

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT LA REGINA MALANG**



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025**

PLAGIARISM STATEMENT

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Surabaya, March 18th, 2025



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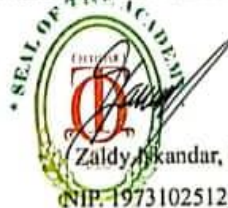


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PREFACE

First and foremost, I would like to express my sincere gratitude for the opportunity to undertake my internship at La Regina Malang. This experience has been invaluable in helping me develop my culinary skills, gain real-world experience, and deepen my understanding of the professional kitchen environment. Working alongside experienced chefs allowed me to improve my technique, adaptability, and teamwork, which are essential in the culinary industry.

I am thankful to OTTIMO International for providing a structured internship program that bridges academic learning with hands-on industry exposure. The guidance and support from the institution have been instrumental in ensuring that I could make the most of this internship experience. I would also like to acknowledge the chefs and staff at La Regina for their mentorship, patience, and willingness to share their knowledge, which has significantly contributed to my growth as an aspiring culinary professional.

Lastly, I extend my appreciation to my family, friends, and mentors who have continuously supported and encouraged me throughout this journey. This internship has not only strengthened my technical skills but has also instilled in me the importance of discipline, teamwork, and perseverance in a high-pressure kitchen environment. I am confident that the knowledge and experience gained at La Regina will serve as a solid foundation for my future career in the culinary industry.

Surabaya, March 18th, 2025



Michael Andrian Hartono

ABSTRACT

This internship report details six-month industrial training at La Regina Malang, where a comprehensive range of skills was acquired in a professional kitchen environment. The primary objective of this internship was to enhance culinary skills, improve teamwork, and understand the operational workflow of an authentic Italian restaurant. Throughout the program, a variety of tasks were undertaken, including ingredient handling, knife work, dough preparation, and assisting chefs in cooking and plating. This experience provided a deeper understanding of kitchen discipline, communication, and the importance of efficiency in a high-paced setting. During the internship, several challenges were encountered, including difficulties in bonding with the kitchen staff, minor workplace accidents, and handling breakable kitchenware. However, through adaptation to the environment, improvement of communication skills, and adherence to safety protocols, these obstacles were successfully overcome and professional growth was enhanced. The training at La Regina provided invaluable insights into the culinary industry, allowing theoretical knowledge to be applied to real-world scenarios. Overall, this internship has strengthened technical skills, work ethic, and the ability to function in a professional kitchen. The experience gained will serve as a strong foundation for a future career in the culinary industry.

Keywords: *Internship, Vasa Hotel Surabaya, Ottimmo International.*

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