**INTERNSHIP FINAL REPORT**

**CULINARY KITCHEN AT LATAR IJEN RESTAURANT**



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 **2021**



**INTERNSHIP REPORTS**

**CULINARY KITCHEN AT LATAR IJEN RESTAURANT MALANG**

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**ACKNOWLEDGEMENT**

Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on Internship results conducted by the Authors during 6 months in Latar Ijen Restaurant. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts. In the process of completion of this report, the Author has received much guidance and assistance from various parties. To that end, the authors express their sincere thanks to:

1. Mr. Zaldy Iskandar as Director of Akademi Kuliner dan Patiseri OTTIMMO Internasional Surabaya.
2. Mr. Robbie Jie as Head of the Culinary Arts Studies Program.
3. Mr. Kukuh Setyawan who has given the place of Internship implementation.
4. Mr. Arya Putra as Advisor who has guided, provide guidance and suggestions until the completion of this report.
5. Mr. Arry Suryanto as HRD of Latar Ijen Malang Restaurant.
6. Ms. Irma as Training Manager of Latar Ijen Malang Restaurant.
7. Mr. Arya Tereoga as Head Chef of Latar Ijen Malang Restaurant.
8. The entire staff, casual, and trainee of Latar Ijen Malang Restaurant
9. My beloved parents for helping me and giving the support until the completion of this report.

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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