

## **EXECUTIVE SUMMARY**

The writer has been complete his internship program for 4 month at Aperitif restaurant Ubud, Bali. This report are based on his internship experience for 4 month. In that time the writer had an opportunity to implement this knowledge from school and develop skills in the kitchen.

Aperitif restaurant and bar is a new fine dining restaurant located in Ubud, Bali. The restaurant itself comes with eclectic cuisine wrapped in 1920s concepts. The writer has been taught work in the kitchen & service sequence for fine dining restaurant with eclectic food concept. The writer had been experiencing in the cold kitchen, meat section, and experiencing pastry the writer learn how to prepare the dish, handling the ingredients, make market list, job list, service sequence, plating and many more.

Keywords: Aperitif, Internship, Eclectic, Food.