

INDUSTRIAL TRAINING REPORT
“THREE MATES DELI SURABAYA”



ARRANGED BY
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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

PLAGIARISM STATEMENT

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Surabaya,14 September 2023



Omar Nadeem

APPROVAL 1

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Has been tested and declared successful.

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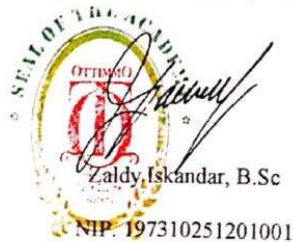
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APPROVAL 2

**INDUSTRIAL TRAINING REPORT
HOT KITCHEN AND PASTRY KITCHEN
AT THREE MATES DELI SURABAYA**

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2074130010002

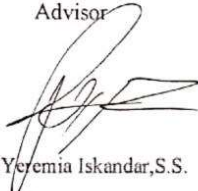
Industrial Training conducted from 28 Desember 2022 until 28 may at
Three Mates Deli


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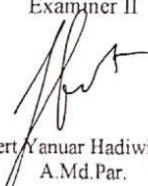
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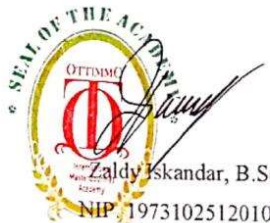
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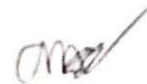

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PREFACE

Let praise be to the highest Lord that the author had been able to finish 6 months of Industrial Training at Three Mates Deli, thus enabled to finalize this internship report. This report was devised, based on a 6-month industrial training program which the author had completed within the timeframe of 28th December 2022 – 28rd June 2023. Moreover, this internship report was concocted as one of the requirements to complete Ottimmo International Mastergourmet Academy's Advanced Diploma Program. The process of completing the Industrial Training Program and this internship report was no easy feat, and in the company of these people, that the author found the perseverance to precede. The author would like to say thanks to everyone that has help and support in finishing the training and its report

Surabaya, 14 September 2023



Omar Nadeem

ABSTRACT

The writer really enjoy its placement since the writer can learn a lot, have a lot of experience and learning in depth with how the F&B industry also sharpening the skill set that is needed to as an opportunity to jumpstart their professional careers and supplement their courses with hands-on experience. Graduating seniors who applied for a full-time job and participated in an internship received 20% more job offers than those without internship experience (NACE, 2019 Study).

Brings benefit

Experience an internship provides the author with firsthand experience, professional opportunities and personal growth. Professional Network an internship expands your professional network. Interns often report to mid- to senior-level positions. These mentors can help guide you and provide helpful advice for your career path Real-World Application not only can you apply knowledge and theories from classroom discussion to the workplace, but you will gain other practical and professional skills

Keywords : *Internship, ThreeMatesDeli*

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