

**INDUSTRIAL TRAINING REPORT**

**“COLD KITCHEN AND PASTRY AT FOLIE RESTAURANT BALI”**



**ARRANGED BY**

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**MASTERGOURMET ACADEMY**

**SURABAYA**

**2023**

## PLAGIARISM STATEMENT

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Denpasar, 25<sup>th</sup> July 2023



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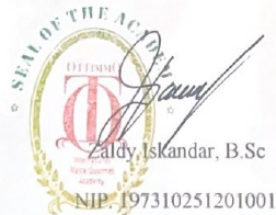
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**APPROVAL 2**

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Industrial Training conducted from January, 8<sup>th</sup> 2023 until July, 8<sup>th</sup> 2023  
at Folie Restaurant Bali

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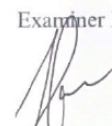
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## PREFACE

Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Author during six months training at Folie Restaurant Bali. This report was prepared as one of the requirements for complete diploma III of Culinary Arts.

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

1. To my parents who has supported and provided me to achieve good education and as a family role to help me in personally.
2. To Chef Ryan Yeremia Iskandar as Advisor who have helped me in so many things in order for me to understand the guideline for making this report.
3. To Mr, Zaldy Iskandar as the Head Director of Ottimmo International Master Gourmet Academy
5. To Mr. Robby Jie Putra as Head of Students Affairs of Ottimmo International
4. Clara, Dewi, And all the staff at Folie Restaurant who always taught and helped me survived during the industrial training activity.
5. To all my friends who always support me during this internship

Denpasar, 25<sup>th</sup> July 2023



Ivana Fitriana Teja

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## ABSTRACT

This report is the final step to complete Diploma III program at Ottimmo International Master Gourmet Academy Surabaya. The author conducted a sixth months internship at one french restaurant in Bali, called Folie Restaurant. This internship started from 8<sup>th</sup> January until 8<sup>th</sup> July. The author was placed for three months in each departments. The author has opportunity to work in Folie cold kitchen team, which served a lot of type of cuisine, as example ; foie gras, duck leg confit, beef wellington, steaks, etc. The author also worked in pastry kitchen , which produced various type of cake, mousse, cream, cookies, and dessert. During this internship the authors learned many important things to how to survive work in a real kitchen, how to work fast and efficiently, how to work in a team, how to work under pressure, and how to work clean and organize. The author believe that the experience and knowledge during the internship can be a good impact for the future career.

**Keyword** : Folie Restaurant, Internship