

**INTERNSHIP FINAL REPORT  
AT DE SOEMATRA 1910 SURABAYA**



**By  
CATHLYN SALIM  
1974130010032**

**STUDY PROGRAM OF  
CULINARY ART OTTIMMO  
INTERNATIONAL  
MASTERGOURMET ACADEMY  
SURABAYA  
2022**

**APPROVAL 1**  
**INDUSTRIAL TRAINING REPORT**  
**MAIN KITCHEN & PASTRY IN De Soematra 1910 SURABAYA**

Arranged by:

Cathlyn Salim

1974130010032

Industrial Training Conducted from February, 7<sup>th</sup> 2022 - August, 6<sup>th</sup>2022

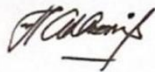
at De Soematra 1910, Surabaya

Approved by:

Supervisor,  
II,

Examiner I,

Examiner




Heni Adhianata, S.T.P.,  
M.Sc

NIP. 199006131402016



Novi Indah Permata Sari,  
S.T., M.Sc

NIP. 199511092202083

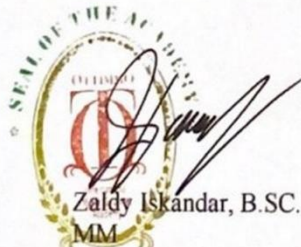


Michael Valent,  
A.Md.Par.

NIP. 199502192001074

Acknowledge by,,

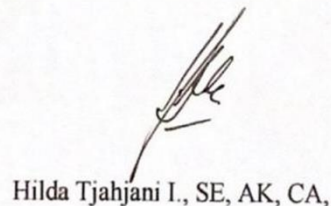
**Director of OTTIMMO**  
**Program**  
**International MasterGourmet**  
**Academy**



Zaldy Iskandar, B.SC.  
MM

NIP. 197310251201001

**Head of Study**  
**Culinary Art OTTIMMO**  
**International MasterGourmet**  
**Academy**



Hilda Tjahjani I., SE, AK, CA,

NIP. 196910292002072

## APPROVAL 2

Title : Internship report at De Soematra 1910 Surabaya  
Company Name : De Soematra 1910  
Company Address : Jl. Sumatra 75,  
Gubeng, Surabaya No. Telp./Fax  
:0315010666

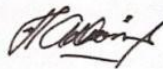
Which is carried out by Students of Culinary Arts study program  
OTTIMMO International Mastergourmet Academy Surabaya

Name : Cathlyn Salim  
Student No : 1874130010006

Has been tested and declared successful.

Approve,  
Advisor

Surabaya,  
Supervisor



Heni Adhianata, S.T.P., M.Sc  
NIP. 199006131402



Galih Permadi  
HR De Soematra 1910

Knowing,  
Director of OTTIMMO International Mastergourmet Academy Surabaya



Zaidy Iskandar, B. Sc.  
NIP. 197310251201001



## PLAGIARISM STATEMENT

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Surabaya, August 18 2022,



Cathlyn Salim

## ACKNOWLEDGEMENT

First , I wanna give thanks to God for the successful completion of this report. This report is prepared based on industrial training results conducted by the Authors during 6 months in De Soematra 1910 Restaurant. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

In the process of completion of this report, the Authors has received much guidance and assistance from many people . To that end, the authors express their sincere thanks to:

1. Mrs. Heni Adhianata ,S.T.P.,M.Sc as Advisor who has guided and give suggestions until the completion of this report.
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3. Mrs. Hilda Tjahjani Iskandar, SE, AK, CA, MM as Head of the Culinary Arts Programme.
4. Mr. Zaldy Iskandar,B.SC. as Director of OTTIMMO International MasterGourmet Academy Surabaya.
5. Other parties who wish to be referred to as parents, friends , colleagues, etc. Finally,the authors hope that this report can useful for us all

Surabaya, 18 August 2022

Cathlyn Salim

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## EXECUTIVE SUMMARY

Internship is a short-term work experience offered by companies and other organizations for people, usually students. Interns spend their time working on relevant projects, learning about the field, making industry connections, and developing both hard and soft skills. OTTIMMO International MasterGourmet Academy also holds an internship for students for 6 months to gain more experience in the world of work. By writing this report, the author has completed the internship period from February 7<sup>th</sup>, 2022- August 6<sup>th</sup>, 2022 at De Soematra 1910 restaurant.

De Soematra 1910 is one of a kind venue whose selection immediately marks the event as being different. It is also well known as a Fine Dining Restaurant. De Soematra 1910 served authentic Basic Italian Set Menu on a daily basis, but also serve Chinese Set Menu food, or Indonesian Menu fine food upon request.

De Soematra 1910 gave the author a lot of experience in the food and pastry industry. During the internship, the author got a lot of knowledge about recipes, keeping the freshness of ingredients, various menus, plating, and restaurant service from chefs and also all staff over there. Also, they are always open to questions that the author has whenever the author is facing problems. Also for complete the requirement of the internship program, through this report, the author will explain more about the activities during the internship.

***Keywords:*** *De Soematra 1910, Fine Dining Restaurant, internship*