

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT FOUR SEASONS HOTEL NEW
ORLEANS



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OTTIMMO INTERNATIONAL
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SURABAYA
2026

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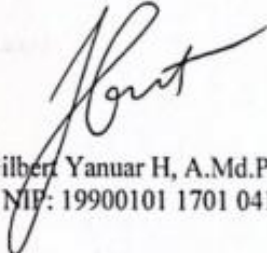
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APPROVAL 2

**INDUSTRIAL INTERNSHIP REPORT AT FOUR SEASONS
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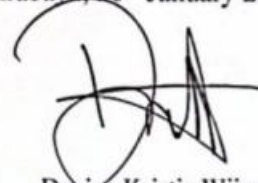
PREFACE

Praise to God for giving me strength and letting me through all the difficulties so I was able to finish this Culinary Innovation and New Product Development Report.

I also take this opportunity to express my gratitude to:

1. Chef Zaldy Iskandar, B. Sc, as director of Ottimmo International Master Gourmet Academy
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Surabaya, 30th January 2026



Davina Kristie Wijaya

ABSTRACT

This internship program is carried out at the Four Seasons Hotel New Orleans, United States, one of the five-star hotels that implements international service and quality standards. The position he held during the internship was as a cook in the kitchen department (kitchen department). Through this position, interns get the opportunity to be directly involved in professional kitchen operational activities that serve guests with high expectations. The main purpose of this internship is to gain professional work experience in the international hospitality industry, especially in the culinary field. In addition, this program aims to improve cooking technical skills, expand knowledge about various food processing techniques, and understand operational standards, work systems, and work culture applied in five-star hotels of international standards. During the implementation of the internship, we are directly involved in various kitchen activities. These activities include food preparation, such as cutting, weighing, and storing ingredients according to standards. We also participate in the process of processing and serving dishes, both for hotel restaurants and other services, by following the recipes, presentations, and quality standards set by Four Seasons. In addition, the implementation of food safety and hygiene is an important part of daily activities, including maintaining the cleanliness of the work area, the use of personal protective equipment, and compliance with food safety procedures. In carrying out these tasks, we are required to be able to work together in a dynamic kitchen team and have high work pressure, especially during busy operational hours. The learning methods used during this internship program include direct observation of the kitchen workflow, direct work practice under supervision, as well as guidance and direction from experienced chefs and kitchen staff. Through this method, participants can understand the theory as well as apply it in a real way in a professional work environment.

Keywords: *Internship, Four Seasons, New Orleans*

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