

## BIBLIOGRAPHY

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























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<https://www.internships.com/career-advice/basics/what-is-an-internship>

## APPENDIX

### RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Michelle Theophania Loekito  
 Study Program : D3 Program – Culinary and Baking Pastry  
 Art  
 Placement of industrial training : Livingstone café and bakery  
 Field of work : Bakery and Pastry  
 Activity notes : Month I,II,III,IV,V,VI

Week	Description of Activities	Signature
1	How to make sagu cake	
2	Making tiramisu	
3	Making vanilla, chocolate sponge cake	
4	Making klepon cake	
5	Making chocolate mousse	
6	Making New York Cheesecake	
7	How to make Nutella,biscoff and brulee topping	
8	Making banana chocolate cheese	
9	Making Chocolate ganache	
10	How to make Balinese chocolate mousse	
11	How to assemble red velvet cake	
12	How to make chocolate decoration	
13	How to make sourdough	
14	Making bombolini fillinng	
15	Making long baguette	
16	Making chicken mushroom, diplomat filling	
17	Making apple crumble filling	
18	How to make burger bun	
19	How to make pita bread	
20	How to make croissant dough	
21	How to make pizza dough	
22	How to sheet pizza dough	
23	How to sheet pie dough	
24	How to sheet croissant dough	

Picture 1. Recapitulation Industrial Training Activities



Picture 2. Certificate of internship



Picture 3. Author with bakery and pastry team



Akademi Kuliner & Patiseri

**OTTIMMO**  
**INTERNASIONAL**

ILLUSTRATION ARTS - CATERING ARTS - BAKING & PASTRY ARTS

Student Name : Michelle Theophania Lockito  
Student Number : 1974130010004  
Exam Day & Date : Senin, 12 September 2022  
Lecture : Yohanna Prasetio, S.Sn, A.Md. Par  
(19881018 1701 044)

No	Correction List	Page	Approval
1.	Lata pengant. untuk mulai CHAPTER 1 tidak boleh. I menggunakan the writer/the author.	Start page # 1	
2.	mengikuti revisi tata tulis dari dosen <sup>2</sup> lainnya.		

Acknowledge,  
Advisor

(Yohanna Prasetio, S.Sn, A.Md. Par)  
19881018 1701 044

Picture 4. Revise Form



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**OTTIMMO**  
INTERNASIONAL

CUISINARY ARTS GASTRONOMY BAKING&PASTRY ARTS

Student Name : Michelle Theophania Loekito  
Student Number : 1974130010004  
Exam Day & Date : Senin, 12 September 2022  
Lecture : Novi Indah Permata Sari, S.T., M.Sc  
(19951109 2202 083)

No	Correction List	Page	Approval
1.	Tulislah bahan apa singkatan (AK → IK 15)		
2.	Chapter 1 (1.1 Background of study) Silahkan berikan secara rinci latar belakang, kelebihan hotel, manfaat intership.		
3.	Rapikan rata kanan-kiri.		
4.	Intership Objective ?		
5.	Vision & Mision		
6.	Tambahkan informasi history of LS cafe & bakery.		
7.	Tambahkan deskripsi di setiap gambar Produk.		
8.	Perbaikan judul tabel apa & acas tabel bukan struktur tabel.		
9.	Perbaiki Punctuation (titik koma).		
10.	Perbaiki job description di setiap level 1.		

Acknowledge,  
Advisor

(Yohanna Prasetyo, S.Sn, A.Md, Par)  
19881018 1701 044

Picture 5. Revise Form



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**OTTIMMO**  
 INTERNASIONAL  
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Michelle Theophania Lockito  
 Student Number : 1974130010004  
 Exam Day & Date : Senin, 12 September 2022  
 Lecture : Novi Indah Permata Sari, S.T., M.Sc  
 (19951109 2202 083)

No	Correction List	Page	Approval
11.	Judul tabel 2 gambar diperbaiki (semua)		
12.	Bakery Job description diperjelas.		
13.	Tambahkan gambar & deskripsi cafe & <del>Rest</del> Restaurant features.		
14.	Di chapter 3 ditambahkan keterangan penempatan kitchen selama magang. (sebelum tabel).		
15.	Di bab 1 ditambahkan benefit (ben. of industrial training)		

Acknowledge,  
 Advisor

(Yohanna Prasetyo, S.Sn, A.Md, Par)  
 19881018 1701 044

Picture 6. Revise Form



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**OTTIMMO**  
 INTERNASIONAL  
CELEBRARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Michelle Theophania Loekito  
 Student Number : 1974130010004  
 Exam Day & Date : Senin, 12 September 2022  
 Lecture : Heni Adhianata, S.T.P., M.Sc  
 (19900613 1402 016)

No	Correction List	Page	Approval
1.	Executive Summary - kalimat pertama dihapus, bisa diganti dg tujuan magang / harapan magang / keunggulan tempat magang.	viii	
2.	Kalimat "The author enjoy" ... ? itu apa? kita ada maksud disini	viii	
3.	Maksud dari "The most important point to make" ? apa?	viii	
4.	Setelah tanda ";" (koma), huruf selanjutnya masih ditulis huruf kecil	viii	
5.	Chapter I : penulisan dilihat lagi di guideline 1.1 Background of internship. 1.2 Objective of internship.	1	
6.	2.2 Living (tone cafe & bakery description : - Buat kalimat yg lengkap keterangannya	3	
7.	2.3 Struktur organisasi bakery → termasuk picture, bukan tabel	6.	
8.	2.4 Struktur organisasi pastry	10	

Acknowledge,  
 Advisor

(Yohanna Prasetyo, S.Sn, A.Md, Par)  
 19881018 1701 044

Picture 7. Revise Form



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**OTTIMMO**  
 INTERNASIONAL  
CELESTIAL ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Michelle Theophania Lockito  
 Student Number : 1974130010004  
 Exam Day & Date : Senin, 12 September 2022  
 Lecture : Heni Adhianata, S.T.P., M.Sc  
 (19900613 1402 016)

No	Correction List	Page	Approval
g.	2.5 Personal Hygiene - penulisan pada sub-bab harus lurus dg para? sub bab sebelumnya. - penulisan so masih tidak rapi	18	
p.	Tabel 3 . Detail internship activities - penulisan judul tabel di bagian atas tabel.	19	
ii.	3.1 Product of Internship - Diberi penjelasan ttg produk	20 - 22	

Acknowledge,  
 Advisor

(Yohanna Prasetyo, S.Sn, A.Md. Par)  
 19881018 1701 044

Picture 8. Revise form



# Internship Appraisal Form



## INTERNSHIP

PLACE: Livingstone Cafe and Bakery Bali

First Name Michelle Last Name Theophania Lockito

Review Period/s:  Monthly  Quarterly  Bi-annually  Annually Date Joining  
: February 15<sup>th</sup> 2022

Intern's Position: Trainee Department: Pastry & Bakery

REVIEW DATE: August 5<sup>th</sup> 2022 Direct Supervisor: I Putu Noviantara 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

3.5

Picture 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

Picture 10. Internship Appraisal Form

**Discussions/Notes;**

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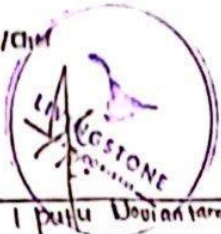
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<b>PERFORMANCE SUMMARY</b> * to be filled by OTTIMMO International	
<b>TOTAL POINTS</b>	_____
<b>RATING</b>	_____
<b>ACTION PLANS FOR DEVELOPMENT NEEDS</b>	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

Picture 11. Internship Appraisal Form

**III. SIGNATURES**

On-Site Manager/Owner/Client

Signature & Stamp:   
I Putri Uboiantara.

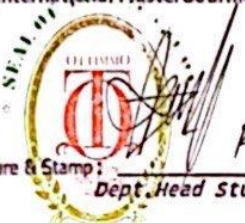
Dated August 5th 2022

The Intern

Signature: 

Dated August 5th 2022

OTTIMMO International MasterGourmet Academy

Signature & Stamp:   
Dept. Head Student Affairs

Dated 30 / 0 / 2022.

Picture 12. Internship Appraisal Form