

BIBLIOGRAPHY

The Bali Bible (2023). Retrived (2023). From [The Bali Bible | Skool Kitchen, Canggu](#)

Louise(2022) Skool Kitchen – Canggu’s rooftop restaurant right on the beach. [Skool Kitchen - a rooftop restaurant in Canggu | Honeycombers Bali \(thehoneycombers.com\)](#)

APENDIX

PROJECT : BLACK

Jl. Pura Dalem Batu Bolong Canggu Bali 80361
hello@projectblack.co
(0361) 620 2020

AWARDS THIS CERTIFICATE TO

RYAN ELIM TALI

In recognition of successful completion of
ON THE JOB TRAINING **Skool Kitchen**.
from 20th December 2022 until 19th June 2023

Canggu, 19th June 2023


PT. LAWN BEACH WANGGU

Arthelia Dwi Yulianingtyas
Human Resources Area Manager



Internship Appraisal Form



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

INTERNSHIP

PLACE: School Kitchen

First Name Ryan Last Name Elim Tali

Review Period/s : Monthly Quarterly Bi-annualy Annually Date Joining
: 19 december 2023

Intern's Position : Hot Section Department : SCHOOL KITCHEN

REVIEW DATE : 19 June 2023 Direct Supervisor : DEWA GEDE EKA PRABAWATI

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.

3,5

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

2,5

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
Follow instructions and completes work on time with minimum supervision

3.5

Work Quality

Work performed according to Chef's standard and on-site work requirements
All job descriptions specification are met. Consistency in work. All recipes are followed

3

Work Quantity

Complete the expected amount of work in relation to Company's standards

3

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;

Need more learning about ~~knowleg~~ Knowledge and Skill.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

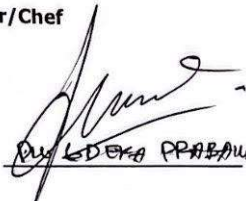
RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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

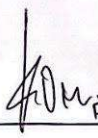
III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:  Rudy Ledena PRABA

Dated 19 / 6 / 2023

The Intern

Signature:  Ryan Elim Tali Dated 19 / 6 / 2023

OTTIMMO International Master Gourmet Academy



Signature & Stamp:  Ruby
Dept. Head Student Affairs

Dated 3 / 10 / 2023



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
CREATING ART GASTRONOMY AND CULINARY ARTS

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

Name : Ryan Elm Tali
 Student Number : 2074130010005
 Advisor : Heni Adhianata

No	Date	Topic Consultation	Name/ Signature
1	26/07	Chapter 1 : Background	<i>[Signature]</i>
2	26/07	Chapter 3 : Pictures product.	<i>[Signature]</i>
3	16/08	Abstract.	<i>[Signature]</i>
4	16/08	Chapter 3. Reparation Area.	<i>[Signature]</i>
5	17/08	Hotel Establishment	<i>[Signature]</i>
6	5/06	Average in Percentage	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7	5/06	Layout Kitchen.	<i>[Signature]</i>
8	15/08	Table title.	<i>[Signature]</i>
9	15/08	Food process and cooking technique.	<i>[Signature]</i>
10	15/08	Explanation about the experienced.	<i>[Signature]</i>



Akademi Kuliner & Patiseri

OTTIMMO
 INTERNASIONAL

CULINARY ARTS | CATERING | BAKING & PATISERIE

Student Name : Ryan Elim Tali
 Student Number : 2074130010005
 Exam Day & Date : Kamis, 14 Sep 2023
 Lecture : Heni Adhianata, S.T.P., M.Sc.
 (19900613 1402 016)

No	Correction List	Page	Approval
	Cek note di laporan		
1.	Rapikan paragraf	all.	
2.	Tambahkan judul table di activity of internship	12	
3.	Beri penjelasan tlg titik pengkajian / pengalaman baru ketika memasak. Tidak hanya foto saja	16	

 Acknowledge,
 Advisor

 (Heni Adhianata, S.T.P., M.Sc.)
 19900613 1402 016



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

CELESTIAL ARTS · CULTECHNOLOGY · KULINER & PASTRY ARTS

Student Name : Ryan Elm Tali
Student Number : 2074130010005
Exam Day & Date : Kamis, 14 Sep 2023
Lecture : Arya Putra Sundjaja, S.E
(198010171703001)

No	Correction List	Page	Approval
	Typo grammar	2-14	

Acknowledge,
Advisor

(Heni Adhianata, S.T.P., M.Sc.)
19900613 1402 016



Student Name : Ryan Elim Tali
Student Number : 2074130010005
Exam Day & Date : Kamis, 14 Sep 2023
Lecture : Anthony Sucipto, A Md. Par.
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Heni Adhianata, S.T.P., M.Sc.)
19900613 1402 016