

**INDUSTRIAL TRAINING REPORT AT VASA HOTEL
SURABAYA**



ARRANGED BY

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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

PLAGIARISM STATEMENT

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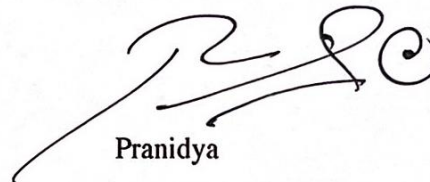
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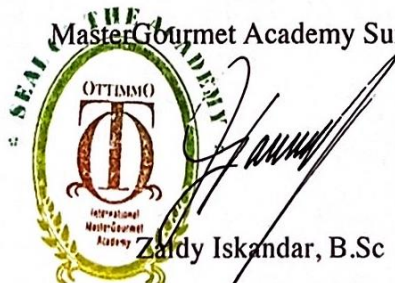
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Pranidya
Sous Chef

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Seal of OTTIMMO International MasterGourmet Academy Surabaya. The seal features a central emblem with the letters 'O' and 'T' intertwined, surrounded by the text 'OTTIMMO International MasterGourmet Academy Surabaya'. A handwritten signature is written over the seal.

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APPROVAL 2

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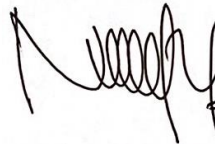
Industrial Training conducted from April 1st, 2024 until August 1st, 2023 at Vasa
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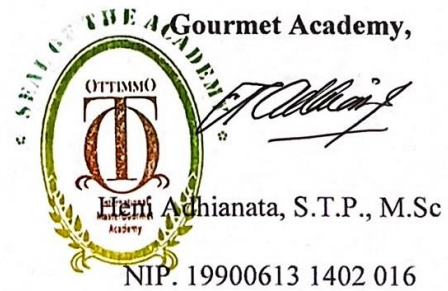
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PREFACE

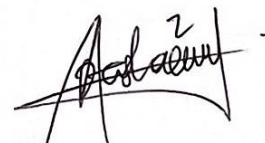
Praise be to God because on this occasion I was able to complete my internship and write this report.

I also take this opportunity to express my gratitude to:

1. Anthony Sucipto, A.Md. Par as advisor.
2. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
3. My parents who always support and help me in personally and providing moral and material support for me.
4. Alycia Clara as my sister who always encourage me in any situation and help entertain me during stress moments.
5. My friends who has helped me during my struggling moments.

This is all I can say, I apologize if there are errors or inconsistence in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank You and God bless you.

Surabaya, August 29th 2024



Natasha Cecillia Anggono

ABSTRACT

The purpose of the author's internship is to gain knowledge and experience. The author wants to learn about how hotel restaurants operate, try working in an enormous scope of team, and learn about mass production. Vasa Hotel has many F&B outlets, and one of them is 209 Dining, which has an all-you-can-eat concept. 209 Dining has an international food-served theme so trainees can acquire skills from various sections. The clear division of job responsibilities is a crucial key to ensuring operational efficiency in the kitchen, resulting in consistent and high-quality work. Also, personal cleanliness is crucial in the kitchen, and hand hygiene is given priority in 209 dining. Author was assigned to the morning shift and worked in the western section, which begins at 5 AM and ends at 3:30 PM. During the internship, the author had the opportunity to handle several events such as Iftar, gatherings, and weddings. Working in a hotel restaurant introduced the author to a new work system where the workflow differs from restaurants in general, primarily since this restaurant operates from morning to night. Working in a hotel restaurant introduced the author to a new work system where the workflow differs from restaurants in general, primarily since this restaurant operates from morning to night.

Keyword: *Internship, Vasa Hotel, 209 Dining, Job Responsibilities, Personal Cleanliness, Workflow, Ottimmo International*

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