

BIBLIOGRAPHY

Raffles Jakarta. (n.d.). Retrieved September 21, 2022,
from <https://raffles.com/jakarta/>

Travel, K. (n.d.). *Review: Pengalaman Staycation di Raffles Jakarta yang Super Mewah - Klook Blog*. Retrieved September 21, 2022, from <https://www.klook.com/id/blog/review-raffles-jakarta-hotel/amp/>

APPENDIX



Figure 8. Cold Kitchen Area



CONGRATULATIONS

to

Villani Sharon

for being the third winner during the final test in

Culinary Department

for Trainee Batch 13

Jakarta, 17 July 2022

Muhammad Maliki
Executive Sous Chef

Internship Appraisal Form



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

INTERNSHIP

PLACE: Raffles Hotel Jakarta

First Name Viliani Last Name Sharon

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

: 7 FEB 2022

Intern's Position : TEAMLE Department : BANQUET KITCHEN

REVIEW DATE : 6 NOV 2022 Direct Supervisor : JUAN MAYRA SOBRIAT 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.

3.5

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

3.5

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

Discussions/Notes;

Excellent job ethics presented by the following trainee.

Had a slow start in the beginning, but despite all the chaos in the kitchen, Vitale managed to come through and become one of the top trainees in the department.

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

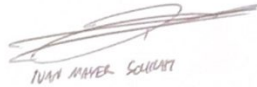
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

On-Site Manager/Owner/Chef



IVAN MAYER SCHMITT

Signature & Stamp: _____

Dated 6 AUG 2022

The Intern



Signature: VILLANI SHAROFF

Dated 6 August 2022

OTTIMMO International MasterGourmet Academy



Signature & Stamp: Pobby
Dept. Head Student Affairs

Dated 20/9/2022



Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

Name Villani Sharon
 Student Number 1934130010054
 Adviser Gilbert H.

No	Date	Topic Consultation	Name/ Signature
	2/9	Pendahuluan	
	5/9	bab 1	
	6/9	bab 1	
	7/9	bab 1	
	8/9	bab 2	
	9/9	Revisi bab 2	

No	Date	Topic Consultation	Name/ Signature
	10/9	bab 3	
	11/9	bab 3	
	12/9	Revisi all	
	14/9	Revisi all	



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Villani Sharon
Student Number : 1974130010054
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 : Villani Sharon
 Student Number : 1974130010054
 Exam Day & Date : Selasa, 20 September 2022
 Lecture : Jessica Hartan, A.Md.Par.
 (19940923 2201 084)

No	Correction List	Page	Approval
1	Copy and paste word by word from peer's work	2, 8, 16, 19, 20	
2	Be specific on the benefit of internship for students; what's the benefit for students doing their internship in <u>Pruffles</u> ?	2	
3	Do not use the word "stuffs" in a formal report	9	

Acknowledge,
Advisor

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



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Villani Sharon
 Student Number : 1974130010054
 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.	Seasi pada executive summary diperbaiki	x	
2.	Opini pribadi tidak bisa dijadikan landasan Penulisan.		
3.	kata "they" di chapter 1 mengacu pada siapa?		
4.	tidak boleh ada contraction (singkat)		
5.	Cek grammatical error.		
6.	Semua dicetak rata kanan-kiri		
7.	Sebelum gambar / tabel diberi keterangan 1-2 kalimat.		

Acknowledge,
Advisor

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