

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT THE GAIA HOTEL
BANDUNG**



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OTTIMMO INTERNATIONAL MASTERGOURMET
ACADEMY SURABAYA
2022**

APPROVAL 1

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Industrial Training conducted from December, 27th 2021 until June, 26th 2022 at
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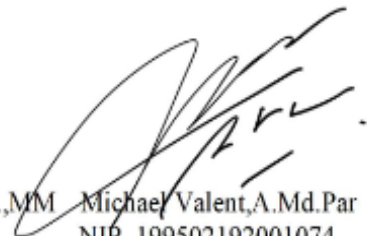
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PLAGIARISM STATEMENT

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Bandung, August 15, 2022



Ivon Destrianawati

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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 results conducted by the Author during 6 months at The Gaia Hotel Bandung

This report is prepared as one of the requirements to complete the diploma III of Culinary Arts.

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EXECUTIVE SUMMARY

This report is the final step to complete the Diploma III Program in Ottimmo International Master Gourmet Academy Surabaya. Student can choose their internship place, so the author chose The Gaia Hotel Bandung as a place to do his internship in order to implement and to improve skill and knowledge that have learned at OTTIMMO International. During 6 months of internship, the Author was placed in Semeja Restaurant and Monomono Restaurant.

In the process internship, the author learn how to work in real kitchen, how to work in a team, how to work under pressure, and learn about the job desk and organizational structure in the hotel. The Author also could improve the skill, creativity, time management, and work efficiently.

Hopefully, in the future, the knowledge and the skill that the Author got from the internship program can be useful for other job applications and many more.

Keyword: *Internship, The Gaia Hotel Bandung*