

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT PARK HYATT JAKARTA



ARRANGED BY
NICKY BRASSALIE
2274130010009

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTER GOURMET ACADEMY
SURABAYA
2025

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Surabaya, 28th August 2025



Nicky Brassalie

APPROVAL 1

Title : Industrial Training Internship Report at Park Hyatt Jakarta
Company name : Park Hyatt Jakarta
Company address : Jl. Kebon Sirih No.17-19, Kb. Sirih, Kec. Menteng, Kota
Jakarta Pusat, Daerah Khusus Ibukota, Jakarta, Indonesia,
10340
No. telp./fax. : (+21) 3111 1234
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Nicky Brassalie
Reg. no : 2274130010009
Has been tested and declared successful.

Approved by,
Advisor



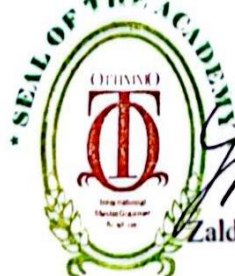
Windi Habsari, S.T., M.T.
NIP: 19960830 2303 019

Jakarta, July 22th 2025
Supervisor



Renandra Ichsansyah
Learning and Development Manager

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya




Zaldy Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2

Industrial Training Internship Report at Park Hyatt Jakarta

Arranged By:

Nicky Brassalie

2274130010009

Industrial Training conducted from 20th January 2025 until 20th July 2025 at Park Hyatt Jakarta.

Approved by:

Advisor



Windi Habsari, S.T.,

M.T.

NIP: 19960830 2303

019

Examiner I



Nursita Fierdiana Dwi

Andariesta, S.H., M. H.

NIP: 19960716 2401 003

Examiner II



Filias Kusuma, S.E.,

M.M.

NIP: 19871203 2403

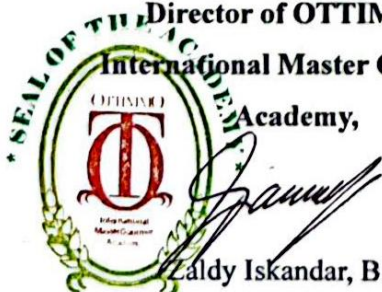
023

Acknowledged by,

Director of OTTIMMO

International Master Gourmet

Academy,



Zaldy Iskandar, B.Sc.

NIP: 197310251201001

Head of Culinary Arts Program

Study Ottimmo International

Master Gourmet Academy,



Heni Adhianata, S.T.P., M.Sc.

NIP: 199006131402016

PREFACE

Praise to be God Almighty for the blessings of His grace, and that I was given the opportunity to be able to finish this report on this occasion about Industrial Training at Park Hyatt Jakarta properly and correctly.

I also give thanks to:

1. Windi Habsari, S.T., M.T. as Advisor.
2. Zaldy Iskandar, B.Sc. as Director of Ottimmo International Culinary Art and Patisserie Academy.
3. All of Park Hyatt Jakarta kitchen and staffs who guides and provide knowledge during the internship period.
4. Parent who always support and help mentally and materially.
5. Brother and Friends who has supported this report along from beginning to end.

This is all I have to say, and if there are any grammatical or sentence construction mistakes, I apologize. Hopefully, the information in the report is useful for the readers.

Jakarta, 21th August 2025

A stylized, handwritten signature in black ink, consisting of several loops and a long horizontal stroke extending to the right.

Nicky Brassalie

ABSTRACT

This industrial training report presents my experience as a kitchen trainee at Park Hyatt Jakarta, a prestigious luxury hotel known for its high culinary standards. The objective of this training was to gain hands-on experience in professional kitchen operations, enhance my culinary skills, and understand the dynamics of working in a fine-dining environment. During the training period, I was assigned to various kitchen sections, including the cold kitchen, event, and conservatory. This rotation allowed me to develop essential skills such as ingredient preparation, cooking techniques, plating, and maintaining hygiene standards. Under the guidance of experienced chefs, I improved my knife skills, learned efficient kitchen organization, and adapted to the fast-paced nature of a high-end culinary establishment. Additionally, I observed the importance of teamwork, effective communication, and time management in ensuring smooth kitchen operations.

Keywords: *Culinary Arts, Industrial Training, Kitchen, Park Hyatt Jakarta*

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