

**INDUSTRIAL TRAINING REPORT INTERNSHIP AT
PARESA RESORT PHUKET THAILAND**



ARRANGED BY

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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

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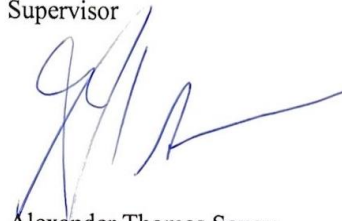
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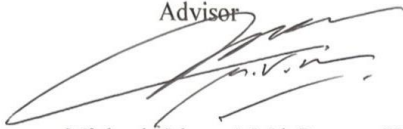
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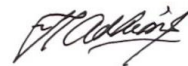
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PREFACE

This report outlines my six-month internship at Paresa Resort in Phuket, Thailand, a pivotal experience in my hospitality career. My objectives were to gain practical industry experience, enhance cross-cultural communication skills, and understand luxury resort operations. At Paresa Resort, I engaged in diverse roles, including guest services, event planning, culinary operations, and administrative tasks. These roles provided a comprehensive understanding of the hospitality sector and its challenges. Working with a diverse team, I learned to navigate cultural differences and deliver exceptional service. I also thankfull to :

1. Michael Valent, A.Md.Par as advisor
2. Zaldy Iskandar, B. Sc as director of Ottimmo Internasional Culinary Art and Patisserie Academy
3. Heni Adhianata S.TP., M.Sc as head of culinary art study program
4. Alexander Thomas Saxon as Executive Chef of Paresa Resort
5. Mr. Anthony Dupont as General Manager of Paresa Resort
6. Paresa staff Resort in Phuket, Thailand.

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, 24th July 2024



Celine Berlusconi Soetiawan

ABSTRACT

This internship report was created as a completion of the Ottimmo International Mastergourmet Academy Advanced Diploma Programme. On this occasion, the author has the opportunity to explore and develop new skills in speed, technique, time management, and responsiveness. Therefore the author can implementing the knowledge, skills, and insights that the author has learned from the campus curriculum.

The purpose the Author doing this internship because the Author background want to know more about Thailand food. The author has completed an internship program for 6 months at PARESA RESORT, Phuket, Thailand. Paresa Resort Phuket is a luxury resort on Kamala Beach, ideally situated on a cliff side, on the stunning 'Millionaires Mile' coast overlooking the Andaman Sea.

During the 6 months of doing the internship, the author has acquired knowledge and skills in Thai Kitchen, Cold Kitchen, Bakery, and Hot Kitchen. The author also learning about teamwork, creativity, cleaning, ordering, team communication and guests.

Keywords: Paresa Resort, Internship, Ottimmo International

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