

INDUSTRIAL TRAINING REPORT
“TANG PALACE KITCHEN AT JW MARRIOT SURABAYA”



ARRANGED BY
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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

PLAGIARISM STATEMENT

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Josephine Monica

APPROVAL 1

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APPROVAL 2

**INDUSTRIAL TRAINING REPORT
TANG PALACE KITCHEN AT JW MARRIOT HOTEL SURABAYA**

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Industrial Training conducted from January 9th 2023 until July 9th 2023 at Tang
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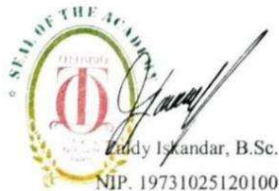


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PREFACE

Thank to 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 Tang Palace Restaurant of JW Marriot Hotel Surabaya. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts in Ottimmo International. In the process of completion of this report, the Author has received much guidance and assistance from various parties. To that end, the Author express their sincere thanks to:

1. The author is very grateful to God Almighty for without His blessings, this report would not have been possible.
2. The author's parent for always giving me their moral and material support.
3. Mr. Zaldy Iskandar as Director of OTTIMMO International MasterGourmet Academy Surabaya for providing the opportunity to conduct this internship report.
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5. Mr. Arya Harsa as Human Resource whom given the author an opportunity to joining as a trainee in JW Marriot Hotel Surabaya.
6. Chef Li Kok Man as Executive Chinese Chef of Tang Palace JW Marriot whom has given the author a lot of knowledge and experiences during internship.
7. Chef Chong Loong Fatt as Dim Sum Chef of Tang Palace JW Marriot whom has given the author a trust, knowledge, experience and great leadership.

8. And also thanks to my friends who always support and helped the author during process of this internship.

Surabaya, July 9th 2023

A handwritten signature in black ink, appearing to be 'JM' with a stylized flourish.

Josephine Monica

ABSTRACT

The Author implements the internship program for six months, which begins on 9 January 2023 and end on 9 July 2023. The Author chose JW Marriot Hotel Surabaya as their training place. During these times, the Author learns new experience in the kitchen as a professional person in culinary and hospitality services. JW Marriott Hotel will distribute each trainee to their kitchens randomly and must be responsible of all the preparations until the finishing of the products. During the internship, the Author was given an opportunity to learn Chinese food in Tang Palace, a Chinese restaurant in JW Marriot Hotel Surabaya. The Author was able to learn different sections such as Butcher Section, Dim Sum Section, Barbeque Section and Taho or Cook Helper Section. The Author learns about the importance of discipline, attitude and grooming standards. The Author developed a stronger character and principles during the internship, daily challenges and pressure of creativity pushed the Author to be the best version of themselves. This internship program is an extraordinary experience and made the Author appreciate the culinary industry even more. It is a great honor to be able to join the Tang Palace Kitchen team and work with professionals in the field.

Keywords: *Internship, JW Marriott Surabaya, Tang Palace*

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