

INDUSTRIAL TRAINING REPORT
“INTERNSHIP IN BANQUET KITCHEN AT THE WESTIN
JAKARTA”



ARRANGED BY
LOUIS JANSEN
2074130010024

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.

Jakarta, July 22th, 2023



Louis Jansen.

APPROVAL 1

Title : Industrial training report in Banquet kitchen at The Westin Jakarta.
Company name : The Westin Jakarta
Company address : Jl. H. R. Rasuna Said No.Kav.C-22A, RT.2/RW.5, Karet Kuningan, Kecamatan Setiabudi, Kota Jakarta Selatan, Daerah Khusus Ibukota Jakarta 12940
No. telp./fax. : 08561233383
Which is carried out by Students of Culinary Arts OTTIMMO International Master Gourmet Academy Surabaya
Name : Louis Jansen
Reg. no : 2074130010024
Has been tested and declared successful.

Approved by,

Jakarta, July 22th, 2022

Advisor

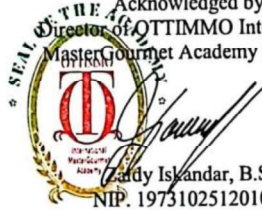
Supervisor

Novi Indah P S., S.T., M.Sc

NIP:19951109 2202 083

Jannes P Siahaan

The Westin Jakarta Head Chef

Acknowledged by,
Director of OTTIMMO International
Master Gourmet Academy Surabaya

Zaidy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2
INDUSTRIAL TRAINING REPORT
“BANQUET KITCHEN AT THE WESTIN JAKARTA”

Arranged by:

Louis Jansen

2074130010024

Industrial Training conducted from 23 January 2023 until 22 July 2023 at The
Westin Jakarta.

Approved by:

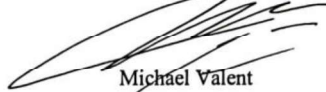
Advisor



Novi Indah P

NIP: 19951109 2202 083

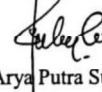
Examiner I



Michael Valent

NIP: 19950219 2001 074

Examiner II



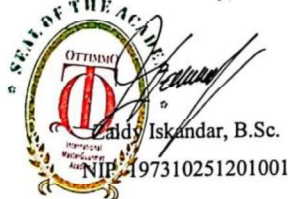
Arya Putra Sundjaja

NIP: 19801017 1703 001

Acknowledged by,

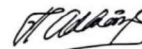
Director of OTTIMMO

**International Master Gourmet
Academy,**


Zaidy Iskandar, B.Sc.
NIP: 197310251201001

Head of Culinary Arts Program

**Study Ottimmo International
Master Gourmet Academy,**



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

NIP. 19900613 1402 016

PREFACE

First of all, I want thanks to God that already guide my internship at The Westin Jakarta and also guide me to finished my internship report in semester 6. This report was written based on the result of industrial training by the author for six (6) months. This report was prepared as a mandatory to complete the Diploma III Culinary Arts.

During the process of completing this report, I would like to thank to all my relatives which are Mr. Robby Jie as the administrator of the Ottimmo International student Internship, Mr. Zaldy Iskandar as the director of Ottimmo International Master Gourmet Academy, Mrs. Hilda Tjahjani Iskandar S.E., AK., C.A., M.M. as the head of the culinary program, Ms Novi Indah P S., S.T., M.Sc as my guidance mentor to complete the internship report, my parents who support and guide the author to finish the report, Ms. Exacty Wicaksana as Training Manager, Chef Daniel Kuser as Executive Chef of The Westin Jakarta, Chef Jannes P Siahaan as Head Chef of Banquet Kitchen at The Westin Jakarta.

Jakarta, July 27, 2023



Louis Jansen.

ABSTRACT

The writers want to give information that Kitchen Banquet at The Westin Jakarta stands as a premier hospitality facility, proudly offering its guests and clients an extraordinary culinary journey. As a distinguished five-star hotel, The Westin Jakarta prides itself on providing impeccable food and beverage services, with Kitchen Banquet taking centre stage in delivering unparalleled experiences to guests hosting a diverse range of events. Throughout the internship, I witnessed first-hand the pivotal role that Kitchen Banquet plays in curating extraordinary dining experiences for various occasions. From meticulously preparing high-stake business meetings to orchestrating joyous wedding receptions and sophisticated conferences, the team's dedication to perfection was evident. The internship provided an enriching learning experience, allowing the writers to contribute to the seamless execution of exclusive gatherings within the multi-purpose space of Kitchen Banquet. The state-of-the-art facilities and the expertise of the culinary professionals served as the backbone for crafting unforgettable moments for all attendees. Additionally, the emphasis on impeccable service at Kitchen Banquet was truly inspiring. The team's meticulous attention to detail and passion for hospitality left a lasting impression on both guests and colleagues alike. Writers had the opportunity to learn and contribute to the art of providing exceptional service, setting a new standard for culinary experiences in Jakarta. As an intern, the writers embraced the eloquent setting, indulged in the delectable offerings, and honed my skills alongside seasoned professionals. This experience solidified my passion for the culinary industry and affirmed my desire to pursue a career in the field of hospitality.

Keywords: *Kitchen Banquet, The Westin Jakarta, Culinary experiences.*

TABLE OF CONTENTS

Plagiarism statement	Error! Bookmark not defined.
Approval 1	Error! Bookmark not defined.
Approval 2	Error! Bookmark not defined.
Preface	Error! Bookmark not defined.
Abstract	v
Table of contents	vi
List of tables	viii
List of pictures	ix
1 Chapter i introduction	1
1.1 reason choosing the hotel as internship placement	1
1.2 duration & working position during internship period	2
1.3 reason doing the internship	2
2 Chapter ii establishment description	4
2.1 Brief info about the westin jakarta	4
2.2 What's inside the westin jakarta	4
2.3 Kitchen hierarchy at banquet kitchen the westin jakarta	7
2.4 Hygiene and sanitation standard at the westin jakarta	10
Personal hygiene sop (hand washing)	10
Personal grooming standards	10
Sanitation sop	11
3 Chapter iii internship activities	15
3.1 Place of assignment	15
3.2 Activities performed	15
3.3 Activity table during internship	16
3.4 Several activities picture in westin jakarta	19
3.5 Product of internship	31
3.6 Place during internship in banquet kitchen	41
3.7 Banquet kitchen brigade	48
3.8 Events handled during internship	49
4 Chapter iv conclusion	50
4.1 Problems & solution	50
4.2 Benefit of internship in student	50

4.3	Suggestion	51
4.4	General point of view about the internship in westin jakarta.....	51

Bibliography

Appendix

LIST OF TABLES

Table 3.1 Activities During Internship.....	16
--	----

LIST OF PICTURES

Figure 2.1 Seasonal Taste Restaurant	5
Figure 2.2 Henshin Dining Restaurant.....	6
Figure 2.3 Daily Treats at Westin Jakarta.....	6
Figure 2.4 Banquet Kitchen Structure.....	7
Figure 2.5 Kitchen Table Cleaning (Personal Documentation, 2023)	11
Figure 2.6 Chiller Cleaning (Personal Documentation, 2023).....	12
Figure 2.7 Cleaning and Sorting Vegetable Chiller (Personal Documentation, 2023)	12
Figure 2.8 Receiving Items at Loading Dock (Personal Documentation, 2023) .	13
Figure 2.9 Arranging the Vegetable (Personal Documentation, 2023).....	13
Figure 2.10 Taking Dry Store Items from Loading Dock (Personal Documentation, 2023).....	14
Figure 2.11 Taking Chiller and Freezer Items (Personal Documentation, 2023)	14
Figure 3.1 Orientation to Overall Kitchen Area (Personal Documentation, 2023)	19
Figure 3.2 Learn to Cook in Tilt-pan (Personal Documentation, 2023)	20
Figure 3.3 Learn to Read BEO (Personal Documentation, 2023).....	20
Figure 3.4 Learn to Write BEO in White Board (Personal Documentation, 2023)	21
Figure 3.5 Knowing Condiment for Buffet (Personal Documentation, 2023).....	21
Figure 3.6 Arranging Stuff in Dry Store (Personal Documentation, 2023)	22
Figure 3.7 Taking Groceries from Loading Dock (Personal Documentation, 2023)	22
Figure 3.8 Stall Standby Alfanous Event (Personal Documentation, 2023)	23
Figure 3.9 Organizing Prepared Ingredients in Chiller (Personal Documentation, 2023)	23
Figure 3.10 Western Set Menu (Personal Documentation, 2023).....	24
Figure 3.11 Preparing Ingredients for Buffet (Personal Documentation, 2023)..	24
Figure 3.12 Bakwan Malang Stall (Personal Documentation, 2023).....	25
Figure 3.13 Alfanous Ramadhan Set Up Buffet (Personal Documentation, 2023)	25
Figure 3.14 Setting Up Assorted Satay (Personal Documentation. 2023)	26
Figure 3.15 Grilled Satay (Personal Documentation, 2023)	26
Figure 3.16 Learning 2 Days in Seasonal Tastes Restaurant (Personal Documentation, 2023).....	27
Figure 3.17 Chiller Deep Cleaning (Personal Documentation, 2023)	27
Figure 3.18 Making Crocket Mac n Cheese (Personal Documentation, 2023)....	28
Figure 3.19 Westin Wedding Event (Personal Documentation, 2023)	28
Figure 3.20 Setting Up Ramen Stall (Personal Documentation, 2023)	29
Figure 3.21 Serving Coffee Break with Take Away Box (Personal Documentation, 2023).....	29
Figure 3.22 Chinese Set Menu (Personal Documentation, 2023)	30

Figure 3.23 Plating Area Collaboration with Chef Vindex Tengker (Personal Documentation, 2023).....	30
Figure 3.24 Assorted Gorengan (Personal Documentation, 2023)	31
Figure 3.25 Chicken Salad (Personal Documentation, 2023)	31
Figure 3.26 Mushroom Soup (Personal Documentation, 2023).....	32
Figure 3.27 Bakwan Malang (Personal Documentation, 2023)	32
Figure 3.28 Chicken Shawarma (Personal Documentation, 2023)	33
Figure 3.29 Assorted Satay (Personal Documentation, 2023)	33
Figure 3.30 Western Set Menu Main Course (Personal Documentation, 2023)..	34
Figure 3.31 Sauteed Beef Shank with Roasted Vegetable Root (Personal Documentation, 2023).....	34
Figure 3.32 Crocket Mac n Cheese by Westin (Personal Documentation, 2023)	35
Figure 3.33 Chinese Set Menu Main Course, Plated (Personal Documentation, 2023)	35
Figure 3.34 Steam Fish with Superior Sauce (Personal Documentation, 2023)...	36
Figure 3.35 Beef Chinese Steak (Personal Documentation, 2023).....	36
Figure 3.36 Chicken Salted Egg Set Menu (Personal Documentation, 2023)	37
Figure 3.37 Mushroom Soup Set Menu (Personal Documentation, 2023)	37
Figure 3.38 Superior Chicken Soup by Westin (Personal Documentation, 2023)	38
Figure 3.39 Fried Chicken with Black Pepper Sauce (Personal Documentation, 2023)	38
Figure 3.40 Salmon with Tobiko Sauce (Personal Documentation, 2023).....	39
Figure 3.41 Salmon Canapé with Edamame Paprika Sauce (Personal Documentation, 2023).....	39
Figure 3.42 Beef Black Pepper Set Menu Chinese (Personal Documentation, 2023)	40
Figure 3.43 Miso Glazed Gindara with Clear Sauce and Pickled Radish (Personal Documentation, 2023).....	40
Figure 3.44 Loading Dock Place to Take the Groceries (Personal Documentation, 2023)	41
Figure 3.45 Banquet Kitchen Pass Table and Hot Box Area (Personal Documentation, 2023).....	41
Figure 3.46 Banquet Kitchen Freezer (Personal Documentation, 2023)	42
Figure 3.47 Banquet Kitchen Dry Store First Floor (Personal Documentation, 2023)	42
Figure 3.48 Banquet Kitchen Sauce Chiller and Prepared Ingredients Chiller (Personal Documentation, 2023).....	43
Figure 3.49 Banquet Kitchen Vegetable Chiller (Personal Documentation, 2023)	43
Figure 3.50 Banquet Kitchen Main Table (Personal Documentation, 2023).....	44
Figure 3.51 Banquet Kitchen Wok Section Area (Personal Documentation, 2023)	44
Figure 3.52 Banquet Kitchen Big Stove Area (Personal Documentation, 2023).	45
Figure 3.53 Banquet Kitchen Combi and Steamer Area (Personal Documentation, 2023)	45
Figure 3.54 Stove, Fryer, and Teppan Area (Personal Documentation, 2023)....	46

Figure 3.55 Banquet Kitchen Electric Tilt-pan and Boiler Area (Personal Documentation, 2023)..... 46

Figure 3.56 Banquet Kitchen Cooling Area (Personal Documentation, 2023).... 46

Figure 3.57 Banquet Kitchen Dish Washing and Stewart Area (Personal Documentation, 2023)..... 47

Figure 3.58 Banquet Kitchen Office (Personal Documentation, 2023) 47

Figure 3.59 Banquet Kitchen Brigade..... 48