

**INDUSTRIAL TRAINING INTERNSHIP REPORT AT
MÖVENPICK RESORT & SPA JIMBARAN BALI**



ARRANGED BY

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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

PLAGIARISM STATEMENT

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Bali, 28th August 2024



Felix Antholyn Basuki

APPROVAL 1

Title : Internship at Mövenpick Resort & Spa Jimbaran Bali

Company name : Mövenpick Resort & Spa Jimbaran Bali

Company address : Jl. Wanagiri No.1, Jimbaran, Kec. Kuta Sel., Bali 80362

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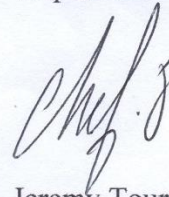
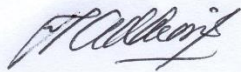
Has been tested and declared successful.

Approved by,

Bali, June 13th, 2024

Advisor

Supervisor



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

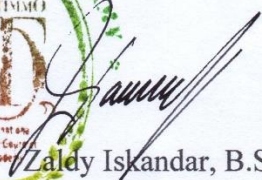
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Industrial Training conducted from 12 December 2023 until 11 June 2024 at

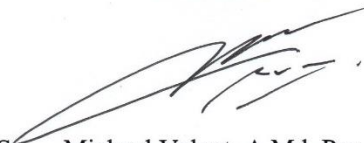
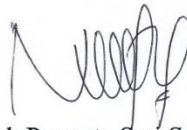
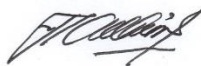
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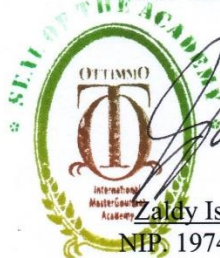
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PREFACE

Praise to God Almighty for the blessings of His grace, and this author was given the opportunity to be able to finish this report on this occasion about Industrial Training at Mövenpick Resort & Spa Jimbaran Bali properly and correctly done.

Also big thanks to:

1. Heni Adhianata, S.T.P., M.Sc as my Advisor.
2. Zaldy Iskandar, B. Sc. as Director of OTTIMMO International Master Gourmet Academy Surabaya.
3. All of Mövenpick Resort & Spa Jimbaran Bali's chef and staffs who guides and provide knowledge during the internship period.
4. Mom and dad who always support and help mentally and materially.
5. Friends who supported to make this report along from beginning to end.

That is all this author have to say, and if there any grammatical or sentence construction mistakes, this author apologize. Happy reading and best wishes on your endeavours in industrial hospitality.

Surabaya, 28th August 2024



Felix Antholyn Basuki

ABSTRACT

The author chose this internship program to gain deeper insight into the workings of professional kitchens. This program provides significant benefits for Ottimmo International, Ayana Estate, and the participating student. The author decided to implement this program at Mövenpick Resort & Spa Jimbaran Bali. The author's aim in doing this internship is to find out what the reality of F&B culinary is like. By running this program, many benefits can be obtained from Ottimmo International, Mövenpick Resort & Spa Jimbaran Bali and the students themselves. Mövenpick Resort & Spa Jimbaran Bali is a 5 star hotel in Bali. Apart from being located in Bali, Mövenpick is a hotel chain spread throughout the world. Therefore, the author decided and chose Mövenpick as the place to find the first experience in culinary field.

Mövenpick's kitchen serves typical Indonesian cuisine, especially Balinese and also overseas cuisine such as Western and Chinese dishes. Mövenpick Resort & Spa Jimbaran Bali has several F&B outlets such as Anarasa Restaurant, Jejala Pool Bar, Katha Lobby and Lounge, and Mövenpick Café. The first month, the author was placed in the breakfast section and served guests in the live section. Then the second month continues in the ala carte kitchen and moves to the butcher until the internship period is over.

Keyword: *Internship, Mövenpick Resort & Spa Jimbaran Bali, Ottimmo International*

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