

**INDUSTRIAL TRAINING REPORT**  
**INTERNSHIP REPORT IN THE PASTRY KITCHEN AT SINTESA**  
**PENINSULA MANADO HOTEL**



**Arranged By:**

**EURICO JOVI HIDAYAT**

**NIM: 1874130010029**

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

**INTERNSHIP REPORT**  
**INTERNSHIP REPORT IN THE PASTRY KITCHEN AT SINTESA**  
**PENINSULA MANADO HOTEL**

Arranged by:

EURICO JOVI HIDAYAT (1874130010029)

Done the internship period from (11 February 2021 – 11 August 2021) at (Sintesa  
Peninsula Manado Hotel)

Approved by:

Supervisor,

Examiner I,

Examiner II,

Hilda Tjahjani Iskandar,  
SE,AK,CA,MM  
NIP 196910292002072

Michael Valen,  
A.Md.Par  
NIP 199502192001074

Ryan Yeremia Iskanadar, SS  
NIP 198212181601023

Acknowledged,

Director of OTTIMMO  
International Mastergourmet  
Academy,

Head of Study Program Culinary  
art, OTTIMMO International  
Mastergourmet Academy,

Zaldy Iskandar, B.SC.  
NIP: 19731025120100

Hilda Tjahjani Iskandar, SE, Ak, CA, MM  
NIP: 196910292002072

## APPROVAL

Title : Internship Report In The Pastry Kitchen  
Company Name : Sintesa Peninsula Manado Hotel  
Company Address : Jl. Jend Sudirman, Gunung Wenang, Pinaesaan,  
Wenang, Pinaesaan Wenang Pinaesaan Wenang,  
Pinaesaan, Kec. Wenang, Kota Manado, Sulawesi  
Utara 95123  
No. Telp./Fax. : (0431) 855008

Which is carried out by Students of Culinary Arts study program OTTIMMO  
International MasterGourmet Academy Surabaya

Name : Eurico Jovi Hidayat  
Student No : 1874130010029  
Has been tested and declared successful.

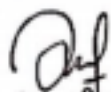
Approve,

Manado, 23 August 2021

Advisor

Supervisor

Hilda Tjahjani Iskandar,  
SE, Ak, CA, MM  
NIP: 196910292002072

  
Denny S. Pantas  
NIK/Jabatan Denny Chef

Acknowledged by,  
Director of OTTIMMO International MasterGourmet Academy Surabaya

Zaldy Iskandar, B.Sc.  
NIP. 197310251201001

## ACKNOWLEDGEMENT

First of all, the author would like to thank God Almighty for His blessings and mercy so that this final project report can be completed properly. The purpose of writing this report is to prepare one of the requirements to complete Diploma III OTTIMMO INTERNATIONAL Culinary Arts. This report was written based on the training program at the Sintesa Peninsula Hotel Manado.

In the process of completing this report, the author received a lot of guidance from various parties. For this reason, the author would like to express his deepest gratitude to:

1. Ms. Hilda Tjahjani as Advisor, who has guided the completion of this report.
2. Mr. Zaldy Iskandar as Director of OTTIMMO International Surabaya Culinary and Patisserie Academy.
3. Mr. Arther Kalendesang as Executive Chef of Hotel Sintesa Peninsula Manado, who has provided the opportunity to do an internship program at Hotel Sintesa Peninsula Manado.
4. To all the staff and trainees of the Sintesa Peninsula Hotel Manado. Especially Chef Frans Sigar, Kristian Lumendang, and Raldy Palit who have given a lot of knowledge about Baking & Pastry.
5. My beloved parents who have helped and provided support and provided me with the best education as a family role.
6. My dear friends Angel, Bill, Joel, Vincent, and Vivi, who have helped and supported me in completing this report.

Finally, the author hopes that this report can be useful for all

Manado, 24 August 2021



EURICO JOVI HIDAYAT

## **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 plagiarized 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 scientificethics, or you have a claim against the authenticity of my work.

Manado, 24 August 2021

A handwritten signature in black ink is written over a yellow Indonesian postage stamp. The stamp features the number '10000' in red, the words 'METERAI TEMPEL' in black, and a unique identification number 'PT1AUX05680078' at the bottom. The signature is a cursive script that loops around the stamp.

**EURICO JOVI HIDAYAT**

## TABLE OF CONTENT

<b>COVER</b> .....	<b>i</b>
<b>INTERNSHIP REPORT</b> .....	<b>ii</b>
<b>APPROVAL</b> .....	<b>iii</b>
<b>ACKNOWLEDGEMENT</b> .....	<b>iv</b>
<b>PLAGIARISM STATEMENT</b> .....	<b>v</b>
<b>TABLE OF CONTENT</b> .....	<b>vi</b>
<b>LIST OF PICTURE</b> .....	<b>viii</b>
<b>LIST OF TABLE</b> .....	<b>ix</b>
<b>EXECUTIVE SUMMARY</b> .....	<b>x</b>
<b>CHAPTER 1 INTRODUCTION</b> .....	<b>1</b>
1.1 Background of The Study .....	1
1.2 Industrial Training Objectives .....	2
1.3 The Benefit of Industrial Training.....	2
1.3.1 For Intern Student .....	2
1.3.2 For OTTIMMO Academy Culinary & Patisserie International Surabaya .....	3
1.3.3 For Sintesa Peninsula Manado Hotel .....	3
<b>CHAPTER II GENERAL DESCRIPTION OF COMPANY</b> .....	<b>4</b>
2.1. History of Sintesa Peninsula Manado Hotel .....	4
2.2. Description .....	5
2.2.1 Logo.....	5
2.2.2 Location.....	6
2.2.3 Features of Sintesa Peninsula Manado Hotel .....	6
2.2.4 Vision and Mission .....	6
2.2.5 Restaurant and Kitchen Picture .....	7
2.3 Organizational Structure and Main Task.....	12
2.3.1 Structure .....	12
2.3.2 Main task.....	12
<b>CHAPTER III INDUSTRIAL TRAINING ACTIVITIES</b> .....	<b>13</b>
3.1. Place of Duty .....	13

3.2 Activities Performed and Job Description.....	13
3.2.1 Pastry Section.....	13
3.2.2 Product of Internship .....	14
3.3 Hygiene & Sanitation .....	19
3.4 Problem Faced and How to Solve Them .....	19
<b>CHAPTER IV CONCLUSION .....</b>	<b>21</b>
4.1 Conclusion.....	21
4.2. Suggestion.....	21
4.2.1. For Student.....	21
4.2.2. For Sintesa Peninsula Manado Hotel .....	21
4.2.3. For OTTIMMO International MasterGourmet Academy Surabaya .....	22
<b>BIBLIOGRAPHY .....</b>	<b>23</b>
<b>APPENDIX .....</b>	<b>24</b>
<b>INTERNSHIP APPRAISAL FORM .....</b>	<b>26</b>
<b>TRAINEE EVALUATION FORM.....</b>	<b>30</b>
<b>RECAPITULATION OF INDUSTRIAL TRAINING ACTIVITIES.....</b>	<b>31</b>
<b>CERTIFICATE.....</b>	<b>32</b>

## LIST OF PICTURE

<a href="#">Picture 1. Sintesa Peninsula Logo</a> .....	5
<a href="#">Picture 2. Sintesa Peninsula Manado Hotel Location</a> .....	6
<a href="#">Picture 3. Guest Breakfast Room (Indoor)</a> .....	7
<a href="#">Picture 4. Guest Breakfast Room (Outdoor)</a> .....	7
<a href="#">Picture 5. Buffet Station (Main Course)</a> .....	8
<a href="#">Picture 6. Buffet Station (Side Dish)</a> .....	8
<a href="#">Picture 7. Lounge</a> .....	8
<a href="#">Picture 8. Main Kitchen (I)</a> .....	9
<a href="#">Picture 9. Main Kitchen (II)</a> .....	9
<a href="#">Picture 10. Cold Kitchen</a> .....	9
<a href="#">Picture 11. Store (I)</a> .....	10
<a href="#">Picture 12. Store (II)</a> .....	10
<a href="#">Picture 13. Steward (I)</a> .....	10
<a href="#">Picture 14. Steward (II)</a> .....	11
<a href="#">Picture 15. Baking &amp; Pastry (I)</a> .....	11
<a href="#">Picture 16. Baking &amp; Pastry (II)</a> .....	11
<a href="#">Picture 17. Baking &amp; Pastry (III)</a> .....	11
<a href="#">Picture 18. Kitchen Struktur</a> .....	12
<a href="#">Picture 19. Mocha Cake</a> .....	14
<a href="#">Picture 20. Red Velvet Cake</a> .....	14
<a href="#">Picture 21. Strawberry Custard Cake</a> .....	14
<a href="#">Picture 22. Getuk Cake</a> .....	15
<a href="#">Picture 23. Roll Cake</a> .....	15
<a href="#">Picture 24. Opera Cake</a> .....	15
<a href="#">Picture 25. New York Cheese Cake</a> .....	16
<a href="#">Picture 26. Bavarois Cake</a> .....	16
<a href="#">Picture 27. Chocolate Ganache Cake</a> .....	16
<a href="#">Picture 28. Sweet Bread</a> .....	17
<a href="#">Picture 29. Pizza</a> .....	17
<a href="#">Picture 30. Lemon Custard</a> .....	18
<a href="#">Picture 31. Caramel Pudding</a> .....	18
<a href="#">Picture 32. Chocolate Panna Cotta</a> .....	18
<a href="#">Picture 33. Valentine Dinner (Dessert)</a> .....	19
<a href="#">Picture 34. Kitchen Team (I)</a> .....	24
<a href="#">Picture 35. Kitchen Team (II)</a> .....	24
<a href="#">Picture 36. Kitchen Team (III)</a> .....	24
<a href="#">Picture 37. Kitchen Team (IV)</a> .....	25



**LIST OF TABLE**

[Table 1. Pastry Section](#).....13

## **EXECUTIVE SUMMARY**

To fulfill the Diploma III requirements of the OTTIMMO International Culinary and Patisserie Academy, the author must complete this Internship program. Students can choose their internship place, so the authors choose Sintesa Peninsula Manado Hotel as their internship place in order to implement and improve the skills and knowledge that have been learned at OTTIMMO International.

In the internship process, the author learns how to work in a real kitchen, how to work in a team, how to work under pressure, learn about desk work, time management and how to work efficiently. Internships help writers to apply the knowledge and skills that OTTIMMO has taught, can also boost creativity, learn new recipes, take responsibility at work and learn new techniques in real kitchens.

Hopefully in the future the knowledge and skills gained at Sintesa Peninsula Manado Hotel can be used and become an added value for applying for jobs in restaurants or hotels.

Keywords: Internship, Sintesa Peninsula Manado Hotel, OTTIMMO International