

## INDUSTRIAL TRAINING REPORT

“PASTRY AT THE WESTIN HOTEL SURABAYA”



ARRANGED BY  
VIERRI LIPSENDY LO  
1974130010005

CULINARY ARTS STUDY PROGRAM  
OTTIMMO INTERNATIONAL MASTERGOURMET  
ACADEMY SURABAYA

**APPROVAL 1**

Title : Internship Report  
Company Name : The Westin Hotel  
Company Address : Pakuwon Mall Jalan. Jl. Raya Lontar No.2, Puncak Indah,  
Surabaya City, East Java 60216  
No. Telp./Fax. : (031) 29710000  
which is carried out by Students of Culinary Arts OTTIMMO International  
MasterGourmet Academy Surabaya  
Name : Vierri Lipsendy Lo  
Reg. No : 1974130010005

Has been tested and declared successful.

Approved by,  
Advisor



Yohanna Prasetio, S.Sn, A.Md. Par  
NIP. 198810181701044

Surabaya, July 18<sup>th</sup> 2022  
Supervisor



Sapto Wibowo  
Complex Executive Pastry Chef

Acknowledged by,

Director of OTTIMMO International MasterGourmet Academy Surabaya



**APPROVAL 2**

**INDUSTRIAL TRAINING REPORT  
PASTRY KITCHEN  
AT THE WESTIN HOTEL SURABAYA**

Arranged By:

**Vierri Lipsendy Lo  
1974130010005**

Industrial Training conducted from Desember 19<sup>th</sup> 2021 until June 19<sup>th</sup> 2022 at The Westin Hotel Surabaya

Approved by:

Advisor,

Examiner I

Examiner II



Yohanna Prasetio,  
S.Sn, A.Md. Par

NIP 198810181701044



Hilda Tjahjani Iskandar,  
S.E., Ak., C.A., M.M.

NIP 196910292002072



Ryan Yeremia Iskandar,  
S.S.

NIP 199502192001074

**Acknowledged by,**

**Director of OTTIMMO  
International Mastergourmet  
Academy**



Zaidy Iskandar, B.Sc.  
NIP. 197310251201001

**Head of Study Program Culinary Art,  
OTTIMMO International  
MasterGourmet Academy,**



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

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## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal 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 specific permission has been granted from all unit coordinators involved, or at any other work of other students and/or persons.

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Surabaya, July 18<sup>th</sup> 2022



Vierri Lipsendy Lo

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## **EXECUTIVE SUMMARY**

The internship program is one of the requirements to achieve the diploma III. All students must implement the internship program. The internship program lasts for 6 months. The author's internship program has been conducted in The Westin Surabaya. This program is one of the essential activities in OTTIMMO International.

This program gives the author chances to improve his skills and improve time management. The experience given during the internship program acquaints the real kitchen world in hospitality. During the internship program, the author was taught more about teamwork, hygiene, and time management. Communication is the most important thing given during the internship program.

That's the reason for this program is the most important activity in OTTIMMO International and help the author to find work in the future in Hotel Industries