

**INTERNSHIP FINAL REPORT**  
**PASTRY KITCHEN AT VASA HOTEL SURABAYA**



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**AKADEMI KULINER DAN PATISERI**

**OTTIMMO INTERNASIONAL**

**SURABAYA**

**2021**

## APPROVAL I

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First of all, I would like to Thank God for everything because He always give blessing through every step I take during internship program, so I can finished it well.

This internship program is known as the requirement to finish Diploma III of OTTIMMO International Culinary Arts Academy. This Report is prepared based on how Author completing the 6 months internship in Vasa Hotel Surabaya. Pardon if there are any misspelled or other mistake in this report.

In the process of completing this report, The Author had received guidance and assistance from various parties. To that end, The Author expresses their sincere gratitude to:

1. Mr. Ryan Yeremia Iskandar, as Advisor who has guided, provide guidance and suggestions until the completion of this report.
2. Mr. Zaldy Iskandar B.Sc as Director of Akademi Kuliner dan Patiseri Ottimmo International Surabaya
3. For all Staff at Vasa Hotel Surabaya, especially from Pastry Kitchen, who always support and create a good environment around kitchen during 6 months internship.
4. Mr. Kukuh Setyawan, as student affairs who guided and helped the Author regarding the internship matters.
5. Family and Friends who always support during the making of this project.

I hope that this report will be useful for everyone.

Surabaya, August 19<sup>th</sup>, 2020

Feren Millenia Sandra

## **PLAGIARISM STATEMENT**

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or persons.

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

August 19<sup>th</sup> , 2020

*materai*

Feren Millenia Sandra

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## **EXECUTIVE SUMMARY**

This report is one of the requirements to complete the Internship Program to finish the last semester in Akademi Kuliner dan Patiseri OTTIMMO International. The other requirement is 6 months practical program in some Hotel or Restaurant. Author has finished the 6 months practical in Vasa Hotel Surabaya from February 8<sup>th</sup>, 2020 until August 8<sup>th</sup>, 2020. Author assigned to operate the 6 months of internship in Pastry Kitchen.

Vasa Hotel Surabaya is one of the five stars hotel in Surabaya that has a good quality in both Food & Beverage and hospitality with numerous prestigious awards. This is the reason why Author chose to start the internship program at Vasa Hotel Surabaya.

Vasa Hotel Surabaya has given Author the opportunity to experience the whole professional industry of hospitality which makes Author very grateful because Author able to learn something more than just basic knowledge, such as team work, team leading and professional hotelier job. They somehow provided a great training which motivates Author to be better every day. In some of times, all staff always ensure everyone had a sufficient knowledge to do his/her job properly from smallest things like hygiene, food preparation, etc. They also ensure all trainees got a chance to learn as much as possible.

In this report, Author will specify the experience during the internship period. The report contains the company profile, evaluation performance, and job details.

*Keyword: Vasa Hotel Surabaya, Internship, Hospitality.*