

## BIBLIOGRAPHY

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*Azul Beach Club in Kuta Legian - Bali* <https://www.azulbali.com/> Accessed on August 27, 2022

*Patisserie – The Kanvaz Village Resort Seminyak.* <https://kanvazhotelbali.com/>

*Bali mandira Beach Resort & Spa (photo)*

[https://www.google.com/search?q=bali+mandira&rlz=1C1ONGR\\_enID1007ID1007&sxsrf=ALiCzsYc4IsDEgUZVSkziVDk7R\\_pZRKS6Q:1667397611422&source=lnms&tbm=isch&sa=X&ved=2ahUKEwjZuc-SII\\_7AhUETmwGHfQvBwcQ\\_AUoAXoECAIQAw&biw=1536&bih=746&dpr=1.25#imgrc=OW5xizuyChAARM](https://www.google.com/search?q=bali+mandira&rlz=1C1ONGR_enID1007ID1007&sxsrf=ALiCzsYc4IsDEgUZVSkziVDk7R_pZRKS6Q:1667397611422&source=lnms&tbm=isch&sa=X&ved=2ahUKEwjZuc-SII_7AhUETmwGHfQvBwcQ_AUoAXoECAIQAw&biw=1536&bih=746&dpr=1.25#imgrc=OW5xizuyChAARM) Accessed on September 20, 2022

*Azul Beach Club (photo)*

[https://www.google.com/search?q=bali+mandira&rlz=1C1ONGR\\_enID1007ID1007&sxsrf=ALiCzsYc4IsDEgUZVSkziVDk7R\\_pZRKS6Q:1667397611422&source=lnms&tbm=isch&sa=X&ved=2ahUKEwjZuc-SII\\_7AhUETmwGHfQvBwcQ\\_AUoAXoECAIQAw&biw=1536&bih=746&dpr=1.25#imgrc=ngM0OiR0a1rkFM](https://www.google.com/search?q=bali+mandira&rlz=1C1ONGR_enID1007ID1007&sxsrf=ALiCzsYc4IsDEgUZVSkziVDk7R_pZRKS6Q:1667397611422&source=lnms&tbm=isch&sa=X&ved=2ahUKEwjZuc-SII_7AhUETmwGHfQvBwcQ_AUoAXoECAIQAw&biw=1536&bih=746&dpr=1.25#imgrc=ngM0OiR0a1rkFM) Accessed on September 20, 2022

*Tiki Bar (photo)*

[https://www.google.com/search?q=bali+mandira&rlz=1C1ONGR\\_enID1007ID1007&sxsrf=ALiCzsYc4IsDEgUZVSkziVDk7R\\_pZRKS6Q:1667397611422&source=lnms&tbm=isch&sa=X&ved=2ahUKEwjZuc-SII\\_7AhUETmwGHfQvBwcQ\\_AUoAXoECAIQAw&biw=1536&bih=746&dpr=1.25#imgrc=RXkV8HwC-jXXvM](https://www.google.com/search?q=bali+mandira&rlz=1C1ONGR_enID1007ID1007&sxsrf=ALiCzsYc4IsDEgUZVSkziVDk7R_pZRKS6Q:1667397611422&source=lnms&tbm=isch&sa=X&ved=2ahUKEwjZuc-SII_7AhUETmwGHfQvBwcQ_AUoAXoECAIQAw&biw=1536&bih=746&dpr=1.25#imgrc=RXkV8HwC-jXXvM) Accessed on September 20, 2022

*Kanvaz Patisserie by Vincent Nigita (photo)*

[https://www.google.com/search?q=kanavaz+patisserie&rlz=1C1ONGR\\_enID1007ID1007&sxsrf=ALiCzsaIqAlWWbJprQXdCjWJn0vhqeUPTQ:1667397818325&source=lnms&tbm=isch&sa=X&ved=2ahUKEwi3gKT1II\\_7AhWn8XMBHaR5BvAQ\\_AUoAXoECAEQAw&biw=1536&bih=746&dpr=1.25#imgrc=ArKJ6MI69N6z\\_M](https://www.google.com/search?q=kanavaz+patisserie&rlz=1C1ONGR_enID1007ID1007&sxsrf=ALiCzsaIqAlWWbJprQXdCjWJn0vhqeUPTQ:1667397818325&source=lnms&tbm=isch&sa=X&ved=2ahUKEwi3gKT1II_7AhWn8XMBHaR5BvAQ_AUoAXoECAEQAw&biw=1536&bih=746&dpr=1.25#imgrc=ArKJ6MI69N6z_M) Accessed on September 20, 2022

## APPENDIX



*Picture 24. Azul Beach Club Kitchen*



*Picture 25. Azul Beach Club Kitchen*



*Picture 26. Azul Beach Club Kitchen*



*Picture 27. Kanvaz Patisserie (Tearoom) Kitchen*



*Picture 28. Kanvaz Patisserie (Tearoom) Kitchen*



## *Certificate Of Achievement*

No: 20 / BMBRS-TR / May / 2022

*Awarded to*

*Kimberley Agatha*

*In recognition of your successful completion of  
On the Job Training Program*

*In*

**Food & Beverage Product Azul Department**

*From : 24 February 2022 until 23 May 2022*

*With the evaluations: Average*

I Made Yohanes Adi Putra  
*Corporate Director of Food & Beverage*

Skolastika Lily Windyastuti  
*Asst. Corporate GA Manager*

# Internship Appraisal Form



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

## INTERNSHIP

PLACE: Bali Mandira Beach Resort & Spa

First Name Kimberley Last Name Harianto

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

Intern's Position : Hot Kitchen Department : Culinary, Azul Food & Beverage

REVIEW DATE : 23 May 2022 Direct Supervisor : Sugeng Solistyono 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 s positive manner and  
Works toward the Company's goal/s.

3

##### 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. 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.

3.5

**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

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;**

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**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 23 May 2022

**The Intern**

Signature:  \_\_\_\_\_ Dated 23 May 2022

**OTTIMMO International MasterGourmet Academy**

Signature & Stamp:  \_\_\_\_\_ Dated \_\_\_\_\_  
*Dept. Head Student Affairs*

## APPROVAL

Title : INTERNSHIP REPORT IN THE KITCHEN

Company Name : Mandira Bali Resort & Spa

Jl. Padma No.2, Legian, Kec. Kuta, Kabupaten Badung, Bali 80361

Telp./Fax. : 0361751381

Which is carried out by Students of Culinary Arts study program OTTIMMO International  
MasterGourmet Academy Surabaya

Name : KIMBERLEY AGATHA HARIANTO

Student No : 1974130010007

Has been tested and declared successful.

Approve,

Advisor



Mrs Novi Indah Permata Sari

NIP.199511092202083

Surabaya, 23 May 2022

Supervisor



Sugeng Sulistyono

Jabatan: Head Chef

Knowing,

Director of OTTIMMO International MasterGourmet Academy Surabaya

Zaldy Iskandar, B.Sc.

NIP. 197310251201001

KANVAZ  
PÂTISSERIE  
VINCENTI NIGITA

# CERTIFICATE OF ACCOMPLISHMENT

This is to certify that:

**KIMBERLEY AGATHA HARIANTO**  
**AKADEMI KULINER & PATISERI OTTIMO INTERNAZIONALE**

has undergone On The Job Training Program at Kanvaz Patisserie by Vincent Nigita which covered the following Department:

**Food and Beverage Production Department**

for the period of:

**May 27<sup>th</sup> 2022 up to August 27<sup>th</sup> 2022**

Kind regards,  
Seminyak, 31<sup>st</sup> August 2022  
KANVAZ  
PÂTISSERIE  
Vincent Nigita  
Asst. Human Resources Manager  
By VINCENTI NIGITA

# Internship Appraisal Form



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

## INTERNSHIP

PLACE: Kanvaz Patisserie By Vincent Nigita

First Name Kimberley Agatha Last Name Harianto

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

: \_\_\_\_\_

Intern's Position : Trainee Department : Kanvaz Patisserie By Vincent Nigita (Pearoom)

REVIEW DATE : 26 August 2022 Direct Supervisor : Indra Rukmana (Junior Sous Chef)

### GRADING FACTORS

#### 1. ORGANIZATIONAL & COMMUNICATION

##### Staffs Relations

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

2,5

##### Team Player

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

2,5

##### 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

2,5

**3. PERSONAL PRESENTATIONS**

**Grooming Standards**

Practices and displays proper grooming, personal hygiene and care.

3

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Always wear the proper and designated uniform.

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**4. ON THE JOB & KNOWLEDGE**

**Dependability**

Can be counted upon to do what is expected and required

3

Follow instructions and completes work on time with minimum supervision

**Work Quality**

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3

All job descriptions specification are met. Consistency in work. All recipes are followed

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Complete the expected amount of work in relation to Company's standards

3

**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;**

Must improve its work performance, come ontime,  
more profesional at work. follow all directions.

Smile, and more actives about working.

Thank you Kimberley Agatha Harianto.

**PERFORMANCE SUMMARY** \* to be filled by OTTIMMO International

TOTAL POINTS \_\_\_\_\_

RATING \_\_\_\_\_

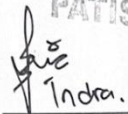
**ACTION PLANS FOR DEVELOPMENT NEEDS**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

III. SIGNATURES

On-Site Manager/Owner/Chef

KANYAZ  
PÂTISSERIE

Signature & Stamp:  Indra.

Dated 26 August 2022

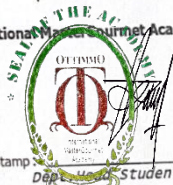
The Intern

by VINCENT HIGITA

Signature:  Kimberley

Dated 26 August 2022

OTTIMMO International Master Chef Academy



Signature & Stamp    
 Director of Student Affairs

Dated \_\_\_\_\_

## APPROVAL

Title : Internship Report Kanvaz Patisserie by Vincent Nigita  
Company Name : Kanvaz Patisserie by Vincent Nigita  
Company Address : Jl. Petitenget No. 188, Kerobokan Kelod, Kec. Kuta Utara,  
Kabupaten Badung, Bali, Indonesia 80361  
No. Telp./Fax. : 0821-3707-4339

which is carried out by Students of Culinary Arts OTTIMMO Internasional  
MasterGourmet Academy Surabaya

Name : Kimberley Agatha Harianto  
Reg. No : 1974130010007

Has been tested and declared successful.

Approve by,

Surabaya, 26 August 2022

Advisor

Supervisor



Mrs Novi Indah Permata Sari  
NIP.199511092202083



Kevin Krisna Pratama  
Jabatan : Sous Chef

Acknowledged by,

Director of OTTIMMO International MasterGourmet Academy Surabaya

Zaldy Iskandar, B.Sc.  
NIP. 197310251201001





Akademi Kuliner &amp; Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS - GASTRONOMY - BAKING &amp; PASTRY ARTS

Student Name : Kimberley Agatha Harianto  
 Student Number : 1974130010007  
 Exam Day & Date : Kamis, 6 Oktober 2022  
 Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.  
 (19691029 2002 072)

No	Correction List	Page	Approval
1)	Pesataan diberi lebih banyak spacing supaya tidak terlalu berdekatan		
2)	Ambilkan daftar pustaka di luar website tempat internship. Misal dari jurnal, textbook		

 Acknowledge,  
 Advisor



 (Novi Indah Permata Sari, S.T., M.Sc)  
 19951109 2202 083



Akademi Kuliner &amp; Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CULINARY ARTS · GASTRONOMY · BAKING &amp; PASTRY ARTS

Student Name : Kimberley Agatha Harianto  
 Student Number : 1974130010007  
 Exam Day & Date : Kamis, 6 Oktober 2022  
 Lecture : Dahlia Elianarni, S.T.P., M.Sc  
 (19970510 2203 015)

No	Correction List	Page	Approval
1.	Berikan penjelasan mengapa harus magang di dua tempat		
2.	Alasan mengapa memilih 2 tempat tsb harus dijelaskan.		
3.	Berikan kalimat pengantar pada setiap gambar		
4.	Tidak ada tabel activity bali mandira.		
5.	Rapikan penulisan (jarak, spasi, dll)		
6.	Personal groom tidak muncul		
7.	Penyimpanan bahan baku tidak dijelaskan.		
8.	Pembersihan tempat kerja tidak di jelaskan 3.7		

 Acknowledge,  
 Advisor



 (Novi Indah Permata Sari, S.T., M.Sc)  
 19951109 2202 083



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

Student Name : Kimberley Agatha Harianto  
 Student Number : 1974130010007  
 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.	Plagiarism statement dihalama peran (cek Panduan)	#	
2.	Font menggunakan TNR, diket lagi!	All	
3.	Spelling diperbaiki (organizational structure)	16	
4.	Pada chapter 4 dipisahkan antara per - Conclusion [ Vinsen Kanvas - Problem & Solver [ Vinsen Kanvas. - Sugest • student • Company [ Vinsen Kanvas • Ottimmo	31	

Acknowledge,  
 Advisor

(Novi Indah Permata Sari, S.T., M.Sc)  
 19951109 2202 083



Akademi Kuliner & Patiseri  
**OTTIMMO**  
 INTERNASIONAL  
DESIGN ARTS GASTRONOMY BAKING PASTRY ARTS

**CONSULTATION FORM  
 INDUSTRIAL TRAINING /  
 FOODPRENEURSHIP**

Name : Kimberley Agatha Harianto  
 Student Number : 1974130010007  
 Advisor : Novi Indah Permata Sari

No	Date	Topic Consultation	Name/ Signature
1	10/9	Konsultasi layout	
2	10/9	Susunan kalimat	
3	15/9	Chapter 1	
4	15/9	Chapter 2	
5	17/9	Chapter 2	
6	19/9	Chapter 3	

No	Date	Topic Consultation	Name/ Signature
7	21/9	Chapter 4	
8	23/9	Chapter 4	
9	25/9	Materi PPT	
10	30/9	Konsultasi Presentasi PPT	