

INDUSTRIAL TRAINING REPORT

**RAW MATERIAL INVENTORY MANAGEMENT FOOD
MENUIN HOT KITCHEN OF LATAR IJEN RESTO & IJEN
SUITES HOTELWITH FIFO SYSTEM**



**ARRANGED BY
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**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023**

PLAGIARISM STATEMENT

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APPROVAL 1

Title : Raw Material Inventory Management Food Menu In Hot Kitchen of Latar Ijen Resto & Pastry of Ijen Suites Hotel With Fifo System

Company name : Latar Ijen Resto & Cafe

Company address : Jl. Besar Ijen No.79, Oro-oro Dowo, Klojen 65112 Malang

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Company name : Ijen Suites Resort & Convention

Company address : Jl. Ijen Nirwana Raya Blok A no. 16, Malang 65116

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APPROVAL 2
RAW MATERIAL INVENTORY MANAGEMENT FOOD MENU
IN HOT KITCHEN OF IJEN RESTO & IJEN SUITES HOTEL
WITH FIFO SYSTEM

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Industrial Training conducted from 24th January until 31st August 2023
at Latar Ijen Resto & Ijen Suites Hotel.

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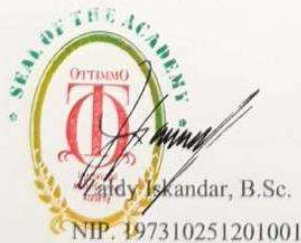
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ABSTRACT

Tri Lesmana. Renaldi, 2023. Management Supply Food Menu Raw Materials in Latar Ijen Resto & Hotel Ijen Suites with FIFO system. Report Practice Industry, Study Program Ottimmo International Master Gourmet Academy, Supervisor: (I) Yohanna Prasetyo, S.Sn., A.Md. Par.

Latar Ijen Resto & Coffeeshop is restaurant culinary which was founded on December 14, 2019 which serves various western and archipelago dishes as dish mainly entitled Handcraft Culinary. Activity eye industrial training course is means for realize creation of a professional workforce and ready to work as well as entrepreneur in the field satisfied. Latar Ijen Resto is one of the restaurants where can honing and seeking knowledge in the field of catering services.

FIFO (first in first out) system some of type method management inventory made with method use stock goods in storage kitchen (warehouse / refrigerator) based on time entry. Use FIFO method in management supply useful so that supplies are first can quick used and sold. Industrial practice held at the Ijen Resto & Coffeeshop Latar for 90 days, starting January 24, 2023 until April 24, 2023. For 3 months the practicum was placed in part hot kitchen, with given authority on the western part with task preparation for menus like prepare material standard. Practitioners are also taught to produce their own products by supervisory staff at Latar Ijen Resto & Coffeeshop, starting from product processing methods in accordance standard operational restaurant until arrange supply material standard with FIFO system. Product food made and sold in Latar Ijen Resto & Coffeeshop is classified become two, namely Western and Indonesian typical archipelago. Management supply material standard food menu at a hot kitchen restaurant Latar Ijen & coffeeshop with FIFO system is successful in reduce material spoiled food, so zoom out loss in price sell.

Keywords: *material raw, restaurant, archipelago, western*

PREFACE

Praise i'm grateful to lord which one which always give perseverance and patience so that report practice in industry which entitled "Management Supply Food Menu Raw Materials in the Latar Ijen Resto & Hotel Ijen Suites with FIFO System" in order to fill the eyes studying al Training Industry.

The preparation of this report can be completed with the help of several parties, for that delivered speech thank you which as big magnitude to:

1. Ms. Yohanna Prasetio, S.Sn., A.Md. Par. as lecturer mentor which has give guidance in activities and arrangements i report on industrial training.
2. Ms. Hilda Tjahjani Iskandar, SE, Ak., CA, MM as head of culinary arts study program Ottimmo International Master Gourmet Academy
3. Mr. Zaldy Iskandar, B.Sc. as Director of OTTIMMO International Master Gourmet Academy
4. Mr, Arry Suryanto as operations manager Latar Ijen Resto & Coffeeshop which has give chance to be able to carry out practice activities Industry.
5. Mr Ricky Beni Kurniawan as kitchen leader Latar Ijen Resto & Coffeeshop.
6. Entire staff Latar Ijen Resto & Coffeeshop which helped and share knowledge.

The author realizes that this report is still far from perfect, still lots lack in drafting, so from That writer expect critics and suggestion. There by which can writer convey, finally the author would like to thank you. I hope this report is useful for we all.

Surabaya, October 16th, 2023



Renaldi Tri Lesmana

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