

**INTERSHIP TRAINING REPORT AT GRAND MERCURE
AND BEEJAY BAKAU RESORT**



**ARRANGED BY
HANTA PRAYUGA PRATAMA
2174130010060**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024**

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Surabaya, September 18th 2024



Hanta Prayuga Pratama

APPROVAL 1

Title : Internship Training Report At Grand Mercure Company name : Grand
Mercure Malang Mirama

Company address : Jalan Raden Panji Suroso No. 7, Malang,
Jawa Timur, 65126 MALANG, Indonesia

No. telp./fax. : +62 341 3300000 / +62 341 33000000

Which is carried out by Students of Culinary Arts
OTTIMMO International Master Gourmet Academy Surabaya

Name : Hanta Prayuga Pratama

Reg. no : 2174130010060

Has been tested and declared successful.

Approved by,

Advisor



Ryan Yefemia Iskandar, S.S.

NIP: 19821218 1601 023

Malang, February 24th, 2024

Supervisor





Yulia Rosehan

Assistant Talent &
Culture Manager

Acknowledged by,

Director of OTTIMMO International

Master Gourmet Academy Surabaya



Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 1

Title : Intership Training Report At Grand Mercure And
Beejay Bakau Resort

Company name : Beejay Bakau Resort

Company address : Jl. Pelabuhan Perikanan Pantai Mayangan 67217
Probolinggo, Indonesia

No. telp./fax. : +62 335 5892001

Which is carried out by Students of Culinary Arts OTTIMMO
International Master Gourmet Academy Surabaya

Name : Hanta Prayuga Pratama

Reg. no 2174130010060

Has been tested and declared successful.


Approved by,
Advisor



Ryan Yerima Iskandar, S.S.
NIP: 19821218 1601 023


Probolinggo, July 31st, 2024


Supervisor



Joko Yulianto
Director of Human Resources

Acknowledged by,
Director of OTTIMMO International
Master Gourmet Academy Surabaya




Yaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT MAIN KITCHEN AT GRANDMERCURE AND BEEJAY BAKAU RESORT

Arranged By:

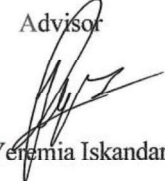
Hanta Prayuga Pratama

2174130010060

Industrial Training conducted from 05 January 2024 until 24 February 2024 at
Grand Mercure and from 01 April 2024 until 31 July 2024 at Beejay Bakau Resort

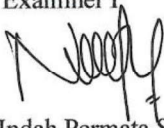
Approved by:

Advisor


Ryan Yennia Iskandar, SS.

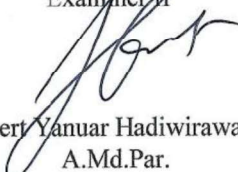
NIP: 19821218 1601 023

Examiner I


Novi Indah Permata Sari,
S.TP., M.Sc.

NIP: 19951109 2202 083



Examiner II


Gilbert Yanuar Hadiwirawan,
A.Md.Par.



NIP: 19900101 1701 041

Acknowledged by,

**Director of OTTIMMO
International
Master Gourmet Academy, Ottimmo
International**



Zaldy Iskandar, B.Sc.
NIP. 197310251201001

**Head of Culinary Arts Program
StudyMaster Gourmet Academy,
Ottimmo International**



Leni Adhianata, S.T.P., M.Sc.
NIP. 19900613 1402 016

PREFACE

Praise and gratitude for the presence of God, because I was able to complete Industrial Training Internship. Thank you Lord for all the abundance of favors and mercy that you have given to your servant who is full of shortcomings. These few lines of sentences hopefully can make the author place to say thank you to:

1. Mr. Zaldy Iskandar B.Sc, as the head Director of Ottimmo Internasional
2. Ryan Yeremia Iskandar,SS. as the author Advisor who has helped me in a lot of things for me to understand the guidelimes on making this report

I realize that this report is far from perfection and there remains many lacks. I am open to any suggestions and critics upon this report in order to make better work in the future. Hopefully, this report could make a difference in the upcoming generation and benefit for both readers and development in culinary art field.

Surabaya, September 18th 2024



Hanta Prayuga Pratama

ABSTRACT

Indonesia's rich cultural diversity and natural beauty are complemented by its vibrant culinary scene, which attracts both domestic and international tourists. The nation's cuisine, known for its unique blend of flavors, spices, and traditions, plays a crucial role in its tourism industry. During the author studies at the Culinary Art Study Program, OTTIMMO International Master Gourmet Academy, Surabaya, The Author had the opportunity to intern at two distinguished establishments: Grand Mercure and Beejay Bakau Resort. These internships significantly influenced the author's professional aspirations and provided the author with a robust foundation in culinary arts. At Grand Mercure, The Author gained comprehensive insights into high-end kitchen operations, learning from top industry chefs and enhancing the author's skills in culinary techniques, presentation, and customer service. At Beejay Bakau Resort, The Author focused on sustainable cuisine, working on projects to improve guest dining experiences while maintaining environmental responsibility. These experiences have equipped the author with practical knowledge and skills essential for a successful culinary career, preparing the author to handle diverse challenges in the industry and contribute effectively to any culinary team.

Keyword: *Indonesian cuisine, Culinary arts, Tourism, Internship, Grand Mercure, Beejay Bakau Resort, Sustainable cuisine, Culinary techniques, Hospitality, Gastronomic experience*

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