

INTERNSHIP FINAL REPORT
“MAIN KITCHEN INTERNSHIP AT COMMON GROUNDS
SURABAYA”



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SURABAYA
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APPROVAL

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Has been tested and declared successful.

Approve,
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Surabaya, July 3rd 2022

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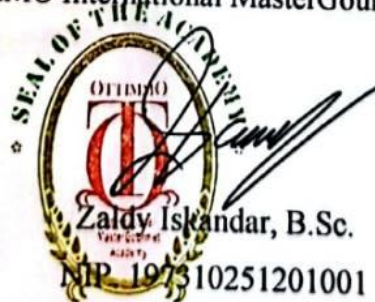


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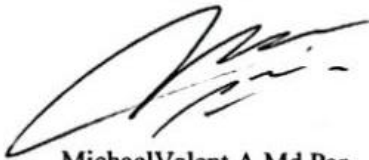
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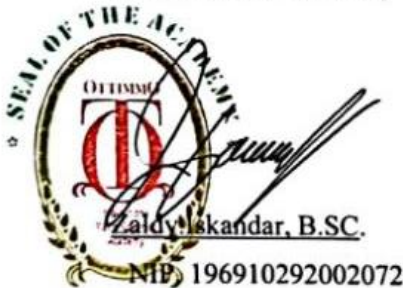
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PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged 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 or whole or otherwise plagiarized the work of other students and/or persons.

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Surabaya, 30 September 2022



Yenita Setianto

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Surabaya at 1 st Common Grounds Anivversary	

EXECUTIVE SUMMARY

Culinary art is a activities where people not only cooking, but do all of the process from choosing ingredients, preparation (mise en place), cooking,presentation, until cleaning. People who works in this field usually called as a chefs or cooks or culinarian. Culinarians are required to have knowledge of food science, nutrition and diet and are responsible for preparing meals that are as pleasing to the eye as well as to the palate. Their primary places of work include delicatessens and relatively large institutions such as hotels and restaurant.

Nowadays culinary art is one of the most looking for major because the occupation is very big. Some people get in the culinary art world because of their hobby and some more is trying to gain money from culinary business. After graduated from culinary school many people try to open their own business and for other want to try to work in the culinary world like work in hotel, restaurant or going to a cruise ship. In the kitchen, they will use title like executive chef, executive sous chef,sous chef, chef de parte, commis 1, commis 2, commis 3, etc. beside all of them, culinarian also have to know about hygiene and sanitation.

Common Grounds Surabaya has hangout places in west Surabaya that have views of the golf course, which is certainly a very good sight and provides a cool atmosphere when visiting the place. This place is also very suitable for those of you who are very fond of taking pictures and uploading them on social media or just updating Instagram stories. There are many interesting photo spots in several corners of this cafe.

Keywords: *Culinary Arts, Common Grounds Surabaya.*