**INTERNSHIP REPORT**

THE PIANOZA RESTAURANT, SURABAYA



BY :

JOENATHAN ALFRED

1874130010079

THE OTTIMMO GOURMET, INTERNATIONAL

SURABAYA 2021

INTERNSHIP REPORT

(INTERNSHIP AT PIANOZA RESTAURANT)

Arranged by:

JOENATHAN ALFRED (1874130010079)

Done the internship period from (15th march) at

Pianoza Restaurant, Surabaya

Approved by:

|  |  |  |
| --- | --- | --- |
| Advisor, | Examiner I | Examiner II |
|  |  |  |
| Ryan Yeremia Iskandar, SS | Latifahtur Rahmah, S.Pd., M.Pd. | Nurul Azizah Choiriyah, S.TP., M.Sc.  |
| NIP. 198212181601023 | NIP. 199402252002070 | NIP. 199002152002071 |

Knowing,

|  |  |
| --- | --- |
| Director of OTTIMMOInternational Mastergourmet Academy | Head of Study Program Culinary Art,OTTIMMO International Mastergourmet Academy |
|  |  |
| Zaldy Iskandar, B.SC. | Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M |
| NIP. 197310251201001 | NIP. 197812011702028 |

APPROVAL

Tittle : Intership at Pianoza Restaurant

Company name : Pianoza Restaurant

Company address : Dr. Soetomo No.130, Darmo, Kec. Wonokromo, Kota Surabaya

No. Telp./Fax. : +62 821-3567-5089

Which is carried out by Students of Culinary Arts study program OTTIMMO International MasterGourmet Academy Surabaya.

Name : Joenathan Alfred

Student No. : 1874130010079

Has been tested and declared successful.

|  |  |
| --- | --- |
| Approve, | Surabaya,  |
| Advisor  | Supervisor |
|  |  |
| Ryan Yeremia Iskandar, SS | Sri Utami |
| NIP. 198212181601023 | NIK/ Jabatan : Operational Manager |

Knowing,

Director of OTTIMMO International MasterGourmet Academy, Surabaya

Zaldy Iskandar, B.Sc.

NIP. 197310251201001

ACKNOWLEGEMENT

First of all, I want to say thankyou for the blessings that God give to me so I can finished this report. This paper is about report of activity and summary of company that I trained at.

In this paper, we involve multiple stake holders namely,

1. Chef Zaldy Iskandar as a Head Chef of Ottimmo International.
2. Chef Jerry for guiding author to make this paper
3. Parents and family to be an author’s support system
4. Friend of ottimmo international verona

We would like to thanks everyone that help this paper in many ways, may God reward all their kindness.

We know that this paper is far from perfect, therefore criticisms and suggestions thath built for the perfection in this paper.

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, report, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or person.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is breach of scientific ethics, or you have a claim against the authenticity of my work

1st December 2021

Joenathan Alfred

TABLE OF CONTENTS

INTERNSHIP REPORT i

APPROVAL ii

ACKNOWLEGEMENT iii

PLAGIARISM STATEMENT iv

TABLE OF CONTENTS v

LIST OF PICTURES vii

LIST OF TABLES x

EXECUTIVE SUMMARY xi

CHAPTER I 1

* 1. **Background 1**
	2. **Internship Objective 1**
	3. **The Benefit of Internship 1**
		1. Benefits For Ottimmo International Academy 2
		2. Benefits For The Pianoza Restaurant 2

CHAPTER II 3

**2.1 About The Pianoza Restaurant 3**

**2.2 Location and Opening Hours 3**

**2.3 Organization Structure and Main Task 4**

CHAPTER III 6

**3.1 Place of Assignment 6**

**3.2 Job Description and Activities Performed 6**

3.2.1 Job Description 6

3.2.2 Activities Performed 7

**3.3 Product of Internship 8**

3.3.1 Grilled Caribbean Lobster 8

3.3.2 Chicken Steak 8

3.3.3 Chicken Pesto Pizza 9

3.3.4 Bruschetta Platter 9

3.3.5 Minestrone Soup 10

3.3.6 Apple Pie 10

3.3.7 Fish n Chips 11

3.3.8 Summer Salad 11

3.3.9 Watermelon Carpacio 12

3.3.10 Pianoza Fried Rice 12

3.3.11 Desconstructed Caesar Salad 13

3.3.12 Italian Pinwheel 13

3.3.13 Norwegian Salmon 14

3.3.14 Ayam Taliwang 14

3.3.15 Spaghetti Ale Vongole 15

3.3.16 Soup Lempa Kuning 15

**3.4 Hygiene and Sanitazion 16**

**3.5 The Process of Storing and Using Materials 16**

**3.6 Problem Solved and How to Solve Them 17**

CHAPTER IV 18

**4.1 Conclusion 18**

**4.2 Suggestion 18**

APPENDIX 20

**5.1 Pianoza Crew 20**

**5.2 Dry Storage 20**

**5.3 Kitchen Area 21**

**5.4 Service area 21**

**5.5 Plating Area 21**

**5.6 PPKM Menu 22**

**5.7 Hampers Menu 22**

**5.8 Iftar Promo Menu 24**

**5.9 Wine Menu 25**

5.10 Revise Form Advisor 26

5.11 Revise Form Examiner 1 27

5.12 Revise Form Examiner 2 28

5.13 Internship Certificate 29

5.14 Internship Appraisal Form 30

LIST OF PICTURES

**Picture 1**. Location of The Pianoza Restaurant 3

**Picture 2.** Organization Structure in Pianoza Restaurant 4

**Picture 3.** Grilled Caribbean Lobster (Pianoza, 2021) 8

**Picture 4.** Chicken Steak (Pianoza, 2021) 8

**Picture 5.** Chicken Pesto Pizza (Pianoza, 2021) 9

**Picture 6.** Bruschetta Platter (Pianoza, 2021) 9

**Picture 7.** Minestrone Soup (Pianoza, 2021) 10

**Picture 8.** Apple Pie (Pianoza, 2021) 10

**Picture 9.** Fish n Chips (Pianoza, 2021) 11

**Picture 10.** Summer Salad (Pianoza, 2021) 11

**Picture 11.** Watermelon Carpacio (Pianoza, 2021) 12

**Picture 12**. Pianoza Fried Rice (Pianoza, 2021) 12

**Picture 13.** Desconstructed Caesar Salad (Pianoza, 2021) 13

**Picture 14.** Italian Pinwheel (Pianoza, 2021) 13

**Picture 15.** Norwegian Salmon (Pianoza, 2021) 14

**Picture 16.** Ayam Taliwang (Pianoza, 2021) 14

**Picture 17.** Spaghetti Ale Vongole (Pianoza, 2021) 15

**Picture 18.** Soup Lempa Kuning (Pianoza, 2021) 15

**Picture 19.** Photo with crew for birthday set menu event 20

**Picture 20**. Dry Storage 20

**Picture 21.** Kitchen Area 21

**Picture 22.** Service Area 21

**Picture 23.** Plating Area 21

**Picture 24.** PPKM Menu 22

**Picture 25.** Hamper Menu 22

**Picture 26.** Hampers Menu 2 23

**Picture 27.** Hamper Menu 3 23

**Picture 28.** Iftar Buffet Menu 24

**Picture 29.** Red Wine Menu 24

**Picture 30.** White Wine Menu 25

LIST OF TABLES

**Table 1.** Job Description 6

**Table 2.** Coloured Cutting Board 16

**EXECUTIVE SUMMARY**

This report is one of the requirements from Ottimmo to graduate in D3 program. The author can choose between internship or entrepreneurship activities in about 6 months, and author choose to did internship at Pianoza Restaurant, Surabaya. Starting from 15th March until 15th September, Author assigned as a trainee in hot and cold kitchen in this restaurant.

The Pianoza is one of the Italian-American restaurant in Surabaya that has a classic ambience and vibes of authentic Italian Restaurant. They built this building with touch of Europian style in the outside and classic vintage inside the building. They sell various of food starting from local food to classic western like steak and italian food such as pasta and pizza.

The author learns many things from doing this internship program. Responsibility and how to manage this industry also be learnt. Author can get a new friend and try to work with different partner also. Try to understanding each other and learn how to manage a good communication is also the key. This report contains company profile, evaluation performance and job description of the Author.

Keyword : The Pianoza, internship, restaurant.