

**INDUSTRIAL TRAINING REPORT**  
**“HOT KITCHEN AT MERCURE SAMARINDA”**



**ARRANGED BY**  
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**OTTIMMO INTERNATIONAL**

**MASTERGOURMET ACADEMY**

**SURABAYA**

**2023**

## PLAGIARISM STATEMENT

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Surabaya, October 5<sup>th</sup>, 2023



Juan Rafael Gotama

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Industrial Training conducted from 21 February 2023 until 20 August 2023 at  
Mercure Samarinda

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Examiner I

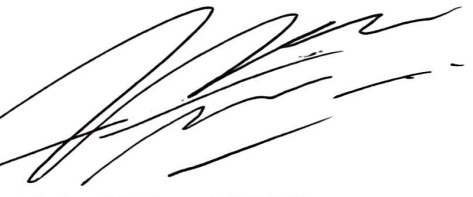
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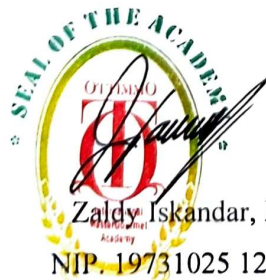
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## PREFACE

First of all, I would like to thank God for all his blessing in his grace for guiding me to complete the industrial training report with help from my friend and myself. The purpose of this report is to encourage myself to be professional in this industry. By writing this report for my self development in the future.

During the process of completing this report, I would like to thank my family and my lovely friend who gave opinions, suggestions, and courage to make this report without any trouble. Thanks to Mr. Anthony Sucipto as my advisor who always gives me guidance and suggestion during the writing report and also help me to understand the guidelines of the report. Mr. Zaldy Iskandar as the Director of Ottimmo International Academy. And for Kitchen Leader and all the staff that give me advice and suggestions to make me a better person in the future.

I realize that this report is far from perfect. There are still many shortcomings in the preparation. Therefore, I expect criticism and suggestions. That is what I can say. In conclusion, the author would like to say thank you. I hope this report is useful for all of us.

Surabaya, October 5<sup>th</sup>, 2023

A handwritten signature in black ink, consisting of several overlapping loops and a long horizontal stroke extending to the right.

Juan Rafael Gotama

## ABSTRACT

The hospitality industry is a service industry that combines products and services. Hotel room interior and exterior design, Restaurant, and other facilities or products in the hotel. in a hotel, it has several departments, such as the department. Front Office, Housekeeping Department, Food And Department Beverage, Accounting Department, Marketing Department, HRD Department, Engineering Department, Purchasing Department, Security Department. All departments in the hotel cannot stand up. itself. Therefore, the departments in the hotel must cooperate with each other. in operation. The Food and Beverage Department is one. the department that gives most of the revenue to the hotel.

In this practical work report, i wants to share experiences while attending practical work. What can be obtained and found in this practical work From the results of this experience, i can conclude that this practical work is very important. useful for students, especially students who are ready to enter the world of work. Various interesting knowledge and experiences can be obtained from this practical work.

***Keywords:*** *Hospitality, Hotel, Practical Work*

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