

BIBLIOGRAPHY

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[Dbg, M. S. (2023, June 29). Hotel J.W. Marriott Surabaya - Setiap gedung punya cerita. Setiap Gedung Punya Cerita. <https://setiapgedung.web.id/2021/06/hotel-jw-marriott-surabaya.html>

APPENDIX

Appendix 1. Pastry Team



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5

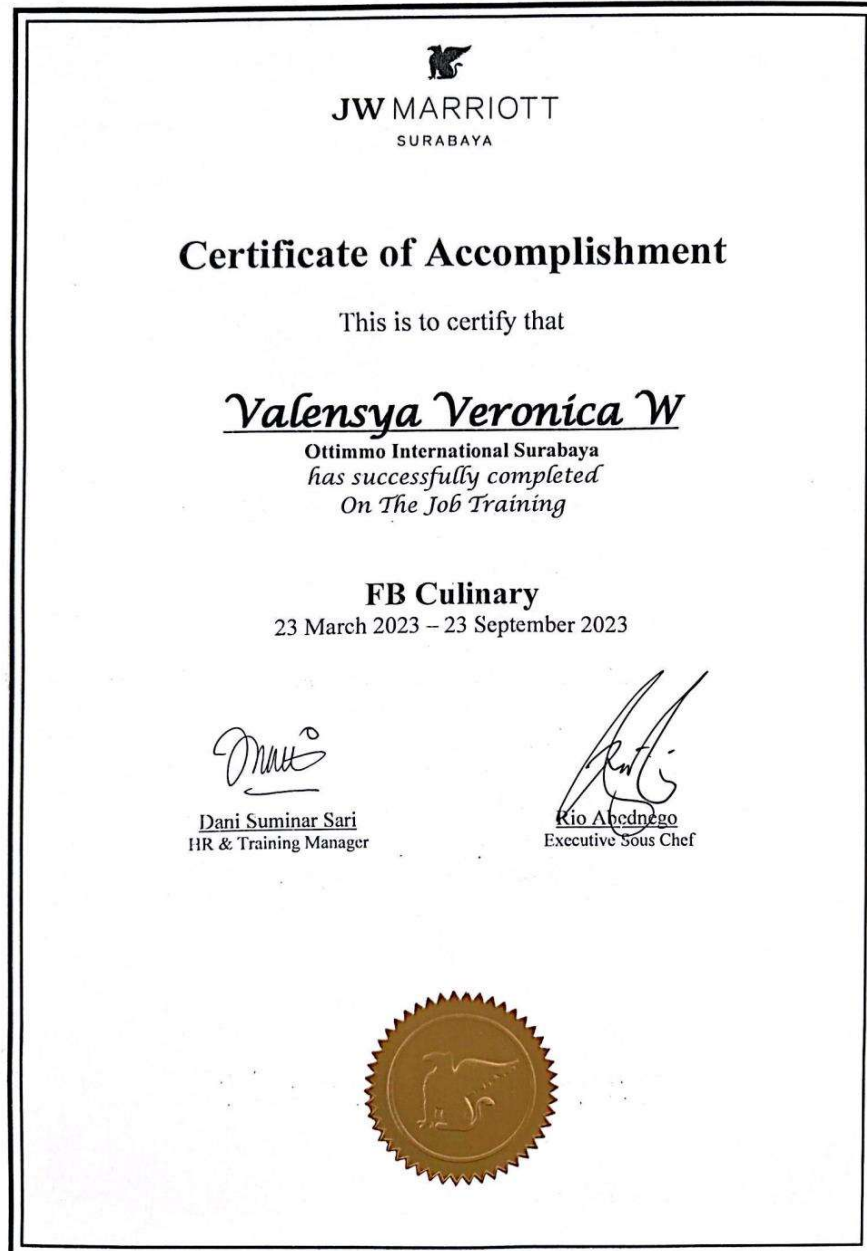


Figure 6



Figure 7

Appendix 2. Internship Certificate



Appendix 4 : Appraisal Form

Internship Appraisal Form



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

INTERNSHIP

PLACE: _____

First Name Valensya veronica Last Name wardoyo

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

Intern's Position : _____ Department : _____

REVIEW DATE : 15 Sept 2023 Direct Supervisor : Yulius SATRIO AJI 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.

3.5

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

4

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

Uniforms

Always wear the proper and designated uniform.

2.5

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

4

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

4

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

Discussions/Notes;

- need to improve For Training Standards specially on Uniform
- She willing to learn new things
- hard work always finish her task ^{on time} and responsible on her section.

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:  Julius SATRIO Dated 15 SEPT 2023

The Intern

Signature:  Veronica Dated 1/11/2023

OTTIMMO International MasterGourmet Academy

Signature & Stamp:   Robby. Dated 1/11/2023.
Dept. Head Student Affairs



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Valensya Veronica Wardoyo
 Student Number : 2074130010004
 Exam Day & Date : Selasa, 11 Oct 2023
 Lecture : Heni Adhianata, S.T.P., M.Sc.
 (19900613 1402 016)

No	Correction List	Page	Approval
	List of Table		Ace

Acknowledge,
Advisor

(Heni Adhianata, S.T.P., M.Sc.)
19900613 1402 016




Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Valensya Veronica Wardoyo
 Student Number : 2074130010004
 Exam Day & Date : Selasa, 11 Oct 2023
 Lecture : Jessica Hartan, A.Md. Par.
 (19940923 2201 084)

No	Correction List	Page	Approval
1	Check all notes in the report	A/1	

Acknowledge,
Advisor



(Heni Adhianata, S.T.P., M.Sc.)
19900613 1402 016



Akademi Kuliner & Patiseri

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INTERNASIONAL

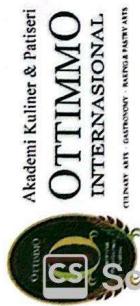
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Valensya Veronica Wardoyo
 Student Number : 2074130010004
 Exam Day & Date : Selasa, 11 Oct 2023
 Lecture : Yohana Prasetio, S.Sn., A.Md. Par.
 (19881018 1701 044)

No	Correction List	Page	Approval
1	Tata tulis diperbaiki semua		

 Acknowledge,
 Advisor

 (Heni Adhianata, S.T.P., M.Sc.)
 19900613 1402 016



Akademi Kuliner & Pastryeri
OTTIMO
 INTERNATIONAL
TUMBUH DAN BERTUMBUH BERSAMA SAMA

**CONSULTATION FORM
 INDUSTRIAL TRAINING /
 FOODPRENEURSHIP**

Name : Vajensya veronica .w
 Student Number : 2074130010004
 Advisor : Heni Adhianata S.T.P.,M.C

No	Date	Topic Consultation	Name/ Signature
1	1/10 ²³	Chapter 1	<i>[Signature]</i>
2	2/10 ²³	chapter 2	<i>[Signature]</i>
3	3/10 ²³	chapter 3	<i>[Signature]</i>
4	5/10 ²³	Chapter 4	<i>[Signature]</i>
5	12/10 ²³	revisi list of table	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
6	13/10 ²³	Revisi list of figure	<i>[Signature]</i>
7	14/10 ²³	revisi kitchen Brigade	<i>[Signature]</i>
8	15/10 ²³	revisi cutting board	<i>[Signature]</i>
9	16/10 ²³	revisi conclusion	<i>[Signature]</i>
10	17/10 ²³	revisi suggestion	<i>[Signature]</i>