

Approval
VASA HOTEL
SURABAYA

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Done the internship program from February 3rd 2020 – April 1st 2020 at Vasa
Hotel Surabaya

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 8. Other parties who wish to be referred to as parents and colleagues, etc.
- Finally, the Authors hope that this report can be useful for us all.

Surabaya, 5 August 2020

Ferdinand Nugroho

PLAGIARISM STATEMENT

The author certify that this assignment is my own work, based on my personal study or research and that the author have knowledge all material and source used in its preparation, whether they be book, articles, reports, lecture note, and my other kind of document, electronical and personal document. The author also certify that assignment has been submitted for assessment in any other unit except where specific permission has been granted all unit coordinators involved, and the author have not copied in part or whole the work of other student or persons.

On this statement, the author am ready to hear the imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics or you have claim against the authenticity of my work.

Surabaya, 12 August 2020

Ferdinand Nugroho

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EXECUTIVE SUMMARY

This internship report is one of the Ottimmo activities that must be carried out for the student who carry out a study period of 3 years. The author conducted a 2 month internship at a Hotel located in Surabaya, named Vasa Hotel Surabaya. Being part of the activity held by Ottimmo, is important for the student.

In two months, the author's training periods, the author has an opportunity to learn by working in Xiang Fu Hai Kitchen at Vasa Hotel Surabaya. The authors learned how to make plating, learn how to make many sauce, learn how to manage time, and etc.

In collaboration with Ottimmo to develop skills in working in the work force. In addition, it also enhances the experience of knowing the sauces that used at Vasa Hotel. Learn about the rules and systems of the kitchen in the hotel. Work together with other staffs who are already senior.

From this reason it's very important to carry out this internship, and it can help us in the work force when the trainee graduates from this academy.

Keyword: Hotel, Vasa Hotel, Sauce, Internship, Xiang Fu Hai.