

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



**ARRANGED BY
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CULINARY ARTS STUDY PROGRAM

**OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY**

SURABAYA

2024

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Surabaya, August 26th 2024



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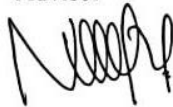
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Industrial Training conducted from 8th January 2024 until 10th July 2024 at Vasa
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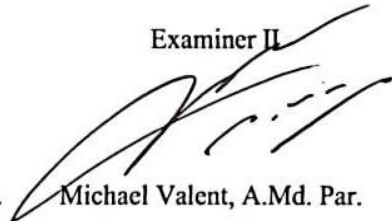
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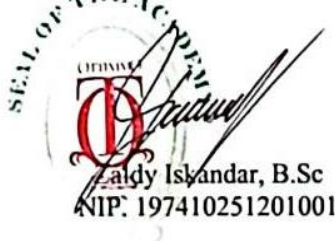


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PREFACE

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. Novi Indah Permata Sari, S.T., M.Sc. as advisor.
2. Zaldy Iskandar, B. Sc as Director of Ottimmo Culinary Art and Patisserie Academy.
3. All of Vasa Hotel Surabaya's pastry chef and staffs who guides and provide knowledges during the internship period.
4. Parents who always support and help mentally and materially.
5. Brother 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, August 26th 2024



Jocelyn Andriana

ABSTRACT

The author's aim in doing this internship is because the author's background is to want to know more about pastry, and to improve the quality and abilities in the pastry field. Vasa Hotel Surabaya is rated as a five-stars hotel with international standards. Every trainee who wants to join Vasa is given a choice to select the department during the interview and the author went with the F&B Pastry department. Vasa Hotel is a hotel that has several restaurants in it. Four restaurants that served by pastry department are 209 Dining, Chamas Brazilian Churrascaria, Xiang Fu Hai, and Bonne Journee. Every Pastry trainee can get the opportunity to guard the buffet at 209 dining only during lunch and dinner. The author should prepare 209 dining's and Chamas Brazilian Churrascaria's glasses for lunch and dinner. Additionally, the author prepare coffee breaks, which include cakes and pastries for meetings.

Keyword: *Intership, Vasa Hotel Surabaya, Ottimmo International*

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