

**INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT  
AT ADDRESS BEACH RESORT BAHRAIN**



**ARRANGED BY  
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**CULINARY ARTS STUDY PROGRAM**

**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 acknowledge 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, expect 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 students and/or persons.

On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, 23<sup>rd</sup> September 2024



Matthew Sebastian

## APPROVAL 1

Title : INDUSTRIAL TRAINING REPORT INTERNSHIP  
REPORT AT ADDRESS BEACH RESORT BAHRAIN

Company name : Address Beach Resort Bahrain

Company address : Marassi Al Bahrain, Building 355, Road 6407, Block  
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Which is carried out by Student of Culinary Arts Ottimmo International  
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Has been tested and declared successful

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## APPROVAL 2

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## PREFACE

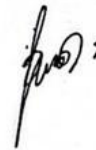
Praise be to God Almighty for enabling me to finalise this report. Completion of this report is intended to satisfy the prerequisites for internship participation.

I also take this opportunity to express my gratitude to:

1. Jessica Hartan, A Md.Par, as advisor.
2. Zaldy Iskandar, B.Sc as director of Ottimmo International Culinary Art and Patisseries Academy.
3. ADDRESS BEACH RESORTS By Emaar Hospitality as author internship place.
4. My family who always support and help me in personality and providing moral & material support for me.
5. My friend who has supported the progress of this report from beginning to end.

That is all I can say I regret any inconsistencies or errors in the use of words or sentences. This report is intended to be beneficial to the audience. Thank you.

Surabaya, 23<sup>rd</sup> September 2024



Matthew Sebastian

## **ABSTRACT**

The objective of the author's internship is to acquire experience in the culinary industry, with a particular emphasis on pastry and bakery, and to obtain a comprehensive understanding of the kitchen's operational procedures. During the internship, the author studied and deepened the various types of pastry and bakery items available at Address Beach Resort Bahrain. Address Beach Resorts Bahrain has 3 A'la Carte Restaurants (The Garden, Lobby Lounge, and Pool Lounge), each with its own unique features, as well as one buffet restaurant (The Restaurant), which is open from breakfast to dinner.

The author acquired a wealth of knowledge during an internship at Address Beach Resort Bahrain. The author gained a valuable experience from this internship activity, which will be beneficial for establishing a career in the culinary industry, particularly in the pastry and bakery kitchen.

***Keyword:*** *Address Beach Resort Bahrain by Emaar Hospitality Group, Internship*

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