

EXECUTIVE SUMMARY

This report is a final step to complete the academy program in Ottimmo International Mastergourmet Academy Surabaya. During 3 months of internship, the author can learn about working in a real kitchen life. The author started the internship program on December 16th 2019 until March 16th 2020.

The author choose Métis Restaurant & Gallery Bali as the internship place. Métis offer something new and unique which is a combination of FrenchMediterranean dining, art and Asian culture. Located in the heart of Seminyak. Situated strategically in the thriving area of Petitenget, MÉTIS is at close proximity to Seminyak's luxury hotels and resorts, notable shops, sights, lifestyle and cultural attractions. With a capacity of more than 260 seats, Métis Restaurant & Gallery Bali has several dining areas that can be adjusted according to customer requirements.

In the past 3 months, the author has the opportunity to learn at hot kitchen. The author can feel the real kitchen situation, learn about leadership and take responsibility at working place, learn about how to do a preparation, cooking and serving a food. The author also can improve team work, creativity, time management, and how to work efficiently. Internship program also give a chance to the author to learn a new recipe, new technique and the standard in real kitchen.

Hopefully in the future, the knowledge and the skill that got from Métis Restaurant & Gallery Bali can be used and be a plus point to apply a job in the other Restaurant or Hotel.

Keyword: Internship, Métis Restaurant & Gallery Bali, Hot Kitchen