

BIBLIOGRAPHY

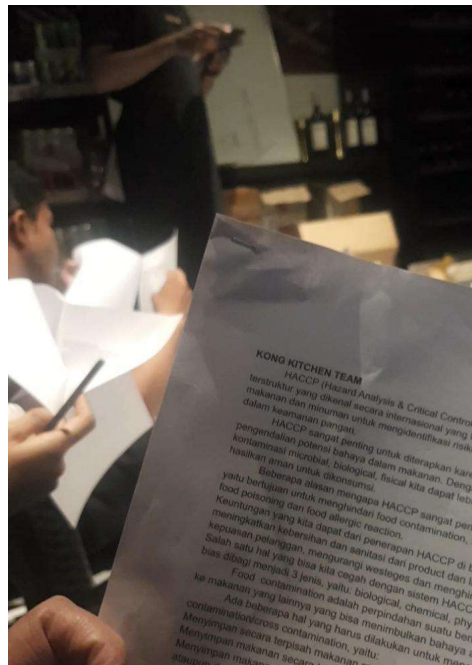
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APPENDIX



Photo with KONG Team



Briefing About HACCP



Take Care Bahan – Bahan



General Cleaning



General Cleaning 2


C E R T I F I C A T E
of Completion


KONG
JL. PANTAI BERANDA NO.14
BALI

THIS CERTIFICATE IS PROUDLY PRESENTED TO

Brittania Natalie

HAS COMPLETED 6 MONTHS TRAINING IN KITCHEN DEPARTMENT AT KONG RESTAURANT
26th DECEMBER 2022 – 26th JUNE 2023


NICOLE GIGOLO ESCOBAR
HEAD Chef


RIKA DAMAYANTI
HR Manager

Internship Appraisal Form



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

INTERNSHIP

PLACE: Kong Restaurant Bali

First Name Brittania Last Name Natalie

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: 26/12/22

Intern's Position : Trainee Department : Kitchen

REVIEW DATE : 28/06/23 Direct Supervisor : Nick [Signature] x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

3

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.

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

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;

~~Ben~~ Tania shows great passion for cooking. She has a strong personality which works well in the kitchen.

she is very good at the project that is assigned to her and executes well.

There is always room for improvements such as basic knife skills, and leadership but these are learned in time with consistency. she will make a great chef one day.

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 26/06/23

The Intern

Signature:  Dated 26/06/23

OTTIMMO International Master Gourmet Academy

Signature & Stamp:  Dated 27/09/2023
Role: *Head Student Affairs*



Akademi Kuliner & Pastry
OTTIMMO
 INTERNASIONAL
CREATIVITY ARTS GASTRONOMY BAKING & PASTRY ARTS

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

No	Date	Topic Consultation	Name/ Signature
1.	24-07-23	Plagiarism Statement	Nashif
2.	24-07-23	Abstract	Nashif
3.	24-07-23	Table of content	Nashif
4.	24-07-23	List of figure	Nashif
5.	25-07-23	Chapter I	Nashif
6.	25-07-23	Chapter II : description of KONG	Nashif

Name : Britegonia Nabolie
 Student Number : 2074130010021
 Advisor : Novi Tadah Permata Sari, St, M.Sc

No	Date	Topic Consultation	Name/ Signature
7.	25-07-23	Chapter II : selling percentage	Nashif
8.	26-07-23	Chapter III : Activities table	Nashif
9.	26-07-23	Chapter III : Events handled during internship	Nashif
10.	26-07-23	Chapter IV	Nashif



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Brittanialie Natalie
Student Number : 2074130010027
Exam Day & Date : Kamis, 14 Sep 2023
Lecture : Michael Valen, A.Md. Par.
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Novi Indah Permatasari, S.T., M.Sc.)

19951109 2202 083



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Student Name : Brittaniala Natalie
Student Number : 2074130010027
Exam Day & Date : Kamis, 14 Sep 2023
Lecture : Novi Indah Permatasari, S.T., M.Sc.
(19951109 2202 083)

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Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Brittaniala Natalie
Student Number : 2074130010027
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