

INDUSTRIAL TRAINING REPORT
PASTRY AND COLD KITCHEN AT FOLIE RESTAURANT
BALI



ARRANGED BY
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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

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Surabaya, September 19th, 2023



Clara Faustine Wijaya

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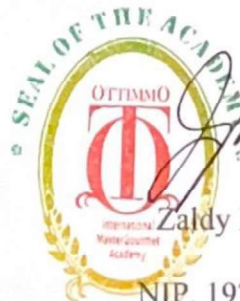
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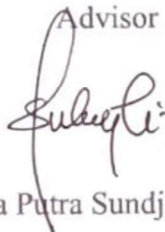
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Industrial Training conducted from
January 8th, 2023 until July 8th, 2023 at FOLIE Restaurant Bali

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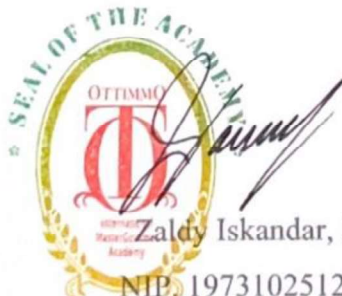


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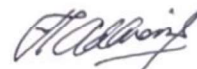
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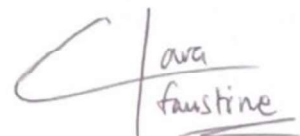
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PREFACE

Praise and thank God the Almighty for the blessings of his grace and spiritual guidance that the author had been able to complete 6 months of Industrial Training at FOLIE Restaurant Bali, also finalize this internship report. This report was prepared based on 6 months of industry training programs that the author has completed from January 8th, 2023 until July 8th, 2023. Furthermore, the internship report was made as one of the requirements to complete OTTIMMO International MasterGourmet Academy Diploma Program. Hence, the author would like to thank profusely express her gratitude for the guidance, encouragement, advice, and support received from the names below:

1. Mr. Arya Putra Sundjaja, S.E., as the author's advisor and counselor in the process of making this report.
2. Mr. Zaldy Iskandar, B.Sc. as Director of OTTIMMO International MasterGourmet Academy Surabaya.
3. To all lectures at OTTIMMO International MasterGourmet Academy Surabaya for the guidance during the process of making the report.
4. My parents who have supported and providing facilities and guidance in completing this study and internship program.
5. Ms. Yunita Arien Satrianti as the Sous Chef Pastry of FOLIE Restaurant Bali, who has given the place for industrial training and teachings while participating in the pastry team.
6. Each staff and colleague at FOLIE Restaurant Bali, who has helped and guided the author during the internship.

Surabaya, September 19th, 2023

A handwritten signature in dark ink, appearing to read 'Clara Faustine' with a stylized flourish at the end.

Clara Faustine Wijaya

ABSTRACT

Industrial Training is a practical activity for students to gain experiences from the activities they do in workplace, which can later be used as development to be professional. Training also aims to enable students to implement the knowledge, skills, and expertise that the student has learned in campus. In this internship program, several work implementation activities were given, found several obstacles or problems, and provided solutions to the obstacles or solutions faced by FOLIE Restaurant Bali for 6 months starting from January 8th, 2023 to July 8th, 2023.

During the internship period, the author had the opportunity to be placed in Pastry Department and Cold Kitchen Department. The activities provided include making cakes, bread, and salads, setting up and closing the kitchen, preparing *mise en place*, deep cleaning the kitchen, receiving goods and ingredients from suppliers, putting goods and ingredients into storage, preparing leftovers to be donated, serving and garnishing plated food.

Besides getting work experience from this internship, the author also learns how to manage time, learn to communicate, problem-solving, teamwork, creativity, and work efficiently and effectively. With the existence of an internship program, there are a lot of beneficial values that are obtained by the interns for in the future.

Keywords: *Cold Kitchen Department, FOLIE Restaurant, Internship, Pastry Department*

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