

**INDUSTRIAL TRAINING INTERNSHIP REPORT AT BVLGARI  
RESORT BALI**



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OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY  
SURABAYA  
2024**

## PLAGIARISM STATEMENT

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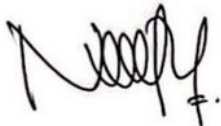


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## APPROVAL 1

Title : Industrial Training Internship Report at Bvlgari Resort Bali  
Company name : Bvlgari Resort Bali  
Company address : Jalan Raya Uluwatu, Kab. Badung, Bali  
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Which is carried out by Students of Culinary Arts OTTIMMO International  
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Has been tested and declared successful.

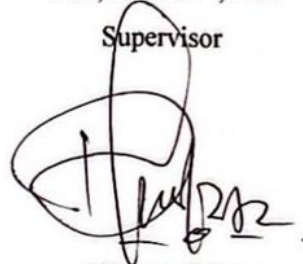
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## APPROVAL 2

### INDUSTRIAL TRAINING REPORT

#### BREAKFAST HOT KITCHEN AT BVLGARI RESORT BALI

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Industrial Training conducted from 11<sup>th</sup> December 2024 until 11 June 2024 at Bvlgari  
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## **PREFACE**

Praise and gratitude for the presence of God, because I was able to complete Industrial Training Internship on time. Thank you Lord for all the abundance of favors and mercy that you have given to your servant who is full of shortcomings.

These few lines of sentences hopefully can make my place to say thank you to:

1. Mr. Zaldy Iskandar B.Sc, as the head Director of Ottimmo International
2. Novi Indah Permata Sari, S.T., M.Sc as my Advisor who has helped me in a lot of things for me to understand the guidelines on making this report
3. Heni Adhianata, S.TP.M.Sc as the Head of Study Program at Ottimmo International
4. My parents, who supported me throughout the entire Industrial Training process

Surabaya, August 07<sup>th</sup> 2024



Stephen Budiono

## **ABSTRACT**

The purpose the Author doing this internship is because the Author wants to know how it feels to work on a real professional industrial kitchen, gain more knowledge, improve cooking skills, and learn more about this field of work. Bvlgari Resort Bali is an ultra luxury resort and one of the biggest resort that gives special treatment to the guest and makes them feel special. In Bvlgari, the Author have the opportunity to manage a section and be responsible for everything that happened.

***Keywords:*** *Bvlgari Resort Bali, Internship*

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