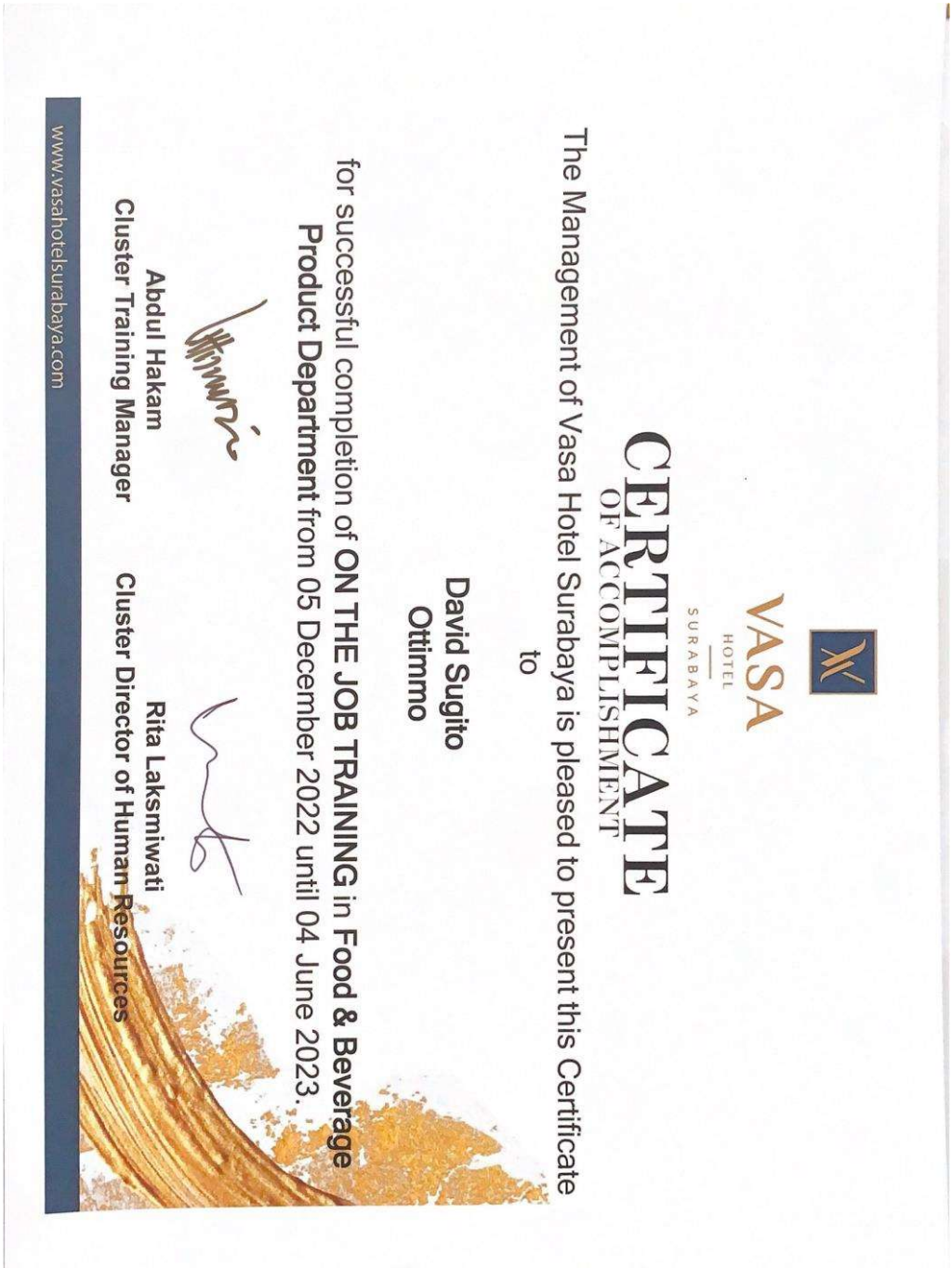


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<https://loveindonesia.com/directory/id/update/vasa-hotel-surabaya-hotel-bintang-lima-terbaru-di-surabaya-dengan-kemewahan-premium/3130>

APPENDIX



Internship Appraisal Form



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

INTERNSHIP

PLACE: Vasa Hotel Surabaya

First Name David Last Name Sugito

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: December 5 2022

Intern's Position : Trainee Department : 209 Kitchen

REVIEW DATE : August 1st 2023 Direct Supervisor : Pranindya 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.

A

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

3.5

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

4

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

3.5

Follow instructions and completes work on time with minimum supervision

Work Quality

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

4

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

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;

Good Trainee, to be follow in any instructions.
willing to get new knowledge to incharge in japanese
section. Hard worker trainee.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____


RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS


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

III. SIGNATURES

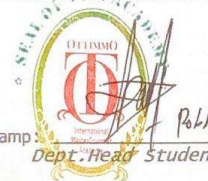
On-Site Manager/Owner/Chef

Signature & Stamp:  Dated 01 August 2023

The Intern

Signature: 
David Sogito Dated 01 August 2023

OTTIMMO International MasterGourmet Academy

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



Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL
CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	14/8/23	CHAPTER 1	
2	14/8/23	CHAPTER 2	
3	14/8/23	CHAPTER 3	
4	14/8/23	CHAPTER 4	
5	14/8/23	CHAPTER 5	
6	14/8/23	KITCHEN BRIEFING	

Name : David Sugiata
Student Number : 2074130010020
Advisor : Nani Indah Permatasari, S.T., M.Sc.

No	Date	Topic Consultation	Name/ Signature
7	14/8/23	KITCHEN DIAGRAM	
8	14/8/23	APPENDIX	
9	19/9/23	CONCLUSION	
10	19/9/23	SUGGESTION	



Akademi Kuliner & Patiseri

OTTIMMO

INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : David Sugito
 Student Number : 2074130010020
 Exam Day & Date : Kamis, 14 Sep 2023
 Lecture : Michael Valen, A.Md. Par.
 (19950219 2001 074)

No	Correction List	Page	Approval
	<ul style="list-style-type: none"> • Suggestion - Di bagi menjadi 3 bagian <ol style="list-style-type: none"> 1. Suggestion For OTTIMMO 2. Suggestion for Vasa 3. Suggestion for Student 	34	4.3

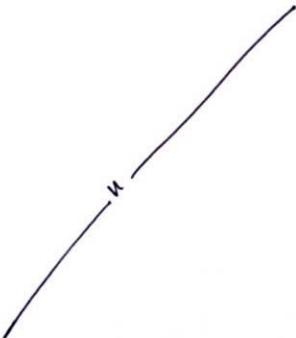
Acknowledge,
Advisor

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

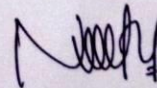


Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : David Sugito
Student Number : 2074130010020
Exam Day & Date : Kamis, 14 Sep 2023
Lecture : Novi Indah Permatasari, S.T., M.Sc.
(19951109 2202 083)

No	Correction List	Page	Approval
			

Acknowledge,
Advisor



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




Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : David Sugito
 Student Number : 2074130010020
 Exam Day & Date : Kamis, 14 Sep 2023
 Lecture : Arya Putra Sundjaja, S.E
 (198010171703001)

No	Correction List	Page	Approval
	No Revision		

Acknowledge,
Advisor



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