

INDUSTRIAL TRAINING REPORT
“HOT KITCHEN IN THE WESTIN SURABAYA”



ARRANGED BY

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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2023

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Surabaya, August 29th 2023



Evania Christin

APPROVAL 1

Title : Hot Kitchen in The Westin Surabaya Hotel
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Surabaya, June 12th, 2023

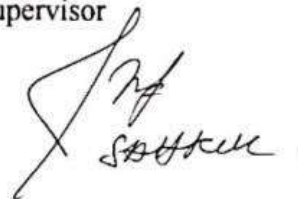
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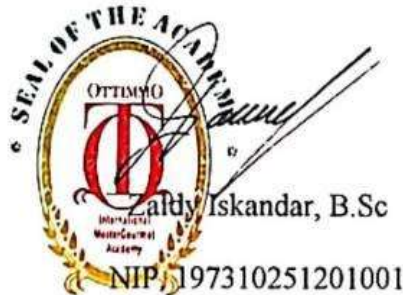
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APPROVAL 2

INDUSTRIAL TRAINING REPORT HOT KITCHEN AT THE WESTIN HOTEL SURABAYA

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Industrial Training conducted from January 5th until July 4th at The Westin
Surabaya

Approved by:

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Examiner I

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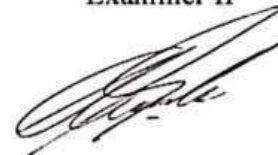
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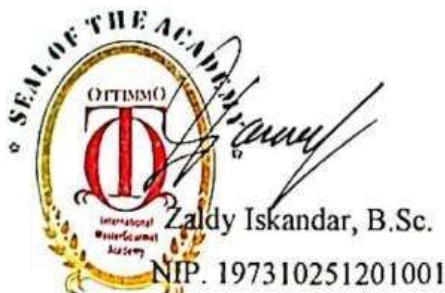
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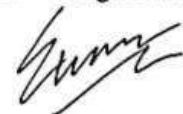
PREFACE

As for the beginning, I would like to thank my Holy God, Jesus Christ for his blessings and spiritual guidance in order for me to complete this *Industrial Training* report. The main purpose of creating this *Industrial Training* report is to fulfill the requirements for the competition of D3 degree. Another purpose of the internship program is to provides students with the opportunity to gain practical working experience in a professional kitchen and immerse themselves in the world of professional work.

During this process of completing this report, I received so much guidance and support. By this, I would like to express my gratitude to the names below:

1. My parent and my brother who have supported and provided me to achieve good education and as a family role to help me in personally.
2. Mrs. Heni Adhianata as my mentor who have helped me in so many things in order for me to understand the guideline for making this report.
3. Ms. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the Head Director of Ottimmo International.
5. Mr. Sahrul Anwar as Chef de Cuisine of Magnolia Restaurant
6. Mr. Muhammad Nur Salim, Mr. Bagus Triandono, Mr. Putu Anta Kusuma, Mr. Dikky Ichsan, Mr. Federico Ali and other chefs, daily workers, and trainees who help and guide me during the internship

Surabaya, 29th August 2023



Evania Christin

ABSTRACT

Internship is one of the graduation requirement for D3 students. The purpose of the internship is to introduce students to the professional working world by immersing them in a professional kitchen. The internship must be completed for a duration of 6 months. The reason of choosing The Westin Surabaya as the internship place because it is one of the best hotels in Surabaya with the highest room rates. During the internship period, the author was placed in the hot kitchen at Magnolia Restaurant. During the internship, there are many things that learn such as learned how to cook, use professional kitchen tools and equipment, serve guests, maintain personal hygiene and a clean working environment, collaborate in a team, and much more. At the beginning of the internship period, the author experienced both physical and mental pressure, suffered from fever, headaches, and gastritis and even considered quitting the internship. However, as the body adapted to the heavy workload and started thinking positively and optimistically, the author began to enjoy the internship until its completion after 6 months.

Keywords: *internship, The Westin Surabaya, hot kitchen*

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