

**INTERNSHIP REPORT**  
**MAIN KITCHEN DEPARTMENT AT SANGKAR**  
**RESTAURANT IN BVLGARI RESORT BALI**



**Arranged by:**  
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**CULINARY ART STUDY PROGRAM**  
**OTTIMMO INTERNATIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**

**2020**

## APPROVAL

Title : Internship on Main Kitchen Department at Sangkar Restaurant  
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which is carried out by Students of Culinary Arts study program OTTIMMO  
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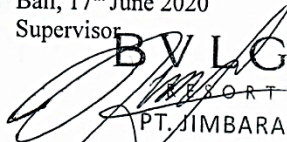
Has been tested and declared  
successful.

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**MAIN KITCHEN DEPARTMENT AT SANGKAR RESTAURANT**  
**IN BVLGARI RESORT BALI**

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Done the Internship Period From **January 20<sup>th</sup>, 2020- May 1<sup>st</sup>, 2020**  
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Praise and thanks to God because of his blessing, the Author can finish the writing of Internship report successfully. This report is prepared based on the industrial training result conducted by the Author during 3 months in Bvlgari Resort Bali. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

In the process of completing this report, the Author has received many guidance and assistance from various parties. To that end, the Author expresses their sincere thanks to:

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5. Mr. I Gusti Ngurah Putra as Executive Sous Chef at main kitchen department
6. Mrs. Ni Luh Sukanadi as Chef de Partie of breakfast at main kitchen department
7. Mr. Rifqi Novaldy Arifin as demi chef of breakfast at main kitchen department
8. Ms. Putu Ema Wiratniti as senior trainee at main kitchen department

The Author realizes that this report is not spared from mistakes and imperfections, however the Author hopes that this report can be useful for us all.

Surabaya, June 15<sup>th</sup> 2020

Patricia Adeline Limantara

## **PLAGIARISM STATEMENT**

I certify that this assignment is my own work, based on my personal study and 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 has not previously been submitted for 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 plagiarized the work of other students and or persons.

On this statement, I am ready to bear the risk 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, June 15<sup>th</sup> 2020

Patricia Adeline Limantara

## EXECUTIVE SUMMARY

Industrial training is a training that refers to work experience done during the program of study to develop skills and gain a chance to experience real working atmosphere. Industrial training also sharpen student's ability to work in team, manage time efficiently, and work under pressure. For culinary student, industrial training can be done in several places like restaurant, hotel, or bakery depends on what the student wants to achieve.

The purpose of making this project are, (1) Earn a real working experience in professional kitchen, (2) to understand the working flow and how to manage resources in the kitchen perfectly, (3) to practice knowledge and skills learned in Ottimmo, (4) to improve communication and team-working skill, (5) to learn how to work under pressure and effectively, and (6) to learn how to be responsible and discipline with the responsibility given.

After doing industrial training at Bvlgari Resort Bali, the Author has gained many valuable and useful experience for the future career. To an extent, having industrial training in a resort means focusing more on quality rather than quantity where details and perfection is a must. This industrial training not only improving culinary skill but also improving personality, professionalism, and management skill.

**Keywords: Industrial Training, Bvlgari Resort Bali, Main Kitchen**

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