

**INDUSTRIAL TRAINING REPORT  
AT FOUR POINTS HOTEL  
PAKUWON INDAH SURABAYA**



**ARRANGED BY  
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**CULINARY ARTS STUDY PROGRAM  
OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY SURABAYA**

**2022**

**APPROVAL I**

Title : Industrial Training Report At Four Point Pakuwon Indah  
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Has been tested and declared successful.

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Surabaya, 6 september 2022

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**APPROVAL II**  
**INDUSTRIAL TRAINING REPORT**  
**HOT KITCHEN AT FOUR POINT PAKUWON MALL SURABAYA**

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Industrial Training conducted from 10<sup>th</sup> January until 22<sup>th</sup> June at four point Surabaya

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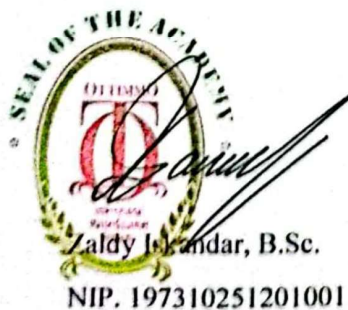
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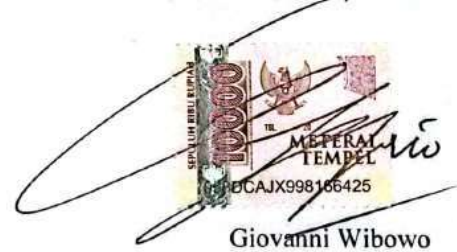
Surabaya, 6<sup>th</sup> September 2022

Giovanni Wibowo

## PLAGIARISM STATEMENT

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Surabaya, 6<sup>th</sup> September 2022



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Giovanni Wibowo

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## EXECUTIVE SUMMARY

The internship program lasts for 6 months. The author's internship program has been conducted in The Westin Surabaya. This program gives the author chances to improve his skills and improve time management. The experience given during the internship program acquaints the real kitchen world in hospitality. During the internship program, the author was taught more about teamwork, hygiene, and time management. Communication is the most important thing given during the internship program. That's the reason for this program is the most important activity in OTTIMMO International and help the author to find work in the future in Hotel Industries.

The author began the internship program for six months which began on January 10<sup>th</sup> 2022 until June 9<sup>th</sup> 2022 at Four Points by Sheraton Pakuwon Indah Surabaya. The author learned a lot at Four Points. The author is placed in the hot kitchen division for six months. During these six months, the author learned to explore what needs to be done in a hot kitchen starting from learning how to cook, discipline, time management, serving guest and responsibility. In the four stars hotel the author is taught how to work professionally in the culinary and hospitality fields so that in the future it can be useful for the author to fight in the hospitality industries especially kitchen.

*Keywords: internship, culinary, professional.*