

**INDUSTRIAL TRAINING INTERNSHIP REPORT AT
MIL'S KITCHEN BALI**



ARRANGED BY

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OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

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Surabaya, August 08th 2024



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Title : Industrial Training Internship Report at Mil's Kitchen
Bali

Company Name : Mil's Kitchen Bali

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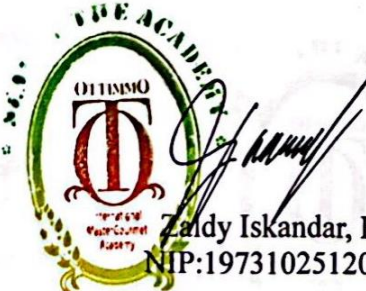


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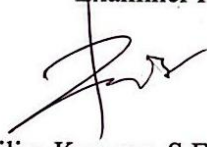
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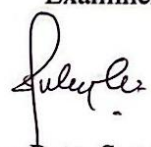
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PREFACE

Praise and gratitude are due to Allah SWT who has bestowed His mercy and grace upon the author, enabling the author to complete the internship report at Mil's Kitchen Bali from December 14th, 2023, to June 25th, 2024.

In preparing this report, I am aware that the successful completion of this internship report would not have been possible without the support, assistance, and guidance from various parties. Therefore, I would like to express my gratitude to:

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6. My family and parents who have always provided prayers, encouragement, and support, both morally and materially.

The author is aware that there are still shortcomings in the preparation of this internship report that need to be perfected in the future. Therefore, the author open to criticism and suggestions to improve the preparation of future internship reports. Thank you, and may this report be beneficial for the progress of OTTIMMO International MasterGourmet Academy.

Surabaya, August 08th 2024



Rossa Permata Dewi

ABSTRACT

This report documents the author six-month culinary internship experience at Mil's Kitchen Bali, a renowned restaurant in Indonesia. Mil's Kitchen Bali is a restaurant with a casual dining concept located in a highly strategic area at Jl. Subak Sari 13, Berawa, Canggu, North Kuta, Badung, Bali, Indonesia. The author's goal in participating in this internship is to gain experience and insights in the field of Indonesian culinary arts through various innovations and creativity, as well as to establish or expand connections. The author had the opportunity to intern at Mil's Kitchen Bali, specifically in the cold section and pastry section. where the author gained hands-on experience in food preparation, plating, and presentation. The author was responsible for preparing à la carte dishes, canapés, and desserts, as well as. Moreover, Mil's Kitchen Bali also accommodates reservations for events such as birthday parties, weddings, anniversaries, and collaborations.

Keyword: *Internship, Mil's Kitchen Bali, Ottimmo International*

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