

**INDUSTRIAL TRAINING REPORT**  
**PASTRY KITCHEN AT THE WESTIN AND FOUR**  
**POINTS BY SHERATON PAKUWON SURABAYA**



**BY:**

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**2022**

### APPROVAL I

Title : Industrial Training Report Pastry Kitchen at The Westin  
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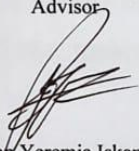
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**APPROVAL II**  
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**PASTRY KITCHEN AT THE WESTIN AND FOUR POINTS BY**  
**SHERATON PAKUWON SURABAYA**

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Done the internship from January 4<sup>th</sup> 2021 until July 3<sup>rd</sup> 2021 at Sheraton  
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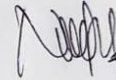
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  2. Chef Lukman Santoso and Staffs who have given the place of industrial training implementation.
  3. Miss Hilda as Head of the Culinary Arts Programme.
  4. Chef Zaldy Iskandar as Director of OTTIMMO International Master Gourmet Academy Surabaya.
  5. Other parties who wish to be referred to as parents and colleagues, etc. dst.
- Finally, the Authors hope that this report can be useful for us all.

Surabaya, July 7<sup>th</sup> 2022



Kenny Lim

## 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, July 7<sup>th</sup> 2022



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## EXECUTIVE SUMMARY

Pastry is a part of division under main kitchen that responsibility in handling dessert for hotel events such as wedding, birthday party, coffee break, breakfast, lunch, dinner, and many more. Problems that will be observed by writer is Impact of the chef performance on the product quality in The Westin and Four Points by Sheraton Surabaya Hotel. Data retrieval method is obtained during 6 months internship, interview, and research from books as supporting factors in making this report.

Formulation of the problem which will be researched are how chef maintenance their performance work and product quality in pastry department of The Westin and Four Points by Sheraton Surabaya. Despite all the above, this research is used to find out how product quality standard is being produced and impact of their work on the product quality.

Writer observed that cook's productivity has a good balance with standard quality product from The Westin Surabaya Hotel can be applied. Like-wise from the previous research result that the productivity can be maintained with knowledge of standard hotel recipe and keep maintaining their balanced work so the product deserved to be served.

*Keywords: performance, chef, pastry product.*