

CHAPTER 1 INTRODUCTION

1.1 BACKGROUND

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. The training conducted is based on the concept of learning through the practice of practicing theories and academic concepts that have been learned in real work situations. This is why Ottimmo International Mastergourmet Academy requires their students to do an internship in a 5-star hotel, a well-known restaurant with high standards. This will allow students to explore and grow their careers as well as learn new skills.

Mason Canggu is one of the most famous restaurants in Canggu, known widely by both domestics and international tourist. I just concluded my industrial training in this restaurant.

1.2 WORKING POSITION DURING INTERNSHIP

During my six months of internship programs in Mason Canggu between 26th of December to 26th of June, I was placed in three different sections. The first two months I got placed in frying section which responsible for all the frying appetizer, boiled and shallow fry dishes, and puree. The next three month I was moved to grill section where almost all of the restaurant main dishes and the protein was produced and cooked. Then in the last month of my internship I spend in Mason Canggu I was moved to the dessert section where all the dessert produced hot and cold.

1.3 OBJECTIVE

1. Learn new techniques and knowledge
2. Expand culinary knowledge and experience by working in real kitchen industry

3. Learn how to adapt in new environment with different culture and language but still be able to working as a team
4. Increasing and sharpening my culinary skills
5. Building consistency and be more discipline in the kitchen
6. Fulfilling graduation requirements