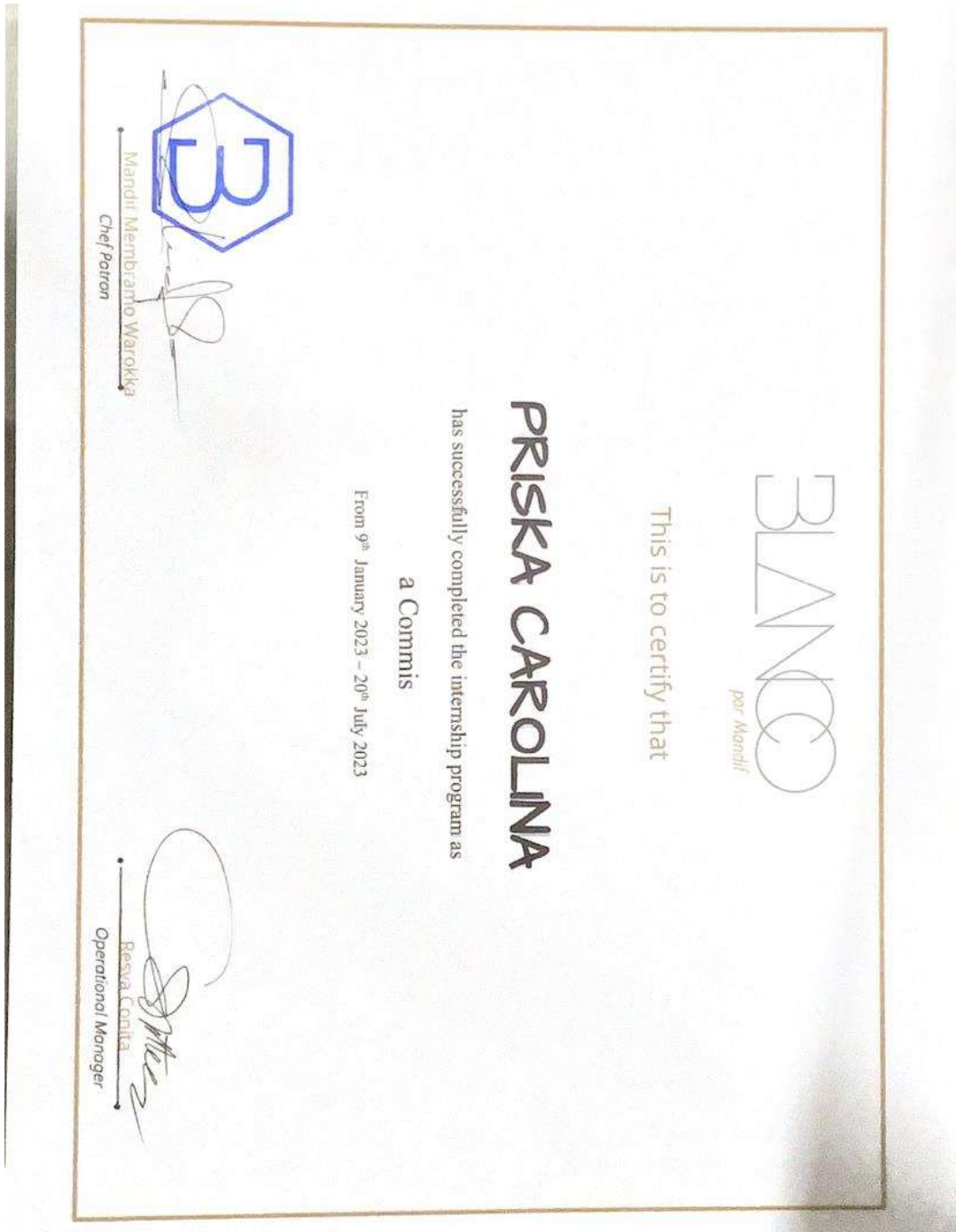


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Warokka, M. (2015, June 7). *BLANCO par Mandif*. Blanco Par Mandif: Best Restaurant Bali. <https://blancoparmandif.com/>

APPENDIX

Appendix 1. Certificate



Appendix 2. Appraisal Form

 **AKADEMI KULINER & PATISERI**
OTTIMMO
INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Internship Appraisal Form

INTERNSHIP PLACE: Blanco par Mandif

First Name Priska Last Name Carolina

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

Intern's Position : _____ Department : _____

REVIEW DATE : _____ Direct Supervisor : Ahimsa Ghibran 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. 3,5

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared. 3

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

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;

Priska is one of a kind. Her energy and passionful always cheers the room in any situations and conditions.

She never fails to deliver and complete the tasks.

I love her confidence in general, hence I highly hope she could enchant it in facing any new experience that comes. Cause however, she did it amazingly anyway.

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:  Ahimta Ehibran Dated July 9th 2023

The Intern

Signature:  Feb Priska Dated July 9th 2023

OTTIMMO International MasterGourmet Academy

Signature & Stamp:   Robby Dated 29/8/2023
Dept. Head Student Affairs

Appendix 3. Consultation Form



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
DEVELOP YOUR CREATIVITY AND INNOVATION

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Priiska
 Student Number :
 Adviser : KO Gilbert

No	Date	Topic Consultation	Name/ Signature
1	31/7	Bab 1	<i>[Signature]</i>
2	31/7	Abstrat	<i>[Signature]</i>
3	31/7	Abstract	<i>[Signature]</i>
4	31/7	Bab 2	<i>[Signature]</i>
5	31/7	Bab 2	<i>[Signature]</i>
6	31/7	preface	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
	31/7	bab 3	<i>[Signature]</i>
	31/7	bab 3	<i>[Signature]</i>
	31/7	bab 3	<i>[Signature]</i>
	31/7	bab 4	<i>[Signature]</i>
	31/7	bab 4	<i>[Signature]</i>
	31/7	conclusion	<i>[Signature]</i>

Appendix 4. Blanco par Mandif staff and trainee





