

# COMPANY PROFILE

2026

Start your Hospitality Journey at La Grenouille Culinary Institute  
In the heart of Bali, Indonesia,



FOOD AND BEVERAGES  
SERVICE PROGRAM



CULINARY ARTS  
PROGRAM

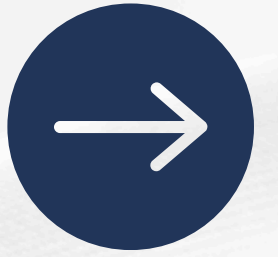


SPECIALIZED  
TRAININGS



[www.lagrenouilleculinaryinstitute.com](http://www.lagrenouilleculinaryinstitute.com)





# Company OVERVIEW

La Grenouille Culinary Institute stands as a distinguished center of excellence in the heart of Bali. We cultivate future hospitality leaders through refined culinary artistry, world-class food & beverage service training, and a global career ecosystem supported by our exclusive industry partner, PT Sri Dewi Baruna.

With a philosophy rooted in precision, professionalism, and innovation, we guide each student to master not only the craft but the discipline, confidence, and global mindset required to excel in today's competitive hospitality landscape.



# ABOUT COMPANY

## WHO WE ARE?

La Grenouille Culinary Institute is a premier training institution dedicated to developing highly skilled culinary and food & beverage professionals. Located in Tabanan-Bali, our institute delivers an education experience rooted in excellence, refined technique, and real industry relevance.

## WHY WE STAND OUT?

We combine classical culinary foundations with modern service standards ensuring our graduates are polished, confident, and ready to excel in global hospitality environments.





## **OUR VISION**

We envision a world where culinary professionals from all walks of life have the opportunity to turn their passion into a rewarding career. At La Grenouille, we strive to make this vision a reality by offering comprehensive, hands-on training programs that cater to a variety of interests and career goals.

## **OUR MISSION**

Our mission is to empower aspiring chefs and culinary professionals with the skills, confidence, and industry connections necessary to carve out a successful career in the cruise line industry. We aim to nurture talent, inspire creativity, and foster excellence in the culinary arts.

# IDENTITY & HERITAGE

At La Grenouille, education is crafted with the same care and detail as fine cuisine. Our curriculum merges classical culinary techniques with modern hospitality standards, creating a learning journey that is immersive, sophisticated, and internationally relevant.

We are committed to shaping polished, industry-ready professionals who embody excellence from kitchen execution to front of house etiquette.





# CORE VALUES

## **Excellence**

A commitment to uncompromising standards.

## **Professionalism**

Cultivating character, discipline, and hospitality etiquette.

## **Innovation**

Continuous evolution with global food and service trends

## **Integrity**

Ethical practices and respect for the craft.



# PROGRAMS IN CULINARY & F&B SERVICE

## FOOD & BEVERAGE SERVICE

- Restaurant Operations
- Fine Dining & Guest Relations
- Mixology & Bar Training
- Wine Service & Beverage Knowledge





# PROGRAMS IN CULINARY & F&B SERVICE

## CULINARY ARTS

- Professional Culinary Program
- Baking & Pastry Techniques
- International & Fusion Cuisine
- Western & Asian Cuisine





# PROGRAMS IN SPECIALIZED TRAININGS

## ENGLISH & COMMUNICATION SKILLS

- English for Hospitality & Customer Service
- Beginner to Advanced English Programs
- Communication Confidence & Speaking Practice
- Workplace Writing & Professional Etiquette





# INSTITUTE & FACILITIES

- High-performance production kitchens
- Demonstration & training theaters
- Fine-dining simulation restaurant
- Beverage & mixology laboratory
- Multimedia-integrated lecture halls
- Career placement center powered by PT Sri Dewi Baruna





# KITCHEN FACILITIES

- fully equipped hot, cold, pastry, and bakery kitchens
- High-grade professional equipment
- Individual student stations for intensive hands-on practice
- Real kitchen workflow training (mise en place, timing, plating)
- Hygiene, safety, and HACCP-based operational standards





# RESTAURANT FACILITIES

- Fine-dining style training restaurant
- Professional table-setting and service-sequence practice
- À la carte and set-menu service simulation
- Guest-service & communication training
- Realistic operational flow to develop confidence and discipline





# BAR FACILITIES

- Fully equipped professional bar with complete stations and tools
- Cocktail, mocktail, and modern mixology training
- Wine knowledge & service practice (tasting basics, pairing, handling)
- Barista training for espresso, milk texturing, and beverage preparation
- Hands-on speed, accuracy, and presentation training for real bar operations





# ALAIN DOENLEN

FOUNDER & EXECUTIVE CHEF

Renowned for his exquisite culinary skills and passion for teaching, Chef Alain Doenlen brings a wealth of experience from his illustrious career. As the founder of La Grenouille Culinary Institute, Chef Doenlen's vision is to create a space where aspiring chefs can learn, grow, and excel in the culinary arts. A fervent advocate for hands-on learning, Chef Doenlen emphasizes real-world experience and the mastery of technique in his teaching methodology. His leadership in the kitchen sets the tone for the institute, inspiring students to strive for excellence and cultivate their own unique culinary voices.



**KETUT SARINI**  
CEO



**KOMANG SENIAWATI**  
ASST. MANAGING DIRECTOR



**NENGAH SUMITRI**  
DIRECTOR

# MEET OUR TEAM

Our Leadership Team consists of Three professionals with solid backgrounds in luxury cruise ships and international hotels.

Their combined experience in operations, service, and hospitality management shapes the high standards we deliver to clients and candidates.



# Our Students work at

- 5-Star Hotels ( Local & International )
- Luxury Cruiselines
- High-end Restaurant & Resorts
- Event Catering Companies
- Cafe's, Bistro's and Entrepreneurial Ventures

# OUR PARTNERS



# GALLERY



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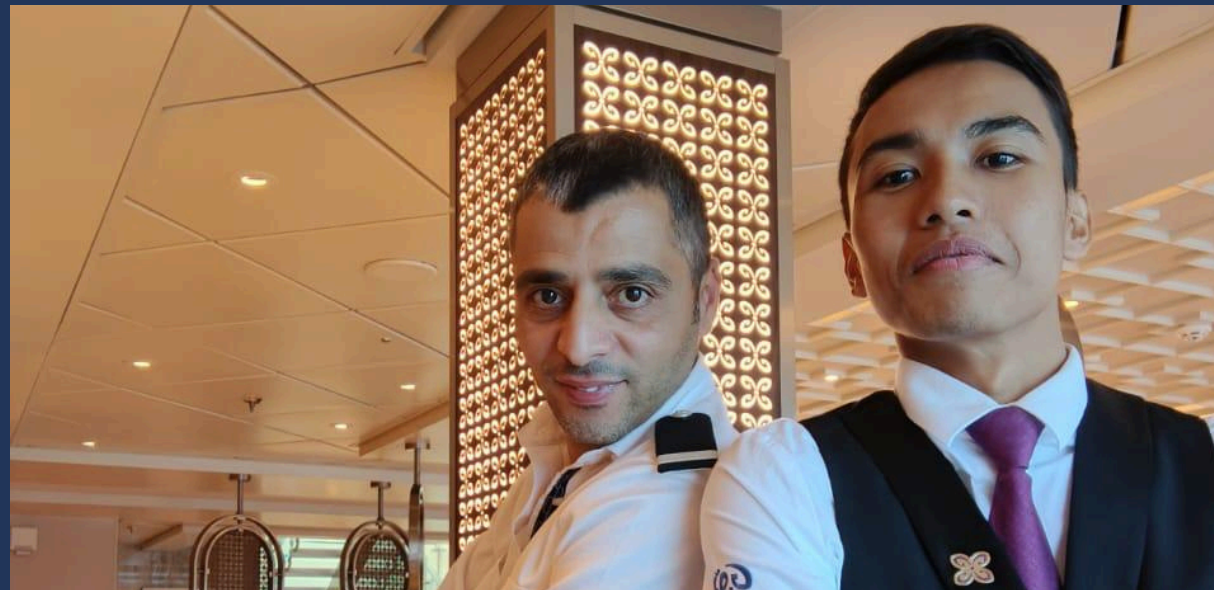


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# CONTACT US



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