**INTERNSHIP FINAL REPORT**

**PASTRY KITCHEN**

**JW MARRIOTT SURABAYA**



**Arranged by:**

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STUDY PROGRAM OF CULINARY ART OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY

SURABAYA 2021

**INTERSHIP REPORT**

**PASTRY KITCHEN JW MARRIOTT SURABAYA**

Arranged by:

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Done the internship period from **5th January 2021 – 5th July 2021** at

**JW Marriott Hotel Surabaya**

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7. 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 24th 2021

Silviana Meilanny H.

# 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.

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Surabaya, August 24th 2021

Silviana Meilanny H.

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# EXECUTIVE SUMMARY

JW Marriott Surabaya is one of 5 star hotel in Surabaya. Every day there are always guests who come to stay or go to the restaurant in the hotel. JW Marriott Hotel Surabaya is one of the hotel industries that use hospitality to attract its guests. Not only does JW Marriott Hotel Surabaya use hospitality to attract its guests, it also included in Marriott Inc. which already has many branches and trademarks in many countries. Therefore, it is why JW Marriott Hotel Surabaya also has a great integrity and high standard as an international five stars hotel.

The writer was glad that he got accepted as an intern in JW Marriott Surabaya. Because JW Marriott Hotel Surabaya is a big international company, it will boost the writer’s career after this internship. Most corporations need employees who have degree and experience. Being an intern for six months in JW Marriott Hotel Surabaya will be an experience to be considered. The writer hopes that the management in JW Marriott Hotel Surabaya will be stable soon so the staffs and the trainees there will be comfortable working there. The writer also hopes that JW Marriott Hotel Surabaya will be more successful in the future.