

INTERNSHIP REPORT
GARDE MANGER AT FOUR POINTS BY SHERATON SURABAYA



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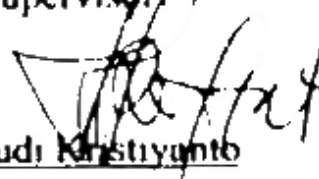
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Finally, the Author hope that this report can be useful for us all.

Surabaya, 11th October 2021

Yosephien Tanjani

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 am aware that the incorporation of material from other works of that material without recognition will be treated as plagiarism. 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, 11th October 2021

Yosephien Tanjani

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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 Ottimmo Culinary and Patisserie International Academy. In 6 months, from April 2021 to October 2021 the Author did the internship at Four Points by Sheraton Surabaya. Author assigned operate in Garde Manger division at Lime Restaurant.

Four Points by Sheraton is a multinational hotel brand operated by Marriott International that targets business travellers and small conventions. Where timeless classic are woven with modern details. For this reason, Author choose Four Points by Sheraton Surabaya as a place to conduct an internship program.

Four Points by Sheraton Surabaya has allowed the Author practically experiences the world 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 Four Points by Sheraton Surabaya are just started to dive into culinary industry since Four Points by Sheraton Surabaya newly opened. They somehow provided a great training which motivates the Author to improve be better person. In addition, all chefs always 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 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 by Sheraton Surabaya.

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

Keyword : Four Points by Sheraton Surabaya, Internship, Hospitality