

BIBLIOGRAPHY

- Artana, I. W. (2019). PENGARUH HYGIENE DAN SANITASI TERHADAP KUALITAS MAKANAN DAN MINUMAN CAFE RS PHC. *Tourism, Hospitality and Culinary Journal*, 4(1), 23-32.
- Caporaso, N., & Formisano, D. (2016). Developments, applications, and trends of molecular gastronomy among food scientists and innovative chefs. *Food Reviews International*, 32(4), 417-435.
- Karunaratne, K., & Perera, N. (2019). Students' perception on the effectiveness of industrial internship programme. *Education Quarterly Reviews*, 2(4).
- Krisnadi, A. R. (2020). FENOMENA MOLECULAR GASTRONOMY PADA PENGOLAHAN MAKANAN. *Jurnal Pesona Hospitality*, 13(1 Mei).
- Sivakumaran, K., & Prabodhani, W. D. M. H. (2018). An overview of the applications molecular gastronomy in food industry. *International Journal of Food Science and Nutrition*, 3(3), 35-40.

APPENDIX

Appendix 1. Certificate of Achievement by Namaaz Dining



CERTIFICATE OF ACHIEVEMENT

This certificate is awarded to

LAURENZ ALAN RICARDO

For having successfully completed a Six-month
Internship program in the Department of

Food & Beverage Product

for the period of
10 January - 10 July 2023

Jakarta, 11th July 2023

~~namaazDINING~~











Andrian Ishak

Appendix 2. Consultation Form

CONSULTATION FORM INDUSTRIAL TRAINING REPORT

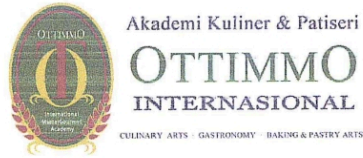
Student : Laurenz Alan Ricardo S. (2074130010013)

Advisor : Jessica Hartan, A.Md.Par

No.	Date	Topic Consultation	Name/Signature
1	June 12 th 2023	Chapter I: Introduction	
2	June 19 th 2023	Chapter II: Establishment Background	
3	June 26 th 2023	Revision Chapter I & Chapter II	
4	July 3 rd 2023	Chapter III: Internship Activities Sub chapter 3.1	
5	July 11 th 2023	Chapter III: Internship Activities Sub chapter 3.2	
6	July 12 th 2023	Chapter III: Internship Activities Sub chapter 3.3, 3.4, 3.5	
7	July 13 th 2023	Chapter IV: Conclusion	
8	July 16 th 2023	Revision Chapter IV	
9	July 17 th 2023	Compiled Industrial Training Report	
10	July 18 th 2023	Compiled Industrial Training Report	

Appendix 3. Correction List Form

04 Aug 2023 / 14.30 - 15.00



Student Name : Laurenz Alan Ricardo Sugianto
Student Number : 2074130010013
Exam Day & Date : Thursday, 04 Aug 2023
Lecture : Jessica Hartan, A.Md. Par.
(19940923 2201 084)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Jessica Hartan, A.Md. Par.)
19940923 2201 084



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

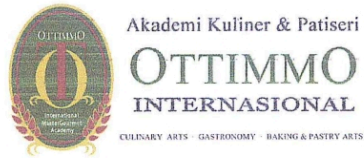
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Laurenz Alan Ricardo Sugianto
Student Number : 2074130010013
Exam Day & Date : Thursday, 04 Aug 2023
Lecture : Anthony Sucipto, A.Md. Par.
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Jessica Hartan, A.Md. Par.)
19940923 2201 084



Student Name : Laurenz Alan Ricardo Sugianto
Student Number : 2074130010013
Exam Day & Date : Thursday, 04 Aug 2023
Lecture : Novi Indah Permatasari, S.T., M.Sc.
(19951109 2202 083)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Jessica Hartan, A.Md. Par.)
19940923 2201 084

Appendix 4. Appraisal Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: NAMAAZ DINING

First Name LAURENZ ALAN Last Name RICARDO

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
 : JANUARY 10th 2023

Intern's Position : INTERN Department : KITCHEN

REVIEW DATE : JULY 8th 2023 Direct Supervisor : ABDUL AHE x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
 Creates friendly environment.

3

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

4

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

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

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: ASDM AKE Dated 08-07-2023

The Intern



Signature: LAURENZ Dated 08-07-2023

OTTIMMO International Master Gourmet Academy



Signature & Stamp:  Dolly Jie Dated 14-08-2023
Dept. Head Student Affairs

Discussions/Notes;

Laurenz bekerja sesuai harapan dan ekspektasi, Orangnya bertanggung jawab dan mau kerja sesuai jam yang ditentukan dan tidak pernah absen selama magang di Namaaz.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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