

**INDUSTRIAL TRAINING REPORT  
DE SOEMATRA 1910 SURABAYA**



**ARRANGED BY**

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**CULINARY ARTS STUDY PROGRAM**

**OTTIMMO INTERNATIONAL**

**MASTERGOURMET**

**ACADEMY**

**SURABAYA**

**2022**

## APPROVAL I

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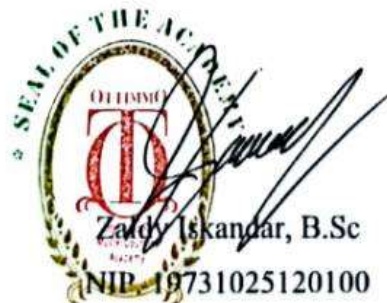
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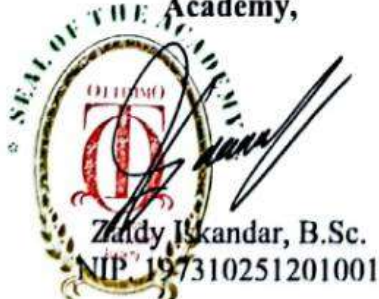
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Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Authors during 6 months in De Soematra 1910 Restaurant. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

In the process of completion of this report, the Authors has received much guidance and assistance from various parties. To that end, the authors express their sincere thanks to:

1. Ryan Yeremia Iskandar, SS. as Advisor who has guided, provide guidance and suggestions until the completion of this report.
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4. Mr. Zaldy Iskandar, B. SC. as Director of OTTIMMO International MasterGourmet Academy Surabaya.
5. Other parties who wish to be referred to as parents and colleagues, etc.

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

Surabaya, 28 September 2022



French Odellius

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be 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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Surabaya, September 28, 2022



Frencen Odellius

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## EXECUTIVE SUMMARY

Internship is a short-term work experience offered by companies and other organization for people, usually students. Interns spend their time working on relevant projects, learning about the field, making industry connections, and developing both hard and soft skills. OTTIMMO International MasterGourmet Academy also holds an internship for students for 6 months to gain more experience in the world of work or real kitchen activities. By writing this report, the author has completed the internship period from March 15, 2022 – September 15, 2022 at de Soematra 1910 restaurant.

De Soematra 1910 is well known as Fine Dining Restaurant. De Soematra 1910 serve authentic Basic French Set Menu in daily basis, but also serve Chinese Set Menu fine food, or Indonesian Menu fine food upon request. As a Five- Star restaurant, it can be good place for the author to gain much experience.

De Soematra 1910 gave the author a lot of experience in food and beverage industry. During internship, the author got a lot of knowledge about recipe, variety menus, plating, restaurant service from chefs and also from all of the staff. They gave the author a chance to develop creativity and they're open if the author want to ask something about the ingredients and stuff.

And for complete the requirement of internship program, through this report the author will explain more about the activities during internship.

**Keywords:** *de Soematra 1910, Fine Dining Restaurant, internship.*