

APPROVAL 1
INTERNSHIP REPORT
HOT KITCHEN IN FOUR POINTS HOTEL BY SHERATON
PAKUWON INDAH SURABAYA

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Done the internship from December 14th 2021 until Juny 14th 2021 at Four Points
Hotel by Sheraton Surabaya

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APPROVAL II

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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 Author 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

Marvin Fernando

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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30 April 2021

Marvin Fernando

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EXECUTIVE SUMMARY

The author began the internship program for six months which began on December 14th, 2021 until June 14th, 2021, at Four Points by Sheraton Pakuwon Indah Surabaya. The author learned a lot at Four Points. The author is placed in the hot kitchen division for six months. During these six months, the author learned to explore what needs to be done in a hot kitchen starting from learning how to cook, discipline, time management, and responsibility. In the four stars hotel the author is taught how to work professionally in the culinary and hospitality fields so that in the future it can be useful for the author.

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