

INDUSTRIAL TRAINING REPORT

“MASON CANGGU BALI”



ARRANGED BY

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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2023

PLAGIARISM STATEMENT

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Bali, June 25 2022



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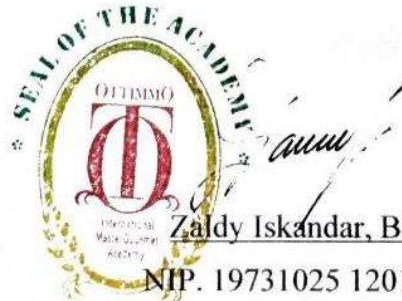
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**INDUSTRIAL TRAINING REPORT
MASON BALI CANGGU**

Arranged By:

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Industrial Training conducted from 26th December 2022 until 26th June 2023 at Mason Bali

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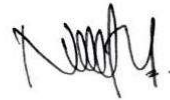
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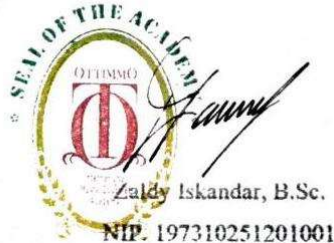


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PREFACE

Praise and gratitude for the presence of God, because I was able to complete Industrial Training on time and finished the report as well. Thank you, Lord, for all the abundance of favors and mercy that you have given to your servant who is full of shortcomings. This training report is my last step to finish and receive the Diploma III of the Culinary Arts Program at Ottimmo International MasterGourmet Academy. One of the reasons I selected the internship route over the entrepreneur route is to gather experience in a real kitchen and understand how they maintain their workflow in high-pressure conditions.

Bali, 26 June 2022



Archie Tjahjad

ABSTRACT

Industrial Kitchen Training is a placement of students in an organized/professional kitchen to conduct supervised practical training in the industry sector within the stipulated time before they are awarded a bachelor's degree. Apprentice / Trainee is someone who helps a Chef prepare and cook dishes while training to be full-time chefs themselves. Generally, Trainee is someone who is never experience the situation in a real-life kitchen and never actually work in a real restaurant kitchen.

Mason Bali is a Mediterranean inspired bistro style restaurant that located in the heart of Canggu Bali first opened in 2018, and there is where the author did the internship for six months. During these six months, I learnt a variety of abilities, including how to store, control, prepare, process ingredients, and even plate and garnish dishes. I also learned how to operate in a team and be adaptable to a variety of settings and problems

Throughout my internship, everyone in Mason was really pleasant and helpful. In this report, I will go into great depth about how my internship went

Keywords: Bali, industrial training, Mason Canggu

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