

INDUSTRIAL TRAINING REPORT
“INTERNSHIP REPORT AT SKOOL KITCHEN”



ARRANGED BY
STEFANNY ELLISABETH
2074130010041

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 acknowledge 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, expect 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 plagiarised the work of other students and/or persons. On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, September 20th, 2023



Stefanny Ellisabeth

APPROVAL 1

Title : INTERNSHIP REPORT AT SKOOL KITCHEN
Company name : SKOOL Kitchen
Company address : Jl. Pura Dalem, Canggu, North Kuta, Badung, Bali
No. telp./fax. : 081138004952

Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya

Name : Stefanny Elisabeth
Reg. no : 2074130010041

Has been tested and declared successful.

Approved by,

Surabaya, September 14th, 2023

Advisor

Supervisor



Anthony Sucipto, A.Md.Par.

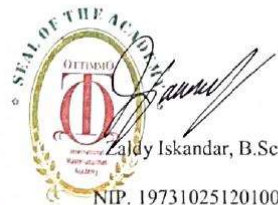
NIP: 199409232201 085



Ni Komang Anggun Sasmitha Iswari

HR Supervisor

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2
INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT SKOOL KITCHEN

Arranged By:

Stefanny Elisabeth

2074130010041

Industrial Training conducted from 9th January until 10th July at SKOOL Kitchen

Approved by:

Advisor



Anthony Sucipto, A.Md.Par.

NIP. 199409232201 085

Examiner I



Arya Putra Sundjaja, S.E

NIP. 19801071703001

Examiner II

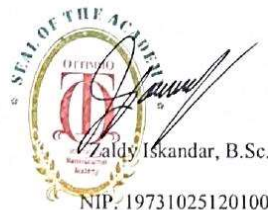


Heni Adhianata, S.T.P., M.Sc

NIP. 19900613 1402 016


Acknowledged by,

Director of OTTIMMO International
Master Gourmet Academy,



Zaldy Iskandar, B.Sc.
NIP. 197310251201001

Head of Culinary Arts Program Study
Ottimmo International
Master Gourmet Academy,



Heni Adhianata, S.T.P., M.Sc
NIP. 19900613 1402 016

PREFACE

Thank God Almighty, with His blessings, the author has been given such health physically and mentally to complete this industrial training and the report. This report is prepared based on industrial training result by the author for six months, from January 9st until July 10st 2021 at SKOOL Kitchen. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts from OTTIMMO International Mastergourmet Academy Surabaya. In the completion process of this report, the author had received much guidance and assistance from various parties. Correspondingly, the author wants to express gratitude to:

1. Mr. Anthony Sucipto, A.Md.Par. as Advisor who has provided guidance and suggestions up to the completion of this report.
2. Mr. Zaldy Iskandar, B.Sc. as Director of OTTIMMO International MasterGourmet Academy Surabaya.
3. Chef Vallian Gunawan, Dewa Gede, Johanis Roga, Valencia Antika, Salsabila Humaira, Jessica Caroline, and all senior & staff at SKOOL who help, teach, and guide me in everything at SKOOL.
4. My dearest parents who always support, and as a family role to help me in personally.

The author hoped that this report may be useful for readers and for future studies.

Surabaya, September 20th 2023


Stefany Elisabeth

ABSTRACT

This internship report was consistent with the completion of Ottimmo International Mastergourmet Academy's Advanced Diploma Program. I did my internship at SKOOL Kitchen for six months. This internship is expected to be able to develop the skills and knowledge learned on campus and to gain new experiences. I choose this restaurant because interested with the concept that is rarely found; '*Open Flame Kitchen on the Waves*'

During these six months, 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.

Keywords: *Internship, Open kitchen , SKOOL Kitchen*

TABLE OF CONTENTS

Plagiarism Statement	ii
Approval 1	Error! Bookmark not defined.
Approval 2	Error! Bookmark not defined.
Preface	Error! Bookmark not defined.
Abstract	vi
Table Of Contents	vii
List Of Figures	ix
List Of Table	x
Chapter I Introduction	1
1.1 Background of Study	1
1.2 Internship Period	1
1.3 Industrial Training Objective	2
Chapter II Establishment Background	3
2.1 History of SKOOL	3
2.2 Establishment	3
2.3 Occupancy Rate	6
2.4 Kitchen Hierarchy	7
2.4.1 Kitchen Brigade	7
2.4.2 Job Description	7
2.5 Hygiene & Sanitation	9
2.5.1 Personal Hygiene SOP.....	9
2.5.2 Personal Grooming During Shift.....	10
2.5.3 Kitchen Hygiene & Sanitation.....	10
2.5.4 Handle & Receiving Ingredients.....	10
2.5.5 How To Handle Food / Kitchen Waste.....	11
Chapter III Internship Activities	12
3.1 Activities Performed	12
3.2 Products Made During Internship	14
3.3 Events Handled During Internship	17
3.4 Kitchen Layout	19
Chapter IV Conclusion and Suggestion	20
4.1 Conclusion	20
4.2 Benefit of Internship	20

4.3 Suggestion	20
4.3.1 Suggestion for OTTIMMO International Master Gourmet	20
4.3.2 Suggestion for Student.....	20
4.3.3 Suggestion for SKOOL Kitchen	21
4.4 Problem and Solution	21
Bibliography	22
Appendix	23

LIST OF FIGURES

Figure 2.1 SKOOL Kitchen Logo.....	3
Figure 2.2 Preparation Area	4
Figure 2.3 Service Area.....	4
Figure 2.4 Josper and Santa Maria Area	5
Figure 2.5 Lounge Area with DJ set	5
Figure 2.6 Cold Room.....	6
Figure 2.7 Dry Storage.....	6
Figure 3.1 Beetroot.....	14
Figure 3.2 Fish Tartare.....	15
Figure 3.3 Murotsu.....	15
Figure 3.4 Strawberry Dessert.....	16
Figure 3.5 Pear Crumble	16
Figure 3.6 Pineapple Dessert.....	17
Figure 3.7 Beetroot Tart.....	17
Figure 3.8 Mushroom Skewers	18
Figure 3.9 Foie Gras on Baguette.....	18
Figure 3.10 Kitchen Layout	19

LIST OF TABLE

Table 3.1 Activities During Internship	12
---	----