

INDUSTRIAL TRAINING REPORT
PASTRY KITCHEN INTERNSHIP AT VASA HOTEL SURABAYA



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APPROVAL 1

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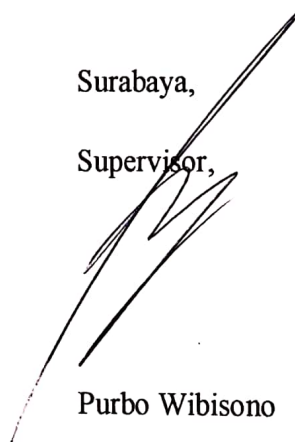
Has been tested and declared successful.

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INDUSTRIAL TRAINING REPORT
PASTRY KITCHEN AT VASA HOTEL SURABAYA

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Industrial Training conducted from 24 februari 2022 until 24 agustus 2022 at Vasa

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

Surabaya, 06 October 2022



Jennifer Aurellia Cahyono

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge 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, expect 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, 06 October 2022



Jennifer Aurellia Cahyono

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EXECUTIVE SUMMARY

Internship is a step that every student must go through in order to know how the professional kitchen environment is. Internships can also help many things for students later, such as knowing how to manage existing materials, getting different lessons from before, how the kitchen operates, the daily production activities done, the scope on how to handle customers during dining hours, how to maintain and follow the hygiene procedure established and etc.

This report is based on six months of my internship at Vasa Hotel Surabaya in the pastry kitchen division from 24 February 2022 to 24 August 2022. The author chose Vasa Hotel Surabaya because it is one of the most famous locally owned five-star hotels in Surabaya. They are well known for their F&B outlets, great hospitality and facilities. As someone who is completely new to the practical professional kitchen setting, the author gained a lot of new experience that are essential for her future career. Through this report, the author would like to share her personal experience and lessons learned during her time at the pastry kitchen of Vasa Hotel Surabaya

Keywords: *Vasa Hotel Surabaya, Internship, Pastry Kitchen*