

Smart and Safe KITCHEN MANAGEMENT & OPERATION

Improve the Quality of Your Food Business



2 DAYS TRAINING
& WORKSHOP
IDR 3 MILLION

EARLY BIRD FEE
10%
DISCOUNT UNTIL
24 APRIL 2018

Training developed for: Start-up Intermediate Advance



Vindex Tengker
Vice President Inflight Service,
Garuda Indonesia

Aloysius Marwata
Head of Management System
Kalbe Nutritionals



Iwan Surjawan, PhD
Head of Food Technology,
Indonesia International Institute
for Life Sciences

3-4 May 2018

Highlight

- Commercial Kitchen Design
- Inventory Management in Restaurant
- Kitchen Safety
- Quality Control in Restaurants
- Guideline for HACCP in Restaurant and Food Services Industry
- Workshop on Safe Preparation of Meals

REGISTRATION

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f.alfitri@i3l.ac.id | http://bit.ly/_formregistrasi

Lunch Prepared by:
Lucky Permana
Rational Chef Indonesia



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