

**INDUSTRIAL TRAINING REPORT**  
**INTERNSHIP REPORT AT MANDARIN ORIENTAL**  
**JAKARTA**



**ARRANGED BY**  
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**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 plagiarised 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, August 20<sup>th</sup> , 2023



Caithlyn Lilyanne Tanamal

## APPROVAL 1

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**APPROVAL 2**  
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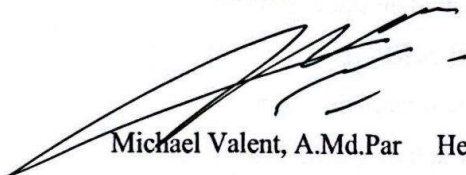
Industrial Training conducted from February 6<sup>th</sup> 2023 until August 5<sup>th</sup> 2023

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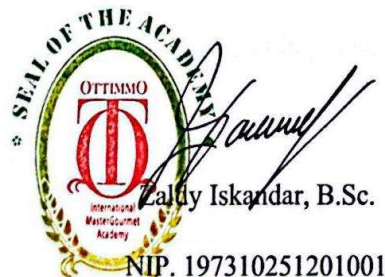
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## PREFACE

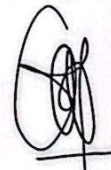
As for the beginning, the author would like to thank The Holy God, Jesus Christ for his blessings and spiritual guidance in order for me to complete this internship program in Mandarin Oriental Jakarta for 6 months. This Internship Report was carried out in order to fulfill the graduation requirements in order to obtain a D3 Culinary Arts and Baking Pastry Mastergourmet degree at the Ottimmo International Mastergourmet Academy.

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

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6. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.

Finally, the Author hopes that this report can be useful for all parties involved.

Surabaya, August 28<sup>th</sup> 2023



Caithlyn Lilyanne Tanamal

## ABSTRACT

This internship report was made to fulfil the requirement to graduate and obtain a D3 Culinary Arts and Baking Pastry Mastergourmet degree at the Ottimmo International Mastergourmet Academy. This internship is expected to give students the working experience they will need in the future and essentially give them the chance to broaden their skills, knowledge, and network so that they can be ready for the next step of their journey. For this internship program, I chose Mandarin Oriental Jakarta as my internship place for their great reputation that is known globally. Mandarin Oriental Jakarta is considered one of the oldest most prestigious luxury hotel in Jakarta proven by their many awards.

During these six months, I have learned various skills, preparing breakfast buffet, handling wedding catering, ala carte orders, banquet events, and broaden my network. These knowledge and experience will surely be beneficial for me in the future when I work in another kitchen or build my own restaurant.

***Keyword*** : *Internship, Mandarin Oriental Jakarta.*

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