

INDUSTRIAL TRAINING REPORT
INTERNSHIP AT ASTON MAKASSAR HOTEL &
CONVENTION CENTER



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CULINARY ARTS PROGRAM STUDY

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**INDUSTRIAL TRAINING REPORT
INTERNSHIP AT ASTON MAKASSAR HOTEL &
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Industrial Training conducted from February 3rd 2022 until August 2nd 2022
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5. All staff at Aston Makassar hotel who always support and provide knowledge during the internship.

Finally, the Author hopes that this report can be useful for all parties involved.

Surabaya, September 27th 2022



Gilbert Fredericho Jap

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

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Surabaya, September 27th 2022



Gilbert Fredericho Jap

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EXECUTIVE SUMMARY

Industrial training report is a final step to complete the Diploma III study program of Culinary Arts at Ottiimmo International MasterGourmet Academy Surabaya. This internship report is the result of the author's learning in running an internship program at Aston Makassar Hotel & Convention Center. This internship program runs for six months starting from February 3rd 2022 to August 2nd 2022. This program aims to train students in applying the knowledge gained on campus and improve skills and abilities in working in real industries.

Aston is a corporate brand that stands under Archipelago International which is the largest private hotel operator in Southeast Asia, one of which is Aston in Makassar. Aston Makassar Hotel's kitchen department is divided into four sections, namely hot kitchen, cold kitchen, pastry and butcher. The author had the opportunity to work in the hot kitchen for four months where the trainees were entrusted with handling breakfast time, making a la carte menus and assisting the staff in processing ingredients for the preparation of various events. After that, the author moved to the pastry department for two months where he learned many things in pastry, namely making bread, modern cakes, traditional cakes, snacks, cookies, desserts and most importantly preparing various snacks for coffee break time.

During this internship program, students gain a lot of experience both in work and meeting new people who are experienced in their fields. Students can also get things that have never been obtained before, such as working together in teams, building good relationships and communication with staff, being responsible for doing a job, being disciplined about time and most importantly how to solve a problem without harming any party.

It is an honor to be a part of Aston Makassar Hotel & Convention Center. All staff are friendly, easy to get along with anyone, willing to share their knowledge and experience and always provide advice that has a good impact on the trainees.

Keyword : *Internship Program, Aston Makassar Hotel & Convention Center*