**INTERNSHIP FINAL REPORT**

**LE GALLERIA GOURMET**

**“KITCHEN & CHOCOLATE”**



**By:**

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**STUDY PROGRAM OF CULINARY ARTS & PATISSERIE**

**OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY**

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**2016**

**SIGNATURE PAGE**

**INTERNSHIP FINAL REPORT :**

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SECTION : Production & Dessert

PLACE : Le Galleria Gourmet, Surabaya

PERIOD : August 1st 2015 – June 3rd 2016

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Director of Le Galleria & Ottimmo Academic Supervisor

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**SUMMARY**

The hospitality industry is major service sector in the world economy. The hospitality industry’s backbone is comprised of customer service, a concept shared by all segments of the industry. Nowadays hospitality industry growing faster, so the existence of the culinary school is getting popular. Educational institutions in the hospitality field are very important to create a competent and skilled graduation. In the end of semester all of culinary student should completing their internship because with internship, student will know how to work in the real place.

My purpose in this internship beside to complete my diploma Programme also to get all knowlege and experience from the real world of work. All knowledge that we learn in the school always different when we work in the real world. From this internship i can get more experience that i could not get when i was in the school, and also i can see how all chef work together and communicate in the real kitchen.

The method that i used in my internship is by observing. When the first time i work, my chef show me how to make food product (pastry) and then i am obeserve him carefully until i understand. I got a lot of benefits from my internship not only the knowledge how to make the product but also the most result that I could get was learn how to working properly.

Usually when i am still in the school, all student tend to work very rush and untidy. But here i learn from my chef how to work effectively but still calm and neat. Besides this main benefits, i also learn about the recipes. Not all recipe is true, when i was working there are some ingredient that i need to modified. This internship also taught me about people’s personality. Sometimes when we are working in the same kitchen we need to know your co-worker’s personality so you can cooperate well.

**PREFACE**

First of all, I would like to thank God for his blessings during my internship at Le Galleria. I also aware that in the process of my practical internship, many support has bean given from multiple parties.

Therefore, I would like to give my thanks as much as possible to:

1. My parents and family.
2. Chef Zaldy Iskandar as my chef, mentor, teacher, owner of Le Galleria, and director of Ottimmo.
3. All my co-workers from milan and venice class.
4. All staff from Le Galleria and Ottimmo International Master Gourmet Academy that have been give me a lot of support during my internship.

Surabaya, June 3rd 2016

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