

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT THE WESTIN JAKARTA**



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025**

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Jakarta, July 23rd, 2025



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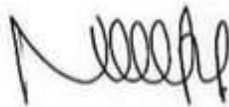
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PREFACE

First and foremost, I would like to express my deepest gratitude to God Almighty for His endless blessings, strength, and guidance throughout the completion of my six-month internship at The Westin Jakarta. This internship has been an invaluable part of my journey as a Culinary and Pastry Arts student at Ottinmo International. It has provided me with hands-on experience, sharpened my skills, and deepened my understanding of the industry.

I am especially grateful to the entire culinary and pastry team at The Westin Jakarta for their mentorship, patience, and willingness to share their expertise. Their professional standards and supportive environment have greatly inspired me and helped me grow both professionally and personally.

My sincere appreciation also goes to my lecturers and academic mentors at Ottinmo International. Thank you for equipping me with the foundation and knowledge that allowed me to navigate the challenges of a real-world kitchen with confidence.

To my family and friends, thank you for your unwavering support, encouragement, and belief in me throughout this journey.

I would also like to extend my heartfelt gratitude to Mikhael Cristoper Sihombing for his constant support, help, and encouragement, always pushing me to do my best throughout this internship.

This internship has been a significant chapter in my education, and I am truly thankful for every moment, lesson, and opportunity it has brought me.

Bandung, September 11th, 2025



Melissa Rebecca Vania

ABSTRACT

The purpose of this internship was to improve culinary and pastry skills, gain experience in a professional hotel kitchen, and develop discipline, communication, and teamwork. During six months at The Westin Jakarta, I had the opportunity to work in various outlets, from large-scale banquet production to fine dining desserts, gaining diverse exposure. Most of my time was spent in the pastry kitchen, focusing on baking, decorating, and presentation for Daily Treats under the guidance of experienced chefs. This internship taught me the importance of adaptability, accountability, attention to detail, and maintaining high standards of cleanliness and organization in every kitchen setting.

Keywords: *Internship, The Westin Jakarta, Ottimmo International*

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