

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



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OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

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Surabaya, 23rd September 2024



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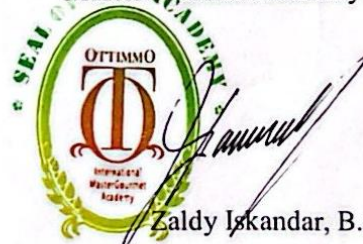
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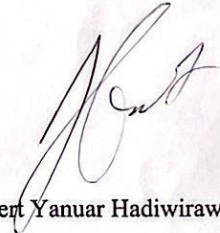
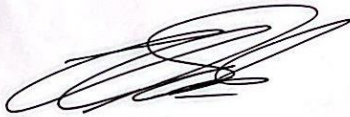
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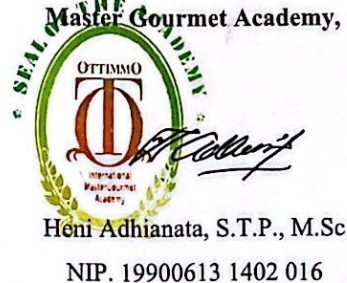
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PREFACE

To begin with, the author would like to express praise and gratitude to the One Almighty God, Jesus Christ, for the blessings and guidance that made this internship successful. As a student and trainee, the author is grateful for the opportunity to learn extensively about the culinary field during this process.

The completion of this report would not have been possible without the help, support and guidance from various parties, both directly and indirectly, who contributed their energy, time, and thoughts. Therefore, the author extends gratitude to all who have assisted in the creation of this report, especially to:

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Surabaya, 23rd September, 2024



Kallia Maera Wijaya

ABSTRACT

The author undertook a 6-month internship at Vasa Hotel Surabaya to deepen knowledge and gain practical experience in kitchen management and operations. Vasa Hotel Surabaya, a prestigious five-star hotel located in West Surabaya, is known for its exceptional food and beverage services and is committed to “redefining the traditional concept of 5-star hotel hospitality through innovative culinary”. This commitment is evident in its diverse dining outlets, including 209 Dining, Chamas Brazilian Churrascaria, Xiang Fu Hai Cuisine, Bonne Journe, Voda Bistro and Nagano Japanese Restaurant. The author specifically chose to intern at Xiang Fu Hai Cuisine, the hotel’s renowned Chinese restaurant, because of its outstanding reputation for dim sum and its creative, unique concept.

The internship provided valuable hands-on experience in both the hot kitchen and pastry sections, under the guidance of skilled chefs and kitchen professionals. It offered significant benefits not only to Ottimmo International and Vasa Hotel Surabaya but also to the students involved. During the internship at Xiang Fu Hai Cuisine, the author gained insights into various aspects of kitchen operations, learned about HACCP and developed essential skills such as creativity, responsibility and work discipline. These experiences and skills will be instrumental in advancing the author’s future career.

Keyword: *Internship, Vasa Hotel Surabaya, Xiang Fu Hai Cuisine, Ottimmo International.*

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