

ABSTRACT

In this Final Project the author takes the title of the process of making dessert at Hotel 88 Embong Malang Surabaya. The purpose of this writing is to find out the preparation process until serving dessert in the kitchen of hotel 88 Embong Malang Surabaya. The author carries out Field Work Practices for four months September to January, the author makes observations in the cold kitchen section or commonly referred to as Pastry and Bakery processing regarding the process of making desserts or desserts. The author can conclude that the process of making dessert is carried out according to the recipe at hotel 88 Embong Malang Surabaya so that whoever makes the dessert has no mistakes and the results will be the same.

Keywords: Process, Dessert, Kitchen

ABSTRAK

Dalam Tugas Akhir ini penulis mengambil judul proses pembuatan *dessert* di Hotel 88 Embong Malang Surabaya. Tujuan penulisan ini untuk mengetahui proses pembuatan sampai penyajian *dessert* di *kitchen* hotel 88 Embong Malang Surabaya. Penulis melaksanakan Praktik Kerja Lapangan selama empat bulan September sampai Januari, penulis melakukan pengamatan di bagian *cold kitchen* atau biasa disebut dengan pengolahan Pastry and Bakery tentang proses pembuatan *dessert* atau makanan penutup. Penulis dapat menyimpulkan bahwa proses pembuatan *dessert* di kerjakan sesuai recipe yang ada di hotel 88 Embong Malang Surabaya sehingga siapapun yang membuat *dessert* tidak ada kesalahan dan hasilnya akan sama.

Kata Kunci : Proses, *Dessert*, *Kitchen*