

INDUSTRIAL TRAINING REPORT
“CHAMAS BRAZILIAN CHURRASCARIA AT VASA HOTEL
SURABAYA”



ARRANGED BY

Raihan Prasetyo Nugroho

1974130010073

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL MASTERGOURMET
ACADEMY SURABAYA
2022

APPROVAL 1

Title : CHAMAS BRAZILIAN CHURRASCARIA AT VASA
HOTEL SURABAYA

Company Name : Vasa Hotel Surabaya (PT Tancorp Abadi Nusantara)

Company Address : Jl. Mayjen HR. Muhammad No.31, Putat Gede, Kec.
Sukomanunggal, Kota SBY, Jawa Timur 60189

No. Telp/Fax : (031) 7301888

Which is carried out by Students of Culinary Arts OTTIMMO International
Mastergourmet Academy Surabaya:

Name : Raihan Prasetyo Nugroho

Reg. No : 1974130010073

Has been tested and declared succesfull

Approved by,

Advisor



Heni Adhianata, S.TP., M.Sc

NIP 1990613 1402 016

Supervisor



Jasinaldo Patricio

Brazilian Chef

Acknowledged by,

Director of OTTIMMO International Master Goumet Academy



Zahid Iskandar, B. Sc.
NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT

“CHAMAS BRAZILIAN CHURRASCARIA AT VASA HOTEL SURABAYA”

Arranged By:

Raihan Prasetyo Nugroho

1974130010073

Industrial Training conducted from January 17, 2022 until July 16, 2022

Approved by:

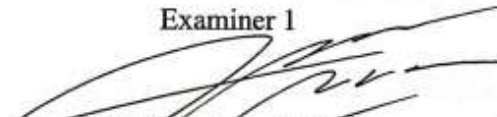
Advisor



Heni Adhianata, S.TP., M.Sc

NIP 1990613 1402 016

Examiner 1



Michael Valent, A.Md.Par

NIP 19950219 2001 074

Examiner 2



Novi Indah Permata Sari, S.T.,
M.Sc


NIP 19951109 2202 083

Acknowledged by,

Director of OTTIMMO International

Master Gourmet Academy,




Zaldi Iskandar, B.Sc.

NIP. 197310251201001

Head of Culinary Arts Program Study

OTTIMMO International

Master Gourmet Academy,



Hilda Tjahjani Iskandar SE.Ak,CA,MM

NIP. 196910292002072

ACKNOWLEDGEMENT

Praise and gratitude to Allah SWT the Almighty for mercy and guidance which has given me full strength to complete this report. This report was prepared based on the results of industrial training that the author did for 6 (six) months at Vasa Hotel Surabaya. This report was prepared as one of the requirements to complete Diploma III Culinary Arts. In preparing this report, the author received a lot of guidance and assistance from various parties. For that, the author would like to thank profusely to:

1. Mr. Zaldy Iskandar, B.Sc as Director of Ottimmo International Master Gourmet Academy Surabaya.
2. Mr. Robby Jie as the administrator of the Ottimmo International student internship
3. Mrs. Hilda Iskandar, S.E., Ak., C.A., M.M. as the head of the Culinary arts program.
4. Mrs. Heni Adhianata, S.T.P., M.Sc who has guided me to complete the report.
5. My Parent who have supported and prayed for the author.
6. RR. Nabiilah Elaine as my partner who has helped in the preparation and completion of this report.
7. Mr. Abdul Hakam as Cluster Training Manager.
8. Mrs. Rita Laksmiwati as Cluster Director of Human Resources.
9. Mr. Didi Sarwono as Executive Chef of Vasa Hotel Surabaya.
10. Mr. Jasinaldo Patricio as Brazilian Chef Chamas Brazilian Churrascaria.
11. Mr. Okky Bagus as Chef De Partie Chamas Brazilian Churrascaria.

Surabaya, August, 2022

Raihan Prasetyo Nugroho

PLAGIARISM STATEMENT

The author declares and explains that this internship report is the result of the author's own work, based on the author's personal data and analysis and moreover the author acknowledges all materials and sources used in its preparation, ranging from articles and electronic communications. The author also certifies that this assignment/report has not been submitted for assessment in any other unit, unless special permission has been given from all the unit coordinators involved, or at any other time in this unit, and the author does not copy in part or in whole or in any other way. plagiarize the work of students and/or others. From the statement above, the author is responsible and ready to bear the risk in accordance with applicable regulations, if a violation of scientific ethics is found.



TABLE OF CONTENT

Title	i
Approval	ii
Acknowledgement.....	iv
Plagiarism Statement.....	v
Table of Contents.....	vi
List of Tables.....	viii
Executive Summary.....	xi
CHAPTER 1	Introduction
1.1	Background of Study..... 1
1.2	Objective..... 2
1.3	The Benefits of Industrial Training..... 2
CHAPTER 2	Establishment Background
2.1	Background of Hotel..... 3
2.2	Dining Establishment..... 4
2.3	Average Occupancy Rate In Percentage..... 6
2.4	Kitchen Brigade Of Chamas Brazilian Churrascaria..... 7
2.5	Personal Hygiene, Personal Grooming, and Sanitation SOP..... 10
CHAPTER 3	Internship Activities
3.1	Details of Internship Activities..... 12
3.2	Details or Picture of Products Made During Internship Period..... 13
3.3	Picture of Places Visited During Internship Period..... 20
3.4	Events Handled During The Internship Period..... 29

CHAPTER 4	Conclusion	
	4.1	Problem and Solution..... 33
	4.2	Suggestion..... 34
		Bibliography..... 36
		Appendix..... 37

LIST OF TABLES

Picture 2.1.....	3
Picture 2.2.....	7
Picture 2.3.....	10
Picture 3.1.....	13
Picture 3.2.....	14
Picture 3.3.....	14
Picture 3.4.....	15
Picture 3.5.....	15
Picture 3.6.....	16
Picture 3.7.....	16
Picture 3.8.....	17
Picture 3.9.....	17
Picture 3.10.....	18
Picture 3.11.....	18
Picture 3.12.....	19
Picture 3.13.....	20
Picture 3.14.....	20
Picture 3.15.....	21
Picture 3.16.....	21

Picture 3.17.....	22
Picture 3.18.....	23
Picture 3.19.....	23
Picture 3.20.....	24
Picture 3.21.....	24
Picture 3.22.....	25
Picture 3.23.....	25
Picture 3.24.....	26
Picture 3.25.....	26
Picture 3.26.....	26
Picture 3.27.....	27
Picture 3.28.....	28
Picture 3.29.....	28
Picture 3.30.....	29
Picture 3.31.....	30
Picture 3.32.....	30
Picture 3.33.....	30
Picture 3.34.....	31
Picture 3.35.....	31
Picture 3.36.....	32
Picture 3.37.....	32
Picture 3.38.....	32

EXECUTIVE SUMMARY

This report describes the writer's internship experience at Vasa Hotel Surabaya which lasts 6 months, starting from January 17, 2022 to July 16, 2022 at Vasa Hotel Surabaya. Vasa Hotel Surabaya has four restaurants, such as Chamas Brazilian Churrascaria (Brazil), 209 Dining (Asian and Western), Xiang Fu Hai (Chinese). The author was placed in a Brazilian restaurant, namely Chamas Brazilian Churrascaria. This restaurant is a restaurant that has the concept of the first Brazilian Churrascaria restaurant and bar in the city of Surabaya which serves grilled meat typical of Steak House from Brazil with a variety of high quality meats. Each meat is seasoned with quality sea salt in an authentic South American cooking manner and slowly grilled over an open fire. During the internship, the author got a lot of new experiences, such as managing time quickly and accurately, prioritizing several jobs at the same time, meeting new friends, maintaining cleanliness at all times, being included in important events.

Keyword: Vasa Hotel Surabaya, Internship, Chamas Brazilian Churrascaria