

**INTERNSHIP FINAL REPORT**

**PASTRY KITCHEN INTERNSHIP AT VASA HOTEL SURABAYA**



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OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY**

**SURABAYA**

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## **INTERNSHIP REPORT**

### **PASTRY KITCHEN INTERNSHIP AT VASA HOTEL SURABAYA**

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Surabaya, 12<sup>th</sup> June 2021

A handwritten signature in black ink, appearing to read 'Felicia Cindy', with a stylized initial 'F'.

Felicia Cindy

## **PLAGIARISM STATEMENT**

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge 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, expect 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, 12<sup>th</sup> June 2021



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## EXECUTIVE SUMMARY

This internship report is based on the six months long internship program that the author had successfully completed in Vasa Hotel Surabaya under the Pastry Kitchen division from 26<sup>th</sup> November 2020 to 25<sup>th</sup> May 2021 as a requirement to complete the Culinary Arts, Baking and Pastry Advanced Diploma Program at Ottimmo International MasterGourmet Academy.

The author chose Vasa Hotel Surabaya because it is one of the most famous locally owned five-star hotel in Surabaya. They are well known for their F&B outlets, great hospitality and facilities. As someone who is completely new to the practical professional kitchen setting, the author gained a lot of new experience that are essential for her future career. Through this report, the author would like to share her personal experience and lessons learnt during her time at the pastry kitchen of Vasa Hotel Surabaya, which include; how the pastry kitchen operates, the daily production activities done, the scope on how to handle customer during dining hours, how to maintain and follow the hygiene procedure established and etc.

This internship program is very beneficial for the author, as it has given her a chance to develop her practical skill and connection from the hospitality industry. The author also hope that through this program, Ottimmo International MasterGourmet Academy could also gain a positive relationship with Vasa Hotel Surabaya.

*Keywords: (Vasa Hotel Surabaya, Internship, Pastry Kitchen, Ottimmo International MasterGourmet Academy).*