

EXECUTIVE SUMMARY

The report that the author made is the last requirement to complete his education at Ottimmo MasterGourmet Academy Surabaya. The writer must carry out an internship program in the hotel kitchen for approximately six months. However, because there was a COVID-19 pandemic that occurred in April, the apprenticeship program had to be stopped and the Ottimmo campus granted relief for completing an internship for only three months. The writer gets the chance to study in the kitchen of the Grand Dafam Signature Surabaya hotel.

In the three-month internship opportunity, the author learned how to work efficiently, work quickly, manage food ingredients, store foodstuffs, and most importantly work under pressure. The author also learns about the work structure of hotels in the kitchen section. The internship program established by Ottimmo International MasterGourmet Academy requires writers to become more reliable and creative individuals and be able to channel all the knowledge taught by the campus.

Keywords: *Internship, Grand Dafam Signature Surabaya, Grandin*