

INDUSTRIAL TRAINING REPORT
“INTERNSHIP AT CHAMAS VASA HOTEL SURABAYA”



ARRANGED BY
FERNANDO WIBISONO
2074130010006

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, expect 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 plagiarized 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, Oktober 16th 2023



Fernando Wibisono

APPROVAL 1

Title : Industrial Training at Chamas Vasa hotel Surabaya
Company name : Vasa Hotel Surabaya
Company address : Jl. Mayjen HR. Muhammad No.31, Putat Gede, Kec.
Sukomanunggal, Surabaya, Jawa Timur 60189
No. telp./fax. : 0317301888
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Fernando Wibisono
Reg. no : 2074130010006
Has been tested and declared successful.

Approved by,

Surabaya, April 27, 2023

Advisor

Supervisor



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

NIP:19900613 1402 016



Okky Bagus

Chamas CDP

Acknowledged by,

Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2

**INDUSTRIAL TRAINING REPORT
"CHAMAS AT VASA HOTEL SURABAYA"**

Arranged By:

Fernando Wibisono

2074130010006

Industrial Training conducted from 3 Maret 2023 until 9 September 2023 at

Chamas Vasa hotel Surabaya.

Approved by:

Advisor

Examiner I

Examiner II



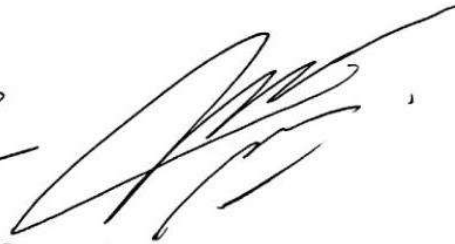
Heni Adhianata, S.T.P., M.Sc

NIP: 19900613 1402 016



Anthony Sucipto, A. Md. Par

NIP: 19960325 2201085



Michael Valen, A. Md. Par

NIP: 19950219 2001 074

Acknowledged by,

Director of OTTIMMO

International Master Gourmet

Study Ottimmo International

Master Gourmet Academy,



Zaidy Iskandar, B.Sc.

NIP: 197310251201001

Head of Culinary Arts Program

Study Ottimmo International

Master Gourmet Academy,



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

NIP: 19900613 1402 016

PREFACE

First of all, I would like to thank God for all his blessing by his grace for guiding me to training report by myself. This report was prepared based on the result of industrial training by the writer for six months..

During the process of completing this report, I would like to thank to Mr. Robby Jie as the administrator of the Ottimmo International student Internship, Mr. Zaldy Iskandar as the director of Ottimmo International Master Gourmet Academy,, Mrs. Heni Adhianata,S.T.P., M.Sc as my guidance mentor and head of culinary arts program study Ottimmo to complete the internship report, my parents who support and guide the writer to finish the report

Surabaya, Oktober 16th 2023



Fernando Wibisono

ABSTRACT

The report describes the writer's internship experience working in Chamas Vasa Hotel Surabaya that last for 6 months starting from 3 March 2023 – 9 September 2023 at Vasa Hotel Surabaya. Vasa Hotel Surabaya has 6 different types of restaurant which are Xiang Fu Hai (Chinese restaurant), Nagano (Japanese restaurant), Chamas (Brazilian restaurant), Bonne Journe (Pastry shop), Cruz lounge (serve bar and live music), and 209 Dining (serve breakfast). The writer was placed in Chamas Restaurant. This restaurant is an all-day dining and lunch restaurant that usually serve Brazilian steak with skewer. During the internship, the writer got a new experience, such as manage time management and accurate, prioritize several jobs at the same time, maintaining cleanliness, meet with new friends and casual worker, working preparation neat and accurately, helping casual worker managing ingredients in the chiller and dry store to keep clean, practice mentality in the kitchen, apply work habits such as cover and label date food using plastic wrap.

Keywords: *Vasa Hotel Surabaya, Internship, Chamas Restaurant*

TABLE OF CONTENT

Plagiarism Statement	i
Approval 1	ii
Approval 2	iii
Preface	iv
Abstract	v
Table Of Content	vi
List Of Tables	viii
List Of Pictures	ix
Chapter I Introduction	1
1.1 Reason Choosing The Establishment As Internship Placement.....	1
1.2 Duration & Working Position During Internship Period.....	1
1.3 Reason Doing The Internship	2
Chapter II Establishment Description	3
2.1 Brief Info About Vasa Surabaya	3
2.2 About Ceo Of Vasa Surabaya	4
2.3 Vision And Mission	7
2.4 Features Of Vasa Hotel Surabaya	7
2.5 Average Occupancy Rate In Vasa Surabaya	11
2.6 Kitchen Hierarchy.....	12
2.7 Hygiene And Sanitation Standard In Vasa Hotel Surabaya.....	16
Chapter III Internship Activity	21
3.2 Activities Performed	21
3.1 Placed Of Assignment.....	21
3.3 Table Activity Of Internship	21
3.4 Product Of Internship.....	23
3.5 Picture Of Places Visited During Internship	28
3.6 Kitchen Blueprint Chamas Kitchen Layout	34
3.7 Events Handled:.....	34
Chapter IV Conclusion	35
4.1 Problems And Solutions	35
4.2 Benefits Of Internship In Student's Point Of View	35
4.3 Suggestion	36

4.4 General Point Of View About The Establishment As An Internship Placement37

Bibliography

Appendix

LIST OF TABLE

Table 2.1 Project Data of Vasa Hotel Surabaya (Vasa,2023)	4
Table 2.2 Associates Illness Exculsion Gudielines	17
Table 2.3 Colour Coded Cutting Board Standard	18

LIST OF FIGURES

Figure 2.1 Devina Konatra CEO of Tanly Hospitality.....	4
Figure 2.2 Lobby Vasa hotel.....	5
Figure 2.3 Vasa Hotel.....	6
Figure 2.4 ASEAN MICE Venue Standards.....	6
Figure 2.5 Brand Hotel.....	7
Figure 2.6 BONNE JOURNE (2023).....	7
Figure 2.7 CRUZ LOUNGE (2023).....	8
Figure 2.8 209 DINING (2023).....	8
Figure 2.9 XIANG FU HAI (2023).....	9
Figure 2.10 NAGANO (2023)	9
Figure 2.11 CHAMAS (2023).....	10
Figure 2.12 Occupancy rate	11
Figure 2.13 Chamas Kitchen Structure	12
Figure 2.14 Hand Washing Technique (Personal Documentation,2023).....	19
Figure 3.1 Bitterballen (Personal Documentation,2023)	23
Figure 3.2 Ceaser Dressing (Personal Documentation,2023)	23
Figure 3.3 Garden Tomato salad from Akar x Chamas	24
Figure 3.4 Spicy Watermelon (Personal Documentation,2023)	24
Figure 3.5 Smoke Salmon Tapas (Personal Documentation,2023)	25
Figure 3.6 Feijoada (Personal Documentation,2023	26
Figure 3.7 Baked Potato (Personal Documentation,2023).....	26
Figure 3.8 Chimichurri (Personal Documentation,2023).....	27
Figure 3.9 Chicken Bacon (Personal Documentation,2023).....	27
Figure 3.10 Chamas Kitchen (Personal Documentation,2023).....	28
Figure 3.11 Chamas Griller (Personal Documentation,2023).....	28
Figure 3.12 Chamas Trolley (Personal Documentation,2023).....	29
Figure 3.13 Chamas Stove, Fryer, Oven (Personal Documentation,2023).....	29
Figure 3.14 Chamas Kitchen Chiller (Personal Documentation,2023).....	30
Figure 3.15 Chamas Kitchen Cold Kitchen Chiller	31
Figure 3.16 Chamas Kitchen Hot Kitchen Chiller	31
Figure 3.17 Chamas Vegetable Chiller (Personal Documentation,2023)	32
Figure 3.18 Chamas Fruit Chiller (Personal Documentation,2023).....	32
Figure 3.19 Chamas Dry Store (Personal Documentation,2023).....	33
Figure 3.20 Chamas Kitchen Blueprint (Personal Documentation,2023).....	34