

BIBLIOGRAPHY

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Periode: 03 September, 2018 S/D 02 Maret, 2019 (Doctoral dissertation,
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PEMANFAATAN BAHAN TRIMMING OLEH PASTRY Studi Deskriptif
Tentang Pemanfaatan Trimming Whole Cake di Departemen Pastry Hotel
JW Marriott Surabaya. Retrieved, November 16, 2017.
<https://repository.unair.ac.id/66781/>

APPENDIX

Internship Appraisal Form



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

INTERNSHIP

PLACE: AROUNA Cafe, Pastry & Bakery - Bali

First Name VANESSA Last Name ABEDIN

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

: 25 Januari 2023

Intern's Position : TRAINING Department : PASTRY

REVIEW DATE : 31 / 07 / 2023 Direct Supervisor : Iqbal x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

3,5

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.

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

Appraisal form

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

3,5

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

4

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:

- Tingkatkan Personal Hygiene, lebih banyak belajar dan bertanya
- Pertahankan keaktifan lebih cepat bagi untuk mengingat dan beradaptasi dengan lingkungan.
- Komunikasi dengan Para Senior dan karyawan lainnya.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

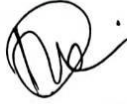
ACTION PLANS FOR DEVELOPMENT NEEDS

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

Appraisal Form

II. SIGNATURES

On-Site Manager/Owner/Chef



Signature & Stamp: _____

Dated 05-08-23

The Intern



Signature: Vanesza, A.

Dated 05 - 08 - 2023

OTTIMMO International MasterGourmet Academy



Signature & Stamp: Dept. Head Student Affairs

Dated 2/9/2023

Appraisal Form



AROUNA Café – Bakery – Pastry
Jl. Teuku Umar Barat Kerobokan Badung Bali
Phone: 081-338939170
Email: contact@arouna.asia
www.arouna.asia

SURAT KETERANGAN

Yang bertanda tangan dibawah ini, direktur utama AROUNA Café-Bakery-Pastry.
Menerangkan bahwa:

Nama : Vanesza Rachela Abidin

Telah mengikuti kegiatan training di AROUNA Café-Bakery-Pastry di bagian pastry dan
bakery pada tanggal 25 January 2023 sampai dengan 31 Juli 2023.

Demikian surat keterangan kerja ini dibuat agar dapat digunakan sebaik baiknya bagi saudara
yang bersangkutan.

Badung, 31 Juli 2023

Ida Ayu Gede Diyah N.
Direktur Utama

Certificate



Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL
CUKUMAH ART, CATERING & MANAGEMENT

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

Name : *Vanesa Rochak Abidin*
 Student Number : *2094130010056*
 Advisor : *Syhanza Prayogo, S.Si, A.M., Per*

No	Date	Topic Consultation	Name/ Signature
	<i>26/7/23</i>	<i>Food Waste</i>	<i>[Signature]</i>
	<i>29/7/23</i>	<i>Product Picture</i>	<i>[Signature]</i>
	<i>29/09 2023</i>	<i>Permisian Laporan</i>	<i>[Signature]</i>
	<i>21/8/23</i>	<i>Bibliography</i>	<i>[Signature]</i>
	<i>21/8/23</i>	<i>Problem dan Solution</i>	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
	<i>27/10/2022</i>	<i>Numbering Point</i>	<i>[Signature]</i>
	<i>22/09 2023</i>	<i>Chapter 3</i>	<i>[Signature]</i>
	<i>22/10 2023</i>	<i>Food waste</i>	<i>[Signature]</i>
	<i>22/09 2023</i>	<i>fitchen Installation</i>	<i>[Signature]</i>
	<i>22/09 2023</i>	<i>fitchen Perigade</i>	<i>[Signature]</i>

Consultation Form



Student Name : Vanesza Rachela Abidin
 Student Number : 2074130010056
 Exam Day & Date : Selasa, 19 Sep 2023
 Lecture : Yohana Prasetyo, S.Sn., A.Md. Par.
 (19881018 1701 044)

No	Correction List	Page	Approval
1.	Sesuai laporan		

Acknowledge,
 Advisor

(Yohana Prasetyo, S.Sn., A.Md. Par.)
 19881018 1701 044

Correction List



Student Name : Vanesza Rachela Abidin
 Student Number : 2074130010056
 Exam Day & Date : Selasa, 19 Sep 2023
 Lecture : Gilbert Yanuar Hadiwirawan, A.Md. Par.
 (19900101 1701 041)

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2	fitche (instr)		
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Acknowledge,
Advisor

(Yohana Prasetio, S.Sn., A.Md. Par.)
 19881018 1701 044

Correction List



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

Student Name : Vanesza Rachela Abidin
 Student Number : 2074130010056
 Exam Day & Date : Selasa, 19 Sep 2023
 Lecture : Elma Sulistiya, S.TP., M.Sc
 (19970916 2203 017)

No	Correction List	Page	Approval
	Lihat pd chapter 3 di laporan		Int

Acknowledge,
 Advisor

(Yohana Prasetio, S.Sn., A.Md. Par.)
 19881018 1701 044

Correction List