

**INDUSTRIAL TRAINING REPORT AT BVLGARI RESORT
BALI – IL RISTORANTE – LUCA FANTIN**



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

PLAGIARISM STATEMENT

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Surabaya, August 7th, 2024



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APPROVAL 1

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Has been tested and declared successful.

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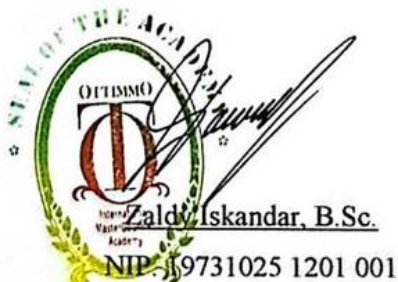


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PREFACE

First of all, thanks to Allah SWT who has bestowed mercy and guidance so that I can complete the industrial Training.

I am also taking opportunity to express my gratitude to:

1. Zaldy Iskandar, B.Sc as director of Ottimmo International Culinary Art and Patisserie Academy
2. Anthony Sucipto, A.Md.Par.as my advisor
3. My parents who always support and help me in personally and providing moral and material and support
4. My friend who always accompanied and assisted me in making a proposal from start to finish

Surabaya, August 7th, 2024



Achmad Aqil Gymnastiar Widitama

ABSTRACT

During the 6-month internship period starting from December 11 to July 11, the author had the opportunity to work at Bvlgari Resort Bali in the Kitchen section of Il Ristorante Luca Fantin. The purpose of this internship is to apply the theoretical knowledge that has been obtained during the lecture period into the real world of work and to develop practical skills in the kitchen world. During the internship, the author was involved in various projects and activities related to fine dining. The author also received guidance from Italian chefs and supervisors who were experienced in their fields. Some of the main activities carried out included New Year, Christmas, Valentine, Easter, buy out and also Wine dinner where the author learned to process local ingredients combined with Italian ingredients. This internship experience provided valuable knowledge about the world of the kitchen, enriched insight into professional work practices, and improved skills in working quickly and effectively in the kitchen world. This opportunity also helped the author to build a professional network that is useful for a future career. In conclusion, this internship program not only provides practical knowledge relevant to the author's field of study, but also forms good character and work ethic, which are very important in facing the professional world of work.

Keyword: *internship, Bvlgari Resort Bali, Il Ristorante – Luca Fantin*

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