

**INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT
AT LULU BISTROT**



**ARRANGED BY
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**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024**

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Surabaya, July 11th, 2024



Raphaela

APPROVAL 1

Title : INDUSTRIAL TRAINING REPORT INTERNSHIP
REPORT AT LULU BISTROT

Company name : Lulu Bistrot

Company address : Jl. Pantai Batu Bolong No.72, Canggu, Kec. Kuta Utara,
Kabupaten Badung, Bali

No. telp./fax. : 0813-3792-0869

Which is carried out by Students of Culinary Arts OTTIMMO International
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Has been tested and declared successful.

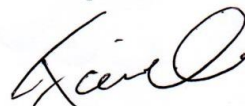
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APPROVAL 2

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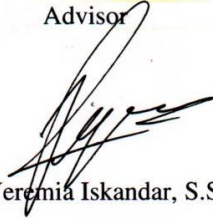
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Industrial Training conducted from 10 December 2024 until 10 June 2024 at Lulu
Bistrot

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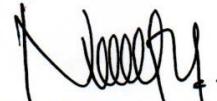
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ABSTRACT

The purpose of the Author underwent this internship is because the author's interest in exploring more about French Cuisine, a simple cuisine yet enjoyable by various customers universally. Lulu Bistrot is a French fine-dining restaurant located in Canggu, Bali, Indonesia, reserving authentic French Cuisine. The 6-month internship at Lulu Bistrot gives the author real experience regarding French dining kitchen's environment and many valuable lessons which might not be able to be learnt in schools.

Keyword: *Internship, Lulu Bistrot, Ottimmo International*

PREFACE

First, the author would like to thank Jesus Christ because without Him this internship will not be succeed. In this report, the author would like to express gratitude for Ottimmo International for the opportunities of this 6 months of internship. The author gains many knowledge and improve skills whether in theory or practical skills. To Lulu Bistrot who accept the author as an intern, thank you for the company's trust for this past 6 months the author can succeed her responsibilities as an intern. And last, the author would like to express her gratitude to Chef Ryan Yeremia Iskandar as the author's advisor in helping the internship report done on time.

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Raphaella