

INDUSTRIAL TRAINING REPORT
“INTERNSHIP AT PAVILION RESTAURANT IN JW MARRIOTT
SURABAYA”



ARRANGED BY
Michael Sundjaja
2074130010036

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

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Surabaya, April 27, 2023



Materai 10.000

Michael Sundjaja

APPROVAL 1

Title : Industrial Training at Pavilion Restaurant in JW Marriott
Surabaya
Company name : JW Marriott Surabaya
Company address : Jl. Embong Malang No. 85-89, Kedungdoro, Surabaya
No. telp./fax. : 0315458888, 08113529278, 08113529279 (WA)
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Michael Sundjaja
Reg. no : 2074130010036
Has been tested and declared successful.

Approved by,

Surabaya, April 27, 2023

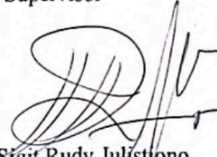
Advisor

Supervisor



Ryan Yerehia Iskandar, S.S.

NIP:19821218 1601 023

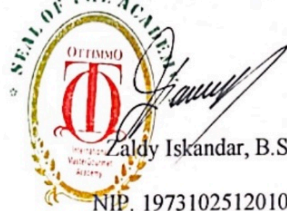


Sigit Rudy Julistiono

Pavilion Sous Chef

Acknowledged by,

Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2

**INDUSTRIAL TRAINING REPORT
"PAVILLION AT JW MARRIOTT SURABAYA"**

Arranged By:


Michael Sundjaja

2074130010036

Industrial Training conducted from 9 January 2023 until 29 June 2023 at JW
Marriott Surabaya.


Approved by:

Advisor


Ryan Yefemia Iskandar

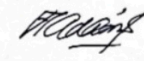
NIP:19821218 1601 023

Examiner I


Yohanna Prasetyo, S.Sn.,
A.Md. Par.

NIP: 19881018 1701 044

Examiner II

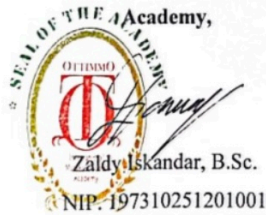

Heni Adhianata, S.T., M.Sc

NIP: 19900613 1402 016

Acknowledged by,


Director of OTTIMMO

**International Master Gourmet
Academy,**


Zaldy Iskandar, B.Sc.
NIP. 197310251201001

Head of Culinary Arts Program

**Study Ottimmo International
Master Gourmet Academy,**


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

PREFACE

First of all, I would like to Thank God for all his blessings and his grace to guide me for completing the last report in semester 6. This report was prepared based on the result of industrial training by the author for six (6) months. This report was prepared as a mandatory to complete the Diploma III Culinary Arts. During the process of completing this report, I would like to thank to all my relatives which are Mr. Robby Jie as the administrator of the Ottimmo International student Internship, Mr. Zaldy Iskandar as the director of Ottimmo International Master Gourmet Academy, Mrs. Heni Adhianata, S.T.P., M.Sc. as the head of the culinary program, Mr Ryan Yeremia Iskandar,S.S as my guidance mentor to complete the internship report, my parents who support and guide the author to finish the report, Mr. Edwin Surya Putra as Training Manager, Chef Andri Aryono as Executive Chef of JW Marriott Surabaya, Chef Rio Abednego as Executive Sous Chef of Pavilion Restaurant at JW Marriott Surabaya

Surabaya, April 27, 2023



Michael Sundjaja

ABSTRACT

The report describes the writer's internship experience working in JW Marriott Hotel Surabaya that last for 6 months starting from 9 January 2023 – 9 July 2023 at JW Marriott Hotel Surabaya. JW Marriott Hotel Surabaya has 8 different types of restaurant which are Tang Palace (Chinese restaurant), Imari (Japanese restaurant), UpperCut (fine dining restaurant), Executive Lounge (business restaurant on 21st floor), Lobby lounge (serve bar and live music), SBCO (serve pastry and bakery), Wine n Co (serve wine), lastly Pavilion Restaurant (Lobby floor that usually serve breakfast). The author was placed in Pavilion Restaurant. This restaurant is an all-day dining restaurant that usually serve buffet for breakfast, lunch and dinner. During the internship, the author got a lot of new experience, such as manage time management quickly and accurate, prioritize several jobs at the same time, maintaining cleanliness at all time, meet with new friends and casual worker, working preparation neat and accurately, helping casual worker managing ingredients in the chiller and dry store to keep clean, practice mentality in the kitchen, apply work habits such as cover and label date food using plastic wrap, shaking hands as a tradition to all casual worker, staff, and chef before and after shift ends.

Keywords: *JW Marriott Surabaya, Internship, Pavilion Restaurant*

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