

## **PREFACE**

This report is prepared to fulfill the requirement of the Culinary Art Diploma Program of Ottimmo International Mastergourmet Academy Surabaya on Culinary Department of The St Regis Bali Resort. The writer has chosen The St Regis Bali Resort because it is one of the largest resorts of Starwood – Marriot in Bali, which provides high standard of the most luxury living style.

This internship final report is divided into several sections. In the first section it is the introduction part, namely statement of the background, objective of the field practical study, significance, and also time and place of internship program. The next sections deals with overview of internship place and discuss about general kitchen. The last chapter deals with conclusion and some suggestions to overcome the problems.

Finally, the writer would like to thank lecture Mr. Zaldy Iskandar, Ms. Vindhya Tri Widayanti, Mr Oky Rachman, Chef Agung Gede, Chef Nyoman Sudiarsana, and Chef Ketut Gunatika for their help in supervise this internship program and make this internship final report.

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## EXECUTIVE SUMMARY

This report is a final step to complete study program in Ottimmo International Mastergourmet Academy Surabaya. For six months, the writer has to implement and improve what skills have learned at school to be part of culinary department at The St Regis Bali Resort.

The writer has opportunity to work at main kitchen and placed in hot kitchen section in first three months. The writer could learn about good storing food, labeling, place the right things by First In First Out, working in high speed pressure, using chinese wok, making order, making stock from scratch, good teamwork, how to wear a good personal grooming, be on time on work, join many banquet events, make special canapés, etc.

Later three months, the writer has opportunity to learn at Kayuputi Beachfront Fine Dining Restaurant. In this place, the writer could learn many new different skills, such as how to dress up food by put some complicated garnish, make sure every garnish is fresh, make imitation caviar, has responsible in making pizza, burger, sandwich, and also amuse bouche, always did some routine check of chiller temperatures, pay attention in food labeling and cleanliness of the workstation, learned how to use some modern new equipment (such as paco jet, thermo mix, smart oven, sous vide, etc) and molecular gastronomy food (such as eggless meringue, imitation caviar, spherical sauce in jelly shell, etc).

Beside sharpen kitchen skills, the writer also get some opportunities to join The St Regis Bali Resort activities, such as Starwood Fun Walk, The St Regis Family Gathering, The St Regis Bali Resort 8<sup>th</sup> Birthday Celebration, and Culinary Department Outing. Training experience was great though six months period is not enough to understand the operations of mega hotels and to understand their business activities, but still it was a great experience to have a feel of the practical world and field experience and keeping in view the limitations of the study, this seems reasonable attempt. This internship also helped the writer to build a professional network in the industry.