**INDUSTRIAL TRAINING REPORT**

**INTERNSHIP AT JAVA PARAGON**

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**By**

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**CULINARY ARTS PROGRAM STUDY**

**OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY SURABAYA**

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Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training result conducted by the Authors during 6 months in Java Paragon. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

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7. Mr. Satriyo Priyo Utomo as Chef de Partie in Java Paragon Hotel and Residences.

Finally, the Author hope that this report can be useful for us all.

Surabaya, 20 November 2021

Victor Felix

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**EXECUTIVE SUMMARY**

The main purpose of this industrial report is one of the requirement from Ottimo International MasterGourmet Academy Surabaya for all the student must do in order for them to achieve graduation, where this report is done by the author based on his experience or activities during the internship which is start from Mei 11th, 2021 until November 13th, 2021 at Java Paragon.

Java Paragon Hotel and Residences has given the author a lot of experience in the hospitality sector, especially in the culinary by placing the author in three different departments, namely hot/main kitchen, Citilites Sky Club and Resto, and Garde Manger.

During the internship, the author experienced quite a number of challenges. Where it does not only come from guests but also from staff who are not supportive of trainees. So it forces the author to find a solution to deal with staff like that by remaining calm, being professional and not taking it personally of what the staff does or says.

This internship has built the author's skills, character and mentality. Where during this internship the author met with various kinds of problems and faced with many characters of people who made the author experience a lot of development and knowledge to be prepared in the real world of professional work which is very helpful for the author in the future.