

INTERNSHIP FINAL REPORT

**BARISTA AND KITCHEN DEPARTMENT OF LE GALLERIA
GOURMET KITCHEN & CHOCOLATE SURABAYA**



**Arranged by:
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(1574130010033)**

**CULINARY ART STUDY PROGRAM
AKADEMI KULINER DAN PATISERI OTTIMMO
INTERNASIONAL
SURABAYA
2018**

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Done the internship period from 1st January 2018 until 1th August at *Le Galleria*
Gourmet Kitchen

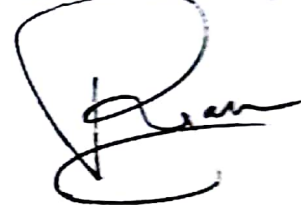
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LE GALLERIA GOURMET KITCHEN & CHOCOLATE SURABAYA**

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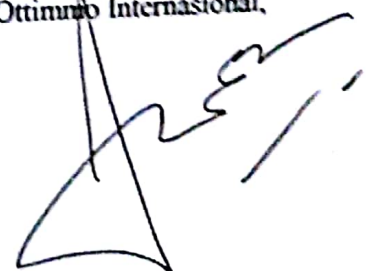
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PREFACE

Thank to God, because His grace and blessing help the author to complete the internship at Le Galleria.

The author doing this report as the Ottimmo Culinary Art program graduation requirement. This report contain several section:

introduction section, background, objective of the field, significance, time and place of the internship, next section discuss about overview of workplace, last section is about the conclusion and suggestion of the internship.

Also, author thanks to:

1. Chef Zaldy Iskandar, Director of Ottimmo International
2. Chef Ryan Yeremia Iskandar, Executive chef of LeGalleria
3. Mrs. Aprillia Nur Cahyaning, Lecturer of Ottimmo and also supervisor of author internship report for guidance and patiance in the internship program
4. Fellow trainnes and all staff of Le Galleria.

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EXECUTIVE SUMMARY

This internship report was created for complete the educational diploma program as experience for every student before work in the kitchen as professional person in culinary and hospitality service.

Le Galleria is the gourmet restaurant, “gourmet” word means restaurant that selling Food, Snack also pastry rather than beverages. Le Galleria was located beside also one management with Ottimmo as their restaurant, selling Indonesian food, Chinese cuisine and western (steak, fish and chips) and developing their menu every 3 month, which is to maintain their customer not boring to eating same menu, because their major customer was student and staff of Ottimmo. One of Le Galleria signature beverages is cacao token. There are Gold token, Dark token, Red token and Black token.

Around six month, the author was serve the customer, create new beverages menu, checking the availability of stock, make cash report for each month and also got the opportunity to helping at kitchen when creating new menu.

This internship program was help every student to understand and prepare themselves how to become a chef in the real situation and how to make decision at the right time and place.