

INDUSTRIAL TRAINING REPORT
HOT KITCHEN IN FOUR POINTS HOTEL BY SHERATON
SURABAYA



By

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STUDY PROGRAM OF CULINARY ART OTTIMMO
INTERNATIONAL MASTERGOURMET ACADEMY

Surabaya

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INTERNSHIP REPORT

HOT KITCHEN IN FOUR POINTS HOTEL BY SHERATON SURABAYA

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Done the internship from December 14th 2021 until June 14th 2021 at Four Points
Hotel by Sheraton Surabaya

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Thanks to The Almighty God for His guidance to let me finish this internship report. This report is created based on the internship activity that have been done by the Authors in 6 months long of duration in the Third year of Ottimmo program. This report is one of the requirements for graduating the Diploma III of Culinary Arts.

The process of completing this report, the Author has received a lot of assistance and guidance from various parties. In this case, the Author give his thanks to:

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6. Chef Lukman Santoso as a head chef in Djaman Doeloe Restaurant for Guiding the author During Training period
7. Other parties like parents and colleagues, etc. Finally, the Author hopes that this report can be useful for all of them who read this report.

Surabaya, 14 June 2021



Leonardo Raymond Susanto

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.

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Surabaya, 14 June 2021

A handwritten signature in black ink, appearing to read 'Leonardo Raymond Susanto', with a stylized flourish at the end.

Leonardo Raymond Susanto

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Executive Summary

This report is one of the requirements to finish internship program and also the final step to complete our studies at Ottimmo International Culinary and Pastry Arts Academy. During 6 months of internship from December 2020 until June 2021, the author did a lot of work on the internship program at Four Points Hotel by Sheraton Pakuwon Indah Surabaya.

Four Points Hotel by Sheraton Pakuwon Indah Surabaya has given the author an opportunity to work and learn the experiences of working in the world of kitchen and learning the work procedures. For 6 months, the author learnt a lot of experiences through the guidance of the chefs and the staffs at Four Points Hotel. Most chefs are friendly while some are not, but most of them taught me lots of good experience to make me a better chef in the future. They also provided a training every day to make sure that all of the trainees learns a lot while they are doing the internship there. The chefs also knew the capability of what we can do and try to teach us what we lack in.

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

Keyword: Four Points Hotel by Sheraton Pakuwon Indah, Internship, Hospitality.