

**INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT
AT OBLU NATURE HELENGELI BY SENTIDO MALDIVES**



**ARRANGED BY
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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

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Surabaya, 24th July 2024



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APPROVAL 1


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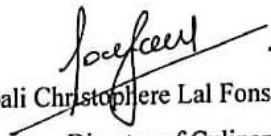
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APPROVAL 2

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HOT KITCHEN AND PASTRY KITCHEN
AT SHERATON HOTELS AND TOWERS SURABAYA**

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Industrial Training conducted from 31 December 2023 until 24 June 2024 at Oblu Nature
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PREFACE

Praise be to God Almighty because on this occasion i was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

1. Jessica Hartan, A Md.Par, as advisor.
2. Zaldy Iskandar, B.Sc as director of Ottimmo International Culinary Art and Patisseries Academy.
3. OBLU NATURE HELENGELI By Sentido as author internship place.
4. My parents who always support and help me in personality and providing moral & material support for me.
5. My friend who has supported the progress of this report from beginning to end.

That is all I can say, I apologize if there are errors or inconsistence in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, 24th July 2024



Robert Novanda Angelinus

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ABSTRACT

The purpose of the author doing this internship is because the author want to explore various dishes all around the world and how the chef prepare the food for guest around the world that came to this resort with different taste buds. The Author had various job desks in the kitchen especially in cold kitchen and hot kitchen. OBLU NATURE HELENGELI BY SENTIDO have 2 A'la Carte Restaurant (Just Grill and Raga Route) with two different personality, and also a buffet restaurant (The Spice) that served food for guest from breakfast until Dinner.

The author learned a lot about kitchen industry after doing this internship at Oblu Nature Helengeli in Maldives. This internship is wonderful experience for The Author before entering work life. The Author really recommends doing internship at Oblu Nature Helengeli because the valuable experience that you cannot get anywhere else.

Keyword: *Internship, Oblu Nature Helengeli By Sentido, The Spice*