**INTERNSHIP FINAL REPORT**

**NOACH CAFÉ AND BISTRO SURABAYA**



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**INTERNSHIP FINAL REPORT**

**NOACH CAFÉ AND BISTRO SURABAYA**

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Done the internship period from June 8th , 2016 – December 8th , 2016 at

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**SUMMARY**

Internship is one of the very first steps to working in its environment in the future. The Goals of internship is to make the students become a better chef ahead not just know how to cook but can also work in a kitchen with lots of individuals as a team . In the culinary world one thing that will pop in peoples mind is food . Yes everyone in the world needs food in their life . If we talk about Food , we’re talking about lots and lots of food that are produce everyday around the world not just one place . Even food that from the past could still be served to people after you inovate it into something new and could be a trend in todays cuisine Especially these days lots of restaurant are racing to make a new trend everyday.

Being inside this system is a very great advantage for me because it teaches us not just how to cook or make friends , but it also teaches us how to work together as a team or even an individual , time management , communication , respomsibilities , and caring about others and our own products . It teaches you how to think outside the box by giving great ideas for the kitchen and for ourselves which I felt so lucky to be able to spend my 6 months at Noach Cafe & Bistro Surabaya .

The purpose of writing down this report is that so we can improve our writing skills and speaking as well that later on we will present for the lecturers of Ottimmo International MasterGourmet Academy . This report is from myself as an intern in Noach Cafe & Bistro about what I learned and study for the past 6 great months in Noach Cafe & Bistro .

**PREFACE**

First of all I would like to Thank God for the blessing the He gave to me while doing the internship and also writing down this report . Thank You to Mr . Oky Rachman for helping me apply in Noach Café and Bistro , Thank You Chef Zaldy Iskandar for the lessons in Ottimmo and also the Support for this whole time and giving me the chance to do and finish my internship on time . I would also like to thank Chef Ferdiansyah as the Head Chef of Noach Café and Bistro that taught a lot about being a patient leader in the kitchen and how to communicate properly with not using your emotions first . Thank You Chef Michael Edwien as the Executive Chef that teach me the most about the kitchen , discipline , recipes , techniques and also cooking skills , Thank You Chef Lisa Tjandra as the Head of the Pastry Chef that help me a lot on my early days until the end off the day of my Internship . Last but not least a big thanks to the Kitchen , Service , Bar and Stewards Department that supported me and also taught a lot about the restaurant , not to forget my fellow Internship friends Natasya Puspita , Gabriel Retanubun , and Virna Vania for the great 6 months of working together and doing great for the Restaurant . Thank You .

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