

BLIBLIOGRHAPY

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- Anonymous, (2022). *Fairfield Bali Legian* [Photograph]. Retrieved September 18th, 2022 from https://www.google.com/search?q=fairfield+bali+legian&sxsrf=ALiCzsao2a1gyCF0iItD5BaT4oYEU1Zfuw:1664386176521&source=lnms&tbn=isch&sa=X&ved=2ahUKEwiC-MfWgjb6AhUylOYKHZHIB2gQ_AUoAnoECAEQBA&biw=1440&bih=732&dpr=2

APPENDIX

Selasa, 11 Oktober 2022/14.00-15.00



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Anak Agung Mas Indah Pratiwi
Student Number : 1974130010056
Exam Day & Date : Selasa, 11 Oktober 2022
Lecture : Gilbert Yanuar Hadiwirawan, A.Md.Par.
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge,
Assessor

(Yohanna Prasetyo, S.Sn, A.Md. Par)
1988018 1701 044



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Anak Agung Mas Indah Pratiwi
 Student Number : 1974130010056
 Exam Day & Date : Selasa, 11 Oktober 2022
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Fokuskan executive summary pada kesimpulan report. Tidak perlu ada penjelasan tambahan.	vi	<i>Nindy</i>
2.	Tidak boleh ada contraction (doesn't → doesnot)	All	<i>Nindy</i>
3.	Latar belakang kurang detail. (too short)	1	<i>Nindy</i>
4.	Sajikan history of combau dan komplit & detail.	3.	<i>Nindy</i>
5.	Kitchen brigade dibuat ulang menggunakan diagram di word.		<i>Nindy</i>
6.	Personal hygiene & sanitation dipisah poin & penjelasannya. (kalau ada ditambahkan picture)		<i>Nindy</i>
7.	Tambahkan esent yg telah silabukan		<i>Nindy</i>
8.	Gunakan penggunaan i, we, you pd penulisan writing academic.		<i>Nindy</i>
9.	Problem solver mana?		<i>Nindy</i>

Acknowledge,
 Advise

(Yohanna Prasno, S.Sn, A.Md, Par)
 1988018 1701 044



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

Student Name : Anak Agung Mas Indah Pratiwi
Student Number : 1974130010056
Exam Day & Date : Selasa, 11 Oktober 2022
Lecture : Yohanna Prasetio, S.Sn, A.Md. Par
(19881018 1701 044)

No	Correction List	Page	Approval

Acknowledge,
Advisor

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



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
LETTERING WITH CHARACTER - BAKED & PAINTED

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

No	Date	Topic Consultation	Name/ Signature
1		Konsultasi Pembuatan IR	<i>[Signature]</i>
2		Konsultasi tentang bioproses	<i>[Signature]</i>
3		Konsultasi kit dan brigade	<i>[Signature]</i>
4		Konsultasi report 1	<i>[Signature]</i>
5		Revisi IR 1	<i>[Signature]</i>
6		Penyelesaian IR	<i>[Signature]</i>

Name: *Arak Agung nus Indah Pratiwi*
 Student Number: *1974136010036*
 Advisor: *Yolanda Puspa ko, S.Sn, Amalia*

No	Date	Topic Consultation	Name/ Signature
7		Konsultasi BAB 3	<i>[Signature]</i>
8		Revisi IR 3	<i>[Signature]</i>
9		ACC IR	<i>[Signature]</i>
10		Acc final IR	<i>[Signature]</i>

Internship Appraisal Form



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

INTERNSHIP

PLACE: Fairfield by Marriott Bali Legian

First Name Anak Agung Mas Last Name Indah Pratiwi

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: 8 February 2022

Intern's Position : Main Kitchen Department : F and B Product

REVIEW DATE : _____ Direct Supervisor : _____ 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.

3.5

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courteous 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.

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

3.5

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;

Great performance, keep consistent and eager to learning more.
Thank you.

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____


RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS


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

III. SIGNATURES

On-Site Manager/Owner/Chef


Signature & Stamp: Cecilia Erylan ANDIKA Dated 17 September 2022

The Intern



















Signature: A.A. Mas Chandra Pratwi Dated 3 August 2022

OTTIMMO International Master/Gourmet Academy


Signature & Stamp: Dept. Head: Student Affairs Dated _____

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Nama : Anak Agung Mas Indah Pratiwi
 Study Program : D3 Culinary Arts
 Placement of Industrial Training : Fair Field Legian Bali Kuta
 Field of Work : Main Kitchen
 Activity Notes : Month II/III/IV/V/VI/VII

Week	Description of Activities	Signature
1	How to set up breakfast buffet	
2	Prepare for breakfast	
3	How to set up breakfast (fruit & salad)	
4	How to set up lunch & dinner	
5	Learn how to prepare lunch	
6	Learn how to prepare dinner	
7	Learn how to do the A'la carte menu	
8	Prepare for A'la carte menu	
9	How to arrange mise en place	
10	Make nasi goreng resepnya for A'la carte	
11	Making porridge and chicken stock for breakfast	
12	Learn how to make all the sauces	
13	Learn how to make pizza dough	
14	Learn how to prepare Indian food	
15	General cleaning kitchen	
16	Do the preparation for weekly event	
17	Handle A'la carte (lunch)	

18	Learning how to do FIFO	OK
19	Learn all the plating for A'la carte	OK
20	Learn how to use Robot coupe mixer cutter	OK
21	Learn use the dishwasher	OK
22	Learn use all the chemicals for cleaning	OK
23	Handle event for cooking class	OK
24	Learn to work in a good team	OK

Fairfield
BY MARRIOTT
BALLILEGIAN

This certificated has been awarded to

Anak Agung Mas Indah Pratiwi

Has successfully completed

INTERNSHIP PROGRAM IN F&B PRODUCT DEPARTMENT

February 8, 2022 – August 8, 2022



I Made Resna Wijaya
Assistant Human Resources Manager



Lasta Arimbawa
General Manager