

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



**ARRANGED BY
EUNIKE TJANDRA
2274130010002**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025**

PLAGIARISM STATEMENT

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Surabaya, 25th July 2025



Eunike Tjandra

APPROVAL 1

Title : Internship at Lulu Bistrot Bali
Company name : Lulu Bistrot
Company address : Jl. Pantai Batu Bolong No. 72, Canggu, Kec. Kuta Utara,
Kabupaten Badung, Bali 80361
No. telp./fax. : 0813-3792-0869

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

Name : Eunike Tjandra
Reg. no : 2274130010002

Has been tested and declared successful.

Approved by,

Bali, July 4th, 2025

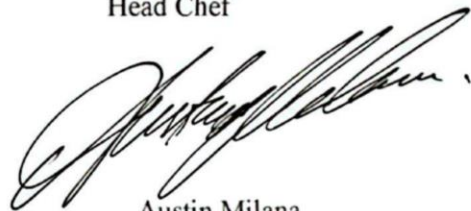
Advisor

Head Chef



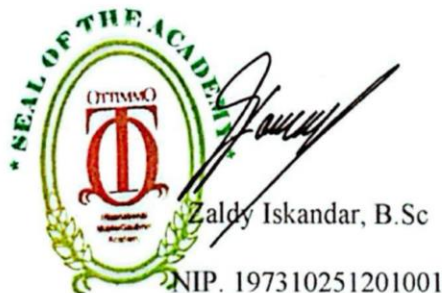
Elma Sulistiya, S.TP., M.Sc.

NIP:19970916230287



Austin Milana

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2

**INDUSTRIAL TRAINING REPORT
HOT KITCHEN AND PASTRY KITCHEN
AT SHERATON HOTELS AND TOWERS SURABAYA**

Arranged By:

Eunike Tjandra

2274130010002

Industrial Training conducted from 5 January until 4 July 2025 at Lulu Bistrot

Approved by:

Advisor

Examiner I

Examiner II



Elma Sulistiya, S.TP., M.Sc.

NIP 1997091623023087



Heni Adhianata, S.TP., M.Sc

NIP 199006131402016



Michael Valent, A.Md.Par.

NIP 199502192001074

Acknowledged by,

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

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



Zaldy Iskandar, B.Sc.
NIP. 197310251201001



Heni Adhianata, S.T.P., M.Sc
NIP. 19900613 1402 016

PREFACE

Grateful thanks to God Almighty for the strength, health, and opportunities given throughout this internship journey. It has been an enriching experience, full of learning and personal growth in the culinary world. I would like to sincerely thank the following individuals who played an important role during this period:

1. Zaldy Iskandar, B.Sc., Director of Ottimmo International Culinary and Patisserie Academy
2. Elma Sulistiya, S.TP., M.Sc., Academic Advisor, for the guidance and support
3. Chef Austin Milana, Head Chef at Lulu Bistrot Bali, for the inspiration and leadership
4. Chef Airin Eddy, Sous Chef at Lulu Bistrot Bali, for the mentorship and encouragement
5. All the amazing chefs and kitchen staff at Lulu Bistrot Bali, who welcomed and guided me with patience and professionalism
6. My beloved parents and friends, for always being there with endless support, both mentally and physically

Surabaya, 25th July 2025



Eunike Tjandra

ABSTRACT

Internship is an essential part of the learning process, providing real-world industry experience, especially in the culinary field. This six-month internship took place from January 5 to July 4, 2025, at Lulu Bistrot Bali. The internship focused on the cold kitchen section, where tasks included preparing cold dishes such as salads, appetizers, and garnishes. This role helped develop practical skills such as precision in plating, time management, and maintaining hygiene and food safety standards. Working within a team, each member was assigned specific responsibilities, which encouraged accountability and efficiency in a professional kitchen environment. This experience not only provided deeper insight into the operations of a fine dining restaurant but also improved interpersonal and adaptability skills that are essential in the culinary industry. It serves as a valuable foundation for future professional growth in the culinary world.

Keywords: *Lulu Bistrot Bali, Cold Kitchen, French Cuisine*

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