

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT LATAR IJEN HANDCRAFTED
CULINARY



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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, 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, expect 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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Malang, Ocotber 11th ,2025



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APPROVAL I

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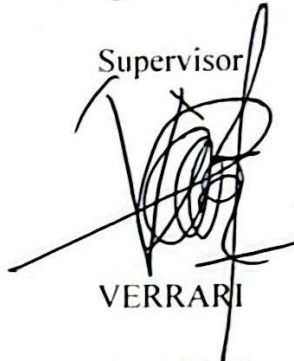
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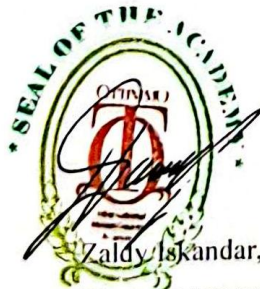


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PREFACE

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. Heni Adhianata, S.TP., 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.

Malang, October 11th, 2025



Syafiq Abyan

ABSTRACT

The purpose of this internship is for the author to gain a deeper understanding and practical experience in the culinary industry, especially in kitchen operations and food production. The author carried out the internship in the Kitchen Department of Latar Ijen, where the author worked as a Kitchen Trainee and was involved in preparing and serving dishes for several outlets, including Gingsul Café. Throughout the internship, the author learned various aspects of kitchen work such as food preparation, cooking techniques, mise en place, plating, and maintaining hygiene and safety standards. The author also gained valuable insights into teamwork, communication, and time management in a professional kitchen environment. This internship has provided the author with meaningful experiences and essential skills that will be highly beneficial in pursuing a future career in the culinary field. The author highly recommends Latar Ijen as a valuable place for students to learn and grow professionally in the hospitality and culinary industry.

Keywords: *Internship, Latar Ijen, Kitchen Trainee*

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