

**LAFAYETTE BOUTIQUE HOTEL YOGYAKARTA
INTERNSHIP REPORT**



BY:

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SURABAYA
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APPROVAL I

Title : LAFAYETTE BOUTIQUE HOTEL INTERNSHIP
REPORT

Company Name : Lafayette Boutique Hotel

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Manunggal, Sleman Yogyakarta

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Which is carried out by Student of Culinary Arts study program
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APPROVAL II
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LAFAYETTE BOUTIQUE HOTEL

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Done the internship period from 17th January 2022 – 19th

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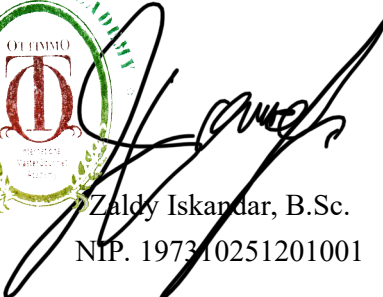


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The author hoped that this report may be useful for readers and for future studies.

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 had 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 person.

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Yogyakarta, July 10th 2022



Kartika Ega Diotri

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EXECUTIVE SUMMARY

This industrial training report was created to fulfill a requirement for a diploma from OTTIMMO International Mastergourmet Academy Surabaya. It is written based on the author's experience for six months at Lafayette Boutique Hotel Yogyakarta from January 17th until July 22nd 2022. This internship report summarizes and describes major analyses performed, experiences gained, and accomplishments as an intern.

An internship provides the author with firsthand experience working in the real world. It also allows the author to put their skills, knowledge, and theoretical practice from college to good use. The Author discovers the significance of discipline, attitude, and grooming standards. Additionally, basic kitchen knowledge, basic cooking methods, knife skills, menu variations, time management, mise en place, teamwork, critical thinking skills, work ethics and qualities, and customer service are required. The main reason why The Author choose to do internship is because The Author wants to challenge herself and to gain experience for a real-world kitchen environment and pressures.

This industrial training benefits many parties, including the author, the academy, and the restaurant itself. This internship is ideal for exposing the author to a real-world kitchen environment in preparation for future employment. It also allows the parties to strengthen their relationship for future needs.

This internship program was an extraordinary experience that increased the Author's appreciation for the culinary industry. It is a great honor to be able to join the Le Petit Kitchen team and work alongside industry professionals.

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