

TABLE OF CONTENT

Cover.....	i
Approval.....	ii
Internship Report.....	iii
Acknowledge.....	iv
Plagiarism Statement.....	v
Table of contents	vi
List of table	viii
List of figures	ix
Executive Summary	x
Chapter I: Introduction	1
1.1 Background of study	1
1.2 Industrial training objectives.....	1
1.3 The benefits of industrial training	2
1.3.1 Benefits of Internship for Student	2
1.3.2 Benefits of Internship for Ottimmo International Mastergourmet Academy	2
1.3.3 Benefits of Internship for Gammara Hotel Makassar	2
Chapter II: General Description of Company	3
2.1 About Gammara Hotel Makassar.....	3
2.1.1 Company Profile	4
2.1.2 Logo	4
2.1.3 Facilities of Gammara Hotel Makassar.....	5
2.2 Vision and mission of company	8
2.3 Organizational structure and main task.....	9
Chapter III: Industrial Training Activities	11
3.1 Place of assignment.....	11
3.2 Job Description and Activities Performed	11
3.2.1 Job Description.....	11
3.2.2 Activities Performed	13
3.3 Products of Internship	15

3.4 Hygiene and Sanitation	17
3.5 Problem Faced and How to Solve Them	18
Chapter IV: Conclusion and Suggestion	19
4.1 Conclusion	19
4.2 Suggestion	19
Bibliography.....	21
Appendix	22
5.1 Trainee Schedule.....	22
5.2 Absent for Trainee	22
5.3 Pastry.....	23
5.4 Cold Kitchen	23
5.5 Main Kitchen.....	24
5.6 Show Kitchen	24
5.7 Employee Dining Room.....	25
5.8 Photo Author with Gammara Kitchen Staff.....	25

LIST OF TABLE

Table 1. Job Description11
Table 2. Cutting Boards Standard17

LIST OF FIGURES

Picture 1. Logo Gammara Hotel	1
Picture 2. Description of Gammara Hotel Logo	4
Picture 3. Bedroom Cottage	5
Picture 4. D'Malino Restaurant.....	6
Picture 5. Bira Bar and Lounge.....	7
Picture 6. Selayar pool bar	7
Picture 7. Rilangi Sky Bar.....	8
Picture 8. Organizational Structure	9
Picture 9. Pisang ijo	15
Picture 10. Cucur Bayao	15
Picture 11. Jalankote	15
Picture 12. Donut	15
Picture 13. Sandwich	16
Picture 14. Hawaian Salad	16
Picture 15. D'malino Fried Rice	16
Picture 16. Chicken Burger	16
Picture 17. Trainee Schedule.....	22
Picture 18. Absent for Trainee	22
Picture 19. Pastry Area.....	23
Picture 20. Cold Kitchen	23
Picture 21. Main Kitchen	24
Picture 22. Show Kitchen.....	24
Picture 23. Employee Dining Room	25
Picture 24. Photo Author with Gammara Kitchen Staff	25

EXECUTIVE SUMMARY

Internship is a form of lectures through work activities directly in the world of work. With this Internship program, students can get an overview of the world of work, get connections in the industry and can develop both hard skills and soft skills from these activities, which can later be used for professional development. Therefore, OTTIMMO International MasterGourmet has an internship program for its students for 6 months. The author has done an internship for 6 months at Gammara Hotel Makassar.

Gammara Hotel Makassar is a 4-star hotel in the Metro area Tanjung Bunga Makassar which offers a semi-resort concept hotel and MICE (Meetings, Incentives, Conventions, and Exhibitions). Gammara hotel itself has 1 restaurant and 3 bars, namely D'malino restaurant, Rilangi sky bar, Selayar pool bar and Bira bar. However, during the pandemic, the bar at the hotel's gammara was not operational. During his internship at Gammara Hotel, the author gained a lot of experience in the food industry, such as: being able to work in the kitchen more efficiently, getting food recipes, handling several orders and being given the opportunity to work in 3 departments in the kitchen (cold kitchen, main kitchen and pastry). And to fulfill the requirements in the internship program, the author will explain more about the internship activities at Gammara Hotel in this report.

Keywords: Bira bar, D'malino restaurant, Gammara Hotel, internship, Rilangi sky bar, Selayar pool bar