

LAMPIRAN



AKADEMI SAGES

A Noble and Excellent Academy

FORMULIR PENDAFTARAN UJIAN HASIL MAGANG

Yth.

Kepala Program Studi Diploma III Seni Kuliner

Akademi Sages

Saya yang bertanda tangan dibawah ini:

Nama : Winston Alwin Santoso
NIM : 20110019
Program Studi : D3
Judul Laporan Magang : Laporan Magang di Intercontinental Jimbaran Bali

Dengan ini mengajukan pendaftaran Ujian Hasil Magang.

Berikut saya lampirkan berkas-berkas sebagai persyaratan:

- 1) Tiga eksemplar *foto copy* draft Laporan Magang
- 2) Kartu Konsultasi Pembimbingan
- 3) Lembar Penilaian Prestasi Kinerja Magang.

Mengetahui:
Dosen Pembimbing Magang,

Hormat Saya,

.....
NIDN:

(Winston Alwin Santoso)

NIM: 20110019

Menyetujui:

Kepala Program Studi D3 Seni Kuliner,
Otje Herman Wibowo, S.E., M.Par.
NIDN: 0711107505



INTERCONTINENTAL
BALI RESORT

TRAINEE'S LEARNING CHECK LIST

Kitchen - Pastry

Colleague's Name : Winston Alwin Santoso

Manager's Name : Dewi Ayu

Start Date : 1 August 2022

Manager's Title : Pastry Chef

Completion Date : 25 January 2023

Rating: 1 is worst and 10 is best

Learning / Skills to demonstrate	Trainee's Initial	Supervisor's Initial	Date	Score
Understand pastry organization chart and responsibilities	f	dh	13/1/23	8
Obtain a basic understanding of pastry equipments and their functions	f	dh	12/1/23	9
Standard recipes with photos	f	dh	12/1/23	8
Overview of pastry items - biscuits, creams, fillings, cookies etc	f	dh	13/1/23	9
Overview of pastries - standard selection, ethnic specialties, plating and presentation	f	dh	12/1/23	8
Understanding in chocolate making: tempering and diferent fillings and mouldings	f	dh	10/1/23	8
Understanding in confectionery making: fruit jellies, puding, etc	f	dh	10/1/23	9
Pastry production for different outlets and banquets	f	dh	10/1/23	8
Different banquet productions and set up (coffee breaks, cocktails, buffets etc)	f	dh	10/1/23	8
Set up of buffets - breakfast, lunch & dinner and timings	f	dh	10/1/23	9
Menu rotation	f	dh	10/1/23	8
Overview of A la Carte desserts for restaurants and room service	f	dh	10/1/23	7
Understand of food hygiene, sanitize, and cleanliness work area	f	dh	12/1/23	8
Overview of FIFO system (first in first out)	f	dh	10/1/23	8
Step preparation of wedding cake	f	dh	10/1/23	7
Understand how to keep product: chld, frozen or dry	f	dh	10/1/23	8
			Average	8.1

LC

ED

TEF

90

ENT

100

Trn

90

Manager

Signature :

Name : Dewi Ayu

Date : 12/1/23

Trainee

Sent on 25 January 2023

by Sharon Trainee Coordinator

TRAINEE'S LEARNING CHECK LIST

Kitchen - Bakery

Colleague's Name : Winston Alvin Santoso

Start Date : 1 August 2022

Completion Date : 15 January 2023

Rating: 1 is worst and 10 is best

Manager's Name : Dennis Mu

Manager's Title : Bakery chef

Learning Skills to demonstrate	Trainee's Initial	Supervisor's Initial	Date	Score
Kitchen Organization chart	f	S	18/1/23	8
Bakery duty roster, especially night shift for breakfast production	f	H	"	8
Overview of bakery ingredients and their usage	f	H	"	8
Standard recipes with photos	f	H	"	7
Overview of bakery items - basic dough	f	H	"	8
Understanding of hygiene in freezer & chiller	f	H	"	8
Bakery production for different outlets and banquets	f	H	"	8
Different banquet productions and set up (coffee breaks, buffets, etc)	f	H	"	8
Set up of buffets - breakfast, lunch & dinner and timings	f	H	"	9
Menus rotation	f	H	"	8
			Average	8

LC	80
TEF	90
Exit	100
Total	90

Manager

Signature : [Signature]

Name : Dennis Mu

Date : 18/1/23

Trainee

Signature : [Signature]



AKADEMI SAGES

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LEMBAR MONITORING DAN EVALUASI
PRESTASI KINERJA MAGANG

Tahun Akademik 2022 / 2023

Nama Mahasiswa(i) : Winson Alwin Santoso
NIM : 2010019
Program Studi : D3 Seni Kuliner
Dosen Pembimbing Magang : Otje Herman Wibowo, S.E., M.Pd.
Pembimbing Lapangan : Dwi Rahayuningsas
Mitra Magang : Intercontinental Bali Resort
Lokasi Magang : Uluwatu St No 45, Jimbaran, Bali
Posisi/Bidang Kerja : Trainee, FBK Bakery & Pastry

No.	Aspek yang Dinilai	Bobot (B)	Nilai (N) (0 - 100)	Jumlah (B x N)
1.	Kedisiplinan: 1) Ketepatan Waktu 2) Sikap Kerja/ Tingkah Laku 3) Tanggung Jawab Terhadap Tugas 4) Kehadiran 5) Kerapian dan Kebersihan Diri	5 5 5 5 5	80 80 80 80 80	400 400 400 400 400
2.	Kinerja: 1) Pemahaman Materi Kerja 2) Kemampuan Kerja 3) Keterampilan Kerja 4) Kualitas Kerja 5) Efisiensi Kerja 6) Hasil Pekerjaan (Kontribusi)	5 10 10 10 10 10	70 80 75 75 75 85	350 320 750 750 750 850
3.	Kemampuan Beradaptasi: 1) Kemampuan Berkomunikasi 2) Kemampuan Bekerja Sama 3) Kemampuan Inisiatif Kerajinan 4) Motivasi dan Semangat Kerja	5 5 5 5	75 80 80 85	375 400 400 425
Jumlah		100 %		7910
Nilai Akhir = $\frac{\text{Jumlah (B x N)}}{\text{Jumlah Bobot}}$				
Nilai Akhir = $\frac{7910}{105} = 75,3$				
Catatan:				

Selasa, 24 Januari 2023

Pembimbing Lapangan,

Dwi Rahayuningsas



INTERCONTINENTAL®
BALI RESORT

CERTIFICATE NO: 1864/PRAKERIN-L&D-ICBR/I/2023

This is to certify that

Winston Alwin Santoso

has successfully completed 6 months On The Job Training in

Food & Beverage Kitchen Department

August 01, 2022 to January 25, 2023




Lilian Angella Christi
Asst.Dir of Human Resources


I Komang Wirawan
Learning & Development Manager

TRAINEE ATTENDANCE RECORD

Name : Winston Alwin Santoso
Department/ Outlet : FBK - Bakery
Month : August

DATE	TIME IN	SIGN	TIME OUT	SIGN	REMARK
1	07.30		13.00		
2	07.40		13.00		
3	07.40		13.00		
4	07.40		13.00		
5	07.40		13.00		
6	OFF		OFF		
7	OFF		OFF		
8	07.40		13.00		
9	07.40		13.00		
10	07.40		13.00		
11	07.40		13.00		
12	07.40		13.00		
13	OFF		OFF		
14	OFF		OFF		
15	07.40		13.00		
16	07.40		13.00		
17	07.40		13.00		
18	07.40		13.00		
19	07.40		13.00		
20	OFF		OFF		
21	OFF		OFF		
22	07.40		13.00		
23	07.40		13.00		
24	07.40		13.00		
25	07.40		13.00		
26	07.40		13.00		
27	OFF		OFF		
28	OFF		OFF		
29	07.40		13.00		
30	07.40		13.00		
31	07.40		13.00		

Prepared by:

(Winston Alwin)
Trainee

Acknowledged by

(
Training & Development
Manager

Approved by

Department Head

TRAINEE ATTENDANCE RECORD

Name
Department/ Outlet
Month

: Winston Aliwin Santoso
: FBK - Bakery
: September

DATE	TIME IN	SIGN	TIME OUT	SIGN	REMARK
1	03.40		13.00		
2	03.40		13.00		
3	OFF		OFF		
4	OFF		OFF		
5	03.40		13.00		
6	03.40		13.00		
7	03.40		13.00		
8	03.40		13.00		
9	03.40		13.00		
10	OFF		OFF		
11	OFF		OFF		
12	03.40		13.00		
13	03.40		13.00		
14	03.40		13.00		
15	03.40		13.00		
16	03.40		13.00		
17	OFF		OFF		
18	OFF		OFF		
19	03.40		13.00		
20	03.40		13.00		
21	03.40		13.00		
22	03.40		13.00		
23	03.40		13.00		
24	OFF		OFF		
25	OFF		OFF		
26	03.40		13.00		
27	03.40		13.00		
28	03.40		13.00		
29	03.40		13.00		
30	03.40		13.00		
31	OFF		OFF		

Prepared by:

(Winston Aliwin)
Trainee

Approved by:

Department Head

Acknowledged by

()
Training & Development
Manager

TRAINEE ATTENDANCE RECORD

Name : Winston Alwin Santoso
Department/Outlet : FBK - Bakery
Month : October

DATE	TIME IN	SIGN	TIME OUT	SIGN	REMARK
1	Off		Off		
2	03.40		13.00		
3	03.40		13.00		
4	03.40		13.00		
5	03.40		13.00		
6	03.40		13.00		
7	Off		Off		
8	Off		Off		
9	03.40		13.00		
10	03.40		13.00		
11	03.40		13.00		
12	03.40		13.00		
13	03.40		13.00		
14	Off		Off		
15	Off		Off		
16	03.40		13.00		
17	03.40		13.00		
18	03.40		13.00		
19	03.40		13.00		
20	03.40		13.00		
21	Off		Off		
22	Off		Off		
23	03.40		13.00		
24	03.40		13.00		
25	03.40		13.00		
26	03.40		13.00		
27	03.40		13.00		
28	Off		Off		
29	Off		Off		
30	03.40		13.00		
31	03.40		13.00		

Prepared by:
(Winston Alwin)
Trainee

Acknowledged by

()
Training & Development
Manager

Approved by:
(Signature)
Department Head

TRAINEE ATTENDANCE RECORD

Name
Department/ Outlet
Month

: Winston Alwin Santoso
: FBK - Pastors
: November

DATE	TIME IN	SIGN	TIME OUT	SIGN	REMARK
1	04.30		14.00		
2	04.30		14.00		
3	04.30		14.00		
4	04.30		14.00		
5	OFF		OFF		
6	OFF		OFF		
7	04.30		14.00		
8	04.30		14.00		
9	04.30		14.00		
10	04.30		14.00		
11	04.30		14.00		
12	OFF		OFF		
13	OFF		OFF		
14	04.30		14.00		
15	04.30		14.00		
16	04.30		14.00		
17	04.30		14.00		
18	04.30		14.00		
19	OFF		14.00 OFF		
20	OFF		OFF		
21	04.30		14.00		
22	04.30		14.00		
23	04.30		14.00		
24	04.30		14.00		
25	04.30		14.00		
26	OFF		OFF		
27	OFF		OFF		
28	04.30		14.00		
29	04.30		14.00		
30	04.30		14.00		
31	04.30		14.00		

Prepared by:

(Winston Alwin)
Trainee

Acknowledged by

()
Training & Development
Manager

Approved by:

()
Department Head

TRAINEE ATTENDANCE RECORD

Name : Winston Alwin Santoso
Department/ Outlet : F&B - Pastry
Month : December

DATE	TIME IN	SIGN	TIME OUT	SIGN	REMARK
1	04.30		14.00		
2	Off		Off		
3	Off		Off		
4	04.30		14.00		
5	04.30		14.00		
6	04.30		14.00		
7	04.30		14.00		
8	04.30		14.00		
9	Off		Off		
10	Off		Off		
11	04.30		04.30		
12	04.30		04.30		
13	04.30		04.30		
14	14.00		23.00		
15	14.00		23.00		
16	Off		Off		
17	Off		Off		
18	04.30		14.00		
19	04.30		14.00		
20	04.30		14.00		
21	04.30		14.00		
22	04.30		14.00		
23	Off		Off		
24	Off		Off		
25	04.30		14.00		
26	04.30		14.00		
27	04.30		14.00		
28	04.30		14.00		
29	04.30		14.00		
30	Off 04.30		14.00		
31	Off 04.30		14.00		

Prepared by:

Winston Alwin
Trainee

Acknowledged by

Training & Development
Manager

Approved by:

Department Head

TRAINEE ATTENDANCE RECORD

Name
Department/ Outlet
Month

: Winston Alwin Santoso
: FBK - Pasty
: January

DATE	TIME IN	SIGN	TIME OUT	SIGN	REMARK
1	04.30		14.00		
2	04.30		14.00		
3	0FF		0FF		
4	0FF		0FF		
5	04.30		14.00		
6	04.30		14.00		
7	04.30		14.00		
8	04.30		14.00		
9	04.30		14.00		
10	0FF		0FF		
11	0FF		0FF		
12	04.30		14.00		
13	04.30		14.00		
14	04.30		14.00		
15	04.30		14.00		
16	04.30		14.00		
17	0FF		0FF		
18	0FF		0FF		
19	04.30		14.00		
20	04.30		14.00		
21	04.30		14.00		
22	04.30		14.00		
23	04.30		14.00		
24	0FF		0FF		
25					
26					
27					
28					
29					
30					
31					

Prepared by:

(Winston Alwin)
Trainee

Approved by:

(Signature)
Department Head

Acknowledged by

()
Training & Development
Manager



AKADEMI SAGES

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**PAKTA INTEGRITAS
PROGRAM MAGANG AKADEMI SAGES
TAHUN AJARAN 2021 / 2023**

Saya yang bertanda tangan dibawah ini:

Nama Lengkap : Winston Alwin Santoso
NIM : 2011001
Program Studi : D3
Alamat : Jl. Dharmahusada Indah Barat IIA/119
E-mail : Winstonalwin2s@gmail.com
No. Telepon/HP : 081230888676
Menyatakan BERSEDIA dan SETUJU menjalankan program magang sebaik-baiknya, sesuai ketentuan dibawah ini:

- 1) Melaksanakan magang selama minimal 6 (enam) bulan dan mematuhi seluruh peraturan dan ketentuan yang berlaku di Akademi Sages dan Mitra Magang.
- 2) Tidak mengundurkan diri apabila telah dinyatakan diterima magang di Mitra Magang.

Apabila saya melanggar hal-hal yang tertera dalam Pakta Integritas ini, saya bersedia dikenakan sanksi sesuai ketentuan dan peraturan yang berlaku.

Demikian surat pernyataan ini dibuat dengan kesadaran dan tanpa paksaan dari pihak manapun.

Surabaya,.....

Yang Menyatakan,

(Winston Alwin Santoso)
NIM: 20110019

Mengetahui:

Dosen Pembimbing Akademik,
Kuliner,

Kepala Program Studi D3 Seni

.....
NIDN:

Otje Herman Wibowo, S.E., M.Par.
NIDN: 0711107505

No. _____

Date: _____

Granola Bar

☐	Butter	320 gr	1280gr	<u>XB</u> Biasanya	18002
☐	Brown sugar	220 gr	880gr		1805
☐	Flour	120gr	480gr		1800
☐	honey	200gr	800gr		1800
☐	Vanilla ess	± 2 drop	± 8 drop		1800
☐	Oat meal	96 gr	384gr		1800
☐	White sesame	280 gr	1120gr		1800
☐	Pumpkin seed	250 gr	1000gr		1800
☐	Peanut	320 gr	1280gr		1800
☐	Milk powder	120gr	480gr		1800
☐					
☐	Choco chip	Cookies			
☐	Butter	1 kg		<u>Sudah resep</u>	
☐	Brown sugar	650 650gr			
☐	Sugar	800 750gr			
☐	Egg	58 pcs			
☐	flour	1400gr			
☐	B. powder	15gr			
☐	B. soda	10gr			
☐	Choc chip	750gr			
☐	Vanilla	±			
☐					
☐					
☐					
☐					
☐					

No.

Date:

Pastry Cream

☐	500 gr milk	350
☐	20gr butter	200
☐	2.5 gr Vanilla pods	150
☐	90 gr yolks	200
☐	100 gr caster sugar	200
☐	40 gr corn flour	200
☐	10 gr AP Flour	200

Pancake

☐	Egg 20	150
☐	milk 400ml	100
☐	Flour 1 kg	200
☐	Sugar 400gr	200
☐	B. Powder 50 gr	200
☐	Salt 15 gr	200
☐	Salad oil 200ml	200
☐	Vanilla ess ±	200

French Toast mixture

☐	milk 500gr	200
☐	Sugar 50 gr	200
☐	egg 5 Pcs	200
☐	Cinnamon Powder 3 TSP	200

Soft Crepes			No. <u> </u>	
			Date: <u> </u> X4	
☒	milk	1 liter	500	2000 gr 4000
☒	sugar	200 gr	100	400 gr 800
☒	flour	400 gr	200	800 gr 1600
☒	melted butter	100 gr	100	200 gr 400
☒	Egg	5 PCS	2/3	10 PCS 20
<u>Choco Sauce</u>				
☐	Water	1400 ml		
☐	Sugar	1000 gr		
☐	choco milk	500		
☐	Milk Couverture	400 gr		
☐	Cocoa powder	400 gr		
☐	Marzipan	40 gr		
☐	Fresh cream	360 ml		
☐				
<u>Vanilla Sauce</u>				
☐	Fresh milk	1 liter		
☐	Sugar	200 gr		
☐	Vanilla bean	3 stick		
☐	Egg yolk	9 PCS		
☐				
☐				
☐				
☐				
☐				



Date : _____

Susu	1 liter	500
------	---------	-----

Susu	1 liter	500
------	---------	-----

gula 0.2/200 gr

asac¹¹ | Sachel sgr¹³

Cocoa powder	40 gr
--------------	-------

Conversion Data 300g

Caramelia glaze

water	200 gr
-------	--------

sugar	150 gr
-------	--------

glucose	150 gr
---------	--------

Condensed milk 107 gr

Gelatin	25 gr
---------	-------

Caramelia choc 162 gr

↳ Bowl Pisah

Pan/Pot

COOK 110⁰C

→ 2

→ ③

三



No. 2021 ± 60Date:

Macaron

1 Resep

 $\frac{1}{2}$ Resep

☐	Egg white	185 gr	92,5 gr
☐	icing sugar	500 gr	250 gr
☐	almond powder	500 gr	250 gr

Butter

☐	Egg white	185 gr	92,5 gr
☐	Sugar	500 gr	250 gr
☐	water	165 gr	82,5 gr

150°C ± 17 mins / with underliner $\rightarrow$ alas tray
 ± 3 min / without underliner

Craqueline

☐	Butter	60 gr	
☐	Sugar	650 gr	
☐	flour	60 gr	OR for matcha 20 gr matcha powder
☐			40 gr flour

Choux

☐	Water	1000 gr	
☐	Butter	400 gr	
☐	flour	800 gr	$\rightarrow$ ② Whisk until dry Pake Balloon
☐	Egg	22 PC	$\rightarrow$ ③ masukan semua bahan ke mixer
☐			Pake paddle



No. _____

Date: _____

Milk Crumble

☐	Milk Powder	60 gr	150°C	→ 10 minutes
☐	flour	40 gr		
☐	marshmallows	15 gr		
☐	sugar	25 gr		
☐	Salt			
☐	softened butter	55 gr		
☐	white choc (melt)	90 gr	(compound)	
☐				
☐	<u>Cocoa Butter</u>			
☐	cream cheese	300 gr		
☐	icing sugar	100 gr		
☐				
☐	<u>Santan kentel manis</u>			
☐	300 gr Kari		Kacang merah banyak	
☐	50 gr fresh milk		250 gr red bean kacang merah	
☐	100 gr condensed milk		40 gr sugar	
☐			1 liter water	
☐			20 gr Palm Sugar	
☐				
☐	<u>Coral tuile</u>			
☐	water	75 gr		
☐	sunflower oil	25 gr		
☐	flour	15 gr		
☐				
☐				
☐				

