

**INDUSTRIAL TRAINING REPORT**  
**GARDE MANGER AT FOUR POINT BY SHERATON**  
**SURABAYA**



**BY**  
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**STUDY PROGRAM OF CULINARY ART**  
**OTTIMMO INTERNATIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**  
**2022**

## APPROVAL I

Title : Internship Report “Garde Manger at Four Points by Sheraton Surabaya”

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**AT FOUR POINT BY SHERATON SURABAYA**

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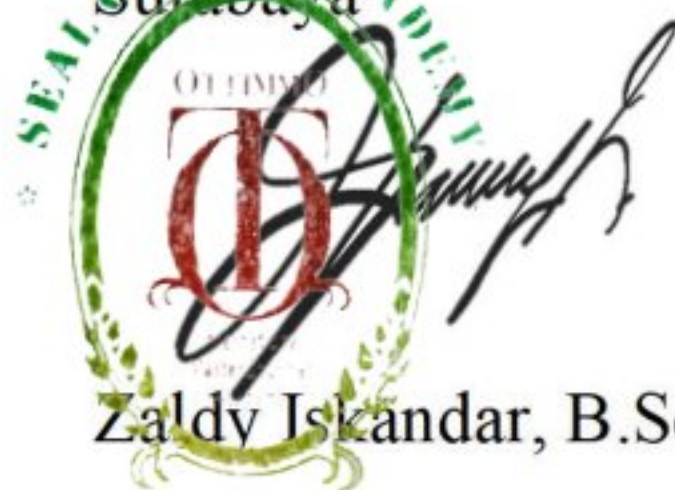


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## PLAGIARISM STATEMENT

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Surabaya, 18<sup>th</sup> July 2022



Natasha Alexia Sonith



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## **EXECUTIVE SUMMARY**

Indonesia is one of the largest archipelagic country in the world, which consists of various islands and various tribes, races and religions. This makes Indonesia one of the most visited country by foreign and local tourists. In supporting tourists in a destination, there are 2 things that support tourists that is places to live and culinary. Each destination area has a variety of special culinary that characterizes its own region. For 6 months starting from January 2022 to July 2022, the trainee do internships at Four Points by Sheraton Surabaya. Trainee is assigned to operate in the Garde Manger division at Lime Restaurant. Four Points by Sheraton is a hotel brand operated by Marriott International which targets business people and families. Four Points by Sheraton Surabaya is located at Embong Malang Street No 25 - 31 Surabaya next to Tunjungan Plaza. Where classic, modern and trendy are offered at this hotel. For this reason, the trainee choose Four Points by Sheraton Surabaya as a place to carry out the internship program.

*Keyword : Garde Manger, Lime Restaurant, Four Points by Sheraton Surabaya, OTTIMMO International*