

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT IN THE PASTRY KITCHEN AT ASIALINK
HOTEL BY PRASANTHI BATAM



Arranged By:

ADITYA DWI SATYA

NIM: 1874130010059

STUDY PROGRAM OF CULINARY ARTS
OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY
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Arranged by:

ADITYA DWI SATYA (1874130010059)

Done the internship period from (15 March 2021 – 15 September 2021) at
(Asialink Hotel By Prasanthi Batam)

Approved by:

Supervisor,

Examiner I,

Examiner II,

Nurul Azizah Choiriyah,
S.TP, M,Sc
NIP 199002152002071

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

Latifahtur Rahmanh,
S.Pd, M,Pd
NIP 199402252002070

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 Asialink Hotel By Prasanthi Batam
Company Name : Asialink Hotel By Prasanthi
Company Address : Jl. Sriwijaya No.22, Lubuk Baja Kota, Kec. Lubuk Baja,
Kota Batam, Kepulauan Riau. (0778) 4887777

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

Name : Aditya Dwi Satya
Student No : 1874130010059
Has been tested and declared successful.

Approve, Batam, 15 September 2021

Advisor Head Of Department



(DANNY DARMAWAN)

Nurul Azizah Choriyah, M.Sc
NIP: 199002152002071

Acknowledged by,
Director of OTTIMMO International MasterGourmet Academy Surabaya

Zaldy Iskandar, B.Sc.
NIP. 197310251201001

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

Batam, 15 September 2021



ADITYA DWI SATYA

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.

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Batam, 15 September 2021



ADITYA DWI SATYA

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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 Asialink Hotel By Prasanthi 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 Asialink Hotel By Prasanthi can be used and become an added value for applying for jobs in restaurants or hotels.

Keywords: Internship, Asialink Hotel By Prasanthi Batam, OTTIMMO International