

## BIBLIOGRAPHY

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## APPENDIX

### Appendix 1. Pastry and Bakery Team



Figure 1. Bakery and Pastry Team

### Appendix 2. Certificate



Figure 2. Certificate

### Appendix 3. Recapitulation of Industrial Training Activities

#### RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Khatine Tripena Etmon Dania  
 Study Program : Culinary Arts  
 Placement of Industrial Training : February 5<sup>th</sup> 2022 – August 5<sup>th</sup> 2022  
 Field of Work : Bakery and Pastry  
 Activity Notes : Month I/ II/ III/ IV/ V/ VI






Week	Description of Activities	Signature
1 (Bakery)	<ul style="list-style-type: none"> <li>- Orientation week</li> <li>- SOP explanations</li> <li>- Kitchen and restaurant tour</li> <li>- Job desk explanation</li> <li>- Memorize all bakery products</li> <li>- Take notes about baking time and temperature</li> <li>- Memorize each place for ingredients, utensils and equipment</li> <li>- Learn how to prepare butter for croissant</li> <li>- Learn to stuff filling for almond croissant and Nutella croissant</li> </ul>	
2	<ul style="list-style-type: none"> <li>- The author got Covid</li> </ul>	
3	<ul style="list-style-type: none"> <li>- The author got Covid</li> </ul>	
4	<ul style="list-style-type: none"> <li>- Learn how to order items to inventory</li> <li>- Learn how to make and fill bombolone fillings</li> <li>- Learn how to make and decorate croffle</li> <li>- Learn how to make garlic bread and crouton for hot kitchen</li> <li>- Learn how to make mushroom quiche</li> <li>- Help pack wholesale order</li> </ul>	
5	<ul style="list-style-type: none"> <li>- Learn how to mix and make dough from the beginning, such as artisan bread, toast, buns, etc</li> <li>- Learn how to feed starter, folding and making sourdough</li> </ul>	

Figure 3. Recapitulation of Industrial Training Activities





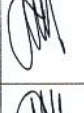
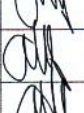



	<ul style="list-style-type: none"> <li>- Learn how to make various types of bread for hot kitchen orders</li> <li>- Learn how to make various types of bread for wholesale, for example sourdough, multi cereal, rye, toast, baguette, burger buns, and many more.</li> <li>- Learn how to mold and shape bread to match their product standard</li> <li>- Learn how to make pastry cream</li> <li>- Learn how to make diplomat cream</li> <li>- Prepare and packs Lebaran Hampers</li> </ul>	
6	<ul style="list-style-type: none"> <li>- Learn how to make klapertart</li> <li>- Learn how to make almond cream</li> <li>- Learn how to make garlic butter</li> <li>- Learn how to make caramel</li> </ul>	
7	<ul style="list-style-type: none"> <li>- Learn how to make almond caramel</li> <li>- Learn how to make cheese filling</li> <li>- Learn how to make apple filling</li> <li>- Learn how to make spicy chicken mushroom filling</li> </ul>	
8	<ul style="list-style-type: none"> <li>- Learn how to use sheeter machine for panini, pita bread, and pizza dough</li> <li>- Learn how to make croissant dough</li> <li>- Learn how to do the fermentation process for croissant</li> </ul>	
9	<ul style="list-style-type: none"> <li>- Learn how to make and shape watermelon toast</li> <li>- Learn how to make and shape country bread</li> <li>- Learn how to laminate croissant with butter</li> </ul>	
10	<ul style="list-style-type: none"> <li>- Learn how to shape and fill topping for croissant and danish</li> </ul>	
11	<ul style="list-style-type: none"> <li>- Help trial for new croissant shapes</li> </ul>	
12	<ul style="list-style-type: none"> <li>- Help monthly inventory</li> <li>- Learn scoring sourdough and multi cereal</li> </ul>	
13	<ul style="list-style-type: none"> <li>- Prepare and make Galungan and Kuningan Hampers</li> <li>- Learn how to clean the oven</li> </ul>	

Figure 4. Recapitulation of Industrial Training Activities























	<ul style="list-style-type: none"> <li>- Prepare ingredients for research and develop new product for Atlas Beach Fest Bali</li> </ul>	
14	<ul style="list-style-type: none"> <li>- Learn how to make grissini stick</li> <li>- Learn how to make English muffin</li> </ul>	
15	<ul style="list-style-type: none"> <li>- Help do the general cleaning</li> <li>- Learn how to make charcoal croissant dough</li> <li>- Celebrate Livingstone Anniversary</li> </ul>	
16 (Pastry)	<ul style="list-style-type: none"> <li>- Job desk explanation</li> <li>- Memorize pastry products and categories</li> <li>- Take notes about baking time and temperature</li> <li>- Learn how to make banana chocolate cheese</li> <li>- Learn how to give topping for oreo nutella cheesecake</li> <li>- Make pancake and waffle batter</li> <li>- Learn how to do plating for waffle and pancake</li> <li>- Learn how to make burnt cheesecake</li> <li>- Learn how to make coconut shell from chocolate</li> <li>- Learn how to make and mold Bailey's mousse</li> <li>- Learn how to make lava cake</li> <li>- Learn how to make lava crumb</li> <li>- Learn how to make chocolate ganache</li> <li>- Learn how to plating lava cake</li> </ul>	        
17	<ul style="list-style-type: none"> <li>- Learn how to make vanilla sponge</li> <li>- Learn how to make carrot sponge cake</li> <li>- Learn how to make chocolate sponge cake</li> <li>- Learn how to make and mold klepon cake mousse</li> <li>- Learn how to make ongol-ongol cake</li> <li>- Learn how to make and assemble black forest-cheese cake</li> <li>- Learn how to make bread butter pudding</li> <li>- Mold chocolate into Nutella bottle-shape</li> <li>- Help monthly inventory</li> <li>- General deep cleaning</li> </ul>	      
18	<ul style="list-style-type: none"> <li>- Learn how to make whole cake chocolate decorations</li> <li>- Learn how to write on chocolate</li> <li>- Learn how to make mango jelly for opera cake</li> </ul>	  

Figure 5. Recapitulation of Industrial Training Activities


	<ul style="list-style-type: none"> <li>- Learn how to make Italian meringue butter cream</li> <li>- Learn how to make lemon cheesecake</li> <li>- Learn how to make blueberry financier</li> <li>- Learn how to make taro sponge cake</li> <li>- Learn how to make pandan sponge cake</li> <li>- Learn how to make various flavor of muffin, such as vanilla, chocolate, blueberry, and banana</li> </ul>	<p>As</p> <p>As</p> <p>As</p> <p>As</p> <p>As</p>
19	<ul style="list-style-type: none"> <li>- Learn how to make cream cheese frosting</li> <li>- Learn how to make and assemble tiramisu whole cake</li> <li>- Learn how to make chocolate mousse in different shapes, such as dog, heart, and tube.</li> <li>- Learn how to make red velvet sponge</li> <li>- Learn how to make chocolate mirror glaze</li> <li>- Make and bake crème brulee for dessert</li> <li>- Learn how to make sweet dough for tart shells</li> <li>- Learn how to make mousseline</li> <li>- Learn how to make coconut biscotti dough</li> <li>- Cut and bake biscotti</li> <li>- Learn how to make mango coconut mousse</li> <li>- Learn how to make and mold Balinese coffee mousse</li> <li>- Help to pack various types of cookies for display</li> </ul>	<p>As</p> <p>As</p> <p>As</p> <p>As</p> <p>As</p> <p>As</p> <p>As</p> <p>As</p> <p>As</p> <p>As</p> <p>As</p>
20	<ul style="list-style-type: none"> <li>- Make custom chocolate mousse whole cake</li> <li>- Make plain New York cheesecake</li> <li>- Make red velvet cheesecake</li> <li>- Make oreo cheesecake</li> </ul>	<p>As</p> <p>As</p> <p>As</p>
21	<ul style="list-style-type: none"> <li>- Learn how to make vegan chocolate sponge cake</li> <li>- Make biscoff cheesecake</li> <li>- Learn how to make brandy snap</li> <li>- Learn how to make hazelnut praline mousse</li> <li>- Learn how to make ricotta hot cake</li> </ul>	<p>As</p> <p>As</p> <p>As</p> <p>As</p>
22	<ul style="list-style-type: none"> <li>- Learn how to make taro macaroon</li> <li>- Learn how to make klepon mousse</li> <li>- Learn how to make vegan cookies</li> </ul>	<p>As</p> <p>As</p>

Figure 6. Recapitulation of Industrial Training Activities

23	<ul style="list-style-type: none"> <li>- Learn how to make chocolate fudge sour cream cake</li> <li>- Help the executive chef make fondant decorations</li> <li>- Learn how to make chocolate cheesecake</li> <li>- Learn how to make lady finger</li> </ul>	<p>Handwritten initials: A, A, A</p>
24	<ul style="list-style-type: none"> <li>- Learn how to make vanilla marble cake</li> <li>- Learn how to make sponge for lamington</li> <li>- Prepare and make custom cake for Atlas Beach fest</li> <li>- Learn how to make blackcurrant mousse</li> <li>- Learn how to make white glaze</li> </ul>	<p>Handwritten initials: A, A</p>
25	<ul style="list-style-type: none"> <li>- Learn how to make lemon cream</li> <li>- Learn how to make almond brittle</li> <li>- Learn how to make almond crumble</li> <li>- Learn how to make cherry yoghurt mousse cake</li> <li>- Learn how to make cannoli</li> <li>- Learn how to make cannoli cream</li> </ul>	<p>Handwritten initials: A, A, A</p>
26	<ul style="list-style-type: none"> <li>- Learn how to assemble and decorate whole cakes, such as red velvet cake, taro cake, opera, russian honey cake, devil cake, and various type of cheesecake</li> <li>- Learn how to make cookie dough, such as chocolate chip cookies, chocolate chunk cookie, etc.</li> <li>- Learn how to make salted caramel</li> <li>- Learn how to make brownies</li> <li>- Make dessert collaboration with Magnum</li> <li>- Learn how to make red velvet macaroon</li> <li>- Learn how to make cupcakes</li> </ul>	<p>Handwritten initials: A, A, A, A</p>

Figure 7. Recapitulation of Industrial Training Activities

Appendix 4. Consultation Form









**OTTIMO**  
 INTERNATIONAL  
INDONESIA

Akademi Kuliner & Pastry  
**CONSULTATION FORM**  
**INDUSTRIAL TRAINING /**  
**FOODPRENEURSHIP**

**Name** : Khatrine Tripena Etmon Damia  
**Student Number** : 1974130010055  
**Advisor** : Chef Ryan Jeremia Iskandar, S.S.

No	Date	Topic Consultation	Name/Signature
1.	26/07-22	Intership Appraisal Form system	 Chef Ryan
2.	13/08-22	Executive Summary	 Chef Ryan
3.	13/08-22	Chapter 1 Introduction	 Chef Ryan
4.	13/08-22	Chapter 2 Establishment Background	 Chef Ryan
5.	13/08-22	Chapter 3 Industrial Training Activities	 Chef Ryan
6.	13/08-22	Chapter 4 Conclusion & suggestion	 Chef Ryan








No	Date	Topic Consultation	Name/Signature
7.	18/08-22	Kitchen Brigade	 Ms. Novi
8.	2/09-22	Chapter title writing correction	 Ms. Novi
9.	2/09-22	Table Description numbering	 Ms. Novi
10.	2/09-22	Figures Description numbering	 Ms. Novi
11.	9/09-22	Appendix figures numbering	 Ms. Novi
12.	3/10-22	Appendix	 Chef Ryan

Figure 8. Consultation Form



Appendix 5. Appraisal Form



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

## Internship Appraisal Form

**INTERNSHIP**  
PLACE: Livingstone Cafe & Bakery Bali

First Name Khatrine Last Name Tripena Etmon Dania

Review Period/s :  Monthly  Quarterly  Bi-annually  Annually Date Joining  
: February 5<sup>th</sup> 2022

Intern's Position : Trainee Department : Pastry & Bakery

REVIEW DATE : August 9<sup>th</sup> 2022 Direct Supervisor : I Putu Noviantara x

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**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. 3,5

**Follow -Through**

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

**2. CUSTOMERS INTERACTIONS**

**Customer Relations (\*if any)**

Consistently demonstrates: attentive, courtesy and efficient service to customers.  
Treat customers with Considerations and Respects 3,5

Figure 9. Internship Appraisal Form

**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

Figure 10. Internship Appraisal Form

**Discussions/Notes;**

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<b>PERFORMANCE SUMMARY</b> * <i>to be filled by OTTIMMO International</i>	
TOTAL POINTS	_____
RATING	_____
<b>ACTION PLANS FOR DEVELOPMENT NEEDS</b>	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

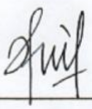
Figure 11. Internship Appraisal Form

**III. SIGNATURES**

**On-Site Manager/Owner/Chef**

Signature & Stamp:  Dated 09-08-2022  
I putu Noviantara

**The Intern**

Signature:  Dated 09-08-2022

**OTTIMMO International MasterGourmet Academy**



Signature & Stamp:  Dated 07-09-2022  
Dept. Head Student Affairs

Figure 12. Internship Appraisal Form

Appendix 6. Revise Form

Jumat, 2 September 2022/09.00-10.00



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

Student Name : Khatrine Tripena Etmon Dania  
Student Number : 1974130010035  
Exam Day & Date : Jumat, 2 September 2022  
Lecture : Ryan Yeremia Iskandar, SS  
(19821218 1601 023)

No	Correction List	Page	Approval


Acknowledge,  
Advisor  
  
(Ryan Yeremia Iskandar, SS)  
19821218 1601 023

Figure 13. Revise Form



Student Name : Khatrine Tripena Etmon Dania  
Student Number : 1974130010035  
Exam Day & Date : Jumat, 2 September 2022  
Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.  
(19691029 2002 072)

No	Correction List	Page	Approval
	<i>All good</i>		

Acknowledge,  
Advisor

(Ryan Yefemia Iskandar, SS)  
19821218 1601 023

Figure 14. Revise Form



Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL  
CUISINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Khatrine Tripena Etmon Dania  
Student Number : 1974130010035  
Exam Day & Date : Jumat, 2 September 2022  
Lecture : Novi Indah Permata Sari, S.T., M.Sc  
(19951109 2202 083)

No	Correction List	Page	Approval
1.	Judul chapter diperbaiki (chapter I, II, III, IV) atau (1, 2, 3, 4)		
2.	Nomor Bab figure dikembalikan no. 1 Bab sebagai chapter (2.1, 2.2 dst → 3.1, 3.2 dst)		

Acknowledge,  
Advisor

(Ryan Y. Iskandar, SS)  
19821218 1601 023

Figure 15. Revise Form