

## BIBLIOGRAPHY

*Element by westin Ubud.* (n.d.). maarriot.com. Retrieved September 27, 2022, from <https://Element By Westin Ubud in Ubud – Bali>  
[https://www.marriott.com/enus/hotels/dpsel-element-bali-ubud/overview/?scid=21c77e4a-5498-4b05-91ace69df77cea01&gclid=CjwKCAjwhNWZBhB\\_EiwAPzlhNuFMYC19xktERGMY0p1XJAnLyeU3Q4J5GFoC-Gp0nNeyc\\_DBehlWhoCLYQQAvD\\_BwE&gclsrc=aw.ds](https://www.marriott.com/enus/hotels/dpsel-element-bali-ubud/overview/?scid=21c77e4a-5498-4b05-91ace69df77cea01&gclid=CjwKCAjwhNWZBhB_EiwAPzlhNuFMYC19xktERGMY0p1XJAnLyeU3Q4J5GFoC-Gp0nNeyc_DBehlWhoCLYQQAvD_BwE&gclsrc=aw.ds) Accessed on September 27 2022

*Renaissance Bali uluwatu resort and spa.* (n.d.). maarriot.com. Retrieved September 27, 2022, from <https://www.marriott.com/en-us/hotels/dpsuw-renaissance-bali-uluwatu-resort-and-spa/overview/>

## APPENDIX



*Picture 19 Element by westin Ubud Kitchen*



*Picture 20 Double ikat Kitchen*



*Picture 21 Renaissance Main kitchen*

# Internship Appraisal Form



AKADEMI KULINER & PATISERI  
**OTTIMMO**  
INTERNASIONAL  
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

**INTERNSHIP**

PLACE: Element hotel by westin

First Name Michael Gunawan Last Name Rahgo

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

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

REVIEW DATE : \_\_\_\_\_ Direct Supervisor : \_\_\_\_\_

## 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

#### 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

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

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

**III. SIGNATURES**

**On-Site Manager/Owner/Chef**

Signature & Stamp: \_\_\_\_\_

Dated 08 may 2022

**The Intern**

Signature: \_\_\_\_\_

Dated 08 may 2022

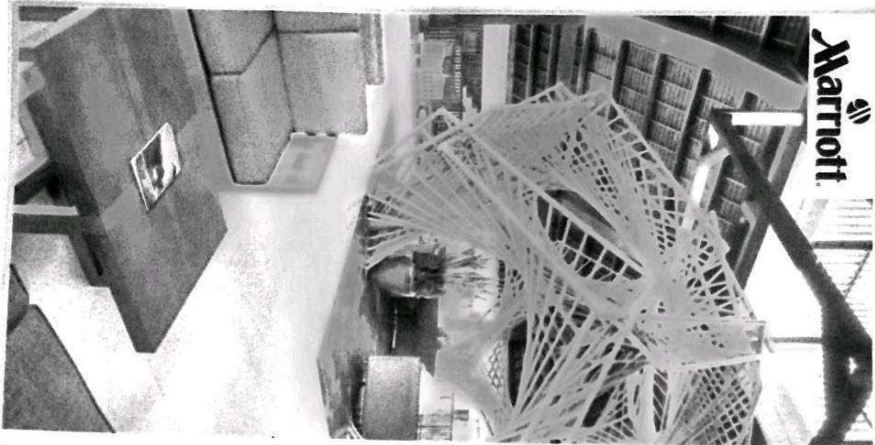
**OTTIMMO International MasterGourmet Academy**



Signature & Stamp \_\_\_\_\_

*Dept. Head Student Affairs*

Dated 09 Nov 2022



**CERTIFICATE OF APPRECIATION**

This is to certify that

**Michael Gunawan Raharjo**

Has been on the job training at

**ELEMENT BY WESTIN BALI UBUD**

as Culinary Trainee  
in Culinary Department

For the period February 8<sup>th</sup>, 2022 to May 7<sup>th</sup>, 2022

Ubud, May 7<sup>th</sup>, 2022

KOMANG PUTRI MUTIARA  
HUMAN RESOURCES SUPERVISOR



# Internship Appraisal Form



AKADEMI KULINER & PATISERI  
**OTTIMMO**<sup>®</sup>  
INTERNASIONAL  
LEARNING ARTS GASTRONOMY BAKING & PASTRY ARTS

INTERNSHIP PLACE: Renaissance Bali Uluwatu,

First Name \_\_\_\_\_ Last Name \_\_\_\_\_

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

Intern's Position : Commis Department : B&F Culinary

REVIEW DATE : 16 September 2022 Direct Supervisor : Wishu Adiyatma 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.

3

#### Follow -Through

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

3

### 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.

3,5

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

**Uniforms**

Always wear the proper and designated uniform.

3

**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;**

Michael overall performance was great, he has absolutely great attitude and easily adapt with the team. great communication skills and customer service minded.

**PERFORMANCE SUMMARY** \* to be filled by OTTIMMO International

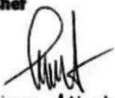

TOTAL POINTS 3.5  
RATING Exceeds Expectations

**ACTION PLANS FOR DEVELOPMENT NEEDS**


1. Food safety & hygiene
2. advanced Culinary skills
3. kitchen management knowledge
4. \_\_\_\_\_
5. \_\_\_\_\_

**III. SIGNATURES**



**On-Site Manager/Owner/Chef**

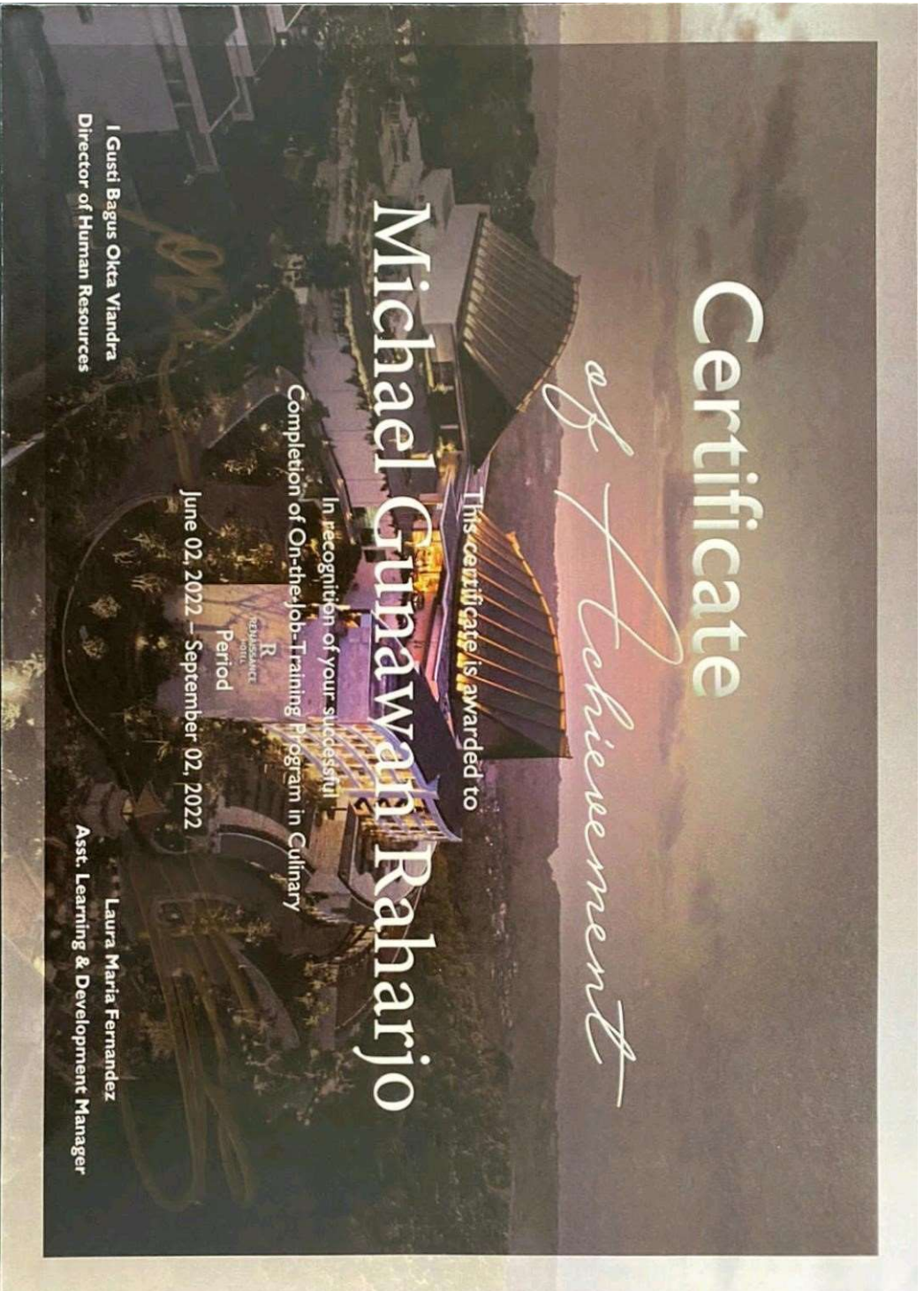
Signature & Stamp:  Wisnu Adiyatma  Dated 16 September 2022

**The Intern**

Signature:  Michael Dated 16 September 2022

**OTTIMMO International Master Gourmet Academy**

Signature & Stamp:   Dated 09 Nov 2022  
**Dept. Head Student Affairs**



picture 25 Renaissance Bali Uluwatu resort and spa Certificate







Mademi Kuliner & Pastry  
**OTTIMMO**  
INTERNASIONAL

**CONSULTATION FORM**  
**INDUSTRIAL TRAINING /**  
**FOODPRENEURSHIP**

No	Date	Topic Consultation	Name/ Signature
1.	05 / 10-2022	layout Proposal dan Format	
2.	07 / 10-22	Chapter I	
3.	09 / 10-22	Chapter II layout gambar	
4	10 / 10-22	Chapter II : organization structure	
5	12 / 10-22	Chapter II - History of Company - Vision + mission	
6.	15 / 10-22	chapter III	

**Name** : Michael Gunawan Raharjo  
**Student Number** : 1974130010018  
**Advisor** : Ms. Novi Inoah

No	Date	Topic Consultation	Name/ Signature
7	17 / 10-22	chapter iii : Activities and task	
8	18 / 10-22	chapter iii : layout table	
9	19 / 10-22	Apendix	
10.	20 / 10-22	last revisi sebelum sidang - Pembetulan Pleagiarism dan Apendix	



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

Student Name : Michael Gunawan Raharjo  
Student Number : 1974130010018  
Exam Day & Date : Kamis, 20 Oktober 2022  
Lecture : Heni Adhianata, S.T.P., M.Sc  
(19900613 1402 016)

No	Correction List	Page	Approval
1.	Dropikan Logi → dicetak sebelum dic print.	all.	

Acknowledge,  
Advisor.

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



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

Student Name : Michael Gunawan Raharjo  
Student Number : 1974130010018  
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

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



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

Student Name : Michael Gunawan Raharjo  
Student Number : 1974130010018  
Exam Day & Date : Kamis, 20 Oktober 2022  
Lecture : Novi Indah Permata Sari, S.T., M.Sc  
(19951109 2202 083)

No	Correction List	Page	Approval
1.	Format Report sesuai Panduan (size 12, font TNR, rata kanan-kiri).		

Acknowledge,  
Advisor

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