

INDUSTRIAL TRAINING REPORT
“PASTRY KITCHEN IN JW MARRIOTT HOTEL SURABAYA”



ARRANGED BY
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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
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Surabaya, 12 July 2023



Vicky Yudianto

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 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.

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EXECUTIVE SUMMARY

The author carries out an internship program for 6 months starting from January 9, 2023, to July 9, 2023. The author chooses JW Marriott Hotel Surabaya as the place of her internship. JW Marriott Hotel Surabaya is one of the 5-star hotels in Surabaya, and it is also included in the luxury hotel category. At JW Marriott Hotel Surabaya there are 8 restaurants including the Pavilion Restaurant (served breakfast and a buffet restaurant for lunch and dinner), Tang Palace (Chinese restaurant), Imari (Japanese restaurant), SBCo (pastry and bakery shop), Wine n Co (Wine store), Executive Lounge (Business Lounge on the 21st floor), and Lobby Lounge (bar and live music). Every day there are always guests who stay overnight or come to the restaurant.

For 6 months the author did an internship in the pastry kitchen for 5 months and for 1 month as the F&B culinary admin secretary. During those 5 months the writer studied several techniques in making products and how to decorate these products. Not only that, but the author also studies about time management, hygiene and sanitation, mise en place, good teamwork, critical thinking skills, good work ethic, and quality of work that meets guest standards. The author is also given the opportunity to study for 1 month in the F&B culinary admin secretary section. While this was going on the author studied several things such as a material order system which consisted of two types, namely stores and markets and also made some of the necessary reports.

Keyword: *JW Marriot Hotel Surabaya, Internship, Pastry kitchen, F&B Culinary Admin Secretary*