**INDUSTRIAL TRAINING REPORT**

**INTERNSHIP REPORT IN THE KITCHEN AT FOUR POINTS BY SHERATON MANADO HOTEL**

# COVER



By:

**MARIA KRISNALIA EGA TAMPEMAWA**

**NIM: 1874130010045**

**OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY SURABAYA CULINARY ARTS PROGRAM STUDY**

#

# INTERNSHIP REPORT

**INTERNSHIP REPORT IN THE KITCHEN AT FOUR POINTS BY SHERATON MANADO HOTEL**

Arranged by:

MARIA KRISNALIA EGA TAMPEMAWA ( 1874130010029 )

Done the internship period from ( 02 February 2021 – 02 August 2021) at

( Four Points by Sheraton Manado Hotel )

Approved by:

Advisor, Examiner I, Examiner II,

Arya Putra Sunjaja, SE. Hilda Tjahjani Iskandar, Gilbert Yunuar S.E.,Ak.,C.A.,M.M. Hadiwirawan, A.Md. Par

NIP: 198010171703001 NIP: 196910292002072 NIP:199001011701041

Knowing,

Director of OTTIMMO Head of Study Program Culinary Art,

International Mastergourmet OTTIMMO International

Academy, Mastergourmet Academy,

Zaldy Iskandar, B.SC. Irra Chrisyanti Dewi, S.Pd.,M.S.M

NIP: 197310251201001 NIP: 197812011702028

# APPROVAL

Tittle : INTERNSHIP REPORT IN THE KITCHEN

Company Name : Four Points by Sheraton Manado Hotel

Jl. Piere Tendean Boulevard, Kec. Sario, Kota Manado, Sulawesi Utara 95111

Telp./Fax. : (0431) 8803999

Which is carried out by Students of Culinary Arts study program OTTIMMO International MasterGourmet Academy Surabaya

Name : MARIA KRISNALIA EGA TAMPEMAWA

Student No : 1874130010045

Has been tested and declared successful.

Approve, Surabaya, 1 August 2021

Advisor Supervisor

Arya Putra Sunjaja, SE Muhammad Aqibar

NIP: 198010171703001 Jabatan: Jr. Sous Chef

Knowing,

Director of OTTIMMO International MasterGourmet Academy Surabaya

Zaldy Iskandar, B.Sc.

NIP. 197310251201001

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Manado, 1 August 2021

MARIA KRISNALIA EGA TAMPEMAWA

**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 plagiarized the work of other students and/ or persons.

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 ethcis, or you have a claim against the authenticity of my work.

Manado, August 1st 2021

MARIA KRISNALIA EGA TAMPEMAWA

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# EXECUTIVE SUMMARY

 Indonesia is one of the big countries in the world. Which consists of various islands and various tribes, races and religions. So that makes Indonesia as one of the countries that has a lot of tourism visited by foreign and local tourists. In supporting tourists in an area there are supporting things for tourists, including places to live, and other supporting things. But no less important is the culinary. Each region has a variety of culinary that characterizes the region. To fulfill the Diploma III requirements of OTTIMMO International Culinary and Patisserie Academy, the author must complete this Internship program. Students can choose their internship place, so the authors choose Four Points by Sheraton Manado Hotel as their internship place in order to apply and improve the skills and knowledge they have learned at OTTIMMO International. The author chose fourpoints because this hotel is located above the biggest mall in Manado City, namely Manado Town Square (Mantos). This hotel has become one of the well-known hotels and is in demand by the people of North Sulawesi.

 When starting the internship program at the Four Points by Sheraton Manado hotel for 6 months and the author was placed in the FBP Department from February 2, 2021 – August 2, 2021. During those 6 months the author was placed in two different sections, the first 3 months in the pastry section and the last 3 months in the main kitchen. In the internship process, the writer learns how to work in a real kitchen, how to work in time, how to work under pressure, learn about desk work, time management, learn to serve guests well and how to work efficiently. Internships help writers to apply the knowledge and skills that OTTIMMO has taught, can also boost creativity, learn new recipes, take responsibility at work, and learn new techniques in real kitchens. This Internship Program is very helpful in forming and creating a competent workforce in their field.

 Hopefully the Four Points by Sheraton Manado hotel can maintain a good working relationship and support each other, because it is one of the keys to the success and progress of a company and can create comfort in carrying out daily work. Also Ottimmo always maintains a good working relationship with Four points by sheraton Manado Hotel. And hopefully in the future the knowledge and skills that the author gets at Four Points by Sheraton Manado Hotel can be used and become an added value for applying for jobs in restaurants or hotels.

*Keywords: Internship, Four Points Hotel by Sheraton Manado, OTTIMMO International*