

INDUSTRIAL TRAINING REPORT
“PASTRY KAYUMANIS KITCHEN IN HOTEL TENTREM
SEMARANG”



ARRANGED BY :
VALENCIA EVELYN
2074130010037

CULINARY ARTS STUDY PROGRAM
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, July 13th, 2023



Valencia Evelyn

APPROVAL 1

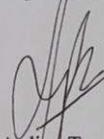
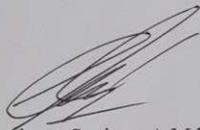
Title : Internship Report
Company name : Hotel Tentrem Semarang
Company address : Jl. Gajah Mada 123, Semarang 50134 Indonesia
No. telp./fax. : +62 24 8600 5555 / +62 24 8600 5550
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Valencia Evelyn
Reg. no : 2074130010037
Has been tested and declared successful.

Approved by,

Semarang, July 9th 2023

Advisor

Supervisor



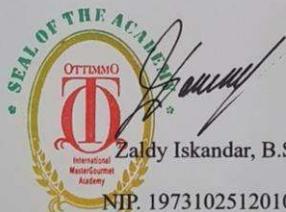
Anthony Sucipto, A.Md.Par.

Alfi Ardian Tanumihardja

NIP: 199603252201085

Executive Sous Chef

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2
INDUSTRIAL TRAINING REPORT
PASTRY & BAKERY KITCHEN
AT HOTEL TENTREM SEMARANG

Arranged By:

Valencia Evelyn

2074130010037

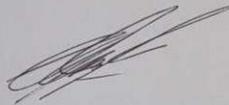
Industrial Training conducted from 9 January 2023 until 9 July 2023 at Hotel
Tentrem Semarang

Approved by:

Advisor

Examiner I

Examiner II



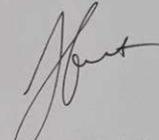
Anthony Sucipto, A.Md.Par.

NIP: 199603252201085



Elinar, SST. Par.,M.Si.Par

NIP: 197210112203017



Gilbert Yanuar Hadiwirawan,
A.Md.Par

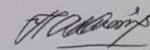
NIP: 199001011701041

Acknowledged by,

**Director of OTTIMMO International
Master Gourmet Academy,**

Head of Culinary Arts Program Study

**Ottimmo International
Master Gourmet Academy,**



Heni Adhianata, S.T.P., M.Sc

NIP. 19900613 1402 016

PREFACE

Thank God Almighty who has given His bless to the author for finishing this report. This internship report completed by author based on 6 months of training at Hotel Tentrem Semarang. This report is prepared as one of the requirements to complete the Diploma III of Culinary Art in Ottimmo International.

In the process of completion of this report, the Author has received much guidance and assistance from various parties. To the end, the Author express their sincere thanks to :

1. The author's parent for always giving me the support.
2. Chef Anthony Sucipto, A. Md. Par. as advisor who has provide guidance and suggestions up to the completion of this report.
3. Chef Zaldy Iskandar, B.Sc. as Director of OTTIMMO International MasterGourmet Academy Surabaya.
4. Chef Alfi Ardian Tanumihardja as Executive Sous Chef at Hotel Tentrem Semarang whom has given the author a knowledge and great leadership.
5. Chef Sky Lee as Executive Chef at Hotel Tentrem Semarang whom has given the author knowledge and experience during internship.
6. And also thanks to all my friends who always support and helped the author during process of internship.

ABSTRACT

The internship program is for six months, which begins on 9rd January 2023 and ends on 9rd July2023. Hotel Tentrem Semarang, was chosen as the training place. During these times, the Author learns new experience in the kitchen as a professional person in culinary and hospitality services. Hotel Tentrem Semarang, will distribute each trainee to their kitchens randomly and must be responsible of all the preparations until the finishing of the products. During the internship, the Author was given an opportunity to learn in the Hot and Cold Kitchen in Hotel Tentrem Semarang, to learn about the famous foods in Semarang which are served at the hotel, and also learn and explore how to make sushi and some other appetizers. The Author learns about the importance of discipline, attitude and grooming standards. As well as basic kitchen knowledge, basic cooking methods, knife skills, menu variations, time management, mise en place, team work, critical thinking skills, work ethics and qualities and tending customers needs.

Lessons learnt was the importance of building a good professional network with other associates and chefs on the industry. The better connection we build, the more chances of having ample access to different hotels when applying for a job. The Author developed a stronger character and principles during the internship, daily challenges and pressure of creativity pushed us to be the best version of themselves.

Hygiene, attitude, and mise en place are the three things that are essential in the culinary industry, where this can be applied in our their daily activities. This internship program is an extraordinary experience and made the Author appreciate the culinary industry even more.

Keyword: *Tentrem Hotel Semarang, Kayumanis Kitchen*

TABLE OF CONTENTS

Plagiarism Statement.....	Error! Bookmark not defined.
Approval 1.....	Error! Bookmark not defined.
Approval 2.....	iii
Preface.....	iv
Abstract.....	vi
Table of Contents	vii
List of Figure.....	ix
List of Table	x
Chapter I Introduction.....	1
1.1 Background	1
1.2 Duration and Position.....	2
1.3 Objective of Internship.....	2
Chapter II General Description Of Hotel Tentrem Semarang	3
2.1 Overview	3
2.2 History of Hotel Tentrem Semarang.....	4
2.3 Average Occupancy.....	5
2.4 Vision.....	5
2.5 Mission.....	6
2.6 Location of Hotel Tentrem Semarang	6
2.7 Restaurants of Hotel Tentrem Semarang.....	6
2.7.1 Eboni Bar & Lounge.....	7
2.7.2 Summer Palace Chinese Restaurant.....	8
2.7.3 Kayumanis Restaurant	9
2.7.4 Executive Lounge.....	10
2.7.5 Pool Bar.....	11
2.8 Organization Structure.....	12
2.8.1 Job Description	13
2.9 Personal Hygiene SOP	15

2.10	Personal Grooming Standard.....	16
2.11	Sanitation SOP	16
2.12	How to receiving ingredient	16
Chapter III_Internship Activities.....		17
3.1	Internship Activity	17
3.2	Product Made During Internship	21
3.3	Picture of Working Area	24
3.4	Event Handle During Internship.....	27
Chapter IV_Conclusion.....		29
4.1	Problem and Solution	29
4.2	Benefit of Internship.....	29
4.3	Suggestion	30
4.3.1	For Students	30
4.3.2	For Ottimmo International	30
4.3.3	For Hotel Tentrem Semarang	31
4.4	General Point of View About the Establishment as an Internship Placement 31	
Bibliography.....		32
Appendix.....		33

LIST OF FIGURE

Figure 2. 1 Hotel Tentrem Semarang	3
Figure 2. 2 Hotel Tentrem Semarang location	6
Figure 2. 3 Eboni Bar & Lounge.....	7
Figure 2. 4 Summer Palace Chinese Restaurant	8
Figure 2. 5 Kayumanis Restaurant	9
Figure 2. 6 Executive Lounge	10
Figure 2. 7 Pool Bar	11
Figure 2. 8 Organization Structure	12
Figure 3. 1 Station Pastry Breakfast 1	18
Figure 3. 2 Station Pastry Breakfast 2.....	19
Figure 3. 3 Station Pastry Breakfast 3.....	19
Figure 3. 4 Station Pastry Breakfast 4.....	19
Figure 3. 5 Station Ice Cream Breakfast	20
Figure 3. 6 Condiments Breakfast.....	20
Figure 3. 7 Station Wedangan	20
Figure 3. 8 Station Es Marem.....	21
Figure 3. 9 Bread Butter Pudding, Waffles and Pancake	21
Figure 3. 10 Donuts.....	22
Figure 3. 11 Chicken Pie	22
Figure 3. 12 Ice Cream Tolak Angin	22
Figure 3. 13 Pisang Plenet.....	23
Figure 3. 14 Quiche.....	23
Figure 3. 15 Muffin	23
Figure 3. 16 Dry Store.....	24
Figure 3. 17 Pastry Kitchen.....	24
Figure 3. 18 Bakery Kitchen	24
Figure 3. 19 Chocolate Room	25
Figure 3. 20 Chiller and Freezer.....	25
Figure 3. 21 Kitchen Diagram.....	26
Figure 3. 22 Iftar.....	27
Figure 3. 23 Lunch	28
Figure 3. 24 Coffee Break	28

LIST OF TABLE

Table 1 Average Occupancy	5
Table 2 Internship Activity	17