

INDUSTRIAL TRAINING INTERNSHIP REPORT
HOT KITCHEN IN EGG STATION
AT DOUBLETREE BY HILTON PHUKET BANTHAI RESORT



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OTTIMMO INTERNATIONAL
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SURABAYA

2024

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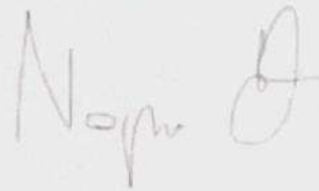
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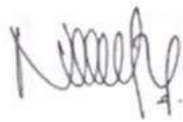
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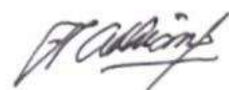
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PREFACE

Praise be to God Almighty for His blessings and inclusion, the Author was able to complete Industrial Work Practice activities in Thailand well and was able to make a report on the results of this Internship Report in a timely manner. Although it can be said that there are still many shortcomings, because the Author's knowledge is quite limited.

Without His blessing and grace, this Internship Report might not have been completed on time. The Internship is a learning and understanding of the workflow in the real world of work. Also this Internship Report was prepared as one of the program requirements for taking the graduation on six semester at the upcoming Culinary Arts Study Program, Ottimmo International Master Gourmet Academy. The Author compiled and created this report based on the results of internship at the Double-Tree by Hilton Phuket for 6 months.

The Author feels quite happy because this report can be completed at the time specified. The completion of the Industrial Work Practices also the report could not have been separated from the assistance of various parties. Therefore, the Author would like to thank all parties who have supported the Author in the process of preparing this Industrial Work Practices report. In particular, the Author is grateful to:

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10. Parents and friends of Author, who have provided prayer and encouragement during the writing of this report;
11. All parties who have provided suggestions and input related to the preparation of the structure, language, and content of this Internship report.

In preparing this work report, the Author realizes that it is far from perfect. Therefore, the Author hopes for constructive suggestions and criticism so that the writing of the next report will be better. Hopefully this Internship report can be useful for readers and many people.

Surabaya, 11th July 2024



Aurelia Violin Tanjung

ABSTRACT

This report provides a concise overview of a transformative six-month internship experience at DoubleTree by Hilton Phuket Banthai Resort, Thailand. Immersed in the fast-paced world of culinary arts, the internship offered a hands-on learning opportunity that shaped Author skills and perspectives in the culinary field. During the 6-month internship program, Author delved into the art of food preparation, presentation, and service. For the first until five month Author learned a lot about Egg Station in breakfast. And for the last month, Author learned in Hot and Thai Kitchen. From mastering fundamental techniques to exploring innovative culinary creations, each day brought new challenges and growth opportunities. Collaboration with a diverse team enhanced Author communication skills and taught Author the value of teamwork in achieving culinary excellence. The internship not only honed Author technical abilities but also fostered personal development. Author gained resilience, adaptability, and a deep appreciation for the art of cooking. This experience has ignited a passion for culinary creativity and equipped Author with the confidence to pursue a career in the culinary arts. In conclusion, the internship has been a transformative journey that has prepared Author for future endeavours in the dynamic and rewarding world of culinary arts.

Keyword: *Hot Kitchen, DoubleTree by Hilton Phuket Banthai Resort, Internship*

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