

INDUSTRIAL TRAINING REPORT

“PIQUANT JAKARTA”



ARRANGED BY

VINCENT

1974130010045

CULINARY ARTS STUDY PROGRAM

OTTIMO INTERNATIONAL MASTERGOURMET ACADEMY

SURABAYA

2022

APPROVAL 1

Title : PIQUANT JAKARTA

Company Name : PT Piquant

Company Address : Jl. Sumenep No.9, RT.11/RW.4, Menteng, Jakarta Pusat

No. Telp/.Fax : 082125552559

Which is carried out by Students of Culinary Arts OTTIMO International Master
Gourmet Academy Surabaya

Name : Vincent

Reg. No : 1974130010045

Has been tested and declared successful.

Approved by,
Advisor



Arya Putra Sundjaja, S.E.
NIP: 198010171703001

Surabaya,
Supervisor



Craig Panizza
Head Chef/ Owner

Acknowledge by,
Director of OTTIMO International Master Gourmet Academy



Zaidy Iskandar, B.Sc.
NIP. 197310251201001

APPROVAL 2
INDUSTRIAL TRAINING REPORT
PIQUANT JAKARTA

Arranged By:

Vincent

1974130010045

Industrial Training conducted from January 19th 2022 until July 19th 2022 at
Piquant Jakarta

Approved by:

Advisor

Examiner I

Examiner II



Arya Putra Sundjaja, S.E.
NIP: 198010171703001

Hilda Tjahjani I, S.E., Ak., CA., M.M.
NIP: 196910292002072

Dahlia Elianarni, S.T.P., M.Sc
NIP: 199705102203015

Acknowledge by,

**Director of OTTIMO International
Master Gourmet Academy,**

**Head of Culinary Arts Program Study
Ottimo International
Master Gourmet Academy,**



Zaldy Iskandar, B.Sc.
NIP. 197310251201001



Hilda Tjahjani Iskandar SE.Ak,CA, MM
NIP. 196910292002072

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First of All, I would like to praise and thanks to God that I can complete the training and complete this report. This report is prepared based on industrial training result conducted by the Author during 6 months in Piquant restaurant Jakarta. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

In the process of completion of this report, the Author has received much guidance and assistance from various parties. To that end, the authors express their sincere thanks to:

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4. Mr. Zaldy Iskandar as Director of OTTIMMO International Master GourmetAcademy Surabaya.
5. Chef Craig Panizza as the head chef and owner of Piquant Jakarta.
6. Other parties who wish to be referred to as parents and colleagues, etc. dst. Finally, the Authors hope that this report can be useful for us all.

Surabaya, 17th August 2022



Vincent

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, reports, 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 at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or persons.

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 a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, 17th August 2022



Vincent

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EXECUTIVE SUMMARY

This report is one of the requirements to complete the Diploma Degree. All the students from Ottimmo International had to do their internship program for 6 months. And for 6 months the author doing internship on Piquant restaurant Jakarta. Piquant is a fine dining restaurant in Jakarta, Piquant is situated at Jalan Sumenep No. 9 –Menteng, Central Jakarta, located beside our patisserie shop, Chicory European Patisserie. Just a short walk or taxi ride from Bundaran HI, Kempinski, Pullman, Mandarin, and The Grand Hyatt Hotel. The restaurant is owned by a chef owner couple. Piquant serve a modern European cuisine which they emphasize the taste of the product more. For 6 months, the author learned a lot in this restaurant. The author learned new ingredients, techniques and how to process them, preparing the ingredients. What the author learned the most is how to have mentality and have standards in working in the kitchen. The seniors are also kind and educate me by being told once or twice after that we have to be able to memorize it by ourselves.

Keywords: Piquant Jakarta, Internship, Kitchen, Restaurant, European.

