

**INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT
AT NAMA AZ DINING**



ARRANGED BY

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OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

PLAGIARISM STATEMENT

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Surabaya, August 12th, 2024



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APPROVAL 1

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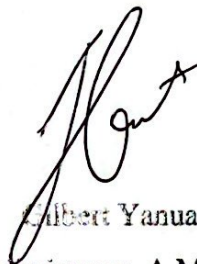
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PREFACE

Praise to God Almighty because on this occasion I am able to complete my Internship Report titled “Industrial Training Report Internship Report At Namaaz Dining”. The completion of this report is a requirement for fulfilling course credit, which mandates participation in a professional internship at hotels or restaurants. This practical experience is designed to provide students with hands-on exposure to the culinary industry.

I also take this opportunity to express my gratitude to:

1. Arya Putra Sundjaja, S.E. as advisor.
2. Zaldy Iskandar, B.Sc as director of Ottimmo International Culinary Arts and Patisserie Academy.
3. Andrian Ishak as chef owner of Namaaz Dining
4. Abdul Ahe as sous chef of Namaaz Dining
5. All staff of Namaaz Dining

I apologize if there are errors or inconsistency in the use of my words or sentence. I realize that this report is far from perfection and I am open to any suggestion and critics upon this report. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, August 12th, 2024



Valencia Averil Gracelynn

ABSTRACT

From this Internship, the intern gain a deeper understanding of molecular gastronomy and experience exceptional dining service at Namaaz Dining. Namaaz Dining is a well-known restaurant specializing in modern Indonesian cuisine, located in Jakarta, Indonesia. The intern has the opportunity to rotate through various sections, including cold and pastry sections, to learn diverse culinary skills. Responsibilities of the intern includes food preparation, plating, cleaning, serving, and explaining dishes to customers, as well as checking food stock. Namaaz Dining offers a unique dining experience with a 17-course Indonesian menu, showcasing innovative culinary techniques and exceptional service.

Keywords: *Internship, Namaaz Dining, Molecular Gastronomy, Ottimmo International*

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