

INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT

AT THE APURVA KEMPINSKI



ARRANGED BY

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OTTIMMO INTERNATIONAL

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SURABAYA

2024

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Surabaya, August 30th, 2024



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APPROVAL 1

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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. Beyond the technical experience, interacting with guests has also significantly improved my communication skills, fostering a professional and courteous approach.

Completing this six-month internship has underscored the importance of teamwork and responsibility in achieving tasks. As I conclude my time at Apurva Kempinski, I aspire to have made a positive impact on the organization that graciously hosted me.

Bali, June 3rd, 2024



Angelica Octavira Susan

ABSTRACT

The purpose of training or internship at Apurva Kempinski is because the Author want to learn a new thing about culinary especially baking and pastry and also to hone skills in the food industry. The Apurva Kempinski Bali is a top luxurious 5-star hotel in Bali under the Kempinski company. In Apurva Kempinski I got the chance to learn in the baking and pastry division which include 2 rotations in 6 months period, including main production and chocolate production. Pastry and Bakery kitchen operated for 24 hours which make them has 3 working shifts.

Keyword: *internship, Apurva Kempinski Bali, Ottimmo International*

TABLE OF CONTENTS

Plagiarism Statement	ii
Approval 1	iii
Approval 2	iv
Preface	v
Abstract	vi
Table of contents	vii
Table of figures	ix
List of tables	x
Chapter I Introduction	1
1.1 Background of study.....	1
1.2 Industrial Training Objective.....	2
1.3 The Benefits of Internship	2
1.3.1 For Students	2
1.1.1 For Ottimmo International	2
1.1.2 For The Apurva Kempinski Bali.....	2
Chapter II Establishment Background	3
2.1 History of Hotel.....	3
2.2 Vision, Mission, and Company Objectives	4
2.2.1 Vision of The Apurva Kempinski Bali	4
2.2.2 Mission of The Apurva Kempinski Bali	4
2.2.3 Company Objective	4
2.3 Organizational Structure and Main Task.....	5
2.5 Hygiene and Sanitation.....	10
Chapter III Intership Activities	12
3.1 Job Description.....	12
3.1.1 Main Kitchen Pastry Section	12
3.1.2 Chocolate Room	14
3.2 Product.....	16
3.21. product of main kitchen pastry	16
Chapter IV Conclusion	22
4.1 Conclusion.....	22

4.2 Problems and Solutions	22
4.2 suggestion.....	23
4.2.1 For Students	23
4.2.2 for The Apurva kempinski	23
4.2.3 For Ottimmo International MasterGourmet Academy.....	23

Bibliography

Appendix

TABLE OF FIGURES

Figure 2.1 koral restaurant.....	6
Figure 2.2 koral plated dessert	6
Figure 2.3 Oku restaurant.....	7
Figure 2.4 reef beach club	7
Figure 2.5 reef food	7
Figure 2.7 Bai Yun restaurant.....	8
Figure 2.6 hot pot condiments.....	8
Figure 2.8 lounge and bar.....	8
Figure 2.9 L' atelier ambience	8
Figure 2.11 sweet and savory at selasar	9
Figure 2.10 selasar showcase	9
Figure 2.13 pala rooftop bar	9
Figure 2.12 pala restaurant	9
Figure 2.14 kubu pool bar	10
Figure 3.1 sliced fruit	16
Figure 3.2 Hightea Set.....	16
Figure 3.3 Es Campur Booth Display	16
Figure 3.4 sweet and savoury at selasar	17
Figure 3.5 Sunday Brunch Showcase.....	17
Figure 3.6 plated dessert for wedding event.....	17
Figure 3.7 Assembling Condiment Of The Plated Dessert.....	18
Figure 3.8 Buyout Wedding Event.....	18
Figure 3.9 private dinner dessert menu	18
Figure 3.10 Chocolate Room	19
Figure 3.11 Automatic Tempering Machine	19
Figure 3.12 Kind Of Chocolate For Production	19
Figure 3.13 L' Atelier chocolate bon.....	20
Figure 3.14 chocolate truffle	20
Figure 3.15 Isomalt Sugar Art	20
Figure 3.16 Ring Carrousel Koral	21
Figure 3.17 bon bon mould	21
Figure 3.18 chocolate showpiece	21

LIST OF TABLES

Table 3.1 pastry kitchen	12
Table 3.2 chocolate room	14