

**INDUSTRIAL TRAINING REPORT
INTERNSHIP AT SENSORIUM BALI**



**ARRANGED BY
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**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
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PLAGIARISM STATEMENT

I sincerely want to express my thanks to the Almighty God who has blessed my internship journey at SENSORIUM BALI. Through His guidance, I successfully completed my internship with satisfactory results and in line with my expectations. I would like to emphasize that the report or assignment that I prepared is the result of my personal efforts and experiences during the six month internship process at the restaurant. Every word and idea contained in this report comes purely from my direct experience and personal reflection.

Apart from that, I am aware of the importance of maintaining integrity in every work I produce. Therefore, I sincerely declare my readiness to accept all the consequences and risks that may arise if it turns out that I have committed an action that violates the principle of honesty, such as plagiarizing other people's work. I realize that integrity is a very important aspect in the academic and professional world, and I am committed to maintaining this value at every step of my career journey.

Surabaya, August 21st 2024



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APPROVAL 1

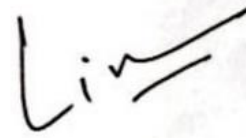
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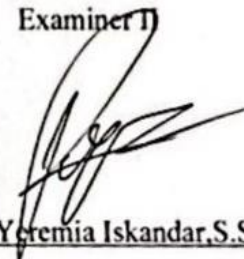
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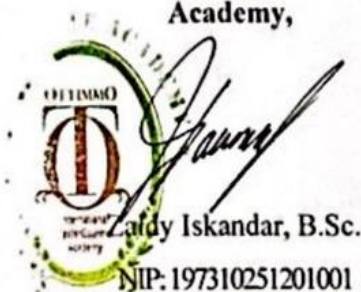
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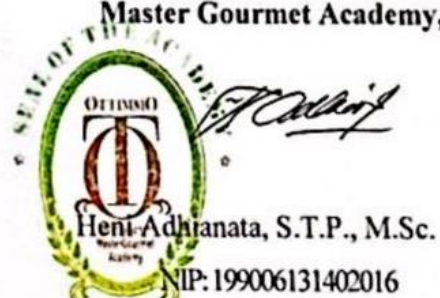
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PREFACE

Praise and gratitude to The Almighty God for mercy and given me full strength to complete this report. Therefore, on this occasion, the author would like to thank:

1. Chef Zaldy Iskandar, B.Sc., as the Director of Ottimmo International.
2. Chef Anthony Sucipto, A.Md. Par. As advisor who has guided the author to complete this report.
3. The librarian for the advice and guidance.
4. All friends who has supported the author to complete the internship programme.

This report was prepared based on the result to complete the author's internship for 6 months at SENSORIUM BALI. This report is prepared as one of the requirements to complete Diploma III Culinary Arts. In preparing this report, the author received a lot of guidance and assistance from various parties.

Surabaya, August 21st 2024



M Zulfikar Rafli N

ABSTRACT

This abstract describes my internship experience at Sensorium for 6 months start from December 1, 2023 to June 1, 2024, Sensorium is a restaurant known for its blend of Australian and Asian cooking styles. During the internship, the author learned a lot about how food can unite cultures, can work under the pressure of a professional kitchen, and train discipline and responsibility. At Sensorium, the author works closely with the chefs and staff to create dishes that blend the best of Australian and Asian cuisine. Outside the kitchen, interns play a vital role in enhancing the dining experience at Sensorium, interacting with guests, and creating a warm and friendly atmosphere that reflects Sensorium's ethos of hospitality and inclusivity. Through their interactions with diners and coworkers, interns develop essential communication and teamwork skills while honing their ability to adapt and thrive in a fast-paced restaurant environment. The author also learned how important it is to make guests feel welcome and comfortable. My time at Sensorium taught me about working hours, communication, and the power of food to connect people from different backgrounds. Overall, my internship at Sensorium was a valuable experience that showed me the beauty of blending cultures through food.

Keyword : *internship , sensorium , ottimmo international*

TABLE OF CONTENT

Plagiarism Statement	ii
Approval 1	iii
Approval 2	iv
Preface	v
Abstract	vi
Table of Content	vii
List of Table	iv
List of Figures	ix
Chapter I Introduction	1
1.1 Background of study.....	1
1.2 Industrial Training Objective.....	3
1.3 The Benefits of Intership	3
1.3.1 For Students	3
1.3.2 For Ottimmo International	4
1.3.3 For SENSORIUM	4
Chapter II Establishment Background	5
2.1 History of Restaurant.....	5
2.2 Vision, Mission, and Company Objectives	6
2.2.1 Vision	6
2.2.2 Mission.....	6
2.2.3 Company Objectives	6
2.3 Organizational Stucrure and Main Task.....	6
2.4 Establishment Description	8
2.5 Hygine and sanitation	8
2.5.1 PERSONAL GROOMING	9
Chapter III Internship Activities	10
3.1 Job Description	10
3.1.1 Plating Section	10
3.1.2 Hot Kitchen Section (February 5 th – May 5 th 2024).....	12

3.1.3 Front Of House Section (May1 st – June 1 st 2024)	13
3.2 Products	14
3.2.1 Product description	14
3.3 Pictures of the Place.....	17
3.4 Events	18
Chapter IV Conclusion.....	20
4.1 Conclusion	20
4.2 Problems And Solutions	20
4.3.1 For Student	21
4.3.2 For Sensorium	21
4.3.3 For Ottimmo International Academy.....	21

Bibliography

Appendix

LIST OF TABLES

Table 3.1 Plating Section.....	10
Table 3.2 Hot Kitchen Section	12
Table 3.3 Front Of House Section.....	13

TABLE OF FIGURES

Figure 2.1 Kitchen Brigade	7
Figure 3.1 Condiments	14
Figure 3.2 Brunch Ramen Dry	14
Figure 3.3 Pork Belly Rice Bowl	15
Figure 3.4 Textural Of Mushroom	15
Figure 3.5 Okonomiyaki Scrambled Egg.....	15
Figure 3.6 Miso Pancake	16
Figure 3.7 Ice Cream Sandwich	16
Figure 3.8 Dining Area.....	17
Figure 3.9 Plating Section	17
Figure 3.10 Toaster And Hot Kitchen Area	17
Figure 3.11 Bar Section.....	18
Figure 3.12 Staff Christmas Dinner	18
Figure 3.13 Staff Outing	18
Figure 3.14 Staff Farewell Dinner	19