

INDUSTRIAL TRAINING REPORT

D'GUNUNGAN PASURUAN



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SURABAYA

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**INDUSTRIAL TRAINING REPORT
D'GUNUNGAN PASURUAN**

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Surabaya, 30 September 2022

Nicholas Agape

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on personal study and/or research and that the author 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 the author has not copied in part or whole or otherwise plagiarized the work of other students and/or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to the author in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of the my work.

30 September 2022

A handwritten signature in black ink is written over a yellow postage stamp. The stamp features the Garuda Pancasila emblem and the text 'METERAI TEMPEL' and '86-95AJX767785868'.

Nicholas Agape

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EXECUTIVE SUMMARY

D'Gunungan Pasuruan is one of the best viewing Restaurant in East Java. The Restaurant is located after the exit toll of Pandaan. D'Gunungan has been thriving and growing for 5 years since the opening of D'Gunungan, which is on August 2017. D'Gunungan was built in the hills of Sagamore in Taman Dayu that has a very mesmerizing view of the hills, mountains and lights.

For 6 months, I learned various skills, starting from how to store, prepare, and to process the ingredients, and even plating the dishes. I also learned to work in team and to find the rhythm with my colleagues and that time management is also very important, I even got to learn on how to manage the staffs, how to give proper instructions, social media marketing, mouth to mouth marketing, Inventing new menus, handling events and also brainstorming events, and the thing that I feel is very important is I got to learn on how to do the financing in a running restaurant and basically how to run them, this will be very helpful in my culinary journey. how to work in a big team and how to work faster. The chefs and staffs are also very helpful throughout my internship period.

Keyword: *D'Gunungan, Internship*