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APPENDIX





Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL
CELESTIAL ARTS GASTRONOMY BAKING & PASTRY ARTS

**CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP**

Name : Angelina Istiyani Utomo
Student Number : 2074130010046
Advisor : Chef Gilbert Y. H.A. MadPar

No	Date	Topic Consultation	Name/ Signature
1.	29 / 06 ²³	Abstract	
2.	5 / 07 ²³	Background	
3.	5 / 07 ²³	Revisi Chapter I	
4.	6 / 07 ²³	Revisi Chapter II	
5.	9 / 07 ²³	Revisi Chapter II	
6.	10 / 07 ²³	Internship Activities	
No	Date	Topic Consultation	Name/ Signature

7.	12 / 07 ²³	Products & Work Place	
8.	15 / 07 ²³	Revisi Chapter III	
9.	19 / 07 ²³	Revisi Chapter III	
10.	22 / 07 ²³	Revisi Chapter IV	
11.	23 / 07 ²³	Revisi Keseluruhan	
12.	25 / 07 ²³	Revisi Keseluruhan	

Internship Appraisal Form



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

INTERNSHIP

PLACE: Bread artisan Bakery

First Name ARIF Last Name Romadhon

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

Intern's Position : Training Department : Bakery & Pastry

REVIEW DATE : 20 Juli 2023 Direct Supervisor : Chef. Ben 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.

3.5

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courteous 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.

3.5

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

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

Discussions/Notes;

Tetap menjadi Baker yang siap membuat pengacukan baru & menu baru yang baik Porden di kelas Chef' di kelas sana.

Kemampuan krayal di asan Lebih baik lagi.

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

III. SIGNATURES

On-Site Manager/Owner/Chef

BRAUD[®]

Signature & Stamp: *Artisan Bakery* Dated 28-06-2023

The Intern

Signature: *Angelit*
Angelina Listiyani Utama Dated 10 August 2023

OTTIMMO International Master Chef Gourmet Academy



Signature & Stamp: *Pobby*
Dept. Head Student Affairs Dated 10 August 2023

BRAUD® ARTISAN BAKERY
#45 PULAU MOROTAI
DENPASAR, BALI - INDONESIA

+ 62 8223
7810 111

CERTIFICATE OF APPRECIATION

TO WHOM IT MAY CONCERN,

THIS IS TO CERTIFY THAT :

ANGELINE LISTIYANI UTOMO

HAS BEEN COMPLETED THE TRAINING AT BRAUD® ARTISAN BAKERY
AS PASTRY AND BAKERY FROM **DES 2022** UNTIL **JUNE 2023**

WE ARE HAPPY TO PROVIDE ANY REFERENCE NEEDED IN VERBAL ABOUT HER.

ON BEHALF OF BRAUD® ARTISAN BAKERY, WE WOULD LIKE TO EXPRESS
OUR GRATITUDE AND WISHES FOR HER BRIGHT FUTURE CAREER AHEAD.

DENPASAR, JULY 12th 2023

BRAUD
Signature

YOEL NATANAEL WLJAYA
CHIEF EXECUTIVE OFFICER

BRAUD®