

BIBLIOGRAPHY

Core Values and Heritage | Marriott International Corporate Values. (n.d.).

Marriott International. Retrieved November 4, 2022, from

<https://www.marriott.com/culture-and-values/core-values.mi>

Element Bali Ubud. (2021, June 14). Ubud | Bali | Indonesië.

<https://elementubud.com-bali.com/>

KANVAZ PATISSERIE BY VINCENT NIGITA, Seminyak - Menu, Prices &

Restaurant Reviews. (n.d.). Tripadvisor. Retrieved November 4, 2022,

from [https://www.tripadvisor.com/Restaurant_Review-g469404-](https://www.tripadvisor.com/Restaurant_Review-g469404-d23430632-Reviews-Kanvaz_Patisserie_by_Vincent_Nigita-Seminyak_Kuta_District_Bali.html)

[d23430632-Reviews-Kanvaz_Patisserie_by_Vincent_Nigita-](https://www.tripadvisor.com/Restaurant_Review-g469404-d23430632-Reviews-Kanvaz_Patisserie_by_Vincent_Nigita-Seminyak_Kuta_District_Bali.html)

[Seminyak_Kuta_District_Bali.html](https://www.tripadvisor.com/Restaurant_Review-g469404-d23430632-Reviews-Kanvaz_Patisserie_by_Vincent_Nigita-Seminyak_Kuta_District_Bali.html)

Kanvaz Resort Seminyak. (2022, April 29). *Patisserie.* The Kanvaz Village

Resort Seminyak. <https://kanvazhotelbali.com/patisserie/>

Kanvaz Resort Seminyak. (2022b, April 29). *Patisserie.* The Kanvaz Village

Resort Seminyak. <https://kanvazhotelbali.com/patisserie/>

APPENDIX



Picture 20. Element Hotel Kitchen



Picture 21. Kanvaz Patisserie (Bakery) Kitchen



CERTIFICATE OF APPRECIATION



This is to certify that

Brandon Lovita Eksan

Has been on the job training at

ELEMENT BY WESTIN BALI UBUD

as Culinary Trainee
in Culinary Department

For the period February 9th, 2022 to May 8th, 2022

Ubud, May 8th, 2022

KOMANG PUTRI MUTIARA
HUMAN RESOURCES SUPERVISOR

KANVAZ
PÂTISSERIE
BY VINCENT NIGITA

CERTIFICATE OF ACCOMPLISHMENT

This is to certify that:

BRANDON LOVITA EKSAN
OTTIMO INTERNATIONAL, SURABAYA

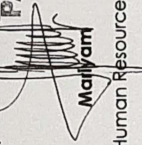
has undergone On the Job Training Program at Kanvaz Patisserie by Vincent Nigita which covered the following Department:

Food and Beverage Production Department

for the period of:

May 11th 2022 up to August 11th 2022

Kind regards,
Seminyak, 11th August 2022
PÂTISSERIE



Assistant Human Resources Manager
Mulyam

Internship Appraisal Form



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

INTERNSHIP PLACE: Element Hotel by Westin Ubud

First Name Brandon Lovita Last Name Ehsan

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

Intern's Position : Baking Pastry Department : Pastry (kitchen)

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.

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.

4

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

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

3

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

3.5

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

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

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;

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 11-5-2022

The Intern

Signature: 

Dated 11-5-2022

OTTIMMO International Master Gourmet Academy

Signature & Stamp: 
Dept of Student Affairs

Dated _____

Internship Appraisal Form



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

INTERNSHIP

PLACE: Kanva Patisserie

First Name Brandon Last Name Elsan

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

Intern's Position : Bakery Production Department : Bakery

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.

3,5

Team Player

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

3,5

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

3,5

Discussions/Notes;

Stay Focuse , Be patient , Keep Spirit , never give up.

" Do What you Love & you never LATE !!! "

PERFORMANCE SUMMARY * to be filled by OTTIMMO International	
TOTAL POINTS	_____
RATING	_____
ACTION PLANS FOR DEVELOPMENT NEEDS	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

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

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

4

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

III. SIGNATURES


On-Site Manager/Owner/Chef

Signature & Stamp: _____ Dated 3-9-2022

The Intern

Signature:  _____ Dated 3-9-2022

OTTIMMO International MasterGourmet Academy

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



Akademi Kuliner & Pastry
OTTIMMO
 INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Brandon L.F
 Student Number : 1974130010062
 Advisor : Michael Valent

No	Date	Topic Consultation	Name/Signature
1	10/9	konsultasi layout	
	11/9	Chapter 1	
	12/9	Chapter 2	
	15/9	Materi PPT	
	16/9	Chapter 3	
	20/9	Susunan kalimat	

No	Date	Topic Consultation	Name/Signature
	21/9	Chapter 4	
	22/9	Chapter 3	
	25/9	konsultasi PPT	
	26/9	konsultasi handcopy	



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

Student Name : Brandon Lovita Eksan
Student Number : 1974130010062
Exam Day & Date : Kamis, 13 Oktober 2022
Lecture : Heni Adhianata, S.T.P., M.Sc
(19900613 1402 016)

No	Correction List	Page	Approval
1.	Penulisan paragraf "jockey" / rata kanan kiri	all	
2.	Jangan gunakan kata "j" langsung saja ke kalimat utama	all	
3.	Jika masih ada space kosong cukup banyak, jangan langsung ke next page	f, dll	

Acknowledge,
Advisor

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

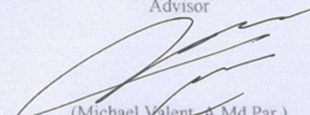


Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Brandon Lovita Eksan
Student Number : 1974130010062
Exam Day & Date : Kamis, 13 Oktober 2022
Lecture : Novi Indah Permata Sari, S.T., M.Sc
(19951109 2202 083)

No	Correction List	Page	Approval
	Daftar Semua !	All	N

Acknowledge,
Advisor



(Michael Valent A Md Par)
19950219 2001 074