

**INDUSTRIAL TRAINING INTERNSHIP REPORT HOT
KITCHEN & COLD KITCHEN AT LACI RESTAURANT BALI**



ARRANGED BY

STEFAN JONATHAN SINARLI

2174130010020

CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTER GOURMET ACADEMY

SURABAYA

2024

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, July 11th, 2024



Stefan Jonathan Sinarli

APPROVAL 1

Title : Internship Final Report at Laci Restaurant
Company name : Laci Restaurant
Company address : Jl. Munduk Catu, No. 88x, Canggu, Kec. Kuta Utara, Kab.
Badung, Bali 80361
No. telp./fax. : 082147369232
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Stefan Jonathan Sinarli
Reg. no : 2174130010020
Has been tested and declared successful.

Approved by,

Bali, June 9th, 2024

Advisor

Supervisor




Heni Adhianata, S.T.P., M.Sc

Pande Aditya

NIP: 199006131402016

Laci Restaurant Chef

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT HOT KITCHEN AND COLD KITCHEN AT LACI RESTAURANT,

Arranged By:

Stefan Jonathan Sinarli

2174130010020

Industrial Training conducted from 9 December 2023 until 9 June 2024 at

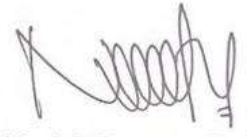
LACI Restaurant

Approved by:

Advisor

Examiner I

Examiner II



Heni Adhianata, S.T.P.,
M.Sc.

Ryan Veremia Iskandar,
S.S.

Novi Indah Permata Sari,
S.T., M.Sc.

NIP. 199006131402016

NIP. 198212181601023

NIP. 199511092202083

Acknowledged by,

**Director of OTTIMMO
International Master Gourmet
Academy,**

**Head of Culinary Arts Program
Study
OTTIMMO International Master
Gourmet Academy,**



Rudy Iskandar, B.Sc.
NIP. 197310251201001



Heni Adhianata, S.T.P., M.Sc.
NIP. 199006131402016

PREFACE

Thank you, Lord Jesus Christ, for protecting and guiding me so that I could complete my 6-month internship at Laci Restaurant Canggu, Bali. Therefore, on this occasion, the author would like to thank :

1. Chef Zaldy Iskandar, B.Sc. , as the Director of Ottimmo International
2. Ms Heni Adhianata, S.T.P., M.Sc , as the Head Culinary Arts Study Program and as the advisor who has guided the author to complete this report
3. Chef Ryan Yeremia Iskandar, S.S. and Ms Novi Indah Permata Sari, S.T., M.Sc. as the examiner that helping the author to complete this report.
4. To all the chefs and teachers at ottimmo who have guided me so i could complete this report.
5. To my family, girlfriend, and friends who have supported me during this entire process.

This report was prepared as one of the requirements to complete Diploma III Culinary Arts.

Surabaya, 11 July 2024



Stefan Jonathan Sinarli

ABSTRACT

This report is a requirement to complete the academy program in Ottimmo International Master gourmet Academy as an experience for us in the kitchen to be a professional chef. All the student in Ottimmo International must do the 6 months internship or build their own entrepreneur. The author choosing 6 months internship at LACI Restaurant which located at Canggu, Bali, Indonesia. When do the internship at LACI Restaurant the author work with 8 hours shift, learn a lot of something about kitchen and learn about kitchen work ethic. This industry not only improving working team skill and experience, but teach how you can get responsibility, good habit, personality, management skill and professionalism. The author want to join culinary world because culinary world will never end and good for the future. Why Bali? Choosing Bali as the destination of internship because Bali is one of the most favorite place in Indonesia and lot of tourist want stay at Bali, that is main factor. LACI Restaurant is Indonesian fusion restaurant, the author want increase skill & knowledge about Indonesian fusion dish and that why the author choosing LACI Restaurant as the internship place. Overall LACI was a great restaurant but must increase some point at kitchen area and members.

Keywords: *Internship, LACI Restaurant, Restaurant*

TABLE OF CONTENT

Plagiarism Statement	ii
Approval 1	iii
Approval 2	iv
Preface	iv
Abstract	vi
Table Of Content	vii
List Of Table	x
List Of Figure	xi
Chapter I Introduction	1
1.1. Background of Study	1
1.2. Objectives	2
1.3. The Benefits of Internship	2
1.3.1. For LACI Restaurant.....	2
1.3.2. For Ottimmo International	2
1.3.3. For Students	2
Chapter II Literature Review	4
2.1. History of Restaurant.....	4
2.2. Vision, Mission and Company Objectives	5
2.2.1. Vision	5
2.2.2. Mission.....	5
2.2.3. Company Objectives	5
2.3. Restaurant Establishment	6
2.3.1. Dining Room.....	6

2.3.2.	Bar.....	7
2.3.3.	Cabana Seating.....	7
2.3.4.	Outdoor Area.....	8
2.3.5.	Private Dining Room	8
2.4.	Average in Precentage	9
2.5.	Kitchen Brigade & Job Description	10
2.5.1.	Head Chef.....	10
2.5.2.	Admin.....	10
2.5.3.	Demi Chef Hot Kitchen	11
2.5.4.	Demi Chef Cold Kitchen.....	11
2.5.5.	Commis 1 & 2.....	11
2.5.6.	Commis 3	12
2.5.7.	Steward.....	12
2.5.8.	Trainee.....	12
2.6.	Laci Restaurant Hygiene Procedure	13
2.6.1.	Laci Restaurant Hygiene.....	13
2.6.2.	Personal Grooming	13
2.7.	Kitchen Installation	14
Chapter III Internship Activities		15
3.1.	Internship Activities	15
3.2.	Products	17
3.2.1.	Preparation Description.....	17
3.2.2.	Processed Food	17
3.2.3.	Menu Description.....	21
3.3.	Work Place.....	25

3.4. Event Handled During.....	28
3.4.1. Christmas & New Year’s Eve Special Set Menu	28
3.4.2. Kitchen Takeover Taman Di Seminyak.....	30
Chapter IV conclusion	31
4.1. Conclusion.....	31
4.2. Problem and Solution	32
4.3. The Benefits of Industrial Training	32
4.4. Suggestion	33
4.4.1. Suggestion for Ottimmo.....	33
4.4.2. Suggestion for Student.....	33
4.4.3. Suggestion for LACI Restaurant.....	33
4.4.4. Memorable Moment	33

Bibliography

Appendix

LIST OF TABLE

Table 3. 1 Activities During Internship	15
--	----

LIST OF FIGURE

Figure 2. 1 Dining Room.....	6
Figure 2. 2 Bar.....	7
Figure 2. 3 Cabana Seating	7
Figure 2. 4 Outdoor Area.....	8
Figure 2. 5 Private Dining Room	8
Figure 2. 6 Kitchen Brigade	10
Figure 2. 7 Kitchen Installation.....	14
Figure 3. 1 Condiments Preparation.....	17
Figure 3. 2 Processed Base.....	17
Figure 3. 3 Duck Juice.....	18
Figure 3. 4 Aged Duck Processed	19
Figure 3. 5 Octopus	19
Figure 3. 6 Prawn	20
Figure 3. 7 Coconut Prawn.....	21
Figure 3. 8 Lobster Laksa.....	22
Figure 3. 9 Aged Duck	22
Figure 3. 10 Nasi Goreng Kampung	23
Figure 3. 11 Strawberry Bowl	24
Figure 3. 12 Coffee Mille Tuille.....	24
Figure 3. 13 Past Line	25
Figure 3. 14 Plating Table	26
Figure 3. 15 Preparation Station.....	26
Figure 3. 16 Deep Frying Station.....	27
Figure 3. 17 Dish Washing Area.....	27
Figure 3. 18 Freezer & Chiller Area.....	28
Figure 3. 19 Special Set Menu	29
Figure 3. 20 Kitchen Take Over at Taman Di Seminyak.....	30