

INTERNSHIP FINAL REPORT
HOT KITCHEN IN FOUR POINTS HOTEL BY SHERATON
SURABAYA



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STUDY PROGRAM OF CULINARY ART OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY

Surabaya

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INTERNSHIP REPORT

HOT KITCHEN IN FOUR POINTS HOTEL BY SHERATON SURABAYA

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Done the internship from January 12nd 2021 until July 2nd 2021 at

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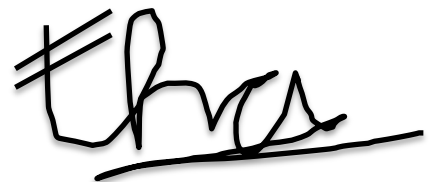
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Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Authors during 6 months. This report is prepared as one of the requirements to complete the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

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Surabaya, 5 July 2021

A handwritten signature in black ink, appearing to read 'Ferdian', written over a horizontal line.

Ferdian Handoyo Anggresta

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Table of Content

INTERNSHIP FINAL REPORT	i
APPROVAL I	ii
APPROVAL II	iii
ACKNOWLEDGEMENT	iv
PLAGIARISM STATEMENT	v
TABLE OF CONTENT	vi
LIST OF PICTURE	viii
LIST OF TABLE	iv
EXECUTIVE SUMMARY	xi
CHAPTER I INTRODUCTION	1
1.1 Background	1
1.2 Objective	2
1.3 The Benefits of Internship	2
Chapter II	3
2.1 History Company	3
2.2 Vision, Mission and Core Value	4
2.3 Organizational Structure and Main Task	7
2.4 Company Overview	10

Chapter III.....	19
3.1 Place of Assignment	19
3.2 Activities Performed	19
3.3 Job Description Based on Workmanship	20
3.4 Problem Faced and How to Solve Them	23
3.5 Product of Internship.....	24
Conclusion and Suggestion.....	26
4.1 Conclusion	26
4.2 Suggestion.....	27
Bibliography	28
Appendix.....	29

List of Picture

Picture 1 Kitchen Structure	7
Picture 2 Four Point Map	10
Picture 3 Four Point Pakuwon Indah Building.....	11
Picture 4 Four Point Pakuwon Indah Lobby	11
Picture 5 Djaman Doeloe Restaurant	12
Picture 6 Djaman Doeloe Tradisional section 1	12
Picture 7 Djaman Doeloe Tradisional section 2.....	12
Picture 8 Street Food Cart	13
Picture 9 Beverage Station	13
Picture 10 Deluxe Guest Room 1, king size.....	14
Picture 11 Deluxe Guest Room 2, twin bed	14
Picture 12 Premium Deluxe Guest room 1, king size	14
Picture 13 Premium Deluxe Guest room 2, twin bed.....	15
Picture 14 Junior Suite, king size	15
Picture 15 Premium Suite, bedroom, king size	15
Picture 16 Swimming Pool.....	16
Picture 17 Training Center	16
Picture 18 Meeting Room	17
Picture 19 Grand Ballroom	18
Picture 20 Nasi Goreng Djaman Doeloe	24
Picture 21 Fish and Chips.....	24
Picture 22 Tahu Telor.....	24
Picture 23 Nasi Bakar.....	25

Picture 24 Ngeteh Doeloe	25
Picture 25 Dinner Buffet 1	29
Picture 26 Dinner Buffet 2	29
Picture 27 Dinner Buffet 3	29
Picture 28 Dinner Buffet 4	29
Picture 29 Dinner Buffet 5	29
Picture 30 Dinner Buffet 6	29
Picture 31 Training Session.....	30
Picture 32 Cleaning in chiller.....	30

List of Table

Table 1. Room Rates	15
Table 2. Monthly Job Description.....	22
Table 3. Product of Interview.....	25

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 allowed the author to learned and experiences the world of tourism, hospitality, and culinary business in Indonesia. For the past 6 months, the author has learned a lot from the senior members of the kitchen and chefs. The author learned that many of the chefs had a lot of experience as a head chef, sous chef, or chef de partie from working outside the country, while the seniors such as commie and daily worker had previously experienced working in the Four Points Hotel by Sheraton as trainee too. They had a great system that motivates trainees and casual to learn from their superiors as much as possible. In addition, they make it clear that all staff wether it's a staff or trainee, should know what he/she is doing.

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

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