

**INDUSTRIAL TRAINING REPORT**  
**“HOT AND COLD KITCHEN THE WESTIN SURABAYA”**



**ARRANGED BY**

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**OTTIMMO INTERNATIONAL**

**MASTERGOURMET ACADEMY**

**SURABAYA**

**2023**

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge 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, expect 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 plagiarized the work of other students and/or persons.

On this statement, I am ready to bear the risky/any sanctions imposed to 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, August 3<sup>rd</sup>, 2023



Jesslyn Claresta Prayogo

## APPROVAL 1

Title : Hot and Cold Kitchen of The Westin Surabaya  
Company name : The Westin Surabaya  
Company address : Pakuwon Mall, Jalan Puncak Indah Lontar No. 2,  
Surabaya  
No. telp./fax. : +62 31 99150000  
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Has been tested and declared successful.

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Surabaya, June 25<sup>th</sup>, 2023

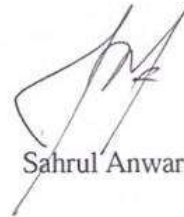
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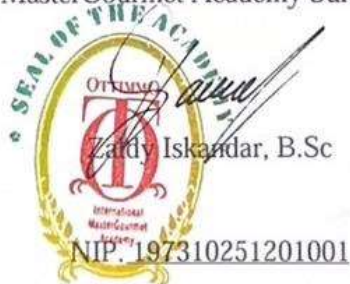


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Chef de Cuisine Magnolia

Acknowledged by,

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**APPROVAL 2**  
**INDUSTRIAL TRAINING REPORT**  
**HOT KITCHEN AND COLD KITCHEN**  
**AT THE WESTIN SURABAYA**

Arranged By:

**Jesslyn Claresta Prayogo**

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Industrial Training conducted from January 5<sup>th</sup> until July 4<sup>th</sup> at The Westin  
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## PREFACE

First and foremost, I would like to thank God for guiding me throughout the process of my Internship at The Westin Surabaya. I would also like to thank myself for finishing everything, starting from being interviewed until finishing my industrial training smoothly and successfully. This Internship Program has helped me become more creative and innovative with all the knowledge I have gotten. I want to experience what it's like to work in a 5-star hotel and gain as much knowledge as possible.

I would like to mention the people who has helped me throughout my industrial training:

1. Chef Sahrul Anwar as my supervisor and Chef de Cuisine of Magnolia, who has guided me and taught me about the hotel operation throughout my industrial training.
2. Chef Muhammad Nur Salim as the Sous Chef of Magnolia, who has helped me built a more organized work method.
3. Chef Bagus Triandono and Chef Putu Anta Kusuma as the Chef de Partie's of Magnolia, who have been patient with me.
4. Chef Federico Ali and Chef Geru Erents as the Commis Chefs of Magnolia, who have given me a lot of knowledge about Hot and Cold Kitchen.

Surabaya, August 30<sup>th</sup>, 2023



Jesslyn Claresta Prayogo

## **ABSTRACT**

The industrial training is a requirement to graduate with the Diploma 3 from Ottimmo International MasterGourmet Academy. This industrial training was carried out for approximately 6 months in The Westin Surabaya hotel and has been successfully completed. The industrial training was held in the Magnolia kitchen of the Westin Surabaya and where both hot kitchen and cold kitchen were experienced. In the hot kitchen, foods that require a high temperature were made. Whereas in the cold kitchen, foods that require a cold temperature were made. A lot of experiences have been received from this industrial training. From the exhaustion until the satisfaction of finishing it.

***Keywords:*** *industrial training, The Westin Surabaya, Hot Kitchen, Cold Kitchen*

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