

INDUSTRIAL TRAINING REPORT
KITCHEN TRAINEE AT KONG RESTAURANT BALI



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INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA

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APPROVAL 1

Title : Internship Report Kitchen Trainee at KONG Restaurant
Bali

Company Name : KONG

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

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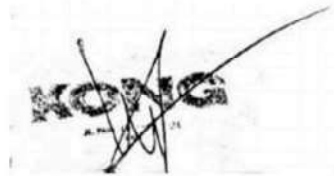
Has been tested and declared successful.

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APPROVAL 2
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First of All, I would like to say grace to God that I can complete the training and complete this report. This report is prepared based on industrial training result conducted by the Author during 6 months in KONG Bali. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

In the process of completion of this report, the Author has received much guidance and assistance from various parties. To that end, the authors express their sincere thanks to:

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3. Mr. Robby who has help the Author find the place of industrial training.
4. Other parties who wish to be referred to as parents and colleagues, etc.
5. Finally, the Authors hope that this report can be useful for us all.

Canggu, 20 August 2022



Justin Jeremy Daenglompo

PLAGIARISM STATEMENT

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Canggu, 20 August 2022



Justin Jeremy Daenglompo

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EXECUTIVE SUMMARY

This report is one of the requirements to complete the Diploma Degree. All the student from Ottimmo International had to do their internship program for 6 months, and I took KONG Bali as my internship place.

KONG is a restaurant located in Jl. Pantai Berawa no 14, Canggu, Bali. KONG is a restaurant that offers contemporary bistro chic-styled dish, housed in a new colonial-style building, complete with wooden shutters and inner archways, evocating Singapore of the 1920s.

Before KONG, the place was called Macan Café, but due to covid and mostly bad management, it went south, and got shut down. They then renovated the place, changed the management, and KONG was born on September 1st 2021.

For 6 months I learned a lot of things from KONG. How to do the correct mice en place, time management, also learned how stewarding works, how crucial their roles during service time. The staffs were kind enough to share their knowledge, method, etc, so I can perform better during preparation and service time.

Keyword: Kong Bali Internship, Kitchen Experience, Canggu