

**INDUSTRIAL TRAINING REPORT**  
**“COLD KITCHEN AT SKOOL KITCHEN BALI”**



**ARRANGED BY**

**AULIA RAHMI**  
**2074130010082**

**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 plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risk/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 20<sup>th</sup>, 2023



Aulia Rahmi

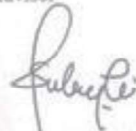
### APPROVAL 1

Title : Industrial Training Report at SKOOL Kitchen  
Company name : SKOOL Kitchen  
Company address : Jl. Pura Dalem, Canggu, Kec. Kuta Utara, Kabupaten  
Badung, Bali 80361  
No. telp./fax. : +62 (0) 811-3800-4952  
Which is carried out by Students of Culinary Arts OTTIMMO International  
MasterGourmet Academy Surabaya  
Name : Aulia Rahmi  
Reg. no : 2074130010082  
Has been tested and declared successful.

Approved by,

Surabaya, September 14<sup>th</sup> ,2023

Advisor



Arya Putra Sundjaja

NIP:19801017 1703 001

Supervisor



Anggun Sasmitha

HR Supervisor

Acknowledged by,  
Director of OTTIMMO International  
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc  
NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT  
COLD KITCHEN AT SKOOL KITCHEN BALI

Arranged By:

Aulia Rahmi  
2074130010079

Industrial Training conducted from  
January 9<sup>th</sup>, 2023 until July 10<sup>th</sup>, 2023 at SKOOL Kitchen Bali

Approved by:

Advisor



Arya Patra Sundjaja, S.E.  
NIP. 19801017 1703 001

Examiner I



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

Examiner II



Anthony Sucipto, A.Md.Par.  
NIP. 19960325 2201 085


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

Praise and gratitude I pray to Allah swt. who has given His grace and guidance so that this Industrial Training report can complete on time. I realize that the preparation of this report would not have been possible without the guidance, encouragement, and assistance from various parties. On this occasion, I would like to express my gratitude and highest appreciation to:

1. Mr. Arya Putra Sundjaja, S.E., as my advisor.
2. Mr. Zaldy Iskandar, B.Sc., as the Director of Otimmo International.
3. All chefs and lecturer in Otimmo International.
4. My parents who always support and help me in personally and providing moral & material support for me.
5. My dearest sister, Saskia Maully and Nurul Rahma who always support me in all aspect.
6. All my friend who helped me in the process making this report.
7. Chef Vallian Gunawan, Dewa Gede, Johanis Roga, Valencia Antika, Salsabifa Humaira, Jessica Caroline, and all senior & staff at SKOOL who helped me in everything at SKOOL.

Surabaya, September 20<sup>th</sup>, 2023



Aulia Rahmi

## ABSTRACT

Industrial Training is a final program to complete the advanced diploma at Ottimmo International MasterGourmet Academy. Industrial training or internship is a step that every student must go through in order to know how the professional kitchen environment is. This report is describe the author internship experience in Cold Kitchen at SKOOL Kitchen Bali which last 6 months, starting from January 9<sup>th</sup>, 2023 to July 10<sup>th</sup>, 2023.

SKOOL Kitchen is a modern dining restaurant where every dish touches by fire, from the appetizers to the desserts and even the cocktails. Embracing the principle '*Primitive cooking, modern dining*', Chef Vallian Gunawan as a Executive chef delivers an modern menu with a burning edge, graced by flamesand powered by natural wood and charcoal embers.

During a 6 months internship in the cold kitchen SKOOL, the author got a lot of a new experiences and also learns and earns many important skill and knowledges, such how to manage time, how to work together in a team professionally, how to work quickly, precisely, efficiently also take responsibility for what is done.

It is a great honour being part of SKOOL Kitchen team. They chefs and staffs are generous, communicative, and love to share their knowledge and experience. Hopefully this internship experience will bring a good and positive impact for the future career.

**Keywords :** *skool kitchen, open kitchen restaurant, modern dining*

## TABLE OF CONTENTS

Cover .....	i
Plagiarism Statement.....	ii
Approval 1.....	iii
Approval 2.....	iv
Preface.....	v
Abstract .....	vi
List of Tables.....	ix
List of Figures .....	x
Chapter I Introduction .....	1
1.1    Background of Study .....	1
1.2    Industrial Training Objectives.....	2
1.3.1    Benefits for Student.....	2
1.3.2    Benefits for Ottimmo International Mastergourmet Academy .....	2
1.3.3    Benefits for Skool kitchen.....	3
Chapter II Establishment Background .....	4
2.1    History of Restaurant .....	4
2.2    Restaurant Establiment .....	5
2.2.1    Logo .....	5
2.2.2    Location and Opening Hours .....	5
2.2.3    Features of Skool Kitchen.....	6
2.2.4    The Menu .....	10
2.3    Average Occupancy .....	12
2.4    Kitchen Bridge and Job Description .....	13
2.5    Hygine and Sanitation .....	17
Chapter III Internship Activities .....	20
3.5    Details of Activities.....	20
3.2    Product Made .....	21
3.3    Pictures of Kitchen Area .....	26
3.4    Skool Kitchen Diagram.....	29
3.5    Event .....	30
Chapter IV Conclusion.....	31
4.1    Conclusion .....	31

4.3	Problem and Solution.....	32
4.3	Benefit of Internship .....	33
4.4	Suggestion .....	33
4.4.1	Suggestion for Student .....	33
4.4.2	Suggestion for Ottimmo .....	34
4.4.3	Suggestion for Skool Kitchen .....	34
4.5	General Point Of View.....	35
4.6	Moments.....	35
Bibliography		
Appendix		



## LIST OF TABLES

<b>Table 2.1</b> Restaurant Occupancy Rate.....	12
<b>Table 2.2</b> Kitchen Bridge .....	13
<b>Table 2.3</b> Color Coded Cutting Board Guide.....	19
<b>Table 3.1</b> Details of Internship Activities .....	20

## LIST OF FIGURES

<b>Figure 2.1</b> SKOOL Interiors.....	4
<b>Figure 2.2</b> SKOOL Kitchen Logo .....	5
<b>Figure 2.3</b> Dining Room .....	7
<b>Figure 2.4</b> Bar Terrace .....	8
<b>Figure 2.5</b> Chef Table and Bar Table Counter .....	9
<b>Figure 2.6</b> Food Menu .....	10
<b>Figure 2.7</b> Drink Menu.....	11
<b>Figure 3. 1</b> Hay-smoked Fish Tartare, Seaweed, Rice Crackers.....	21
<b>Figure 3. 2</b> Beef Tartare, Fermented Chilli, Potato Chips.....	22
<b>Figure 3. 3</b> Ash Baked Beetroot, Straciatella, Hibiscus .....	22
<b>Figure 3. 4</b> Murotsu Bay Oyster, Yuzu, Charred Jalapeno .....	22
<b>Figure 3. 5</b> Grilled Flores Oyster, Lardo Szechuan Vinaigrette .....	23
<b>Figure 3. 6</b> Smoked Oyster, Caviar, Anchovies.....	23
<b>Figure 3. 7</b> Charred Strawberries, Smoked Yoghurt, Toasted Meringue.....	23
<b>Figure 3. 8</b> 72% Araguani Chocolate, Grilled Banana, Peanut Toffee .....	24
<b>Figure 3. 9</b> Sticky Dates Pudding, Smoked Milk Ice Cream, Butterscotch .....	24
<b>Figure 3. 10</b> Smoke Lemon Posset.....	24
<b>Figure 3. 11</b> Charred Pear Crumble, Whiskey Ice Cream, Custard .....	25
<b>Figure 3. 12</b> Rum Baba, Glazed Pineapple, Kaffir Lime .....	25
<b>Figure 3. 13</b> Charred Pineapple, Coconut Sorbet.....	25
<b>Figure 3. 14</b> Smoked White Chocolate, Piedmont Hazelnut, Black Truffle .....	26
<b>Figure 3. 15</b> Preparation Area .....	26
<b>Figure 3. 16</b> Service Area for Cold Section .....	27
<b>Figure 3. 17</b> Service Area.....	28
<b>Figure 3. 18</b> Cold Room.....	28
<b>Figure 3. 19</b> Dry Store.....	29
<b>Figure 3. 20</b> SKOOL Kitchen Diagram .....	29
<b>Figure 3. 21</b> Slow-Roasted Eggplant, Current Relish, Cashew .....	30
<b>Figure 3. 22</b> Foie Gras Terrine, Smoked Grape, Linden Honey Canape .....	30
<b>Figure 4. 1</b> Project Black Gathering.....	35