

**INTERNSHIP REPORT**

**“GARDE MANGER AND HOT KITCHEN AT FOUR POINTS  
SURABAYA PAKUWON”**



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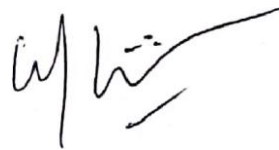
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Finally, the Author hope that this report can be useful for us all.

Surabaya, 9<sup>th</sup> June 2021

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## **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 sources used in its preparation, whether they be books, articles, reports, lecture 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 plagiarised the work of other students and/or persons.

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Surabaya, 9<sup>th</sup> June 2020

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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 December 2020 to June 2021 the author did the internship at Four Points Pakuwon Surabaya. The author was assigned to operate in two division of Four Points Pakuwon Surabaya which was Djaman Doeloe Resto & Bar and Magnolia Restaurant.

Four Points by Sheraton is a multinational hotel brand operated by Marriott International that targets business travelers and small conventions. Where timeless classics are woven with modern details. For this reason, author chose Four Points by Sheraon as a place to conduct an internship program.

Four Points Pakuwon Surabaya has allowed the author practically experiences the world of tourism and hospitality business in Indonesia. For the past 6 months and a week, the author earned good grace and knowledge from the chefs and each team members. The author found that many cast and crew at Four Points Pakuwon Surabaya are just started to dive into culinary industry since Four Points Pakuwon Surabaya 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/her job properly. They also ensure all trainees got a chance to learn as much as possible. Therefore, even within a short period of time, the author had learned a lot and gotten proper training during the internship at Four Points Pakuwon Surabaya.

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

*Keyword: Four Points Pakuwon By Sheraton Surabaya, Internship, Hospitality*