

INDUSTRIAL TRAINING REPORT
HOT KITCHEN & COLD KITCHEN IN LACI RESTAURANT
BALI



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

PLAGIARISM STATEMENT

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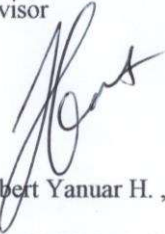
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APPROVAL 1

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**INDUSTRIAL TRAINING REPORT
HOT KITCHEN AND COLD KITCHEN
AT LACI RESTAURANT BALI**

Arranged By:

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Industrial Training conducted from 9 January 2023 until 10 July 2023 at LACI
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PREFACE

Praise and gratitude to Jesus Christ for mercy and given to me full strength to complete this report. Therefore, on this occasion, the writer would like to thank:

1. Chef Zaldy Iskandar, B.Sc. ,as the Director of Ottimmo International
2. Ms. Nadya Oktavian Prahardi A.Md. Lib.,CDMM as the Academic Affairs and , Mr Robby Jie Putra, S.sos as the Student Affairs.
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4. Chef Michael Valen ,A.Md. Par. And Ms Elinar, STT. Par.,M.Si Par. As the examiner.
5. Librarian for the advice and the guidance.

This report was prepared based on the results to complete what I did for 6 months at LACI Restaurant, Canggu, Bali. This report was prepared as one of the requirements to complete Diploma III Culinary Arts. In preparing this report, the author received a lot of guidance and assistance from various parties.

Surabaya, 7 August, 2023



Christian Boediono

ABSTRACT

This report is a requirement to complete the academy program in Ottimmo International Mastergourmet Academy as an experience for us in the kitchen to be a professional chef. All the student in Ottimmo International must do the 6 month internship or build their own entrepreneur. The author choosing 6 month internship at LACI Restaurant which located at Canggu, Bali, Indonesia.

When do the internship at LACI Restaurant the author work with 10 hours shift, learn a lot of something about kitchen and learn about kitchen work ethic. This industry not only improving working team skill and experience, but teach how you can get responsibility, good habit, personality, management skill and professionalism.

The author want to join culinary world because culinary world will never end and good for the future. Why Bali? Chossing Bali as the destination of internship because Bali is one of the most favorite place in Indonesia and lot of tourist want stay at Bali, that is main factor. LACI Restaurant is Indonesian fusion restaurant, the author want increase skill & knowledge about Indonesin fusion dish and that why the author choosing LACI Restaurant as the internship place. Overall LACI was a great restaurant but must increase some point at kitchen area and members.

Keywords: *Internship, LACI Restaurant, Restaurant.*

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