

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT AYANA ESTATE BALI**



**ARRANGED BY
JOCELYN YOUNGY
2174130010016**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024**

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Jocelyn Youngy


APPROVAL 1

Title : Industrial Training Internship Report at Ayana Estate
Company name : Rimba by Ayana
Company address : Jl. Karang Mas, Jimbaran, South Kuta, Badung Regency,
Bali 80364
No. telp./fax. : (+62) 361 702222
Which is carried out by Students of Culinary Arts OTTIMMO International Master
Gourmet Academy Surabaya
Name : Jocelyn Youngy
Reg. no : 2174130010016
Has been tested and declared successful.


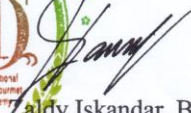
Approved by,
Advisor

Bali, 10th June 2024
Supervisor


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


Made Sutisna
Head Pastry Chef

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 1

Title : Industrial Training Internship Report at Ayana Estate
Company name : Ayana Segara
Company address : Jl. Karang Mas, Jimbaran, South Kuta, Badung Regency,
Bali 80364

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

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


Name : Jocelyn Youngy


Reg. no : 2174130010016

Has been tested and declared successful.



Approved by,
Advisor

Bali, 10th June 2024
Supervisor


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


I Gusti Made Wardika
Sous Chef

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaidy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT PASTRY AND COLD KITCHEN AT AYANA ESTATE

Arranged by:

Jocelyn Youngy

2174130010016

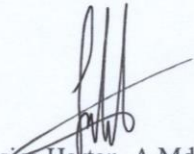
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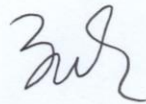
Examiner I

Examiner II



Jessica Hartan, A.Md. Par.

NIP: 19940923 2201 084



Elma Sulistya, S. TP., M.Sc

NIP: 19970916 2302 087



Anthony Sucipto, A. Md. Par.

NIP: 19960325 2201 085

Acknowledged by,

Director of Ottimmo International

Head of Culinary Arts Program Study

Master Gourmet Academy,

Ottimmo International

Master Gourmet Academy,



Zaldy Iskandar, B.Sc.
NIP. 197310251201001



Heni Adhianata, S.T.P., M.Sc
NIP. 199006131402016

PREFACE

To begin with, this author would like to thank God Almighty for the opportunity to complete my internship comfortably and successfully. As a student and trainee, this author grateful for having been given the opportunity to learn so much about the culinary field during this process.

I would like to express my gratitude and appreciation to several people for the assistance and guidance during the preparation this report. Therefore, I would like to thank:

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3. Made Jane Purnama as Assistant manager training of Ayana's HR
4. Ravender Dalal as Executive Sous Chef at Ayana Estate Bali
5. All of chefs and staffs at Ayana Estate Bali who guides and shares their knowledge in the kitchen during training period
6. Parents and friends who provided support physically and mentally

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Jocelyn Youngy

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ABSTRACT

The author selected this internship program because the author wanted to learn more about professional kitchens and how they operate. The internship program offers numerous advantages for Ottimmo International, Ayana Estate, and the participating students. Therefore, the author chose to do an internship at one of the well-known five-star hotels in Bali, Ayana Estate. During the author's six-month internship, the author gained extensive knowledge on the operations of a professional kitchen. From learning the operation of professional tools and machines to understanding proper storage methods for different sorts of cooking components. In addition, a crucial aspect of the internship procedure is that the author acquires extensive knowledge regarding the transformation of raw ingredients into consumable food items. In addition, the author possessed professional expertise in the fields of hygiene, sanitation, and food waste management. The acquired knowledge from the internship will prove highly beneficial for the author's prospective professional development.

Since every trainee at Ayana Estate is given the freedom to choose the department they want to study for 6 months, the author chose to learn in 3 different sections, namely Pastry, Cold kitchen and Hot kitchen. Ayana Estate has 19 outlets in total varying from 4 different hotels, where trainees are able to take place for their internship. These restaurants serve dishes from different countries ranging from Indonesian, Japanese, Chinese, Mexican to Italian.

Keyword: *Internship, Ayana Resort and Spa Bali, Ottimmo International.*