**INDUSTRIAL TRAINING REPORT**

**“ GARDE MANGER AT THE WESTIN SURABAYA “**



**By :**

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**2021**

# APPROVAL 1

Title : Internship Report “ Garde Manger at The Westin

Surabaya “

Company Name : The Westin Surabaya

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

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Has been tested and declared successful.

Approve, Surabaya, 20 June 2021

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**GARDE MANGER AT THE WESTIN SURABAYA**

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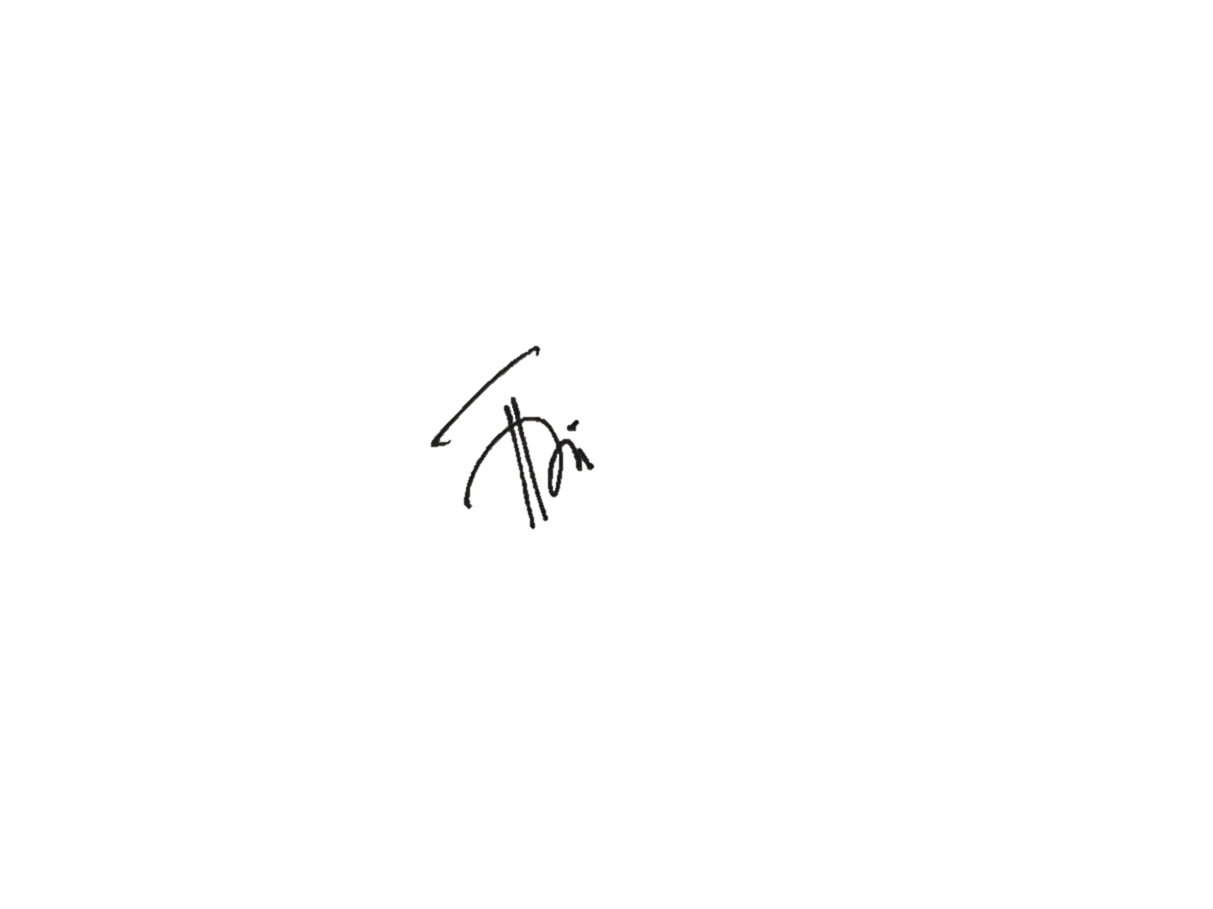
# ACKNOWLEDGMENT

First of all, the Author want to thank and be grateful to the Almighty God for His blessing and inclusion so that the Author can complete this Industrial Training Report successfully and in a timely manner. This report is all compiled based on what has been done by the Author during the industrial training period from December 2020 to June 2021. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

It is very difficult for the Author to complete this report without the help and guidance of various parties from the preparation until the completion of this report. Therefore, the Author hereby express her gratitude to :

1. Parents and families who always give support during the internship.
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5. Chef Zaldy Iskandar as Director of OTTIMMO International MasterGourmet Academy Surabaya.
6. As well as other parties that the Author may not mention one by one for their help directly or indirectly.

Realize that this report is far from perfect, therefore constructive criticism and suggestions are greatly appreciated. Hopefully this report can be useful for readers.

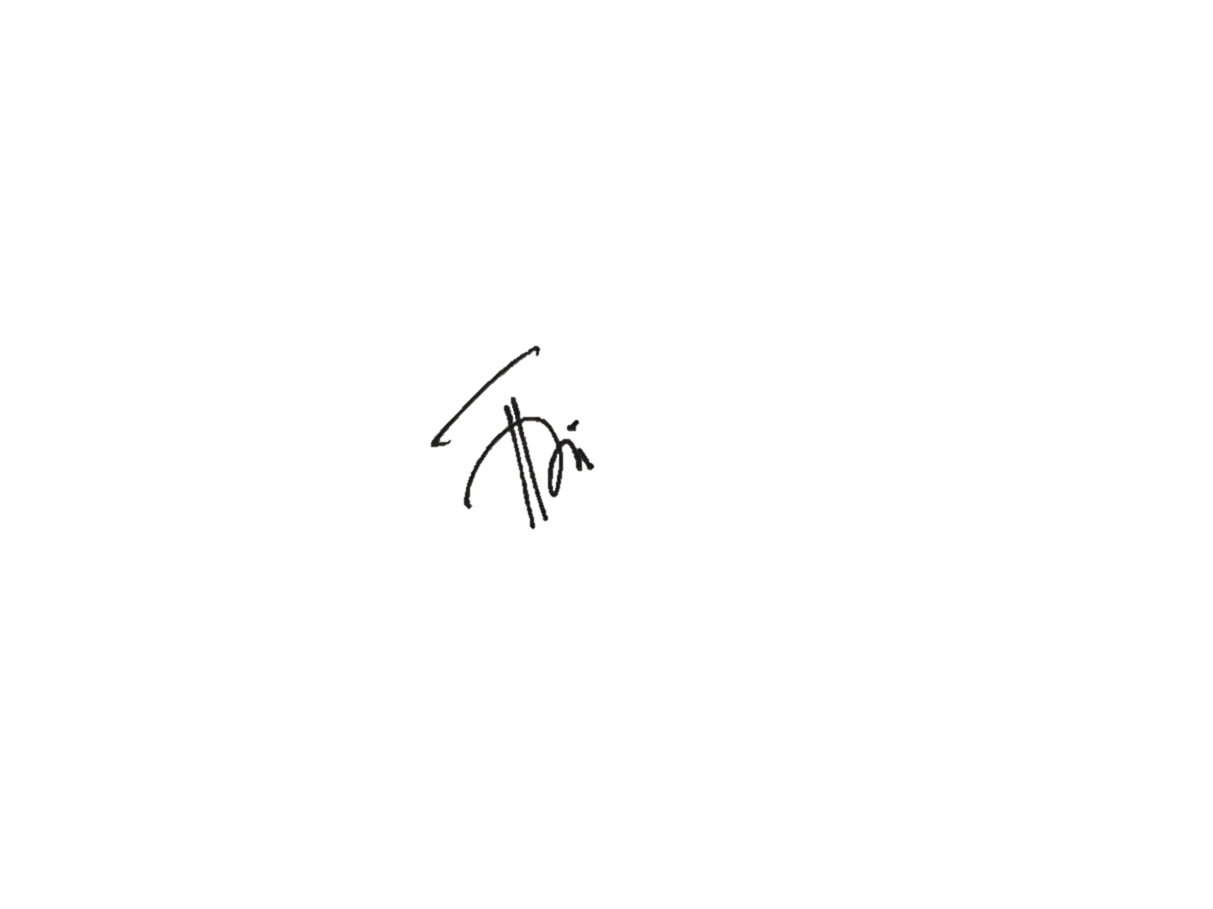
Surabaya, 7 June 2021

Tjioe Felicia Honoris

# 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, June 10th 2021

Tjioe Felicia Honoris

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# EXECUTIVE SUMMARY

The industrial training is the last requirement for the author to complete her studies at Ottimmo International MasterGourmet Academy Surabaya. The author did her internship at The Westin Surabaya for 6 months from December 14th 2020 until June 1th 2021. During the internship, the author was given the opportunity to be in charge in Garde Manger or Cold Kitchen section. The reason why the author choose this hotel to do her internship is because she want to improve her skill in culinary section.

The Westin is one of the best 5-star hotel in Indonesia. The Westin Surabaya is the second Westin hotel to open besides The Westin Jakarta and just opened on December 7th 2020. There are two restaurant in The Westin, Magnolia Restaurant where the author did her internship and Sky Lounge. The Westin is also very well known for its excellent 5-star hotel services and also pampering hotel guests who are staying. There are many new learnings and experiences gained by the author during the internship period. Not only taught how to make a dish, but the apprentices were also taught how to engage with guests and build good relationships with hotel guests. The westin staff are also very good at guiding interns and even writers are given the opportunity to be in charge of special events.

In this report, the author will explain the internship experience that she has done during the internship in more detail starting from the company profile, activities carried out during the internship, and any problems that occur during the internship.

*Keyword : The Westin Surabaya, Magnolia Restaurant, Garde Manger*