INDUSTRIAL TRAINING REPORT INTERNSHIP AT PARESA RESORT PHUKET



ARRANGED BY STELLA ARDELIA FREDRICK 2174130010010

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024

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Pontianak, 1st August 2024

Stella Ardelia Fredrick

APPROVAL 1

Title : Industrial Training Report Internship at Paresa Resort Phuket.

Company name : Paresa Resort Phuket

Company address: 49 Moo6, Layi-Nakalay Road, Kamala, Kathu, Phuket 83150,

Thailand.

No. telp./fax. : +66 76 302 000

Which is carried out by Students of Culinary Arts OTTIMMO International

MasterGourmet Academy Surabaya

Name : Stella Ardelia Fredrick

Reg. no : 2174130010010

Has been tested and declared successful.

Approved by,

Advisor

Gilbert Yanuar Hadiwirawan, A.Md.Par.

NIP:19821218 1601 023

Thailand, May 23nd, 2024

Supervisor

Wekander Thomas Saxon

Executive Chef

Acknowledged by,

Director of OTTIMMO International

MasterGourmet Academy Surabaya

Zaldy Iskandar, B.Sc MB. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT INTERNSHIP AT PARESA RESORT PHUKET

Arranged By:

Stella Ardelia Fredrick 2174130010010

Industrial Training conducted from 11th December until 28th Mei at Paresa Resort

Approved by:

Advisor

Examiner 1

Examiner II

Gilbert Yanuar Hadiwirawa.,A,Md.Par.

NIP.199001011701041

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

NIP.199511092202083

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

NIP.199709162302087

Acknowledged by,

Director of OTTIMMO International Master Gourmet Academy,

Head of Culinary Arts Program Study Ottimmo International Master Gourmet Academy,

Zaldy Iskandar, B.Sc.

NIP. 197310251201001

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

NIP. 19900613140 016

PREFACE

Praise be to God Almighty, for His kindness and grace the author was able to complete 6 months of industrial training at Paresa Resort Phuket, so that this internship report can be completed properly. This report is based on 6 months of industry training based on the period written 11 December 2023 – 28 May 2024. This report is made as a requirement to complete culinary program studies at Ottimmo Internasional diploma program. Of courses in making this report is not an easy thing, therefore the author would like to thank you:

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- 6. My parents who always support me in everything so that I can complete my studies
- 7. All Kitchen Staff at Paresa Resort Phuket
- 8. All F&B team at Paresa Resort Phuket

Pontianak,1st August 2024

Stella Ardelia Fredrick

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ABSTRACT

The purpose of the Author doing this internship is to find out all activities that include duties and responsibilities in the F&B sector, learn how to adapt to work and gain work experience, etc. The author do internship at Paresa Resort Phuket which is a five-star luxury resort located on the Kamala Cliffs. During the 6 month, the author was placed in several kitchens such as Hot Kitchen, Cold Kitchen, Bakery, and Thai kitchen. This is where the author learned many things such as new receipts, new techniques, how to treat various types of food ingredients, etc. Author can also develop soft skills such as teamwork, problem solving, creativity, time management, socialization, and resistance to the pressure of working in the kitchen. During the internship, the writer experienced the biggest obstacle in language differences, but the writer was able to overcome this obstacle well. During the internship the author was able to conclude that one of the important factors in the world of work is good and supportive colleagues.

Keyword: Internship, Paresa Resort Phuket