**INTERNSHIP FINAL REPORT**

**CULINARY KITCHEN AT LATAR IJEN RESTAURANT**

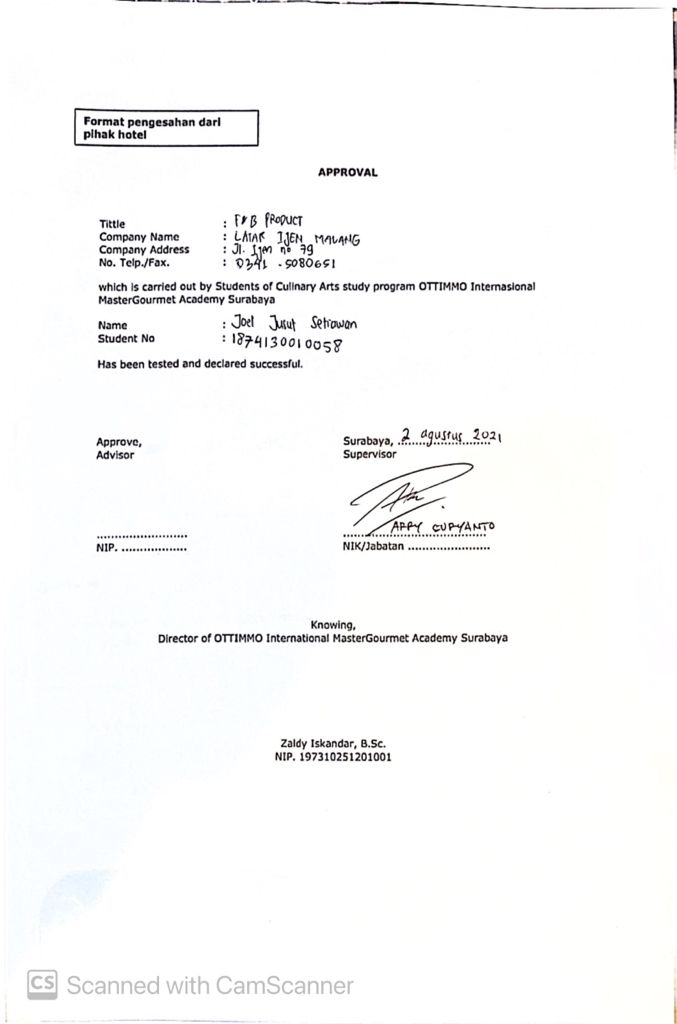


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**INTERNSHIP REPORTS**

**CULINARY KITCHEN AT LATAR IJEN RESTAURANT MALANG**

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Finally, the Authors hope that this report can be useful for us all.

 Malang, 27 September 2021

Joel Jusuf Setiawan

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Joel Jusuf Setiawan

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