

**INTERNSHIP FINAL REPORT  
KITCHENS SERVICE AT HOLIDAY IN KANDOOMA**



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OTTIMMO INTERNATIONAL MASTERGOURMET  
ACADEMY  
SURABAYA  
2020**

**INTERNSHIP REPORT**  
**KITCHENS SERVICE AT HOLIDAY IN KANDOOMA**

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Telephone Number : (+960) 6640511

Which is carried out by Students of Culinary Arts Ottimmo International  
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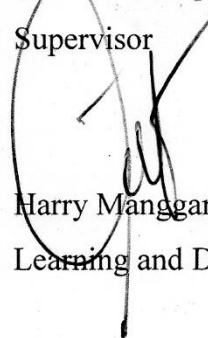
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Surabaya, 7<sup>th</sup> June 2020

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## **PLAGIARISM STATEMENT**

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Surabaya, 7<sup>th</sup> June 2020

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## **EXECUTIVE SUMMARY**

This report is intended as a mandatory term to finish the study in Ottimmo International Mastergourmet Academy Surabaya. The report is a result of the internship program in Holiday Inn Kandooma, Maldives for 5 months and 10 days. The internship programs by a mean to implement the study and practical knowledge learned in Ottimmo International into the professional working environment.

During the months spent on the internship program, an immeasurable amount of experience gained including working in a team, working under pressure, learning how to meet the standard of food safety, understand the importance of food hygiene and management. The internship activity is carried on Holiday Inn Kandooma's The Kitchen, Main Kitchen, and Purchasing and Store Department. The internship programs help the intern to acknowledge the professional world where responsibility and creativity are necessary to thrive in the working environment.

The internship program may become the reference for the decision making in the future. This report may help to understand professional environment for the intern to actualize the job and position withheld in the kitchen and company.

*Keywords: Internship, Holiday Inn Kandooma, The Kitchen, Main Kitchen, Purchasing and Store Department.*