

ABSTRACT

Hotel represent sector which supporting national tourism in providing medium to lodge also give service eat and drink and also other service for local guest and also foreign countries guest to look for advantage to company. Development of hotel image formed to through ability of the hotel in accomplishment of it's function . Hotel which do not run its function better, will make hotel image become uglyly. Therefore good processing very in needing. Intention of good processing is decision of good guest in the case of presented food and beverage quality and also service. Cutting Methode Vegetables is various vegetable cutting type/ food-stuff used for the processing of cookery. Kinds of such cutting not such a or decoration of garnish dish but kinds of- kinds of vegetable cutting to be used for the food of continental is mostly used for the soup of, saus, side dishes main course. Cooking Methode representing very matter basis for knowledge by chef. Where each;every food to presentation have to be cooked beforehand. cooking to earn in concluding as hot resistance process which make raw food-stuff become matured food to be food become easy in digesting, adding goal feel, so that more scrumptious, change form, to be more interesting, and also make appetite fascination, and peaceful to in eating. In compilation of this Final Masterpiece of writer use descriptive method analysis, that is research which event showing that happened to later then analysis as according to problem of which happened. method of deskritif method saying and interpreteng existing data with survey technique, technique of interview, observation, and qesioner which taking away from student population of trainee counted 12 one who do on the job training in Hotel of Holiday Inn Bandung specially in the Kitchen department.

Keyword : Hotel, Cutting Methode Vegetable, Cooking Methode, descriptive analysis.