

## ACKNOWLEDGEMENT

Praise and thanks to God Almighty for the successful completion of this report. The author can complete the writing of internship final report. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts. The internship final report is prepared based on the 6 months of internship in Sheraton Hotel and Towers Surabaya.

In the process of completion of this report, the author has received much guidance and assistance from various parties. To that end, the author expresses their sincere thanks to:

1. Ms. Aprilia Nurcahyaning Rahayu as Advisor, who has guided, provides guidance and suggestions until the completion of this report.
2. Ms. Irra Chrisyanti Dewi as Head of the Culinary Arts Studies Program.
3. Mr. Zaldy Iskandar as Director of Akademi Kuliner dan Patiseri OTTIMMO Internasional Surabaya.
4. Ms. Nia Rochmawati as the Examiner on the presentation.
5. Mr. Alamsyah Jo as a General Manager of Sheraton Hotel and Towers Surabaya.
6. Ms. Ari as Training Manager of Sheraton Hotel and Towers Surabaya.
7. Mr. Steve Bhakti Tanudharma as Executive Chef of Sheraton Hotel and Towers Surabaya.
8. The entire staff, casual, and trainee of Sheraton Hotel and Towers Surabaya.
9. My beloved parents for helping me and giving the support until the completion of this report.

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

Surabaya, May 21<sup>st</sup> 2019



Livia Nathania Farant

## APPROVAL

Title : Internship at Sheraton Hotel and Towers Surabaya  
Company Name : Sheraton Hotel and Towers  
Company Address : Jl. Embong Malang No. 25-31, Kedungdoro, Tegalsari,  
Surabaya 60261  
No. Telp : (031) 5468000

which is carried out by Students of Culinary Art Ottimmo International  
Mastergourmet Academy Surabaya

Name : Livia Nathavnia Farant  
Reg. No : 1674130010059

Has been tested and declared successful.

Approve,  
Advisor



Aprillia Nurcahyaning R, S.Pd., M.Kes  
NIP. 199204081803042

Surabaya, April 4<sup>th</sup> 2019  
Supervisor



Ari Triardiani  
Training Manager

Knowing,  
Director of Akademi Kuliner dan Patiseri Ottimmo Internasional



Zaldy Iskandar, B.Sc  
NIP. 197310251201001

**INTERNSHIP REPORT**  
**BANQUET KITCHEN AT SHERATON HOTEL AND TOWERS**  
**SURABAYA**

Arranged by:  
**Livia Nathania Farant**  
**1674130010059**

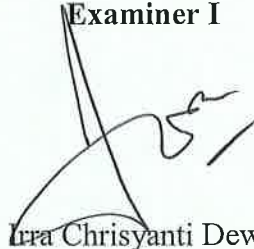
Done the internship program from October 4<sup>th</sup> 2018-April 4<sup>th</sup> 2019 at Sheraton  
Hotel and Towers Surabaya

**Advisor**



Aprilia Nurcahyaning  
Rahayu, S.Pd., M.Kes  
NIP. 199204081803042

**Examiner I**



Ira Chrisyanti Dewi,  
S.Pd., M.S.M  
NIP. 197812011702028

**Examiner II**



Nia Rochmawati, S.TP.,  
M.P  
NIP 199210141803041

**Director of Akademi Kuliner dan  
Patiseri Ottimmo Internasional**



Zaldy Iskandar, B.Sc  
NIP. 197310251201001

**Head of Study Program of Akademi  
Kuliner dan Patiseri Ottimmo  
Internasional**



Ira Chrisyanti Dewi, S.Pd., M.S.M  
NIP. 197812011702028

## PLAGIARISM STATEMENT

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Surabaya, May 21<sup>st</sup> 2019



Livia Nathania Farant

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## **EXECUTIVE SUMMARY**

This report is a final step to complete the academy program in Ottimmo International Mastergourmet Academy Surabaya. The author had to do internship for 6 months in Sheraton Hotel and Towers Surabaya in order to implement and to improve both skills and knowledge that have learned at Ottimmo to be a part of Culinary Team in Sheraton Hotel and Towers Surabaya.

In the past 6 months, the author has the opportunity to learn at Banquet Kitchen. The author learns how to work in team, how to work under pressure, learn about job desk and work structure of hotel in kitchen department. The author also can improve creativity, time management and how to work efficiently. Internship helps the author to implement the knowledge that had been taught at Ottimmo to the real kitchen. Internship also help the author to learn about leadership and take responsibility at working place, give a chance to the author to learn new recipe, new techniques and the standard in real kitchen.

Hopefully in the future, the knowledge and the skill that got from Sheraton Hotel and Towers Surabaya can be used and be a plus point to apply a job in the other Restaurant or Hotel.

*Keyword: Internship, Sheraton Hotel and Towers Surabaya, Banquet Kitchen*