

ABSTRACT

This study discusses the operational analysis of the kitchen at Grand Tjokro Hotel Bandung which is motivated by the activities carried out by the kitchen of Grand Tjokro Hotel Bandung, the author wants to develop data and be more efficient by using the information obtained by researchers so that it can produce an informative discussion. The research method used is descriptive qualitative, namely, the author collects data by conducting On The Job Training (OJT) for 9 months at the Grand Tjokro Hotel Bandung and conducting interviews with key information namely, CDP Pastry and Sous Chef Kitchen and supporting information such as trainees. This interview was conducted to determine the operational standards that apply at Grand Tjokro Hotel Bandung. It is hoped that the results of this research can be well received by the community.

Keywords : Pastry, Kitchen, Kitchen Operation