

INTERNSHIP REPORT

**PASTRY & MAIN KITCHEN AT G'SIGN HOTEL
BANJARMASIN**



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OTTIMMO INTERNATIONAL

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

Surabaya, July 10th, 2021

Hadi Sebastian Uyanto

PLAGIARISM STATEMENT

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EXECUTIVE SUMMARY

This report is a partial requirement of the internship program and also the last one steps to complete our studies at the Ottimmo Culinary and Patisserie Academy International. In 6 months from January to July 2021 the author did an internship at G'Sign Hotel Banjarmasin. Author assigned operates in two divisions of G'Sign Hotel Banjarmasin, namely Pastry and Main Kitchen.

G'Sign Hotel is one of the best four-star hotel in Banjarmasin area with many appreciation from many visitors as well as from many political figures of the city of Banjarmasin and have long opened their properties in Banjarmasin showing tremendous growth and success. For this reason, the author chose G'Sign Hotel as place to do an internship program.

G'Sign Hotel Banjarmasin has made it easier for practical author experience the world of the hospitality business in Indonesia while experiencing local wisdom. During the last 6 months, the author gets the grace and good knowledge of the chefs and every member of the team. The author finds that many of the cast and crew at G'Sign Hotel Banjarmasin have entered the culinary industry for a long time. They somehow provide great training that motivates author to become better every day. Besides, all the chefs always make sure everyone has enough knowledge to do the job right. They also ensure that all trainees have the opportunity to learn as much as possible. Therefore, even for a short time, the author learned a lot and got the right training during his internship at G'Sign Hotel Banjarmasin.

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

