

**INTERNSHIP FINAL REPORT**

**INTERNSHIP ACTIVITIES AT HOTEL THE RINRA MAKASSAR  
“SHOW KITCHEN, MAIN KITCHEN AND COLD KITCHEN”**



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OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY  
SURABAYA  
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In arranging this report, there still many mistakes but hopefully this report can be useful for researcher and readers. For this reason, constructive critics and opinions are welcomed.

Makassar, 20<sup>th</sup> July 2019



Marcelina

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Title : Internship Activities at Hotel The Rinra Makassar “Show  
Kitchen, Main Kitchen and Cold Kitchen.  
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## EXECUTIVE SUMMARY

This report is a written form of the author internship experience at The Rinra Hotel Makassar. The Rinra Makassar is one of famous five-star hotel with good reputation at Makassar. This hotel known with their hospitality, luxury and the exotic food. They serve many types of dishes start from Chinese, Western and local dishes. The Rinra also placed at Tanjung Bunga which is the proud of Makassar area. That's why The Rinra hotel Makassar become could be the best internship place to collect experience.

The internship held for 6 months at Hotel The Rinra Makassar. During the internship. The author rotated in different kitchen section which is main kitchen, show kitchen and cold kitchen. Because of the rotation system, the author gets more experience and learn many new food recipes; not only from local dishes but also chinese, western and cold dishes. Besides, the author also learns to discipline, work under pressure, work efficiently and how to deal with both customers and co-workers. Hotel kitchen has standard that very strict especially related with hygiene and food quality control hence the author also learns how to maintain food cleanliness.

During the internship, the author realizes that internship program very useful to introduce working world, develop practical skill and get connection from people in this field. Not only useful for the author, the internship program also has positive impact to both university and culinary establishment. All skill and acknowledgement collected from the internship is very useful in the future work place and become plus point to apply job.

*Keywords: (Rinra Hotel, Internship activity, Makassar, cold kitchen, main kitchen, show kitchen, Makassar local dishes, Food production).*