

BIBLIOGRAPHY

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Patrick Rambourg, *Histoire de la cuisine et de la gastronomie françaises*, Paris, Ed. Perrin (coll. tempus n° 359), 2010, 381 pages.

The Culinary Institute of America (2006). *The Professional Chef (8th ed.)*. Hoboken, New Jersey: John Wiley & Sons.

About Shangri-La Qaryat Al Beri, Abu Dhabi. Accessed on 7 June 2023, <https://www.shangri-la.com/abudhabi/shangrila/about/>

APPENDIX

1. Consultation Form



Akademi Kuliner & Pariwisata
OTTIMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP


No	Date	Topic Consultation	Name/ Signature
1	21/01/2023	Chapter 2: SOP Chart	<i>Klis</i>
2	21/01/2023	Chapter 2: Hotel Information	<i>Klis</i>
3	21/01/2023	Chapter 2: Outlet development	<i>Klis</i>
4	31/01/2023	Chapter 3: Menu	<i>Klis</i>
5	31/01/2023	Chapter 3: floorplan	<i>Klis</i>
6	31/01/2023	Chapter 3: activity	<i>Klis</i>

Name : Anthony, Nicholas, Perada
Student Number : 20741130010089
Advisor : Arza, Rata, Sridjaja

No	Date	Topic Consultation	Name/ Signature
7	21/01/2023	Chapter 4: Suggestion	<i>Klis</i>
8	21/01/2023	bibliography	<i>Klis</i>
9	5/10/2023	Table of Contents	<i>Klis</i>
10	5/10/2023	Appendix	<i>Klis</i>

2. Appraisal Form

Internship Appraisal Form

 **AKADEMI KULINER & PATISERI**
OTTIMMO
INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

INTERNSHIP
PLACE: Shangri-La Abu Dhabi
First Name Anthony Nicholas Last Name Punato
Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
13/3/2023
Intern's Position : Trainee Department : IRD Culinary kitchen
REVIEW DATE : 3/7/2023 Direct Supervisor : Arvin Varghes 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. 3.5

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

3.5

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

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

3.5

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: Anthony, Worked with me. Almost 3 months. His Overall performance was Good. He is always on Time. His Attitude towards the work and people is Outstanding.

He need to focus on minor things, like need to focus on final Product and Packing.

I wish All the Best for His Career. In Future.

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 3/7/2023

The Intern

Signature:  _____ Dated 3/7/2023

OTTIMMO International MasterGourmet Academy

Signature & Stamp:  _____ Dated 20/9/2023
Dept. Head Student Affairs

3. Certificate



Certificate of Completion

THIS CERTIFICATE IS GIVEN ON THE 24TH OF AUGUST OF THE YEAR 2023 TO CERTIFY THAT

Anthony Nicholas Pranoto

HAS SUCCESSFULLY COMPLETED HIS SIX MONTHS INTERNSHIP IN CULINARY
AT THE SHANGRI-LA QARYAT AL BERI ABU DHABI

A handwritten signature in blue ink, appearing to read "Vivek Srinivasan".

VIVEK SRINIVASAN
DIRECTOR OF HUMAN RESOURCES

A handwritten signature in blue ink, appearing to read "Ahmed Issa".

AHMED ISSA
GENERAL MANAGER

4. Revision Paper

09 Oct 2023 / 12.00 - 12.30



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Anthony Nicholaus Pranoto
Student Number : 2074130010080
Exam Day & Date : Senin, 09 Oct 2023
Lecture : Arya Putra Sundjaja, S.E
(198010171703001)

No	Correction List	Page	Approval
	No Revision		

Acknowledge,
Advisor

(Arya Putra Sundjaja, S.E)
198010171703001



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Anthony Nicholaus Pranoto
Student Number : 2074130010080
Exam Day & Date : Senin, 09 Oct 2023
Lecture : Elma Sulistiya, S.TP., M.Sc
(19970916 2203 017)

No	Correction List	Page	Approval
	Setiap judul harus berada di atas		<i>3/2</i>

Acknowledge,
Advisor

(Arya Putra Sundjaja, S.E)
198010171703001



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

Student Name : Anthony Nicholaus Pranoto
Student Number : 2074130010080
Exam Day & Date : Senin, 09 Oct 2023
Lecture : Anthony Sucipto, A.Md. Par.
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,
Advisor

(Arya Putra Sundjaja, S.E)
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