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https://www.tripadvisor.co.id/Hotel_Review-g1219108-d10202872-Reviews-Renaissance_Bali_Uluwatu_Resort_Spa-Ungasan_Bukit_Peninsula_Bali.html

APPENDIX



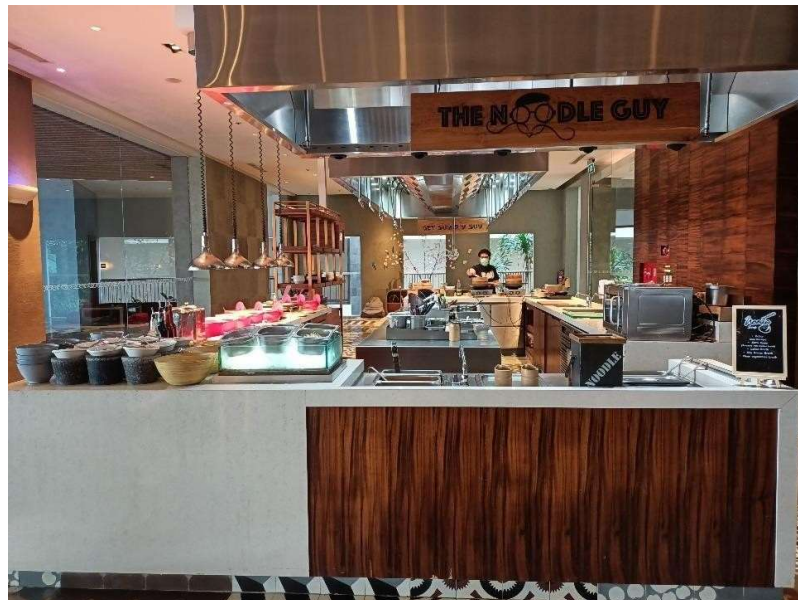
Picture 13. Room for prepare Breakfast



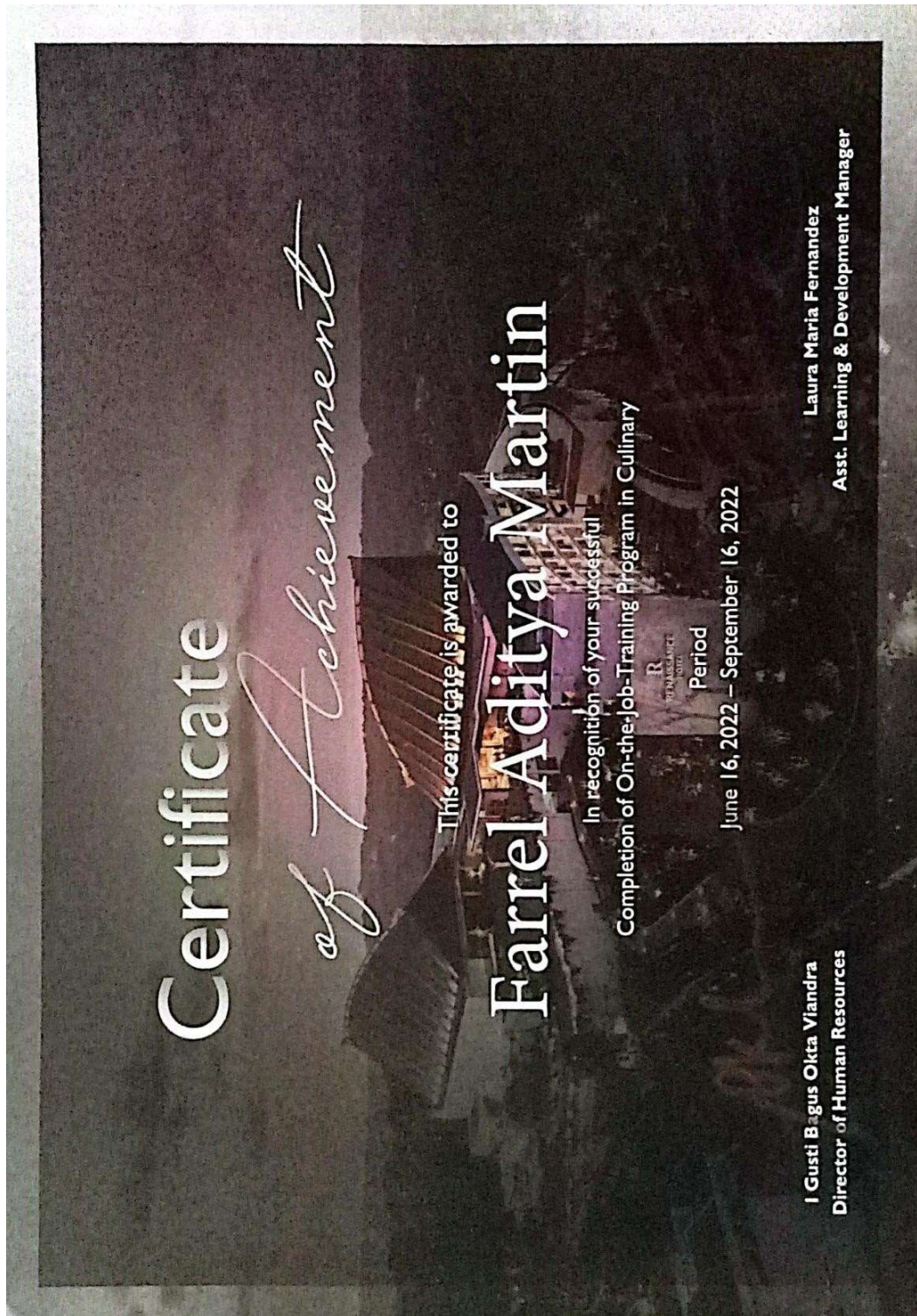
Picture 14. Chiller For Breakfast



Picture 15. Kitchen Western Food For Breakfast



Picture 16. Kitchen Asian Food For Breakfast



Picture 17. Certificate Internship from Renaissance Bali Uluwatu

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO
INTERNASIONAL
CULINARY ARTS · CATERING · BAKING & PASTRY ARTS

INTERNSHIP PLACE: Renaissance Bali Uluwatu.

First Name Farrel Last Name Martin

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

Intern's Position: Commis Department: B & P / Culinary

REVIEW DATE: 17/9 2022 Direct Supervisor: Wismu Adiyatma 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.

3,5

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

3,5

Picture 18. Rating for Intership in Renaissance Bali Uluwatu

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3

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

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

3,5

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


Picture 19. Rating for Intership in Renaissance Bali Uluwatu

III. SIGNATURES



On-Site Manager/Owner/Chef

Signature & Stamp:   Dated 17 September 2022

The Intern

Signature:  Farrel Aditya Hartin Dated 22 September 2022

OTTIMMO International Master Gourmet Academy

Signature & Stamp:   Dated _____
Dept. Head Student Affairs

Picture 21. Rating for Intership in Renaissance Bali Uluwatu

EVALUASI KINERJA SISWA DALAM PRAKTEK KERJA INDUSTRI

Nama : Farel Aditya Martin Departemen/Outlet : _____
 Universitas : UHM Penilai : _____
 Periode PKL : _____ Jabatan Penilai : _____

Tujuan dari Evaluasi kinerja ini adalah untuk memberikan penilaian obyektif terhadap kinerja siswa selama melakukan Praktek Kerja Industri (On-the-job training).

Penilaian dilakukan dalam skala 0 – 100 sbb:

↗ 0 – 35	: Sangat Buruk
↗ 36 – 59	: Buruk
↗ 60 – 75	: Cukup
↗ 76 – 90	: Baik
↗ 91 – 100	: Sangat Baik

Catatan: Nilai minimum rata-rata untuk keberhasilan/kelulusan adalah 60 (enam puluh)

No	KRITERIA DAN FAKTOR PENILAIAN	Nilai (tuliskan angka nilai)	Komentar
A. KINERJA			
1.	INISIATIF <input type="checkbox"/> Kemampuan untuk mengandalkan dan mengatur diri sendiri <input type="checkbox"/> Kemampuan bertindak tanpa ragu-ragu, tanpa menunggu perintah	76	
2.	KUALITAS PEKERJAAN <input type="checkbox"/> Ketepatan & keefektifan pekerjaan <input type="checkbox"/> Tingkat kesalahan dalam pekerjaan <input type="checkbox"/> Konsistensi dalam pekerjaan yang dihasilkan	78	
3.	KUANTITAS PEKERJAAN <input type="checkbox"/> Jumlah pekerjaan yg dihasilkan dalam waktu yang ditentukan <input type="checkbox"/> Konsistensi jumlah pekerjaan yg dihasilkan	76	
4.	PENGETAHUAN AKAN PEKERJAAN <input type="checkbox"/> Pengetahuan atas pekerjaan (teknis, prosedur, peralatan) <input type="checkbox"/> Kemampuan menerapkan pengetahuan tsb dalam pekerjaan <input type="checkbox"/> Kemampuan bekerja tanpa membutuhkan pertolongan	76	
5.	SIKAP & KERJASAMA <input type="checkbox"/> Tingkat antusiasme dalam bekerja <input type="checkbox"/> Kemampuan bekerjasama dengan rekan-rekan kerja <input type="checkbox"/> Kemauan menerima ide/saran dari rekan-rekan kerja	91	
6.	KEHANDALAN <input type="checkbox"/> Kemauan menerima tanggung jawab dalam pekerjaan & menyelesaikannya <input type="checkbox"/> Tanggung jawab dalam bekerja tanpa pengawasan	76	
B. FAKTOR PERILAKU & KEBIASAAN			
7.	KEHADIRAN <input type="checkbox"/> Faktor ketepatan waktu hadir di tempat kerja <input type="checkbox"/> Tingkat keterlambatan dan ketidakhadiran	76	
8.	SOPAN SANTUN DAN TOLERANSI <input type="checkbox"/> Sopan santun dalam berinteraksi dengan tamu dan rekan kerja <input type="checkbox"/> Cara berkomunikasi dengan tamu dan rekan kerja <input type="checkbox"/> Sikap toleran pada rekan dalam pekerjaan	91	
9.	PENAMPILAN PRIBADI <input type="checkbox"/> Tingkat kerapuhan dalam penampilan pribadi (rambut, kuku, sepatu, seragam)	76	
TOTAL NILAI =			
NILAI RATA-RATA (TOTAL NILAI : 9) =			

Picture 22. Rating for Intership in Renaissance Bali Uluwatu

KAPASITAS DAN AMBISI UNTUK MAJU

1. Beri tanda X di bagian yang sesuai dengan keseluruhan penilaian selama masa Prakerin/OJT berlangsung

PRESTASI MENURUN	SULIT UNTUK MAJU	PRESTASI MENINGKAT	PRESTASI MEMUASKAN	KINERJA MAKSIMUM
			X	

2. Reaksi trainee terhadap penilaian dan saran (beri tanda X di pilihan yang tepat):

- | | | | |
|---|---|--|---|
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Menghargai | Berminat | Tidak berminat | Mencela |
| <i>Benar-benar menunjukkan keinginan untuk mengupayakan peningkatan</i> | <i>Mau berupaya mengikuti apa yang disarankan</i> | <i>Tampak cukup puas dengan keadaan sekarang</i> | <i>Merasa bahwa penilaian ini menyudutkan</i> |

3. Dengan melihat penilaian dan komentar anda terhadap siswa, tuliskan langkah-langkah apa yang anda sarankan untuk dilakukan oleh siswa untuk menjaga, meningkatkan atau memperbaiki perilaku dan/atau kinerja siswa secara keseluruhan:

lebih berani mencoba sesuatu hal yang baru

Tanggal: 15/9-2022

Tandatangan:

[Signature]
 Dedi Mustopa
 Penilai

[Signature]
 Lina Fernando
 HR & Training Manager

[Signature]
 Department Head



[Signature]
 Farrel
 (Nama Siswa/Mahasiswa)

Picture 23. Rating for Intership in Renaissance Bali Uluwatu

Name : **Karel Alitya Martin**
 Student Number : **197412010008**
 Advisor : **Heddy Nur Rahmah, S.Pd, MEd**

No	Date	Topic Consultation	Name/Signature
7	Oct 1	Urasul: Bibliotematika	<i>[Signature]</i>
8	Oct 2	Urasul: Appendix	<i>[Signature]</i>
9	Oct 3	Urasul: Manajemen Penelitian	<i>[Signature]</i>
10	Oct 4	Urasul: tata letak gambar	<i>[Signature]</i>

No	Date	Topic Consultation	Name/Signature
1	August 25	Urasul: Chapter 1	<i>[Signature]</i>
2	August 26	Urasul: Chapter 2	<i>[Signature]</i>
3	August 27	Urasul: Chapter 3 Model 1 Activities	<i>[Signature]</i>
4	August 28	Urasul: Chapter 3 Hygiene and Sanitation	<i>[Signature]</i>
5	August 29	Urasul: Chapter 4 Problem in Penulisan	<i>[Signature]</i>
6	August 30	Urasul: Chapter 4 Conclusion	<i>[Signature]</i>

Picture 24. Consultation form



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CUISINARY ARTS CATERING BAKING & PASTRY ARTS

Student Name : Farrel Aditya Martin
Student Number : 1974130010008
Exam Day & Date : Kamis, 20 Oktober 2022
Lecture : Latifahur Rahmah, S.Pd., M.Pd
(19940225 2002 070)

No	Correction List	Page	Approval
1	Tambahkan mengenai SOP recipe, bagaimana farel mengaplikasikan resep dan menjaga standart resep.		

Acknowledge,
Advisor

(Latifahur Rahmah, S.Pd., M.Pd)
19940225 2002 070

Picture 25. Revisi form

Kamis, 20 Oktober 2022/13.00-14.00



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

Student Name : Farrel Aditya Martin
Student Number : 1974130010008
Exam Day & Date : Kamis, 20 Oktober 2022
Lecture : Arya Putra Sundjaja, S.F.
(19801017 1703 001)

No	Correction List	Page	Approval
	Hygiene & Sanitation tolong ganti font & juga tulisan Tony Bence di Hotel Renaissance	12	
	CHAPTER V Conclusion tolong di buat di kolom tersendiri	13	
	Ubah paragraf & jenis spasi antar paragraf bisa di perbaiki	14	

Acknowledge,
Advisor

(Latifahur Rahmah, S.Pd., M.Pd.)
19940225 2002 070

Picture 26. Revisi form



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL

Student Name : Farrel Aditya Martin
 Student Number : 1974130010008
 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 Penulisan disipitan, disekuritan dgn Danduan (size 12, font time, rata kanan kiri dan spasi 1,5)	All	<i>[Signature]</i>
2	Background di shipy ditambahkan	1	<i>[Signature]</i>
3	Dada poin beache jabarkan secara betul dan jelas. Sempurnakan kalimatnya.	2	<i>[Signature]</i>
4	Denahan gambar disipitan	4-6	<i>[Signature]</i>
5	Struktur organisasi gambar bukan table	7	<i>[Signature]</i>
6	Hindari pengulangan kata "we"	All	<i>[Signature]</i>
7	Tidak boleh ada contraction (don't -> do not)	All	<i>[Signature]</i>

Acknowledge,
 Advisor

[Signature]

(Latifahur Rahmah, S.Pd., M.Pd)
 19940225 2002 070

Picture 27. Revisi form