

INTERNSHIP REPORT

**MAIN KITCHEN AT FOUR POINTS BY SHERATON
SURABAYA**



By

Marianne Gracella Hadi Kusuma

1874130010030

**STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
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APPROVAL

Title : Internship Report "Main Kitchen at Fourpoints by Sheraton Surabaya"
Company name : Fourpoints by Sheraton Surabaya
Company address : Jl. Embong Malang No. 25-31 Kedungdoro, Kec. Tegalsari, Kota Surabaya, Jawa Timur 60261
No. Telp/Fax : (031) 5477488

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

Name : Marianne Gracella Hadi Kusuma
Student No : 1874130010030
Has been tested and declared successful.

Approved by, Surabaya, October 5th 2021
Advisor Supervisor

Hilda Tjahjani Iskandar, SE, AK, CA
NIP. 1969 1029 2002 072

Judi Kristiyanto
Chef de Cuisine

Acknowledged by,
Director of OTTIMMO International MasterGourmet Academy Surabaya

Zaldy Iskandar, B.Sc.
NIP. 1973 1025 1201 001

EXAMINER APPROVAL
MAIN KITCHEN AT FOUR POINTS BY SHERATON SURABAYA

Arranged by:

Marianne Gracella Hadi Kusuma

1874130010030

Done the Internship from 5th April 2021 until 4th October 2021 at Four Points by Sheraton Surabaya.

Approved by:

Supervisor

Examiner 1

Examiner 2

Hilda Tjahjani Iskandar,

Ira Christiyanti Dewi,

Gilbert Yanuar

S.E. MM

S.Pd. MS.M

Hadiwirawan, A.Md. Par

NIP. 1969 1029 2002 072

NIP. 1978 1201 1702 028

NIP. 1990 0101 1701 041

Acknowledged by,

**Director of OTTIMMO
International MasterGourmet Academy,**

**Head of Study Program Art
Ottimmo International
MasterGourmet Academy,**

Zaldy Iskandar, B.Sc.

Hilda Tjahjani Iskandar, S.E., M.M

NIP. 1973 1025 1201 001

NIP. 1969 1029 2002 072

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

Surabaya, October 5th 2021

Marianne Gracella Hadi Kusuma

PLAGIARISM STATEMENT

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Surabaya, October 5th 2021

Marianne Gracella Hadi Kusuma

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