**INTERNSHIP FINAL REPORT**

**PASTRY KITCHEN IN JW MARRIOTT HOTEL SURABAYA**



**Arranged by**

**Natasya Aurel**

**1874130010010**

**STUDY PROGRAM OF CULINARY ART**

**OTTIMMO INTERNASIONAL MASTERGOURMET**

**ACADEMY**

**SURABAYA**

**2021**

**APPROVAL**

Title : Internship at JW Marriott Hotel Surabaya

Company Name : JW Marriott Hotel Surabaya

Company Address : Jalan Embong Malang 85 – 89, Surabaya, Indonesia

 60261

No. Telp : ( 031 ) 5458888

which is carried out by Students of Culinary Arts study program OTTIMMO Internasional MasterGourmet Academy Surabaya

Name : Natasya Aurel

Student No : 1874130010010

Has been tested and declared successful.

Approve, Surabaya, August 8 th 2021

Advisor Supervisor

Latifahtur Rahmah, S.Pd., M.Pd Sardji

NIP. 19940225 2002 070 Junior Sous Chef

Knowing,

Director of OTTIMMO Internasional MasterGourmet Academy Surabaya

Zaldy Iskandar, B.Sc,

NIP.197310251201001

**INTERNSHIP REPORT**

**JW MARRIOTT HOTEL**

**SURABAYA**

**Arranged by :**

**Natasya Aurel ( 1874130010010 )**

Done the internship period from January 5 th 2021 - July 5 th 2021 at JW MARRIOTT Hotel Surabaya

**Advisor, Examiner I Examiner II**

Latifahtur Rahmah, Irra Chrisyanti Dewi, Arya Putra Sudjaja,

S.Pd., M.Pd S.Pd. M.S.M SE

NIP. 19940225 2002 070 NIP. 19781201 1702 028 NIP. 19801017 1703 001

**Director of OTTIMMO Head of Study Program Culinary Arts**

**International OTTIMMO International**

**Mastergourmet Academy, Mastergourmet Academy,**

Zaldy Iskandar, B.Sc, Hilda Tjahjani Iskandar, S.E., M.M

NIP.197310251201001 NIP : 1969102920002072

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 Praise and thanks to God Almighty for the successful completion of this report. The author 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 3 months of internship in JW MARRIOTT HOTEL SURABAYA..

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6. All who involved in the making of this internship report.

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

Surabaya, August 12th 2021

 Natasya Aurel

**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 resources used in its preparation, whether they be books, articles, reports, lecturer 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 a claim against the authenticity of my work.

Surabaya, August 12th 2021

Natasya Aurel

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**EXECUTIVE SUMMARY**

 This internship report is made to complete the education certificate program as an experience for each student before working in the kitchen as a professional person in culinary and hospitality services.

 The author must do an internship for 6 months at JW Marriott Hotel Surabaya. In the six months of training, the author has opportunity to learn by working in pastry bakery. The author learns how to make cakes, decorate cakes, decorate chocolates, use some modern equipment, team work and good communication, participate in many buffet events, banquet events, etc......

 The author learned so much during the internship, both in skills, creativity, neatness, cleanliness, working efficiently, time management, planning materials for storage, food labeling and so on. In this case it also helps the author to build a professional network in working in this industry.

 For writers, the internship program is very important. The internship is a step where the writer can apply all the knowledge that has been learned in campus, put it into practice and know the real life of a kitchen working, management, how to communicate and work in a team, and how to serve the perfect meal to guests.

 JW Marriott Hotel Surabaya has many sections in the culinary department and it is a great honor for the author to join the pastry & bakery team and learn many new things, as well as professionals.

Keywords : Internship, Kitchen, JW Marriott Hotel Surabaya