

**INDUSTRIAL TRAINING REPORT**  
**INDONESIAN AND THAI CUISINE BROWN TABLE**  
**RESTAURANT IN BALI**



**ARRANGED BY**  
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**OTTIMMO INTERNATIONAL**  
**MASTER GOURMET ACADEMY**  
**SURABAYA**  
**2023**

## PLAGIARISM STATEMENT

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Bali, 25 September 2023



Handwritten signature of Rio Denilson Machmud.

Rio Denilson Machmud

## APPROVAL 1

Title : Indonesian and Thai Cuisine Brown Table

Restaurant Company Name : Brown Table Restaurant

Company Address : Jl. Gunung Sopotan IA No.88 Pemecutan Klod Kec. Denpasar Barat Kab. Denpasar, Bali

No. Telp 08123660101

Which is carried out by Students of Culinary arts OTTIMO International Master Gourmet Academy Surabaya.

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Has been tested and declared successful.

Approved by

Advisor

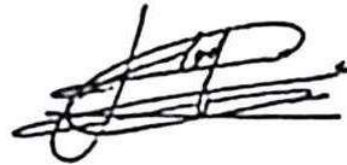


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**APPROVAL 2**  
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**INDONESIAN AND THAI CUISINE BROWN TABLE**  
**RESTAURANT, BALI**

Arranged by :

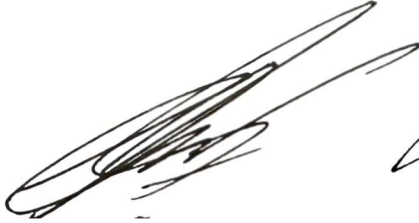
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Industrial Training Conducted From 1 March until 1 September at Brown Table

Restaurant Approved by:

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## PREFACE

Praise and gratitude for the presence of Allah SWT, because thanks to the nature of Rahman and Rahim I was able to complete this study period at Ottimmo Academy, for a 6 months internship at Brown Table Restaurant in Bali. Thank you Lord, for all the abundance of favors and mercy that you have given to Your servant who is full of shortcomings. Shalawat and greetings continue to roll from the heart and mouth to our

lord, Rasulullah SAW.

These few lines of sentences hopefully can make my place to say thank you to:

1. My parents always give the best support and prayers, and play a big role in my life.
2. Mr. Anthony Sucipto A.Md. Par advisor which has helped me in this project
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4. Mr. Zaldy Iskandar as the Head Director Of Ottimo International
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Bali, 25 September 2023



Rio Denilson Machmud

## **ABSTRACT**

Cooking is one of the main skills that must be needed in FnB Companies. But after studying FnB and starting to be in the field, it is not enough. It takes adequate knowledge for a product and what the target market of the product to be sold looks like (Prakse, n.d.). In addition, one of the other things that must be mastered is teamwork. Therefore, in this report, the author will describe what has been learned during internship at Brown Table Restaurant in Bali. Brown Table is a restaurant that sells Indonesian cuisine and Thai cuisine. One of the restaurant concepts that combines 2 authentic concepts and processes them to be accepted by the tongue of the community. This uniqueness is certainly an attraction. Therefore, from this restaurant, the author learned many things about timing, SOP, product manufacturing, and how to make a product acceptable to consumers and want to return to taste the same cuisine.

***Keywords*** : *Brown Table, Internship, Indonesian and Thai Cuisine, Restaurant*

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