

INDUSTRIAL TRAINING REPORT
“TAO YUAN BY FOURPOINTS MANADO”



ARRANGED BY

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OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2023

PLAGIARISM STATEMENT

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Surabaya, October 17th 2023



Handwritten signature of Kimi Michael Adolf Dapu.

Kimi Michael Adolf Dapu

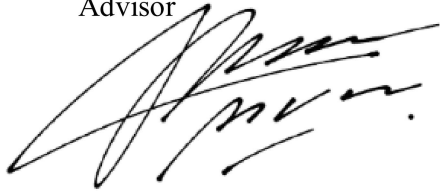
APPROVAL 1

Title : Tao Yuan Restaurant
Company name : Fourpoints Manado
Company address : Piere Tendean Boulevard – Sario Manado
No. telp./fax. : 0431-880-3999
Which is carried out by Students of Culinary Arts OTTIMMO International
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Has been tested and declared successful.

Approved by,

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APPROVAL 2

INDUSTRIAL TRAINING REPORT REPORT AT TAO YUAN RESTAURANT

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PREFACE

First of all, I would like to thank to God for His blessings and guidance to complete this report. This report is prepared based on industrial training results conducted by the author for six months in Tao Yuan Restaurant. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts and Baking Pastry in Ottimmo International Master Gourmet Academy.

In the process of this report, the Author has received much guidance and assistance from various parties. Therefore, with full humility, on this occasion, me as the author should express their sincere thanks to :

1. To my parents who always support me to finish this education and also always support me to complete this report.
2. To Mr. Zaldy Iskandar as the head Director of Ottimmo International Master Gourmet Academy.
3. To Ms. Heni Adhianata as the Head of Study Program at Ottimmo International.
4. To Mr. Michael Valent who guide to complete this report and preparation report.
5. To Mr. Robby Jie Putra as Head of Student Affairs at Otimmo International
6. To Mrs. Hermawan as the Chinese Chef.
7. To Mr. Rival CDP (Chef De Partiè) of dimsum.
8. To all friends at Ottimmo, Team Balek, El Palillo, Existence Familly and Tao Yuan team.
9. To person named Syallomitha Gabriela Cleopatra Gosal.

Surabaya, October 17th, 2023



Kimi Michael Adolf Dapu

ABSTRACT

Manado is a city in eastern Indonesia which has abundant natural resources that are not inferior to other places in Indonesia. The city of Manado has a lot of tourism potential which is not yet known and can still be maximized. There are also many factors that support tourism in Manado such as star hotels, community service facilities, and so on.

For now, there are still very few restaurants serving Chinese cuisine in Manado, considering that in the city of Manado there have been very many foreign tourists recently, especially Chinese tourists, which has made the Tao Yuan restaurant busy with visitors and has become the only middle-upper Chinese restaurant in Manado.

This report describes the experiences and activities of an internship for 6 months at the Tao Yuan restaurant from February 14 to August 14, 2023. During the internship period, the author gained a lot of knowledge about Chinese cooking from dimsum, BBQ, as well as learning wok.

The author is more involved and helps in the dimsum section such as dumplings, hakkau, bao, xiao long bao, and so on. Also produces moon cakes, dumplings and some fried foods.

The author gained a lot of work experience during the internship such as how to work under pressure, learn how to solve problems, manage time, communicate, work in a team, and teach how the true meaning of family is in the world of work.

Keywords: *Tao yuan restaurant, Dimsum, Chinese cuisine*

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