

BIBLIOGRAPHY

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APPENDIX



Picture 23. Kanvaz Patisserie Kitchen



Picture 24. Kanvaz Patisserie Kitchen



Picture 25. Mano Beach House Kitchen



Picture 26. Mano Beach House Kitchen



Picture 27. Mano Beach House Kitchen

Internship Appraisal Form



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

INTERNSHIP

PLACE: Kanva7 Patisserie by Vincent Nigita

First Name Gabriela Felicia Last Name Irawan

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

Intern's Position : Pastry Department : Kitchen

REVIEW DATE : 12 - 08 - 2022 Direct Supervisor : Kevin 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 s positive manner and
Works toward the Company's goal/s.

3.6

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared.

3.4

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.

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

3.6

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

3.6

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

3.2

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;

Gaby needs to be focus, more efficiently working like speed up but clean and tidy not in the rush, learnt to

Multi tasking so in one shift you can do ~~as~~ like staff i know u can be better from now!!

Remember baking soda and baking powder looks the same but different function!! ah but you good at piping skill quite stable ~~than~~ from the other trainee i've met. Good luck for your future!!!

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:  Dated 12 Agustus 2022
by VINCENT NIGITA

The Intern

Signature:  Dated 12 Agustus 2022
Gabriela Felicia

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  Dated 12 / 09 / 2022
Dept. Head Student Affairs

Internship Appraisal Form



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

INTERNSHIP
PLACE: MANO BEACH HOUSE

First Name _____ Last Name _____

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

Intern's Position : Kitchen Hand Department : Food Production

REVIEW DATE : 7 Feb - 9 Mei 2022 Direct Supervisor : Manu Eultom 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 s 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. 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

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;

- taste everything you make
- Be consistent
- Be Creative

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:  Signature and stamp of MAN 6 UTM, featuring a blue logo with a hand and the text 'MAN 6 UTM'.


Dated 12 Agustus 2022

The Intern

Signature:  Signature of the intern.

Dated 12 Agustus 2022

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Signature and stamp of Ottimmo International MasterGourmet Academy, featuring a gold and red logo with the text 'OTTIMMO' and '1984'.

Dated 12 / 09 / 2022

Dept. Head Student Affairs



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Gabriela Felicia Irawan
 Student Number : 1974130010034
 Exam Day & Date : Kamis, 8 September 2022
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Jelaskan alasan memilih restoran di Renbahuwan. Tambahkan kelebihan dan hal-hal positif tentang restoran.	1	
2.	Kata ganti (pronoun) Hotel → "it" bukan "they"	4	
3.	Tidak boleh ada "contracton" (doit → do not)	4	
4.	Tambahkan informasi Anty Detail Description company (11). Rapikan gambar!	4	
5.	Hindari penggunaan kata (izwe)		
6.	Problem & solves dibliskan (pain) & bab N		

Acknowledge,
Advisor,

(Hilda Tjahjani Iskandar, S.E., Ak., C.A.,
M.M.)

19691029 2002 072




Akademi Kuliner & Patiseri

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

No	Correction List	Page	Approval
	<i>Daftar Pustaka / Bibliography ditambah buku teks seperti tentang perhotelan atau resep</i>		

Acknowledge,
Advisor



(Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.)

19691029 2002 072



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Student Name : Gabriela Felicia Irawan
Student Number : 1974130010034
Exam Day & Date : Kamis, 8 September 2022
Lecture : Michael Valent, A.Md.Par.
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
Advisor

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



Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

Name : Gabriella Felicia
 Student Number : 197413 001 00 34
 Advisor : Hilda Tjahjani

No	Date	Topic Consultation	Name/ Signature
1.	18 / 08	Intership Report	
2.	22 / 08	Writing guideline for Intership Report	
3.	24 / 08	Revision - Intership Report	
4.	29 / 08	Revision - Intership Report	
5.	30 / 08	Approval Intership Report	
6.	31 / 08	Intership Report Guideline	

No	Date	Topic Consultation	Name/ Signature
7.	06 / 09	Presentation Guideline	
8.	25 / 08	Revision - Intership Report	
9.	10 / 09	Approval Intership Report after Revision	
10.	10 / 09	Approval Intership Report after Revision	
11.	12 / 09	Intership Report	
12.	12 / 09	Intership Report	