

BIBLIOGRAPHY

Cuca Restaurant - best casual fine dining in Bali. (2023, September 18).
Cuca. <https://www.cucabali.com/>



tapas • cocktails • desserts

CERTIFICATE

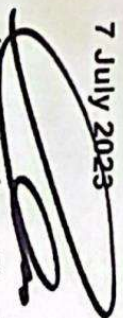
OF COMPLETION

Presented to

Stephen Kevin Susanto

For successfully completed
THE INTERNSHIP AT CUCA RESTAURANT
Kitchen Division (16/12/22 - 15/06/23)

7 July 2023


Kevin Andrew Cherkas
Executive Chef

APPEN
DIX

Internship Appraisal Form



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

INTERNSHIP

PLACE: Cuca restaurant

First Name Stephen Last Name Kevin

Review Period/s : Monthly Quarterly Bi-annualy Annually Date Joining
: 15 December

Intern's Position : Internship Department : Hot kitchen

REVIEW DATE : 16-06-2023 Direct Supervisor : Chef buoi x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

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

2.5

Team Player

Cooperates and works well with others. Enthusiastic, portrays a positive manner and
Works toward the Company's goal/s.

3

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared.

2.5

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

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

Uniforms

Always wear the proper and designated uniform.

3

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

3

Follow instructions and completes work on time with minimum supervision

Work Quality

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

2.5

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

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;

Angka banyak tidak masuknya, lebih Rasm Lagi

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 19 Juni 2023

The Intern

Signature: 

Dated 3 Oktober 2023

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Robby
Dept. Head Student Affairs

Dated 3 off 2023.



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
CREATING THE GASTRONOMY FUTURE

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Stephen Kevin
 Student Number : 2021A130010028
 Advisor : Gilbert Yener Haditirawan

No	Date	Topic Consultation	Name/ Signature
1	8/7	Abstract	
2		Chapter 1	
3		Chapter 2	
4		Kitchen brigade	
5		Kitchen plan	
6		Chapter III	
No	Date	Topic Consultation	Name/ Signature

7		Events Handle	
8		Chapter IV	
9		Suggestion	
10		Picture products	



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OTTIMMO
 INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Stephen Kevin
 Student Number : 2074130010048
 Exam Day & Date : Selasa, 19 Sep 2023
 Lecture : Michael Valen, A.Md. Par.
 (19950219 2001 074)

No	Correction List	Page	Approval
1.	Semua bentuk penulisan jika harus dimulai dari paragraf, tolong di buat jadi paragraf.		
2.	Chapter 4 Tambahkan Suggestion. - Suggestion for Cuca - Suggestion for Ottimmo - Suggestion for Students		
3.	Perhatikan penulisan pada laporan. Margin dek nya karena masih kurang rapi.		


Acknowledge,
 Advisor

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

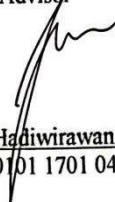


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(19900101 1701 041)

No	Correction List	Page	Approval
			

Acknowledge,
Advisor


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

19 Sep 2023 / 14.00 - 16.30
19 Sep 2023 / 14.00 - 16.30



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Student Name : Stephen Kevin
Student Number : 2074130010048
Exam Day & Date : Selasa, 19 Sep 2023
Lecture : Elinar, SST. Par., M.Si. Par.
(19721011 2203 017)

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Advisor


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