

BIBLIOGRAPHY

Catura Espresso. (2015). *Catura Espresso*. Caturra Espresso.


<http://www.caturraespresso.com/>

Caturra Espresso cafe, Surabaya, Jl. Anjasmoro No.32 - Restaurant reviews.

(2022). Restaurant Guru. <https://restaurantguru.com/Caturra-Espresso-Surabaya>

APPENDIX

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO[®]
INTERNASIONAL
CREATING ARTS GASTRONOMY BAKING & PAstry ARTS

INTERNSHIP
PLACE: Cekura Espresso

First Name Lio Redy Yu Rang Last Name Yu Rang

Review Period/s : Monthly Quarterly Bi-annualy Annually Date Joining
: 6 months

Intern's Position : Kitchen Staff Department : Kitchen

REVIEW DATE : 31 Agustus 2022 Direct Supervisor : Moses Ampun 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. 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, 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

3

Always wear the proper and designated uniform.

4. ON THE JOB & KNOWLEDGE

Dependability

3.5

Can be counted upon to do what is expected and required

Follow instructions and completes work on time with minimum supervision

Work Quality

3.5

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

Work Quantity

3

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

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;

Improve time Management

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS


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

III. SIGNATURES

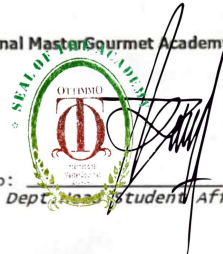
On-Site Manager/Owner/Chef

Signature & Stamp:  _____ Dated 29 sept 2022

The Intern

Signature:  _____ Dated 29 sept 2022

OTTIMMO International Master Gourmet Academy

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



Akademi Kuliner & Patiseri

OTTIMMO

INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Liu Redy Yu Rang
 Student Number : 1974130010017
 Exam Day & Date : Kamis, 6 Oktober 2022
 Lecture : Heni Adhianata, S.T.P., M.Sc
 (19900613 1402 016)

| No | Correction List | Page | Approval |
|----|---|------|----------|
| 1. | Table of content yg masih error bookmark diperbaiki | iv. | |
| 2. | Executive Summary = kalau hanya 1 kalimat, lebih baik dijadikan 1 paragraf. | vii | |
| 3. | Pengelatan dari product of Internship ditambah lagi, tdk hanya ingredients, tapi lebih ke proses pengolahan / for keunikan masing 2 produk | ii. | |

Acknowledge,
Advisor

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

19951109 2202 083



Akademi Kuliner & Patiseri

OTTIMMO
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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Liu Redy Yu Rang
Student Number : 1974130010017
Exam Day & Date : Kamis, 6 Oktober 2022
Lecture : Arya Putra Sundjaja, S.E.
(19801017 1703 001)

| No | Correction List | Page | Approval |
|----|--------------------------|------|----------|
| | Table content dapatbaiki | | |

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Advisor

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19951109 2202 083



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 (19951109 2202 083)

| No | Correction List | Page | Approval |
|----|---|------|----------|
| 1. | Sebelum ^{gambar/bagan} tabel diberikan deskripsi dulu 2.3.1 | | N. N. |
| 2. | Format Penulisan diperbaiki semua. | | |

Acknowledge,
Advisor

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



Akademi Kalimat & Falsafah
OTTIMMO
 INTERNASIONAL

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

Name : Liya Rizky Yuliana
 Student Number : 1924130010017
 Advisor : Novi Iman Pratiwi Sani

| No | Date | Topic Consultation | Name/ Signature |
|----|------|----------------------------------|--------------------|
| 1 | 20/9 | table of content consultation | N |
| 2 | 20/9 | Abstract consultation | N |
| 3 | 22/9 | Chapter 1 consultation | N |
| 4 | 24/9 | Chapter 1 consultation | N |
| 5 | 25/9 | Chapter 2 consultation | N |
| 6 | 26/9 | Chapter 2 consultation | N |

| No | Date | Topic Consultation | Name/ Signature |
|----|------|--------------------------------|--------------------|
| 7 | 27/9 | Chapter 3 consultation | N |
| 8 | 28/9 | Chapter 3 consultation | N |
| 9 | 29/9 | Chapter 4 consultation | N |
| 10 | 30/9 | overall report consultation | N |
| | | | |
| | | | |