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APPENDIX



Picture 42. Author with Pastry Team



Picture 43. Author with CDP & Pastry Team



Picture 44. Author with all internship



Picture 45. Author with Demi Chef & Pastry Team



Picture 46. Author with Chef Purbo as Pastry Chef

Internship Appraisal Form



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

INTERNSHIP

PLACE: Vasa Hotel Surabaya

First Name Gisela Ayu Last Name Wandira

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

: 24 February - 24 August 2022

Intern's Position : Pastry Department : F & B Product

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.

3,5

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

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

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

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;

Girl, her son is very polite and doesn't talk much when working, reliable and responsible at work

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS 30

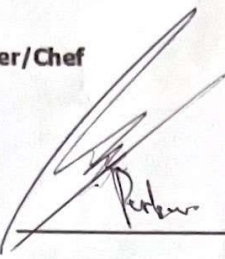
RATING 3,3

ACTION PLANS FOR DEVELOPMENT NEEDS

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

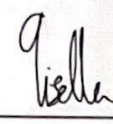
III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:  _____



Dated 28 - 09 - 2022

The Intern

Signature:  _____

Dated 28 - 09 - 2022

OTTIMMO International Master Gourmet Academy

  _____

Signature & Stamp: _____
Dept. Head Student Affairs

Dated _____



Akademi Kuliner & Patiseri

OTTIMMO

INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Gisela Ayu Mustika Wandira
 Student Number : 1974130010050
 Exam Day & Date : Selasa, 18 Oktober 2022
 Lecture : Yohanna Prasetio, S.Sn, A.Md. Par
 (19881018 1701 044)

No	Correction List	Page	Approval
1.	kata ganti I. diganti .	35.	
2.	Tata tulis tolong dirapikan yaa . . .	24-25	

Acknowledge,
Advisor

(Yohanna Prasetio, S.Sn, A.Md. Par)

19881018 1701 044






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INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Gisela Ayu Mustika Wandira
 Student Number : 1974130010050
 Exam Day & Date : Selasa, 18 Oktober 2022
 Lecture : Novi Indah Permata Sari, S.T., M.Sc
 (19951109 2202 083)

No	Correction List	Page	Approval
1.	Rata kanan - kiri dicet lagi .		
2.	Diberi keterangan kepanjangan #IFO !		
3.	Tiwak boleh ada contraction ! (don't → do not) .		

Acknowledge,
Advisor



(Yohanna Prasetyo, S.Sn, A.Md. Par)
19881018 1701 044



Akademi Kuliner & Patiseri

OTTIMMO

INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Gisela Ayu Mustika Wandira
 Student Number : 1974130010050
 Exam Day & Date : Selasa, 18 Oktober 2022
 Lecture : Heni Adhianata, S.T.P., M.Sc
 (19900613 1402 016)

No	Correction List	Page	Approval
1.	Ditambah lagi penjelasan di 1.1 minim 1 halaman penuh.	1	
2.	Garis perhubung di struktur organisasi kitchen antara kotak trainee dg kotak ? sebelumnya ?	23	
3.	Bibliography diurutkan sesuai abjad	39.	
4.	⊕ penjelasan ttg garnishing & food plating.		

Acknowledge,
Advisor

(Yohanna Prasetyo, S.Sn, A.Md. Par)
19881018 1701 044

RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Gisela Ayu Mustika Wandira

Study Program : D3 Progam – Culinary and Baking Pastry Art

Placement of Industrial Training : Vasa Hotel Surabaya

Field of work : Pastry and Bakery

Activity Notes : Month I/II/III/IV/V/VI

Week	Description of Activities	Signature
1	The author gets morning shift. Prepare for lunch and dinner. Prepare ingredients for live cooking (Kue Cubit).	
2	Prepare ingredients Italian buttercream, Prepare lapis Surabaya, red velvet, and coffee syrup.	
3	Take care of live cooking and stall buffet at breakfast. Closing and preparing breakfast for the next day.	
4	Learn how to make traditional food (putu ayu, putu mayang and lapis beras). Garnish pudding for a lunch buffet in 209 restaurants.	
5	Prepare and garnish the dessert for chamas restaurant. Example pannacotta, milk pudding, warm choco, mousse lime and etc.	
6	Set up and clear up lunch and dinner. on duty for breakfast, lunch, and dinner.	
7	Prepare ingredients cookies, make cookies. Set up for banquet event (coffee break, wedding, etc).	
8	Collect items from the purchasing and storage department. Do live cooking (pancake, French toast and waffle).	
9	Make Eid Mubarak hampers, and display Eid Mubarak hampers in lobby lounge. Packing cookies, exp date, greeting card, etc.	
10	Prepare dinner for Ramadhan buffet, set up and clear up dinner for Ramadhan buffer.	
11	Packing hampers for sales and packing hampers for lobby lounge by order	
12	Make pudding, marble cake, pudding caramel, strawberry almond tart.	
13	Make birthday cake and happy anniversary for amenities.	



RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES

Name : Gisela Ayu Mustika Wandira

Study Program : D3 Progam – Culinary and Baking Pastry Art

Placement of Industrial Training : Vasa Hotel Surabaya

Field of work : Pastry and Bakery

Activity notes : Month I/II/III/IV/V/VI

Week	Description Of Activities	Signature
14	Prepare for Asian street food, make ice Manado, pandan dadar gulung, prepare and make kue talam.	
15	Prepare and make BNB (Bread N Butter pudding) for hot dessert at breakfast. Make tartlet shell.	
16	Prepare and make traditional live cooking is kue lumpur, kue cubit, pukis, wingko and terangbulan.	
17	Learn new setup for cake shop (Bonne Journe), prepare for amenities, refill macaroon for Bonne Journe and teach new trainees.	
18	Prepare a new menu of Hi-Tea and evening cocktails.	
19	Make tropical jelly ball and pinacolada for amenities, prepare and make pudding jasuke, pudding dawet, and pudding lumut.	
20	Prepare dates and nut cake, prepare and make cupcake.	
21	Prepare for Hi-Tea and evening cocktail, set up Hi-Tea and evening cocktail.	
22	Prpargc and make granola, make clafoutis, cream brulle, sillky pudding and warm choco	
23	Prepare and make Madeline, make pannacotta, prepare peanut butter cake and afgants cookies.	
24	Prepare new Hi-Tea, prepare evening cocktail, make banana crispy ball, onde – onde ketawa, kue ku.	
25	The author garnish crème brulee, pannacotta, quindim and cake in plate for chamas.	

[Handwritten Signature]



Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name
 Student Number
 Advisor

: Gisela Ayu Mustika Wandura
 : 1924130010050
 : Yohanna Prosetio, S.Sn, A.Md.Pa

No	Date	Topic Consultation	Name/ Signature
1	15/8 ²²	Pengisian recapitulation Industrial training	
2	10/7 ²²	Pengjelasan chapter 2 (hotel, F&B outlet, akomodasi)	
3	8/9 ²²	Penulisan SOP	
4	5/9 ²²	Penulisan kegiatan magang	
5	20/9 ²²	Penulisan Kitchen Brigade	
6	20/9 ²²	Pengisian kitchen brigade	

No	Date	Topic Consultation	Name/ Signature
7	22/9 ²²	Penulisan masalah yg dihadapi selama internship	
8	22/9 ²²	Consultan Form	
9	23/9 ²²	Pengisian recapitulation Industrial training	
10	23/9 ²²	Penulisan Suggestion	