

BIBLIOGRAPHY

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- Deena Kamel. (2023). *Dubai Hotel ends 2022 with Strong Room Revenue in December*. Retrieved from <https://www.thenationalnews.com/business/travel-and-tourism/2023/01/12/dubai-hotels-end-2022-with-strong-room-revenue-in-december/>
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APPENDIX

1. Certificate



2. Certificate Basic Food Safety



3. Appraisal Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: Hotel Indigo Dubai Downtown

First Name Rinto

Last Name Marsuditomo

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

: 12/01/2023 (6 months)

Intern's Position : Culinary Intern Department : Kitchen

REVIEW DATE : 06/07/2023 Direct Supervisor : Neil Martin 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

-3

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;

Rinto has very positive attitude towards his work, and he is very focused and very well organized in his work place. he is advanced thinker and plans very well. he completes his task on time. Also follows the company standards.

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/Chef

Signature & Stamp:   Dated 06/07/2023

The Intern

Signature:  Dated 06/07/2023

OTTIMMO International MasterGourmet Academy

Signature & Stamp:   Robby Dated 02/10/2023
Dept. Head Student Affairs

4. Consultation Form



Academi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
GENERAL APT. GARDENWAY HONGKONG TOWER APT.

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

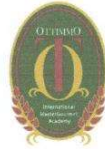
Name : Minda Masaditoko
 Student Number : 2021130010053
 Advisor : Yohana Prastito

No	Date	Topic Consultation	Name/ Signature
1	29 Agustus 2023	Tukul Laporan	
2	29 Agustus 2023	Yur lat. Praktis Prakte	
3	29 Agustus 2023	Perlu menambahkan Revisi atau tidak	
4	5 September 2023	Perubahan format Penulisan chapter 4. menjadi 4.1.2 dt.	
5	5 September 2023	perubahan keterangan menu description pada list of picture product.	
6	5 September 2023	Koreksi huruf besar dan kecil serta bahasa penulisan kata/kata	

No	Date	Topic Consultation	Name/ Signature
7	1 September 2023	Perlu ditambahkan gambar / foto cleaning chemical	
8	1 September 2023	Menyisipkan tulisan blue print	
9	15 September 2023	Koreksi Laporan 1	
10	15 September 2023	Koreksi Laporan 1	

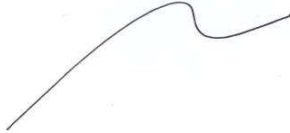
5. Correction List

19 Sep 2023 / 16.00 - 17.30



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OTTIMMO
INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Rinto Marsuditomo
Student Number : 2074130010053
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



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Student Name : Rinto Marsuditomo
Student Number : 2074130010053
Exam Day & Date : Selasa, 19 Sep 2023
Lecture : Elma Sulistiya, S.TP., M.Sc
(19970916 2203 017)

No	Correction List	Page	Approval
	Tidak ada		

Acknowledge,
Advisor


(Yohana Prasctio, S.Sn., A.Md. Par.)
19881118 1701 044



Akademi Kuliner & Patiseri
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Student Name : Rinto Marsuditomo
Student Number : 2074130010053
Exam Day & Date : Selasa, 19 Sep 2023
Lecture : Gilbert Yanuar Hadiwirawan, A.Md. Par.
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge,
Advisor

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

6. Kitchen Team

