

**INDUSTRIAL TRAINING REPORT**  
**“209 DINING AT VASA HOTEL SURABAYA”**



**ARRANGED BY**

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**CULINARY ARTS STUDY PROGRAM**  
**OTTIMMO INTERNATIONAL MASTERGOURMET**  
**ACADEMY SURABAYA**  
**2022**

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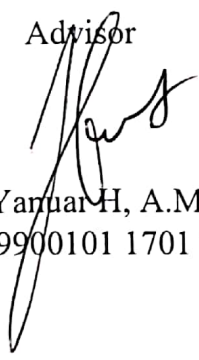
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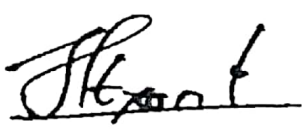
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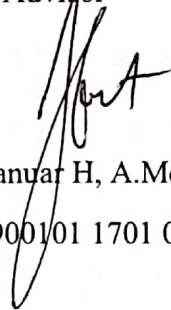
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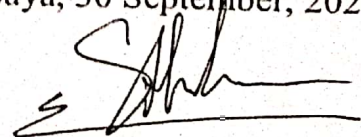
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9. Mr. Didi Sarwono as Executive Chef of Vasa Hotel Surabaya.
10. Mr. Tyono Andrioni as Sous Chef 209 Dining.
11. Mr. Mohammad Mukhlisin as Sous Chef 209 Dining.
12. Mr. Darmoko as Japanese Commis 209 Dining.
13. Mr. Yosep Perdapa as Western Demi Chef 209 Dining.
14. Mr. Saiful Hidayat as Asia Demi Chef 209 Dining.
15. Mr. Rizal Efendi as Cold Kitchen Demi Chef 209 Dining.

Surabaya, 30 September, 2022



Eduardus Steven Hanakin

## PLAGIARISM STATEMENT

The author announces that this internship report is the author's work. This report is based on the author's personal experience and all the knowledge that the author had during the 6 months in the internship program at Vasa Hotel Surabaya. The author also states that in this report there are many differences in what is done in several workplaces/kitchens in the hotel and this report has not been submitted for assessment in other units.

On this statement, I am ready to bear the risky/any sanctions imposed on me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, 30 September, 2022



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Eduardus Steven Hanakin

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## **EXECUTIVE SUMMARY**

Ottimmo International has several programs that support students to have readiness in the world of work, one of the programs provided is the Internship Program. Internship program conducted by the writer starts on February 24, 2022, to August 23, 2022, at Vasa Hotel Surabaya. Vasa Hotel Surabaya has four restaurants which are Chamas Brazilian Churrascaria (Brazil), 209 Dining (Asian and Western), Xiang Fu Hai (Chinese), and Ballroom handled by Banquet Kitchen. The writer was placed at 209 Dining as a trainee for Food and Beverage Product. This restaurant is the main restaurant at Vasa, because the restaurant is always open and also provide Ala Carte for guest. The concept of 209 Dining was an International Buffet with a rotation Theme every day. During the internship program, the writer got a lot of new experiences and skill which is useful in developing soft and hard skills, such as managing time quickly and accurately, multitasking, meeting new friends, maintaining cleanliness at all times, being included in important events, interaction with customer, build good communication between staff and trainee.

**Keywords:** *Vasa Hotel Surabaya, Internship, 209 Dining.*