

**INDUSTRIAL TRAINING REPORT**  
**PASTRY & HOT KITCHEN IN FOUR POINTS HOTEL BY**  
**SHERATON SURABAYA**



**By**

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**INTERNATIONAL MASTERGOURMET ACADEMY**

**Surabaya**

**2021**

## **INTERNSHIP REPORT**

### **PASTRY & HOT KITCHEN IN FOUR POINTS HOTEL BY SHERATON SURABAYA**

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Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Authors during 6 months in Third . This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

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7. Other parties who wish to be referred to as parents and colleagues, etc. dst. Finally, the Authors hope that this report can be useful for us all.

Surabaya, 30 April 2021



Felix Sandro Tanjaya

## **Plagiarism Statement**

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13 August 2021

Felix Sandro Tanjaya

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## **Executive Summary**

This report is a partial requirement of internship program and also the last step to complete our studies at Akademi Kuliner dan Patiseri Ottimmo International. In 6 months , from January 2021 to July 2021 the author did the internship at Four Points Hotel by Sheraton Pakuwon Indah .

Four Points Hotel by Sheraton Pakuwon Indah has allowed the author practically experiences the world of tourism and hospitality business in Indonesia . For the past 6 months , the author earned good grace and knowledge from the chefs and each team members. The author found that many cast and crew at The Four Points Hotel by Sheraton Pakuwon Indah are just started to dive into culinary industry since Four Points Hotel by Sheraton Pakuwon Indah newly opened. They somehow provided a great training which motivates the author to be better everyday. In addition, all chefs always ensure everyone had a sufficient knowledge to do his job properly. They also ensure all trainees got a chance to learn as much as possible.

All staffs offer their knowledge every day for 6 months for the author , starting from the product comes at receiving area until the ingredient will use for cooking , also how to set up all outlet at Djaman Doeloe restaurant and serve it to the guest . The staffs also taught us how to prepare the ingredients of breakfast well and doing it cleanly and neatly , they taught the author this for to make the good habit at the kitchen is always clean as you go.

In addition, the author is not only taught how to cook but taught many things about the world of hospitality. The knowledge provided starts from how to communicated well and also how to work well with all hotel staffs.

*Keyword: Four Points Hotel by Sheraton Pakuwon Indah, Internship, Hospitality.*