

**INDUSTRIAL TRAINING REPORT  
AT W BALI – SEMINYAK**



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

## PLAGIARISM STATEMENT

I certify that this assignment/report is my work, based on my personal and/or research, and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other student and/or person.

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Surabaya, 10 July 2024



Clarissa Anabel Goto

## APPROVAL 1

Title : INDUSTRIAL TRAINING REPORT AT W  
BALI - SEMINYAK

Company name : W Bali - Seminyak

Company address : Jl. Petitenget, Kerobokan Kelod, Kcc. Kuta  
Utara, Kabupaten Badung, Bali

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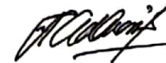
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## PREFACE

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4. My parents
5. Ottimmo Staff
6. W Bali Seminyak Hotel staff, daily worker and other trainee.

That is all from my thanks and gratitude; I apologize if there are mistakes or inaccuracies in writing the words or sentences above. This report can help enrich the reader's insight and knowledge. Thank You.

Surabaya, 10 July 2024



Clarissa Anabel Goto

## ABSTRACT

This industrial training report provides a comprehensive overview of the author's 6-month internship experience at W Bali Seminyak, a prestigious luxury hotel in Bali. The report delves into the background, objectives, and benefits of the internship for the student, Ottimmo International, and W Bali Seminyak, shedding light on the history, values, and mission of W Hotels. Throughout the internship, the author gained invaluable practical knowledge and skills by working in various kitchen sections and collaborating closely with seasoned chefs, emphasizing the significance of teamwork in a professional culinary setting.

The internship at W Bali Seminyak served as a platform for the author to acquire new skills, including the art of filleting salmon, deboning chicken wings, and mastering the art of fruit cutting. Additionally, the author honed their culinary expertise across different departments such as the cold kitchen, pastry, Starfish Bloo breakfast, and butcher, fostering a well-rounded understanding of the hospitality industry. The experience not only enhanced the author's culinary skills but also developed essential soft skills crucial for a successful career in hospitality.

The report also highlights the organizational structure of W Bali Seminyak, outlining key departments and restaurants within the establishment, as well as emphasizing the stringent hygiene and sanitation practices observed in the kitchen. Through engaging in internship activities like preparing a diverse range of products, from salads to desserts, the author gained hands-on experience that further solidified their preparedness for a future career in the hospitality industry. The report concludes with insightful suggestions for improvement, focusing on maintaining professional connections, elevating hygiene standards, and continuous skill enhancement to excel in the dynamic field of hospitality.

**Keywords:** *Butcher, Cold Kitchen, Five-Star Hotel, Internship, Pastry, Starfish Bloo Breakfast, W Bali Seminyak.*

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