**JW MARRIOTT HOTEL SURABAYA**

**INTERNSHIP REPORT**



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**STUDY PROGRAM OF CULINARY ART**

**OTTIMMO INTERNATIONAL MASTER GOURMET ACADEMY**

**SURABAYA**

**2021**

**APPROVAL**

Tittle : Internship Report

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**INTERNSHIP REPORT**

**JW MARRIOTT HOTEL SURABAYA**

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Praise and thanks to God Almighty for Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Authors during 6 months in Sheraton Hotel JW Marriott. 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:

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4. Mrs Hilda Tjahjani Iskandar as Head of Culinary Arts Programme.
5. Other parties who wish to referred to as parents and colleagues, etc.

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

**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 source used in its preparation, whether they’re 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 claim against the authenticity of my work.

Surabaya, September 09th 2021

Mohammad Badra Andra Rum

**EXECUTIVE SUMMARY**

Internship are one of the qualifications to complete the diploma program on Ottimmo International Mastergourmet Academy. The internship program last for 6 months and the author started the internship on the 5th of January 2021 and finished the internship at 5th of July 2021. The author’s internship was at JW Marriott Surabaya.For the past 6 months, the author had gained various kind of knowledge and experiences from the internship at JW Marriott Surabaya. One of the reason why the author had chosen JW Marriott as the place for the internship is because, JW Marriott is one of the best Hotel that can be found in Surabaya. There are various restaurants at JW Marriott Surabaya which are: Pavilion which is the main restaurant, Tang Palace which is the Chinese restaurant, Uppercut which is the fine dining restaurant, and finally Imari which is the Japanese Restaurant. The Pavilion team has given the author many valuable things and lesson which the author is really grateful for all things. The team has always share their experience and knowledge without any hesitation and they are also willing to learn new things from the trainees.This report will be the living proof the author’s experience during the internship program for the past 6 months.

Keywords: JW Marriott Hotel Surabaya, Internship report

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