

INTERNSHIP REPORT
AT VASA HOTEL SURABAYA



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STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL MASTER GOURMET ACADEMY
SURABAYA

2021

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Has been tested and declared successful.

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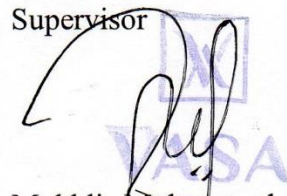
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First of all, I want to thank Jesus Christ because of His blessing and guidance that I can complete the writing of internship final report. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts. The internship final report is prepared based on the six months internship at Vasa Hotel Surabaya.

In the process of completion this report, the author has received much guidance and assistance from various parties. To that end, the author would like to express gratitude to the names below:

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I realized that this report is far from perfect in term of the arrangement and content, so I hope readers can give critics and suggestions.

Finally, the author expects this report can be useful to all the readers.

Surabaya, August 28th 2021

Audrey Arthania Golden

PLAGIARISM STATEMENT

I certify that this assignment/report is written by me and in my own words, based on my personal study and research and that I have acknowledge all materials and sources used in its preparation, whether they be articles, reports, lecturer notes, and any other kind of documents. I certified that this report has not previously been submitted for assessment and that I have not copied in part or whole or otherwise plagiarized the work of other student and/or person according to the Ottimmo International Master Gourmet Academy regulations.

Surabaya, August 28th 2021

Audrey Arthania Golden

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EXECUTIVE SUMMARY

This report is a final step to complete the study program in Ottimmo International Mastergourmet Academy Surabaya. This internship program is important for the writer to know the real work kitchen situation. The writer started her internship program from 9th February 2021 until 9th August 2021.

The internship final report is prepared based on the six months experience of internship in Vasa Hotel Surabaya. The author chose Vasa Hotel Surabaya because Vasa is five stars hotel in Surabaya that have a good quality of food and kitchen.

The author got a lot of knowledge from 209 Dining's Kitchen at Vasa Hotel Surabaya. They taught me a lot about cooking technique so that it is effective for food cost and time. The author learned about time management, responsibility, how to improve team working, improve the mise en place skills, and plating. They gave me a lot of suggestion for my future career.

Key words: *Internship, Kitchen, Vasa Hotel*