

INDUSTRIAL TRAINING REPORT
KONG RESTAURANT BALI



ARRANGED BY

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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2023

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 person.

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Surabaya, August 28th, 2023



Elissa

APPROVAL 1

Title : Industrial Training Report at Kong Restaurant Bali
Company Name : KONG Bali
Company Address : Jl. Pantai Berawa No.14B, Canggu, Kec. Kuta Utara,
Kabupaten Badung, Bali 80361
No. Telp /Fax. : 085216688869
Which is carried out by Students of Culinary Arts OTTIMMO International
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Name : Elissa
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Has been tested and declared successful.

Approved by,

Advisor

Gilbert Y. Hadiwirawan, A.Md.Par

NIP. 19900101 1701 041

Bali, May 2nd, 2023

Supervisor /

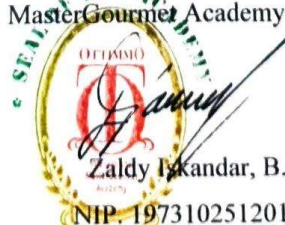
The logo for KONG restaurant, featuring the word "KONG" in large, bold, blue capital letters. Below it, in smaller blue text, is "JL. PANTAI BERAWA NO.14 B" and "KABUPATEN BADUNG BALI". A handwritten signature in black ink is written over the logo.

Rika Damayanti

HR Manager

Acknowledged by.

Director of OTTIMMO International
MasterGourmet Academy Surabaya

The logo for OTTIMMO International MasterGourmet Academy Surabaya. It features a circular emblem with a red and gold design, surrounded by the text "OTTIMMO" at the top and "SEAL OF THE ACADEMY" around the bottom. A handwritten signature in black ink is written over the emblem.
Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2

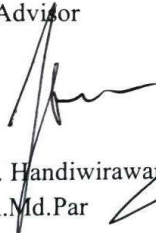
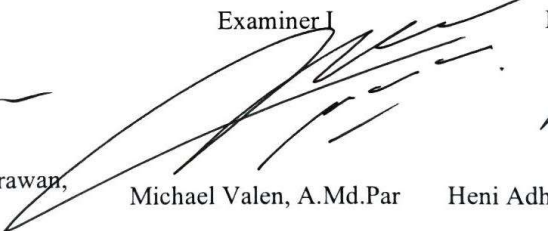

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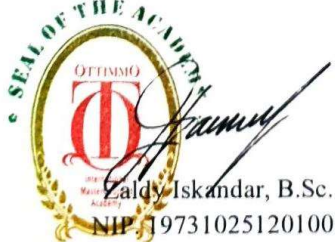
Industrial Training conducted from 26th December 2022 until 28th April 2023 at
KONG Restaurant Bali

Approved by:


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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 four months at KONG Restaurant Bali. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts and Baking Pastry in Ottimmo International Master Gourmet Academy.

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

1. My beloved parents and sister who provide the best education, facilities, and as a family role to help in personally.
2. Mr. Zaldy Iskandar as Director of Ottimmo International.
3. Ms. Heni Adhianata as the Head of Study Program at Ottimmo International.
4. Mr Gilbert Y. Hadiwirawan as Advisor who has provided guidance and suggestions up to completion of this report.
5. Mr. Robby Jie as Head of Student Affairs who helped the author find a place to do the internship program.
6. Mr. Nicole Gigolo Escobar as the Head Chef at KONG Restaurant Bali.
7. The entire chef, staff, trainees, and casuals of KONG Restaurant Bali, who helped the writer to execute the training period.
8. My Friends who support and help me by a lot of guidance and suggestions.

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

Surabaya, August 28th, 2023



Elissa

ABSTRACT

This report is a final step to complete the study program in Ottimmo International Master Gourmet Academy Surabaya. This internship program is important for the writer to know the real work kitchen situation. The writer started her internship program from 26th December 2022 until 28th April 2023. The internship final report is prepared based on the four months experience of internship in KONG Restaurant Bali. The author chose KONG Restaurant Bali because KONG is one of the restaurants that was established in the pandemic and continuous to grow, has a contemporary bistro concept with comfortable casual dining and a taste of international. The author got a lot of knowledge from KONG Restaurant. They taught me a lot about cooking and baking techniques so that it is effective for food cost and time. The author learns about time management, responsibility, how to improve team working, improve the mise en place skills, and items. They gave me a lot of suggestions for my future career.

Keyword: *Internship, KONG Restaurant Bali*

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