

**INDUSTRIAL TRAINING REPORT**  
**PASTRY KAYU MANIS KITCHEN IN HOTEL TENTREM**  
**SEMARANG**



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**2023**

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Semarang, July 9<sup>th</sup> 2023

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Industrial Training conducted from 9<sup>th</sup> January 2023 until 8<sup>th</sup> July 2023 at

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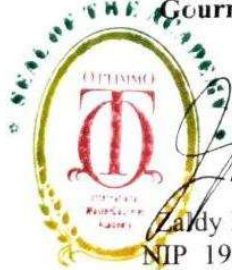
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## PREFACE

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 :

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Semarang, July 9<sup>th</sup> 2023



Wenyana Chrisanty Kumowal

## ABSTRACT

The internship program is for six months, which begins from 9<sup>th</sup> January 2023 and ends on 9<sup>th</sup> July 2023. Hotel Tentrem Semarang, was chosen as the training place. During these times, the Author was placed in pastry kayu manis kitchen and learns new experience in the kitchen as professional person in culinary and hospitality services. Hotel Tentrem Semarang will distribute each trainee to their kitchens randomly and must be responsible of all preparations opportunity to learn in the pastry kitchen at Hotel Tentrem Semarang. The author learned many things such as making pancake and waffle batter, muffins, and various traditional desserts. The author learned about the importance of discipline, good attitude, and grooming standard. As well as basic kitchen knowledge, basic cooking methods, menu variations, time management, mise en place, teamwork, critical thinking skills, work ethics and qualities and tending customer needs.

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

***Keyword:*** *Tentrem Hotel Semarang, Pastry Kayumanis Kitchen*

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