

INDUSTRIAL TRAINING REPORT

“SKOOL KITCHEN”



ARRANGED BY

RYAN ELIM TALI

2074130010005

CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2023

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Surabaya, 19 July, 2023



Ryan Elim Tali

APPROVAL 1

Title : Internship
Company name : Skool Kitchen
Company address : Jl. Pura dalem, Canggu, Kec. Kuta Utara, Kabupaten
Badung, Bali 80361
No. telp./fax. : 081138004952
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Ryan Elim Tali
Reg. no : 2074130010005
Has been tested and declared successful.

Approved by,

Bali, Juni 19 2023

Advisor

Supervisor



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

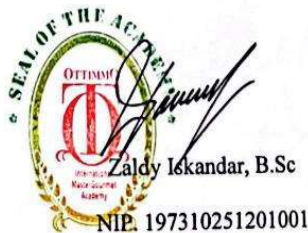
NIP: 19900613 1402 016



Amelia Astari

HRD Internship

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2
INDUSTRIAL TRAINING REPORT
SKOOL KITCHEN

Arranged By:

RYAN ELIM TALI

2074130010005

Industrial Training conducted from December 19, 2022 until June 19, 2023

Approved by:

Advisor



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

NIP. 19900613 1402 016

Examiner I



Arya Putra Sundryaja, S.E

NIP. 198010171703001

Examiner II

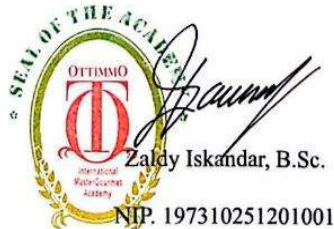


Anthony Sucipto, A.Md. Par.

NIP. 199603252201085

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 to Jesus Christ for mercy and guidance which has given me full strength to complete this report. This report was prepared based on the results to complete that the author did for 6 months at Skool Kitchen 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, 19 July, 2023



Ryan Elim Tali

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.

During 6 months of internship program, The author have the opportunity to learn in Skool Kitchen, learn about preparation, sanitation, team work, mentality, cooking, and discipline. The author have learned many things at Skool Kitchen especially sauce and Jospier, like how to processed the vegetables to look beatiful and delicious and for the sauce consistency and taste is the most important thing. The author believe these benefits doing internship in Skool Kitchen can be useful for other job application and improving my cooking skills.

Keyword : *Internship, Skool Kitchen.*

TABLE OF CONTENT

Plagiarism Statement	Error! Bookmark not defined.
Approval 1	Error! Bookmark not defined.
Approval 2	Error! Bookmark not defined.
Preface	v
Abstract	vi
Chapter I Introduction	1
1.1 Background Of The Study.....	1
1.2 Internship Period	1
1.3 Objectives	1
Chapter II Establishment Background	3
2.1 Background Of Skool	3
2.2 Hotel Establishment	4
2.3 Average In Percentage	7
2.4 Kitchen Brigade.....	8
2.4.2 Job Description	8
2.5 Hygiene	10
2.5.1 Personal Hygiene	10
2.5.2 Shift Hygiene	11
2.5.3 Sanitation Sop.....	11
Chapter III Internship Activities	13
3.1 Detail Of Internship.....	13
3.2 Pictures Products	14
3.3 Picture Of Place.....	19
3.3.1 Preperation Area	19
3.3.2 Storage Area.....	19
Chapter IV Conclusion	21
4.1 Problem And Solution	21
4.2 Benefit Of Internship.....	21
4.3 Suggestion	21

4.3.1 Suggestion For Ottimmo International Master Gourmet.....	21
4.3.2 Suggestion For Student.....	21
4.3.3 Suggestion For Skool Kitchen	22
4.4 Problem And Solution	22

Bibliography

Apendix

LIST OF FIGURES

Figure 2.1. service area	4
Figure 2.2. dining area.....	4
Figure 2.3. Bar and dining area	5
Figure 2.4. Outdoor	5
Figure 2.5. Dj area and dining area	6
Figure 2.6. Outdoor bar	6
Figure 3.1. Miyazaki A5, Wagyu Striploin with smoked garlic sauce	14
Figure 3.2. Gration Potatoes, Grana Padano, Charred Union	15
Figure 3.3. Grilled Wagyu Sweatbread, honey, spring onion and chicken jus.....	15
Figure 3.4. Argentinian red prawns, smoke paprika butter and charred lemon ...	16
Figure 3.5. Half Chicken Organic, Zuchini.....	16
Figure 3.6. Yakitori Chicken Skin, smoke cream fraiche and parsley oil	17
Figure 3.7. Ash-baked beetroot, stracciatella, hibiscus	17
Figure 3.8. Charred Cauliflower, furikake, cultured cream	18
Figure 3.9. Charred strawberries, smoke youghrt, toasted meringue.....	18
Figure 3.10. Preperation Area (for preparation and washing).....	19
Figure 3.11. Cold room	20
Figure 3.12. Dry Store (beans, flour, seasoning, and utensils).....	20

LIST OF TABLE

Table 3.1 Activity of Internship.....	13
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