

INDUSTRIAL TRAINING REPORT

“COLD KITCHEN AND PASTRY KITCHEN AT NAMA AZ DINING”



ARRANGED BY:

LAURENZ ALAN RICARDO SUGIANTO

2074130010013

CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2023

PLAGIARISM STATEMENT

I certify that this report is my own work, based on my personal study and/or research and that I have acknowledged all materials 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 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 person.

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Surabaya, July 19th 2023



Laurenz Alan Ricardo S.

APPROVAL 1

Title : Industrial Training Report “Cold Kitchen and Pastry
Kitchen at Namaaz Dining”

Company Name : Namaaz Dining

Company Address : 42 Gunawarman street, Kebayoran Baru, South Jakarta

Phone number : (+62)8111557798

which is carried out by Student of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya

Name : Laurenz Alan Ricardo Sugianto

Reg. no. : 2074130010013

has been tested and declared successful

Approved by,

Advisor



Jessica Hartan, A.Md.Par
NIP. 199409232201084

Surabaya, July 19th 2023

Supervisor

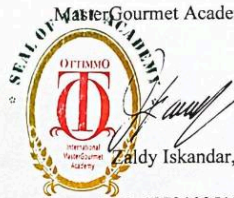


Chef Andrian Ishak

Acknowledged by,

Director of OTTIMMO International

MasterGourmet Academy Surabaya



Zaidy Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2
INDUSTRIAL TRAINING REPORT
COLD KITCHEN AND PASTRY KITCHEN
AT NAMA AZ DINING RESTAURANT

Arranged by:

Laurenz Alan Ricardo Sugianto

2074130010013

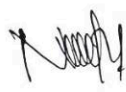
Industrial Training conducted from January until July 2023 at Namaaz Dining

Approved by:

Advisor

Examiner I

Examiner II



Jessica Hartan,
A.Md.Par

Novi Indah Permatasari,
S.T., M.Sc.

Anthony Sucipto,
A.Md.Par

NIP. 199409232201084


NIP. 199511092202083

NIP. 199603252201085


Acknowledged by:

Director of OTTIMMO International
MasterGourmet Academy

Head of Culinary Arts Study Program
OTTIMMO International
MasterGourmet Academy



Zaldy Iskandar, B.Sc
NIP. 197310251201001



Heni Adhianata, S.T.P., M.Sc
NIP. 199006131402016

PREFACE

First and foremost, praise to the Almighty Jesus Christ for His grace and blessings which allow me to complete my internship training report. In accordance to fulfil the student course credits, students must conduct an internship training at either hotels or restaurants to experience how culinary businesses run. Therefore, this internship training report is arranged as a written form of responsibility that the industrial training has been fully conducted.

Namaaz Dining Restaurant is where I choose to gain experiences in culinary business, especially to be exposed on how to work in its kitchen department. The internship training lasted from January to July 2023. During that period of training time, I got experienced in both cold kitchen and pastry kitchen. Starting off from preparing, cooking, plating, and even serving the food to the guests are all that I have done.

Throughout my time during internship training at Namaaz Dining Restaurant, as well as arranging this report, I had received tremendous support from many people. In this opportunity I would like to express my sincere gratitude to:

Chef Zaldy Iskandar, B.Sc., Director of Ottimmo International MastrtGourmet Academy. Thank you for giving such an opportunity to do the internship training at the place I chose myself.

Chef Jessica Hartan, A.Md.Par., my report advisor. Thank you for your guidance during the time I write until submit this report.

Chef Andrian Ishak, owner of Namaaz Dining. Thank you for allowing me to learn and experience how to work in the kitchen department at Namaaz Dining Restaurant.

Chef Abdul Ahe, Sous Chef of Namaaz Dining. Thank you for warmly welcoming me, as well as sharing every knowledge you all have to me.

Chef Rodi, Chef Marina, Chef Dahlan, Chef Jana, Chef Cokro, and Chef Reksi, Team Chef of Namaaz Dining. Thank you for sharing experiences during my internship training period at Namaaz Dining

My beloved parents and family. Thank you for supporting and letting me to step on where I am right now.

Agus, Hans, Ayu, Kak Wati, Rafli, Ardian, Misbah, Bang Andri, and Bang Didin, staffs of Namaaz Dining. Thank you for being such pleasant companions during my internship training at Namaaz Dining.

Novelia, Puty, Ridho, Azura, Mehdi, and Ella, my internship training mates. Thank you for our togetherness during this short period of training, it is fantastic to know all of you.

Marcella Christiana K. and Gabriella Averina U. P., my closest friends. Thank your for always be where I need your supportive acts and words the most.

Bologna 2020. Thank your for every moments for the last 3 years during our time studying at Ottimmo International.

And other people who have helped me during this process whom I cannot mention on by one.

I realize that this internship training report is far from perfection and has many lacks. Suggestions and critics are welcome for a better work in the future. Hopefully, this report could give benefits for the readers.

Surabaya, July 19th 2023



Laurenz Alan Ricardo Sugianto

ABSTRACT

Internship training program is providing the student the experience how to apply the learned theories at school to real-life kitchen. This program is also objecting to prepare the students to achieve their career by improving experiences in terms of knowledge and self-confidence. The internship training program started in January and ended in July 2023, with Namaaz Dining Restaurant as the selected establishment.

Namaaz Dining was firstly found by Chef Andrian Ishak, as well as first restaurant in Indonesia which implements molecular gastronomy on most of its dishes. Namaaz Dining is only serving for dine-in dinner time on Tuesday to Saturday. As it is year of 2023, Namaaz Dining brings the theme of Namaaz X, in which there are 17 courses in total. There are 3 kitchen departments in Namaaz Dining, which each of them has to follow certain and set standard of both personal hygiene and sanitation regulation.

There were several events handled during the internship training at Namaaz Dining. Nevertheless, some ups and downs were encountered during that time, as well. However, both Chef Andrian and his staffs did generate supportive working environment, thus not only the interns are working to gain experience, but also learning many new things. Therefore, Namaaz Dining is a nice place to do the internship training.

Keywords: Internship Training, Namaaz Dining, Molecular Gastronomy, Experience, Real-life Kitchen

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