

INDUSTRIAL TRAINING REPORT

**AT PAVILION RESTAURANT JW MARRIOTT HOTEL
SURABAYA**



**ARRANGED BY
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**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023**

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Surabaya, 5th September 2023



Hilmi Tiko Alharits

APPROVAL 1

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AT PAVILION RESTAURANT JW
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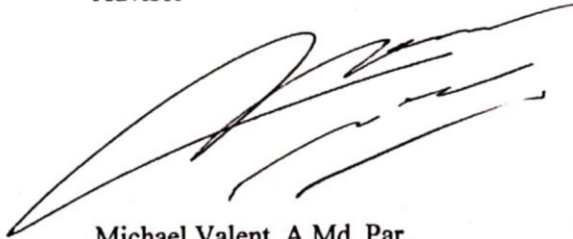
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Industrial Training conducted from March, 23rd 2023 until September, 23rd 2023
At Pavilion Restaurant JW Marriot Surabaya

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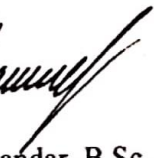



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PREFACE

As for the beginning, I would like to praise and thank God the Almighty for the blessings of his grace and spiritual guidance for me to complete 6 months training at Pavilion Restaurant by JW Marriot Hotel Surabaya, and able to complete this industrial report.

This report is based on industrial training that author had completed. This report was made as one of the requirements to complete the Diploma III program of Ottimmo International Master Gouremt Academy.

During the process of completing this industrial training report, I received so much guidance and support. By this I would like to express my gratitude to the name below:

1. Mr. Zaldy Iskandar as the Head Director of Ottimmo International
2. My Lovely Parents who always supported me and advise me to finish my education and complete the training report as soon as possible
3. Mr. Michael Valent as my Advisor who always support and guide me to complete this report
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5. Mr. Robby Jie Putra as the Head of Student Affair of Ottimmo International
6. Mr. Rio Abednego as the Executive Sous Chef of JW Marriott Hotel Surabaya
7. Mr. Sigit Rudy Julistiono as the Pavilion Sous Chef
8. Mrs. Sumartik as the CDP of Pavilion Restaurant
9. My Dearest Friends who always give me support
10. All Kitchen's Team at JW Marriott Surabaya

Surabaya, 5th September 2023



Hilmi Tiko Alharits

ABSTRACT

Surabaya is the capital city of East Java Province which is the center of government and economy of East Java Province as well as the largest city in the province. Surabaya's strategic position makes many tourists interested in stopping in Surabaya, both foreign and local tourists. Surabaya is a historical city in Indonesia, therefore there are many museums that attract both foreign and local tourists. currently the hotel is a place where many tourists stop by, one of the famous hotels in Surabaya is the JW Marriot hotel which is the author's place for internships. JW Marriott Hotel Surabaya is the best competing hotel in Indonesia. Which has the most complete facilities in Surabaya today. With 407 rooms and 22 apartments, this hotel is currently the largest hotel in Surabaya.

The author chose this place as a place for an internship because this place is one of the luxury brands from the marriot group. It is hoped that with this the writer can gain a lot of experience and lessons from the professional that can bring the author into the professional kitchen more easily later. This report contains the author's experience while doing an internship at the Pavilion Restaurant JW Marriot Surabaya. The author learn a lot of things in hot kitchen, The author learned many things in a hot kitchen, such as meat and vegetable preparation, storage, how to manage the quantity of ingredients and the kitchen department.

Keywords : JW Marriot Surabaya, Internship, Surabaya

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