

BIBLIOGRAPHY

Internship - Definition, Meaning & Synonyms. (n.d.). Vocabulary.com. Retrieved June 15, 2023, from <https://www.vocabulary.com/dictionary/internship>

INDUSTRIAL TRAINING. (n.d.). Retrieved June 15, 2023, from <https://www.itinfocube.com/industrial-training.html>.

Kong is housed in a new colonial-style building on Jl. Pantai Berawa – <https://mirahdevelopments.com/dining/kong/>



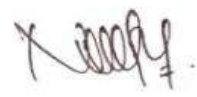
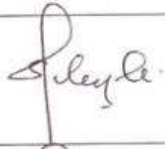

<https://www.skills-provision.com/library/job-description-trainee-chef-81563>

APPENDIX

— Internship Certificate




— Table of Ottimmo Activity

| NO | DATE | DESCRIPTION OF ACTIVITY | SIGN |
|----|---------|--|--|
| 1. | MAY 17 | Table Manner. Going to Shangri la to give a session material to all of the participator. After that the ottimmo crew move to the Grahadi building to give a test to all of the participator. |  |
| 2. | JUNE 1 | Participated in a Moms and Kids Dessert Decoration Competition at Pakuwon Mall. |  |
| 3. | JUNE 13 | The otimmo crew go to Dr. Soetomo Hospital to give some food to all of the Tuberculosis patient as a part of charity. |  |
| 4. | JUNE 14 | Help preparing the food for the Soup Kitchen Charity event. |  |
| 5. | JUNE 19 | Help preparing Bento Boxes for the Cooperative Department |  |

— Appraisal Form

Internship Appraisal Form



INTERNSHIP
PLACE: KONG BALI

First Name: Gabrielle Violetta Last Name: Thionarto

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

: Monthly

Intern's Position : Trainee Department : Hot and Cold

REVIEW DATE : 2 May 2023 Direct Supervisor : Rika Damayanti 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 s positive manner and
Works toward the Company's goal/s. ■ 4

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 ■ 3

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

■ 4

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;

Vio had been a great help in the kitchen. She is quick to learn, a true hardworker, and very dependable. She is also very passionate about dessert, thus she created a lot of perfect desserts for the guests. The only thing that she needs to work on is attention to details on some things. Other than that, it was a pleasurable experience to be able to work with Vio.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS 37,5

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

On-Site Manager/Owner/Chef



Signature & Stamp: Pika Damayanti

Dated 2/8/2023

The Intern

A handwritten signature in black ink, appearing to read 'Gabriele Violetta', is written over a horizontal line.

Signature: Gabriele Violetta

Dated 2/5/2023

OTTIMMO International MasterGourmet Academy

Signature & Stamp: _____
Dept. Head Student Affairs

Dated _____



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL

**CONSULTATION FORM
 INDUSTRIAL TRAINING/
 FOODPRENEURSHIP**

Name : Gabrielle Violetta Tiandarto
 Student Number : 2074170010012
 Advisor : Jessica Hartan

| No | Date | Topic Consultation | Name/ Signature |
|----|------|--------------------|--------------------|
| 1 | 11/7 | Preface | |
| 2 | 11/7 | Introduction | |
| 3 | 11/7 | Abstract | |
| 4 | 20/7 | Table of Content | |
| 5 | 20/7 | List of Pictures | |
| 6 | | Approval 2 | |
| No | Date | Topic Consultation | Name/ Signature |

| | | | |
|----|------|----------------|--|
| 7 | 20/7 | Chapter II | |
| 8 | 20/7 | Chapter III | |
| 9 | 20/7 | Chapter IV | |
| 10 | 20/7 | Print Approval | |
| 11 | 16/8 | Revisi | |
| 12 | 16/8 | Revisi | |



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Gabrielle Violetta Thionarto
Student Number : 2074130010012
Exam Day & Date : Thursday, 04 Aug 2023
Lecture : Jessica Hartan, A.Md. Par.
(19940923 2201 084)

| No | Correction List | Page | Approval |
|----|---------------------------|------|----------|
| 1 | Check notes in the report | All | |

Acknowledge,
Advisor

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



Akademi Kuliner & Patiseri

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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Gabrielle Violetta Thionarto
 Student Number : 2074130010012
 Exam Day & Date : Thursday, 04 Aug 2023
 Lecture : Novi Indah Permatasari, S.T., M.Sc.
 (19951109 2202 083)

| No | Correction List | Page | Approval |
|----|--|------|----------|
| 1. | Tambahkan otimmoo activities. | | |
| 2. | Objective. | | |
| 3. | Occupancy rate. | | |
| 4. | Benefit | | |
| 5. | too many contractions it's → it is. | | |
| 6. | format all perbaikan. | | |

 Acknowledge,
 Advisor

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



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19940923 2201 084

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On-Site Manager/Owner/Chef



Signature & Stamp: Pika Damayanti

Dated 2/8/2023

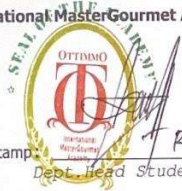
The Intern

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Signature: Gabrielle Violetta

Dated 2/5/2023

OTTIMMO International Master Gourmet Academy



Signature & Stamp: Robby
Dept. Head Student Affairs

Dated 16/8/2023

