

**INDUSTRIAL TRAINING REPORT INTERNSHIP**  
**“PASTRY KITCHEN IN JW MARRIOT SURABAYA”**



**ARRANGED BY**

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**CULINARY ARTS STUDY PROGRAM**

**OTTIMMO INTERNATIONAL**

**MASTERGOURMET ACADEMY**

**SURABAYA**

**2023**

## PLAGIARISM STATEMENT

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A 10,000 Indonesian Rupiah postage stamp is shown, featuring a portrait of a man and the text 'METERAI TEMPEL' and '10000'. A signature is written over the stamp. Below the stamp, the name 'Devina Ira Gunawan' is printed.

10000  
METERAI  
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6A905A10702776147

Devina Ira Gunawan

## APPROVAL I

Title : Internship Report  
Company name : JW MARIOT HOTEL SURABAYA  
Company address : Jl. Embong Malang No.85-89, Kedungdoro, Kec.  
Tegalsari, Surabaya, Jawa Timur 60261  
No. telp/tax : (031) 5438888

Which is carried out by Students of Culinary Arts OTTIMMO International  
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Has been tested and declared successful

Approved by,

Surabaya, August 15<sup>th</sup>, 2023

Advisor

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Yuhus Satrio Aji

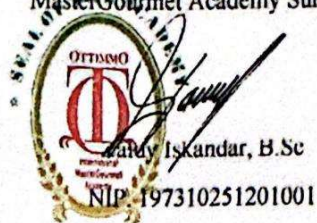
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Acknowledged by,

Director of OTTIMMO International

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**APPROVAL 2**  
**PASTRY KITCHEN AT JW MARRIOT SURABAYA**

Arranged by :

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Industrial Training conducted from 23th March 2023 until 23th September 2023

At JW MARRIOT HOTEL SURABAYA

Approved by :

Advisor,

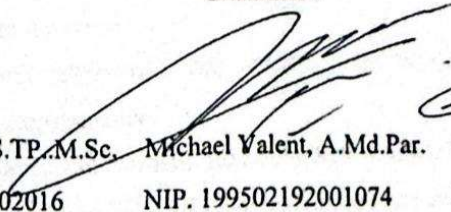
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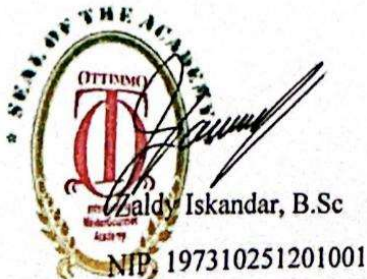
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## PREFACE

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Surabaya, October 11th, 2023



Devina Ira Gunawan

## **ABSTRACT**

This internship report is based on the six months long internship program that the author had successfully completed in JW Marriott Surabaya under the Pastry Kitchen division from 23st March 2023 to 23st September 2023 as a requirement to complete the Culinary Arts, Baking and Pastry Advanced Diploma Program at Ottimmo International MasterGourmet Academy.

JW Marriott Surabaya is one of 5 star hotel in Surabaya. Every day there are always guests who come to stay or go to the restaurant in the hotel. JW Marriott Hotel Surabaya is one of the hotel industries that use hospitality to attract its guests. Not only does JW Marriott Hotel Surabaya use hospitality to attract its guests, it also included in Marriott Inc. which already has many branches and trademarks in many countries. Therefore, it is why JW Marriott Hotel Surabaya also has a great integrity and high standard as an international five stars hotel.

***Keywords:*** *JW Marriott, hospitality, great integrity and high standard.*

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