

I. INTRODUCTION

1.1. A brief history of PT Locavore

The internship was carried out at PT Locavore under the direction of the Research and Development Division, which operates in Jalan Dewisita No. 10, Ubud, Gianyar, Bali. Chef Ray Adriansyah and Chef Eelke Plasmeijer established the company in November 2013. Locavore, as the name suggests, is committed to high-quality, hyperlocal sourcing for all of its food supplies, furnishings, and tableware. Hyperlocal ingredient sourcing at Locavore involves procuring food items and ingredients from nearby farms, producers, and suppliers mostly within Gianyar Regency area to promote community connections, support local businesses, and minimize transportation distances. They provide innovative and contemporary food that is updated every four months to incorporate new concepts and themes. From 2015 through 2019, the restaurant was the only one in Indonesia to be named to Asia's 50 Best Restaurants five years in a row, with a top ranking of number 21 overall. In addition, the company received Asia 2019's Most Sustainable Award.



Figure 1. Company Logo

1.2. Vision and mission

PT Locavore aims to be one of the top restaurant chains with cutting-edge and environmentally friendly menu selections. They pledge to keep their core principle—celebrating only locally obtained ingredients—by offering consistently excellent modern cuisine cooked using local products and sustainable methods. The company stresses that excellent meals need not always be made with high-end, costly, imported ingredients. Because of this, PT Locavore seeks to demonstrate that ingredients produced domestically in Indonesia are equally as superior as those imported from abroad.

1.3. The main activity

As a business in the food service industry, PT Locavore runs with the primary activity of serving crafted locally sourced food and beverages with a remarkable experience. They work closely with local farmers and artisans since they implement the sustainable concept into their operations. Working exclusively with a variety of local ingredients inspires the company to constantly explore the culinary potential of Indonesian ingredients and develop sustainable processing methods.

1.4. Organizational structure

As a restaurant group, the company has a number of locations, including:

- Locavore Restaurant, which serves a finely designed tasting menu
- Locavore To Go, which is a casual café that serves classic sandwiches, burgers, charcuterie platters, and other comfort foods.

- Local Parts: a butcher shop that sells high-quality locally raised meats
- Loca Lab: a food laboratory and testing kitchen for Locavore's research and development;
- Nusantara Restaurant: a restaurant that serves traditional Indonesian cuisine in a modern setting
- Club Soda: a modernist craft cocktail bar inspired by Asian culture.
- Night Rooster: the craft cocktail bar wrapped in Indonesian folk stories

The restaurant group are run by two chef-owners, Chef Ray Adriansyah and Chef Eelke Plasmeijer. In addition, the organization has purchasing, financial, and accounting personnel as well as a creative team (Agency X). The author's workplace is the Loca Lab, which has a small workforce which includes three R&D chefs, one sous-chef, one beverage manager, and the author.

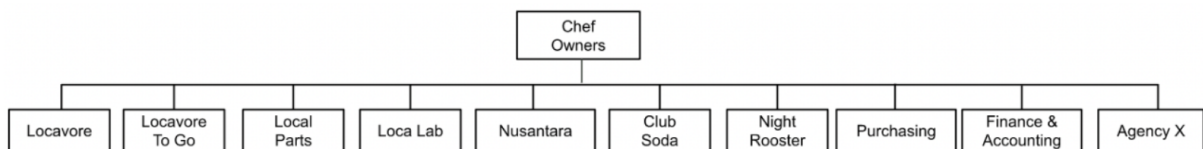


Figure 2. The company's structure

1.5. The student's unit or department

The author spent the majority of her internship in Loca Lab, the kitchen laboratory that serves as the company's R&D center. Throughout the internship, the author contributed to the running of Loca Lab. Loca Lab is primarily in charge of:

- Discovering and experimenting with new potential local components
- Recipe development and standardization for new dishes
- Managing and operating the fermentation item production
- Directing and monitoring development programs for the company (e.g., kitchen waste upcycling, concept store product development, and fermentation facility preparation)
- Directing and managing the ingredient database project
- Researching on traditional Indonesian soy sauce production facilities
- Managing and operating the experimental sweet soy sauce production