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APPENDIX

Kamis, 13 Oktober 2022/13.00-14.00



Student Name : Frecen Odellius
Student Number : 1974130010038
Exam Day & Date : Kamis, 13 Oktober 2022
Lecture : Ryan Yerima Iskandar, SS
(19821218 1601 023)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Ryan Yerima Iskandar, SS)
19821218 1601 023

Kamis, 13 Oktober 2022/13.00-14.00



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CELESTARY ARTS · BAKING · PASTRY ARTS

Student Name : Frencen Odellius
Student Number : 1974130010038
Exam Day & Date : Kamis, 13 Oktober 2022
Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
(19691029 2002 072)

No	Correction List	Page	Approval
1)	Change the "stars" to "bullets"	3	
2)	Real chef & sous chef ditulis posisi strukturanya, juga commis	7	

Acknowledge,
Advisor

(Ryan Yeremia Iskandar, SS)
19821218 1601 023

Kamis, 13 Oktober 2022/13.00-14.00



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

ESSENTIAL ARTS GASTRONOMY BAKING & PATISERIE

Student Name : Frecen Odellius
Student Number : 1974130010038
Exam Day & Date : Kamis, 13 Oktober 2022
Lecture : Novi Indah Permata Sari, S.T., M.Sc
(19951109 2202 083)

No	Correction List	Page	Approval
1.	Semua halaman dirapikan, dilihat panduan Penulisan menggunakan TER, 12, rata kanan-kiri.	All	✓
2.	Hindari penggunaan I, WE, YOU.	All	✓
3.	Industrial training objective ajarkan poin	All	✓
4.	Let grammatical error.	All	✓
5.	Tulis & jelaskan event yg akibatkan di chap. 3.	All	✓
6.	Tidak boleh ada contraction (it's → it is) → they'll → they will	All	✓
7.	Description of kitchen brigade.	7	✓
8.	Tambahkan penjelasan features of De Soematra.	All	✓
7.	Hygiene & Sanitation diusah penjelasannya	13	✓

Acknowledge,
Advisor

(Ryan Yoremia Iskandar, SS)
19821218 1601 023



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Ferren Odellus
 Student Number : 1924130010036
 Advisor : Eyon Perena

No	Date	Topic Consultation	Name/ Signature
1.	18/9/2022	Report writing (EXECUTIVE SUMMARY)	
2.	18/9/2022	Chapter 1	
3.	19/9/2022	Revision	
4.	29/9/2022	Chapter 2	
5.	21/9/2022	Revision	
6.	21/9/2022	Chapter 3	

No	Date	Topic Consultation	Name/ Signature
7.	28/9/2022	Revision	
8.	28/9/2022	Chapter IV	
9.	30/9/2022	Revision	
10.	1/10/2022	Appendix	



CERTIFICATE

Name : **Frencen Odellius**
Place/ date of birth : **Surabaya, 02 November 2001**
Student of : **Ottimmo International**

Has successfully completed the job training at de Soematra 1910

Periode : **March 15, 2022** to **September 15, 2022**
Departement : **FOOD & BEVERAGE PRODUCT (KITCHEN)**

During the above training she has performed her job to our entrie satisfaction.

Surabaya, 15 September, 2022

Galih Permadi

HR de Soematra 1910

Internship Appraisal Form



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

INTERNSHIP

PLACE: De Soematra

First Name Frenzen Last Name oclellius

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

Intern's Position : _____ Department : F & B kitchen

REVIEW DATE : _____ Direct Supervisor : muryanto 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

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;

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

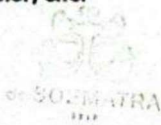
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

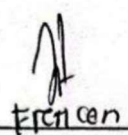
On-Site Manager/Owner/Chef



Signature & Stamp: _____

Dated _____

The Intern


Eric Chen

Signature: _____

Dated _____

OTTIMMO International MasterGourmet Academy



Signature & Stamp: _____
Dept. Head, Student Affairs

Dated _____