

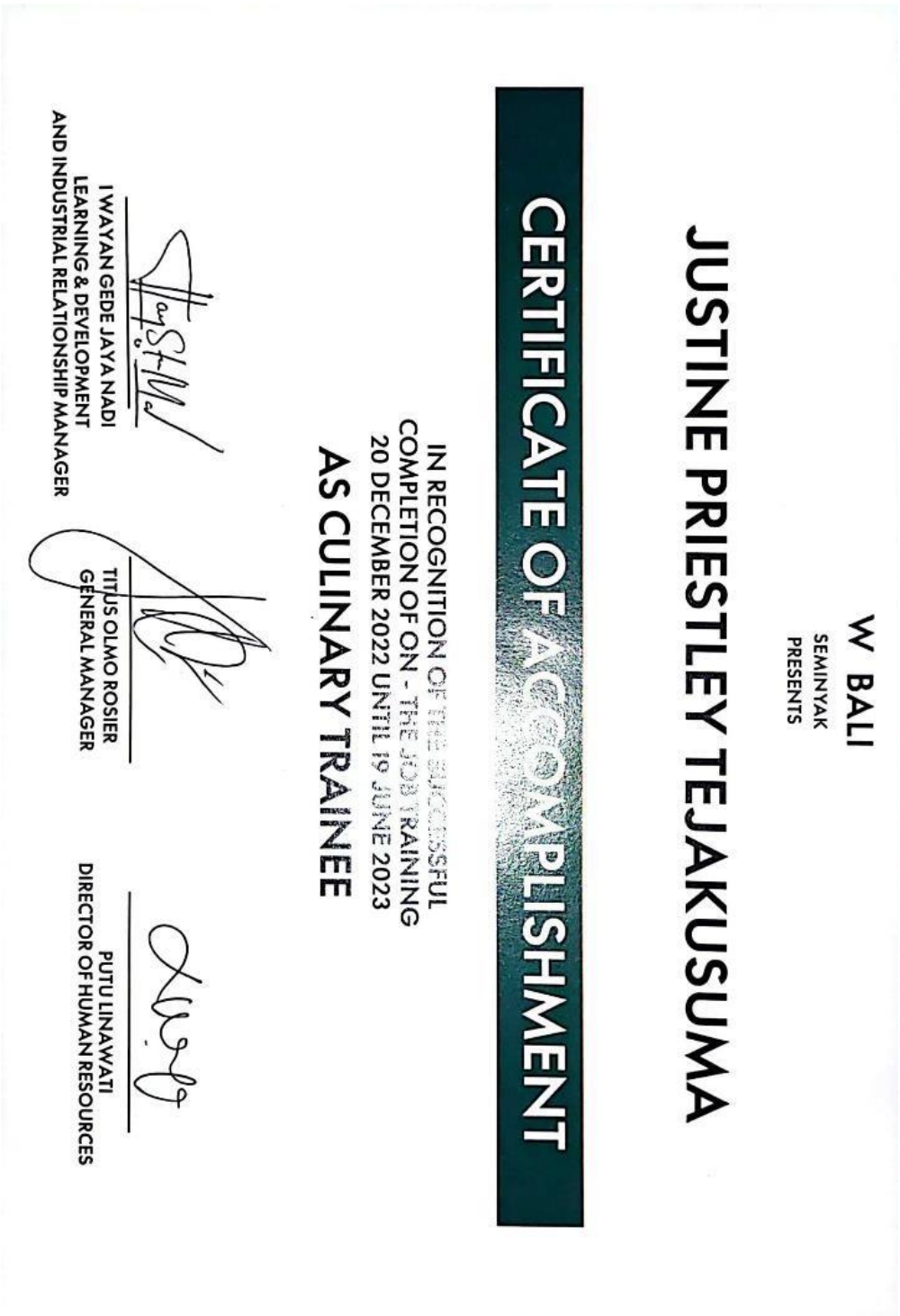
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APPENDIX



Certificate



Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL
KEBERKATAN KEMAHIRAN BAKULAN PASTRY 2018

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name *Duslme Pries Hey T.*
 Student Number *2074130010031*
 Advisor *Chef Ryan Yermania*

| No | Date | Topic Consultation | Name/ Signature |
|----|------|--------------------|--------------------|
| 1 | 21/8 | Chapter I | <i>[Signature]</i> |
| 2 | 21/8 | Chapter II | <i>[Signature]</i> |
| 3 | 21/8 | Chapter III | <i>[Signature]</i> |
| 4 | 21/8 | Format | <i>[Signature]</i> |
| 5 | 21/8 | Chapter IV | <i>[Signature]</i> |
| 6 | 21/8 | Bibliography | <i>[Signature]</i> |

| No | Date | Topic Consultation | Name/ Signature |
|----|------|---------------------|--------------------|
| 7 | 28/8 | Revis: Chapter I | <i>[Signature]</i> |
| 8 | 28/8 | Revis: Chapter II | <i>[Signature]</i> |
| 9 | 28/8 | Revis: Chapter III | <i>[Signature]</i> |
| 10 | 28/8 | Revis: Chapter IV | <i>[Signature]</i> |
| 11 | 28/8 | Revis: format | <i>[Signature]</i> |
| 12 | 28/8 | Revis: Bibliography | <i>[Signature]</i> |

Consultation Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: W Bali Hotels

First Name Justine Priestley Last Name Tejakusuma

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: 20 June 2023

Intern's Position : Trainee Department : Culinary

REVIEW DATE : 20 June 2023 Direct Supervisor : Mafasya H. 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.

3.5

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

Uniforms

Always wear the proper and designated uniform.

4.

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

4.

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

4.

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:

Justine is a hard working person, able to work in different section, learn fast, willing to help each other, responsible with the task, have a good communication with all team. Good job Justine & keep up the good work. 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: A. Bhatnagar, H.

Dated 20 June 2023.

The Intern



Signature: Ashu Priyesh T.

Dated 28 August 2023

OTTIMMO International MasterGourmet Academy



Signature & Stamp: [Signature]

Dated 28 / 8 / 2023.



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Justine Priestley Tejakusuma
 Student Number : 2074130010032
 Exam Day & Date : Senin, 21 Aug 2023
 Lecture : Yohana Prasetio, S.Sn., A.Md. Par.
 (19881018 1701 044)

| No | Correction List | Page | Approval |
|----|--|-------------|----------|
| 1 | Tidak Tulus perlu diperbaiki (semuanya). —# (Sesuai laporan) | v 1 3 | |

 Acknowledge
 Advisor

(Ryan Yeremia Iskandar, S.S.)
 19821218 1601 023



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Justine Priestley Tejakusuma
 Student Number : 2074130010032
 Exam Day & Date : Senin, 21 Aug 2023
 Lecture : Heni Adhianata, S.T.P., M.Sc.
 (19900613 1402 016)

| No | Correction List | Page | Approval |
|----|---------------------|------|----------|
| | Cek note di laporan | | Acc |

 Acknowledge,
 Advisor

(Ryan Yerehia Iskandar, S.S)

19821218 1001 023



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

COFFEE ARTS | GASTRONOMY | BAKING & PASTRY ARTS

Student Name : Justine Priestley Tejakusuma
Student Number : 2074130010032
Exam Day & Date : Senin, 21 Aug 2023
Lecture : Ryan Yermia Iskandar, S.S
(19821218 1601 023)

| No | Correction List | Page | Approval |
|----|-----------------|------|----------|
| | | | |

Acknowledge,
Advisor

(Ryan Yermia Iskandar, S.S)
19821218 1601 023