

INDUSTRIAL TRAINING REPORT
“PAVILLION RESTAURANT AT
JW MARRIOTT HOTEL SURABAYA”



ARRANGED BY

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1974130010074

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL MASTERGOURMET
ACADEMY SURABAYA

2022

APPROVAL 1

Title : PAVILLION RESTAURANT AT JW MARRIOTT
SURABAYA
Company Name : JW Marriott Hotel Surabaya
Company Address : Jl. Embong Malang, No. 85-89, Surabaya, East Java
No. Telp/Fax : (031) 5458888

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

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APPROVAL 2

**INDUSTRIAL TRAINING REPORT
"PAVILLION AT JW MARRIOTT HOTEL SURABAYA"**

Arranged By:

Haidar Bisma Nor Bahdar

1974130010074

Industrial Training conducted from February 8th, 2022 until August 9th, 2022

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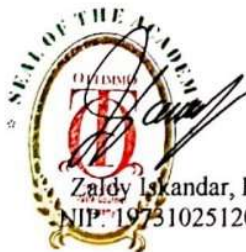
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8. Chef Andri as Executive Chef of JW Marriott Hotel Surabaya.
9. Chef Rio as Executive Sous Chef Of Pavillion Restaurant at JW Marriott Surabaya

Surabaya, 27 August, 2022



Haidar Bisma Nor Bahdar

PLAGIARISM STATEMENT

The author declares and explains that this internship report is the result of the author's own work, based on the author's personal data and analysis and moreover the author acknowledges all materials and sources used in its preparation, ranging from articles and electronic communications. The author also certifies that this assignment/report has not been submitted for assessment in any other unit, unless special permission has been given from all the unit coordinators involved, or at any other time in this unit, and the author does not copy in part or in whole or in any other way. plagiarize the work of students and/or others. From the statement above, the author is responsible and ready to bear the risk in accordance with applicable regulations, if a violation of scientific ethics is found.

Surabaya, 27 August, 2022



Haidar Bisma Nor Bahdar

TABLE OF CONTENT

Title	i
Approval	ii
Acknowledgement.....	iii
Plagiarism Statement.....	iv
Table of Contents.....	v
List of Tables.....	vi
Executive Summary.....	ix
CHAPTER 1	Introduction
1.1	Background of Study.....1
1.2	Internship Objectives.....2
1.3	Benefits of Internship.....2
CHAPTER 2	Establishment Background
2.1	Overview.....4
2.2	History of Marriott.....6
2.3	Vision and Mision.....9
2.4	Location of JW Marriott Hotel Surabaya.....10
2.5	Features of JW Marriott Hotel Surabaya.....10
2.6	Organization Structure and Main Task.....16
2.7	Hygiene and Sanitation Standard.....18
CHAPTER 3	Internship Activities
3.1	Place of Assignment.....21
3.2	Activities Performed.....21
3.3	Table Activity of Intership.....23
3.4	Product Of Internshp.....26
CHAPTER 4	Conclusion
4.1	Problem and Solutions.....29
4.2	Conclusion.....30

4.3	Suggestion.....	31
	Bibliography.....	33
	Appendix.....	35

LIST OF TABLES

Picture 2.1.....	4
Picture 2.2.....	6
Picture 2.3.....	7
Picture 2.4.....	8
Picture 2.5.....	8
Picture 2.6.....	9
Picture 2.7.....	10
Picture 2.8.....	11
Picture 2.9.....	12
Picture 2.10.....	12
Picture 2.11.....	15
Picture 2.12.....	13
Picture 2.13.....	14
Picture 2.14.....	14
Picture 2.15.....	16
Picture 2.16.....	19
Picture 2.17.....	26
Picture 2.18.....	26
Picture 2.19.....	27

EXECUTIVE SUMMARY

This report describes the writer's internship experience at JW Marriott Hotel Surabaya which lasts 6 months, starting from February 8th, 2022 to August 9th, 2022 at JW Marriott Hotel Surabaya. JW Marriott Hotel Surabaya has eight restaurants in the hotel, Tang Palace (Chinese restaurant), Imari (Japanese restaurant), Uppercut (fine-dining restaurant), Executive Lounge (business lounge on the 21st floor), Lobby Lounge (bar and live music), SBCO (serve pastry and bakery), Wine n Co (serve wine) and Pavilion (ground floor restaurant which usually serves breakfast).. The author was placed in a Pavillion restaurant. This restaurant is a all day dining restaurant that usually serve buffett for breakfast, lunch, and dinner. During the internship, the author got a lot of new experiences, such as managing time quickly and accurately, prioritizing several jobs at the same time, meeting new friends, maintaining cleanliness at all times, being included in important events.

Keyword: *JW Marriott Hotel Surabaya, Internship, Pavillion Restaurant*