

EXECUTIVE SUMMARY

The purpose of this final project is to fulfill one of the requirements to complete the Diploma III of Culinary Arts. The author had to do an internship in a culinary team for 3 months in JW Marriott Hotel Surabaya.

For 2 months, the author has a big opportunity to learn in Japanese Kitchen and for the third month, the author also has a chance to learn in Pavilion Restaurant. The author learns so many experiences, the importance of communication, how to be able to work with a team, the basics of Japanese food, Indonesian food, how to work under pressure, how to work on time, how to work with a plan, the importance of wanting to learn something new. The author also can improve how to work efficiently with great time management. The author learns to take responsibility at the kitchen, the standards of the kitchen, from the cleanliness to the quality of food.

The author's hope, every knowledge that is learned from JW Marriott Surabaya can be used in our bright future life.

Keywords : Internship, JW Marriott Hotel Surabaya, Pavilion Kitchen, Imari Kitchen