

INDUSTRIAL TRAINING REPORT
“HOT KITCHEN IN THE WESTIN SURABAYA”



ARRANGED BY
KEVIN JULIO WONG
2074130010019

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, except 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 plagiarised 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, August 19th 2023



Kevin Julio Wong

APPROVAL 1

Title : Hot Kitchen in The Westin Surabaya Hotel
Company name : The Westin Surabaya Hotel
Company address : Pakuwon Mall Jalan, Jl. Raya Lontar No.2, Puncak Indah,
Surabaya, East Java 60216
No. telp./fax. : 03129710000
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Kevin Julio Wong
Reg. no : 2074130010019
Has been tested and declared successful.

Approved by,

Surabaya, June 20th, 2023

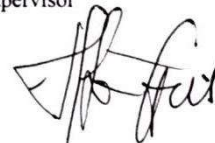
Advisor

Supervisor



Novi Indah Permata Sari.,S.T.M.Sc

NIP: 199511092202083



Judi Kristianto

Chef de Cuisine of Magnolia Kitchen

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2

**INDUSTRIAL TRAINING REPORT
HOT KITCHEN IN THE WESTIN SURABAYA HOTEL**

Arranged By:

Kevin Julio Wong
2074130010019

Industrial Training conducted from 6 January 2023 until 6 July 2023 at The Westin Surabaya

Approved by:

Advisor

Examiner I

Examiner II



Novi Indah Permata Sari.,S.T.M.Sc

NIP: 199511092202083



Ryan Yeteria Iskandar, S.S.

NIP: 198212181601023



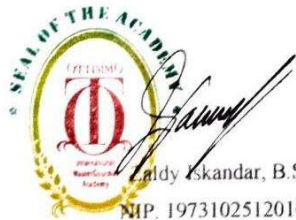
Elma Sulistya, S.TP., M.Sc

NIP : 199709162203017

Acknowledged by,

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

**Head of Culinary Arts Program Study
Ottimmo International
Master Gourmet Academy,**



Aldy Iskandar, B.Sc.
NIP. 197310251201001



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

NIP. 19900613 1402 016

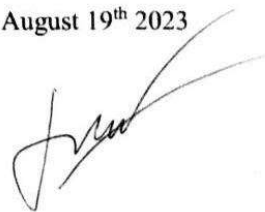
PREFACE

First of all, I would like thanks to God Because of Him me I can finish of my Internship at The Westin Surabaya. I would also like to thank myself for finishing everything, starting from being interviewed until finishing my industrial training smoothly and successfully. This Internship Program has helped me become more creative and innovative with all the knowledge I have gotten. I want to experience what it's like to work in a 5-star hotel and gain as much knowledge as possible.

I would like to mention the people who has helped me throughout my industrial training:

1. Chef Sahrul Anwar as my supervisor and Chef de Cuisine of Magnolia, who has guided me and taught me about the hotel operation throughout my industrial training.
2. Chef Muhammad Nur Salim as the Sous Chef of Magnolia, who has helped me built a more organized work method.
3. Chef Dicky Ichsan as the Demi Chef of Magnolia, who has guiding me when in charge
4. Chef Federico ali and Dicky Riyanto as the Commis of Magnolia, who has give me a lot of knowledge and cooking technique

Surabaya, August 19th 2023



Kevin Julio Wong

ABSTRACT

The Industrial Training is a requirement to graduate with the Diploma 3 from Ottimmo International MasterGourmet Academy. This industrial training was carried out for approximately 6 months in The Westin Surabaya hotel and has been successfully completed. The industrial training was held in the Magnolia kitchen of the Westin Surabaya on the hot kitchen were experienced. In the hot kitchen, foods that require a high temperature were made. A lot of experiences have been received from this industrial training. From the exhaustion until the satisfaction of finishing it.

Keywords: *Hot Kitchen, Industrial training, The Westin Surabaya*

TABLE OF CONTENT

Plagiarism Statement	i
Approval 1	ii
Approval 2	iii
Preface	iv
Abstract	v
Table Of Content	vi
List Of Figures	viii
List Of Table	ix
Chapter I Introduction	1
1.1 Background Of The Study.....	1
1.2 Reason Choosing The Establishment As Internship Placement And.....	1
1.3 Duration & Working Position During Internship Period	2
Chapter II General Description Of Company	3
2.1 History Of The Westin Surabaya	3
2.2 Information About The Westin Surabaya	4
2.3 Occupancy Rate	5
2.4 Kitchen Hierarchy And Kitchen Brigade	6
2.4.1 Kitchen Hierarchy Of Magnolia Kitchen.....	6
2.4.2 Kitchen Brigade Of Magnolia Kitchen	6
2.5 Personal Hygiene And Sanitation	7
2.5.1 Personal Hygiene Sop	7
2.5.2 Personal Grooming	8
2.5.3 Sanitation Sop	8
Chapter III Intership Activities	10
3.1 Details Of Internship Activities In Each Shift	10
3.2 Details Of Products Made During Internship Period	12
3.2.1 Asian A La Carte Menu	12

3.2.2 Dinner Buffet Set Up	15
3.3 Places Visited During Internship Period	18
3.4 Kitchen Layout.....	20
3.5 Events Handled During Internship Period	20
Chapter IV Conclusion	21
4.1 Problems Encountered During Internship Period	21
4.2 Benefit Of Internship.....	21
4.3 Suggestion For Ottimmo, Students, And The Establishment	21
Bibliography	
Appendix	

LIST OF FIGURES

Figure 2. 1 The Westin Hotel	3
Figure 2. 2 Occupancy rate	5
Figure 2. 3 Kitchen Brigade	6
Figure 3. 1 Nasi Goreng Kampung	12
Figure 3. 2 Nasi goreng Kecombrang With Iga Sambal Ijo.....	13
Figure 3. 3 Sop Buntut	13
Figure 3. 4 Udang Bakar Dabu-dabu	13
Figure 3. 5 Tiger Katong Laksa Prawn	14
Figure 3. 6 Tom Yum Soup.....	14
Figure 3. 7 Pho Bo	14
Figure 3. 8 Restaurant Entrance	15
Figure 3. 9 Asian Food Corner.....	15
Figure 3. 10 Indonesian Food Corner.....	16
Figure 3. 11 Hainan Corner.....	16
Figure 3. 12 Roasted Duck Corner.....	16
Figure 3. 13 Sambal Corner	17
Figure 3. 14 Hainan Condiment Corner.....	17
Figure 3. 15 Magnolia Restaurant.....	18
Figure 3. 16 Chiller and Freezer place	18
Figure 3. 17 Dry Store.....	19
Figure 3. 18 Item's Pick Up Place	19
Figure 3. 19 Asian Section Kitchen Layout	20

LIST OF TABLE

Table 2. 1 Occupancy Rate.....	5
Table 2. 2 Breakfast Activities	11
Table 2. 3 Asian Dinner Activities.....	12