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APPENDIX







Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Natasha Alexia Sonith
Student Number : 1974130010023
Exam Day & Date : Kamis, 8 September 2022
Lecture : Heni Adhianata, S.T.P., M.Sc
(19900613 1402 016)

No	Correction List	Page	Approval
1.	Keyword : ⊕ Garde Manger , Lime Restaurant	vii	
2.	1.2 Objective - To learn ⊕ garde manger four part	2	
3.	2.4 Struktur organisasi → gambar terpotong	19	
4.	⊕ diberi keterangan gambar .		
5.	Nama produknya mng "Bukan Gado-Gado Biasa" ?	22	

Acknowledge,
Advisor

(Novi Indah Permata Sari, S.T., M.Sc)
19951109 2202 083



Akademi Kuliner & Patiseri

OTTIMMO
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CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

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No	Correction List	Page	Approval

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OTTIMMO
INTERNASIONAL

CULINARY ARTS · CATERING · BAKING & PASTRY ARTS

Student Name : Natasha Alexia Sonith
 Student Number : 1974130010023
 Exam Day & Date : Kamis, 8 September 2022
 Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
 (19691029 2002 072)

No	Correction List	Page	Approval
1.	Spari antar paragraf dg sub judul	8-9, 22	
2.	Tampilkan struktur organisasi	19	
3.	Dua photo di satu halaman saja	23-24	
4.	Bibliography ditambah textbook, misal mengenai manajemen perhotelan, resep		

Acknowledge,
Advisor

(Novi Indah Permata Sari, S.T., M.Sc)
19951109 2202 083

FOUR
POINTS
BY SHERATON



Marriott
INTERNATIONAL | HOTEL
INTERNSHIP PROGRAM

Marriott International

takes great pleasure in awarding this certificate to

Natasha Alexia Smith

in recognition of successful completion of

marriottternship

F&B Product Department

at

Four Points by Sheraton Surabaya

From January 17, 2022 to July 16, 2022

Hotel Name

Alexia

MASRI

General Manager - Complex

ITSA

ITA SALEH

Dir. of Human Resources - Complex

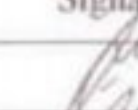

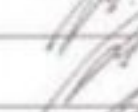

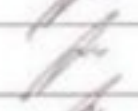

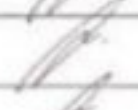
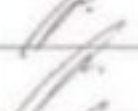
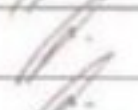
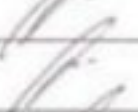
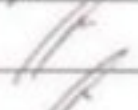
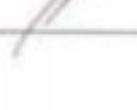





No	Date	Topic Consultation	Name/ Signature
1	5/8/2022	Konsultasi mengenai Rekapitulasi tion of Industrial Training	Nurafiq
2	8/8/2022	Konsultasi mengenai table description of activity	Nurafiq
3	11/8/2022	Konsul mengenai revisi laporan pertama	Nurafiq
4	11/8/2022	Konsul mengenai laporan revisi Chapter 1	Nurafiq
5	15/8/2022	Konsul mengenai revisi laporan kedua	Nurafiq
6	17/8/2022	Konsul mengenai revisi laporan Chapter II	Nurafiq


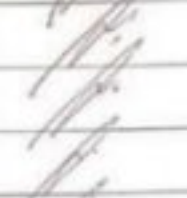
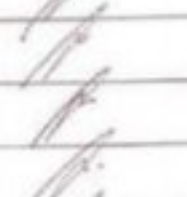
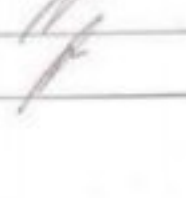




Name : Natalia Alexia Smith
 Student Number : 19.2413061.0025
 Advisor : Mrs Nuyi Indah Permeth Sari

No	Date	Topic Consultation	Name/ Signature
7	12/8/2022	Konsul mengenai revisi laporan chapter III	Nurafiq
8	18/8/2022	Konsul revisi laporan ketiga	Nurafiq
9	19/8/2022	Konsultasi revisi laporan ketiga Chapter I	Nurafiq
10	19/8/2022	Konsultasi revisi laporan ketiga Chapter III	Nurafiq
11	20/8/2022	Revisi guidelines InternShip report	Pls.

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Natasha Alexia Sonith
 Study Program : D3 Program
 Placement of Industrial Training : Four Point by Sheraton Surabaya
 Field of Work : Garde-Manger
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities	Signature
1	How to Set Up and Closing Breakfast	
2	How to handle and engage with the guest	
3	How to make Canapes	
4	Hygiene and Sanitation	
5	How to clean and store lettuce and keep it fresh	
6	How to make Basil Pesto dressing	
7	How to make Thousand Island dressing	
8	How to make sauce for rujak cingur	
9	How to make omelet	
10	How to make peking duck	
11	Create HACCP Form A2 and A3	
12	How to preparation lunch	
13	How to make chicken quiche loraine	
14	How to cut fruits for Breakfast	
15	How to make bircher muesli	
16	How to make ala carte	
17	How to clean and rearrange chiller and freezer	

18	How to preparation vegetable for tradisional salad	
19	How to make satay for tradisional salad	
20	Create GDM food wasted	
21	How to make sushi rice	
22	How to make sushi and nigiri	
23	How to make beef roll	
24	How to make thai beef salas	
25	How to make lontong mie solo	

Internship Appraisal Form



INTERNSHIP

PLACE: Four Point by Sheraton Surabaya Hotel

First Name Nafsha Alexia Last Name Sanith

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

Intern's Position: Trainee Department: (ADM Corde - Manger)

REVIEW DATE: 15-7-2022 Direct Supervisor: Khoirul Huda x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

3.4

Team Player

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

3.7

Follow -Through

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

3.7

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

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

3.8

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.

3.7

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

3.8

Follow instructions and completes work on time with minimum supervision

Work Quality

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

3.8

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

3.7

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 15/7/2022

The Intern

Signature:  dated 15/7/2022

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  dated 20/8/22
Dept. Head Student Affairs