

**INTERSHIP TRAINING REPORT AT  
RENAISSANCE BALI ULUWATU RESORT AND SPA**



**ARRANGED BY  
FRANSISCA MANUELLA  
2174130010025**

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

**2024**

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, 19 August 2024



Fransisca Manuella

## APPROVAL 1

Title : Internship Training Report at Renaissance Bali Uluwatu  
Company name : Renaissance Bali Uluwatu Resort and Spa  
Company address : Jalan Pantai Balangan I No.1, Ungasan, Kecamatan Kuta Selatan, Kabupaten Badung, Bali

No. telp./fax. : 0361-200-3588

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

Name : Fransisca Manuella

Reg. no : 2174130010025

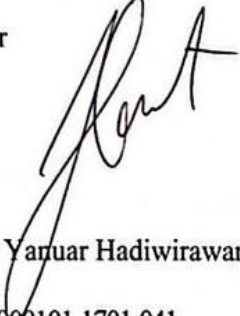
Has been tested and declared successful.

Approved by,

Bali, June 24<sup>th</sup>, 2024

Advisor

Supervisor

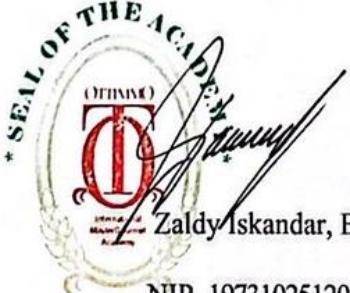
  
Gilbert Yanuar Hadiwirawan, A.Md. Par.

  
Citra Larasati

NIP:19900101 1701 041

Director of Human Resources

Acknowledged by,  
Director of OTTIMMO International  
MasterGourmet Academy Surabaya

  
Zaldy Iskandar, B.Sc  
NIP. 197310251201001

## APPROVAL 2

### INDUSTRIAL TRAINING REPORT COLD KITCHEN AT RENAISSANCE BALI ULUWATU RESORT AND SPA

Arranged By:

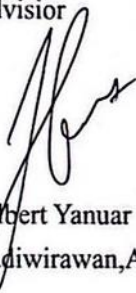
**Fransisca Manuella**

**2174130010025**

Industrial Training conducted from 18 December 2023 until 17 June 2024  
at Renaissance Bali Uluwatu Resort and Spa

Approved by:

Advisor



Gilbert Yanuar  
Hadiwirawan, A.Md.Par

NIP: 19900101 1701 041

Examiner I



Arya Putra Sundjaja, S.E

NIP: 19801017 1703 001

Examiner II




Filias Kusuma, S.E., M.M.

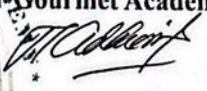
NIP: 19871203 2403 023

Acknowledged by,

Director of OTTIMMO International  
Master Gourmet Academy,

  
Zaldy Iskandar, B.Sc.  
NIP. 197310251201001

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

  
Heri Adhianata, S.T.P., M.Sc  
NIP. 19900613 1402 016

## PREFACE

Praise and gratitude for the presence of God, because I was able to complete Industrial Training Internship. Thank you Lord for all the abundance of favors and mercy that you have given to your servant who is full of shortcomings.

These few lines of sentences hopefully can make my place to say thank you to:

1. Mr. Zaldy Iskandar B.Sc, as the head Director of Ottimmo Internasional
2. Gilbert Yanuar Hadiwirawan, A.Md. Par. as my Advisor who has helped me in a lot of things for me to understand the guidelimes on making this report

I realize that this report is far from perfection and there remains many lacks. I am open to any suggestions and critics upon this report in order to make better work in the future. Hopefully, this report could make a difference in the upcoming generation and benefit for both readers and development in culinary art field.

Surabaya, 19 August 2024



Fransisca Manuella



## **ABSTRACT**

The purpose the Author doing this internship is because the Author wants to know how it feels to work on a real professional industrial kitchen, gain more knowledge, improve cooking skills, and learn more about this field of work. Renaissance Bali Uluwatu is a five-star hotel that offers uniqueness in each restaurant. Every trainee in Renaissance Uluwatu have the opportunity to learn in different section and the Author have to manage and be responsible for everything that happened. During training at Renaissance Uluwatu the Author had the opportunity to work in 3 sections such as cold kitchen Banquet, cold kitchen breakfast and cold kitchen Double ikat restaurant. During the internship the Author encountered problems such as food waste and full reservations and production, but the Author found solutions to these problems such as analyzing the use of materials more by looking at the occupancy of staying guests and preparing more preparations and being able to allocate more production time.

***Keyword:*** *Renaissance Uluwatu, Internship*

## TABLE OF CONTENTS

<b>Plagiarism Statement</b> .....	<b>ii</b>
<b>Approval 1</b> .....	<b>iii</b>
<b>Approval 2</b> .....	<b>iii</b>
<b>Preface</b> .....	<b>v</b>
<b>Abstract</b> .....	<b>vii</b>
<b>Table Of Contents</b> .....	<b>viii</b>
<b>List Of Table</b> .....	<b>x</b>
<b>List Of Figure</b> .....	<b>xi</b>
<b>Chapter I Introduction</b> .....	<b>1</b>
1.1 Background of The Study.....	1
1.2 Industrial Training Objectives .....	2
1.3 The Benefits of Internship.....	2
1.3.1 For Students .....	2
1.3.2 For Ottimmo International .....	2
1.3.3 For Uluwatu Renaissance.....	3
<b>Chapter II Establishment Background</b> .....	<b>4</b>
2.1 History of Hotel.....	4
2.2 Vission, Mission and Company Objective .....	6
2.2.1 Vission of Renaissance Uluwatu .....	6
2.2.2 Mission of Renaissance Uluwatu .....	6
2.2.3 Company Objective of Renaissance Uluwatu .....	7
2.3 Organize Structure and Main Task .....	7
2.4 Establishment Description.....	9
2.5 Hygine and Sanitation .....	11
<b>Chapter III Intership Activities</b> .....	<b>13</b>
3.1 Job Description.....	13



3.1.1	Banquet Cold Kitchen .....	13
3.1.2	Clay Craft Breakfast Cold Kitchen .....	14
3.1.3	Double Ikat Cold Kitchen .....	15
3.2	Product .....	16
3.2.1	Product Description of Cold Section.....	16
3.3	Picture of Place.....	21
3.4	Event.....	24
<b>Chapter IV</b>	<b>Conclusion .....</b>	<b>27</b>
4.1	Conclusion.....	27
4.2	Problem and Solution .....	27
4.3	Suggestion .....	28
4.3.1	For Student .....	28
4.3.2	For Renaissance Uluwatu.....	28
4.3.3	For Ottimmo Internasional .....	28
<b>Bibliography</b>		
<b>Appendix</b>		

## LIST OF TABLE

<b>Table 3.1</b> Banquet cold kitchen .....	13
<b>Table 3.2</b> Breakfast cold kitchen .....	14
<b>Table 3.3</b> Double ikat cold kitchen.....	15

## LIST OF FIGURE

<b>Figure 2.1</b> Initial logo of the renaissance hotel in 1997 .....	4
<b>Figure 2.2</b> Renaissance hotel logo in 2007 .....	5
<b>Figure 2.3</b> Renaissance hotel logo in 2009 .....	5
<b>Figure 2.4</b> Organizational structure .....	8
<b>Figure 3.1</b> Pamelos salad .....	16
<b>Figure 3.2</b> Salad bar .....	16
<b>Figure 3.3</b> Sliced fruit.....	17
<b>Figure 3.4</b> Yoghurt, muesli and special salad.....	17
<b>Figure 3.5</b> Sambal bajak and the condiment .....	18
<b>Figure 3.6</b> Gado-gado.....	18
<b>Figure 3.7</b> Fresh garnish.....	19
<b>Figure 3.8</b> Rujak ikan .....	19
<b>Figure 3.9</b> Pangsit udang.....	20
<b>Figure 3.10</b> Lumpia rebung and jamur.....	20
<b>Figure 3.11</b> Cold kitchen banquet .....	21
<b>Figure 3.12</b> Commisary kitchen .....	21
<b>Figure 3.13</b> Walk in chiller commisary .....	22
<b>Figure 3.14</b> Walk in freezer double ikat .....	22
<b>Figure 3.15</b> Double ikat kitchen.....	23
<b>Figure 3.16</b> Double ikat restaurant.....	23
<b>Figure 3.17</b> Dry store .....	24
<b>Figure 3.18</b> Seafod night .....	24
<b>Figure 3.19</b> Bbq by the pool.....	25
<b>Figure 3.20</b> Rasa Nusantara .....	25