

INDUSTRIAL TRAINING REPORT
“KITCHEN (HOT, COLD & PASTRY, PASS) IN KONG BALI”



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

PLAGIARISM STATEMENT

I certify that this assignment is my own work, based on my personal study and 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.

Bali, 14 July 2023


Brittania Natalie

APPROVAL 1

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Which is carried out by Students of Culinary Arts OTTIMMO International Master
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APPROVAL 2
INDUSTRIAL TRAINING REPORT

KITCHEN (HOT, COLD & PASTRY, PASS) IN KONG BALI

Arranged By:

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Industrial Training conducted from December 2022 until June 2023 at KONG Bali

Approved by:

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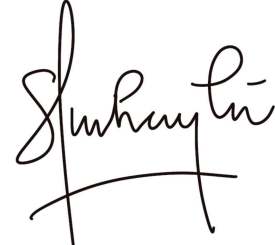
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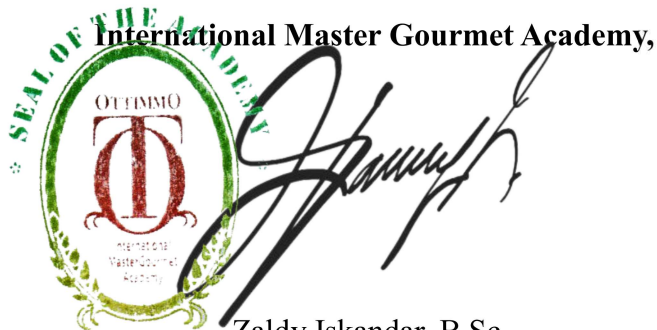
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PREFACE

Praise be to God Almighty because on this occasion I was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

1. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
2. Hilda Tjahjani Iskandar, S.E. Ak, C.A.M.M. as head of Culinary art study program.
3. Novi Indah Permata Sari, ST., M.Sc as advisor.
4. My parents who always support and help me in personally and providing moral & material support for me.
5. My friend who helped me in the process making this report.

Who has supported the progress of thus report from beginning to end.

That is all I can say, I apologize if there are errors or inconsistency in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thankyou.

Bali, 14 July 2023



Brittania Natalie

ABSTRACT

The internship program is for six months, which begins from 26th December 2022 and ends on 26th June 2023. Kong Restaurant Bali, was chosen as the training place. Kong restaurant has 3 kitchen sections, consisting of hot stations, cold stations, and pass stations. during these 6 months, the author can try the 3 parts of the station. divided into the first 2 months the writer is in the hot kitchen, the next 2 months are placed in the cold kitchen, and the last 2 months are in the pass kitchen. The author learned about the importance of discipline, good attitude, and grooming standart. As well as basic kitchen knowledge, basic cooking methods, menu variations, time management, mise en place, teamwork, critical thinking skills, work ethics and qualities and tending customer needs.

The author developed a stronger character and priciples during the internship, daily challenges and pressure of creativity pushed us to be the best version of themselves. Hygiene, attitude, and mise and place are the three things that are essential in the culinary industry, where this can be applied in our daily activities. This internship program is an extraordinary experience and made the Author appriciete the culinary industry even more.

Keyword: *Kong Restaurant, Bali, Station.*

TABLE OF CONTENT

plagiarism Statement	ii
Approval 1.....	iii
Approval 2.....	iv
Preface	v
Abstract.....	vi
Table Of Content	vii
List Of Pictures.....	ix
List Of Tables.....	x
Chapter I Introduction	1
1.1 Background	1
Chapter II Establishment Background	3
2.1 History Of Kong Restaurant Bali	3
2.2 Location Of Kong Restaurant Bali	4
2.3 Establishment Description Of Kong Restaurant.....	4
2.3.1 European-Style.....	4
2.3.2 Fine Dining Restaurant	5
2.3.3 Seating Capacity.....	5
2.3.4 Kong Restaurant Opening Hours	6
2.3.5 Restaurant Facilities	7
2.4 Selling Percentage	8
2.5 Kitchen Bridge	9
2.5.1 Job Description	9
2.6 Personal Hygiene Sop	10
2.7 Personal Grooming Standard.....	10
2.8 Sanitation Sop.....	11
Chapter III Internship Activities	12
3.1 Activities Table	12
3.2 Product Make During Internship.....	13
3.3 Pictures Of Internship Place	17
3.4 Instalation	20

3.5	Events Handled During Internship	21
Chapter IV Conclusion		23
4.1	Conclusion.....	23
4.2	Problem And Solution	24
4.3	Benefit Of Internship.....	24
4.3.1	For Student.....	24
4.3.2	For Ottimmo:.....	24
4.3.3	For Kong Bali Restaurant:	25
Bibliography		
Appendix		

LIST OF FIGURE

Figure 2.1 Kong Restaurant	3
Figure 2.2 Location Kong Restaurant	4
Figure 2.3 KONG Indoor Dining Area.....	5
Figure 2.4 KONG Outdoor Area	6
Figure 2.5 KONG Bar	7
Figure 2.6 Percentage Service Chart	8
Figure 2.7 Kitchen Bridge	9
Figure 3.1 Ricotta Salad	13
Figure 3.2 Beet Root Side	14
Figure 3.3 Red Wine Braised Short Rib.....	14
Figure 3.4 Seared Barramundi	15
Figure 3.5 Kongs Breaded Chicken	15
Figure 3.6 Chocolate Fondant	16
Figure 3.7 Burnt Berries Meringue	16
Figure 3.8 Hot Section	17
Figure 3.9 Cold & Pastry Section.....	17
Figure 3.10 Pass Section	18
Figure 3.11 Dry Store	18
Figure 3.12 Break Place	19
Figure 3.13 Kitchen Installation.....	20
Figure 3.14 Lapin a la Moutarde (rabbit cooked with ijon mustard)	21
Figure 3.15 Berry Pavlova	22

LIST OF TABLES

Table 3.1 Activities Table	12
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