

INDUSTRIAL TRAINING REPORT
PAVILION RESTAURANT BY JW MARRIOTT SURABAYA



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

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Surabaya, September 21st, 2023



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APPROVAL 1

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RESTAURANT BY JW MARRIOTT

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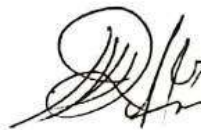
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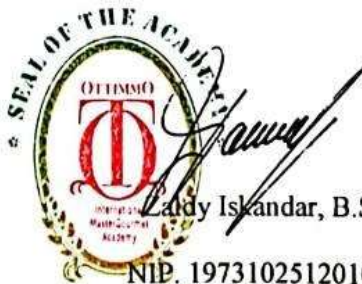
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**INDUSTRIAL TRAINING REPORT
HOT KITCHEN AT
PAVILION RESTAURANT BY JW MARRIOTT SURABAYA**

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Industrial Training conducted from 9 January 2023 until 9 July at
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PREFACE

Praise to the presence of God Almighty, the author was able to complete 6 months of Industrial Training at the Pavillion by JW Marriott, so that she could complete this internship report. This report is prepared based on a 6 month industrial training program that the author has completed in that time frame.

In addition, this internship report was created as one of the requirements for completing the Ottimmo International Mastergourmet Academy Advanced Diploma Program. The process of completing the Industrial Training Program and internship reports is not easy, and it is in the midst of being with these people that the author finds the persistence to keep going. The author would like to thank all parties who have helped and supported the completion of this training and report.

Surabaya, September 21st, 2023



Shihatul Mufarohah

ABSTRACT

An important aspect of the academic curriculum in tertiary institutions for engineering disciplines is the industrial internship program for students (Renganathan, et al, 2012). According to the author's analysis, an internship is an opportunity where the writer can gain professional learning experience and is given the opportunity to apply the skills learned, thus broadening new ones. Ottimmo International has prepared each student with basic knowledge and skills in kitchen principles, and with a 6-month internship program as the last course of the curriculum before graduation, equipping each student with a wider range of culinary skills and deepening their own understanding of the realities of the culinary industry.

The author chose the JW Marriott Surabaya Hotel as the training location because it is a five-star Luxury Brand among other Marriott International subsidiaries and one of the oldest luxury hotels in Central Surabaya which is very successful. In addition, the authors hope to gain a lot of experience from JW Marriott Surabaya, find their passion in the world of cooking and gain insight into the real world of work in professional kitchens in five-star luxury hotels.

Keywords: *JW Marriott Surabaya, Internship, Pavilion Restaurant*

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