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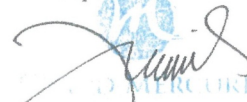
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PLAGIARISM STATEMENT

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Surabaya, August 6th 2020



Sufi Hidayati Nur Rizky

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EXECUTIVE SUMMARY

This report is a final step to complete the academy program in Ottimmo International MasterGourmet Academy Surabaya after finish to do internship for 2 months being part of Kitchen Team in Grand Mercure and Ibis Yogyakarta Adi Sucipto. This program aims to implement and to improve both skills and knowledge that author had been learned at Ottimmo.

In the past 2 months, the author has the opportunity to learn at Garde Manger Kitchen and Banquet Kitchen. The author learns how to work under pressure, work in a real teamwork, develop creativity, time management and how to work efficiently. Internship helps the author to implement the knowledge that had been taught at Ottimmo to the real kitchen. Internship also help the author to learn how to lead a team working in the kitchen, how you behave when you assigned by superiors, give the author opportunity to learn new recipes, new techniques and how to use new kitchen equipments.

Hopefully in the future, the knowledge and the skill that got from Grand Mercure and Ibis Yogyakarta Adi Sucipto can be used and implemented during apply a job in the Hotel, Restaurant or Food and Beverage Service Company.

Keyword : Internship, Grand Mercure and Ibis Yogyakarta Adi Sucipto, Garde Manger Kitchen, Banquet Kitchen