

INDUSTRIAL TRAINING REPORT
“INTERNSHIP REPORT AT MIL’S KITCHEN YOGYAKARTA”



ARRANGED BY
ERVINA REZA AJI IKA
2074130010072

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

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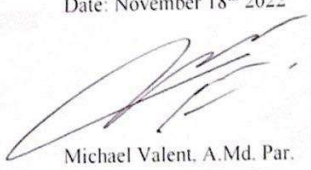
CULINARY INNOVATION AND NEW
PRODUCT DEVELOPMENT PROJECT

Name : Ervina Reza Aji Ika
Place, Date of Birth : Purworejo, November 14th 2001
NIM : 2074130010072
Study Program : D3 Seni Kuliner
Title : Research and Development Project
Rendang Kolak Kaling

Head of Culinary Arts Study Program
Date: November 18th 2022



Advisor,
Date: November 18th 2022


Hilda Tjahjani I., S.E., Ak., CA., M.M
NIP. 19691029 2002 072


Michael Valent, A.Md. Par.
NIP. 19550219 2001 074

Director of
Akademi Kuliner dan Patiseri
OTTIMMO International

Date: November 18th 2022



Zaldy Iskandar, B.Sc.
NIP. 19731025 1201 001

APPROVAL 2

RENDANG KOLANG KALING

Culinary Innovation and New Product Development report by:

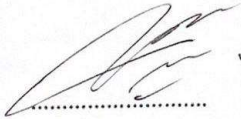


ERVINA REZA AJI IKA

2074130010072

This report is already presented and pass the exam on :

17 November 2022

Examiners:

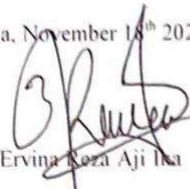
| | | |
|--------------|--|--|
| Examiner 1 : | Michael Valent, A.Md.Par. |  |
| Examiner 2 : | Francisca Romana Titis S, S.Tp., M.Sc. |  |
| Examiner 3 : | Novi Indah Permata Sari, S.T., M.Sc. |  |

PREFACE

As for the beginning, I would like to thank my Holy God, Allah SWT for his blessings and spiritual guidance in order for me to complete this Research and Development report on time. The main purpose for this report is to help each student in Ottimmo to be creative and innovative as the author has to create a whole new product that never been in Indonesia. One of the reasons why I come up with the idea of making Rendang Kolang Kaling is because I want to create a delicious and a new dish made from kolang kaling with a fusion of Indonesian and western food. During this process of accomplishing this report, I received so much guidance and support. By this, I would like to express my gratitude to the names below:

1. My parents who have supported and provided me to achieve good education and as a family role to help me personally.
2. Mr. Michale Vallent as my advisor who has helped me in so many things in order for me to understand the guideline for making this report.
3. Ms. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
5. My dearest boyfriend, Mr. Dwiwahyu Sagita R who has supported me emotionally and physically in order for me to finish this report.
6. My dearest sister, Ms. Tiffany Erica who helped me through the making of this RnD project and giving a lot of suggestions.
7. Myself who have put so much effort in the whole process of making this report.

Surabaya, November 18th 2022



Ervina Reza Aji Ika

EXECUTIVE SUMMARY

This industrial training report is written to fulfill the requirement of getting a diploma from OTTIMMO International Mastergourmet Academy Surabaya. It is written based on the author's experience for six months at Mil's Kitchen Yogyakarta. Mil's Kitchen was named to be the top 10 in Yogyakarta according to TripAdvisor. The restaurant has its own values and purpose which has great cause for associates and guests.

The author was training in their kitchen and learned a lot from this opportunity. The author got to learn new recipes, techniques, and learned how to work effectively. This internship had given the chance to improve the author's creativity to produce a dish. The author also learned working in team and dealing with critical situations.

This industrial training is beneficial to many parties, which are the author, the academy, and the restaurant itself. This internship is the perfect way to show the author about real kitchen environment, for future readiness. It also allows the parties to expand their connection for future necessities.

During this training, the author helped with preparations for lunch and dinner services, took responsibility for each station of which the author was assign to. The author faced several problems as well, including having too much trainee, no safety training, differently stated information, and lack of break space. However, those problems can be a lesson in the future.

Keyword : *Mil's Kitchen, Yogyakarta, Internship*

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