

INDUSTRIAL TRAINING REPORT
HOT KITCHEN AT LATAR IJEN RESTO AND CAFÉ



BY :

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APPROVAL 1

Title : HOT KITCHEN AT LATAR IJEN RESTO AND CAFÉ
Company Name : Latar Ijen Resto and Café
Company Address : Jl. Besar Ijen No.79, Oro-Oro Dowo
No. Telp./Fax. : 081333828000

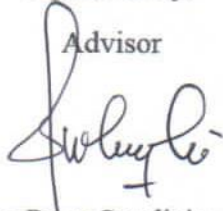
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Has been tested and declared successful.

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**INDUSTRIAL TRAINING REPORT
HOT KITCHEN AT LATAR IJEN RESTO AND CAFÉ**

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Industrial Training Conducted from 4 January until 4 July at Latar Ijen Resto and
Café

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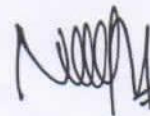
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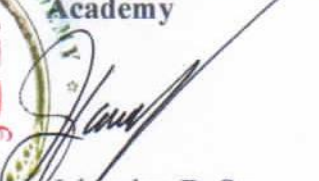

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PLAGIARISM STATEMENT

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Xelia Wanlie

ACKNOWLEDGMENT

Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training result conducted by the Autor during 6 months at Latar Ijen Resto and Caf . This report is prepared as one of the requirements to complete the diploma III of Culinary Arts.

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3. Mr Zaldy Iskandar as Director off OTTIMMO International MasterGourmet Academy Surabaya.
4. Other parties who wish to be referred to such as parents and colleagues, etc.

Finally, the author hopes that this reports can be useful for all parties involved.

Surabaya, 30 August 2022



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EXECUTIVE SUMMARY

Internship is currently a very important one, because apprentices can know all processes from production, the process of running a restaurant, and serving food to customers. Internships also make us open our horizons and provide an experience for 6 months in a field we are engaged in. Internship is a learning process from experts through real-world activities. Besides that, apprenticeship is a process of practicing knowledge and skills for solve real problems around. So, it can be concluded that Internship is training or practice to master certain skills under the guidance and supervision experienced instructor. The purpose of the internship is to introduce and grow students' abilities in the real world of work, as well as internships to open horizons, expand networks, develop skills, know all processes from scratch, etc. When I was in Ijen background I did an internship for 6 months, and the position I ran was cook helper in hot kitchen. In the background of Ijen, there are 3 shifts, including morning, mid-afternoon, and afternoon. The duration is 8 hours, including in the morning at 07.00 - 15.00, middle at 12.00 - 20.00, in the afternoon at 14.00 - 22.00. When he comes in the morning, he does production such as filling dressings or sauces, making salads, and doing other productions.

Keyword: Internship Report, Latar Ijen, Resto