

EXECUTIVE SUMMARY

This report is a final step to complete study program in OTTIMMO International MasterGourmet Academy Surabaya as a trainee at MÉTIS Restaurant, Lounge and Gallery in three months. The internship started on December 9th,2019 until March 9th2020.

The internship program is provided by OTTIMMO to help further enhance students basic knowledge in culinary and pastry art that already been taught in OTTIMMO. The internship is also help student to experience the kitchen life and sharpen student skill.

During the phase of internship, the student had opportunity to learn and be part of MÉTIS Restaurant, Lounge and Gallery Team, one of the best restaurant in Bali. The goals of the internship program are to implement what student have learnt theoretical and practical lesson into the kitchen, learn to work in a team, learning Fnb Business industry, having responsibility, HACCP, operating some of machines, learning new recipes and cooking techniques,

In the past three months, student learnt a lot about production procedure, plate presentation dessert, get responsibility to produce and plate dessert in both shift, doing general cleaning, worked faster, restocking ingredients, making mass production, solve some problem and many more. But two of the greatest assets in doing internship program is building characters and knowledge because it builds student to be mentally and physically stronger and preparing student for further careers after graduate from OTTIMMO International.

Keyword: *Kitchen life, Knowledge, HACCP*