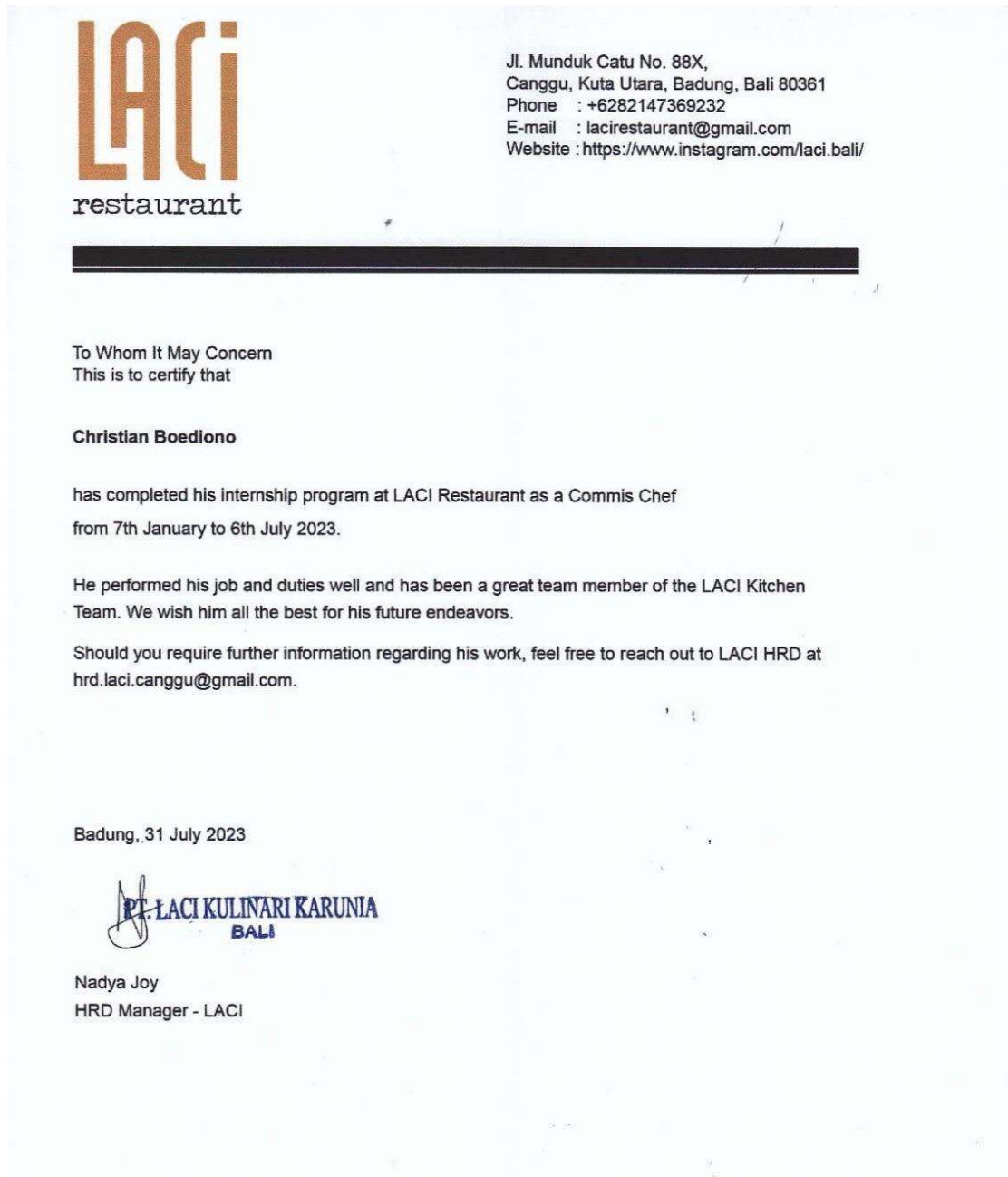


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## APPENDIX

### Certificate :





AKADEMI KULINER & PAISERI  
**OTTIMO**  
 INTERNATIONAL  
CENTRE FOR CULINARY INNOVATION & DEVELOPMENT

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


Name : .....  
 Student Number : .....  
 Advisor : .....

No	Date	Topic Consultation	Name/ Signature
1	7 Aug 2023	Abstract	
2	9 Aug 2023	Chapter 1	
3	13 Aug 2023	Chapter 2	
4	22 Aug 2023	List Of Table	
5	29 Aug 2023	Use "Author" "Cat" "I"	
6	29 Aug 2023	Main Description	

No	Date	Topic Consultation	Name/ Signature
7	1 Sept 2023	Interchp Activities	
8	4 Sept 2023	Chapter 3	
9	5 Sep 2023	Kitchen Brigade	
10	6 Sep 2023	Work Area Description	
11	7 Sept 2023	Appendix	
12			

**Consultation Sign :**

Appraisal Form :



AKADEMI KULINER & PATISERI  
**OTTIMMO**  
INTERNASIONAL

**Internship Appraisal Form**

INTERNSHIP  
PLACE: LACI Restaurant

First Name Christian Last Name Basiana

Review Period/s :  Monthly  Quarterly  Bi-annually  Annually Date Joining  
: 9 January 2023

Intern's Position : Trainer Department : Sauce

REVIEW DATE : 10 July 2023 Direct Supervisor : Deby

**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. 3.5

**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.

3.5

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

**Uniforms**

Always wear the proper and designated uniform.

3.5

**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

3.5

**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;**

Budi salah satu assets untuk pemisahan di masa depan.

Hanya dibutuhkan konsistensi kerja, pengetahuan dari berbagai sumber, diberikan tanggung jawab lebih.

All the best..

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/Chief**

Signature & Stamp:



Handwritten signature: *Debbi*  
Circular stamp: **LAW**

Dated \_\_\_\_\_

**The Intern**

Signature: \_\_\_\_\_

Dated \_\_\_\_\_

**OTTIMMO International Master Gourmet Academy**

Signature & Stamp:



Circular logo: **OTTIMMO**  
Signature: *Debbi*

*Dept Head Student Affairs*

Dated 07/09/2023.



**Kitchen Activities :**







Akademi Kuliner & Patiseri

**OTTIMMO**  
**INTERNASIONAL**

CUISINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Christian Boediono  
Student Number : 2074130010047  
Exam Day & Date : Kamis, 19 Sep 2023  
Lecture : Gilbert Yanuar Hadiwirawan, A.Md. Par.  
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge,  
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)  
19900101 1701 041



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

Student Name : Christian Boediono  
Student Number : 2074130010047  
Exam Day & Date : Kamis, 19 Sep 2023  
Lecture : Elinar, SST. Par., M.Si. Par.  
(19721011 2203 017)

No	Correction List	Page	Approval

Acknowledge,  
Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)  
19900101 1701 041



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

Student Name : Christian Boediono  
 Student Number : 2074130010047  
 Exam Day & Date : Kamis, 19 Sep 2023  
 Lecture : Michael Valen, A.Md. Par.  
 (19950219 2001 074)

No	Correction List	Page	Approval
1.	<p>Perbaiki kolom Suggestion. Jangan dalam bentuk paragraf tapi per poin-poin.</p> <ul style="list-style-type: none"> <li>- Suggestion for Laci</li> <li>- Suggestion for Ottimmo</li> <li>- Suggestion for Students (adik kelas)</li> </ul>		

Acknowledge,  
 Advisor

(Gilbert Yanuar Hadiwirawan, A.Md. Par.)  
 19900101 1701 041