

BIBLIOGRAPHY

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Indonesian Food Culture Mapping: A Starter Contribution to Promote Indonesian Tourism. (2019). Retrieved July 9, 2023, from <https://journalofethnicfoods.biomedcentral.com/articles/10.1186/s42779-019-0009-3>

Blanco par Mandif (Logo). <https://blancoparmandif.com/>

Blanco par Mandif (Picture). <https://blancoparmandif.com/>

APPENDIX

Appendix 1. Blanco par Mandif Team



Blanco par Mandif Team taking picture in front of Blanco Museum



Blanco par Mandif Team



Blanco par Mandif Team Farewell Dinner



Blanco par Mandif Outing to Karangasem



Blanco par Mandif Team



Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL
CREATING THE FUTURE OF HUMAN PERFORMANCE

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Ratu Nadia Pomeyth Utami
 Student Number : 2034130010068
 Advisor : Nya. Purca Surodono, S.E.

No	Date	Topic Consultation	Name/ Signature
1.	22 Juli 2023	konsultasi Chapter I	<i>KA</i>
2.	26 Juli 2023	konsultasi chapter II	<i>KA</i>
3.	26 Juli 2023	konsultasi chapter III	<i>KA</i>
4.	26 Juli 2023	konsultasi chapter IV	<i>KA</i>
4.	27 Juli 2023	konsultasi revisi	<i>KA</i>
5.	28 Juli 2023	konsultasi revisi	<i>KA</i>

No	Date	Topic Consultation	Name/ Signature
6.	29 Juli 2023	konsultasi revisi	<i>KA</i>
7.	30 Juli 2023	konsultasi revisi	<i>KA</i>
8.	18 September 2023	konsultasi revisi	<i>KA</i>
9.	18 September 2023	konsultasi revisi	<i>KA</i>



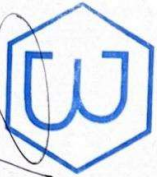
This is to certify that


PUTU NADIA PRAMESTI UTAMI


has successfully completed the internship program as

a Commis

From 26th December 2022 – 20th July 2023




Mandiri Membramo Warokka
Chief Patron


Resva Conita
Operational Manager

Internship Appraisal Form



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

INTERNSHIP

PLACE: Blanco Par Mandir

First Name Putu Nadia Pramesti Last Name Utami

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

Intern's Position: Commis Department: Kitchen

REVIEW DATE: August 1st Direct Supervisor: Ahimsa Ghufran 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.

4

Follow -Through

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

4

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

4

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3.8

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

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

3.7

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

3.8

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

3.8

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;

The brightest energy among others. Keep up that energy.
Believe that confidence will help you to grow up mature.

I loved how Nadia coop with the staffs and also other member, when to focus she focused, when to relax she relaxed.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____


RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

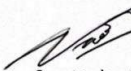
1. _____
2. _____
3. _____
4. _____
5. _____

III. SIGNATURES


On-Site Manager/Owner/Chef

Signature & Stamp:  Ahimsa Ghibran Dated August 1st

The Intern

Signature:  Putu Nadia Prameski Utami Dated 1 Agustus 2023

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Rully Dated 20 sept 2023.
Dept. Head Student Affairs



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Putu Nadia Pramesti Utami
Student Number : 2074130010068
Exam Day & Date : Kamis, 14 Sep 2023
Lecture : Anthony Sucipto, A.Md. Par.
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Arya Putra Sundjaja, S.E)
198010171703001



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Putu Nadia Pramesti Utami
Student Number : 2074130010068
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 good job 😊		<u>Ace</u>

Acknowledge,
Advisor

(Arya Putra Sundjaja, S.E)
198010171703001



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Lecture : Arya Putra Sundjaja, S.E
(198010171703001)

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	No Revisi.		

Acknowledge,
Advisor

(Arya Putra Sundjaja, S.E)
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