

EXECUTIVE SUMMARY

From this report I already complete my internship for 4 months at Aperitif restaurant ubud. This report are based on best experience for the past 4 months. In that times I am very lucky to get the opportunity to develops my knowledge and my skill 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 the writer learn how to prepare the dish, handling the ingredients, make market list, job list, service sequence, plating for plated dessert and many more.

Keywords: Aperitif, Internship, Eclectic, Food,