

**INDUSTRIAL TRAINING**  
**HOT AND COLD KITCHEN TRAINING IN KONG BALI**



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**SURABAYA**  
**2023**

## PLAGIARISM STATEMENT

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Surabaya, 19 May 2023

A 10000 Rupiah Indonesian banknote is shown with a signature written over it. The banknote features the Garuda Pancasila emblem and the text 'REPUBLIK INDONESIA', '10000', and 'METRAN TEMPAH'. The serial number '32AKX556580057' is visible at the bottom left of the note.

Gabrielle violetta Thionarto

**APPROVAL 1**

Title : Hot and Cold Kitchen In KONG Bali  
Company name : KONG  
Company address : Jl. Pantai Berawa No. 14B, Canggu, Kec. Kuta Utara,  
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Which is carried out by Students of Culinary Arts OTTIMMO International Master  
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Has been tested and declared successful.

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**APPROVAL 2**  
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**HOT AND COLD KITCHEN AT KONG BALI**

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Industrial Training conducted from May 2<sup>th</sup> until July 20<sup>th</sup> 2023

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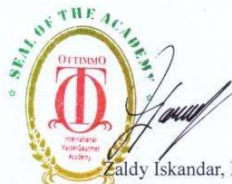


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## PREFACE

First of all, the author would like to say thank you to God because, without his permission this paper would never finish without any obstacle. This paper is one of the hardest and also very important because, it is the author's first time going through an experience as training in a real-life restaurant kitchen. And the author learned so much in the span of 4 months. There are many bitter but also sweet moments that the author had to go through. And all off that experience will be written in this paper.

During this process of completing this paper, The Author received so much guidance and support. By this, The Author would like to express gratitude to the names below:

1. Mr. Zaldy Iskandar as the Head Director of Ottimmo International.
2. Chef Jessica Hartan as my mentor who helped the author through the beginning until the end of this paper.
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4. My parents who have supported and provided the author to achieve good education and as a family role to help the author personally.

Surabaya, 19 May 2023



Gabrielle Violetta

## **ABSTRACT**

Apprentice / Trainee is someone who helps a Chef prepare and cook dishes while training to be full-time chefs themselves. Generally, Trainee is someone who is never experience the situation in a real-life kitchen and never actually work in a real restaurant kitchen. Trainee usually comes from cooking school and trying to search for an experience in a kitchen. A trainee usually works for 6 months and they will be given a choice to keep working and will be a DW/ Daily work or they can choose not to.

The job description of a Trainee is consisting of: Handling the preparation in a kitchen like preparing the vegetables, cutting meat and etc, oversee food supplies in refrigerators and storerooms, serving food, cleaning the station, chiller, and storing all of the equipment when closing.

**Keywords:** Internship, Restaurant, Trainee.

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