

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT VASA HOTEL SURABAYA**



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OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

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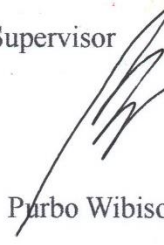
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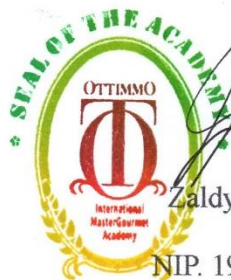
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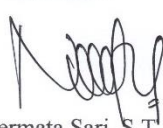
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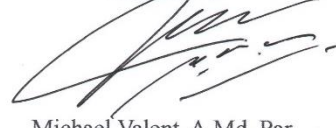
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PREFACE

Praise to be God Almighty for the blessings of His grace, and that I was given the opportunity to be able to finish this report on this occasion about Industrial Training at Vasa Hotel Surabaya properly and correctly.

I also give thanks to:

1. Yohanna Prasetio, A.Md. Par., S.Sn. as Advisor.
2. Zaldy Iskandar, B. Sc as Director of Ottimmo International Culinary Art and Patisserie Academy.
3. All of Vasa Hotel Surabaya's pastry chef and staffs who guides and provide knowledge during the internship period.
4. Parents who always support and help mentally and materially.
5. Sister and Friends who has supported this report along from beginning to end.

This is all I have to say, and if there are any grammatical or sentence construction mistakes, I apologize. Hopefully, the information in the report is useful for the readers.

Surabaya, June 14th, 2024



Jessica Amanda Susanto

ABSTRACT

The reason the author is doing this internship is because she has a background in pastry and wants to learn more about the F&B department. Vasa Hotel Surabaya is one of the five-star hotels close to malls and golf courses. Every trainee at the Vasa Hotel Surabaya was given the option to select the department of their choice and the author went with the F&B Pastry department. Four restaurants: 209 Dining, Chamas Brazilian Churrascaria, Xiang Fu Hai, and Bonne Journee Pastry are served by the pastry department. Additionally, we prepare coffee breaks, which include cakes and pastries, for meetings.

Keyword: *Internship, Vasa Hotel Surabaya, Ottimmo International.*

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