

INTERNSHIP REPORT
AT VASA HOTEL SURABAYA IN PASTRY SECTION



BY:

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APPROVAL I

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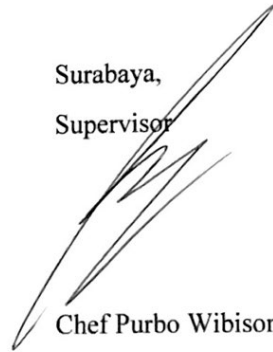
Has been tested and declared successful.

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APPROVAL 2

INDUSTRIAL TRAINING REPORT Internship Report at Vasa Hotel Surabaya In Pastry Section

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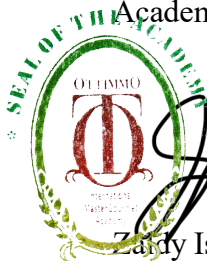
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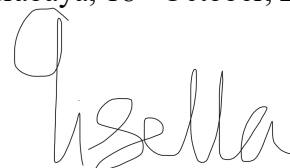
Praise and thanks to God Almighty for the successful completion of this report. This report is prepared based on industrial training results conducted by the Author during 6 months at Vasa Hotel Surabaya. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

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

1. Mrs. Yohanna Prasetyo, S.Sn., A.Md.Par as Advisor who has provided guidance and suggestions up to the completion of this report.
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4. The entire staff, trainees and casuals of Vasa Hotel Surabaya, who has helped the writer to execute the training period.
5. My beloved parents and friends who provide the best education and facilities that the writer need during the internship period.
6. To Tulus, thank you for always supporting through the songs during the making of this report.

Finally, the author hopes that this report can be useful for all parties involved

Surabaya, 18th October, 2022



Gisela Ayu Mustika Wandira

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 or 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 plagiarised 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 a claim against the authenticity of my work.

Surabaya, 18th October, 2022

A 10,000 Rupiah Indonesian Electronic Stamp (Meterai Elektronik) with a QR code and a signature. The stamp is pink and white, featuring the Garuda Pancasila emblem and the text "METERAI ELEKTRONIK 10000 SURABAYA 2022". The signature "Gisella" is written in black ink over the stamp.

Gisela Ayu Mustika Wandira

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EXECUTIVE SUMMARY

Industry training activities are the last step to complete Diploma III. This report was written based on the training program at Vasa Hotel Surabaya from February 2022 to August 2022. The author chose the internship program not only to complete the internship program, but the author wanted to know more and develop skills in pastry. The author also wants to improve communication, teamwork, punctuality and more.

The author gains a lot of experience in the pastry field. The author also learns to manage time better, how to work together professionally, work quickly, efficiently and don't forget to take responsibility for what has been done. The author is also taught how to deal with problems and serve guests to feel comfortable. After an internship for 6 months, the author hope that the skills that have been obtained can be developed, so that they are useful for writers in the future.

Keyword : Vasa Hotel Surabaya, Industrial Training, Internship