

**INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT
AT CONSTANCE MOOFUSHI MALDIVES**



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA**

2024

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Surabaya, September 11th, 2024



Nathanael Steven Nico Gunadi

APPROVAL 1

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INDUSTRIAL TRAINING REPORT HOT KITCHEN AND PASTRY AT CONATANCE MOOFUSHI MALDIVES

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Industrial Training conducted from 6 February 2024 until 5 August 2024 at
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ABSTRACT

The author's internship is designed to provide an extensive understanding of professional kitchen operations and the underlying systems. This internship takes place at Constance Moofushi Maldives, a prestigious 5-star resort in the Maldives, which is highly ranked among the top 10 resorts on TripAdvisor.

Throughout the internship, trainees have the opportunity to work in various kitchen sections, including the hot kitchen, à la carte restaurant, cold kitchen, baking and pastry, and butchery. Each section offers unique learning experiences and challenges. Trainees spend one month in each section, allowing them to become well-versed in the specific techniques and daily operations of that area.

This rotation system ensures that trainees receive comprehensive exposure to all aspects of kitchen work. After completing their month in one section, trainees move to a different area, gaining diverse skills and insights. In the final month, they can choose to return to a section they found particularly engaging or where they wish to deepen their expertise.

This structured experience is designed to develop a broad skill set and provide valuable insights, preparing trainees for successful careers in the culinary industry with both practical experience and specialized knowledge.

Keywords : *Constance Moofushi, Trainee, Internship*

PREFACE

Praise to God, for giving me strength and letting me through all the difficulties so I was able to finish this Culinary Innovation and New Product Development Report.

I also take this opportunity to express my gratitude to:

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2. Ms. Heni Adhianata, S.TP.,M.Sc as my head of study program of Ottimmo International Master Gourmet Academy
3. Arya putra Sundjaja, S.E.. as my Examiner
4. Filias Kusuma, S.E., M.M as my internship report examiner

Surabaya, September 11th, 2024



Nathanael Steven Nico Gunadi

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