

BIBLIOGRAPHY

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APPENDIX

Attachment 1. Certificate

- Latar Ijen Resto & Café

Dipindai dengan CamScanner



LATAR IJEN

HANDCRAFTED CULINARY RESTAURANT

Jl. BESAR IJEN, NO.79, MALANG

☎ 0341-5080651 - ☐ 081333828000

✉ latarijen@gmail.com

THIS IS TO CERTIFY THAT

RENALDI TRI LESMANA

Has successfully completed the required course of the
On the Job Training as a **Cook Helper** at Latar Ijen
in the period of January 24th 2023 to April 24th 2023

Therefore awarded this Certificate
Dated this Day, September 1st 2023


LATAR IJEN
HANDCRAFTED CULINARY
Choiriah Indah K. S.M.
Human Resource


- Ijen Suites Resort & Convention Malang



Attachment 2. Appraisal Form

- Latar Ijen Resto & Café

Internship Appraisal Form

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

INTERNSHIP
PLACE: Latar Ijen

First Name Renaldi Tri Last Name Lesmana

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

Intern's Position: Exc. Sous Chef Department: kitchen

REVIEW DATE: 01 September 2023 Direct Supervisor: Verrari x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment. 3

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.

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

3.5

Follow instructions and completes work on time with minimum supervision

Work Quality

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

3

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

III. SIGNATURES

On-Site Manager/Owner



Signature & Stamp:

[Handwritten Signature]
VERPARI

Dated 01/09/2023

The Intern

[Handwritten Signature]

Signature:

Renaldi

Dated 01/09/2023

OTTIMMO International MasterGourmet Academy



Signature & Stamp:

[Handwritten Signature]
Robby


Dept. Head Student Affairs

Dated

16/10/2023.

- Ijen Suites Resort & Convention Malang

Internship Appraisal Form



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

INTERNSHIP PLACE: Hotel Ijen Suites Malang
 First Name Renaldi Tri Last Name Lesmana
 Review Period/s: Monthly Quarterly Bi-annually Annually Date Joining
3 Month
 Intern's Position : 2nd cook Department : Pastry
 REVIEW DATE : 31 Agustus 2023 Direct Supervisor : Nadwi Juita M.S x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations 3

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

Team Player 3

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

Follow -Through 3

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

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any) 3

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

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

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3.5

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

3.5

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;

" Good job!! 😊 . Thank you for 3 months 😊 "

Kedepannya supaya Lebih fokus dalam bekerja , perhatikan
instruksi yg diberikan dan jangan Lupa teliti dalam bekerja !!
and don't forget always clean before you go .

* Keep Fighting !!! *

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: Oding Mardra y.

Dated 31/08/2023

The Intern



Signature: Renaldi

Dated 31/08/2023

OTTIMMO International Master Gourmet Academy



Signature & Stamp: Robby
Dept. Head Student Affairs

Dated 16/10/2023.

Attachment 3. Correction List

05 Oct 2023 / 13.00 - 13.1



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Renaldi Tri Lesmana
Student Number : 2074130010054
Exam Day & Date : Kamis, 05 Oct 2023
Lecture : Yohana Prasctio, S.Sn., A.Md. Par.
(19881018 1701 044)

No	Correction List	Page	Approval
1	Tata tulis dipertahankan	xj	

Acknowledge,
Advisor

(Yohana Prasctio, S.Sn., A.Md. Par.)
19881018 1701 044



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Renaldi Tri Lesmana
Student Number : 2074130010054
Exam Day & Date : Kamis, 05 Oct 2023
Lecture : Anthony Sucipto, A.Md. Par.
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge.
Advisor

(Yohana Prasetyo, S.Sn., A.Md. Par.)
19881018 1701 044



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


Student Name : Renaldi Tri Lesmana
 Student Number : 2074130010054
 Exam Day & Date : Kamis, 05 Oct 2023
 Lecture : Heni Adhianata, S.T.P., M.Sc.
 (19900613 1402 016)

No	Correction List	Page	Approval
1.	Keywords point diberikan rangkap pengelompokan "abstract"	V	Acc
2.	Referensi source untuk figure "Author, year" kata tidak ada author, lebih juga figure - nya saja	all	—
3.	Chapter III = Internship activity, bukan special activity	18	Acc
4.	Chapter IV = Conclusion, bukan closing	32	.

Acknowledge,
 Advisor

(Yohana Prasetyo, S.Sn., A.Md. Par.)
 19881018 1701 044







Attachment 4. Consultation Form






Asistenri Kaliber & Patiseri
OTTIMMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Rivaldi Tri Lesmana
 Student Number : 2024130010054
 Advisor : Yohana Paseta, S.Sn, A.Md

No	Date	Topic Consultation	Name/ Signature
1.	28/ Agustus	Appraisal 1 Report Title	
2.	29/ Agustus	Approval 1 Supervisor Name	
3.	6/ September	List of Content Arrange Number	
4.	6/ September	Attachment Certificate and score	
5.	6/ September	Internship Schedule Chapter III	
6.	6/ September	Change Bahasa to English All Page	

No	Date	Topic Consultation	Name/ Signature
7.	6/ September	Daily Activities Chapter III	
8.	6/ October	English Grammar Check	
9.	16/ October	Approval	

Attachment 5. Documentation

