

## BLIBIOGRHAPY

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- Marcellino, B. (2022, March 24). Common Grounds: Kafe Viral dan Ramai dengan Pemandangan Lapangan Golf - Kompasiana.com. <https://www.kompasiana.com/amp/bryanmarcellino1065/623c3654ba21bc7ef74bb922/common-grounds-kafe-viral-dan-ramai-dengan-pemandangan-lapangan-golf>
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- Pramudita, A. (2021, September 5). Common Grounds Graha Famili Surabaya Harga Menu, Jam Buka & Lokasi. Suwatu. <https://suwatu.com/common-grounds-surabaya.html>

## APPENDIX



Picture 26.Salted Caramel Banana Waffle



Picture 27.Double Chocolate Pancake



Picture 28.Sphageti Aglio Olio



Picture 29. Shoyu Grilled Chicken



Picture 30. Grilled Chiken Pesto Rosso



Picture 31. Mac and Cheese



Picture 32. Order List



Picture 33. Cut Sirloin





Picture 34. Make Caramel Sauce



Picture 35. Make Word for Plating



Picture 36. Sautee Division



Picture 37. All staff Common Grounds Surabaya at 1<sup>st</sup> Common Grounds Aniversary

### RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Yenita Setianto  
 Study Program : D3 Culinary Arts  
 Placement of Industrial Training : Common Grounds  
 Field of Work : Main Kitchen  
 Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities	Signature
1 3 Jan - 9 Jan	Learn how to make fried rice based	<i>Yenita Setianto</i>
2 10 Jan - 16 Jan	make rendang	<i>Yenita Setianto</i>
3 17 Jan - 23 Jan	make mashed potato	<i>Yenita Setianto</i>
4 24 Jan - 30 Jan	make bolognese	<i>Yenita Setianto</i>
5 31 Jan - 6 Feb	Learn how to make ala carte	<i>Yenita Setianto</i>
6 7 Feb - 13 Feb	— // —	<i>Yenita Setianto</i>
7 14 Feb - 20 Feb	make Kimchi	<i>Yenita Setianto</i>
8 21 Feb - 27 Feb	Learn how to handle deviation	<i>Yenita Setianto</i>
9 28 Feb - 6 Mar	make Poache egg	<i>Yenita Setianto</i>
10 7 Mar - 13 Mar	Learn how to prep list	<i>Yenita Setianto</i>
11 14 Mar - 20 Mar	how to cook with correct method	<i>Yenita Setianto</i>
12 21 Mar - 27 Mar	How to sautee mushroom	<i>Yenita Setianto</i>
13 28 Mar - 3 Apr	Make marinating duck & process	<i>Yenita Setianto</i>
14 4 Apr - 10 Apr	Learn how to make pasta based	<i>Yenita Setianto</i>
15 11 Apr - 17 Apr	Learn how to clean vege	<i>Yenita Setianto</i>
16 18 Apr - 24 Apr	Learn how to make pancake & waffle	<i>Yenita Setianto</i>
17 25 Apr - 1 Mei	Learn how to make all dressing	<i>Yenita Setianto</i>



18 2 MEI - 8 MEI	Learn to plating	Udo
19 9 MEI - 15 MEI	Learn how to make any sauce	Udo
20 16 MEI - 22 MEI	Learn how to order preparation	Udo
21 23 MEI - 29 MEI	Learn cut condiment	Udo
22 30 MEI - 5 Jun	Learn how to make butter &	Udo
23 8 Jun - 12 Jun	Prepare all condiment for plating	Udo
24 13 Jun - 19 Jun	Learn plating	Udo
25 20 Jun - 26 Jun	Learn how to give information about order	Udo
26 27 Jun - 3 Jul	Plating & preparing	Udo

# Internship Appraisal Form



AKADEMI KULINER & PATISERI<sup>®</sup>  
**OTTIMMO**  
INTERNASIONAL  
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

## INTERNSHIP

PLACE: COMMON GROUNDS GRAHA FAMILY SBY

First Name YENITA Last Name SETIANTO

Review Period/s :  Monthly  Quarterly  Bi-annually  Annually Date Joining  
: JANUARY 31<sup>st</sup> - JULY 31<sup>st</sup>

Intern's Position : \_\_\_\_\_ Department : Main Kitchen

REVIEW DATE : \_\_\_\_\_ Direct Supervisor : Jonathan Andy 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.

4

##### Follow -Through

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

3

#### 2. CUSTOMERS INTERACTIONS

##### Customer Relations (\*if any)

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.

3

Maintains hair and facial hair (\*if any) per proper F&B industrial standards

**Uniforms**

Always wear the proper and designated uniform.

3

**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

3,5

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

3,5

**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

**Discussions/Notes;**

- Potential for future but still need to learn more
- Improve consistency

<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.	_____



**III. SIGNATURES**

**On-Site Manager/Owner/Chef**

**COMMON  
GROUNDS**

Signature & Stamp: C. Jonathan Andy S.

Dated 26 Juli 2022

**The Intern**



Signature: Lenta Setianto

Dated 30 sept 2022

**OTTIMMO International MasterGourmet Academy**

Signature & Stamp: \_\_\_\_\_  
*dept. Head student Affairs*

Dated \_\_\_\_\_

July 1, 2022



## **INTERNSHIP CERTIFICATE**

This is to certify that **Miss Yenita Setianto**, student of **Diploma of Culinary Arts of Ottimmo International - MasterGourmet Academy** has successfully completed an internship as a **kitchen staff** from **January 3, 2022 until July 4, 2022** under the guidance of **Christopher Jonathan Andy S (Head Chef)**.

During the period of her internship program with us she had been exposed to different process was found punctual, hardworking, and inquisitive.

We wish her every success in her life and career.



**COMMON  
GROUNDS**  
*coffee roaster*  
Samuel Lie  
Owner

### **Common Grounds Surabaya**

Jalan Raya Golf Graha Famili Bundaran Blok I, Pradahkalikendal  
Kec. Dukuhpakis, Kota Surabaya, Jawa Timur 60226



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

Student Name : Yenita Setianto  
Student Number : 1974130010031  
Exam Day & Date : Kamis, 13 Oktober 2022  
Lecture : Michael Valent, A.Md.Par.  
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,  
Advisor

(Michael Valent, A.Md.Par.)  
19950219 2001 074







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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Yenita Setianto  
Student Number : 1974130010031  
Exam Day & Date : Kamis, 13 Oktober 2022  
Lecture : Heni Adhianata, S.T.P., M.Sc  
(19900613 1402 016)

No	Correction List	Page	Approval
1.	Keywords di executive summary	vii	
2.	Kalimat pertama, paragraf I di executive summary dihapus, langsung saja ke kegiatan internship dan alasan memilih tempat magang	viii	

Acknowledge,  
Advisor

(Michael Valent, A.Md.Par.)

19950219 2001 074





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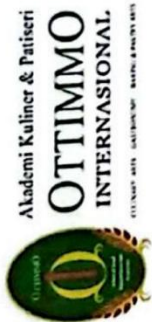
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INTERNASIONAL.

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**CONSULTATION FORM  
INDUSTRIAL TRAINING /  
FOODPRENEURSHIP**

Name : Yusuf Silento  
Student Number : 19 2 4 1300 600 31  
Advisor : Michael Valent

No	Date	Topic Consultation	Name/ Signature
		Konsultasi Internship report	
		Acc Laporan	
		Konsultasi laporan	
		Acc final II.	

No	Date	Topic Consultation	Name/ Signature
		Konsultasi tentang Pembuatan IR	 Michael Valent
		Konsultasi tlg pendirian tempat magang	 Michael Valent
		Konsultasi tentang ketele brigade.	 Michael Valent
		Konsultasi tlg bibliography	 Michael Valent
		Pengalaman internship report I	 Michael Valent
		Acc internship report I	 Michael Valent