

INDUSTRIAL TRAINING REPORT
“TAKING PART IN COLD KITCHEN AT
THE WESTIN JAKARTA”



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OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY SURABAYA
CULINARY ARTS STUDY PROGRAM
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APPROVAL

Title : Industrial Training Report “Taking Part in Cold Kitchen at
The Westin Jakarta”

Company Name : The Westin Jakarta

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9. Chef Daniel Kuser, as Executive Chef of The Westin Jakarta.
10. Chef Faisal Marullah, as Sous Chef Cold Kitchen at The Westin Jakarta.
11. Other parties who wish to be referred as family and colleagues.

The author hoped that this report may be useful for readers and for future studies.

PLAGIARISM STATEMENT

I certify that this 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 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, whole, or otherwise plagiarized the work of other students and/or persons.

On this statement, I am ready to bear the risk or any sanction 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.

South Tangerang, July 8th 2021

Elsa Gabriela

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EXECUTIVE SUMMARY

This industrial training report is written to fulfill the requirement of getting a diploma from OTTIMMO International Mastergourmet Academy Surabaya. It is written based on the author's experience for six months at The Westin Jakarta. The Westin Jakarta is a 5-star hotel, famous for being the tallest hotel in Indonesia. The hotel has its own values and purpose which has great cause for associates and guests.

The author was placed in cold kitchen and learned a lot from this opportunity. The author got to learn new recipes, techniques, and learned how to work effectively. This industrial training had given the chance to improve the author's creativity to produce a dish. The author also learned working in team and dealing with critical situations.

This industrial training is beneficial to many parties, which are the author, the academy, and the hotel itself. This industrial training is the perfect way to show the author about real kitchen environment, for future readiness. It also allows the parties to expand their connection for future necessities.

During this training, the author helped with preparations for banquet events and took responsibility for outlet products, such as salads and sandwiches for Daily Treats, and afternoon tea for Daily Treats and Club Lounge. The author faced several problems as well, including lacking ideas for cycle menu, receiving different information from different people, working extra hours, and miscommunication between departments. However, those problems can be a lesson in the future.

Keywords: *cold kitchen, industrial training, The Westin Jakarta*