

**INDUSTRIAL TRAINING INTERNSHIP
REPORT AT LEDOYEN FRENCH DINING SURABAYA**



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024**

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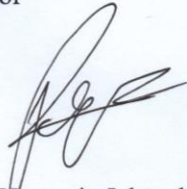
Title : Industrial Training Report at Ledoyen French Dining
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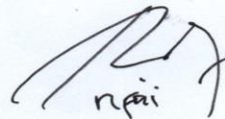
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AT LEDOYEN FRENCH DINING SURABAYA

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Industrial Training conducted from 01st December 2023 until 01st June 2024 at
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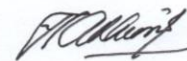
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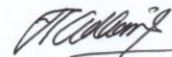
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PREFACE

First, the author would like to thank Jesus Christ because without Him this internship will not be succeed. In this report, the author would like to express gratitude for Ottimmo International for the opportunities of this 6 months of internship. The author gains many knowledge and improve skills whether in theory or practical skills. To Ledoyen French Dining who accept the author as an intern, thank you for the company's trust for this past 6 months the author can succeed her responsibilities as an intern. And last, the author would like to express her gratitude to Chef Ryan Yeremia Iskandar as the author's advisor in helping the internship report done on time.

Surabaya, July 15th, 2024



Gabriela Margareta

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ABSTRACT

Ottimmo International Gourmet Academy has given the opportunity to the author to work as an intern in Fine Dining Restaurant. In this internship report, there are so many explanations about the reason of the author doing the internship, activities at Ledoyen French Bistrot and Ledoyen French Dining, the kitchen's brigade and many more. Fine Dining priorities plating and looks of the dish. The author reason to go to Ledoyen French Dining is because the author wants to gain practical experience and try new ambience of fine dining. As a stagiare, the author got chances to handle in Cold Kitchen (Garde Manger) and Pastry Kitchen.

Keyword: *Ottimmo International Gourmet Academy, Internship, Fine Dining, Ledoyen French Dining,*