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APPENDIX



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
CHANGING THE CUSTOMER MINDS & BEHAVIORS

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Syalomitha Melody Sumenge
 Student Number : 2074130010069
 Advisor : Michael Valent A.Md.Par

No	Date	Topic Consultation	Name/ Signature
1	28/8/23	Appraisal form	
2	28/8/23	Background Study	
3	28/8/23	Table Of Content	
4	29/8/23	List Of Figure	
5	29/8/23	Chapter II	
6	29/8/23	Chapter III	
No	Date	Topic Consultation	Name/ Signature

7	30/8/23	Occupancy rate	
8	30/8/23	Internship Activities	
9	30/8/23	Kitchen Brigade	
10	30/8/23	Suggestion	
11			

Consultation Form

CERTIFICATE OF COMPLETION

THIS CERTIFIES THAT

Syalomitha Sumenge

Has successfully completed a 6-month Internship in Food & Beverage Service at French Riviera at Jumeirah Al Qasr and Dar Al Masyaf, from 6th February 2023 to 6th August 2023.

CEYDA MIUMCUOGLU

Human Capital Director

Jumeirah Al Qasr and Dar Al Masyaf

RODOLPHE PIALLAT

Hotel Manager

Jumeirah Al Qasr and Dar Al Masyaf

Certificate

Internship Appraisal Form



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

INTERNSHIP

PLACE: French Riviera Al Aasr

First Name Syalomitha Last Name Sumenge

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

6 February 2023
6 July 2023

Intern's Position : Trainee Department : kitchen

REVIEW DATE : 6 July 2023 Direct Supervisor : Kim Joinie-maurin 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

4

Peers

Peers

Appraisal Form

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

4

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

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

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

4

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

Kim Joise-Maurin - Al Qasr Executive Chef

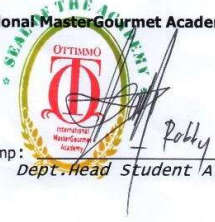
Signature & Stamp:  Dated 01 July 2023



The Intern

Signature:  Dated 01 July 2023

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  Dated 01/10/2023
Dept. Head Student Affairs

Appraisal Form

Discussions/Notes;

Syalomitha joined French Riviera 6 February 2023 for 3 months before going to Al Qsar Pastry for the rest of her internship

1st month Garde manger: Syalomitha adopted fast and took ownership of her duties in garde-manger. Was able to apply directly and efficiently what was taught to her. Before the end of the 1st month was able to plate all dishes and most of the mix on plate as per our standards.

2nd month: Syalomitha asked and proactively asked to see more, went to Contremer section where she performed well, doing mix on plate but also helping C.D. for testings.

3rd month: As garde manger was busy we kept Syalomitha there instead of her going to FR pastry. By mid 3rd month Syalomitha was doing most of the prep, and during spare time was in meat section helping on preparing Beef, Lamb and our fish. We would happily hire Syalomitha as a commis 1.

PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

1. _____

2. _____

3. _____

4. _____

5. _____



Appraisal Form

Internship Appraisal Form



INTERNSHIP

PLACE: Al Qasr 3 Dor Al Masraf

First Name Syalomitha Last Name Sumenge

Review Period/s : Monthly Quarterly Bi-annualy Annually Date Joining
: July 4, 2023

Intern's Position : Trainee Department : Pastry

REVIEW DATE : August 4, 2023 Direct Supervisor : Dimitri Esposito / Eric Ferguson

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 s 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

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Customer Relations (*if any)

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Appraisal Form

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Grooming Standards

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4. ON THE JOB & KNOWLEDGE

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- 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:  _____ Dated 29/07/2023

The Intern

Signature:  _____ Dated _____

OTTIMMO International MasterGourmet Academy

Signature & Stamp: _____ Dated _____
dept.Head Student Affairs

Appraisal Form

Discussions/Notes: From the beginning to her very last day Syra has been able to show a great maturity in her work. She has been leading by example with the colleague being involved, passionate and dynamic in accomplishing the daily task. We have been very happy to host such a young talented and humble professional during the entire internship. We are encourage Syra to keep it up!! The door is open if she would like to work with us full time.
 Thank you!!



PERFORMANCE SUMMARY * to be filled by OTTIMMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

1. _____

2. _____

3. _____

4. _____

5. _____

Appraisal Form



French Riviera Team



French Riviera Team



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS · BAKING · PASTRY ARTS

Student Name : Syalomitha Melody Sumenge
Student Number : 2074130010069
Exam Day & Date : Selasa, 03 Oct 2023
Lecture : Michael Valent, A.Md. Par.
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
Adviser

(Michael Valent, A.Md. Par.)
19950219 2001 074



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
DESIGN ARTS - CATERING ARTS - BAKING & PASTRY ARTS

Student Name : Syalomitha Melody Sumenge
Student Number : 2074130010069
Exam Day & Date : Selasa, 03 Oct 2023
Lecture : Gilbert Yanaar Hadiwirawan, A.Md. Par.
(19900101 1701 041)

No	Correction List	Page	Approval

Acknowledge
Advisor

(Michael Valent, A.Md. Par.)
19950219 2001 074



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CUISINES SETS | BAKTERIOLOGI | BAKING & PASTRY ARTS

Student Name : Syalomitha Melody Sumenge
Student Number : 2074130010069
Exam Day & Date : Selasa, 03 Oct 2023
Lecture : Elinar, SST. Par., M.Si. Par.
(19721011 2203 017)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Michael Valent, A.Md. Par.)
19950219 2001 074