

INTERNSHIP REPORT

“PASTRY & MAIN KITCHEN AT G’SIGN HOTEL BANJARMASIN”



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Banjarmasin”

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

Surabaya, July 1th, 2021

Joshua Jefferson

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, July 1th, 2021

Joshua Jefferson

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EXECUTIVE SUMMARY

This report was created as part of the requirements for the internship program and also the final step for our studies at the Ottimmo International Culinary and Patisserie Academy. Within 6 months, starting from January 2021 to July 2021, the author did an internship at G'SIGN hotel Banjarmasin. The author was assigned to operate in two divisions for 3 months in pastry and 3 months in the main kitchen.

G'SIGN Hotel is a four-star hotel that can compete with other four-star hotels in Banjarmasin such as Mercure Hotel, Galaxy Hotel, Rattan Hotel, etc. and it can be said that it is a good four-star hotel among the other four-star hotels. For this reason, the author chose Hotel G'SIGN as a place to do an internship program.

G'SIGN Hotel has enabled the author to practically experience the world of tourism and hospitality business in Indonesia while still maintaining a passion for western luxury. For 6 months, the author got good learning and knowledge from the chefs and every other member. The author found that many of the crew at G'SIGN Hotel Banjarmasin are young in their 20s and are just starting to enter the culinary industry and other fields.

And they get great training from seniors who have worked for more than 10 years at G,SIGN hotel and motivate writers to be better every day. In addition, all the chefs always make sure everyone has enough knowledge to do their job properly. They also ensure that all interns have the opportunity to learn as much as possible. Therefore, in a short time, the author has learned a lot and received useful training during his internship at G,SIGN Hotel Banjarmasin.