

BIBLIOGRAPHY

- Amalia, A. (2018, Juni 6). *Astrid Amalia*. Retrieved from Blog: https://www.google.com/imgres?imgurl=https%3A%2F%2F3.bp.blogspot.com%2F-4ztf4zT4f9M%2FWw_MR_LI93I%2FAAAAAAAAAAWEs%2FZouYuw2PG6ov-35tJUmfHgZR7YBzcM1PQCLcBGAs%2Fs640%2F_DSC3138.jpg&imgrefurl=https%3A%2F%2Fastridamalia.blogspot.com%2F2018%2F06%2F%3Fm%3D0&tbnid
- Asia, M. B. (2021). *Element by Westin Bali Ubud-Andong Teras Restaurant*. Retrieved from Marriott Bonvoy Asia: <https://www.google.com/imgres?imgurl=https%3A%2F%2Fcdn-prod.marriottbonvoyasia.com%2Fprod.misolhub.com%2Fuploads%2Fbenefits%2Fcms%2Foutlet%2FjMHztVcs7Pt9.jpg&imgrefurl=https%3A%2F%2Fmarriottbonvoyasia.com%2Frestaurants-bars%2Felement-by-westin-bali-ubud-a>
- by Westin, E. H. (2022, August 27). *Element Hotel by Westin in Ubud jl Andong-Bali*. Retrieved from Element Ubud: <https://elementubud.com-bali.com/>
- Facebook, E. B. (2022, may 26). *Element Bali Ubud - Home | Facebook*. Retrieved from Facebook: https://www.google.com/imgres?imgurl=https%3A%2F%2Flookaside.fb.com%2Flookaside%2Fcrawler%2Fmedia%2F%3Fmedia_id%3D1309991629469397&imgrefurl=https%3A%2F%2Fwww.facebook.com%2Felementbywestinbaliubud%2F&tbnid=jtKNwLedlHEh_M&vet=12ahUKEwi2tOuHmpr7AhV4zqAC
- Imagekit, A. (n.d.). *Image & Video CDN: Dynamic Optimizations, Transformations & DAM*. Retrieved from Image & Video CDN | Dynamic Optimizations, Transformations & DAM | ImageKit.co:

https://ik.imagekit.io/tv1k/cul-asset/guys1L+Yyer9kzI3sp-pb0CG1j2bhflZGFUZOoIf1YOBAm37kEUOKR41ieUZm7ZJ/cul-assets-252301483284-b172d73b6c43cddb/culinary/asset/REST_Nus-1080x720-FIT_AND_TRIM-a1739e8c1322b2117e5b7b78d0f39384.jpeg?tr=q-40,w-300,h-300&_sr

Tini. (2022, March 28). *22 Instagrammable Cafe in Bali (2022) - Baligasm*. Retrieved from Baligasm: <https://baligasm.com/blog/best-instagrammable-cafe-in-bali>

Traveloka, A. (n.d.). *Andong Teras Restaurant, Ubud, Gianyar*. Retrieved from Traveloka:

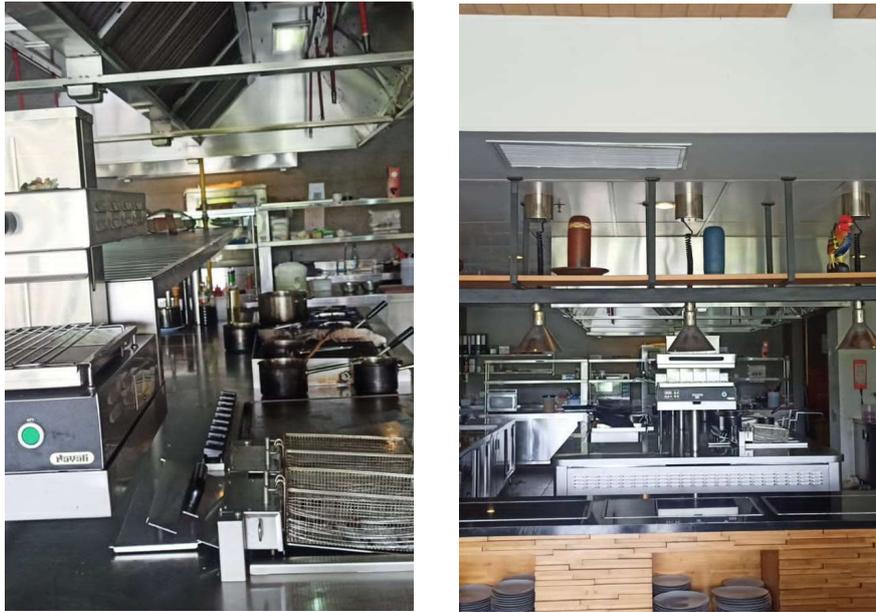
https://www.google.com/search?q=element+andong+food+ubud&tbm=isch&ved=2ahUKEwiD47qsnpr7AhX4odgFHUROAsIQ2-cCegQIABAA&oq=element+andong+food+ubud&gs_lcp=CgNpbWcQAzIECCMQJzoFCAAQgAQ6BAgAEB5Q9A5Y3ztgpz5oA3AAeACAAT-IAbIkECMTiYAQCgAQGqAQnd3Mtd2l6LWltZ8ABAQ&s

Vincent Nigita, K. P. (2022, August 26). *Kanvaz Patisseries by Vincent Nigita*. Retrieved from Bio Site: <https://bio.site/ZFc33o>

Zomato, A. (2019, February 19). *Andong Teras Restaurant - Element by Westin, Ubud, Bali*. Retrieved from Zomato:

https://www.google.com/imgres?imgurl=https%3A%2F%2Fb.zmtcdn.com%2Fdata%2Fpictures%2Fchains%2F7%2F1704947%2Ff924139018960c31f65e0219fa5ddef5.jpg%3Ffit%3Daround%7C300%3A273%26crop%3D300%3A273%3B*%2C*&imgrefurl=https%3A%2F%2Fwww.zomato.com%2Fid%2Fbali%2Fando

APPENDIX



Picture 17. Element Hotel Kitchen



Picture 18. Kanvaz Patisserie (pastry) Kitchen

KANVAZ
PÂTISSERIE
by VINCENT NIGITA

CERTIFICATE OF ACCOMPLISHMENT

This is to certify that:

ANANTA BAGUS ANDHIKA
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

KANVAZ
PÂTISSERIE

Maryam

Assistant Human Resources Manager
by VINCENT NIGITA

Internship Appraisal Form



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

INTERNSHIP

PLACE: Vicent Nigita Kamaz

First Name Aranta Bagus Last Name Ardhika

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

: _____

Intern's Position : Pastry Department : Kitchen

REVIEW DATE : 12-8-2022 Direct Supervisor : Kevin 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.

3.4

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared.

3.2

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.

3.5

Maintains hair and facial hair (*if any) per proper F&B industrial standards

Uniforms

Always wear the proper and designated uniform.

3.9

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

3.0

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

3.0

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

3.4

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;

Nanta you need to improve your speed at working, be more on time to the schedule, take care of your Health bruh, you seemly not working care of sickness. Be more responsible to the job u've give by your senior, but you good when there's nothin to do you askin what you can help, I know you can be better than this, you need to push and break your limit bruh!! success for your next journey

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
by VINCENT RIGITA

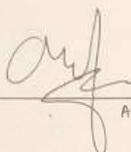
Signature & Stamp:

Dated

12 Agustus 2022

The Intern

Signature:


Aronka

Dated

9 Nov 2022

OTTIMMO International Master Gourmet Academy


Signature & Stamp: 
Department Student Affairs

Signature & Stamp:

Dated

Internship Appraisal Form



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

INTERNSHIP

PLACE: Element hotel by wesin

First Name Ancuta Bogus Last Name Archiua

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

: _____

Intern's Position : Hot Kitchen Department : 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.

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.

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

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

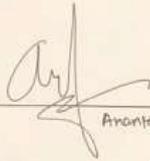
III. SIGNATURES

On-Site Manager/Owner/Chef



Signature & Stamp: _____ Dated: _____

The Inter



Signature: _____ Dated: 9 Nov 2022

Ananta

OTTIMMO International Master Gourmet Academy



Signature & Stamp: _____ Dated: _____

Dept. Head Student Affairs



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

CELESTIAL ARTS, CATERING, BAKING & PASTRY ARTS

Student Name : Ananta Bagus Andhika
Student Number : 1974130010072
Exam Day & Date : Kamis, 20 Oktober 2022
Lecture : Arya Putra Sundjaja, S.E.
(19801017 1703 001)

No	Correction List	Page	Approval
	tidak ada revisi		

Acknowledge,
Advisor

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



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS CATERING BAKING & PAstry ARTS

Student Name : Ananta Bagus Andhika
Student Number : 1974130010072
Exam Day & Date : Kamis, 20 Oktober 2022
Lecture : Heni Adhianata, S.T.P., M.Sc
(19900613 1402 016)

No	Correction List	Page	Approval
1.	Font : Times New Roman	08	
2.	Ortoplastik Logo : double cek robotum di print.	08	

Acknowledge,
Advisor

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



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL

CELEBRARY ARTS CULINARY ARTS BAKING & PASTRY ARTS

Student Name : Ananta Bagus Andhika
 Student Number : 1974130010072
 Exam Day & Date : Kamis, 20 Oktober 2022
 Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
 (19691029 2002 072)

No	Correction List	Page	Approval
1)	Font disesuaikan dgn standar guidebook	All	✓
2)	Overall spellcheck please	All	✓
3)	Daftar Pustaka kelengkapan: hanya buku teks mengenai resep, penelitian atau manajemen wisatanya, tidak hanya list hotel dan resto	25	✓
4)	Technical aspect buat cover guidebook writing	All	✓

Acknowledge,
 Advisor

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



Akademi Kuliner & Pariwisata
OTTIMMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Andika Basri Andhika
Student Number : 192413001092
Advisor : Peni Adhwarita

No	Date	Topic Consultation	Name/ Signature
1.	20/9	table of content consultation	<i>[Signature]</i>
2.	20/9	Approval consultation	<i>[Signature]</i>
3.	22/9	Chapter 1 consultation	<i>[Signature]</i>
4.	24/9	Chapter 1 consultation	<i>[Signature]</i>
5.	25/9	Chapter 2 consultation	<i>[Signature]</i>
6.	26/9	Chapter 2 consultation	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7.	27/9	Chapter 3 consultation	<i>[Signature]</i>
8.	28/9	Chapter 3 consultation	<i>[Signature]</i>
9.	29/9	Chapter 4 consultation	<i>[Signature]</i>
10.	30/9	Overall report consultation	<i>[Signature]</i>