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APPENDIX

Attachment 1. Certificate

CS Dipi

Latar Ijen Resto & Café





HANDCRAFTED CULINARY RESTAURANT JL. BESAR IJEN, NO.79, MALANG ☎ 0341-5080651 - 081333828000 IJEN

THIS IS TO CERTIFY THAT

latar.ijen@gmall.com

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

Dated this Day, September 1st 2023

Therefore awarded this Certificate



• Ijen Suites Resort & Convention Malang

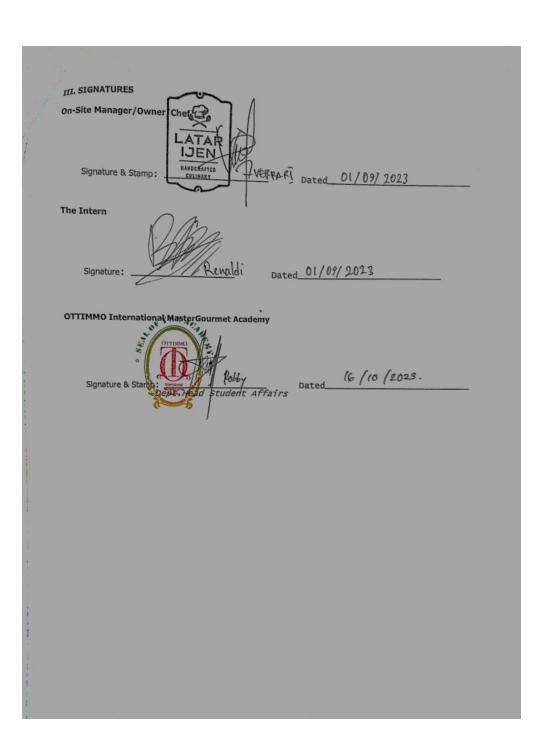


Attachment 2. Appraisal Form

• Latar Ijen Resto & Café

Internship Appraisal Form OTTIMMO INTERNSHIP PLACE: Latur Jen First Name Review Period/s: 57Monthly Quarterly Bi-annually Date Joining	*
GRADING FACTORS	
1. ORGANIZATIONAL & COMMUNICATION	
Staffs Relations	
Consistently demonstrates: attentiveness, courtesy and efficient service to other staff. Creates friendly environment.	
Team Player	
Cooperates and works well with others. Enthusiastic, portrays s positive manner and Works toward the Company's goal/s.	
Follow -Through	
Sees tasks through completion. Finishes work so that next shift is prepared.	
2. CUSTOMERS INTERACTIONS	
Customer Relations (*if any)	
Consistently demonstrates: attentive, courtesy and efficient service to customers. Treat customers with Considerations and Respects	

3.	PERSONAL PRESENTATIONS	
Groom	ing Standards	
Unifor	Pratices and displays proper grooming, personal hygiene and care. Maintains hair and facial hair (*if any) per proper F&B industrial standards ms Always wear the proper and designated uniform.	3
	ON THE JOB & KNOWLEDGE	
Sepe	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
Work	Quantity	
	Complete the expected amount of work in relation to Company's standards	3
Usin • 4 - • 3.5 • 3 - • 2.5 • 2 - • 1.5	ding Guidelines. 1g the 4 point scale below, fill up the following table: - Exceeds expectations - Somewhat Exceeds Expectations - Meets expectations - Somewhat meets expectations - Less than expectations - Somewhat less than expectations - Inadequately short of expectations	
	4	



• Ijen Suites Resort & Convention Malang

Internship Appraisal Form OTTI	MMO°
INTERNSHIP PLACE: Hotel Isen Suites Malang	ar I stranger on transcript
First Name Renaldi Tri Last Name Les Mana	
Review Period/s; Monthly Quarterly Bi-annualy Annually Date Joining	
Intern's Position : 2rd cook Department : Pastry	
REVIEW DATE: 31 Agustus 2023 Direct Supervisor: Naami 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	
Cooperates and works well with others. Enthusiastic, portrays s positive manner and	3
Works toward the Company's goal/s.	
Follow -Through	
Sees tasks through completion. Finishes work so that next shift is prepared.	3
2. CUSTOMERS INTERACTIONS	
Customer Relations (*if any)	6 7
Consistently demonstrates; attentive, courtesy and efficient service to customers. Treat customers with Considerations and Respects	3

3. PERSONAL PRESENTATIONS

Grooming Standards

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

Always wear the proper and designated uniform.

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

Work Quantity

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

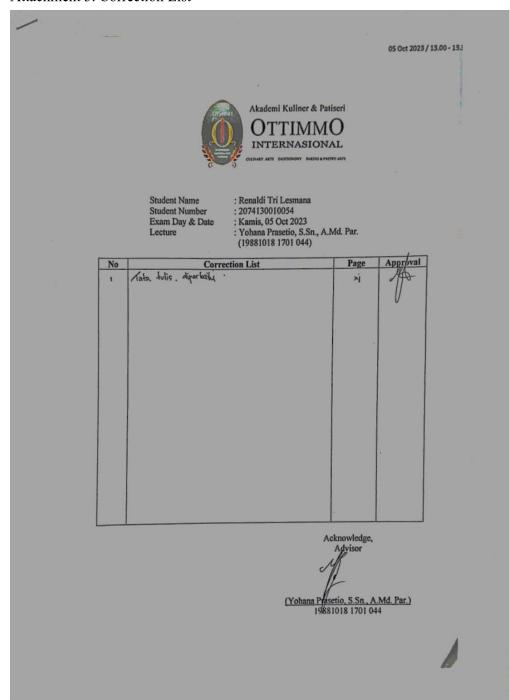
Grading Guidelines. Using the 4 point scale below, fill up the following table:

- 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

	"Good Job!! Thank you for 3 months :
1.	
	depannya cupaya Lebih tokus dalam bekenja, perhatikan
	kshi yg dibenikan dan Jongan Lupa telih dalam bekenja!!
	* keep Fighting!!!"
	PERFORMANCE SUMMARY * to be filled by OTTIMMO International
	PERFORMANCE SUMMART TO DE TRIBO BY O I I MONTH BY COLUMN
TOTAL POINTS	<u> </u>
RATING	
	ACTION PLANS FOR DEVELOPMENT NEEDS
1	
2	
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\$ \$ \$	

III. SIGNATURES	
On-Site Manager/Owner/Chef	
Îjeji Suites	
Signature & Stamp: Odirig Marrindra y. Dated 31/08/2023	
The Intern	
Signature: Deced 31/04/2023	
OTTIMMO International MasterGournet Academy	
Signature & Stamp: Dept. Made Stated Dept. Made	

Attachment 3. Correction List





Student Name Student Number Exam Day & Date Lecture

: Renaldi Tri Lesmana : 2074130010054 : Kamis, 05 Oct 2023 : Anthony Sucipto, A.Md. Par. (19960325 2201 085)

No	Correction List	Page	Approva
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(Yohana Praserio, S.Sn., A.Md. Par.) 19881018 1701 044



Student Name Student Number Exam Day & Date Lecture

: Renaldi Tri Lesmana : 2074130010054 : Kamis, 05 Oct 2023 : Heni Adhianata, S.T.P., M.Sc. (19900613 1402 016)

No	Correction List	Page	Approval
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3.	Chapter ii = Intendup detivity , tutan	18	Acc
4.	Cuspter IV = Conclusion , butan closing	82	

Acknowledge, Advisor

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

Attachment 4. Consultation Form

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Attachment 5. Documentation

