

BIBLIOGRAPHY

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Vasa Hotel Surabaya | 5 star luxury hotel in Surabaya. (n.d.). Vasa Hotel Surabaya. <https://www.vasahotelsurabaya.com/>

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APPENDIX

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO®
INTERNASIONAL
EXCELLENARY ARTS GASTRONOMY BAKING & PASTRY ARTS

INTERNSHIP

PLACE: Chamas Vasa hotel Surabaya

First Name FERNANDO Last Name WIBISONO

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

: 13 maret 2023 - 9 September 2023

Intern's Position : cook helper Department : Chamas

REVIEW DATE : 5 September 2023 Direct Supervisor : Okky Bagus x

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 s 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.

3

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

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

3.5

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.
Maintains hair and facial hair (*if any) per proper F&B Industrial standards

4

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
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

3.5

Work Quantity

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

3.5

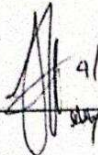
Grading Guidelines.

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

III. SIGNATURES



On-Site Manager/Owner/Chef

Signature & Stamp:  4/9/23 Dated 4/9/23

The Intern

Signature:  Fernando Dated 4/9/2023

OTTIMMO International MasterGourmet Academy

Signature & Stamp:   2023 Dated 05/9/2023
Dept. Head Student Affairs

Discussions/Notes;

PERFORMANCE SUMMARY * *to be filled by OTTIMMO International*

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

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



VASA
HOTEL
SURABAYA

CERTIFICATE OF ACCOMPLISHMENT

The Management of Vasa Hotel Surabaya is pleased to present this Certificate
to

Go Fernando Wibisono
Ottimmo International

for successful completion of **ON THE JOB TRAINING** in **Food & beverage**
Product Department from 03 March 2023 until 02 September 2023.

Abdul Hakam
Cluster Training Manager

Rita Laksmiwati
Cluster Director of Human Resources

www.vasahotelsurabaya.com



Student Name : Fernando Wibisono
Student Number : 2074130010006
Exam Day & Date : Kamis, 05 Oct 2023
Lecture : Michael Valent, A.Md. Par.
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
Advisor

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



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

Student Name : Fernando Wibisono
Student Number : 2074130010006
Exam Day & Date : Kamis, 05 Oct 2023
Lecture : Heni Adhianata, S.T.P., M.Sc.
(19900613 1402 016)

No	Correction List	Page	Approval
	Rapikan beberapa paragraf		Acc

Acknowledge,
Advisor

(Heni Adhianata, S.T.P., M.Sc.)
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Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Fernando Wibisono
Student Number : 2074130010006
Exam Day & Date : Kamis, 05 Oct 2023
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No	Correction List	Page	Approval

Acknowledge,
Advisor

(Heni Adhianata, S.T.P., M.Sc.)
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Academi Kaliner & Partner
OTTIMO
 INTERNASIONAL

CONSULTATION FORM
 INDUSTRIAL TRAINING/
 FOODPRENEURSHIP

Name : Perwanto Wisisono
 Student Number : 20.7413.02.10006
 Advisor : Heni Achriana, S.T.P., M.P., S.C.

No	Date	Topic Consultation	Name/ Signature
1	31 August 2023	Table of content cara membuat	
2	31 August 2023	Membuat dan isi tabel dan gambar	
3	31 August 2023	ISI Chapter 2 dan rangkai	
4	31 August 2023	ISI resto yang ada di vasa	
5	1 September 2023	men perbaiki penulisan Chapter 3	
6	1 September 2023	men perbaiki Kalimat Chapter 3	

No	Date	Topic Consultation	Name/ Signature
7	6 October 2023	merapikan Chapter 3	
8	6 October 2023	merapikan bibliografi	
9	6 October 2023	merapikan Appendix	
10	6 October 2023	men perbaiki penulisan figure	