

CHAPTER I

INTRODUCTION

1.1 Background Behind

Latar Ijen Resto & Coffeeshop is a restaurant that offer various dish western, Asian, and Indonesian as dish main entitled Handcraft Culinary. This restaurant was founded on December 14, 2019. Latar Ijen is taken from Javanese. Background name means page, so Latar Ijen means page Ijen which is the meaning of this word is name enough way iconic with building legacy colonial. Building design Latar Ijen enough confiscate attention Malang people, stylish Europe aligned with buildings in the Jalan Ijen area. Latar Ijen resto & Coffeeshop has three floors, the first floor is a restaurant that provides various types of dishes, light until heavy including coffee and dessert, there is a functioning meeting room to hold important events such as wedding parties, events meetings, and birthday parties because it has many VIP rooms and on the 3rd floor there are coffee shop open space named Garden Sivaraja's Secret Garden.



Figure 1. 1 Latar Ijen Resto & Coffee shop

Source : www.linktr.ee

This thing is a form of collaboration between Latar Ijen and Sivaraja's Secret Garden, where Sivaraja's Secret Garden provides drinks - coffee and non-coffee drinks. Temporarily Latar Ijen presents the main course menu until the snack. Several menus are available for favorite visitors, among others: Latar Ijen Fried Rice, Steak Diane, Salmon Piccata, Seafood Aglio Olio, and Chicken Kaarage. Activity eye industrial training lectures are a means for realizing the creation of a workforce that is professional and ready to work as well as entrepreneurship in the field of culinary. The Latar of Ijen resto is one place where you can hone and seek knowledge in the field of food services. Delicious and quality dishes at the Latar Ijen Resto & Coffeeshop restaurant are absolute. Processing good and quality dishes is an important concern for a restaurant.



Figure 1. 2 Sivarja's Secret Garden

Source : www.pinhome.id

The reason chose Latar Ijen as a place apprenticeship is because Latar Ijen is a good and famous restaurant in the province of East Java in general and Malang city in particular, in terms of comfort and taste certain the main things with delicious and delicious taste taste. This restaurant serves a menu of Western, Asian, and Indonesian cuisine, so suitable to be a place to eat together with family. The period time during my internship at Latar Ijen Resto was three months position during my apprenticeship became an assistant cook helper, with assigned tasks among others helping to prepare and cut materials in half so that be saved such as vegetable salad, bananas, french fries, chicken dice. Besides it also fries orders customers like croquette potatoes, chicken karaage,

fried bananas, and french fries.

The reason to do an apprenticeship is to practice the knowledge gained moment education, increase the quality of myself in the field service culinary, build relations with the perpetrator's service professionally, and add new knowledge. Hopefully finished eye industrial science training lectures in field service will satisfy the increase and increase.

Management FIFO (first in first out) system is one type method management inventory made with the method use stock goods in storage kitchen (warehouse/refrigerator) based on time entry. In meaning stock first thing in storage is must stock first issued. Use the FIFO method to manage supply usefully so that supplies are first quickly used and sold. The reason is that goods are not fast damaged because stored inside for too long storage. This is the easiest method and most relevant with genre physique stock the stuff inside storage.

1.2 Objective Practice Industry

1.2.1 Objective General

Develop skills, knowledge, as well as experience in nature field catering, especially in the field of processing and serving food ingredients that are applied in the hot Kitchen of Latar Ijen Resto & Ijen Suites Hotel. Besides it also knows How management supplies material standard food menu with the FIFO system in the hot kitchen Latar Ijen & Ijen Suites Hotel.

1.2.2 Objective Special

- 1) Know the materials and equipment used in the manufacturing process a la carte menu in the hot kitchen Ijen Latar Res to & Ijen Suites Hotel.
- 2) Know management supply material standard food menu with FIFO system in hot kitchen Latar Ijen & Ijen Suites Hotel.
- 3) Know procedures and techniques for processing a la carte menu in hot kitchens Ijen Latar Res to & Ijen Suites Hotel.

- 4) Know various menu ala carte in Latar Ijen Resto & Ijen Suites Hotel.

1.3 Benefit Practice Industry

1.3.1 Benefit For Student

- Student obtain knowledge and experience working in the field culinary.
- Acquire new experiences that not got during regular lectures.
- Develop and hone knowledge which obtained from lectures.
- Add relations and friendships with people who have worked professionally in field.

1.3.2 Benefit For Institution Education

- Strengthen connection cooperation between part Ottimmo International Mastergourmet Academy in particular the Culinary Arts Study Program with Latar Ijen Resto & Ijen Suites Resort & Convention.
- Become means to introduce knowledge, Skills, as well as quality student to Ottimmo International Mastergourmet Academy, Culinary Arts Study Program.
- Can be a benchmark for students who carry out the eyes industrial training course at Latar Ijen Resto & Ijen Suites Resort & Convention.

1.3.3 Benefit For Company

- Student medium practice industry can help in process channel processing and manufacture dishes in Latar Ijen Resto & Ijen Suites Resort & Convention.
- As a means of exchanging information purposeful for advance respective agencies.
- Become means recruitment power work with see performance student moment do activity practice industry.