

BIBLIOGRAPHY

About Brown Table, Brown Table (2019). [https://browntablebali.com/
https://instagram.com/browntable.id?igshid=MzRlODBiNWFiZA==](https://browntablebali.com/https://instagram.com/browntable.id?igshid=MzRlODBiNWFiZA==)

Mardjuni, S., Nur, I., Abubakar, H., Menne, F., & Karim, A. (2022). Business Sustainability in Food and Beverage Processing Industry Through Innovation In Maros Regency , Indonesia

Prakse, N. (n.d.). Managing Food And In Hotel Challenge, Opportunity And Best Practice, <https://doi.org/10.5937/turpos0-43369>

APPENDIX

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO[®]
INTERNASIONAL
KULINER, PATISERI, BAKAR & PASTELARI

INTERNSHIP PLACE: Drawn Table Restaurant

First Name Rio Last Name DEANSON

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

Intern's Position: Assistant Chef Department: Kitchen

REVIEW DATE: 11 Sept 2025 Direct Supervisor: Laura

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:

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. 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

1

Follow Instructions and completes work on time with minimum supervision

Work Quality

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

1

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;

Dari dalam bersama, namun dapat lebih ditingkatkan lagi untuk komunikasi,
untuk skala dan penguasaan memiliki tanggung jawab yang baik.

Jangan lupa untuk menalar tapi saat di Archen.


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 11 Sept 2023

The Intern

Signature:  Dated 11 Sept 2023

OTTIMO International Master Gourmet Academy

Signature & Stamp:  Dated 11 Sept 2023
Dept. Head Student Affairs



Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL

CONSULTATION FORM
 INDUSTRIAL TRAINING,
 FOODPRENEURSHIP

No	Date	Topic Consultation	Name/ Signature
1	7/sept 2023	Percentage data of customer	
2	7/sept 2023	Diagram Hotel Rooms	
3	7/sept 2023	writing guideline	
4	7/sept 2023	Plan of Brown table	
5	7/sept 2023	Bibliography	
6	7/sept 2023	photo menu	

Name : Pio Danicon
 Student Number : 2022136010061
 Advisor : Chet Anthony



No	Date	Topic Consultation	Name/ Signature
7	7/sept 2023	Menu of Brown table	
8	7/sept 2023	Brown table Concept	
9	7/sept 2023	Company Cooperation	



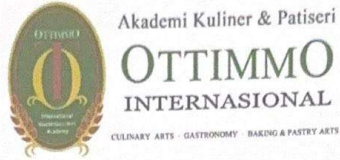
Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Rio Denilson Machmud
Student Number : 2074130010061
Exam Day & Date : Selasa, 19 Sep 2023
Lecture : Michael Valen, A.Md. Par.
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Anthony Sucipto, A.Md. Par.)
19960325 2201 085



Student Name : Rio Denilson Machmud
Student Number : 2074130010061
Exam Day & Date : Selasa, 19 Sep 2023
Lecture : Elinar, SST. Par., M.Si. Par.
(19721011 2203 017)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Anthony Sucipto, A.Md. Par.)
19960325 2201 085




Akademi Kuliner & Patiseri
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Student Name : Rio Denilson Machmud
Student Number : 2074130010061
Exam Day & Date : Selasa, 19 Sep 2023
Lecture : Anthony Sucipto, A.Md. Par.
(19960325 2201 085)

No	Correction List	Page	Approval
1	Pertahankan pengetikan, masih banyak typo.		

Acknowledge,
Advisor


(Anthony Sucipto, A.Md. Par.)
19960325 2201 085