














RECAPITULATION of INDUSTRIAL TRAINING ACTIVITES

Name : Veridiana Vashti Goustaft
Study Program : Culinary Arts
Placement of Industrial Training : Sheraton Surabaya Hotel & Towers
Field of Work : All Day Dining Kitchen (Breakfast)
Activity Notes : Month I / II / III

Week	Description of Activities	Signature
1	Breakfast buffet in Kafe Bromo set-up and clear-up, in-charge of center island (porridge and indonesian cuisine), refill foods and condiments during breakfast buffet , prepare ingredients for breakfast buffet next day	
2	Breakfast buffet in Kafe Bromo set-up and clear-up, in-charge of center island, prepare ingredients for breakfast buffet next day	
3	Breakfast buffet in Kafe Bromo set-up and clear-up, in-charge of center island, learn how to make omelette, help in the kitchen's office: input and submit marketlist order, do recipes and food trend research, organize Banquet Event Order (BEO)	
4	Breakfast buffet in Kafe Bromo set-up and clear-up, check food and condiments taste, freshness, and quality is up to standard, in charge of	



	egg station: make guest's order, take guest's order to their table, organize BEO, input, submit, and approve marketlist	
5	Breakfast buffet in Kafe Bromo set-up and clear-up, check food and condiments taste, freshness, and quality is up to standard, in charge of egg station: make guest's order, refill foods and condiments, take guest's order to their table, organize BEO, make food costing for breads and cookies from existing recipes.	
6	Breakfast buffet in Kafe Bromo set-up and clear-up, check food and condiments taste, freshness, and quality is up to standard, in charge of egg station: make guest's order, refill foods and condiments, take guest's order to their table, organize BEO	
7	Breakfast buffet in Kafe Bromo set-up and clear-up, check food and condiments taste, freshness, and quality is up to standard, in charge of egg station: make guest's order, refill foods and condiments, take guest's order to their table, organize BEO	
8	Breakfast buffet in Kafe Bromo set-up and clear-up, check food and condiments taste, freshness, and quality is up to standard, in charge of egg station: make guest's order, refill	







	foods and condiments, take guest's order to their table, organize BEO	
9	Breakfast buffet in Kafe Bromo set-up and clear-up, check food and condiments taste, freshness, and quality is up to standard, in charge of egg station: make guest's order, refill foods and condiments, take guest's order to their table, organize BEO	
10	Breakfast buffet in Kafe Bromo set-up and clear-up, check food and condiments taste, freshness, and quality is up to standard, in charge of egg station: make guest's order, refill foods and condiments, take guest's order to their table, organize BEO, make banquet kitchen's casual payment form	
11	Breakfast buffet in Kafe Bromo set-up and clear-up, check food and condiments taste, freshness, and quality is up to standard, in charge of egg station: make guest's order, refill foods and condiments, take guest's order to their table, organize BEO, make banquet kitchen's casual payment form	
12	Breakfast buffet in Kafe Bromo set-up and clear-up, check food and condiments taste, freshness, and quality is up to standard, in charge of egg station: make guest's order, refill	





	foods and condiments, take guest's order to their table, organize BEO, make banquet kitchen's casual payment form	
13	Breakfast buffet in Kafe Bromo set-up and clear-up, check food and condiments taste, freshness, and quality is up to standard, in charge of egg station: make guest's order, refill foods and condiments, take guest's order to their table, organize BEO, make banquet kitchen's casual payment form.	

RECAPITULATION of INDUSTRIAL TRAINING ACTIVITES

Name : Veridiana Vashti Goustaft
Study Program : Culinary Arts
Placement of Industrial Training : Sheraton Surabaya Hotel & Towers
Field of Work : *Garde Manger*
Activity Notes : Month IV / V / VI

Week	Description of Activities	Signature
14	Breakfast buffet in Kafe Bromo set-up and clear-up, Sheraton Towers' breakfast set-up. Prepare fruit salad for La Patisserie, cut fruit for fruit salad next day, put <i>garde manger's</i> products in LP's display case. Refill yogurt for backup, make 2 kinds of smoothies, refill salad bar condiments and dressings for buffet next day, make slice fruit, crudités, canapés for Club Lounge's cocktail hour.	
15	Breakfast buffet set-up and clear-up, prepare fruit salad for La Patisserie, cut fruit for fruit salad next day, prepare rujak manis for LP, make canapés for Kawi Lounge cocktail hour. Assist the staff in preparing à la carte order. Learn how to assemble La Patisserie's sandwiches. Make sweet mayo backup for fruit salad	

16	<i>Off due to PPKM according to hotel's policy.</i>	
17	<i>Off due to PPKM according to hotel's policy.</i>	
18	Breakfast buffet set-up and clear-up, prepare fruit salad for La Patisserie, cut fruit for fruit salad next day, prepare rujak manis for LP, make canapés for Kawi Lounge cocktail hour. Assist the staff in preparing à la carte order. Assemble La Patisserie's tartines.	
19	Learn how to prepare à la carte order, prepare condiments for dinner mini buffet event (rujak cingur), make sandwiches for La Patisserie next day, Prepare toast bread for croutons, prepare cut fruit for breakfast buffet, clear-up La Patisserie.	
20	Breakfast buffet set-up and clear-up, prepare fruit salad for La Patisserie, cut fruit for fruit salad next day, make canapés for Kawi Lounge cocktail hour. Assemble La Patisserie's tartines, assist the staff in preparing à la carte order.	
21	Breakfast buffet set-up and clear-up, prepare fruit salad for La Patisserie, cut fruit for fruit salad next day, make canapés for Kawi Lounge cocktail hour. Assemble La Patisserie's tartines, assist the staff in preparing à la carte order.	

22	Breakfast buffet set-up and clear-up, prepare fruit salad for La Patisserie, cut fruit for fruit salad next day, make canapés for Kawi Lounge cocktail hour. Assemble La Patisserie's tartines, assist the staff in preparing à la carte order.	
23	Breakfast buffet set-up and clear-up, prepare fruit salad for La Patisserie, cut fruit for fruit salad next day, make canapés for Kawi Lounge cocktail hour. Make sandwich for breakfast item, assemble La Patisserie's tartines, assist the staff in preparing à la carte order. Prepare salad bar and cold items for breakfast. Prepare salad bar, cut fruit, and fruit skewer for dinner buffet. Dinner buffet setup and clear-up, make sandwich for La Patisserie, prepare cut fruit for breakfast	
24	Breakfast buffet set-up and clear-up, prepare fruit salad for La Patisserie, cut fruit for fruit salad next day, make canapés for Kawi Lounge cocktail hour. Assemble La Patisserie's tartines, assist the staff in preparing à la carte order.	
25	Breakfast buffet set-up and clear-up, Sheraton Towers' breakfast set-up, make sandwich for breakfast item, prepare products for La Patisserie, make canapés for Club Lounge	

	<p>the staff in preparing à la carte order. Prepare smoothies, salad bowl, cold cuts, and cheese platter for Tower's breakfast next day. Prepare cheese platter and salad bowl for afternoon Sheraton Towers.</p>	
26	<p>Breakfast buffet set-up and clear-up. prepare products for La Patisserie, cut fruit for fruit salad next day. Assemble La Patisserie's tartines, assist the staff in preparing à la carte order. Prepare smoothies, salad bowl, cold cuts, and cheese platter for Tower's breakfast next day. Prepare cheese platter and salad bowl for afternoon Sheraton Towers.</p>	