

INDUSTRIAL TRAINING REPORT
COLD KITCHEN & HOT KITCHEN IN RAFFLES HOTEL JAKARTA
BY ACCOR GROUP



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APPROVAL 1

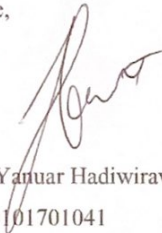
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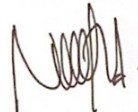
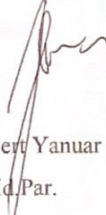
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5. Other parties who wish to be referred to as parents and colleagues, etc. dst. Finally, the Authors hope that this report can be useful for us all.

Surabaya, 20 September 2022



Madeline Audryana

PLAGIARISM STATEMENT

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

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Surabaya, 20 September 2022



Madeline Audryana

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EXECUTIVE SUMMARY

This report is a written form of my internship experience at Raffles Hotel Jakarta and one of the requirements to complete the Diploma Degree. Raffles Jakarta is one of the most luxurious 5-stars hotel in Jakarta. This hotel has been officially operating in Jakarta since March 16, 2015. Raffles Jakarta's building has a unique touch with the arts by Mr. Hendra Gunawan. Raffles Hotel rooms are very luxurious, comfortable and also very clean. Raffles has 4 Cafe that is ArtsCafe, Navina Bar, Raffles Club and The Writers Bars. The Cafe is already won many awards as the best cafe in Jakarta. The last, Raffles also has a banquet kitchen with excellent and professional service that has handled many big events. They serve many types of dishes start from Western, Chinese and local dishes. That is why Raffles Hotel Jakarta become could be the best internship place to collect experience.

All the student from Ottimmo International had to do their internship program for 6 months. I did my internship at Raffles Hotel in Jakarta for 6 months. I rotated in different kitchen section which is hot kitchen, cold kitchen, and executive club kitchen. Because of the rotation system, I get more experience and learn many food recipes. For 6 months I learn a lot from this hotel, from how to preparation the ingredients, and how to process them, and also plating. Besides, I also learn to discipline, work under pressure, work efficiently and how to deal the customer complaint about the food. Hotel kitchen has standard that very strict especially related with hygiene and food quality control hence I also learns how to maintain food cleanliness. The kitchen can manage them and the customer also happy. The staffs are also kind and offer me a lot of knowledge and shared their experience. The staffs are making sure that I learn as much as possible. This industrial training not only improving culinary skill but also improving personality, professionalism, and management skill.

Keyword: Raffles Hotel, Jakarta, Internship activity, 5 Stars Hotel, Luxury Hotel, Hot Kitchen, Cold Kitchen, Diploma