

**INDUSTRIAL TRAINING REPORT AT MOVENPICK
RESORT AND SPA JIMBARAN BALI**



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CULINARY ARTS STUDY PROGRAM

**OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY**

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PLAGIARISM STATEMENT

I sincerely want to express my thanks to the Lord Jesus Christ who has blessed my internship journey at Movenpick Resort and Spa Jimbaran Through His guidance, I successfully completed my internship with satisfactory results and in line with my expectations. I would like to emphasize that the report or assignment that I prepared is the result of my personal efforts and experiences during the six month internship process at the restaurant. Every word and idea contained in this report comes purely from my direct experience and personal reflection.

Apart from that, I am aware of the importance of maintaining integrity in every work I produce. Therefore, I sincerely declare my readiness to accept all the consequences and risks that may arise if it turns out that I have committed an action that violates the principle of honesty, such as plagiarizing other people's work. I realize that integrity is a very important aspect in the academic and professional world, and I am committed to maintaining this value at every step of my career journey.

Surabaya , August 13rd 2024



Kevin Ade Putra Tanujaya

APPROVAL 1

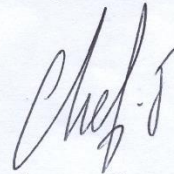
Title : Internship at Mövenpick Resort & Spa Jimbaran Bali
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APPROVAL 2

INDUSTRIAL TRAINING REPORT

HOT KITCHEN AT MOVENPICK RESORT AND SPA JIMBARAN BALI

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Industrial Training conducted from 11th December 2023 until 12th June 2024 at
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PREFACE

The author would like to thank God for His grace and protection so that can complete internship at Movenpick Resort and Spa Jimbaran Bali.

This author's want to show gratitude to everyone who helped, advised, and directed while preparing report. The author really appreciates the aid, and it allowed to finish this report on time. Thus, the author would want to use this opportunity to extend sincere gratitude to:

1. Zaldy Iskandar, B.Sc. As Director of Ottimmo Academy
2. Anthony Sucipto, A.Md. Par. As a Supervisor who has provided guidance to the author.
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4. Ayu Sri Devi, as HRD at Movenpick Resort and Spa Jimbaran Bali
5. All staff at Movenpick Resort and Spa Jimbaran Bali
6. Parents and friends provided support and assistance so that this report could be completed.

Surabaya, August 13rd 2024



Kevin Ade Putra Tanujaya

ABSTRACT

The author's interned at Movenpick Resort and Spa Jimbaran Bali for six months with the intention of learning more about Western-Asian cuisine. Author is curious to find out more about the different facets of Western-Asian cuisine, such as the ingredients that are utilized, the common cooking methods, and the kinds of meals that are part of this culinary tradition. The Movenpick Resort and Spa Jimbaran was selected for the internship because to its favourable reputation as a contemporary eatery serving a range of authentically flavourful Western-Asian dishes, in addition to its advantageous location in Bali.

The author had the chance to learn about different types of Asian Western food by entering the hot kitchen at the Movenpick Resort and Spa in Jimbaran, Bali. The hot kitchen manages four locations simultaneously: Katha Lobby Lounge, Movenpick Cafe, Jejala Pool Bar, and Anarasa.

Due to its unmatched service, Movenpick Resort and Spa Jimbaran Bali is a favorite among both domestic and international travelers. Also, Movenpick Resort and Spa Jimbaran's rooms are consistently booked solid during the months of December and June.

Overall, the internship experience at Movenpick Resort and Spa Jimbaran Bali gave a valuable opportunity to deepen knowledge of Western-Asian cuisine as well as expand understanding of hotel restaurant operations as a whole.

Keyword: *internship, Movenpick Resort and Spa Jimbaran Bali, ottimo international*

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