

INDUSTRIAL TRAINING REPORT

DE FOREST SURABAYA



BY

DYLAN BUDILAKSMONO

1974130010077

STUDY PROGRAM OF CULINARY ART OTTIMMO

INTERNATIONAL MASTERGOURMET ACADEMY

SURABAYA

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APPROVAL I

Title : Internship Report
Company Name : De Forest
Address : Jl. Trunojoyo No.91,DR. Soetomo, Surabaya
No. Telp : 031-9953-2977

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

Name : Dylan Budilaksmono
Reg. No. : 1974130010077

Has been tested and declared successful.

Approve,

Surabaya, September 30th 2022

Advisor

Supervisor



Hilda Tjahjani Iskandar, SE, AK, CA

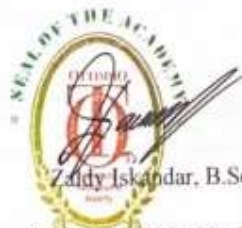
Albert Aldo

NIP. 19691029 2002 072

Head Chef

Knowing,

Director of OTTIMMO International MasterGourmet Academy Surabaya



NIP. 19731025 1201 001

APPROVAL II

DE FOREST

Arranged by:

Dylan Budilaksmono (1974130010077)

Done the internship period from March 31th until 30th September 2022
at De Forest Surabaya.

Approved by:

Advisor,

Examiner I

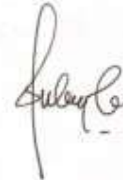
Examiner II



Hilda Tjahjani Iskandar,
S.E., Ak., C.A., M.M.
NIP. 19691029 2002 072



Heni Adhianata,
S.T.P., M.Sc
NIP. 19900613 1402 016

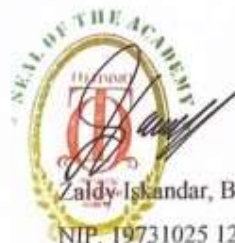


Arya Putra Sundjaja,
S. E.
NIP. 19801017 1703 001

Knowing,

Director of OTTIMMO
Internasional MasterGourmet
Academy,

Head of Study Program Culinary
Art, OTTIMMO International
MasterGourmet Academy,



Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
NIP. 19691029 2002 072

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5. Other parties who wish to be referred to as parents and colleagues, etc. dst.

Finally, the author hope that this report can be useful for us all.

Surabaya, 30 September 2022

Dylan Budilaksmono

PLAGIARISM STATEMENT

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Surabaya, 30 September 2022



Dylan Budilaksmono

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EXECUTIVE SUMMARY

De Forest Surabaya is one of the most innovative restaurant in Surabaya. The restaurant is located throughout Surabaya. It is already 3 years since the opening, which is on March 2020. De Forest's interior is based on a magical botanical garden that gives the customers a magical and memorable dining experience.

For 6 months, the author learn a lot from this restaurant, from storing, preparing until serving the dish. The author also learn about how to use kitchen tools and equipment correctly and efficiently. The author also learn how to work in team and how to manage time. The chefs and staffs are also generous with their knowledge and are very keen to guide me for this past six months.

Keyword: De Forest, Internship