

**INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT
AT VIDA BEACH RESORT BY EMAAR GROUP**



**ARRANGED BY
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OTTIMMO INTERNATIONAL

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SURABAYA

2024

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Surabaya, 23th September 2024



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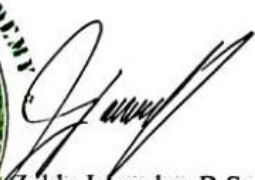
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APPROVAL 2

**INDUSTRIAL TRAINING REPORT
COLD KITCHEN AND PASTRY KITCHEN
AT VIDA BEACH RESORT BAHRAIN**

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Industrial Training conducted from 7 February 2024 until 21 July 2024 at Vida Beach Resort

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PREFACE

This report presents a comprehensive account of my six-month internship at Vida Beach Resort, where I worked in both the cold kitchen and the pastry kitchen. This internship has significantly enhanced my culinary skills and provided me with a deeper understanding of the hospitality industry.

During my time at Vida Beach Resort, I was actively involved in preparing and presenting a variety of cold dishes and creating intricate pastries and desserts. This dual exposure allowed me to develop a versatile skill set, ranging from meticulous knife skills to the precision required in pastry making.

I am deeply grateful to the chefs and the entire team at Vida Beach Resort for their mentorship and support. Their dedication to excellence has inspired me and reinforced my passion for the culinary arts. I would also like to express my heartfelt thanks to my Teacher, my parents, and my friends for their unwavering support and encouragement throughout this journey.

Surabaya, 23th September 2024



Alvaro Kevin Wiryanto

ABSTRACT

The Purpose of this internship is to improve the social and hard skill of the author. The author went his way to Bahrain to explore food that's not commonly available in Indonesia and to know how other people like their food is prepared. During the internship the author learned how to work in cold kitchen and the pastry kitchen. Vida beach resort have 2 restaurants and a pool bar, the first restaurant is The Origin which serve buffet food with international dish while the other restaurant The Bistro serve ala carte food during breakfast, lunch, and dinner, and lastly for the pool bar which only open until 3 pm serve mostly drink and some light bites and fruits. The author have learned various stuff during his internship in Bahrain. This internship will lay the foundation for the author for future work life.

Keyword: *Internship, Vida Beach Resort By Emaar, Origin Kitchen*

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