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APPENDIX


1. Picture of Kitchen Area



2. Certificate



3. Consultation Form



Academi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
INDONESIA

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Vincent
 Student Number : 1972120010045
 Advisor : Chef Arya

No	Date	Topic Consultation	Name/ Signature
1.	18/7/22	Consultation Personal grooming and sanitation	Chef Arya <i>[Signature]</i>
2.	19/7/22	Consultation Personal Grooming	Chef Arya <i>[Signature]</i>
3.	19/7/22	Consultation SOP Internship Place	Chef Arya <i>[Signature]</i>
4.	19/7/22	Adding the SOP of Internship place	Chef Arya <i>[Signature]</i>
5.	10/8/22	Consultation Personal hygiene and grooming	Chef Arya <i>[Signature]</i>
6.	10/8/22	ACC Personal hygiene and grooming	Chef Arya <i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7.	18/10/22	Report content + Consultation	Chef Arya <i>[Signature]</i>
8.	18/10/22	ACC Report content	Chef Arya <i>[Signature]</i>
9.	18/10/22	Internship Report Writing Consultation	Chef Arya Chef Arya <i>[Signature]</i>
10.	21/11/22	ACC Internship report writing	Chef Arya Chef Arya <i>[Signature]</i>

4. Revision

Rabu, 12 Oktober 2022/12.00-13.00



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

Student Name : Vincent
Student Number : 1974130010045
Exam Day & Date : Rabu, 12 Oktober 2022
Lecture : Dahlia Elianarni, S.T.P., M.Sc
(19970510 2203 015)

No	Correction List	Page	Approval
1.	Gambar restaurant bisa ditampilkan	4	
2.	Penulisan am - pm dicek yg benar		
3.	Personal hygiene bisa dijelaskan dgn paragraf . 2.5	16	
4.	Ditambahkan proses penerimaan bahan baku & penyimpanan di poin 2.7 .		
5.	Komplain pelanggan bisa dimasukkan di chapter 4 . problem and solution .		

Acknowledge,
Advisor

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



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

Student Name : Vincent
 Student Number : 1974130010045
 Exam Day & Date : Rabu, 12 Oktober 2022
 Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
 (19691029 2002 072)

No	Correction List	Page	Approval
1)	Daftar Pustaka ditambahi ds textbook atau jurnal mengenai manajemen resto atau buku resep	23	
2)	Head of Culinary Arts diupdate namanya	iii	
3)	Background Piquant di lengkapi ds background of study meliputi judul ada ds Chapter 2 → di pindah eq's	1	

Acknowledge,
 Advisor

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



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Vincent
Student Number : 1974130010045
Exam Day & Date : Rabu, 12 Oktober 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

5. Appraisal Form

AKADEMI KULINER & PATISERI
OTTIMMO
INTERNASIONAL
CUKERY ARTS · BAKING · PASTRY ARTS

Internship Appraisal Form

INTERNSHIP PLACE: Pleuane Jakarta

First Name Vincent Last Name Adnata

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: 19 January 2022

Intern's Position : Trainee Department : kitchen

REVIEW DATE : 15 July 2022 Direct Supervisor : _____ x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations 4

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

Team Player 4

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

Follow -Through 4

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

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any) 4

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

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

3.5

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

18/7/2022

The Intern

Signature:



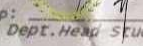
Dated

18/7/2022

OTTIMMO International MasterGourmet Academy



Signature & Stamp:



Dated

27 Okt 2022

Dept. Head Student Affairs