

BIBLIOGRHAPHY

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- SHERATON KUTA RESORT in Bali - Hotel Review with Photos. (n.d.). Santorini Dave. Retrieved October 20, 2022, from <https://santorinidave.com/sheraton-kuta-hotel-bali>

APPENDIX



Picture 35. Failed Croissant



Pictuew 36. CNY Event



Picture 37. Coffe Break set up



Picture 38. Floating Breakfast set



Picture 39. Prepare Order



Picture 40. Make doughnut



Picture 41. Folding Croissant




















Picture 42. Easter Event



Picture 43. General Cleaning

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Yusuf Fauzi Alamudi
 Study Program : D3 Culinary Arts
 Placement of Industrial Training : Sheraton Bali Kuta Resort
 Field of Work : Pastry & Bakery Kitchen
 Activity Notes : Month II/III/IV/V/VI/VII

Week	Description of Activities	Signature
	How to Setup breakfast pastry & bakery	
	Production any kind of breakfast ex:pancake	
	Practice Hygiene & sanitation pastry kitchen	
	Learn to make chocolate cake, coconut cake	
	Production bread of Sourdough, Baguette	
	Preparation Croissant, Folding, Croissant Dough	
	Handle event, preparation, finishing, garnish	
	Preparation amenities for Aloft & Sheraton	
	make chocolate decoration	
	Production any cake of Banana cake, lemon cake etc	
	Production Griesini, Lava, Doughnut	
	Preparation & production a la carte bere menu	
	Production toast, white toast, Brown toast	
	Create & preparation new breakfast menu	
	Cleanlines & General Cleaning kitchen	
	List and check Inventory Pastry & bakery	
	make Starter Dough	

	Create Some Danish for breakfast	F
	baked croissant, Danish, Bread	F
	cleanlines kitchen pastry bakery area	F
	Production any kind of Sauce, chocolate, Caramel Sauce	F
	Preparation new menu passaround breakfast	F
	Plating Set menu Dinner & preparation	F
	Production Brioche, multi grain bread	F
	make cheese cake lemon por alla carp	F
	Prepare & production new IRD menu	F

Internship Appraisal Form



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

INTERNSHIP

PLACE: SHERATON BALI KUTA RESORT

First Name YUSUF

Last Name ALMUDI

Review Period/s : Monthly

Quarterly

Bi-annually

Annually

Date Joining

: 2 FEB 2022

Intern's Position : _____ Department : PASTRY & BAKERY KITCHEN

REVIEW DATE : _____ Direct Supervisor : D-OP 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.

4

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.
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

4

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

4

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;

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____


RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

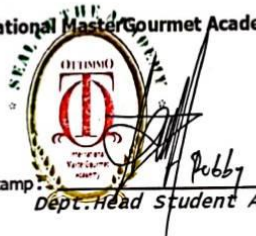
On-Site Manager/Owner/Chef

Signature & Stamp:  _____ Dated 27/07/2022

The Intern

Signature:  _____ Dated _____
Signature: YUSUF FAUZ ALAMUDI

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  _____ Dated 25/10/2022
Dept. Head Student Affairs



CERTIFICATE OF ACHIEVEMENT

Awarded to

Yusuf Fauzi Alamudi



For the successful completion of
On The Job Training Program
At F&B Kitchen Department
As a cook

for 6 months from February 1st, 2022 to July 31st, 2022

On behalf of Sheraton Bali Kuta Resort, we would like to express our gratitude and wishes
for his bright future career.

Kuta, July 31st, 2022
Sheraton Bali Kuta Resort,

Nadya Tantri Anggraini
Cluster, Learning and Development Manager



I Putu Juliana Eka Putra
Cluster, Director of Human Resources

Sheraton Bali Kuta Resort
Jalan Pantai Kuta, Kuta
Bali 80361
T +62 361 846 5555 F +62 361 846 5577
Marriott.com/DPSKS

TRAINEE EVALUATION FORM
SHERATON BALI KUTA RESORT



SHERATON
 Bali Kuta Resort

Name of Trainee : Yusuf Fauzi Alamudi

Period of Training : 1st February 2022 - 31st July 2022

Department : F&B Kitchen

NO	A. GENERAL AREAS	PERFORMANCE RATINGS
1	JOB KNOWLEDGE	3.02
2	QUALITY OF WORK	3.02
3	QUANTITY OF WORK	3.50
4	MOTIVATION	3.50
5	PERSONALITY	3.51
6	COURTESY	3.51
7	HYGIENE & GROOMING	3.02
8	ATTENDANCE	3.02
9	TEAMWORK	3.02
10	OVERALL DICCIPLINE	3.51
11	RESPONSIBILITY	3.51
12	INSTINCTIVENESS	3.00

NO	B. SKILL & KNOWLEDGE IN SPECIAL AREA	PERFORMANCE RATINGS
1	preparation for kids pastry amanitis	3.51
2	how to make tiramisu cake	3.52
3	how to make cheese cake	3.25
4	how to make marble cake	3.33
5	how to make special romantic cake	3.51
OVERALL RATINGS		3.31

Kuta,
 Sheraton Bali Kuta Resort

Department Head

RATING DESCRIPTION

3.51-4.00 :Very Good
 3.00-3.50 :Good
 2.50-2.99 :Satisfactory
 1.00-2.49 :Unsatisfactory

Period : 1st February 2022 – 31st July 2022
 Name : Yusuf Fauzi Alamudi
 Department : F&B Kitchen

INTERN BALANCE SCORE CARD

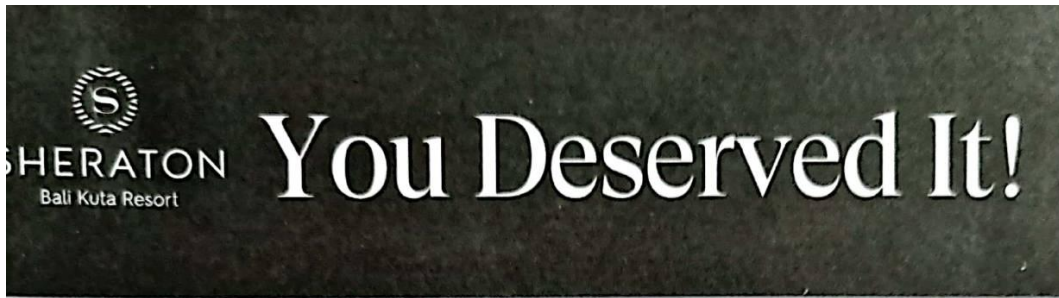


Weight	GOAL	Monthly Trending						YTD
		1 st Month	2 nd Month	3 rd Month (April 2022)	4 th Month (May 2022)	5 th Month (June 2022)	6 th Month (July 2022)	
30%	SKILLS & KNOWLEDGES Brand & Hotel knowledge (facilities, promotion & program, Marriott Bonvoy) Functional responsibility (specific departmental skill, teamwork, proactiveness)	<50%	50%	75%	>=90%	K (95.5%)		
20%	CUSTOMER RELATIONS Name is mentioned by Guest in Guest Voice, TripAdvisor and /or Email/Letter or Name is mentioned by Associates for the Extraordinary Service within 6 months tenure	<1 Per Month	1-2 Per Month	3 Per Month	>3 Per Month	U (0)		
20%	ATTENDANCE	>=1 x Absenteeism >=1 x Permission >=1 x Sick Leave	0 Absenteeism 1 x Permission 1 x Sick Leave	0 Absenteeism 1 x Permission 0 Sick Leave	0 Absenteeism 0 Permission 0 Sick Leave	SP		
10%	JOIN HOTEL ACTIVITIES Inclusive : TAKECARE, SPIRIT TO SERVE, GENERAL SESSIONS	1 Time	2-3 Times	4-5 Times	>6 Times	P		
10%	EXPOSURE Inclusive : Project, Lateral Service, Cross Training	1 Time	2-3 Times	4-5 Times	>6 Times	P		
10%	GROOMING & ATTITUDE Grooming standard: hair, nails, shoes and uniform Respect others, greetings, body language, sense of belongings, initiative	Needed Constant daily reminder	Needed reminder and guidance frequently	Consistently Well-groomed	Consistently Well-groomed and encourages peers to well-groomed as well	SP		
GOAL								
	SKILLS & KNOWLEDGE			95%	97%	96%	94%	
	CUSTOMER RELATIONS			0	0	0	1 Time	
	ATTENDANCE			SP	SP	SP	SP	
	JOIN HOTEL ACTIVITIES			2 Times	1 Times	2 Times	2 Times	
	EXPOSURE			9 Days	9 Days	9 Days	9 Days	
	GROOMING & ATTITUDE			SP	SP	SP	SP	

Note : This BSC must be reviewed by HOD during one on one meeting with Intern on Monthly basis.

Intern Balance Score Card (Detail Explanation Form)

Goals	1st Month	2nd Month	3rd Month	4th Month	5th Month	6th Month
Skills and Knowledge			Yusuf has above-average skill all training.	Yusuf has above-average skill all training.	Yusuf has above-average skill all training.	Yusuf has above-average skill all training.
Customer Relations			He did not get any recognition in this month, however he tried his best.	He did not get any recognition in this month, however he tried his best.	He did not get any recognition in this month, however he tried his best.	Because Yusuf receive 1 YouDeservelt Card from Pastry Kitchen Team for his dedication and extraordinary works.
Attendance			Yusuf is never absent during OJT, he only ask permission once.	Yusuf is never absent during OJT, he only ask permission once.	Yusuf is never absent during OJT, he only ask permission once.	Yusuf is never absent during OJT, he only ask permission once.
Join Hotel Activity			2 times cleaning garden at courtyard	1 times cleaning garden at courtyard	2 times cleaning garden at courtyard	2 times cleaning garden at courtyard
Exposure			Yusuf can finish 9 days project in creating toast.	Yusuf can finish 9 days project in creating birthday cake.	Yusuf can finish 9 days project in creating welcoming amenities.	Yusuf can finish 9 days project in creating sourdough bread.
Grooming and Attitude			Yusuf always follow grooming standart	Yusuf always follow grooming standart	Yusuf always follow grooming standart	Yusuf always follow grooming standart



Name Yusuf Date Of Issue 15/7/22
Reason Achieve High score 6v June'22

Value 10 Pts

Redeem your points from your
Human Resources Department.
Valid 12 months from date of issue.

Managers Signature


RANGA SAKAH
ASSOCIATE RECOGNITION
PROGRAM

NO. **001260**

Kamis, 6 Oktober 2022/17.00-18.00



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

Student Name : Yusuf Alamudi
Student Number : 1974130010075
Exam Day & Date : Kamis, 6 Oktober 2022
Lecture : Heni Adhianata, S.T.P., M.Sc
(19900613 1402 016)

No	Correction List	Page	Approval
1	List of Table dan list of picture approach menjadi tulisan berbeda	vi	<i>HA</i>

Acknowledge,
Advisor

(Heni Adhianata, S.T.P., M.Sc)
19900613 1402 016

Kamis, 6 Oktober 2022/17 00-18 00



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

Student Name : Yusuf Alamudi
Student Number : 1974130010075
Exam Day & Date : Kamis, 6 Oktober 2022
Lecture : Ryan Yeremia Iskandar, SS
(19821218 1601 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Heni Adhianata, S.T.P., M.Sc)
19900613 1402 016



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

Student Name : Yusuf Alamudi
Student Number : 1974130010075
Exam Day & Date : Kamis, 6 Oktober 2022
Lecture : Novi Indah Permata Sari, S.T., M.Sc
(19951109 2202 083)

No	Correction List	Page	Approval
1.	Berdasarkan poin 34 diklasifikasikan secara detail apakah apa saja & apa saja yg diperlukan		<i>Nur</i>
2.	Setiap picture yg disertakan diberi keterangan.		<i>Nur</i> <i>Nur</i>
3.	Kitchen brigade tulis / gambar ulang jika screen capture		<i>Nur</i>

Acknowledge,
Advisor

(Heni Adhianata, S.T.P., M.Sc)
19900613 1402 016



Universitas
OTTIMO
INTERNASIONAL
INTERNATIONAL

**CONSULTATION FORM
INDUSTRIAL TRAINING/
FOODPRENEURSHIP**

No	Date	Topic Consultation	Name/ Signature
		Konsultasi tentang tingkat hujian rata-rata 1	
		Konsultasi tentang executive summary	
		Konsultasi tentang internship objective	
		Konsultasi tentang Powerpoint	
		Pengacelean internship report I	
		Konsultasi tentang revisi	

Name : Yusuf Fauzi Alamudi
 Student Number : 1974130010015
 Advisor : Henri Adhianatha, S.T.P., M.Sc

No	Date	Topic Consultation	Name/ Signature
		Menanyakan tentang kitchen brigade	
		Acc isi laporan	
		Konsultasi penulisan laporan	
		Acc laporan	