

**INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT  
AT THE APURVA KEMPINSKI BALI**



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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 acknowledged 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, except 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 plagiarized the work of other student and/or person.

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Surabaya, September 02<sup>nd</sup> 2023



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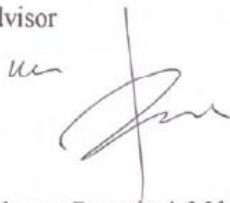
Title : Internship program  
Company name : The Apurva Kempinski Bali  
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Advisor

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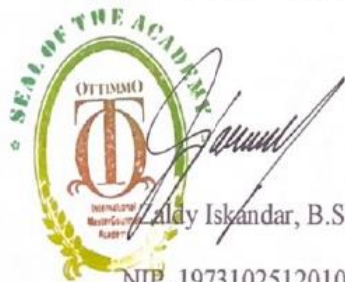


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## APPROVAL 2

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at The Apurva Kempinski Bali

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## **PREFACE**

On this occasion, I would like to express my profound gratitude to God for His guidance and strength throughout my six-month internship journey. I am also deeply thankful to my parents for their unwavering support—both financially and emotionally—which provided me with a stable living environment and the motivation I needed during my internship.

Additionally, I extend my sincere thanks to all the lecturers and staff at Ottimmo International for their invaluable assistance and support throughout the internship process.

My internship took place at Apurva Kempinski Bali, a prestigious five-star hotel located in Nusa Dua, South Bali. The primary goal of this internship was to gain further experience in the culinary field, enhance my existing skills and knowledge, and develop a resilient mindset for future success.

Bali, June 3rd, 2024



Clark Kent Chenarchgo

## **ABSTRACT**

The purpose of internship at The Apurva Kempinski is because the author want to learn and experience new things from the kitchen industry especially handling ala carte menu. The Apurva Kempinski Bali is one of the best hotel in Asia. The Apurva Kempinski Bali has become the first hotel in Indonesia to be awarded the Global Sustainable Tourism Council (GSTC) Certification. The Apurva Kempinski Bali stands as a premier luxury resort on the picturesque island of Bali, Indonesia. Renowned for its architectural grandeur and cultural sophistication, the resort offers a unique blend of traditional Balinese aesthetics and modern elegance.

The resort's distinctive features, including its expansive, beautifully landscaped grounds, luxurious accommodations, and world-class amenities The author had various job desks in the kitchen especially in breakfast section & ala carte section. The author learned a lot about kitchen industry after doing this internship at The Apurva Kempinski Bali. This internship is a great opportunity for the author before entering work life. The food and beverage industry is a dynamic sector that blends culinary artistry with hospitality to create memorable dining experiences. The Apurva Kempinski Bali is designed to provide an immersive experience, with its extensive range of dining options, including gourmet restaurants and bars, a lavish spa, and a stunning private beach.

**Keyword:** *Internship, The Apurva Kempinski Bali, Ottimmo International*

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