

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT BALE SERE & BALE APUNG
RESTO



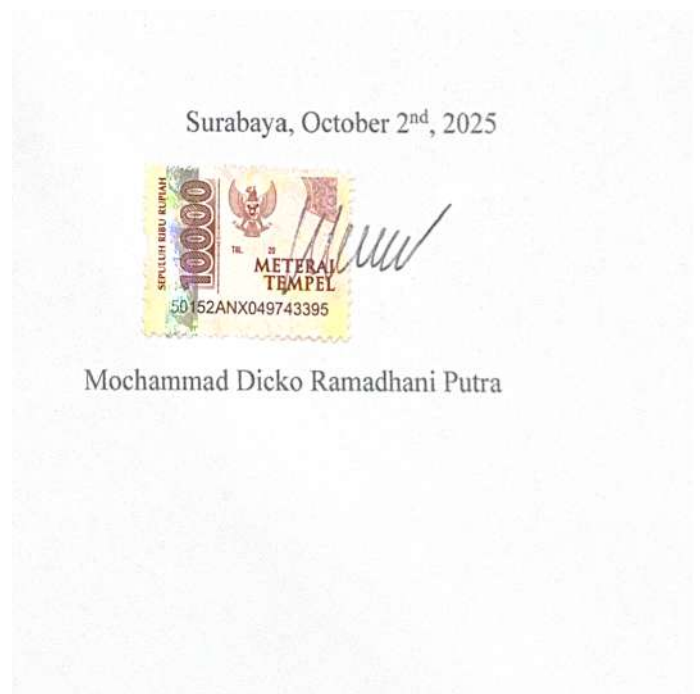
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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

PLAGIARISM STATEMENT

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APPROVAL 1

Title : Industrial Training Report Internship Report at Bale Sere
& Bale Apung Resto

Company name : BALE SERE & BALE APUNG RESTO

Company address : (Bale apung) Jl. Raya Gelam No.45, Gelam, Candi,
Sidoarjo, Kabupaten Sidoarjo, Jawa Timur 61271 & (Bale
Sere) Perumahan Pondok Mutiara Blok L No. 13 - 14,
Kec. Sidoarjo, Kabupaten Sidoarjo, Jawa Timur

No. telp./fax. : 0819-3854-1217

Which is carried out by Students of Culinary Arts OTTIMMO International
Master Gourmet Academy Surabaya

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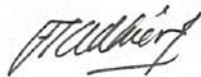
Has been tested and declared successful.

Approved by,

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APPROVAL 2

INDUSTRIAL TRAINING REPORT AT BALE SERE & BALE APUNG RESTO

Arranged by:

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Industrial training conducted from March 17th, 2023 until September 16th, 2024

Advisor



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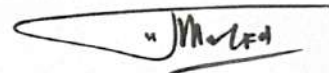
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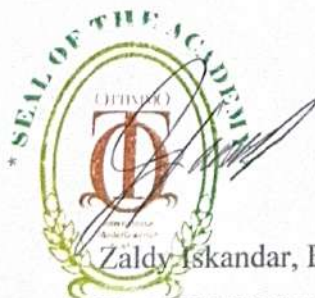
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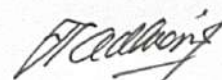
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PREFACE

First of all, thanks to Allah SWT who has bestowed mercy and guidance so that I can complete the industrial Training.

I am also take opportunity to express my gratitude to:

1. Zaldy Iskandar, B.Sc as director of Ottimmo International Culinary Art and Pattiserie Academy.
2. Heni Adhianata, S.TP.,M.Sc. as my advisor.
3. My parents who always support and help me in personally and providing moral and material and support.
4. My friend who always accompanied and assisted me in making a proposal from start to finish.

Surabaya, October 2nd,2025



Mochammad Dicko Ramadhani Putra

ABSTRACT

During the 6-month internship period starting from March 17 to September 16, the author had the opportunity to work at Bale Sere and Bale Apung. The purpose of this internship is to apply the theoretical knowledge that has been obtained during the lecture period into the real world of work and to develop practical skills in the hospitality and culinary fields. Throughout the internship, the author was involved in various activities and events, one of the most memorable being the Ramadhan season, where the author gained valuable experience in preparing special menus and providing guest services during peak operational times. In addition, the author also contributed to innovation through the creation of new menus and active involvement in research and development (R&D) activities, which enhanced creativity and problem-solving skills in the kitchen. The internship also provided opportunities to collaborate with professional supervisors and colleagues, further strengthening both technical expertise and interpersonal skills. This experience gave the author deeper insight into professional work practices, improved the ability to adapt in a dynamic work environment, and built a strong sense of discipline and work ethic. In conclusion, this internship not only contributed to practical knowledge aligned with the author's field of study but also nurtured innovation, character, and professional readiness for future career development.

Keywords: *internship, Bale apung restaurant, Bale sere resto & cafe*

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