work : Commis
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities	Signature
1	Make coconut foam for dessert.	[Signature]
	Make foam lobster sauce.	
	Make Semprong taco for the condiment for aperitif.	
	Learn how to mold and shaping the butter.	
	Learn how to make seabass sauce.	
	Learn how to make pickle	
	Learn how to make tulle.	
2	Make Gethuk batter and mold	[Signature]
	Make Lapis Legit for migardise.	
	Make pancake gluten-free.	
	Learn how to make tulle.	
	Plating the complimentary cake.	
3	Make milk gel, mango gel, raspberry gel and passion fruit gel.	[Signature]
	Make Kenari cookies and Kenari crumble.	
	Make Cendol for dessert substitution of Gethuk.	
	Make Taliwang Sauce for the Octopus.	
4	Make Megajiki truffle for the aperitif.	[Signature]
	Make longbean kimchi.	
	Make Papinyo sauce.	
	Make Asinan Sauce.	

Make Binte / Milu Siram Soup

Make Chicken liver puree



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
PLANNING SETS / GASTRONOMY / BAKING & PASTRY ARTS

Student Name : Janice Aprilia Gunawan
Student Number : 1974130010011
Exam Day & Date : Kamis, 29 September 2022
Lecture : Latifahur Rahmah, S.Pd., M.Pd
(19940225 2002 070)

No	Correction List	Page	Approval
1	Enter the set menu card as an example		
2	Add a photo of you during your internship or a photo with the chef team		

Acknowledge,
Advisor

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



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
VEGETARIAN ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Janice Aprilia Gunawan
 Student Number : 1974130010011
 Exam Day & Date : Kamis, 29 September 2022
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Executive Summary & Peringkat.		<i>[Signature]</i>
2.	Background terlalu singkat. Tambahkan informasi tentang hotel, berikan pembahasan yg menarik.		<i>[Signature]</i>
3.	Terlalu banyak kata "the author"		<i>[Signature]</i>
4.	Satu paragraf minimal 3 kalimat.		<i>[Signature]</i>
5.	Benefit di chapter I mana?		<i>[Signature]</i>
6.	Perbaiki grammatikal penulisan.		<i>[Signature]</i>
7.	Hindari penggunaan kata "we & you"		<i>[Signature]</i>
8.	Pada chapter 2 overview jadikan satu saja dgn poin 2.1, 2.2, 2.3, 2.4.		<i>[Signature]</i>
9.	Poin 2.4 ditambahkan gambar lokasi/map.		<i>[Signature]</i>
10.	Tambahkan informasi features yg dimiliki restoran.		<i>[Signature]</i>
11.	Penggunaan singkatan harus sben Penjelasan.		<i>[Signature]</i>

Acknowledge,
 Advisor

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



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
VEGETARIAN ARTS · CATERING ARTS · BAKING & PASTRY ARTS

Student Name : Janice Aprilia Gunawan
Student Number : 1974130010011
Exam Day & Date : Kamis, 29 September 2022
Lecture : Novi Indah Permata Sari, S.T., M.Sc
(19951109 2202 083)

No	Correction List	Page	Approval
12.	Sebelum tabel diberi penjelasan pengantar.		
13.	Ditambahkan penjelasan pada gambar yg rusak		
14.	Problem & Solver mana ?		

Acknowledge,
Advisor



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



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
COLLEGE OF THE FUTURE IN BAKING & PASTRY ARTS

Student Name : Janice Aprilia Gunawan
Student Number : 1974130010011
Exam Day & Date : Kamis, 29 September 2022
Lecture : Michael Valent, A Md Par.
(19950219 2001 074)

No	Correction List	Page	Approval
1	Problems & Solution s section	Bab 4	

Acknowledge,
Advisor

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



**CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP**

Name
Student Number : 1974130010011
Advisor : Lattifahurrahman, S. Pd, M. Pd

No	Date	Topic Consultation	Name/ Signature
1.	28/8	Konsultasi chapter II Hygiene and Sanitation	
2.	29/8	Konsultasi Recapitulation of Industrial Training Activities	
3.	30/8	Konsultasi Chapter III Table Activities of Internship	
4.	20/9	Konsultasi Table of Content.	
5.	20/9	Konsultasi Executive Summary.	
6.	20/9	Konsultasi Chapter I Industrial Objective	

No	Date	Topic Consultation	Name/ Signature
7.	20/9	Konsultasi Chapter III Kitchen Layout Description	
8.	22/9	Konsultasi Chapter II Concept	
9.	22/9	Konsultasi Bibliography	
10.	23/9	Review the whole report and final check.	
11.			
12.			