

**INDUSTRIAL TRAINING REPORT**  
**DEPARTEMENT OF ALL DAY DINING**  
**SHERATON SURABAYA HOTEL AND TOWERS**



**ARRANGED BY**  
**AULIYA BERLIANA PUTRI**  
**1974130010071**

**CULINARY ARTS STUDY PROGRAM**  
**OTTIMMO INTERNATIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**  
**2022**

## APPROVAL 1

Title : All Day Dining Departement at Sheraton Surabaya Hotel  
and Towers  
Company Name : Sheraton Surabaya Hotel and Towers  
Company Address : Embong Malang 25-31, Surabaya  
No. Telp/Fax : 1 (844) 631-0595  
Which is carried out by Students of Culinary Arts  
OTTIMMO International Master Gourmet  
Academy Surabaya  
Name : Auliya Berliana Putri  
Reg. No : 1974130010071  
Has been tested and declared successful.

Approved by,

Surabaya, 03-09-2022

Advisor

Supervisor



Gilbert Yanuar Hadiwirasan, A.

Kurnia Fitri

Md. Par.

Sheraton Sous Chef

NIP. 199001011701041

Knowing

Director of OTTIMMO International Master Gourmet Academy Surabaya



Zeldy Iskandar, B. Sc.

NIP. 197310251201001

## APPROVAL 2


### ALL DAY DINING TRAINING REPORT AT SHERATONSURABAYA HOTEL & TOWERS

Arranged by:

**Auliya Berliana Putri**  
**1974130010071**


Industrial Training conducted from 2 February 2022 until 1 August 2022 at  
Sheraton Surabaya Hotel & Towers Approved by:

Advisor




Gilbert Yanuar H., A. Md.Par.  
NIP. 199001011701041

Examiner I



Novi Indah P. S., S.T.,M.Sc  
NIP. 199511092202083



Examiner II



Dahlia Elianarni S.T.P.,M.Sc.  
NIP.199511092202083


**Acknowledged by,**

Director of OTTIMMO  
International Master Gourmet  
Academy Surabaya



Zaldy Iskandar, B. Sc.  
NIP. 197310251201001

Head of Study Program of OTTIMMO  
International Master Gourmet Academy  
Surabaya



Hilda Tjahjani Iskandar SE.Ak,CA,MM  
NIP. 196910292002072

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## PLAGIARISM STATEMENT

I certify that this assignment is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparations, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of/other students and/or persons.

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Surabaya, 20 August 2022



Auliya Berliana Putri

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## **EXECUTIVE SUMMARY**

Internship is one of the requirements at OTTIMMO that we need to complete our degree. Internship must be done for 6 months. For me, I was doing an internship at the Sheraton Surabaya Hotel and Towers.

At this hotel, Chef Steve Bhakti as Executive Chef gave me the opportunity to experience hands-on cooking for breakfast, how to handle kitchen pressure, and how to work in a team. Even as interns, they really treated us well and they treated us equally. At the Sheraton Surabaya Hotel and Towers, I had the opportunity to work in the All Day Dining section which specifically handles breakfast every morning. In this department, I was given the opportunity to live cooking in the noodle and fried rice sections. In this section I can also hone my time management skills and learn how to solve a problem.

***Keywords:*** *Sheraton Surabaya Hotel and Towers, Internship, Food, Kitchen*