

**HOTEL TENTREM SEMARANG
INTERNSHIP REPORT**



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**STUDY PROGRAM OF CULINARY ART
OTTIMO INTERNATIONAL MASTERGOURMET
ACADEMY
SURABAYA
2022**

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**INTERNSHIP REPORT
HOTEL TENTREM SEMARANG**

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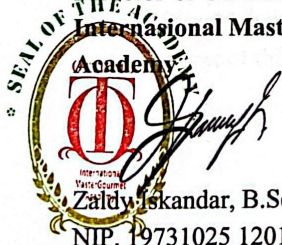
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ACKNOWLEDGEMENT

Thank God Almighty who has given His bless to the author for finishing this report. This internship report completed by author based on 6 months of training at Hotel Tentrem Semarang Kitchen. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts in Ottimo International.

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

1. The author is very grateful to God Almighty for without His blessings, this report would not have been possible.
2. The author's parent for always giving me their moral and material support.
3. Mr. Zaldy Iskandar as Director of OTTIMMO International MasterGourmet Academy Surabaya for providing the opportunity to conduct this internship report.
4. Ms. Hilda Tjahjani Iskandar as Head of Study Program of OTTIMMO International MasterGourmet Academy Surabaya
5. Ms. Hilda Tjahjani Iskandar as Advisor, who has given me a guide, evaluations and suggestions during the completion of this report.
6. Chef Sky Lee as Executive Chinese Chef of Hotel Tentrem Semarang whom has given the author a lot of knowledge and experiences during internship.
7. Chef Diky Kurniawan as Executive Sous Chef of Hotel Tentrem Semarang whom has given the author a trust, knowledge, experience and great leadership.
8. And also thanks to my friends who always support and helped the author during process of this internship.

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 source used in its preparation, whether they're 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 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 a breach of scientific ethics, or you have claim against the authenticity of my work.

Surabaya , August 31st , 2022



Liviane Lilo

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EXECUTIVE SUMMARY

The internship program is for six months, which begins on 3rd January 2022 and ends on 3rd July 2022. Hotel Tentrem Semarang, was chosen as the training place. During these times, the Author learns new experience in the kitchen as a professional person in culinary and hospitality services. Hotel Tentrem Semarang, will distribute each trainee to their kitchens randomly and must be responsible of all the preparations until the finishing of the products. During the internship, the Author was given an opportunity to learn in the Hot and Cold Kitchen in Hotel Tentrem Semarang, to learn about the famous foods in Semarang which are served at the hotel, and also learn and explore how to make sushi and some other appetizers. The Author learns about the importance of discipline, attitude and grooming standards. As well as basic kitchen knowledge, basic cooking methods, knife skills, menu variations, time management, mise en place, team work, critical thinking skills, work ethics and qualities and tending customers needs.

Lessons learnt was the importance of building a good professional network with other associates and chefs on the industry. The better connection we build, the more chances of having ample access to different hotels when applying for a job. The Author developed a stronger character and principles during the internship, daily challenges and pressure of creativity pushed us to be the best version of themselves.

Hygiene, attitude, and mise en place are the three things that are essential in the culinary industry, where this can be applied in our their daily activities. This internship program is an extraordinary experience and made the Author appreciate the culinary industry even more.

Keyword : Tentrem Hotel Semarang, Kayumanis Kitchen