

**INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT
AT APURVA KEMPINSKI BALI**



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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

PLAGIARISM STATEMENT

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Surabaya, August 6th, 2024



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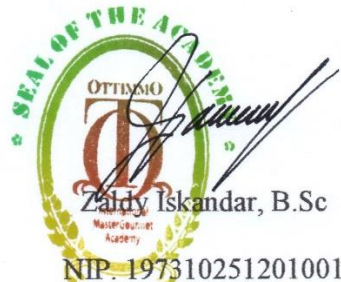


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AT APURVA KEMPINSKI BALI

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Industrial Training conducted from December 4th 2023 until June 3rd 2024

at Apurva Kempinski Bali

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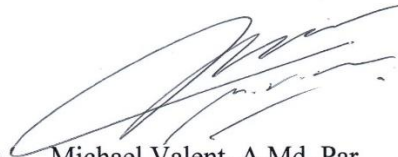
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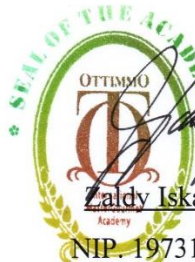





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PREFACE

On this occasion, I express my gratitude to God for His presence and strength throughout the six-month internship journey. I also want to thank my parents for their unwavering support, both financially and emotionally, which provided me with a comfortable living environment and motivation during my internship days. Additionally, I am grateful to all the lecturers and staff at Ottimmo International for their assistance and support throughout the internship process.

I undertook this internship at Apurva Kempinski Bali, a five-star hotel located in Nusa Dua, South Bali. The purpose of this internship was to gain further experience in the culinary field, enrich existing skills and knowledge. Additionally, it aimed to strengthen my mindset, enabling me to persevere and grow into a successful individual in the future. Beyond gaining experience, interacting with guests has also improved our ability to communicate effectively, professionally, and courteously.

Through completing this 6-month internship, I have come to understand the importance of teamwork and a sense of responsibility in completing tasks. By finishing my internship at Apurva Kempinski, I hope to leave a positive impression on the organization where I interned.

Surabaya, August 6th, 2024



Felicia Ruth Natari

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ABSTRACT

The purpose of this internship is to enhance cooking skills, gain insight into working in a large-scale kitchen, and improve teamwork abilities. Apurva Kempinski Bali is a hotel with a Majapahit kingdom-themed design that not only showcases a variety of Indonesian cuisines but also changes its theme monthly, featuring dishes from Sumatra, Kalimantan, Nusa Tenggara Timur (NTT), Nusa Tenggara Barat (NTB), and several other islands. The hotel houses several restaurants, each with its own unique concept. For instance, Koral Restaurant offers fine dining experiences alongside a large aquarium, while Bai Yun serves Chinese cuisine such as dimsum and hot pot.

During this intership, we have gained a lot of valuable lessons that will be beneficial for our future experiences. Besides gaining experience, we have also made new acquaintances who could potentially become future colleagues. The highs, lows and challenges tackled as a team have made it all easier. In collaboration within a team, to streamline and expedite taks, individuals are typically assigned specific responsibilities for tasks they must handle. This allows us as beginners to learn to take responsibility for our work. During the internship, we are also required to learn to be responsive and considerate of our surroundings such as layout and cleanliness.

Keyword: *Internship, Apurva Kempinski Bali, Ottimmo International*