

INDUSTRIAL TRAINING INTERNSHIP REPORT

AT MOZAIC RESTAURANT UBUD



ARRANGED BY

ALAN WICAKSANA SANJAYA

2174130010062

CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTER GOURMET ACADEMY

SURABAYA

2024

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Surabaya, 22nd July 2024



Alan Wicaksana Sanjaya

APPROVAL 1

Title : Industrial Training Report at Mozaic Restaurant
Company name : Mozaic Restaurant
Company address : Jl. Raya Sanggihan, Kedewatan, Kecamatan Ubud,
Kabupaten Gianyar, Bali
No. telp./fax. : 082147235550

Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya

Name : Alan Wicaksana Sanjaya
Reg. no : 2714130010062

Has been tested and declared successful.

Approved by,

Bali, May 8th 2024

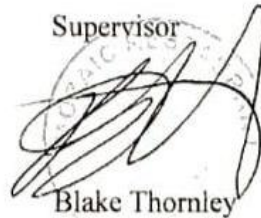
Advisor

Supervisor



Anthony Sucipto, A.Md.Par

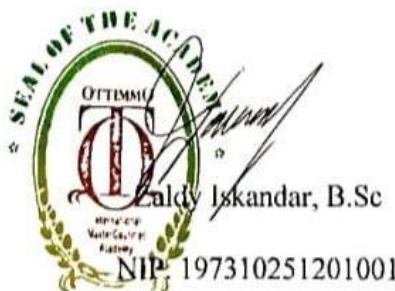
NIP: 19960325 2201 085



Blake Thornley

Chef / Co-Owner

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Caldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT AT MOZAIC RESTAURANT UBUD

Arranged By:

Alan Wicaksana Sanjaya
2174130010062

Industrial Training conducted from December 2023 until April 2024 at Mozaic
Restaurant Ubud

Approved by:

Advisor

Examiner I

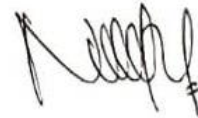
Examiner II



Anthony Sucipto,
A.Md.Par
NIP. 19960325 2201 085



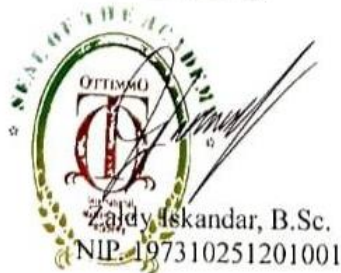
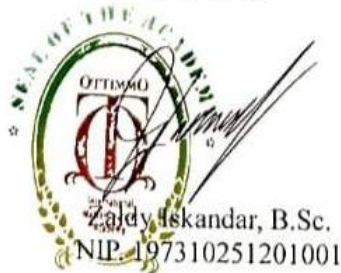
Heni Adhianata
S.TP.,M.Sc.
NIP. 199006131402016



Novi Indah Permata Sari
S.T.,M.S.c.
NIP. 199511092202083

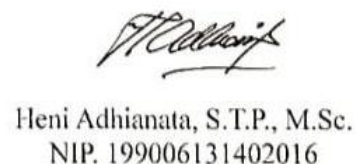
Acknowledged by,

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



Zaidy Iskandar, B.Sc.
NIP. 197310251201001

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



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

PREFACE

First, the author would like to thank Jesus Christ because without Him this internship will not be succeed. The Author was able to complete Industrial Work Practice activities in Bali well and was able to make a report on the results of this Internship Report.

Without His blessing and grace, this Internship Report might not have been completed on time. The author also 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 This internship report is one of the requirement for graduation in Culinary Art Study Program, Ottimmo International Master Gourmet Academy. The Author created this report based on the results of internship at Mozaic Restaurant Ubud.

The author also want to say thank you to Mozaic restaurant for the acceptance as an intern. This company has given opportunity for the author gaining experience for working in professional kitchen.

Therefore, the Author would like to thank all parties who have supported the author in the process of preparing this Industrial Work Practices report. In particular, the Author is grateful to:

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2. Chef Anthony Sucipto A.Md.Par, as the Advisor internship program;
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5. Parents, who have provided support and prayer during the writing of this report;

6. All parties who have provided guidance and input related to the preparation of the structure, language, and content of this internship report

In preparing this work report, the author realizes that it is far from perfect. Therefore, the author hopes for constructive suggestions and criticism so that the writing of the next report will be better. Hopefully this Industrial Work Practice report can be useful for readers and many people.

Surabaya, 22nd July 2024



Alan Wicaksana Sanjaya

ABSTRACT

The internship program is a requirement for the completion of D3 program at Ottimmo International. Internship is a program for students to experience real life working in culinary industry. It is the first step for students to take for preparation before entering culinary industry. For this reasons, the author choose Mozaic Restaurant Ubud as a place for the internship program. Mozaic is a French Indonesian fine dining restaurant located in Ubud , Bali, Indonesia. The purpose of doing this internship in mozaic restaurant is because the author want to know more about Indonesian food that is served using French cooking technique. A deep curiosity about fine dining restaurant is also the reason this place is chosen for the internship program. Every trainee at Mozaic restaurant have the opportunity to learn in hot kitchen and pastry section. This restaurant serves a la carte and set menu. There are 2 set menus, seasonal and botanical (vegetarian). During this internship, the author gains a lot of benefits. The first one is gaining experience working in professional kitchen. The author also learn the ability to work as a team with people from many different background and origin. Beside that, the author improve his culinary skills and technique through this internship.

Keyword : Internship, Mozaic Restaurant, Ottimmo International

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