

BAB IV

PENUTUP

A. Kesimpulan

Dari hasil pengamatan penulis diatas, maka penulis dapat menyimpulkan bahwa:

1. Penyebab ketidakkonsistenan *pizza dough* adalah cara penyimpanan yang salah.
2. Penyebab ketidakkonsistenan *croissant* dari segi bentuk dan rasa adalah penyimpanan produk (*frozen croissant dough*) pada temperatur *walk-in freezer* dan *walk-in chiller* yang salah.

B. Saran

Saran yang dapat penulis berikan kepada masalah tersebut adalah:

1. Adanya perawatan *walk-in freezer & walk-in chiller* agar *walk-in freezer & walk-in chiller* dapat mencapai suhu penyimpanan bahan yang tepat.
2. Menyimpan *pizza* serta *croissant dough* pada wadah yang kedap udara dan air, serta tidak ditumpuk dengan barang lain agar kualitasnya tetap terjaga.

DAFTAR PUSTAKA

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- Malgieri, Nick, 2008, *The Modern Baker*, DK Publishing, New York
- Ni Wayan Suwithi, 2008, *Akomodasi Perhotelan*, Direktorat Pembinaan Sekolah Menengah Kejuruan, Jakarta
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- Sri Larasati, 2013, *Excellent Hotel Operation*, Ekuilibria, Yogyakarta
- The Culinary Institute of America, 2016, *Mastering The Art and Craft - Pastry & Bakery 3th edition*, John Wiley & Sons, Inc., Hoboken
- William Chang, 2015, *Metodologi Penelitian Ilmiah*, Penerbit Erlangga, Jakarta

LAMPIRAN



YAYASAN PENDIDIKAN KARYA SEJAHTERA
**SEKOLAH TINGGI PARIWISATA AMPTA
YOGYAKARTA**

Jl. Laksda Adisucipto Km.6 (Tempel, Caturtunggal, Depok, Sleman) Yogyakarta 55281
Telp / fax : (0274) 485115 - 489514 Website : www.ampta.ac.id Email : info@ampta.ac.id, ampta@yahoo.co.id

Nomor : 1795/Q.AMPTA/VIII/2018
Hal : Permohonan On The Job Training

Yogyakarta, 13 Agustus 2018

Kepada Yth.
Human Resources Manager
Le Meridien Hotel
Bali

Dengan hormat,
Dengan ini kami mengajukan permohonan untuk melaksanakan On The Job Training di
Le Meridien Bali 10 September 2018-10 Maret 2019 bagi mahasiswa kami :

NO	NIM	NAMA	DEPARTMENT
1.	116109234	Clarisa Muljono	F&B Product
2.	116109244	Melisa Ria Deviana BR Sinaga	F&B Product
3.			
4.			

Daftar riwayat hidup, Pas foto, Surat pernyataan bersedia mentaati peraturan yang berlaku, Fotocopy Surat keterangan dokter, Fotocopy Asuransi kesehatan, Fotocopy Kartu Hasil Studi terakhir, Fotocopy Kartu Tanda Penduduk/Kartu mahasiswa dan format Evaluasi Job training, akan dibawa oleh mahasiswa yang bersangkutan, pada saat melaksanakan interview/briefing.

Atas terkabulnya permohonan ini, kami ucapkan terima kasih

Hormat kami,
Ketua

Drs. Prihatno, MM

Cc.File

3/25/2019

Gmail - Internship Agreement



Clarisa Muljono <clarisa.muljono@gmail.com>

Internship Agreement

BENTASULUNG, ANGELA <Angela.Bentasulung@lemeridien.com>
To: "clarisa.muljono@gmail.com" <clarisa.muljono@gmail.com>

Thu, Jul 12, 2018 at 4:55 PM

Dear Clarisa,

Congratulation! You are accepted to join our Marrioternship. See the agreement as attached. You can review and sign then send it back to us. We determine you start commencing 17th September 2018 for 6 months period but you have any challenge related to this date, feel free to let us know and we will adjust it for you.

Should you have any question, feel free to contact us. Thank you for your attention and see you in Bali on September!

Regards,

ANGELA BENTASULUNG

Learning & Development Manager

T +62 361 8466 888 F +62 361 8948 777

angela.bentasulung@lemeridien.com

S 8°78' E 115°16'

LE MERIDIEN

BALI JIMBARAN

Jalan Bukit Permai, Jimbaran, Bali, Indonesia

PO BOX 5018 BIS 80364

lemeridienbalijimbaran.com

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<https://mail.google.com/mail/u/0?ik=a2bc6979b9&view=pt&search=a&&permmsgid=msg-f%3A1605778160159499356&simpl=msg-f%3A1605778...> 1/2

Jimbaran, 11 July 2018

Clarisa Muljono
Culinary
STP AMPTA Yogyakarta

Dear **Clarisa Muljono**,

CONTRACT LETTER

This contract is between:

PT. Tiara Raya Bali International operating at JI. Bukit Permai Jimbaran, trading as owner to Le Meridien Bali Jimbaran and **Clarisa Muljono**, trainee of **STP AMPTA Yogyakarta**

POSITION

We have the pleasure in offering you a placement as **Trainee** at Le Meridien Bali Jimbaran, under the following terms and conditions:

PERIOD OF INTERNSHIP

The term of the internship shall commence on **9/17/2018** and will expire on **03/17/2019**, and you will be attached to the **Culinary** during this period.

HOURS OF WORK

Your weekly off days and working hours shall be determined by individual departments. You will follow 5 working days and 2 day-off with 9 working hours daily (including 1-hour break). You are expected to execute your training duties and responsibilities in a timely and efficient manner.

PUBLIC HOLIDAY

You shall be granted Public Holidays that coincide with your training period. The list of recognized Public Holidays is available at the Human Resources Department.

ALLOWANCE

There is no remuneration or compensation in cash during this internship.

DUTY MEALS

You are entitled to have one (1) meal in each shift at associate dining room.

MEDICAL PLAN

During your internship, you are responsible for your outpatient and inpatient treatments.

NAME TAGS AND UNIFORM

A nametag and uniform shall be loaned to you during your training. Upon the end of your internship, you shall return the items in good order, failure in which, you shall be held accountable for the damaged/lost item(s).

TERMINATION

The practical training program shall not be pre-terminated without justifiable cause, which shall be limited to the following acts/events:

1. Abandoning practical training before the completion of the program without the written consent of hotel;
2. Inexcusable failure or refusal to attend the practical training as scheduled;

JALAN BUKIT PERMAI, JIMBARAN, BALI, INDONESIA
PO BOX 5018 BIS 80364

5 8° 78' E 115° 16'

3. Becoming incapacitated by illness or injury from performing the tasks in the program;

EVALUATION

Upon successful completion of the practical training program, you shall be issued a Certificate of Completion or Testimonial. Your school will also be furnished an evaluation report on your performance upon request.

GENERAL CONDITIONS:

Whilst you are in the appointed position as a Trainee with the hotel, you are under obligation to comply with the Hotel's Rules and Regulations. The Management reserves the right to review the benefits as set above or discontinue any benefits at any time should it find it necessary to do so.

GOVERNING LAW AND VENUE

This Contract shall be governed by and construed in accordance with the laws of Indonesia, and all actions and controversies that may arise under, pursuant or in relation to this Agreement shall be brought, to the exclusion of all other courts before the proper court of Indonesia.

MODIFICATION

This Contract shall not be altered or modified except by written agreement duly signed by both parties.

SEVERABILITY

Any provision or stipulation hereunder which may be declared void or unenforceable by final judgment of a competent court shall not affect the validity or enforceability of the other provisions or stipulations not affected by such declaration.


Please sign the duplicate copy of this letter signifying your acceptance and your comprehension of the above and return it to us. Please do not hesitate to contact the Training Department should you have further enquiries.

Yours sincerely,

Angela Tasin Bentasulung
Learning & Development Manager

Le Meridien Bali Jimbaran
For and on behalf of PT Tiara Raya Bali International

I, (Clarisa Muljono) have read and understood the content of the offer letter and I hereby accept the offer and agree to abide by all the expressed and implied terms and conditions.



Clarisa Muljono
Signature

17 Juli 2018

Date

ON THE JOB TRAINING PERFORMANCE EVALUATION

Name : <i>Clarisa Muljono</i>	Starting date : <i>10 September 2018</i>
Department : <i>Culinary</i>	End date : <i>10 March 2019</i>

The review aims at evaluating the trainee's performance during their On The Job Training program.
The range of score is 1:00 – 4:00 with the following criteria:

- A: 3.51 – 4.00 : Very Good Performance
- B: 3.00 – 3.50 : Good Performance
- C: 2.50 – 2.99 : Satisfactory Performance
- D: 1.00 – 2.49 : Unsatisfactory Performance

Passing Grade : 2.50

NO	CRITERIA & JUSTIFICATION	SCORE				REMARKS
		3.5 - 4.00	3.00 - 3.50	2.50 - 2.99	1.00 - 2.49	
A	PERFORMANCE					
1.	Job Knowledge - Understand scopes of responsibilities - Mastery of facilities and equipment - English mastery	<i>3.6</i>				<i>good knowledge about party</i>
2.	Quantity of Work - Ability to complete the target	<i>3.5</i>				<i>good, completed task</i>
3.	Quality of work - Punctuality and care of equipment and working area - Ability to meet the standard - Consistency of achievement	<i>3.4</i>				<i>good</i>

B	PERSONALITY				
4.	Motivation - Motivation to complete the job - Willingness to get information to meet standard	3,6			good
5	Attitude & Behavior - Communication skills :rapport with guest, peer and superior	3,7			good attitude positive the role
6	Courtesy - Courtesy and attention to guests, peer and superior	3,5			good
7	Personal Grooming - Well groomed consistently	3,6			good
8	Teamwork - Ability to work as a team - Understand functional role	3,5			good
9	Attendance - Regular attendance at work - Punctuality of attendance	3,8			good
10	Self Confidence - Confidence in delivering self tasks - Effectiveness in task delivery	3,6			good
11	Responsibility - Willingness to take ownership - Commitment upon completing the assignment - Ability to follow up	3,6			good
12	Initiative - Responsiveness to needs - Ability to work without being ordered	3,5			good
Total Score : 42,9		Average Score : 3,6			

Suggestion to the trainee :

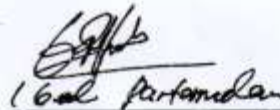
Overall Clarisa show good attitude and
always follow the role during internship
program. She has good responsibility and
completed the task that given to her.
See you on the top ...

Date : 27 February 2019



Clarisa Muljono

Trainee



Supervisor



Hendri Febrizeti
23/02/2019
Executive Chef
Department Head



Dwiwanti Handayani

HR/Training Manager



TRAINEE CERTIFICATE

CLARISA MULJONO
STP AMPTA Yogyakarta

In recognition of the successful completion of the
Internship Program in Culinary Department
at Le Méridien Bali Jimbaran.

Period of
10th September 2018 up to 10th March 2019

Le **MERIDIEN**
BALI JIMBARAN



Ni Wayan Diwanti Handayani
Learning & Development Manager



Angela Tasin Bentasulung
Human Resources Manager

4073198



BADAN NASIONAL
SERTIFIKASI PROFESI
INDONESIAN PROFESSIONAL
CERTIFICATION AUTHORITY

SERTIFIKAT KOMPETENSI
CERTIFICATE OF COMPETENCE

No. 55100 5122 0008253 2018

Dengan ini menyatakan bahwa,
This is to certify that,

Clarisa Muljono

No. Reg. PAR.068.006894 2018

Telah kompeten pada bidang:
Is competent in the area of:

Kitchen

Dengan Kualifikasi / Kompetensi :
With Qualification / Competency :

1. PAR.UJ01.001.01
2. PAR.HT02.074.01
3. PAR.HT02.103.01
4. PAR.HT02.058.01
5. PAR.HT02.105.01

Sertifikat ini berlaku untuk: 2 (dua) Tahun
This certificate is valid for: 2 (Two) Years

Yogyakarta, 10 Oktober 2018

Atas Nama (*On Behalf*) BNSP
Lembaga Sertifikasi Profesi Pariwisata
Wiyata Nusantara



Dr. Ir. Henny Welsa, SE., MM

Ketua
Chairman



SEPTEMBER 2018

Name	Position	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	
PASTRY																							
Rai Bagus Gede S.	COMMIS 1 PASTRY	14	OFF	7	7	14	OFF	14	14	OFF	7	7	14	OFF	14	14	14	14	DP	OFF	OFF	14	
DAILY WORKER PASTRY																							
Krisna Yoga	Daily Worker Pastry	OFF	14	14	14	7	7	OFF	OFF	14	14	14	7	7	OFF	7	7	7	OFF	OFF	14	14	
Made Rinda Gayatri	Daily Worker Pastry	7	7	7	7	OFF	OFF	7	7	7	7	7	OFF	OFF	7	14	OFF	OFF	7	7	7	7	
TRAINING PASTRY																							
Ida Ayu Kade Gita	Trainee Pastry	14	14	OFF	OFF	14	14	14	14	14	OFF	OFF	14	14	14	7	OFF	OFF	7	7	7	7	
Kadek Utama Putra	Trainee Pastry	4	OFF	4	4	OFF	4	4	4	OFF	4	4	OFF	4	4	OFF	14	14	FINISH				
Melisa Ria Deviana br. Sinaga	Trainee Pastry	10	7	7	7	OFF	OFF	7	7	7	14	14	OFF	OFF	7	OFF	7	7	14	14	14	OFF	
BAKERY																							
I Made Edli Suyanto	DEMI CHEF BAKERY	4	4	OFF	4	4	OFF	4	DP	OFF	OFF	AL	AL	AL	AL	OFF	OFF	7	4	4	4	4	
Gde Putu Surya S.	COMMIS 3 PASTRY	OFF	4	4	OFF	4	4	4	4	4	OFF	4	4	14	OFF	4	4	4	14	14	OFF	OFF	
DAILY WORKER BAKERY																							
Ardiansyah	Daily Worker Bakery	OFF	4	4	OFF	4	4	4	OFF	4	4	OFF	4	4	4	4	4	4	4	OFF	4	4	OFF
TRAINING BAKERY																							
Clarisa Muljono	Trainee Bakery	10	OFF	OFF	10	10	10	10	10	OFF	OFF	10	10	10	10	10	10	10	10	OFF	OFF	10	10

OCTOBER 2018

Name	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	
PASTRY																																
Rai	8	8	8	8	OFF	OFF	8	14	14	14	14	OFF	14	14	14	14	14	14	14	OFF	OFF	OFF	OFF	7	7	7	7	7	DP	DP	DP	
Surya	4	4	OFF	OFF	8	8	4	6	4	6	4	4	23	OFF	7	7	7	OFF	OFF	14	14	14	14	14	14	DP	OFF	OFF	14	14	14	
DAILY WORKER PASTRY																																
Krisna	OFF	OFF	14	14	14	14	14	6	6	OFF	6	14	OFF	14	OFF	OFF	7	7	7	7	7	7	7	OFF	OFF	14	14	14	OFF	OFF	7	
Rinda	6	6	OFF	OFF	6	6	6	14	14	OFF	OFF	6	6	6	14	14	OFF	OFF	7	7	7	14	14	OFF	OFF	7	7	7	7	7	OFF	
TRAINING PASTRY																																
Gita	OFF	6	6	6	6	6	OFF	OFF	OFF	6	14	14	14	14	OFF	OFF	14	14	14	14	14	OFF	OFF	14	14	14	14	14	7	7	OFF	
Melisa	14	14	14	8	8	OFF	OFF	4	6	6	6	6	OFF	OFF	7	7	7	7	OFF	OFF	7	7	7	7	7	OFF	OFF	7	14	14	14	
BAKERY																																
Edi	OFF	4	4	4	4	4	OFF	23	23	23	23	23	OFF	23	4	4	4	OFF	OFF	4	4	7	4	4	OFF	OFF	4	4	5	5	4	
DAILY WORKER BAKERY																																
Ardi	4	4	4	4	OFF	OFF	4	4	OFF	4	4	OFF	4	4	4	4	4	4	4	OFF	OFF	4	4	4	4	4	OFF	OFF	4	4	4	
TRAINING BAKERY																																
Clarisa	6	6	6	OFF	OFF	6	6	OFF	4	4	OFF	4	4	4	4	OFF	OFF	4	4	4	4	4	4	OFF	OFF	4	4	4	4	4	OFF	OFF

NOVEMBER 2018

Name	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
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PASTRY

Rai	DP	DP	OFF	OFF	7	7	14	OFF	OUT	14	OFF	14	DP	DP	AL	AL	OFF	OFF	14	14	14	14	7	OFF	OFF	OFF	7	7	7	14
Surya	14	14	OFF	OFF	14	14	OFF	OFF	7	OUT	DP	DP	14	14	14	14	OFF	OFF	AL	AL	AL	AL	AL	OFF	OFF	14	14	14	14	OFF
Krisna	7	7	14	14	OFF	7	14	14	14	OUT	14	OFF	OFF	7	7	7	14	14	7	7	7	OFF	OFF	14	14	7	7	7	7	7
Rinda	OFF	7	7	7	7	OFF	7	7	OUT	7	7	7	7	7	OFF	OFF	7	7	14	14	OFF	OFF	14	7	7	7	7	OFF	OFF	7

TRAINING PASTRY

Gita	OFF	14	14	14	OFF	OFF	11	14	14	14	14	OFF	OFF	14	14	14	14	14	OFF	OFF	14	14	14	14	14	12	OFF	OFF	14	14
Melisa	14	OFF	OFF	7	14	14	OFF	OFF	7	7	7	14	14	9	7	7	OFF	OFF	7	7	7	7	7	OFF	OFF	14	14	7	7	OFF

BAKERY

Edi	OFF	OFF	4	4	OFF	OFF	4	4	4	OUT	4	4	4	4	4	AL	OFF	OFF	4	4	4	4	AL	OFF	OFF	4	4	4	4	AL
Ardi	4	4	OFF	OFF	4	4	4	4	OUT	4	OFF	4	4	OFF	OFF	4	4	4	4	4	OFF	OFF	4	4	4	4	4	OFF	OFF	4

TRAINING BAKERY

Clarisa	4	4	4	4	4	4	OFF	OFF	4	4	4	OFF	OFF	4	4	4	4	4	OFF	OFF	4	4	4	4	4	OFF	OFF	4	4	4
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JANUARY 2019

Name	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		
PASTRY																																	
Rai	PH	14	OFF	OFF	7	7	14	DP	7	7	7	OFF	OFF	14	OFF	OFF	7	7	7	14	14	14	OFF	OFF	7	7	7	OFF	OFF	14	14		
Surya	14	OFF	14	14	PH	OFF	OFF	14	14	14	14	14	OFF	DP	14	14	14	14	OFF	OFF	7	DP	14	14	14	OFF	OFF	14	14	DP	DP		
DAILY WORKER PASTRY																																	
Krisna	7	7	OFF	OFF	14	14	OFF	OFF	7	14	14	14	14	7	OFF	OFF	7	14	14	14	OFF	7	7	7	OFF	14	14	7	7	OFF	OFF		
Rinda	OFF	7	7	7	7	OFF	7	7	OFF	OFF	7	7	7	OFF	7	7	14	OFF	7	7	7	7	OFF	OFF	7	7	7	OFF	OFF	7	7		
TRAINING PASTRY																																	
Melisa	14	OFF	OFF	14	14	14	14	14	14	OFF	OFF	7	14	14	14	14	OFF	OFF	14	14	14	14	14	14	14	OFF	OFF	7	7	7	7		
Dina	7	14	14	OFF	OFF	7	7	7	7	7	7	OFF	OFF	7	7	7	7	7	OFF	OFF	14	OFF	OFF	7	7	14	14	14	14	14	14		
BAKERY																																	
Edi	4	4	4	4	OFF	OFF	4	4	OFF	OFF	4	4	DP	DP	7	4	4	DP	OFF	OFF	7	4	OFF	OFF	DP	4	4	OFF	OFF	7	7		
DAILY WORKER BAKERY																																	
Ardi	4	OFF	OFF	4	4	4	4	4	4	4	OFF	OFF	4	4	4	OFF	OFF	4	4	4	4	4	4	4	4	OFF	OFF	4	4	4	4		
TRAINING BAKERY																																	
Clarisa	OFF	OFF	4	4	4	4	OFF	4	4	4	4	4	OFF	4	4	4	4	4	OFF	OFF	4	OFF	4	4	4	4	OFF	4	4	4	4		
Yogi	4	4	4	OFF	OFF	4	OFF	OFF	4	4	4	4	4	OFF	OFF	4	4	4	4	4	4	7	OFF	OFF	4	4	4	4	4	4	4	OFF	OFF

FEBRUARY 2019

Name	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	
PASTRY																													
Rai	14	14	14	OFF	OFF	DP	DP	DP	7	7	7	7	14	14	14	OFF	OFF	7	7	OFF	OFF	7	7	7	7	7	7	DP	OFF
Surya	DP	OFF	OFF	14	14	14	14	14	OFF	OFF	14	14	OFF	OFF	DP	14	14	14	14	14	14	14	OFF	OFF	14	14	14	14	14
DAILY WORKER PASTRY																													
Krisna	14	14	14	OFF	OFF	7	7	7	14	14	OFF	OFF	7	7	7	14	14	OFF	OFF	7	7	14	14	14	OFF	OFF	7	7	
Rinda	7	7	7	7	7	OFF	OFF	7	7	7	7	7	OFF	OFF	7	7	7	14	14	7	OFF	OFF	7	7	7	7	OFF	OFF	
TRAINING PASTRY																													
Melisa	7	OFF	OFF	14	14	14	14	14	OFF	OFF	14	14	14	14	14	OFF	OFF	14	14	14	14	14	OFF	OFF	14	14	14	14	
Dina	OFF	OFF	7	OFF	OFF	7	7	7	14	14	OFF	OFF	7	7	7	14	14	7	7	7	7	7	OFF	OFF	OFF	OFF	7	7	
Clarisa	12	OFF	OFF	12	12	12	12	12	OFF	OFF	12	12	12	12	14	OFF	OFF	14	OFF	OFF	14	14	14	14	12	12	12	12	
BAKERY																													
Edi	DP	4	4	OFF	OFF	DP	4	4	4	4	4	4	OFF	OFF	AL	4	4	4	4	4	4	4	4	OFF	OFF	4	4	OFF	OFF
DAILY WORKER BAKERY																													
Ardi	4	OFF	OFF	4	4	4	OFF	OFF	4	4	4	4	4	4	4	OFF	OFF	4	4	4	OFF	OFF	4	4	4	4	4	4	4
TRAINING BAKERY																													
Yogi	4	4	4	4	4	4	OFF	OFF	4	4	4	OFF	OFF	4	4	4	4	4	4	OFF	OFF	4	4	4	4	4	4	OFF	OFF
Natasha	4	4	4	OFF	OFF	4	4	4	4	4	OFF	OFF	4	4	4	4	4	4	4	4	4	OFF	OFF	4	4	OFF	OFF	4	4

MARCH 2019

Name	Position	1	2	3	4	5	6	7	8	9	10
PASTRY											
Rai Bagus Gede S.	COMMIS 1 PASTRY	OFF	14	14	OFF	OFF	PH	PH	8	7	7
Gde Putu Surya S.	COMMIS 3 PASTRY	DP	OFF	OFF	14	14	14	07--19	PH	OFF	OFF
DAILY WORKER PASTRY											
Krisna Yoga	Daily Worker Pastry	14	14	14	7	7	OFF	OFF	14	14	14
Made Rinda Gayatri	Daily Worker Pastry	7	7	7	OFF	14	7	12-24	OFF	7	7
TRAINING PASTRY											
Melisa Ria Deviana br. Sinaga	Trainee Pastry	14	OFF	OFF	14	OFF	14	12--24	14	OFF	DP
Dina Aryani	Trainee Pastry	7	7	7	7	7	OFF	OFF	8	7	14
Clarisa Muljono	Trainee Pastry	12	OFF	OFF	OFF	7	7	04-16	OFF	DP	7
BAKERY											
I Made Edli Suyanto	DEMI CHEF BAKERY	AL	4	4	4	4	PH	PH	OFF	OFF	4
DAILY WORKER BAKERY											
Ardiansyah	Daily Worker Bakery	4	OFF	OFF	OFF	4	4	04-16	4	4	OFF
TRAINING BAKERY											
Yogi Laksana	Trainee Bakery	4	4	4	4	4	OFF	OFF	8	4	4
Natasya M Wijayo	Trainee Bakery	4	4	4	OFF	OFF	4	OFF	4	4	4



Sumber: dokumen pribadi

Set Up Breakfast untuk masa-masa Natal & Tahun Baru



Sumber: dokumen pribadi
Set Up Breakfast normal



Sumber: dokumen prbadi

Hard Roll



Sumber: dokumen prbadi

Soft Roll



Sumber: dokumen prbadi

Vanilla Crumble Brioche



Sumber: dokumen prbadi

Croissant