

APPROVAL 1

Vasa Hotel Surabaya

Arranged by:

Stella Gracia Laksana

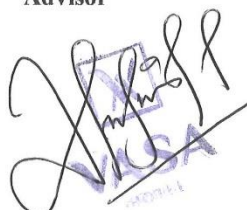
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Finish the internship period from 1st October 2018 until 1st April 2019 at 209 Dining

Vasa Hotel Surabaya

Approved by:

Advisor



Dwi Siswanti

Executive Sous Chef



Firdaus

Sous Chef



Elvan

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



Zaldy Iskandar, B.Sc
NIP. 197310251201001

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



Irra Chrissyanti Dewi, S.Pd., M.S.M
NIP. 199012181402014

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Stella Gracia Laksmna

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Finish the internship period from 1st October 2018 until 1st April 2019at 209

Dining Vasa Hotel Surabaya

Approved by:

Advisor



Yusi Erni Wulan, S.E, M.S.A
NIP. 197207271902065

Examinor I



Yayon Pamula M., S.TP., M.Eng
NIP. 198908151504066

Examinor II



Nia Rochmawati, S.TP., MP
NIP. 199210141803041

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



Zaldy Iskandar, B.Sc
NIP. 197310251201001

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



Irra Chrisyanti Dewi, S.Pd., M.S.M
NIP. 199012181402014

PREFACE

First of all the author want to thank God for his blessings and graces so that she can complete the report of Internship. The purpose of writing this Internship report is to meet one of the requirements of Diploma 3 graduation at Ottimmo International. This report is written based on training program at Vasa Hotel Surabaya for 6 months in 1st October 2018 until 1st April 2019.

For the past 6 months at Vasa Hotel, The author has learned a lot about culinary skills. The author also feel blessed that she can work with professional kitchen team. The author want to thank Ms. Yusi Erni Wulan, S.E, M.S.A as her internship advisor who has helped and supported her patiently from the beginning until The author finish this Internship report, Ms. Dwi Siswanti who has given her the opportunity to do an internship program at Vasa Hotel, Mr. Zaldy Iskandar, B.Sc. as Director of Ottimmo International Mastergourmet Academy Surabaya. Lastly, The author want to thank my support system that always support her during the internship program, her parents who have supported her with love, teachers who have been teaching her patiently for 3 years and her friends.

Surabaya, April 2nd 2019.

Stella Gracia Laksana.

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PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and 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/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 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 breach of scientific ethics or you have a claim against the authenticity of my work.

May 20, 2019



Stella Gracia Laksana

EXECUTIVE SUMMARY

To fulfil the requirements of Diploma 3 from Akademi Kuliner dan Patiseri Ottimmo Internasional, the author need to finish her Internship Program. Students can choose their internship place by themselves. During 6 months of internship, The author can learn about working in a real kitchen life. The author started her internship program on October 1st 2018 until April 1st 2019.

The author choose Vasa Hotel for my internship place. The author think Vasa Hotel is a new 5 star hotel that is quite fast in developing. Vasa also has a great dining restaurant with great food. The author can learn a lot about culinary knowledge and skill from internship at Vasa Hotel Surabaya.

The author became a trainee at 209 Kitchen especially at Cold Kitchen. The author started to learn about Salad, which is a food that she rarely make. This is where the author get a lot of new knowledge. The author learned how to make salad dressing like Thousand Island and French, learned how to plating salad and learned about Asian and Western salad like Coleslaw and Thai Seafood Salad. The author also learned about vegetable that is suitable for salad. The author can find out about customer need and want in the culinary business especially food taste from local and overseas customers.

Doing the author internship program at Vasa Hotel taught her about how to work in a team. The author also learn about responsibility. As a trainee or internship participant, you need to work harder and do your work that has become your responsibility.