

**INDUSTRIAL TRAINING REPORT INTERNSHIP
REPORT AT JW MARRIOTT SURABAYA**



**ARRANGED BY
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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024**

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Surabaya, Agustus 14th, 2024



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APPROVAL 1

Title : Industrial Training Report Internship Report at JW Marriott
Company name : JW Marriott
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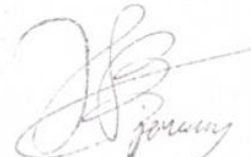
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The seal is circular with a green border and contains the text 'SEAL OF THE ACADEMY' around the top, 'OTTIMMO' in the center, and 'MasterGourmet Academy' at the bottom. A handwritten signature is written over the seal.

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APPROVAL 2
INDUSTRIAL TRAINING REPORT
COLD KITCHEN
AT JW MARRIOTT SURABAYA

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Industrial Training conducted from January 7th, 2024 until July 7th, 2024 at

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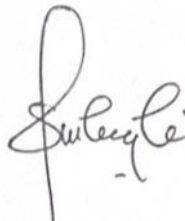
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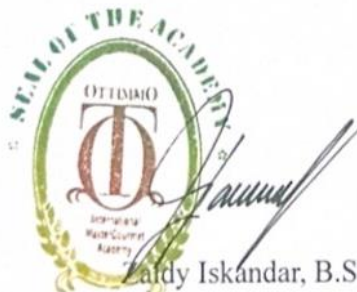
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ABSTRACT

This internship program aimed to provide students with hands-on experience in the culinary industry, specifically in the food and beverage department of JW Marriott Surabaya. The program's objective was to equip interns with practical skills and knowledge in culinary arts, while also contributing to the hotel's operations. During the internship, the author was assigned to work in the Flat Top and Cold Kitchen sections of the Pavillion Restaurant, where various dishes prepared, including breakfast and lunch menus, and assisted in live cooking events. The author also participated in the hotel's Jimbaran Seafood Week event, creating Tuna Fish Sambal Matah dishes. This internship experience not only enhanced the author's culinary skills but also provided valuable insights into the hotel's operations, kitchen management, and food safety practices. The program's benefits extended to the hotel, as it provided an opportunity to develop future talent and build relationships with educational institutions. Overall, this internship program demonstrated the importance of practical training in the culinary industry and its potential to produce skilled and competent professionals.

Keyword: *Internship, JW Marriott, Ottimmo Internasional*

PREFACE

Praise and gratitude to God for mercy and given to me full strength to Complete this report, Therefore , on this occasion, The outhur would like to thank:

1. Chef Zaldy Iskandar, B.Sc. , as the Director of Ottimmo Internasional
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3. Librarian for the advice and guidance

This report was prepared based on the result to complete what i dis for 6 months at JW Marriott Hotel Surabaya. This report was prepared as one of the requirements to complete Diploma III Culinary Arts . In preparing this report , the author received a lot of guidance and assistance from various parties .

Surabaya , 13 Agustus 2024



The Olyvia Alexander Sutedjo