

INDUSTRIAL TRAINING REPORT
HOT KITCHEN AND COLD KITCHEN
AT GRAND MOZZA HOTEL



BY :
ARDELINA KULLA
1974130010066

STUDY OF CULINARY ART
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY SURABAYA
2022

APPROVAL 1

Title : HOT KITCHEN AND COLD KITCHEN AT MOZZA
Company Name : PT. ADITAMA GRAHA PERSADA
Company Address : Jl. Cendrawasih SP II, Timika Papua Indonesia
No. Telp./Fax. : 0811490606

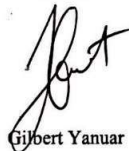
Which is carried out by Students Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya

Name : Ardelina Kulla
Reg. no : 197430010066

Has been tested and declared successful.

Approved by,

Advisor



Gilbert Yanuar

Hadiwirawan, A.Md. Par
NIP. 199001011701041

Surabaya, 28 September 2022

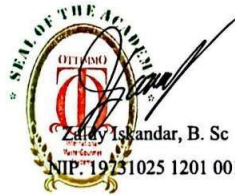
Supervisor,



Aprianto Adi Pratama
Executive Chef

Acknowledged by,

Director of OTTIMMO International MasterGourmet Academy Surabaya



APPROVAL 2

**INDUSTRIAL TRAINING REPORT
HOT KITCHEN AND COLD KITCHEN AT GRAND MOZZA HOTEL**


Arranged by :

Ardelina Kulla
1974130010066


Industrial Training Conducted from 17 January until 17 July at Grand Mozza
Hotel

Approved By :


Advisor


Gilbert Yanuar
Hadiwirawan, A.Md. Par
199001011701041

Examiner I


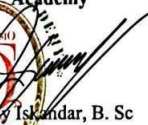

Heni Adhianata, S.T.P., M.Sc
199006131402016

Examiner II



Novi Indah Permata Sari,
S.T., M.Sc
199511092202083

Acknowledged by,

**Director of OTTIMMO
International MasterGourmet
Academy**



Zakiy Iskandar, B. Sc
NIP. 19731025 1201 001

**Head of Study Program Culinary Art,
Ottimmo International
MasterGourmet Academy**


Hilda Tjahjani Iskandar, S.E, Ak, C.A., M.M.
NIP. 19691029 2002 072

PLAGIARISM STATEMENT

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Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training result conducted by the Autor during 6 months at Latar Ijen Resto and Caf . This report is prepared as one of the requirements to complete the diploma III of Culinary Arts.

In the process of completion for this report, the Author has received much guidance and assistance from various parties. To that end, the authors express their sincere thanks to :

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3. Mr Zaldy Iskandar as Director off OTTIMMO International MasterGourmet Academy Surabaya.
4. Other parties who wish to be referred to such as parents and colleagues, etc.

Finally, the author hopes that this reports can be useful for all parties involved.

Surabaya, 28 September 2022



Ardelina Kulla

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EXECUTIVE SUMMARY

Grand Mozza Hotel is one of the 4 stars hotel in Timika. The hotel is located in the Timika City, Mimika Regency, Papua. It is already 4 years since the opening, which is on March 2018, is managed by Amithya Hotel & Resorts. Grand Mozza building is full of unique concept. Their rooms are spacious and very clean. It has two options which is a room with a city view or forest view.

Internship is a learning process from experts through real world activities. Besides that, apprenticeship is a process of practicing knowledge and skills for solve real problems around. The purpose of the internship is to introduce and grow student's abilities in the real world of work, develop skills, know all processes from scratch, etc.

For 6 months of training, the author learned a lot from Grand Mozza Hotel. The author learned about how to use kitchen tools and equipments properly. The author also learned how to work in a big team and how to work faster. The chefs and staffs are also kind and they give the outhor a lot of knowledge and their experiences.

Keywords: Hotel, Internship, Grand Mozza Hotel