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APPENDIX

Appendix 1. Certificate

KEZIA ANGELINA

W BALI SEMINYAK PRESENTS **CERTIFICATE OF ACCOMPLISHMENT**

IN RECOGNITION OF THE SUCCESSFUL COMPLETION OF ON - THE JOB TRAINING 20 DECEMBER 2023 UNTIL 19 JUNE 2023

AS CULINARY TRAINEE

I WAYAN GEDE JAYA NADI LEARNING & DEVELOPMENT AND INDUSTRIAL RELATIONSHIP MANAGER

TITUS OLMO ROSIER GENERAL MANAGER

PUTU LINAWATI DIRECTOR OF HUMAN RESOURCES

20

Appendix 2. Internship Appraisal Form

PLACE: W Bali Seminyak		
First Name Kezia	Last Name Angelina	
Review Period/s : Monthly	Quarterly 🗆 Bi-annualy 🗆 Annually Date Joining	
Intern's Position :		
REVIEW DATE :	Direct Supervisor: XUATAS PA HARLATI	<u>x</u>
	GRADING FACTORS	
1. ORGANIZATIONAL & CO	MMUNICATION	
Staffs Relations		
Consistently demonstrates:	attentiveness, courtesy and efficient service to other staff.	4
Creates friendly environment	nt.	
Team Player		
Cooperator and works well	with others. Enthusiastic, portrays s positive manner and	4
Works toward the Company		
Follow -Through		
Sees tasks through complet	tion. Finishes work so that next shift is prepared.	[4]
2. CUSTOMERS INTERACTI	CONS	
Customer Relations (*if any)		
C		3.5
Treat customers with Consider	attentive, courtesy and efficient service to customers. derations and Respects	

		ATTONS

Pratices and displays proper grooming, personal hygiene and care. Maintains hair and facial hair (*if any) per proper F&B industrial standards Uniforms Always wear the proper and designated uniform. 4. ON THE JOB & KNOWLEDGE Dependability Can be counted upon to do what is expected and required Follow instructions and completes work on time with minimum supervision Work Quality Work performed according to Chef's standard and on-site work requirements 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

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

II. SIGNATURES	
n-Site Manager/Owner/Chef	
4,	
()	
Signature & Stamp: NATAEYA. H.	pated It june 2029.
signature & stamp:	bated
he Intern	
\	
A	
Signature: Keis	Dated 19 June 2023
signature.	Da ceu
TTIMMO International MasterGourmet Academ	ny
OTTIMBO	
· Carriel	
Robby	Dated
Signature & Stamp: Dept. Head Student Af	

Discussions	/Notes;
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سوا	done or the	ark you d	Er Lear	embbart	at w	\$64 <u>5</u> 1	
						117	

	PERFORMANCE SUMMARY * to be filled by OTTIMMO International
OTAL POINTS	
RATING	
	ACTION PLANS FOR DEVELOPMENT NEEDS
1	
 3	
k	
5	

Appendix 3. Correction List

		Akademi Kuline OTTIN INTERNAS CULINAT AFTE GATHEROUSE	MMO	
	Student Name Student Number Exam Day & Date Lecture	: Kezia Angelina Tir : 2074130010014 : Senin, 15 Aug 2023 : Michael Valent, A.I (19950219 2001 07	3 Md. Par.	
No	Corre	ection List	Page	Approva
			2	
			Acknowledge, Advisor	
			1	



Student Name Student Number

Exam Day & Date

: Kezia Angelina Tirtokusumo : <u>2074130010014</u> : Senin, 15 Aug 2023 : Elinar, SST. Par., M.Si. Par. (19721011 <u>2203 017)</u> Lecture

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Acknowledge, Advisor

(Jessica Hartan, A.Md. Par.) 19940923 <u>2201 084</u>



Student Name Student Number Exam Day & Date Lecture

: Kezia Angelina Tirtokusumo : 2074130010014 : Senin, 15 Aug 2023 : Jessica Hartan, A.Md. Par. (19940923 2201 084)

No	Correction List	Page	Approval
1	4.2.3 your intenship is in Bali or	17	1
	Dubai	1	111
2	Check the notes in the report	AII	7

Acknowledge, Advisor

(Jessica Hartan, A.Md. Par.) 19940923 <u>2201 084</u>

Appendix 4. Consultation Form

	No	-	22	W	4	5	0
Akademi Ku OTTI INTERN	Date	23/5	23/5	29/5	30/5	5/8	2/8
Akademi Kuliner & Pariseri OTTIMMO INTERNASIONAL	Topic Consultation	preface	abstrac	chapter 1	kitchen hierarchy	kitchen brigade	Sanitation SOP
CONSUL INDUSTR FOODE	tation				ierarchy	gade	SOP
CONSULTATION FORM INDUSTRIAL TRAINING / FOODPRENEURSHIP	Name/ Signature	#	A.	#	The state of the s	#	#
ORM ING / IIP				**		-, - - ,	
Name Studen Adviso	No	7	co	9	ō	=	12
Name Student Number Advisor	Date	31/5	6/6	12/	14/6	8/91	16/8
ber : 2079/300/00/19 : Jassica Hartan	Topic Consultation	activities during	5/6 products made	Conclusion	chapter 4	revisi	(evisi
5	Name/ Signature		#	1	F	#	*

Appendix 5. Team





