

INDUSTRIAL TRAINING INTERNSHIP REPORT

AT AYANA RESORT BALI



ARRANGED BY

TAN BILLY TANUJAYA

2174130010022

CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTER GOURMET ACADEMY

SURABAYA

2024

PLAGIARISM STATEMENT

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Surabaya, August 13rd, 2024



Tan Billy Tanujaya

APPROVAL 1

Title : Industrial Training Report at AYANA Resort Bali

Company name : PT. Karang Mas Sejahtera

Company address : Jl. Karang Mas Sejahtera, Jimbaran, Bali.

No. telp./fax : (+62) 361 702222

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

Name : Tan Billy Tanujaya

Reg. no : 2174130010022

Has been tested and declared successful.

Approved by,
Advisor

Surabaya, July 2nd 2024
Supervisor



Jessica Hartan, A.Md. Par.
NIP. 19940923 2201 084



Made Jane Purnama
Human Resources Department

Acknowledged by,
Director of OTTIMMO International
Master Gourmet Academy Surabaya



Zaidy Iskandar, B.Sc.
NIP. 1997310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT AT AYANA RESORT BALI

Arranged By:

Tan Billy Tanujaya

2174130010022

Industrial Training conducted from December 3rd, 2024, to July 2nd 2024 at AYANA

Approved by:

Advisor

Jessica Harlan, A.Md. Par.

NIP. 198810181701044

Examiner I

Elma Sulistiya, S.TP., M.Sc.

NIP. 199709162302087

Examiner II

Ryan Yeremia Iskandar, S.S.

NIP. 198212181601023

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,

Nedy Adhianata, S.T.P., M.Sc

NIP. 199006131402016

PREFACE

Praise to be God Almighty for the blessings of His grace, and that I was given the opportunity to be able to finish this report on this occasion about Industrial Training at Vasa Hotel Surabaya properly and correctly.

I also give thanks to:

1. Jessica Hartan, A.Md. Par. as Advisor.
2. Zaldy Iskandar, B. Sc as Director of Ottimo International Culinary Art and Patisserie Academy.
3. All AYANA's DAVA-KUBU and Bakery staff's help and guides during my training program.
4. Parents who always support and help mentally and financially
5. Friends who have supported this report along from beginning to end.

This is all I have to say, and if there are any grammatical or sentence construction mistakes, I apologize. Hopefully, the information in the report is useful for the readers.

Surabaya, August 13rd 2024



Tan Billy Tanujaya

ABSTRACT

The author goal being a trainee at AYANA Resort Bali is to achieve the knowledge and experience needed to succeed in culinary and pastry. The author is excited to learn about the kitchen world not only in hot kitchen but also in cold kitchen and bakery. The author wanted to try all the culinary stations as many as the author can, in this case the author is able to learn in Hot and Cold stations, and Bakery department. The author also think AYANA is the right place for the author to sharpen the author skill because AYANA is one of the biggest resorts in Bali with 100 hectares worth of land. AYANA also have more Departments and Outlets than most hotels. Besides that, the author also think AYANA's Human Resources has done a great job guiding trainees in their department. When most hotels see their trainees as their free extra employees, AYANA sees the opposites, they saw trainees as a student, who needs guidance so senior staff cannot overwork their trainee

Keyword: *AYANA Resort Bali, Internship*

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