

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT MAPLE AND OAK**



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025**

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Surabaya, October 10th, 2025



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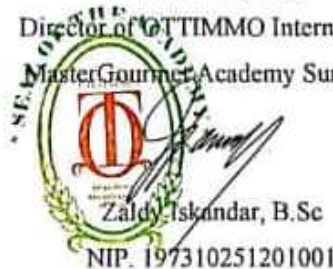
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AT SHERATON HOTELS AND TOWERS SURABAYA**

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Industrial Training conducted From 15th December until 15th June at Maple And
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PREFACE

I'm grateful for being able to complete this report. The purpose of preparing this document is to fulfill the requirements for participating in an internship program.

I also take this opportunity to express my gratitude to:

1. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
2. Novi Indah Permata Sari, S.T., M.Sc as head of Culinary art study program and advisor.
3. My parents, who consistently offer personal assistance as well as emotional and financial backing.
4. My friend, who has been a constant source of support throughout the entire process of creating this report.

This concludes my remarks. I acknowledge there may be mistakes or inconsistencies in my word choice or sentence structure. It is my hope that readers will find this report useful. Thank you for your attention.

Surabaya, October 10th, 2025



Matthew Alvero Onasis

ABSTRACT

The author chose to undertake an internship at Maple Group, which operates two well-known restaurants in Jakarta: Maple and Oak and The Maple Brasserie, with the aim of gaining a deeper understanding of professional kitchen operations. Throughout the six-month internship, the author developed practical skills in using kitchen equipment, storing ingredients properly, maintaining kitchen hygiene, and preparing food from raw materials to ready-to-serve dishes. The internship also emphasized food waste management and sanitation—critical aspects of the culinary industry. The author was assigned to the Grill & Stuff and Pasta sections, gaining experience in cooking techniques, plating, and teamwork in a dynamic kitchen environment. Exposure to both restaurants expanded the author's culinary perspective through their modern, fusion-style cuisine.

Keywords: *Internship, Maple Group, Maple and Oak, The Maple Brasserie, Ottimmo International.*

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