

**INDUSTRIAL TRAINING REPORT**  
**INDUSTRIAL TRAINING at SHERATON SURABAYA HOTEL**  
**& TOWERS**



**By**

**Veridiana Vashti Goustaft**

**1874130010085**

**CULINARY ARTS PROGRAM STUDY**  
**OTTIMMO INTERNATIONAL MASTERGOURMET**  
**ACADEMY**  
**SURABAYA**  
**2021**

## APPROVAL

Title : Industrial Training at Sheraton Surabaya Hotel & Towers  
Company Name : Sheraton Surabaya Hotel & Towers  
Company Address : Jl. Embong Malang no. 25-31, Kedungdoro, kec. Tegalsari,  
Surabaya, East Java, 60261  
Telp. No./Fax : (031) 5468000

which is carried out by student of Culinary Arts Program OTTIMMO International  
MasterGourmet Academy Surabaya

Name : Veridiana Vashti Goustaft  
Reg. no : 1874130010085

Has been tested and declared successful.

Approve,  
**Advisor,**

Surabaya, 1<sup>st</sup> October 2021  
**Supervisor,**

(Gilbert Yanuar Hadiwirawan, A.Md. Par)  
NIP. 199001011701041

(Dani Suminar Sari)  
Learning & Development Manager of  
Sheraton Surabaya Hotel & Towers

Knowing,  
**Director of OTTIMMO International MasterGourmet Academy Surabaya**

(Zaldy Iskandar, B.Sc)  
NIP. 197310251201001

# INTERNSHIP REPORT

**(Industrial Training at Sheraton Surabaya Hotel & Towers)**

Arranged by:

**Veridiana Vashti Goustaft**

**1874130010085**

Done the internship period from 31<sup>st</sup> March 2021 to 30<sup>th</sup> September 2021 at  
Sheraton Surabaya Hotel & Towers

Approved by:

**Advisor,**

**Examiner I,**

**Examiner II,**

(Gilbert Yanuar H., A.Md. Par)  
NIP. 199001011701041

(Hilda T.I., S.E., Ak., CA., M.M.)  
NIP. 196910292002072

(Arya Putra Sundjaja, S.E.)  
NIP. 198010171703001

Knowing,

**Director of OTTIMMO International  
MasterGourmet Academy,**

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

(Zaldy Iskandar, B.Sc)  
NIP. 197310251201001

(Hilda Tjahjani Iskandar, S.E., Ak., CA., M.M)  
NIP. 196910292002072

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Surabaya, 1<sup>st</sup> October 2021,



Veridiana Vashti Goustaft

## 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, 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.

On this statement, I am ready to bear the risk / any sanctions imposed to me 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 my work.

Surabaya, 1<sup>st</sup> October 2021



Veridiana Vashti Goustaft

## TABLE of CONTENTS

<b>Title</b> .....	<b>i</b>
<b>Approval I</b> .....	<b>ii</b>
<b>Approval II</b> .....	<b>iii</b>
<b>Acknowledgement</b> .....	<b>iv</b>
<b>Plagiarism Statement</b> .....	<b>v</b>
<b>Table of Contents</b> .....	<b>vi</b>
<b>List of Tables</b> .....	<b>viii</b>
<b>List of Pictures</b> .....	<b>ix</b>
<b>Executive Summary</b> .....	<b>xi</b>
<b>Chapter I – Introduction</b> .....	<b>1</b>
1.1 Background of Study .....	1
1.2 Industrial Training Objectives .....	2
1.3 The Benefits of Industrial Training .....	2
1.3.1 Benefits for Students .....	2
1.3.2 Benefits for OTTIMMO International .....	2
1.3.3 Benefits for Sheraton Surabaya Hotel&Towers .....	3
<b>Chapter II – General Description of The Company</b> .....	<b>4</b>
2.1 History of The Company .....	4
2.1.1 Marriott International, Inc. ....	4
2.1.2 Starwood Hotels and Resorts Worldwide, Inc.....	5
2.1.3 Sheraton Hotels.....	5
2.2 Hotel’s General Overview .....	7
2.2.1 Profile .....	7
2.2.2 Accomodations .....	8
2.2.3 Club Lounge .....	16
2.2.4 Food and Beverages.....	17
2.2.5 Facilities.....	20
2.2.6 Meetings and Events.....	22
2.3 Company Value .....	26

2.3.1 Vision Statement.....	26
2.3.2 Mission Statement .....	26
2.3.3 Core Value .....	27
2.4 Organizational Structure and Main Task.....	28
2.4.1 All-Day Dining Kitchen .....	28
2.4.2 <i>Garde Manger</i> .....	32
<b>Chapter III – Industrial Training Activities.....</b>	<b>36</b>
3.1 Place of Assignment .....	36
3.2 Activities Performed.....	36
3.2.1 All-Day Dining Kitchen (Breakfast) .....	36
3.2.2 <i>Garde Manger</i> .....	37
3.3 Job Description Based on Workmanship .....	49
3.3.1 All-Day Dining Kitchen (Breakfast) .....	49
3.3.2 <i>Garde Manger</i> .....	52
3.4 Hygiene and Sanitation.....	59
3.5 Problem Faced and How to Solve Them.....	60
<b>Chapter IV – Conclusion.....</b>	<b>62</b>
4.1 Conclusion.....	62
4.2 Suggestion .....	62
4.2.1 For Students .....	62
4.2.2 For OTTIMMO International MasterGourmet Academy.....	63
4.2.3 For Sheraton Surabaya Hotel & Towers.....	63
<b>Bibliography .....</b>	<b>64</b>
<b>Appendix</b>	
Appendix 1. Recapitulation of Industrial Training Activities	
Appendix 2. Internship Appraisal Form	
Appendix 3. Advisor’s Assessment Sheet	

## LIST of TABLES

Table 2.2.2.1 Accomodations Available .....	8
Table 2.2.6.1 Sheraton Meeting Rooms.....	22
Table 2.2.6.2 Sheraton Meeting Rooms Capacity.....	25
Table 3.3.1.1 Weekly Job Description at ADD Kitchen.....	49
Table 3.3.2.1 Weekly Job Description at <i>Garde Manger</i> .....	52



## LIST of PICTURES

Picture 2.1.1.1 Marriott International Logo .....	4
Picture 2.1.2.1 Starwood Hotels and Resorts Logo .....	5
Picture 2.1.3.1 Sheraton Logo .....	5
Picture 2.2.1.1 Sheraton Surabaya Hotel & Towers .....	7
Picture 2.2.2.a Deluxe Room .....	9
Picture 2.2.2.b Premium Deluxe Room .....	9
Picture 2.2.2.c Sheraton Club Room.....	10
Picture 2.2.2.d Junior Suite .....	11
Picture 2.2.2.e Deluxe Suite .....	12
Picture 2.2.2.f Executive Suite.....	13
Picture 2.2.2.g Royal Suite.....	14
Picture 2.2.2.h Presidential Suite .....	15
Picture 2.2.3.1 Club Lounge .....	16
Picture 2.2.4.a Kafe Bromo.....	17
Picture 2.2.4.b.1 Kawi Lounge.....	18
Picture 2.2.4.b.2 Kawi Lounge Bar Area.....	18
Picture 2.2.4.c.1 La Patisserie Bread Display .....	19
Picture 2.2.4.c.2 La Patisserie Cake Display .....	19
Picture 2.2.5.b Fitness Centre .....	20
Picture 2.2.5.c Outdoor Swimming Pool .....	20
Picture 2.2.5.f Outdoor Tennis Court.....	21
Picture 2.2.6.a Theatre Room Set-up .....	23
Picture 2.2.6.b Classroom Room Set-up .....	23
Picture 2.2.6.c Conference Room Set-up.....	24
Picture 2.2.6.d U-shape Room Set-up.....	24
Picture 2.2.6.e Reception Room Set-up .....	24
Picture 2.2.6.f Banquet Room Set-up .....	25
Picture 2.2.6.g Sheraton Grand Ballroom .....	25

Picture 2.4.1.1 ADD Kitchen Organizational Structure.....	28
Picture 2.4.2.1 <i>Garde Manger</i> Organizational Structure .....	32
Picture 3.2.2.a.1 Salad Bar .....	38
Picture 3.2.2.a.2 Salad Condiments .....	38
Picture 3.2.2.a.3 Cold Cuts and Yogurt .....	38
Picture 3.2.2.a.4 Smoothies Bowl .....	39
Picture 3.2.2.a.5 Cheese Platter, Crackers, and Nuts .....	39
Picture 3.2.2.a.6 Whole and Cut Fruit.....	39
Picture 3.2.2.a.7 PPKM Breakfast Set-up .....	40
Picture 3.2.2.a.8 Towers' Breakfast .....	41
Picture 3.2.2.a.9 Towers' Fruit.....	41
Picture 3.2.2.a.10 Breakfast Fruit Platter .....	41
Picture 3.2.2.b.11 Smoked Salmon Tartine.....	42
Picture 3.2.2.b.12 Mushroom Feta Tartine .....	42
Picture 3.2.2.b.13 Tuna Croissant .....	43
Picture 3.2.2.b.14 Fruit Salad.....	43
Picture 3.2.2.b.15 Rujak Manis .....	44
Picture 3.2.2.b.1 Gado-gado.....	45
Picture 3.2.2.b.2 Caesar Salad.....	46
Picture 3.2.2.b.3 Exotic Fruit Platter.....	46
Picture 3.2.2.b.4 Chef's Salad .....	47
Picture 3.2.2.b.5 Beef Bulgogi Sandwich .....	48
Picture 3.2.2.b.6 La Patisserie Sandwich .....	48

## **EXECUTIVE SUMMARY**

This report is written as one of the requirements to complete Diploma III of Culinary Arts in OTTIMMO International MasterGourmet Academy Surabaya after industrial training. The author did industrial training for 6 months period starting from 31<sup>st</sup> March 2021 to 30<sup>th</sup> September 2021 at Sheraton Surabaya Hotel & Towers.

Sheraton Surabaya Hotel & Towers is a 5 star hotel located in the heart of central business district in Surabaya, East Java. Opened in 1996, Sheraton Surabaya has undergone renovations, renewing and refreshing its atmosphere to a more stylish and modern hotel. Sheraton Surabaya Hotel & Towers is adjacent to Tunjungan Plaza Mall –the biggest shopping mall in the center of Surabaya.

Industrial training has given the author a chance to see new perspective about culinary industry. It was a whole new world to the author, experiencing the real working environment first-hand. The author has gained new knowledge and improving her skills in the kitchen through industrial training in Sheraton Surabaya Hotel & Towers. Through industrial training the author had learned about many kinds of dishes, how to handle different kinds of ingredients, and also learned soft skills such as problem solving. Problems often arose during the industrial training time was author's difficulty in adapting herself to new environment. As this industrial training was her first training, it was difficult for the author to adapt quickly to the fast-pace environment. The author had to work hard and ask questions to make sure her job was done properly and up to standard.

Through this report the author will describe experiences she gained during 6 months period of industrial training, also including general overview of the company, industrial training activities, and job descriptions in each department.

*Keyword: Sheraton Surabaya Hotel & Towers, Industrial training, Culinary.*