

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT SHANGRI-LA QARYAT AL BERI,
ABU DHABI



ARRANGED BY
HIERONIMUS DIVA SALURANTE
21741300100465

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTER GOURMET ACADEMY
SURABAYA
2024

PLAGIARISM STATEMENT

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Surabaya, July 30th 2024



Hieronimus Diva Salurante

APPROVAL 1

Title : Industrial Training Report Internship Report at Shangri-La Qaryat Al Beri, Abu Dhabi

Company name : Shangri-La Qaryat Al Beri, Abu Dhabi

Company address : Khor Al Maqta, Qaryat Al Beri – Abu Dhabi – Uni Emirat Arab

No. telp./fax. : +97125098888

Which is carried out by Students of Culinary Arts OTTIMMO International Master Gourmet Academy Surabaya

Name : Hieronimus Diva Salurante

Reg. no : 2174130010065

Has been tested and declared successful.

Approved by,

Surabaya, June 10th 2024

Advisor

Supervisor

Gilbert Yanuar Hadiwirawan, A.Md.

Satra Man

Par.

Sr. CDP

NIP. 19900101 1701 041

Acknowledged by,

Director of OTTIMMO International
Master Gourmet Academy Surabaya

Zafdy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2

**INDUSTRIAL TRAINING REPORT
PASTRY AND BAKERY KITCHEN AT SHANGRI-LA
QARYAT AL BERI**

Arranged By:

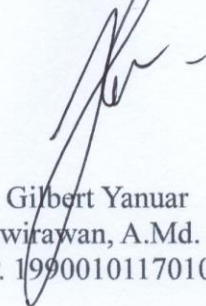
Hieronimus Diva Salurante

2174130010065

Industrial Training conducted from 12th December 2023 until 12st June 2024 at
Shangri-La Qaryat Al Beri, Abu Dhabi

Approved by:

Advisor



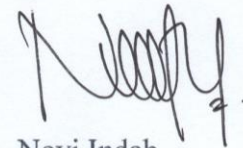
Gilbert Yanuar
Hadiwirawan, A.Md. Par.
NIP. 199001011701041

Examiner I



Ryan Yeremia
Iskandar, S.S
NIP. 198212181601023

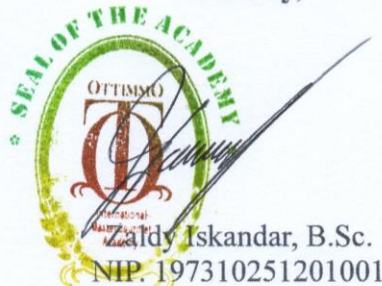
Examiner II



Novi Indah
Permata Sari, S.T., M.Sc.
NIP. 199511092202083

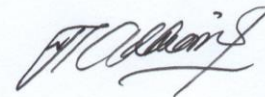
Acknowledged by,

**Director of OTTIMMO
International Master Gourmet
Academy,**



Zaldy Iskandar, B.Sc.
NIP. 197310251201001

**Head of Culinary Arts Program
Study
OTTIMMO International Master
Gourmet Academy,**



Heni Adhianata, S.T.P., M.Sc.
NIP. 199006131402016

PREFACE

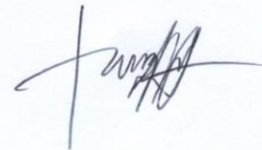
Praise be to God Almighty for His abundant blessings, which have granted me the opportunity to meticulously and effectively finalize this report on my Industrial Training at Shangri-La Qaryat Al Beri, Abu Dhabi.

I also give thanks to:

1. Gilbert Yanuar Hadiwirawan, A.Md. Par. as Advisor.
2. Zaldy Iskandar, B. Sc as Director of Ottimo International Culinary Art and Patisserie Academy.
3. All of Shangri-La Qaryat Al Beri, Abu Dhabi pastry and bakery chef and staffs who guides and provide knowledge during the internship period.
4. Parents who always support and help mentally and materially.
5. Sister, Brother and Friends who has supported this report along from beginning to end.

This concludes my statement, and I apologize for any grammatical or sentence construction errors. I trust that the information contained in the report will be valuable to the readers.

Surabaya, July 30th 2024



Hieronimus Diva Salurante

ABSTRACT

This industrial training report details the six-month internship experience of Hieronimus Diva Salurante at the Shangri-La Qaryat Al Beri Abu Dhabi. The internship was part of the Culinary Arts Study Program at OTTIMMO International Master Gourmet Academy, Surabaya, and spanned from December 12, 2023, to June 12, 2024. The primary focus was on the Pastry and Bakery Kitchen, where the author developed a range of culinary skills and professional work habits essential for a career as a chef. The internship at Shangri-La Qaryat Al Beri Abu Dhabi provided extensive exposure to the practical aspects of working in a high-end hotel's Food and Beverage (F&B) department. The report outlines the daily responsibilities, including preparing and presenting various pastries and bakery items, adhering to strict hygiene and sanitation standards, and collaborating with a diverse team. Through this experience, the author gained valuable insights into kitchen management, teamwork, time management, and customer interaction. Key challenges faced during the internship included using event-specific products for general purposes, breaking fragile items, and dealing with pests in the kitchen. Solutions involved clear communication, proper labeling, and maintaining high cleanliness standards. The report concludes with suggestions for improving the internship experience for future students, enhancing communication between staff and trainees, and increasing the number of kitchen staff to manage workloads effectively. Overall, the internship significantly enhanced the author's culinary skills, professional demeanor, and readiness for a career in the culinary industry. The experience at Shangri-La Qaryat Al Beri Abu Dhabi was instrumental in bridging the gap between academic knowledge and practical application in a professional setting.

Keywords: *Internship, Shangri-La, Ottimmo*

TABLE OF CONTENT

Plagiarism Statement	ii
Approval 1	iii
Approval 2	iii
Preface	iv
Abstract	vi
Table Of Content	vii
List Of Table	ix
List Of Figure	x
Chapter I Introduction	1
1.1. Background Of Study.....	1
1.2. Industrial Training Objectives.....	3
1.3. The Benefits Of Internship.....	3
1.3.1. For Students	3
1.3.2. For Ottimmo International	3
1.3.3. For Shangri-La Qaryat Al Beri, Abu Dhabi	3
Chapter II Literature Review	5
2.1. History Of Restaurant	5
2.2. Vision, Mission And Company Objectives	6
2.2.1. Vision Of Shangri-La Qaryat Al Beri, Abu Dhabi	6
2.2.2. Mission Of Shangri-La Qaryat Al Beri, Abu Dhabi.....	6
2.2.3. Organizational Structure And Main Task.....	7
2.3. Establishment Description	11
2.4. Hygiene And Sanitation	17
Chapter III Internship Activities	21
3.1. Internship Activities	21
3.1.1. Morning Shift (08.00-18.00).....	21
3.1.2. Night Shift (23.00-09.00).....	23
3.1.3. Early Morning Shift (05.00-15.00)	24
3.2. Products.....	26
3.3. Picture Of Places During Internship	37
3.4. Event	40
Chapter IV Conclusion	43

4.1.	Conclusion.....	43
4.2.	Problem And Solution.....	44
4.3.	Suggestion.....	44
4.3.1.	For Student.....	44
4.3.2.	For Ottimmo International Master Gourmet Academy.....	44
4.3.3.	For Shangri-La Qaryat Al Beri (Department Pastry And Bakery)....	45

Bibliography

Appendix

LIST OF TABLE

Table 3. 1 Morning Shift.....	21
Table 3. 2 Night Shift	23
Table 3. 3 Early Morning Shift.....	24

LIST OF FIGURE

Figure 2. 1 Kitchen Brigade	8
Figure 2. 2 Swimming Pool.....	11
Figure 2. 3 Chi the Spa.....	12
Figure 2. 4 Health Club	12
Figure 2. 5 Hotel Room (Presidential Suite)	13
Figure 2. 6 Lobby Lounge.....	14
Figure 2. 7 Sofra BLD.....	14
Figure 2. 8 Shang Palace	15
Figure 2. 9 Bord Eau by Nicholas Isnard	16
Figure 2. 10 Label Date for Freezer, Chiller, and Dry Store	20
Figure 3. 1 Chocolate Pound Cake.....	26
Figure 3. 2 Raspberry Yoghurt	26
Figure 3. 3 Blueberry and Almond Puff.....	27
Figure 3. 4 Chocolate Babka	27
Figure 3. 5 Bread Pudding.....	28
Figure 3. 6 Braid Bread	28
Figure 3. 7 Focaccia	29
Figure 3. 8 Olive Bread	29
Figure 3. 9 Baguette	30
Figure 3. 10 Bread Loaf	30
Figure 3. 11 Bagel	31
Figure 3. 12 Pretzel	31
Figure 3. 13 Pain Au Pistachio	32
Figure 3. 14 Bi-Color Croissant	32
Figure 3. 15 Danish Roll	33
Figure 3. 16 Chocolate Croissant	33
Figure 3. 17 Pain Au Suisse	34
Figure 3. 18 Cocoa Hard Roll	34
Figure 3. 19 Twist Soft Roll	35
Figure 3. 20 Peanut Butter Bread.....	35

Figure 3. 21 Branch Cookies.....	36
Figure 3. 22 Mousse	36
Figure 3. 23 Pastry and Bakery Main Kitchen (1)	37
Figure 3. 24 Pastry and Bakery Main Kitchen (2)	37
Figure 3. 25 Live Station Buffet.....	38
Figure 3. 26 Chocolate Room	38
Figure 3. 27 Restaurant Dining Area.....	39
Figure 3. 28 Ballroom	39
Figure 3. 29 Lobby Lounge.....	40
Figure 3. 30 Afternoon Tea.....	40
Figure 3. 31 New Year.....	41
Figure 3. 32 Eid Mubarak	41
Figure 3. 33 Saturday Brunch	42