

**INDUSTRIAL TRAINING REPORT**

**KONG RESTAURANT BALI**



**By :**

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**STUDY OF CULINARY ART**

**OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY**

**SURABAYA**

**2022**

## APPROVAL I

Title : " Internship at KONG Bali "  
Company Name : KONG Bali  
Company Address : Jl. Pantai Berawa No. 14B, Canggu, Kec. Kuta Utara,  
Kabupaten Badung, Bali 80361  
No. Telp./Fax. : 085216688869

Which is carried out by Students of Culinary Arts OTTIMMO  
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Has been tested and declared successful.

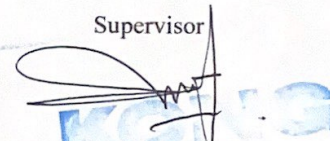
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Advisor



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Bali, July 30<sup>st</sup> 2022

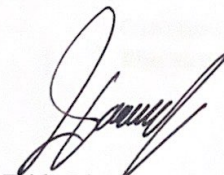
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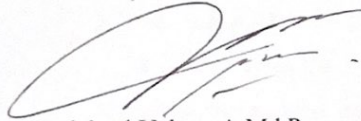
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Industrial training conducted from 20<sup>th</sup> January until 20<sup>th</sup> July, 2022 at KONG  
Restaurant Bali

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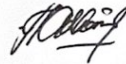
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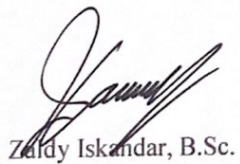


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## ACKNOWLEDGMENT

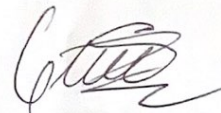
Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the author during six months at KONG Restaurant Bali. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

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

1. Michael Valent, A.Md.Par as Advisor who has provided guidance and suggestions up to the completion of this report.
2. Mr. Zaldy Iskandar as Director of OTTIMMO International Master Gourmet Academy Surabaya.
3. All lecturers who helped me complete this report by giving advices and guidance
4. Chef Kim as Executive Chef who has help the writer during internship
5. The entire staff, trainees and casuals of KONG Restaurant Bali, who has helped the writer to execute the training period
6. My beloved parents and sister who provide the best education and facilities that the writer need during the internship period

Finally, the author hopes that this report can be useful for all parties involved

Surabaya, July 10, 2022,



Giorgio Octavian

### PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment report has not previously been submitted or assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, July 10, 2022,



Giorgio Octavian

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## **EXECUTIVE SUMMARY**

This internship program is important for writers to know the real work kitchen situation. The author starts his internship program from January 20, 2022 to July 20, 2022.

The final internship report is prepared based on six months of internship experience at KONG Restaurant. The author chose KONG Restaurant, because KONG is one of the new restaurants established during the pandemic in Bali and continues to grow and build more improvements in services and items. The author got a lot of knowledge from KONG Restaurant.

They taught me a lot about cooking and baking techniques making it cost effective for both food and time. The author learns about time management, responsibility, how to improve teamwork, improve mise en place skills, and items. They gave me a lot of advice for my future career.

***Keyword : KONG Restaurant, Internship***