

BIBLIOGRAPHY

- Allensyah, A. (2022). "SKOOL" Project Kolaborasi Tai Buddha & Adam McAsey yang Nawarin 'Primitive Cooking' dan 'Modern Dining'. Retrieved July 21, 2023, from <https://hypebeast.com/id/2022/4/skool-project-kolaborasi-taibuddha-adam-mcasey-yang-nawarin-primitive-cooking-dan-modern-dining>
- Louise. (2022). *SKOOL Kitchen – Canggu's Rooftop Restaurant Right On The Beach*. Retrieved July 20, 2023, from <https://thehoneycombers.com/bali/skoolhttps://thehoneycombers.com/bali/skool-kitchen-canggu/kitchen-canggu/>
- SKOOL Kitchen. (2022). Retrieved July 19, 2023, from <https://www.skoolkitchen.co>

APPENDIX



PROJECT : BLACK

Jl. Pura Dalem Batu Bolong Canggu Bali 80361
hello@projectblack.co
(0361) 620 2020

AWARDS THIS CERTIFICATE TO

STEFANNY ELLISABETH

In recognition of successful completion of
ON THE JOB TRAINING SKOOL KITCHEN.
from 9th January 2022 until 8th July 2023

Canggu, 8th June 2023


PT. LAWN OMNIA CANGGU

Arthelia Dwi Yulianingtyas
Human Resources Manager



PROJECT : BLACK

Jl. Pura Dalem Batu Bolong Canggu Bali 80361
hello@projectblack.co
(0361) 620 2020

STUDENT ON THE JOB TRAINING EVALUATION

NAME : STEFANNY ELLISABETH
DEPARTMENT : COOK
FIELD OF TRAINING : CULINARY
LOCATION OF TRAINING : SKOOL KITCHEN
PERIOD : 09 January 2023- 08 July 2023

NO	Item Assessed	VALUE		
		60 - 74	75 - 89	90 - 100
1	Attendance		80	
2	Appearance		80	
3	Discipline		75	
4	Skill		75	
5	Motivation of Work		80	
6	Knowledge		75	
7	Responsibility		80	
8	Communication		80	
9	Team Work		80	
TOTAL GRADE				
REMARK		SCORE		OTHER COMMENTS
90 - 100 : Excellent		$\frac{705}{9} = 78$		<i>Need to Improve your knowledge, experience and skill</i>
75 - 89 : Good				
74 - 60 : Average				

08-Jun-23
Signature

DEWA GEDE EKA PRABAWA
Sous chef

Internship Appraisal Form



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

INTERNSHIP

PLACE: Sekolah #FF

First Name Stefanny Last Name Elisabeth

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

Intern's Position : _____ Department : _____

REVIEW DATE : _____ Direct Supervisor : _____ x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

35

Team Player

Cooperates and works well with others. Enthusiastic, portrays a positive manner and
Works toward the Company's goal/s.

35

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

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3

Maintains hair and facial hair (*if any) per proper F&B industrial standards

Uniforms

Always wear the proper and designated uniform.

3

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

3,5

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

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

3

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;

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

Signature & Stamp:  Dated 9 Jul 2023
Wade Johns

The Intern

Signature:  Dated 9 Jul 2023
Stefanny E. T.

OTTIMMO International MasterGourmet Academy

Signature & Stamp: _____ Dated _____
Dept. Head Student Affairs



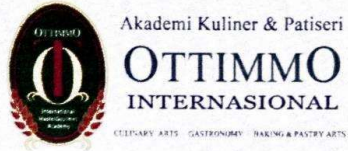
Academik Kuliner & Pastry
OTTIMMO
 INTERNATIONAL

**CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT**

Name : Stepanny Elisabeth
 Student Number : 2074130010041
 Advisor : Anthony Sucipto, A. Ma. Ed

No	Date	Topic Consultation	Name/ Signature
1	7/8/23	CHAPTER 1	
2	7/23/8	CHAPTER 2	
3	8/23/8	CHAPTER 2 (REVISION)	
4	8/23/8	CHAPTER 3	
5	9/23/8	CHAPTER 3 (REVISION)	
6	9/23/8	CHAPTER 3 (Food Waste)	


No	Date	Topic Consultation	Name/ Signature
7	11/23/8	CHAPTER 2 (REVISION 2)	
8	11/23/8	CHAPTER 3 (Kitchen layout)	
9	14/23/8	CHAPTER 4 APPENDIX	
10	14/23/8	REVISI FORMAT PENYUSAN	
11	14/23/8	REVISI KITCHEN BRIGADE	
12	18/23/9	CEK PENYUSAN AKHIR	



Student Name : Stefanny Elisabeth
Student Number : 2074130010041
Exam Day & Date : Kamis, 14 Sep 2023
Lecture : Heni Adhianata, S.T.P., M.Sc.
(19900613 1402 016)

No	Correction List	Page	Approval
	Cek note di laporan.		<i>As</i>

Acknowledge,
Advisor


(Anthony Sucipto, A.Md. Par.)
19960325 2201 085



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Stefanny Elisabeth
Student Number : 2074130010041
Exam Day & Date : Kamis, 14 Sep 2023
Lecture : Arya Putra Sundjaja, S.E
(198010171703001)

No	Correction List	Page	Approval
	No Revisi		

Acknowledge,
Advisor

(Anthony Sucipto, A.Md.Par.)
19960325 2201 085



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Stefanny Elisabeth
Student Number : 2074130010041
Exam Day & Date : Kamis, 14 Sep 2023
Lecture : Anthony Sucipto, A.Md. Par.
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Anthony Sucipto, A.Md. Par.)
19960325 2201 085