

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT MEERHOUSE BAR & RESTO



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SURABAYA
2025

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PREFACE

Praise be to God because on this occasion I was able to complete my intership and write this report.

I also take this opportunity to express my gratitude to:

1. Miss Windi Habsari, S.T., M.T. as Advisor who has provided guidance and suggestions up to the completion of this report.
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3. Muhammad Rian Fadly as MeerHouse Bar & Resto Head Chef.
4. My parents who always support and help me in personally and mentally.
5. My friends who has helped me during my struggling moments.

Finally, the Author hopes that this report can be useful for all parties involved.

Surabaya, July 10th ,2025



Flora Veronika

ABSTRACT

This internship report was consistent with the completion of Ottimmo International Master gourmet Academy's Advanced Diploma Program. during a six month internship in the Meerhouse Bar & Resto from 10 January 2025 to 10 July 2025. The primary objective of the internship was to develop practical culinary skills, understand kitchen operations, and gain firsthand experience in a professional food and beverage environment. Throughout the internship, I was involved in various kitchen activities including food preparation, cooking, plating, maintaining hygiene standards, and supporting daily kitchen operations. Under the guidance of experienced chefs and kitchen staff, I learned the importance of teamwork, time management, consistency, and creativity in delivering high-quality dishes. This internship provided valuable insights into the fast-paced culinary industry and significantly contributed to my growth as an aspiring culinary professional.

Keywords: *Culinary Arts, Internship, Kitchen Operations, Meerhouse Bar & Resto, Ottimmo International.*

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