

BIBLIOGRAPHY

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JW Marriott Surabaya. 2023. *Dining*. Retrieved on 25 September 2023 at <https://www.marriott.com/en-us/hotels/subjw-jw-marriott-hotel-surabaya/dining>.

APPENDIX



Team Photo



Team Photo



Team Photo



Team Photo

Internship Appraisal Form



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

INTERNSHIP

PLACE: Pavilion Restaurant JW Marriott Surabaya

First Name Hilmi Hiko Last Name Alharits

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: 23 March 2023

Intern's Position : Commis Department : Food and Beverages

REVIEW DATE : 23 September 2023 Direct Supervisor : Chef Sumartika 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 a positive manner and
Works toward the Company's goal/s.

2,5

Follow -Through

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

3,5

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy 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.

3.5

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

Uniforms

Always wear the proper and designated uniform.

3.5

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

3

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/Chef

Signature & Stamp:  Sumartik Dated 23/09/23

The Intern

Signature:  Hilmi Alfaridzi Dated 23/09/23

OTTIMMO International Master Gourmet Academy

Signature & Stamp:   Polly Dated 29/10/2023
Dept. Head Student Affairs



Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL
GRANTY ART, CATERING, BAKERY, PAstry ART

**CONSULTATION FORM
 INDUSTRIAL TRAINING/
 FOODPRENEURSHIP**

No	Date	Topic Consultation	Name/ Signature
1	4 September 2023	Abstract	
2	4 September 2023	Introduction	
3	4 September 2023	Chapter II Average Occurrence	
4	4 September 2023	Kitchen Hierarchy	
5	5 September 2023	Hygiene & Sanitation	
6	5 September 2023	Kitchen Setup	

No	Date	Topic Consultation	Name/ Signature
7	19 September 2023	Internship Activities	
8	19 September 2023	Event Handled	
9	19 September 2023	Appendix	
10	19 September 2023	Bibliography	

Name : Hilmi Aiko Alharris
 Student Number : 202115010074
 Advisor : Michael Volant



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Hilmi Tiko Alharits
Student Number : 2074130010074
Exam Day & Date : Kamis, 05 Oct 2023
Lecture : Anthony Sucipto, A.Md. Par.
(19960325 2201 085)

No	Correction List	Page	Approval

Acknowledge,
Advisor

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



Student Name : Hilmi Tiko Alharits
Student Number : 2074130010074
Exam Day & Date : Kamis, 05 Oct 2023
Lecture : Heni Adhianata, S.T.P., M.Sc.
(19900613 1402 016)

No	Correction List	Page	Approval
	Cek note		<u>Acc.</u>

Acknowledge,
Advisor

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



Student Name : Hilmi Tiko Alharits
Student Number : 2074130010074
Exam Day & Date : Kamis, 05 Oct 2023
Lecture : Michael Valent, A.Md. Par.
(19950219 2001 074)

No	Correction List	Page	Approval

Acknowledge,
Advisor

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



JW MARRIOTT
SURABAYA

Certificate of Accomplishment

This is to certify that

Hilmi Tiko Alharits

Ottimmo International Surabaya
has successfully completed
On The Job Training

FB Culinary

23 March 2023 – 23 September 2023

Dani Suminar Sari
HR & Training Manager

Rio Abednego
Executive Sous Chef

