INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT THE ST REGIS ATLANTA

ARRANGED BY

NEISHIA EVANGELINE ISKANDAR

2174130010019

CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2025

PLAGIARISM STATEMENT

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Surabaya, February 17 , 2025

Neishia Evangeline Iskandar

APPROVAL 1

Title : Industrial Training Report Internship Report At The St Regis Atlanta

Company name : The St Regis Atlanta

Company address : 88 West Paces Ferry RD

No. telp./fax. : +1 (404) 563 7900

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

Name : Neishia Evangeline Iskandar

Reg. no : 2174130010019

Has been tested and declared successful.

Approved by, Atlanta, December 10th ,2024

Advisor

Filias Kusuma,S.E.,M.M.

Manager

Veronica Wandui

Acknowledged by,

Director of OTTIMMO International

MasterGourmet Academy Surabaya

Caldy Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT

BANQUET KITCHEN AND LINE KITCHEN

AT THE ST RREGIS ATLANTA

Arranged By:

NEISHIA EVANGELINE ISKANDAR

2174130010019

Industrial Training conducted from December 27th 2023 until December 14th 2024 at The St Regis Atlanta

Approved by:

Advisor	Examiner I	Examiner II
Filias Kusuma, S.E.,M.M.	Heni Adhianata, S.TP.M.SC.	Jessica Hartan, A.Md. Par.
NIP 198712032403023	NIP 19900613 1402 016	NIP 19940923 2201 084

Acknowledged by,

Director of OTTIMMO International Master Gourmet Academy,	Head of Culinary Arts Program Study Ottimmo International Master Gourmet Academy
Zaldy Iskandar, B.Sc	**Heni Adhianata, S.T.P., M.Sc**
NIP 19731025120100	**NIP. 19900613 1402 016**

PREFACE

This report is the outline of my internship journey in United States of America for 1 year started since December 27th 2023 until December 14th 2024 at The St Regis Atlanta in my hospitality career. This practical industrial experience gives us the oportunity to gain knowledge and upgrade our soft skills in working as in a team and under pressure in a professional way. I learn new experience in supervising new trainee , trained new trainee, event planning guest service, leadership and many more. This role have a lot of challenging experience in working with a lot of new people multi cultural people that the soft skill of networking should be elevated. Here I want to thank you to

1. Filias Kusuma, S.E.,M.M. as Advisor
2. Zaldy Iskandar, B.Sc as director of Ottimmo International Culinary Arts and Patisserie Academy
3. Heni Adhianata, S.TP.M.SC. as Examinor and head of culinary art stuy program
4. Chef Jordan Barnett as The St Regis Atlanta executive chef
5. Guntram Merl as the General Manager of The St Regis Atlanta
6. Chef Veronica Wandui as the Banquets manager of The St Regis Atlanta

Semarang, June 12 2025

Neishia Evangeline Iskandar

ABSTRACT

The purpose of the Author doing this internship is because the Author background want to know more about American East- coast culinary world especially The St Regis Atlanta is a five star property of the Marriott company that serve five star service in Atlanta . Every trainee at The St Regis Atlanta have the opportunity to learn in 7 different sections, including Entree, Hot section, Cold section, Bar, Afternoon Tea, Private Dining ,Events by the Banquets. The ST Regis Atlanta is open by reservation and walk in for the restauarnt and bar, mostly reservation for events and afternoon tea. They only served breakfast, brunch and dinner menu in this restaurant, they serve packages from Reception (appetizer), salad, entrée, and dessert.

Keyword: *Internship, The St Regis Atlanta, Ottimmo Internasional*

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