

BIBLIOGRAPHY

- Desi Wulansari, R. (n.d.). *PENERAPAN PERSONAL HYGIENE DI FOOD AND BEVERAGE PRODUCT GRAND JATRA HOTEL PEKANBARU*. Retrieved June 8, 2022, from <https://media.neliti.com/media/publications/33049-ID-penerapan-personal-hygiene-di-food-and-beverage-product-grand-jatra-hotel-pekanb.pdf>
- <https://Thegaiabandung.Com>. *The Gaia Hotel Bandung | Official Website*. (n.d.). Retrieved June 4, 2022, from <https://thegaiabandung.com/>
- Peru, E. (n.d.). *Nikkei Food: Japanese-Peruvian Fusion Cuisine*. Eat Peru. Retrieved July 1, 2022, from <https://www.eatperu.com/nikkei-food-japanese-peruvian-fusion-cuisine/>
- Taylor & Francis. *Immigrant integration through food: Nikkei cuisine in Peru*. (n.d.). Retrieved April 4, 2022, from <https://www.tandfonline.com/doi/full/10.1080/18692729.2017.1351022>
- Tossman, M. (2018, February 8). *10 Benefits of an Internship*. Retrieved May 4, 2022, from <https://www.meca-nyc.org/meca-wbl/2018/1/14/10-benefits-of-a-meca-internship>
- Wisnu, H. (n.d.). *Sanitasi Hygiene dan K3*. Retrieved May 4, 2022, from <https://repository.bsi.ac.id/index.php/unduh/item/290639/BUKU-AJAR-HYGIENY-DAN-SANITASI-K3>

APPENDIX



Figure 67. Kitchen Team



Figure 68. Kitchen Team




Figure 69. Kitchen team



Figure 70. Internship Certificate

Internship Appraisal Form



AKADEMI KULINER & PATRIOT
OTTIMMO
INTERNASIONAL

INTERNSHIP PLACE: The GALIA Hotel Bandung
 First Name: YON Last Name: Devianna (umi)
 Review Period: Monthly Quarterly Bi-annually Annually Date Joining: 27-09-2021
 Intern's Position: Teknisi Department: PB Kitchen
 Internship Date: 13-09-2021 Direct Supervisor: Djaja Soeharto

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staff 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 goals. 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 3.5

3. PERSONAL PRESENTATIONS

Grooming Standards 4

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

Uniforms 4

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 3.5



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

Figure 71. Internship Appraisal Form

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:  
YUNERLI FA GINTING (LDM) Dated 13/07/2022

The Intern

Signature: 
WEN DESTRIANAWATI Dated 13 - July - 2022

OTTIMMO International MasterGourmet Academy


Signature & Stamp: 
Dept. Head Student Affairs Dated 23 - Agustus - 2022

Figure 72. Internship Appraisal Form

Discussions/Notes; I am happy with you, she is hard work, always follow the instruction, she can manage her job, and the import thing always works with hart.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

Figure 73. Internship Appraisal Form

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Ivon Destrianawati
 Study Program : Culinary Arts and Baking Pastry
 Placement of Industrial Training : The Gaia Hotel Bandung
 Field of Work : Hot and Cold Kitchen
 Activity notes : Months I/II/III/IV/V/VI

Week	Description of activities	Signature
1	<ul style="list-style-type: none"> ✓ Orientation for all trainees, hotel tours, and kitchen tours, ✓ Kitchen introduction ✓ Cleaning utensils and kitchen ✓ Storing ingredient in the walk-in chiller ✓ Labeling the product ✓ Set up buffet for breakfast 	
2	<ul style="list-style-type: none"> ✓ Learn how to assist egg station at breakfast time ✓ Make the omelette, sunny side up, scramble egg and poach egg 	
3	<ul style="list-style-type: none"> ✓ Learn how to assist fruit station, cut any kind of fruits ✓ Make fresh juice 	
4	<ul style="list-style-type: none"> ✓ Assist traditional station refill any kind of traditional foods like batagor, baso tahu, and fried tofu 	
5	<ul style="list-style-type: none"> ✓ Prepare for breakfast, cut the fruits for sliced fruit like pineapple, watermelon, melon, papsya 	
6	<ul style="list-style-type: none"> ✓ Cut the potato for potato wedges ✓ Make potato lyonnaise ✓ Make muesli ✓ Fill the yoghurt for breakfast. 	
7	<ul style="list-style-type: none"> ✓ Prepare for salad bar and egg station like cut the carrot, mushroom, onion, etc ✓ Prepare the soup for breakfast like soto bandung ✓ Make any kind of paste like paste for yellow rice and semur telur 	
8	<ul style="list-style-type: none"> ✓ Prepare and cut the vegetable for ratatouille like zucchini, capsicum and eggplant ✓ Make chilli oil ✓ Make sambal colo-colo ✓ Make sambal matah 	

	<ul style="list-style-type: none"> ✓ Make sambal dadak ✓ Make sambal terasi 	
9	<ul style="list-style-type: none"> ✓ Cut the sweet potato, sweet corn and banana ✓ Assist at open kitchen during breakfast to make the filling for soto ayam, soto tangkar, soto bandung, mie baso, cuankie, mie aya, etc. During breakfast time 	
10	<ul style="list-style-type: none"> ✓ Make the filling for chicken noodle ✓ Prepare peanut sauce for batagor and baso tahu 	
11	The author got covid	
12	The author got covid	
13	<ul style="list-style-type: none"> ✓ Move to mono-mono restaurant and do kitchen tours and kitchen introduction ✓ Make garlic confit ✓ Boil potato and sweet potato ✓ Blanch carrot and asparagus ✓ Learn about all the menus and ingredients ✓ Group items that needed to be stored back ✓ Check items availability for ordering purpose 	
14	<ul style="list-style-type: none"> ✓ Make sweet potato puree ✓ Make potato puree ✓ Prepare condiment for mushroom soup like sautee champignon, shimeji and shitake mushroom ✓ Prepare condiment for miso soup like boil the soba mi, cut the silken tofu, boil quail eggs, and cut the eggplant ✓ Prepare condiment for and chorizo soup such as cut and sautee the capsicum, cut and boil potato, boil the red bean and roast and cut the chorizo 	
15	<ul style="list-style-type: none"> ✓ Learn how to make chimicuri ✓ Learn how to make tomato salsa ✓ Make cheese sauce for mac and cheese ✓ Make miso puree for salmon, ✓ Grilled tomato ✓ Grilled carrot ✓ Make eggplant furai 	
16	<ul style="list-style-type: none"> ✓ Prepare condiment for pasta station like mushroom, cheese, and bacon ✓ Prepare the sauce for steak before dinner time ✓ Frying maki furai ✓ Assist the pasta station during dinner time ✓ Learn how to make truffle parmesan fries ✓ Learn how to make cebolla sauce 	
17	<ul style="list-style-type: none"> ✓ Make and plating salmon al miso ✓ Prepare the pumpkin and coriander rice 	

Figure 74. Recapitulation of Industrial Training Activities

	<ul style="list-style-type: none"> ✓ Arrange the filling for any kind of soup like mushroom soup, miso soup, and chorizo soup ✓ Learn to make sriracha mayo for empanadas sauce ✓ After dinner time, do proper closing by clearing the station and cooling drawers. 	<i>[Signature]</i>
18	<ul style="list-style-type: none"> ✓ Make the mushroom sauce ✓ Make wasabi sauce ✓ Prepare the paste and make mushroom soup ✓ Learn ow to make miso soup ✓ Learn how to make chorizo soup. ✓ Make dumplings for mushroom soup ✓ Make the filling for dampling 	<i>[Signature]</i>
19	<ul style="list-style-type: none"> ✓ Learn how to cut tuna and white fish for ceviche ✓ Learn how to cut the salmon for salmon aji amarillo ✓ Learn how to make ponzu sauce ✓ Learn how to cut tenderloin and slice kyuri for make the carne tenderloin ✓ Learn how to make ceviche classic ✓ Learn how to make ceviche tuna ✓ Prepare the condiments for ceviche like cut the coriander, red chili and onion ✓ Make sweet potato and spring rolls chips 	<i>[Signature]</i>
20	<ul style="list-style-type: none"> ✓ Learn how to make anthicucos ✓ Make the sweet potato and baby corn glaze ✓ Make coriander oil ✓ Learn how to make tagarashi oil ✓ Learn how to make maki rolls ✓ Learn how to make maki dynamite ✓ Learn how to make sushi for breakfast ✓ Learn how to arrange and plate the maki ✓ Fry and plating the maki furai 	<i>[Signature]</i>
21	<ul style="list-style-type: none"> ✓ Learn how to make aji amarillo paste ✓ Learn how to make rocoto paste ✓ Learn how to make rocoto tomato paste ✓ Learn how to make tiger's milk ✓ Learn how to make huancaina sauce ✓ Learn how to make new tomato salsa ✓ Learn how to make the new chimicuri sauce 	<i>[Signature]</i>
22	<ul style="list-style-type: none"> ✓ Learn how to make the filling for empanadas cheese ✓ Learn how to make coxinha dough ✓ Learn how to shape and make coxinha ✓ Learn how to make grilled vegetables ✓ Learn how to make champignon the ajo ✓ Learn how to Make the carbonara sauce ✓ Learn how to Make bolognese sauce 	<i>[Signature]</i>
23	<ul style="list-style-type: none"> ✓ Learn about the new menu ✓ Learn about how to prepare the yellow mashed potato ✓ Learn how to make coriander rice ✓ Learn how to make yakimeshi rice ✓ Learn how to prepare the condiments for coriander rice ✓ Learn how to plating the aroz con pato ✓ Learn how to make the marination for roasted chicken and duck confit 	<i>[Signature]</i>
24	<ul style="list-style-type: none"> ✓ Learn how to make miso glaze for salmon al miso ✓ Learn how to make premix sauce for yakimeshi rice ✓ Learn how to make kombu dashi ✓ Learn how to make cebolla salsa criolla ✓ Learn how to make and plate aroz con pato ✓ Learn to to prepare and make pollo al horno ✓ Learn how to make pizza ✓ Learn how to make hot dog 	<i>[Signature]</i>

Figure 75. Recapitulation of Industrial Training Activities



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

Student Name : Ivon Destrianawati
 Student Number : 1974130010041
 Exam Day & Date : Senin, 15 Agustus 2022
 Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
 (19691029 2002 072)

No	Correction List	Page	Approval
1.	Hilda Tjahjani not Teshjani	iv	
2.	Please do general spell check, for example error in page iii " ... bear any risk <u>not</u> risky " also error in page 23 " Dining Restaurant " <u>not</u> " Dinning Restau- rant "	all	
	& Placements of capital letters after numbers, for example 9.5b " no. 2. appraisal " no. 3. Appraisal		
3.	gunakan huruf celi technical writing secara keseluruhan dengan Librarian sebelum cetak hard copy.		

Acknowledge
 Advisor

(Ryan Yerehia Iskandar, SS)
 19821218 1601 023

Figure 76. Revised Form



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

Student Name : Ivon Destrianawati
Student Number : 1974130010041
Exam Day & Date : Senin, 15 Agustus 2022
Lecture : Ryan Yeremia Iskandar, SS
(19821218 1601 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Ryan Yeremia Iskandar, SS)
19821218 1601 023

Figure 77. Revised Form



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CUISINARY ARTS - CATERING - BAKING & PASTRY ARTS

Student Name : Ivon Destrianawati
Student Number : 1974130010041
Exam Day & Date : Senin, 15 Agustus 2022
Lecture : Michael Valent, A.Md.Par.
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Ryan Yernia Iskandar, SS)
19821218 1601 023

Figure 78. Revised Form



Akademi Kuliner & Pastry
OTTIMMO
 INTERNASIONAL

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

Name : IVON Destianawati
 Student Number : 1974130010041
 Advisor : Ryan Yeremia Iskandar, S.S.

No	Date	Topic Consultation	Name/ Signature
1.	26/01/22	Recapitulation of Industrial Training	
2.	03/06/22	kitchen Structure	
3	14/06/22	Background of Study	
4	15/06/22	Chapter II	
5	17/06/22	Product of Internship	
6	20/06/22	Chapter III	

No	Date	Topic Consultation	Name/ Signature
7	25/06/22	Internship Report Reused	
8	27/06/22	Appendix	
9	29/06/22	Chapter IV	
10	30/07/22	Approval	
11	25/07/22	Final Check Report	

Figure 79. Consultation Form