

INDUSTRIAL TRAINING REPORT AT W BALI - SEMINYAK



**ARRANGED BY
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**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024**

PLAGIARISM STATEMENT

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Surabaya, July 10, 2024



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APPROVAL 1

Title : INDUSTRIAL TRAINING REPORT AT W
BALI - SEMINYAK

Company name : W Bali - Seminyak

Company address : Jl. Petitenget, Kerobokan Kelod, Kec. Kuta
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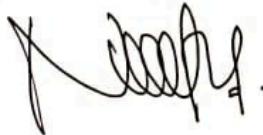
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Approved by,

Bali, June 13th, 2024

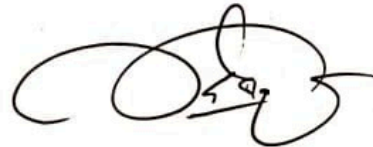
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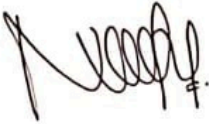
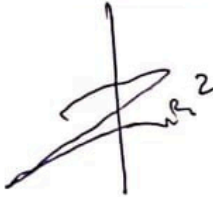

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APPROVAL 2

INDUSTRIAL TRAINING REPORT AT W BALI - SEMINYAK

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Industrial training conducted from December 5th, 2023 until June 4th, 2024


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PREFACE

Praise to God, for giving me the strength and letting me through all the difficulties so I was able to finish this Industrial Training Report.

I also take this opportunity to express my gratitude to:

1. Zaldy Iskandar, B. Sc as director of Ottimmo International MasterGourmet Academy
2. Novi Indah Permata Sari ST., M.Sc as my advisor
3. All of the staffs and trainees at W Bali - Seminyak who guides me during my internship time
4. My dad, who always provide me with unfailing support and continuous encouragement throughout my years of study
5. My best friends, for their love and unwavering moral support

Surabaya, July 10, 2024



Cicilia Yoselvina

ABSTRACT

As a culinary student, it is important to do internship. It is mainly to obtain invaluable practical experience in professional kitchen settings, where they can put the theoretical knowledge they learned in culinary school to use. This report outlines the author's experience as a culinary trainee at W Bali - Seminyak. The internship, conducted from December 5th, 2023 - June 4th, 2024, provided hands-on experience in various culinary operations. The author rotated through multiple sections, including Starfish Bloo breakfast, pastry, FIRE dinner, and IRD/main kitchen. This internship gives the author valuable experience and knowledge. Additionally, it discusses the challenges faced and the professional growth achieved during the internship.

Keyword: *Culinary trainee, Internship, W Bali - Seminyak*

TABLE OF CONTENTS

| | |
|---|-------------|
| Plagiarism Statement | ii |
| Approval 1 | iii |
| Approval 2 | iv |
| Preface | v |
| Abstract | vi |
| Table Of Contents | viii |
| List Of Tables | ix |
| List Of Figures | x |
| Chapter I Introduction | 1 |
| 1.1 Background of Study | 1 |
| 1.2 Industrial Training Objectives | 2 |
| 1.3 The Benefits of Internship | 2 |
| 1.3.1 For Students | 2 |
| 1.3.2 For Ottimmo International | 2 |
| 1.3.3 For W Bali - Seminyak | 2 |
| Chapter II Establishment Background | 3 |
| 2.1 History of Company | 3 |
| 2.2 Vision Mission and Company Objectives | 4 |
| 2.3 Organizational Structure and Main Task..... | 5 |
| 2.4 Establishment Description..... | 8 |
| 2.4.1 Room..... | 8 |
| 2.4.2 Restaurant | 8 |
| 2.4.3 Bar..... | 10 |
| 2.5 Hygiene and Sanitation | 10 |
| Chapter III Internship Activities | 14 |
| 3.1 Job Description | 14 |
| 3.1.1 Starfish Bloo Breakfast | 14 |
| 3.1.2 Pastry | 15 |
| 3.1.3 Fire Dinner | 16 |
| 3.1.4 IRD / Banquet / Main Kitchen | 16 |
| 3.2 Products | 17 |
| 3.2.1 Product Description of Starfish Bloo Breakfast | 17 |
| 3.2.2 Product Description of Pastry | 21 |
| 3.2.3 Product description of Fire Dinner | 25 |
| 3.2.4 Product Description of IRD/Banquet/Main Kitchen | 29 |
| 3.3 Pictures of Places during Internship | 31 |
| 3.4 Events | 35 |
| Chapter IV Conclusion | 36 |
| 4.1 Conclusion..... | 36 |

| | |
|---------------------------------------|-----|
| 4.2 Problem and Solution | 3 6 |
| 4.3 Suggestion | 3 7 |
| 4.3.1 For Students | 3 7 |
| 4.3.2 For Ottimmo International | 3 8 |
| 4.3.3 For W Bali - Seminyak | 3 8 |

Bibliography

Appendix

LIST OF TABLES

| | | | |
|------------------|--------------------------------|---|---|
| Table 3.1 | Starfish Bloo Breakfast | 1 | 4 |
| Table 3.2 | Pastry | 1 | 5 |
| Table 3.3 | Fire Dinner | 1 | 6 |
| Table 3.4 | IRD/Banquet/Main Kitchen | 1 | 6 |

LIST OF FIGURES

| | |
|---|-----|
| Figure 2.1 Kitchen Brigade | 5 |
| Figure 2.2 FIRE Restaurant..... | 8 |
| Figure 2.3 Starfish Bloo | 9 |
| Figure 2.4 WOOBAR..... | 1 0 |
| Figure 2.5 W Lounge | 1 0 |
| Figure 2.6 Receiving Sections..... | 1 2 |
| Figure 2.7 Receiving Sink..... | 1 2 |
| Figure 3.1 Pancake Station’s Condiments..... | 1 7 |
| Figure 3.2 Mini Pancakes..... | 1 8 |
| Figure 3.3 Pancake | 1 8 |
| Figure 3.4 Bedugul Berries Pancake | 1 9 |
| Figure 3.5 Tiramisu Croffle | 1 9 |
| Figure 3.6 French Toast | 2 0 |
| Figure 3.7 Waffle | 2 0 |
| Figure 3.8 Assorted Jajanan Pasar..... | 2 1 |
| Figure 3.9 Starfish Bloo’s A La Carte..... | 2 1 |
| Figure 3.10 Creme Brulee | 2 1 |
| Figure 3.11 Chocolate Mousse Cake | 2 2 |
| Figure 3.12 Peanut Butter Cookies | 2 2 |
| Figure 3.13 Anzac Cookies | 2 3 |
| Figure 3.14 Banana Split..... | 2 3 |
| Figure 3.15 Chocolate Magnum..... | 2 4 |
| Figure 3.16 Unicorn Meringue..... | 2 4 |
| Figure 3.17 Brunch’s Display | 2 5 |
| Figure 3.18 Beef Tartare | 2 5 |
| Figure 3.19 Smoked Tuna Crudo | 2 6 |
| Figure 3.20 Oyster Two Ways | 2 6 |
| Figure 3.21 W Kale Salad | 2 7 |
| Figure 3.22 Side Salad | 2 7 |
| Figure 3.23 Novios Salad..... | 2 8 |
| Figure 3.24 Vegetables for Mie Goreng | 2 9 |
| Figure 3.25 Chili | 2 9 |
| Figure 3.26 Spring Roll..... | 3 0 |
| Figure 3.27 Sate Ayam..... | 3 0 |
| Figure 3.28 Nasi Campur Babi..... | 3 0 |
| Figure 3.29 Starfish Bloo Back Kitchen | 3 1 |
| Figure 3.30 Starfish Bloo Raw Bar | 3 1 |
| Figure 3.31 Starfish Bloo Front Line | 3 1 |
| Figure 3.32 Starfish Bloo Dining Area | 3 2 |

| | |
|---|-----|
| Figure 3.33 Pastry | 3 2 |
| Figure 3.34 Bakery | 3 2 |
| Figure 3.35 FIRE Kitchen | 3 3 |
| Figure 3.36 FIRE Dining Area | 3 3 |
| Figure 3.37 IRD Kitchen | 3 3 |
| Figure 3.38 Chiller | 3 4 |
| Figure 3.39 Freezer | 3 4 |
| Figure 3.40 Dry Store | 3 4 |
| Figure 3.41 Indian Stations Christmas Brunch | 3 5 |
| Figure 3.42 Sunday Brunch with Chef Tamara..... | 3 5 |