

INDUSTRIAL TRAINING REPORT
HOT KITCHEN IN 209 DINING BY VASA HOTEL
SURABAYA



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

PLAGIARISM STATEMENT

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Surabaya, July 30th 2023



David Sugito

APPROVAL 1

Title : Internship

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Has been tested and declared successful.

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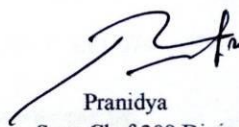
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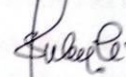
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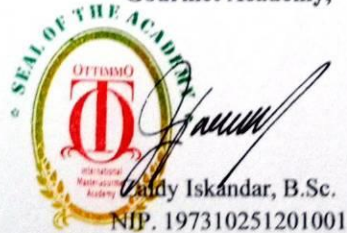


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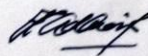
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PREFACE

Praise and gratitude to the Lord Jesus Christ for His guidance, allowing the writer to complete the internship report with the title "INDUSTRIAL TRAINING REPORT HOT KITCHEN AT 209 DINING BY VASA HOTEL SURABAYA." The writer also expresses heartfelt thanks to all parties involved in the creation of this report. This internship report is written to fulfill the graduation requirements for the student after completing the internship program.

The report also aims to provide information and the writer's perspective on the internship period undertaken for six months. This report contains the writer's perspective on where and how the writer carried out their internship tasks at Vasa Hotel Surabaya. It also describes the writer's daily experiences and activities during the internship period. The writing of this report may not be perfect, and as such, the writer welcomes any criticism and suggestions that can be provided to improve it in the future.

Surabaya, July 2023



David Sugito

ABSTRACT

The implementation of the internship program is mandatory for students enrolled in the D3 program at OTTIMMO INTERNATIONAL. During this internship opportunity, the author had the chance to do it at 209 Dining, Vasa Hotel Surabaya. This internship program is crucial for the continuation of D3 students' education to prepare themselves to get to know the working world, especially the kitchen world. The author undertook this internship program for six months, starting with two months in the Western section and the last four months in the Japanese section. The author gained numerous valuable experiences during the internship program, ranging from acquiring various skills and knowledge to expanding their network of friendships. Further details will be discussed in this report.

Keywords: *internship, Ottimmo International, 209 Dining, Vasa Hotel Surabaya.*

TABLE OF CONTENTS

Cover	i
Plagiarism Statement	ii
Approval 1	iii
Approval 2	iv
Preface	v
Abstract	vi
Table Of Content	vii
List Of Figure	ix
List Of Table	x
Chapter I Introduction	1
Establishment As Internship Placement	1
Duration & Working Position	1
Reason Doing Internship	3
Chapter II Establishment Background	5
Establishment Of Internship Placement	5
Hotel Rooms, Facility, And Dining.....	6
Kitchen Brigade	10
Hygiene & Sanitation	12
Personal Hygiene Sop	12
Personal Grooming	13
Sanitation Sop.....	14
Chapter III Internship Activities	16
Internship Activities	16
Pictures Of Products	18
Pictures Of Places.....	26
Kitchen Diagram	33

Events During Internship	33
Chapter IV Conclusion	35
Problems & Solutions	35
Benefits Of Internship	35
Suggestions	36
Suggestions For Ottimmo	36
Suggestions For Myself	37
Suggestion For Vasa Hotel Surabaya	37
General Point Of View	38
Bibliography	
Appendix	

LIST OF FIGURES

Figure 2.1 Hotel Room.....	8
Figure 2.2 Lobby Hotel	8
Figure 2.3 209 Dining	9
Figure 3.1 Lobster Thermidor	18
Figure 3.2 White Omelette	19
Figure 3.3 Zuppa Soup.....	19
Figure 3.4 English Breakfast	20
Figure 3.5 Poach Egg	20
Figure 3.6 Omelette.....	21
Figure 3.7 Egg Benedict.....	21
Figure 3.8 Sushi Platter	22
Figure 3.9 Kani Cheese Uramaki.....	22
Figure 3.10 Wasabi Decoration	23
Figure 3.11 Tuna Daikon Futomaki.....	23
Figure 3.12 Uramaki Platter	24
Figure 3.13 Tuna Tataki Uramaki.....	24
Figure 3.14 Vasa Special Sushi Platter	25
Figure 3.15 Tuna Tamago Futomaki.....	25
Figure 3.16 Rainbow Uramaki	26
Figure 3.17 Traditional Buffet.....	26
Figure 3.18 Walking Chiller.....	27
Figure 3.19 Japanese Live Station	27
Figure 3.20 Store Request	28
Figure 3.21 Whole Fruit Station	28
Figure 3.22 Salad Station	29
Figure 3.23 Receiving Station	29
Figure 3.24 Cold Kitchen	30
Figure 3.25 Executive Lounge.....	30
Figure 3.26 Seafood on Ice.....	31

Figure 3.27 Banquet Kitchen.....	31
Figure 3.28 Dining Area.....	32
Figure 3.29 Kitchen Diagram Cold Kitchen.....	33

LIST OF TABLE

Table 2. 1 Internship Activities	18
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