

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



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

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Surabaya, 09<sup>th</sup> September, 2024



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## APPROVAL 1

Title : Internship at Mövenpick Resort & Spa Jimbaran Bali  
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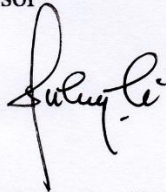
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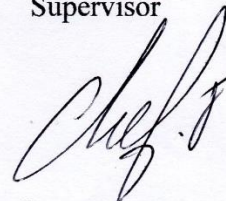
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**APPROVAL 2**  
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**MÖVENPICK RESORT & SPA JIMBARAN BALI**

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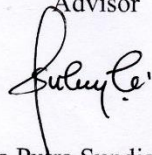
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Industrial Training conducted from 12 December 2023 until 11 June 2024 at

Mövenpick Resort & Spa Jimbaran Bali

Approved by:

Advisor



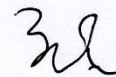
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## PREFACE

Praise to God Almighty for the blessings of His grace, and that I 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:

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5. Friends who has supported to make this report along from beginning to end.

That's all I have to say, and if there any grammatical or sentence construction mistakes, I apologize. Happy reading and best wishes on your endeavors in industrial hospitality.

Surabaya, 09<sup>th</sup> September, 2024



Ahmad Daffa Widya Wardhana

## ABSTRACT

The author's aim in doing this internship is to find out what the reality of F&B culinary is like. Mövenpick Resort & Spa Jimbaran Bali is a 5 star hotel in Bali, which serves typical Indonesian cuisine, especially Balinese and also overseas cuisine such as Western and Chinese dishes. Mövenpick Resort & Spa Jimbaran Bali. Mövenpick Resort & Spa Jimbaran Bali has several F&B outlets such as Anarasa Restaurant, Jejala Pool Bar, Katha Lobby and Lounge, and Mövenpick Café.

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

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