

EXECUTIVE SUMMARY

This report is a final step to complete the academy program in Ottimmo International Mastergourmet Academy Surabaya. The writer had to do internship for 6 month in Food And Beverage industry and to improve both skill and knowledge that have learned in the school to be a part of Namaaz dining team.

Namaaz dining restaurant is the first restaurant who brings molecular gastronomy in Indonesia and Namaaz dining is only serving Indonesian food, in the kitchen, Namaaz Dining divided in to 3 department which is Hot kitchen, cold kitchen, and Pastry. All of the staff was very discipline and very good at team work, great communication took a big part on their daily service. The favorite dish is AyambakarMadiun which has a delicious taste and rich of spices, the writer learn a lot of new and creative things in Namaaz Dining kitchen.

In Namaaz dining we have a family meal which is a lunch for all the staff in Namaaz dining, and the sous chef randomly chooses 2 persons who cook in Tuesday until Saturday. And the one whos already chosen they will cook once a week. The writer feels pleased so the writer can learn more knowledge and many things about Indonesian food. The writer also glad that Chef Andrian himself took a part in sharing his knowledge to the trainees throught 'book club' which is available once a week before working time begin, the Writer find it very insightful to learn from the man behind Namaaz Dining directly .

Keywords : Molecular Gastronomy, Internship

