

**INDUSTRIAL TRAINING REPORT
AT FOUR SEASONS RESORT JIMBARAN BAY**



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024**

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Surabaya, August 6th 2024



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APPROVAL 1

Title : Industrial Training Report at Four Seasons Resort
Jimbaran Bay

Company Name : Four Seasons Resort Jimbaran Bay

Company Address : Jl. Bukit Permai Jimbaran Bay, Bali, 80361

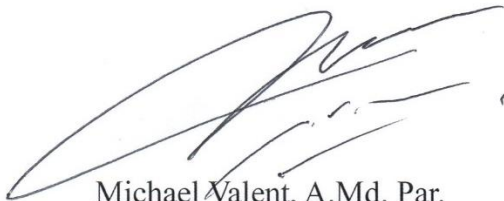
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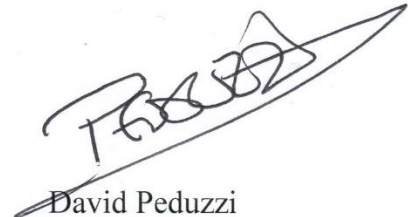


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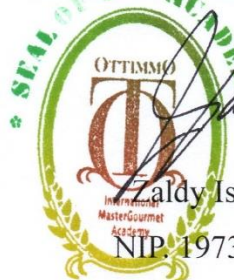
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APPROVAL 2

INDUSTRIAL TRAINING REPORT PASTRY AND BAKERY KITCHEN AT FOUR SEASONS RESORT JIMBARAN BAY BALI

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ABSTRACT

The author's purpose for doing this internship is because the Four Seasons Resort Jimbaran Bay serves various kinds of food from Indonesia and various types of food from other countries, so the author wants to improve knowledge and skills through an internship at the Four Seasons Resort Jimbaran Bay. The author had the opportunity to learn in the pastry and bakery department. In the pastry and bakery section, all staff and trainees have their own responsibilities so that the author gained a lot of knowledge and experience during internship at the Four Seasons Resort Jimbaran Bay.

Keyword : *Internship, Four Seasons Jimbaran Bay, Pastry and Bakery, Ottimmo International*


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 four seasons resort jimbaran bay, a five-star hotel located in 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 four seasons resort jimbaran bay, I hope to leave a positive impression on the organization where I interned.

Surabaya, August 6th, 2024



Carlita Xaviera Njosaputra