

EXECUTIVE SUMMARY

This report is a final step to complete the academy program in Ottimmo International Master gourmet Academy Surabaya. The author had to do internship for 3 months in MÉTIS Restaurant Bali in order to implement and to improve both skills and knowledge that have learned at Ottimmo to be a part of Culinary Team in MÉTIS Restaurant Bali.

In the past 3 months, the author has the opportunity to learn at Cold Kitchen. The author learns how to work in team, how to work under pressure, learn about job desk and work structure of Restaurant in kitchen department. The author also can improve creativity, time management and how to work efficiently. Internship helps the author to implement the knowledge that had been taught at Ottimmo to the real kitchen. Internship also help the author to learn about leadership and take responsibility at working place, give a chance to the author to learn new recipe, new techniques and the standard in real kitchen.

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

Keyword: Internship, MÉTIS Restaurant, Cold Kitchen