

APPROVAL

Title : Industrial Training Report Sheraton Surabaya Hotel & Towers
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Which is carried out by Students of Culinary Arts OTTIMMO Internasional
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Has been tested and declared
successful.

Surabaya, April 2019

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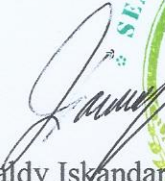

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INTERNSHIP REPORT
SHERATON SURABAYA HOTEL & TOWERS

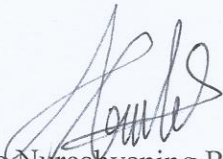
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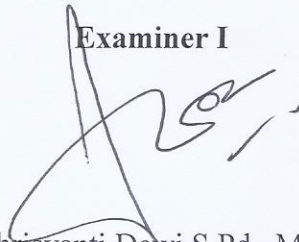
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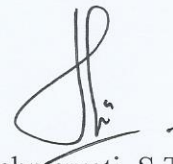
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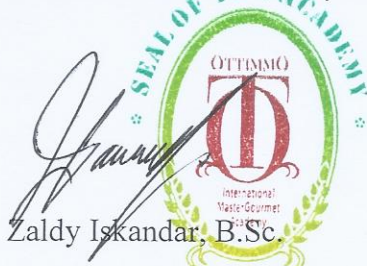
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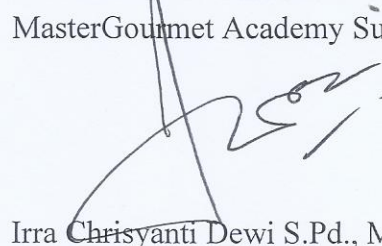
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Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Authors during 6 months in Sheraton Surabaya Hotel & Tower. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

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 7. Mr. Luo Jie as Dim Sum Chef of Sheraton Surabaya Hotel & Tower.
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 9. The entire staff, casual, and trainees of Sheraton Surabaya Hotel & Tower.
 10. Other parties who wish to be referred to as parents and colleagues, etc. dst.
- Finally, the Authors hope that this report can be useful for us all.

Surabaya, Maret 2019

Brigitta Kelly

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 book, articles, reports, lecture notes, and my other kind of document, electronic or personal communication. I also certify that this assignment/report has been submitted for assessment in any other unit except where specific permission has been granted to all unit coordinators involved, or any other time in this unit, and I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

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20 May 2019



Brigitta Kelly

EXECUTIVE SUMMARY

This internship report is one of the ottimmo activities that must be carried out for students who carry out a study period of 3 years. The author conducted a 6-month internship at one of the 5-star hotels located in Surabaya, namely Sheraton Surabaya Hotel & Towers. being part of the activities held by ottimmo, making something important for students.

in collaboration with Ottimmo to develop skills in working in the world of work. In addition, it also enhances the experience of knowing the types of food and drinks. Establish socialization and relations with others in the world of work. learn about the rules and systems of a hotel kitchen. work together to work in the hotel kitchen and find out hotel management

From this reason it is very important to carry out this internship. and can help us in the world of work when trainnie graduate from this academy.

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