

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



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OTTIMMO INTERNATIONAL  
MASTER GOURMET ACADEMY  
SURABAYA  
2024**

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Surabaya, September 5<sup>th</sup> 2024



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## APPROVAL 1

Title : **INDUSTRIAL TRAINING REPORT HOT KITCHEN  
AND PASTRY KITCHEN AT VASA HOTEL  
SURABAYA**

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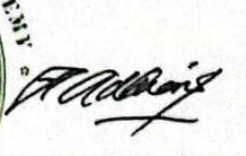
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## PREFACE

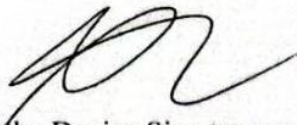
Praise the author's gratitude to the presence of God Almighty for His blessing and grace that enable to complete an internship report entitled: **“INDUSTRIAL TRAINING REPORT HOT KITCHEN AND PASTRY KITCHEN AT VASA HOTEL SURABAYA”**.

The report is written to fulfill one of the graduation requirements and to complete the learning process in the industrial practical course of the D4 Tata Boga degree program. The author acknowledges that this report could not have been completed without the help, guidance, direction and suggestions of various parties. In this regard, the author would like to thank:

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The author recognizes that this report is far from complete. The authors hope for constructive criticism and suggestions to improve the report, so that it will be useful to the readers and especially to the author.

Surabaya, September 05<sup>th</sup> 2024



Timothy Davian Simatupang

## ABSTRACT

Vasa Hotel Surabaya is a 5-star hotel whose products and services meet international standards. It is located at 31 Mayjen HR. Muhammad Street, Sukomanungal, Surabaya 60189. And the hotel is easily accessible and strategically and about 30 minutes from Juanda International Airport.

The internship program was done at Vasa Hotel Surabaya for 6 (six) months from 27.12.2023 to 26.6.2024. I was inspired to experience working in a hotel kitchen. During the internship, the author was placed in a hot kitchen and worked in several existing departments. The activities are preparing vegetables, condiment noodle, condiment porridge, condiment dimsum, soup noodle, condiment soup traditional, buffet lunch and sambel traditional.

There are two problems encountered during the internship at In Dining, the first is the customer's diet and food allergies. The solution is that the customer should inform carefully before ordering. Second, cleanliness of the work area such as gutters, sink disposal areas and between the workbenches. The solution is to periodically keep an eye around the work area and clean, and spray insect repellent.

The author has accumulated experience and skills during the internship, familiarizing himself with industrial kitchens, kitchen processes, serving dishes and talking to customers with representatives of the culinary industry while learning and adapting to the real culinary industry. The author learned how to work professionally under pressure, work quickly, work in a team, discipline, communicate with other staff and students during service, make quick decisions, the ability to solve problems and misunderstandings in the kitchen.

***Keywords : Internship, Hotel, In Dining***

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