INTERNSHIP REPORT JW MARRIOTT HOTEL SURABAYA



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STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY SURABAYA
2022

APPROVAL 1

Title : Internship Report

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APPROVAL 2

PASTRY KITCHEN AT JW MARRIOTT HOTEL SURABAYA

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Industrial Training Conducted From 21st March 2022 Until 21st September 2022

at JW Marriott Hotel Surabaya Hotel Surabaya

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My dearest friends and fellow classmates, who have supported and encouragedme.

PLAGIARISM STATEMENT

I certify that this assignment / report is my own work , based on my personal study and/ or research and that I have acknowledged all material and sources used in this 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 , except where specific permissionhas been granted from all unit coordinators involved , or at any other time in this unit, and that I have not copiedin part or whole or otherwise plagiarised the work of students and persons. On this statement, I am ready to bear the risk / any sanctions imposed tome in accordance with applicable regulations, if in the future there is a breach od scientific ethnics ,or you have a claim against the authenticity of my work.

Surabaya, 14th October 2022

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Felix Tirta Haryanto

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EXECUTIVE SUMMARY

This internship report is based on the six months long internship program that the

author had successfully completed in JW Marriott Surabaya under the Pastry Kitchen

division from 21st March 2022 to 21st September 2022 as a requirement to complete the

Culinary Arts, Baking and Pastry Advanced Diploma Program at Ottimmo International

MasterGourmet Academy.

JW Marriott Surabaya is one of 5 star hotel in Surabaya. Every day there are

always guests who come to stay or go to the restaurant in the hotel. JW Marriott

Hotel Surabaya is one of the hotel industries that use hospitality to attract its guests.

Not only does JW Marriott Hotel Surabaya use hospitality to attract its guests, it also

included in Marriott Inc. which already has many branches and trademarks in many

Therefore, it is why JW Marriott Hotel Surabaya also has a great integrity and high

standard as an international five stars hotel.

Keywords: JW Marriott, hospitality, great integrity and high standard.

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