

BIBLIOGRAPHY

- Dari K. hotel di Indonesia. Wikipedia.org. (2019). Accessed September 13, 2022. https://id.wikipedia.org/wiki/Raffles_Hotels_%26_Resorts
- I Made Asdhiana. *Raffles Hadir di Jakarta Halaman all* - Kompas.com. (n.d). KOMPAS.com. Published March 17, 2015. Accessed September 13, 2022. <https://travel.kompas.com/read/2015/03/17/101200927/Raffles.Hadir.di.Jakarta?page=all>
- Photo Gallery. (2022). Accessed September 13, 2022. <https://www.raffles.com/jakarta/gallery/photos/>
- Raffles Jakarta. Facebook.com. (2020). Accessed September 13, 2022. <https://www.facebook.com/raffleshoteljakarta/>
- Raffles Jakarta. Raffles.com. (2022). Accessed September 13, 2022. <https://www.raffles.com/jakarta/>



Akademik Kuliner & Pariwisata

**CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT**

Name : Martine Auryana
 Student Number : 197430010067
 Advisor : Gilbert Yassar Hadad, S.Pd, M.Pd

No	Date	Topic Consultation	Name/ Signature
1.	6 Agustus 2022	Cara Penulisan List of Tables	
2.	10 Agustus 2022	Pembahasan Contoh Executive Summary	
3.	18 Agustus 2022	Revisi Executive Summary	
4.	20 Agustus 2022	Point-point yang perlu ditulis di bagian pembabahan	
5.	20 Agustus 2022	Revisi format isi laporan	
6.	20 Agustus 2022	Revisi bagian bab hygiene dan sanitasi	

APPENDIX

No	Date	Topic Consultation	Name/ Signature
7.	22 Agustus 2022	Point-point apa saja yg perlu Tercentuh Interaksi Penyebaran Benefit	
8.	23 Agustus 2022	Revisi Interaksi Benefit	
9.	1 September 2022	Cara Penulisan Bibliography yg benar	
10.	12 September 2022	Apa saja isi Abstrak	
11.	15 September 2022	Pembahasan Conclusion	
12.	18 September 2022	Pembahasan Problem dan Solution	



Student Name : Madeline Audryana
 Student Number : 1974130010067
 Exam Day & Date : Selasa, 20 September 2022
 Lecture : Jessica Hartan, A.Md.Par.
 (19940923 2201 084)

No	Correction List	Page	Approval
1	Copy Paste with peer's report	2, 8, 9, 13, 14, 20, 21, 22, 23, 24	
2	Explain more on why you choose Raffles, why this hotel in particular?	1	
3	Benefits of the internship: be more specific, all you write is just benefits in general, state what is the benefit of being an intern in Raffles, benefit for Raffles having an intern	2	
4	Typo and grammar error, not much but there are some	All	
5	Italic for foreign words	All	
6	Suggestion for student isn't specific enough, suggest students on how to work in a Raffles kitchen, suggest why your junior should do their internship in Raffles	23	

Acknowledge,
 Advisor

(Gilbert Yamar Hadiwirawan, A.Md.Par.)
 19900101 1701 041



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
ILLUSTRATION ARTS CATERING SERVICE BAKING & PASTRY ARTS

Student Name : Madeline Audryana
 Student Number : 1974130010067
 Exam Day & Date : Selasa, 20 September 2022
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	font diubah TNR sama-		Nopi
2.	And buat bisa di awal kalimat.		Nopi
3.	"Thee" mengacu pada siapa?		Nopi
4.	terlalu banyak kata "I"		Nopi
5.	Gunakan <u>Past Tense</u> ketika menceritakan hasil masakan		Nopi
6.	Background of story terlalu singkat.		Nopi
7.	Gunakan bahasa yg akademis.		Nopi
8.	Cambur terlalu besar. (lihat panduan maksimal 20%)		Nopi
9.	terlalu banyak kebetahan		Nopi
10.	Spasi yg digunakan 1/5 (cek panduan)		Nopi

Acknowledge,
 Advisor

(Gilbert Yanuar Hadiwirawan, A.Md.Par.)
 19900101 1701 041




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

Student Name : Madeline Audryana
Student Number : 1974130010067
Exam Day & Date : Selasa, 20 September 2022
Lecture : Gilbert Yanuar Hadiwirawan, A.Md.Par.
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge,
Advisor


(Gilbert Yanuar Hadiwirawan, A.Md.Par.)
19900101 1701 041

Internship Appraisal Form



INTERNSHIP PLACE: Raffles Hotel Jakarta

First Name Madeline Last Name Audryana

Review Period's : Monthly Quarterly Bi-annually Annually Date Joining
7 FEB 2022

Intern's Position : TRAINEE Department : BANQUET & EXECUTIVE CLUB KITCHEN

REVIEW DATE : 6 AUG 2022 Direct Supervisor : JUN MAHA SURALI 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

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

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:  _____ Dated 6 AUG 2022

The Intern

Signature:  Madeline _____ Dated 26/9/2022

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  _____ Dated 26/9/2022
Dept. Head Student Affairs

Discussions/Notes: *Madina demonstrated excellent performance in the kitchen, several kitchen
sessions/collaborations which included Philo Kitchen from Yogyakarta + Mason from Bali
She was in all manner, treated as staff quality when she was working in Raffles
Tobacco Use a pleasure working with her.*

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

1. _____

2. _____

3. _____

4. _____

5. _____



T.034/RJK/VII/2022

CERTIFICATE OF ACHIEVEMENT

THIS CERTIFICATE IS AWARDED TO

Madeline Audreyana

For having successfully completed an internship program
in the department of

Kitchen

from 7 February to 7 August 2022.

Jakarta, 7 August 2022

NGURAH CIPTADI
Director of Talent and Culture



CONGRATULATIONS

to

Madeline Audreyana

for being the second winner during the final test in

Culinary Department

for Trainee Batch 13

Jakarta, 17 July 2022

Muhammad Maliki
Executive Sous Chef



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Madeline Audryana
Student Number : 1974130010067
Exam Day & Date : Selasa, 20 September 2022
Lecture : Gilbert Yanuar Hadiwirawan, A.Md.Par.
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md.Par.)

19900101 1701 041



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

Student Name : Madeline Audryana
 Student Number : 1974130010067
 Exam Day & Date : Selasa, 20 September 2022
 Lecture : Jessica Hartan, A.Md.Par.
 (19940923 2201 084)

No	Correction List	Page	Approval
1	Copy Paste with peer's report	2, 8, 9, 13, 14, 20, 21, 22, 23, 24	
2	Explain more on why you choose Raffles, why this hotel in particular?	1	
3	Benefits of the internship; be more specific, all you write is just benefits in general, state what is the benefit of being an intern in Raffles, benefit for Raffles having an intern	2	
4	Typo and grammar error, not much but there are some	All	
5	Italic for foreign words	All	
6	Suggestion for student isn't specific enough, suggest students on how to work in a Raffles kitchen, suggest why your junior should <u>do their internship in Raffles</u>	23	

Acknowledge,
 Advisor

(Gilbert Yanuar Hadiwirawan, A.Md.Par.)
 19900101 1701 041



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Madeline Audryana
 Student Number : 1974130010067
 Exam Day & Date : Selasa, 20 September 2022
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Font ubah TNR semua		<i>Neofy</i>
2.	And hook bisa dicual kalimat.		<i>Neofy</i>
3.	"They" mengacu pada siapa?		<i>Neofy</i>
4.	terlalu banyak kata "I"		<i>Neofy</i>
5.	Gunakan <u>Past Tense</u> ketika menceritakan hasil magang		<i>Neofy</i>
6.	Background of study terlalu singkat.		<i>Neofy</i>
7.	Gunakan bahasa yg akademis.		<i>Neofy</i>
8.	Gambar terlalu besar. (lihat panduan maksimal 20%)		<i>Neofy</i>
9.	Terlalu banyak Reiteration.		<i>Neofy</i>
10.	Spasi yg digunakan 15 (cek panduan)		<i>Neofy</i>

Acknowledge,
Advisor

(Gilbert Yanuar Hadiswirawan, A.Md.Par.)
19900101 1701 041