

INTERNSHIP FINAL REPORT
HOT KITCHEN AT VASA HOTEL SURABAYA



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INTERNSHIP REPORT

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Surabaya, May 17th 2021

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5. Big thank you to Rizky Aditya because he always there for me through my hardest time at Vasa.

Surabaya, May 17th 2021

Stefanie Alex

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and research 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 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 plagiarized the work of other students,

On this statement, I am ready to bear the risk any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, May 17th 2021

Stefanie Alex

TABLE OF CONTENTS

COVER	
APPROVAL	
APPROVAL	
ACKNOWLEDGEMENT	i
PLAGIARISM STATEMNT LETTER.....	ii
TABLE OF CONTENTS	iv
LIST OF PICTURES.....	vi
LIST OF TABLES.....	vii
EXECUTIVE SUMMARY.....	viii
BAB I INTRODUCTION.....	1
BAB II GENERAL DESCRIPTION OF VASA HOTEL	2
2.1 LOCATION.....	4
2.2 VISION AND MISION.....	5
2.3 HOTEL CULTURE	5
2.4 FEATURES OF VASA HOTEL.....	5
2.5 ORGANIZATIONAL STRUCTURE	19
2.6 ORGANIZATIONAL MAIN TASK.....	19
2.7 ORGANIZATIONAL RESPONSIBILITIES	20
BAB III INDUSTRIAL TRAINING ACTIVITIES.....	21
3.1 RECIPES OF 209 COLD & WESTERN KITCHEN.....	23
3.2 HYGIENE & SANITATION AND PROCEDUR.....	24

CHAPTER IV

CONCLUSION.....29

BIBLIOGRAHPY.....31

APPENDIX.....32

LEMBAR CORRECTION LIST

SCAN SERTIFIKAT

LEMBAR PENILAIAN MAGANG

LIST OF PICTURE

• Picture 1. Location Maps of Vasa.....	4
• Picture 2. Bedroom 1.....	6
• Picture 3. Bedroom 2.....	7
• Picture 4. Bedroom 3.....	8
• Picture 5. Bedroom 4.....	8
• Picture 6. Bedroom 5.....	9
• Picture 7. Bedroom 6.....	10
• Picture 8. Bedroom 7.....	10
• Picture 9. Bedroom 8.....	11
• Picture 10. Bedroom 9.....	12
• Picture 11. Lobby lounge.....	12
• Picture 12. 209 dining.....	13
• Picture 13. 209 dining.....	13
• Picture 14. Xiang Fu Hai.....	14
• Picture 15. Xiang Fu Hai.....	14
• Picture 16. Ballroom.....	15
• Picture 17. Prefunctional room.....	15
• Picture 18. Wedding chapel.....	16
• Picture 19. Swimming Pool.....	17
• Picture 20. Gym	17
• Picture 21. Chamas.....	18
• Picture 22. Chamas.....	18
• Picture 23. Thousand island.....	24
• Picture 24. French dressing.....	25
• Picture 25. Vinaigrette dressing.....	25
• Picture 26. Caesar dressing.....	26

- Picture 27. Egg benedict.....27
- Picture 28. Omellete.....27
- Picture 29. Carbonara Sauce.....28
- Picture 30. Bolognese Sauce.....28
- Picture 31. Cleaning Storage.....29
- Picture 32. Cleaning Storage.....29
- Picture 33. Teammate’s Picture.....29
- Picture 34 Teammate’s Picture.....29

LIST OF TABLE

- 2.6.1 Organizational Structure.....19
- Table 1 Activites.....22

EXECUTIVE SUMMARY

This report is a final step to complete the study program in Akademi Kuliner dan Patiseri Ottimmo International Surabaya as a trainee at Vasa Hotel Surabaya for 6 months. This internship program is important for the writer to know how to work in the real world/kitchen. The writer started her internship program from November 9th 2020 until May 9th 2021.

I'm doing my internship at Vasa Hotel Surabaya. I choose Vasa Hotel Surabaya because Vasa is five stars hotel in Surabaya that have a good quality of food and kitchen. I choose Cold Kithcen 3 months and Hot kitchen (Western) 3 months because I want to improve myself in Culinary, basic cuts, dressings, and also Western food.

The writer got a lot of knowledge from both Cold Kitchen and Hot Kitchen (Western) at Vasa Hotel Surabaya. They teach me how to make an omellete in a fast way, pasta sauce (aglio olio, bolognese, and carbonara), how to grill chicken, fish, sausage, squid, and satay, how to cook and plating food for executive lounge, last but not least they teach me to make some food for heating lamp(buffet), make a new simple delicious dressings, how to make a fast and good dressings, basic cuts that is way more simple technique and also how to cut fruit fast. They also teach me how to be a profesional Chef with the preparation, attitude, cleanliness, focus, teamwork and fast. They give me a lot of suggestion for how to work in a good way for my future. They push me hard to become more confident in what I made and always ask if I there's anything that I don't know.

Keywords : Trainee, Chef, Internship, Vasa , Hot Kitchen , Salad Dressing

