

BIBLIOGRAPHY

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Nadya, N. (2022, June 4). Menikmati Menu Favorit Bistro Hype KONG Bali Kreasi Chef Kim Jonsson di PA.SO.LA Ritz-Carlton Jakarta Pacific Place. fimela.com.

<https://www.google.com/amp/s/m.fimela.com/amp/4978084/menikmati-menu-favorit-bistro-hype-kong-bali-kreasi-chef-kim-jonsson-di-pasola-ritz-carlton-jakarta-pacific-place>

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APPENDIX



Picture 17. Hot Section



Picture 18. Cold and Pastry Section



Picture 19. Pass Section



Picture 20. Dry store



Picture 21. Equipments

Internship Appraisal Form



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

INTERNSHIP

PLACE: KONG Bali

First Name Kathleen Last Name Wijaya

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

Intern's Position : Trainee Department : Kitchen Fong Restaurant

REVIEW DATE : 13/8/2022 Direct Supervisor : 1 Gede Peby Junaedi

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.

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, courteous 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.

3.5

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

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;

Kathleen had finished her training program with us (kong restaurant) with a great results. Easily she adapted with team and always willing to learn something new. Attentive to details and always step ahead for a new things.

Awesome Kathleen, best of Luck ~~you~~ for your career!

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


KONG
Signature & Stamp: Gede Pety Juaedi


Dated 13/9/2022

The Intern


Signature: Githen Wijaya

Dated 13 September 2022

OTTIMMO International Master Gourmet Academy


Signature & Stamp: Pobby
Dept. Head Student Affairs

Dated 25/10/2022

C E R T I F I C A T E
of Completion

KONG

JL. PANTAI BERAWA NO.14
BALI

THIS CERTIFICATE IS PROUDLY PRESENTED TO

Kathleen Wijaya

HAS COMPLETED 6 MONTHS TRAINING IN KITCHEN DEPARTEMENT AT KONG RESTAURANT
20th JANUARY – 30th MARCH 2022 & 23rd MAY - 11th SEPTEMBER 2022



I GEDE PEBY JUNAEDI
Head Chef



GUSTI BAGUS AMBARA MURTI
HR Manager




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

Student Name : Kathleen Wijaya
Student Number : 1974130010002
Exam Day & Date : Senin, 10 Oktober 2022
Lecture : Ryan Yeremia Iskandar, SS
(19821218 1601 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor



(Ryan Yeremia Iskandar, SS)
19821218 1601 023



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Kathleen Wijaya
Student Number : 1974130010002
Exam Day & Date : Senin, 10 Oktober 2022
Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
(19691029 2002 072)

No	Correction List	Page	Approval
1)	Technical aspects diperbaiki untuk fonts & penempatan huruf besar yg benar	Table of Contents & all	
2)	Daftar Pustaka ambil dari textbook atau jurnal sejalan & refer referensi laporan	Bibliography	

Acknowledge,
Advisor

(Ryan Yeremia Iskandar, SS)
19821218 1601 023



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Kathleen Wijaya
 Student Number : 1974130010002
 Exam Day & Date : Senin, 10 Oktober 2022
 Lecture : Dahlia Elianarni, S.T.P., M.Sc
 (19970510 2203 015)

No	Correction List	Page	Approval
1.	Paragraf harus rata kanan kiri	1	
2.	Chapter 2 dirapikan, gambar locakon bisa masuk di hal 4	4	
3.	Judul picture bisa dijadikan 1 baris	5	
4.	Sub bab 2.2 jadikan rata kanan kiri	6	
5.	Sub bab 3.2 jadikan rata kanan kiri	13	
6.	Tidak ada bagaimana cara hygiene & sanitasi		
7.	Tidak ada personal grooming		
8.	Tidak ada cara penerimaan bahan baku dan penyimpanan.		

Acknowledge,
Advisor

(Ryan Yeremia Iskandar, SS)
19821218 1601 023



AKADEMI KULINER & PATISERI
OTTIMMO
 INTERNASIONAL

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

Name : ...
 Student Number : ...
 Advisor : ...

No	Date	Topic Consultation	Name/ Signature
1	10/9 22	Recapitulation of Industrial Training Account	 Chef Jeri
2	15/9 22	Visi, Misi	 Chef Jeri
3	29/9	Bibliography	 Chef Jeri
4	30/9	Problem and Solution	 Chef Jeri
5	30/9	Product of Intern	 Chef Jeri
6	30/9	BAB 2.	 Chef Jeri

No	Date	Topic Consultation	Name/ Signature
7	30/9	Revisi 1	 Chef Jeri
8	30/9	Revisi 2.	 Chef Jeri