

BIBLIOGRAPHY

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APPENDIX

Photo Crew Member



Certificate



Appraisal Form

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO®
INTERNASIONAL
CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

INTERNSHIP PLACE: Park Hyatt ABU DHABI
First Name FANIA Last Name KHUN

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: 21 MARCH 2022

Intern's Position : TRAINEE Department : CULINARY

REVIEW DATE : 21 SEPTEMBER 2022 Direct Supervisor : TANUMAY x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

3.5

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.

3.5

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

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

3.5

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.
Maintains hair and facial hair (*if any) per proper F&B industrial standards

4

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
Follow instructions and completes work on time with minimum supervision

3.5

Work Quality

Work performed according to Chef's standard and on-site work requirements
All job descriptions specification are met. Consistency in work. All recipes are followed

3.5

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;

Fania has done good job in Park Hyatt Abu Dhabi.
She worked in different kitchen, show the interest
on learning different skill. She also show her
Ability to deliver her the job what expected. She is
a quick learner and very usefull team player.

PERFORMANCE SUMMARY • to be filled by OTTIMMO International

TOTAL POINTS 33

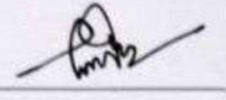
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

1. Show more confident ~~with~~ which will come with
2. experimel.
3. _____
4. _____
5. _____

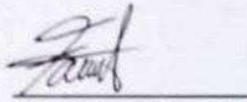
III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp: 


Dated 10/04/2022

The Intern

Signature: 

Dated 10/09/2022

OTTIMMO International MasterGourmet Academy

Signature & Stamp: 
Dept. Head Student Affairs

Dated 12/10/2022

Revision form

Jumat, 30 September 2022/14.00-15.00



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CUKUMBER ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Fania
Student Number : 1974130010044
Exam Day & Date : Jumat, 30 September 2022
Lecture : Arya Putra Sundjaja, S.E.
(19801017 1703 001)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Arya Putra Sundjaja, S.E.)
19801017 1703 001




Akademi Kuliner & Patiseri

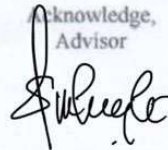
OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Fania
Student Number : 1974130010044
Exam Day & Date : Jumat, 30 September 2022
Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
(19691029 2002 072)

No	Correction List	Page	Approval
	<i>No correction, all good</i>		

Acknowledge,
Advisor



(Arya Putra Sundjaja, S.E.)
19801017 1703 001



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


Student Name : Fania
 Student Number : 1974130010044
 Exam Day & Date : Jumat, 30 September 2022
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)







No	Correction List	Page	Approval
1.	Pada bagian acknowledge bagian akademis diletakkan pakej a for.		
2.	Execut summary mesonokum hasil report. figat perlu ada ungkapan.		
3.	Background of study too short.		
4.	2.1 logo.		
5.	2.4 setiap gambar diberi deskripsi.		
6.	3.2 sebelum tabel diberi penjelasan		
7.	3.3 give description in every Acts 400		
8.	Berikan keterangan lokasi. (Park Hyatt Abu Dhabi, Uni Emirate Arab)		





Acknowledge,
 Advisor

(Arya Putra Sundjaja, S.E.)
 19801017 1703 001

Consultation form

	Akademi Kuliner & Pastry OTTIMMO INTERNASIONAL		CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP		Name : Fania
					Student Number : 1974130010044
				Advisor : Arya Putra Sundjaja	

No	Date	Topic Consultation	Name/ Signature
1.	11/10 '22	Chapter 1	
2.	11/10 '22	Chapter 2	
3.	11/10 '22	Chapter 3	
4.	11/10 '22	Chapter 4	
5.	11/10 '22	Bibliography	
6.	11/10 '22	Chapter 3	

No	Date	Topic Consultation	Name/ Signature
7.	11/10 '22	Appendix	
8.	11/10 '22	Chapter 2	
9.	11/10 '22	Chapter 4	
10.	11/10 '22	Typings	
11.	11/10 '22	All Chapters	