

ABSTRACT

This final report discusses the implementation of Cook Helper performance in handling breakfast service at Crowne Plaza Hotel Bandung. The internship was conducted over two semesters in the Hot Kitchen Division, focusing on the breakfast workflow which includes briefing, preparation, stall and buffet service, as well as closing and evaluation. The author was directly involved in tasks such as condiment preparation, operating the omelette and shawarma stalls, and performing general cleaning. The method used was direct observation and hands-on practice based on the hotel's operational standards. The internship results indicated an improvement in technical skills, understanding of professional kitchen workflows, and development of soft skills such as teamwork and time management. Additionally, the author contributed to the daily operational efficiency and demonstrated adaptability in a dynamic work environment. This internship provided valuable real-world experience relevant to the hospitality industry, particularly in the area of food production.

Keywords: Cook Helper, Hot Kitchen, Breakfast, Hotel, Professional Kitchen