INTERNSHIP FINAL REPORT

**SHERATON GRAND JAKARTA**



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**INTERNSHP FINAL REPORT**

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**SUMMARY**

In hospitality, food and beverage reigns supreme. It is the largest element of the hospitality industry and can take the form of high-end restaurants, fast-food eateries, catering establishments and many other manifestations. The food and beverage trade can symbiotically function as part of other businesses, such as in bowling alleys or movie theaters.

When a restaurant is part of a hotel, food and beverage can dramatically enhance the overall guest experience by offering excellent food and first-class customer service.To most people, a cook and a chef are the same thing. The two terms are used interchangeably to indicate someone working away in the kitchen, regardless of whether that individual is cutting vegetables or masterminding the entire menu.

Here the author will explain how the author has conducted a 6 months internship training in the kitchen, during those 6 months has been completed the training in 3 main kitchen, which was hot, cold and pastry kitchen. In all of those kitchen the author has learn a lot about the product of every each kitchen, on how to set up and clear up the buffet, on how to check and change the label dates on every preparation. Not only the author learned about the kitchen management but the author also learn on how to talk to guests, time discipline, work ethics and the most important part is communication.

**PREFACE**

The author realized that the completation of this internship final report is because God who gives blessings of health strength and ability as well as people who are always ready to help me in all terms and times, God always gives more according to His will and iving it more than we requested. Praised and gratitude the author give to God, a sincere thank you for the author’s mother, father, who has given birth to raise, educate, and pray for author.

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7. All of the author friends and family who has given the author a moral support.

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Author,

Khezia Nurizti Hakim

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