

INDUSTRIAL TRAINING REPORT
COLD KITCHEN & HOT KITCHEN AT
RAFFLES HOTEL JAKARTA



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INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA
2022

APPROVAL 1

**INDUSTRIAL TRAINING REPORT
COLD KITCHEN & HOT KITCHEN AT RAFFLES HOTEL JAKARTA**

Arranged by:

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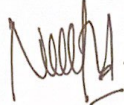
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APPROVAL 2

Title : Internship Report Cold Kitchen and Hot Kitchen at
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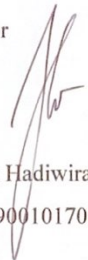
Has been tested and declared successful.


Approve,

Jakarta, 7 August 2022

Advisor

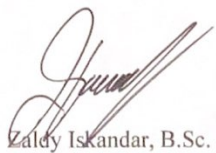
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 5. Other parties who wish to be referred to as parents and colleagues, etc. dst.
- Finally, the author hopes that this report can be useful for us all.

Surabaya, September 2022



Villani Sharon

PLAGIARISM STATEMENT

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10 September 2022



Villani Sharon

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EXECUTIVE SUMMARY

Raffles Jakarta is one of the most luxurious 5-stars hotels in Jakarta. The hotel is located in the Kuningan district of Jakarta's Golden Triangle. It has already been 7 years since the opening, which is in March 2015. Raffles's building is full of art that is made by Mr. Hendra Gunawan. Their rooms are spacious and very clean. It has two options, a room with a city view or garden view.

Raffles has 3 cafes that are Arts Café, Navina Bar, and The Writers Bars. The cafes already win many awards as the best cafe in Jakarta. Raffles also has a great banquet kitchen that already handles hundreds of wedding parties. Recently, Raffles just re-open their lounge, Raffles Club. It had been closed since the pandemic.

For 6 months of training, the author learned a lot from Raffles. The author learned about how to use kitchen tools and equipment properly. The author also learned how to work in a big team and how to work faster. The chefs and staff are also kind and they give me a lot of knowledge and their experiences.

Keyword: Raffles Jakarta, Internship