

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT FOOD AND BEVERAGE PRODUCT AT
TENTREM HOTEL SEMARANG



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OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA
CULINARY ARTS PROGRAM STUDY
2022

APPROVAL 1


Title : Internship Report
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Has been tested and declared successful.



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APPROVAL 2

**INDUSTRIAL TRAINING REPORT
EXECUTIVE LOUNGE AND KAYUMANIS KITCHEN
AT TENTREM HOTEL SEMARANG**

Arranged By:

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Industrial Training Conducted from 3 January 2022 until 2 July 2022 at Tentrem Hotel
Semarang

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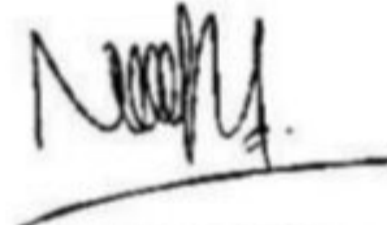
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Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Author during 6 month at Tentrem Hotel Semarang

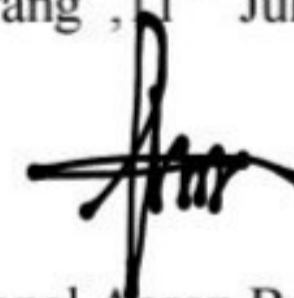
This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

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7. The entire colleague and staff at Tentrem Hotel Semarang

Finally, the Authors hopes that this report can be useful for all parties involved

Semarang , 11th July 2022



Lionel Aaron Boediono

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material nad sources used in its preparation, whether they 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 plagiarised the work of other students and/or persons.

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Semarang , 11th July 2022

A handwritten signature in black ink is written over a QR code and a portion of a pink 1000 Rupiah electronic banknote. The banknote features the Garuda Pancasila logo and the text 'ELEKTRONIK 1000'.

Lionel Aaron Boediono

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EXECUTIVE SUMMARY

To develop his skills better in culinary and to gain experience of working in a hotel professional kitchen Author had decided to do an internship .so the authors had choose Tentrem Hotel Semarang as his internship place .The author had choose this hotel because it is a 5 star hotel located in the center of Semarang and it is a well known hotel brand branched from Tentrem Yogyakarta owned by Sidomuncul Group and currently The hotel is the most trending hotel in Semarang .

At the start of internship program at Tentrem Hotel Semarang for 6 months the author was placed in the FBP Department from January 3, 2022 – July 2, 2022. During the 6 month the author was placed in 2 section .The first 2 weeks the author was placed in cold kitchen, learning how to take care of a buffet section, getting used to working in a 5-star hotel, building mental strength, and the work ethic with discipline of working .The next 5.5 month author was placed in executive lounge learning better at work ethic ,hospitality to guess ,working under pressure, and time management since the author was entrusted at handling executive guess that stays at executive rooms and up .Sometimes the Authors also had a chance to experience working in hot kitchen since the hot kitchen sometimes needed more people and so the author placement was changed for a day or a week .There the authors learned how to be in charged at a la carte, BBQ, and various other event buffet .Ottimmo had taught a lot of recipe and so it increase the creativity, work ethic, and discipline .The author have used that lesson and so it is easier to get used to living the life in an actual professional kitchen .

Hopefully Tentrem Semarang can always maintain good relation and working environment because it is the key to a successful professional kitchen .Hopefully the skill and knowledge Tentrem have taught the author in 6 month of internship can used in another professional kitchen and would aid the authors to find work in the future in an hotel industry .

Keyword: Internship, Hotel Tentrem Semarang