

ABSTRACT

This internship is also a mandatory subject that Telkom University D3 Hospitality students must take, which aims to increase students' experience and provide in-depth insight into the world of work. The aim of this activity is to train to develop human resources through the facilities and facilities available in the relevant industry to meet the need for professional workers. The limitations of the problem in this final internship practical work project only focus on what the author did or the responsibilities the author acquired while carrying out practical field work in the Kitchen department of Amuz Gourmet Restaurant Jakarta. This PKL will be implemented for 6 months, starting from January 10 2024 – July 10 2024. The work of a cook helper can be analyzed firstly by helping in the preparation of food ingredients. The current workflow system is quite complex, starting from cleaning up goods that have just arrived and then cleaning the goods storage area. Based on the results of field work practice, it can be concluded that Amuz Gourmet always serves authentic dishes served in a modern way. Friendly and fast service will make a special impression on the hearts of the guests who come.

Keywords : Implementation, Work, Kitchen Department, Amuz Gourmet Restaurant