

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT NAMA AZ DINING**



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OTTIMMO INTERNATIONAL
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SURABAYA
2025**

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Surabaya, August 19th, 2025



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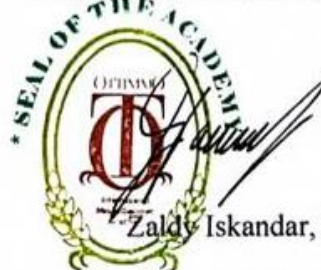


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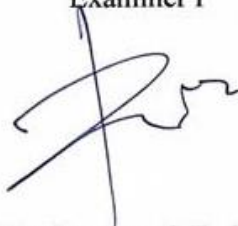
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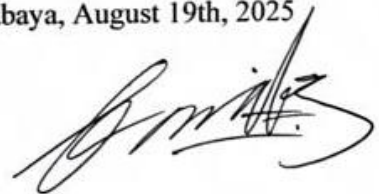
PREFACE

All praise and gratitude to Allah SWT, for blessing me with a successful six-month internship at Namaaz Dining. I would also like to extend my heartfelt thanks to my family for their unwavering love and support, to my best friends for their encouragement, and to the lectures and staffs at Ottimmo International for their guidance and cooperation throughout the internship process.

I wish to express my sincere gratitude to all the staff of Namaaz Dining, especially Chef Andrian Ishak as the owner of Namaaz Dining, for his guidance, encouragement, and support throughout my learning journey. I also appreciate the encouragement from my advisor, Ms. Heni Adhianata, S.TP.,M.Sc, whose feedback greatly enhanced the quality of this report.

This internship report is a reflection of my effort, and any errors or omissions are my own. I hope this report can be a clear and informative account of my internship experience, and that it may be a useful reference for future interns.

Surabaya, August 19th, 2025



Nadhira Amalia Putri

ABSTRACT

This report details a six-month internship at Namaaz Dining, Indonesia's molecular gastronomy restaurant. Famous for its "*what you see is not what you get*" concept, Namaaz Dining serves 15-17 courses in a set menu that will change according to the theme every year, allowing diners to experience a theatrical journey through progressive reinterpretations of Indonesian traditional cuisine.

During the internship at Namaaz Dining, trainee gained invaluable experience in molecular gastronomy, menu development, fine dining service, guest relations, and event coordination. The main objective of this internship was to bridge the theoretical knowledge and real world food service practices, enhancing both technical and interpersonal skills. Ultimately, this has prepared the author to bring an innovative mindset to future roles in culinary arts.

Keyword: *Internship, Namaaz Dining, Molecular Gastronomy, Ottimmo International*

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