

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT MASON BAR & GRILL CANGGU



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OTTIMMO INTERNATIONAL
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SURABAYA
2025

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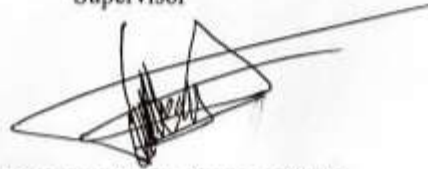
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APPROVAL 2

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PREFACE

First and foremost, I would like to thank God Almighty for granting me the chance to complete my internship smoothly and successfully. As a student and trainee, I am sincerely thankful for the opportunity to gain valuable knowledge in the culinary field throughout this journey.

I also wish to extend my heartfelt gratitude and appreciation to everyone who supported and guided me during the preparation of this report. Therefore, I would like to thank:

1. Zaldy Iskandar, B.Sc. as Director of Ottimmo International Culinary Art and Patisserie Academy
2. Elma Sulistya, S.TP., M.Sc as Advisor
3. I Nyoman Teguh Pramana Natha as Head Chef at M. Mason Bar | Grill Canggu
4. All chefs and staffs at M. Mason Bar | Grill Canggu who guided and shared their knowledge in the kitchen during the training period.
5. Family and friends who have supported me mentally and physically during the training period.

That concludes everything I would like to share. I sincerely apologize for any grammatical or structural errors that may be present. Hopefully, the information provided in this report proves helpful to the readers.

Surabaya, 14th July 2025



Pierre Clyde Weber Tjhai

ABSTRACT

M. Mason Bar | Grill Canggu, offers a contemporary Australian menu with Mediterranean influences. The restaurant features house-cured meats, cheeses, and wood-fire specialities. Signature dishes include wood-fired flatbreads, tender lamb shoulder, and a range of seafood and premium meat selections. Guests can also enjoy a curated list of wines, a variety of local and international beers, and timeless cocktails. The author chose this internship program to gain a deeper understanding of what it's like to work behind the scenes in a restaurant. This included improving time management, enhancing grilling skills, and learning effective teamwork. During the internship, the author trained in three different departments frying, grill, and pastry under the guidance of three specialized senior staff members. This experience not only improved the author's culinary abilities but also strengthened social skills and discipline. Working in the kitchen provided a glimpse into the realities of professional life. Supportive coworkers played a key role throughout the journey, assisting with everything from small tasks to major responsibilities, creating lasting memories, shaping mental, and valuable experiences. During the author's internship, the staff at M. Mason Bar | Grill Canggu were consistently kind and supportive. This report will provide a detailed account of the author's experiences throughout the internship.

Keyword: *Internship, Mason Bar Grill Canggu, Ottimmo International*

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