

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT AMANJIWO RESORT BY AMAN



ARRANGED BY
MOCHAMMAD WILDAN ROMADHON
2274130010050

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

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Surabaya, August 21st, 2025



Mochammad Wildan Romadhon

APPROVAL 1

Title : Industrial Training Report At Amanjiwo
Company name : Amanjiwo by Aman
Company address : Sawah, Majaksingi, Borobudur, Magelang Regency
No. telp./fax. : +62 293 788 333
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Mochammad Wildan Romadhon
Reg. no : 2274130010050
Has been tested and declared successful.

Approved by,

Magelang, June 18th, 2025

Advisor

Executive Chef

for



Arya Putra Sundjaja, S.E.

NIP:19801017 1703 001



Reza Kurniawan

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Seal of OTTIMMO International MasterGourmet Academy Surabaya. The seal is circular with a green border. Inside, there is a red shield with a white 'T' and 'M' inside it. The text 'OTTIMMO' is above the shield, and 'International MasterGourmet Academy' is below it. The words 'SEAL OF' and 'ACADEMY' are written around the top and bottom of the seal respectively.

Galdy Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2
INDUSTRIAL TRAINING REPORT
POOL KITCHEN
AT AMANJIWO BY AMAN MAGELANG

Arranged By:

Mochammad Wildan Romadhon

2274130010050

Industrial Training conducted from December 18th 2025 until June 17th 2025
at Amanjiwo Magelang

Approved by:

Advisor

Examiner I

Examiner II



Heni Adhianata, S.TP., M.Sc

NIP.19900613 1402 016



Elma Sulistiya, S.TP., M.Sc.

NIP.19970916 2302 087



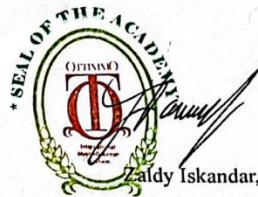
Jessica Hartan, A.Md Par.

NIP.19949023 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.
NIP. 197310251201001



Heni Adhianata, S.TP., M.Sc
NIP. 19900613 1402 016

PREFACE

All Praises and gratitude belongs to God the Almighty, which has enabled the completion for The Author to attend the six-months Internship Program. For six months The Author has took the opportunity to gain more knowledge, skill, and self-developing at Amanjiwo. Big thanks to The Author's parents that already contribute a lot for my life especially for this Internship. Without their financially either emotionally support, this Internship Program will never completed. Also, big thanks to Ottimmo Internasional that already took a part for this Internship Program so by that every Student are able to reach their dream to become a Great Chef one day.

Surabaya, August 11th 2025



Mochammad Wildan Romadhon

ABSTRACT

Internship is a good program for every student which aiming to gain more skill, knowledge and self-developing. Considering that Ottimmo Internasional provide their Students to perform their Internship Program so The Author took the opportunity to attend the Internship at Amanjiwo. One of the most luxurious Javanese-themed Resort in Indonesia. Inspired by Yogyakarta Kingdom and Candi Borobudur as the design and main theme but also provide many variety dish such as Western, Chinese and even Mexican. During the Author's Internship there, not only upgrading the cooking skill but also communication skill during work, discipline and other self development.

Keyword: *Amanjiwo, Pool Kitchen, Internship*

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