**INTERNSHIP REPORT**

**Four Points by**

**Sheraton Surabaya**



By:

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STUDY PROGRAM OF CULINARY ART

OTTIMMO INTERNASIONAL MASTERGOURMET ACADEMY

SURABAYA

2021

**ADVISOR AND**

**EXAMINER APPROVAL**

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Done Internship program form January 4th 2021 – July 3rd 2021 at Four Points by Sheraton Surabaya

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**INTERNSHIP PLACEMENT APPROVAL**

Title : Internship at Four Points by Sheraton Surabaya

Company Name : Four Points by Sheraton Surabaya

Company Address : Jl. Embong Malang No. 25-31, Kedungdoro,Kec. Tegalsari, Kota Surabaya, Jawa Timur 60261

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Which is carried out by Students of Culinary Art Ottimmo International Mastergourmet Academy Surabaya

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**ACKNOWLEGMENT**

By expressing thanks and praise the presence of God Almighty, I’m able to successfully complete this report. The author can complete the writing of internship final report. This report is prepared as one of the requirements to complete Diploma III of Culinary Arts. The internship final report is prepared based on the 6 months of internship in Four Points by Sheraton Surabaya.

In the process of completion of the report, the author has received much guidance and assistance from various parties. To that end, the author expresses their sincere thanks to:

1. Mr. Zaldy Iskandar as the Head Director of Ottimmo International.
2. Ms. Hilda Tjahjani Iskandar as Head of Study Program at Ottimmo International.
3. Ms. Latifahtur Rahmar as Advisor, who has guided, provides guidance and suggestion until the completion of this report.
4. Examiner, as the Examiner on the presentation.
5. Mr Judi Kristiyanto as Chef de cuisine of Four Points by Sheraton Surabaya.
6. The entire staff of Four Points by Sheraton Surabaya.
7. All who involved in the making of this internship report.

Finally, the author hope that this report can be useful for everyone

Surabaya, September 3rd 2021

Cahyadi Mardianta

**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 are 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 forassessment 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 plagiarised the work of other students and/or persons.

Surabaya, 3 September 2021

Cahyadi Mardianta

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**EXECUTIVE SUMMARY**

The writer implements the internship program for six months, which begins on January 4th 2021 and end on July 3rd 2021. The writer chooses Four Points by Sheraton Surabaya hotel as his training place. The writer learned a lot in Four Points by Sheraton Surabaya hotel, the hotel allow trainee to learned more than 1 department for trainee report. On that place he got 2 different outlets which is hot kitchen and pastry. The author got opportunity to learn each department for 3 months. The writer learned a lot about cooking methods, time management, introduction and storage of food ingredients, team works, make alternative way and work solutions, quality work, labeling, socializing with customer, be confident. The Internship Program was very great lesson and experience even though it’s only for 6 month. Hopefully in the near future, all the skills and knowledge the write got from Four Points can be a useful and plus points for the writer when he set up his own business.

Keywords: Four Points by Sheraton Surabaya, Internship report