

INTERNSHIP REPORT
LOMBOK PLAZA HOTEL
MATARAM



By:

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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA
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INTERNSHIP PLACEMENT APPROVAL

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which is carried out by Students of Culinary Arts study program OTTIMMO
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4. All who involved in the making of this internship report. Finally, the Author hope that this report can be useful for us all.

Mataram, 1 November 2021

Benedikta Erneza Trinanda Admodjo

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.

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.

Mataram, 1 November 2021

Benedikta Erneza Trinanda Admodjo

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EXECUTIVE SUMMARY

This internship report is a final step to complete the Diploma III of the Culinary Arts Program at Ottimmo International MasterGourmet Academy Surabaya. The author conducted a 6-month internship at Lombok Plaza Hotel. By writing this report, the author has completed the internship period from April 1st, 2021- September 30th, 2021. This internship is done in order to implement and improve both skill and knowledge that had been learned in the campus.

Lombok Plaza Hotel and convention is a 3 star hotel located in the area Cakranegara, Mataram. The hotel is located in the central business and commercial district of Mataram. Even though this is a 3 star hotel, this hotel is quite well known in Mataram and the author has learned a lot from this hotel.

Lombok Plaza Hotel gives the author a lot of lessons and experiences at work. During the internship, the author not only gains work experience, but also learned many important things such as knowledge, skills, attitude, how to work under pressure, improve communication skill, and how to overcome problems in the kitchen.

To complete the requirements of the internship program, the author will explain the activities during the internship in more detail in this report.

Keywords: Lombok Plaza Hotel, Internship, Hotel