

**INDUSTRIAL TRAINING REPORT**  
**IN THE PASTRY KITCHEN AT ALILA HOTEL SOLO**



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**SURABAYA**

**2022**

**APPROVAL I**

**INDUSTRIAL TRAINING REPORT PASTRY KITCHEN AT ALILA  
HOTEL SOLO**

Title : Internship Report in Pastry Kitchen  
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**APPROVAL 2**

**INDUSTRIAL TRAINING REPORT PASTRY KITCHEN AT ALILA  
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Industrial training conducted from 8<sup>th</sup> January until 8<sup>th</sup> July, 2022 at Alila Hotel  
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Finally, the author hopes that this report can be useful for all parties involved

Surakarta, July 10<sup>th</sup> 2022,



Fidela Emily Bertha

### PLAGIARISM STATEMENT

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Surakarta, July 10<sup>th</sup> 2022,



Fidela Emily Bertha

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## **EXECUTIVE SUMMARY**

Indonesia is one of the countries in Asia which is ranked the 14<sup>th</sup> largest in the world as well as the country with the largest archipelago in the world. Therefore, of course, Indonesia has a diversity of cultures, religions, and languages that make Indonesia attractive in the eyes of tourists who want to know more about Indonesia or just want to spend their holiday with their loved ones. Not only traveling around Indonesia, tourists certainly also need a comfortable resting place to rest after a day of traveling around Indonesia. The author chooses to do intern to know firsthand how the real world of work is, not only learning to produce food but also how to work together in a solid team in order to create maximum results. The author chose Alila Solo Hotel as the hotel used for internships because Alila Solo Hotel is the only one 5 star hotels in Solo, Central Java, and is the highest hotel in Central Java. Hotel Alila presents a beautiful view from each room and its strategic location makes it a special attraction for guests staying at this Alila hotel.

Internship was conducted during January 8<sup>th</sup>, 2022 – July 8<sup>th</sup>, 2022 in the pastry kitchen. During a 6months internship in the pastry kitchen, the author learned how to manage time better, how to work together in a team professionally without involving personal problems, work quickly, precisely, efficiently, take responsibility for what is done, and also what if you face problems with guests and how to treat guests to feel comfortable. During this internship at the Alila Hotel, the author realized that there were still many things that still had to be learned apart from campus, and also during the internship, the author was able to exchange recipes and add new recipes as well as develop the techniques that had been taught at Ottimmo. After an internship for 6 months, what the author hopes is that the skills obtained can be developed again so that they will be useful for the author future when applying for jobs, either in the world of hospitality or in restaurants.

*Keywords: Alila Hotel Solo, Industrial Training, Internship*