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PATI, S. THE APPLICATION OF HYGIENE AND SANITATION AS AN EFFORT TO IMPROVE THE QUALITY OF PATISSERIE PRODUCTS DENDI GUSNADI¹, RIZA TAUFIQ² ¹Telkom University, dendi@tass.telkomuniversity.ac.id, ²Telkom University riza@tass.telkomuniversity.ac.id.

APPENDIX

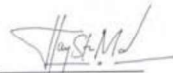
W BALI
SEMINYAK
PRESENTS

DAVE MIROSLAV HONOSUTOMO

CERTIFICATE OF ACCOMPLISHMENT

IN RECOGNITION OF THE SUCCESSFUL
COMPLETION OF ON - THE JOB TRAINING
20 DECEMBER 2022 UNTIL 19 JUNE 2023

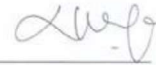
AS CULINARY TRAINEE



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



PHILIPP HAUPENTHAL
HOTEL MANAGER



PUTU LINAWATI
DIRECTOR OF HUMAN RESOURCES

Internship Appraisal Form



INTERNSHIP

PLACE: W - Bali Semnyak

First Name Rave Mirasari Last Name Horsutomo

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

Intern's Position : Trinee Department : Kitchen Company

REVIEW DATE : 22 Juni 2023 Direct Supervisor : Nabasya Hariabi

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.

3.5

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

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.
Maintains hair and facial hair (*if any) per proper F&B industrial standards

4

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
Follow instructions and completes work on time with minimum supervision

3.5

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

3.5

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

Discussions/Notes;

Dave is a hard working person, willing to learn in every section, finished his tests on time, good responsibility, good team work.

Good job Dave! Thank you for your support =

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

1. _____

2. _____

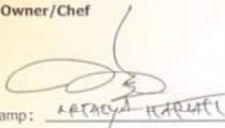
3. _____

4. _____

5. _____

III. SIGNATURES


On-Site Manager/Owner/Chef

Signature & Stamp:  Dated 23 June 2023.

The Intern


Signature: Dave Mmesiv - H Dated 1 July 2023

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  Dated 18 July 2023.
Dept. Head Student Affairs



Akademi Kuliner & Pastry
OTTIMMO
 INTERNASIONAL
SEKOLAH KULINER, KULINER, KULINER & KULINER

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

Name : Dave Mirasari H
 Student Number : 2029130010021
 Advisor : Novi Indah P

| No | Date | Topic Consultation | Name/ Signature |
|----|--------------|--------------------|--------------------|
| 1 | 14 Juni 2023 | Bab 1 | <i>Novih</i> |
| 2 | 14 Juni 2023 | Bab 2 | <i>Novih</i> |
| 3 | 14 Juni 2023 | Bab 3 | <i>Novih</i> |
| 4 | 14 Juni 2023 | Bab 4 | <i>Novih</i> |
| 5 | 14 Juni 2023 | Bab Bibliography | <i>Novih</i> |
| 6 | 14 Juni 2023 | Appendix | <i>Novih</i> |

| No | Date | Topic Consultation | Name/ Signature |
|----|--------------|--------------------|--------------------|
| 7 | 15 Juni 2023 | Revisi Bab 1 | <i>Novih</i> |
| 8 | 15 Juni 2023 | Revisi Bab 2 | <i>Novih</i> |
| 9 | 15 Juni 2023 | Revisi Bab 3 | <i>Novih</i> |
| 10 | 15 Juni 2023 | Revisi Bab 4 | <i>Novih</i> |
| 11 | 15 Juni 2023 | Kitchen Brgade | <i>Novih</i> |
| | | | |



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Dave Miroslav Honosutomo
 Student Number : 2074130010021
 Exam Day & Date : Selasa, 22 Aug 2023
 Lecture : Yohana Prasetyo, S.Sn., A.Md. Par.
 (19881018 1701 044)

| No | Correction List | Page | Approval |
|----|--|------|----------|
| 1. | ABSTRACT | vi | |
| 2. | I (sama) ganti the author / the writer | i. | |

Acknowledge,
Advisor

(Novi Indah Permatasari, S.T., M.Sc.)
19951109 2202 083



Akademi Kuliner & Patiseri

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INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

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Student Number : 2074130010021
Exam Day & Date : Selasa 22 Aug 2023
Lecture : Anthony Sucipto, A.Md. Par.
(19960325 2201 085)

| No | Correction List | Page | Approval |
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INTERNASIONAL

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