

INDUSTRIAL TRAINING REPORT

PAVILION AND PASTRY IN JW MARRIOTSURABAYA



ARRANGED BY

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OTTIMMO INTERNATIONAL

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SURABAYA

2023

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Surabaya, October 23th 2023



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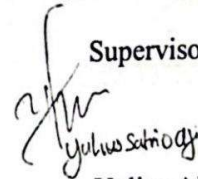


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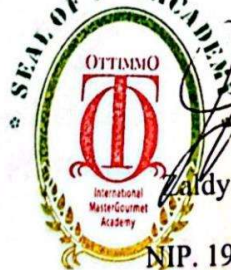
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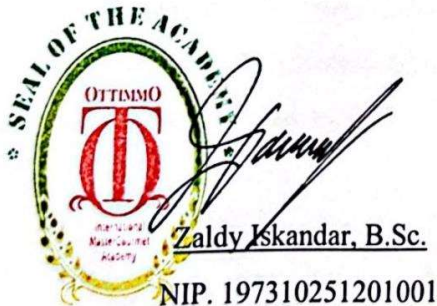
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PREFACE

First of all, I would like to thank to Jesus Christ 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 JW Marriot Surabaya . 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.
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6. To Mr. Yulius Aji as the Pastry Chef.
7. To Mr. Rio Abednego as Executive Sous Chef.
8. To Mr. Dodi hermanto as senior staff.
9. To Mrs. Yoman as staff.

Surabaya, October 30th 2023



Valensya veronica wardoyo

ABSTRACT

The purpose of this final project is to fulfill one of the requirements to complete the Diploma III of Culinary Arts. The author had to do an internship in a pastry team for 6 months in JW Marriot Hotel Surabaya. For 2 months, the author has a big opportunity to learn in Pavilion Restaurant and for the third month, the author also has a chance to learn in Banquet team. The author learns so many experiences, the importance of communication, how to be able to work in a team, how to work under pressure, how to work on time, how to work with a plan, and the importance of wanting to learn something new. The author can also improve on how to work efficiently with great time management. The author learns to take responsibility in the kitchen, the standard of the kitchen, from the cleanliness to the quality of food. The author's hope, every knowledge that learned from JW Marriot Surabaya can be used in our bright future life.

Keywords : *Internship, JW Marriot Hotel Surabaya, Pavilion Kitchen*

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