

INDUSTRIAL TRAINING REPORT

“KEMANGI KITCHEN HYATT YOGYAKARTA”



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

PLAGIARISM STATEMENT

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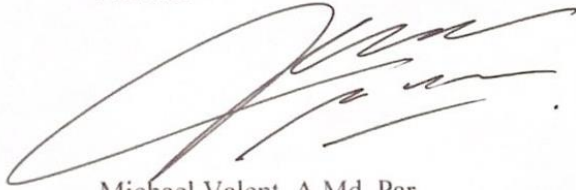
APPROVAL I

Title : INDUSTRIAL TRAINING REPORTKEMANGI
KITCHEN HYATT YOGYAKARTA
Company Name : Hyatt Regency Yogyakarta
Company Address : Jl. Palagan Tentara Pelajar, Panggung Sari, Sariharjo, Kec.
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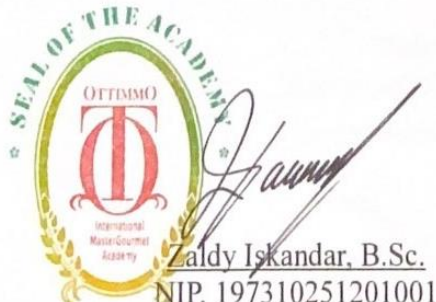
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PREFACE

First and foremost, I would like to express my heartfelt gratitude to my Holy God, Jesus Christ, for His abundant blessings, unwavering support, and spiritual guidance throughout the entire duration of my Industrial Training. Without His grace, I would not have had the strength and inspiration to complete this report successfully. I am deeply indebted to the management and staff of Hyatt Yogyakarta for providing me with the invaluable opportunity to undertake my six-month internship at their esteemed establishment. Their hospitality, cooperation, and willingness to share their knowledge and expertise have been instrumental in shaping my understanding and skills in the culinary arts. My sincere appreciation goes to the entire academic faculty of Ottimmo International for their dedication in imparting knowledge and nurturing my passion for culinary arts. Their commitment to excellence has been a driving force behind my pursuit of professionalism in this field.

During this transformative journey of completing this report, I have been blessed with an abundance of guidance and unwavering support from individuals whose contributions have been invaluable. I would like to express my heartfelt gratitude to the following individuals:

1. My family, whose love, encouragement, and unwavering belief in my abilities have been the driving force behind my pursuit of excellence. Their constant support has given me the confidence to overcome challenges and strive for success.
2. Mr. Michael Valent. as my RnD mentor who has helped me in so many things in order for me to understand the guideline for making this report.
3. Ms. Heni Adhianata as the Head of Study Program at Ottimmo International.
4. The management and staff of Hyatt Yogyakarta, who welcomed me with open arms during my six-month internship. Their mentorship, encouragement, and willingness to share their expertise have been instrumental in shaping my understanding and skills in the culinary arts.

5. My friends and fellow students at Ottimmo, whose camaraderie and collaborative spirit have made this journey all the more enriching and enjoyable. Their encouragement and constructive discussions have been a source of inspiration throughout this process.

Surabaya, November 1st 2023

A handwritten signature in black ink, appearing to read 'Eudia Frederika', written in a cursive style.

Eudia Frederika

ABSTRACT

This Industrial Training report documents the transformative experience of the author during a six-month internship at Hyatt Yogyakarta, undertaken as part of the requirements to complete the Diploma III of Culinary Arts at Ottimmo International. The main objective of this report is to share valuable insights and skills acquired during the industrial training, with the aim of enhancing the professionalism of fellow students at Ottimmo.

The experiences gained at Hyatt Yogyakarta have been instrumental in refining the author's culinary skills and professionalism. The mentorship and support received from the management and staff have played a pivotal role in shaping the author's growth during the internship.

Furthermore, this report outlines the importance of Ottimmo International's faculty and staff in nurturing the author's passion and providing a strong academic foundation in the culinary arts. The collaborative atmosphere among peers has contributed to a positive learning environment, encouraging the pursuit of excellence.

Keywords: *Industrial Training, Culinary Arts, Internship, Hyatt Yogyakarta, Ottimmo International, Professionalism,*

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