

**INTERSHIP TRAINING REPORT AT RENAISSANCE BALI  
ULUWATU RESORT AND SPA**



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**OTTIMMO INTERNATIONAL**

**MASTERGOURMET ACADEMY**

**SURABAYA**

**2024**

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Surabaya, September 20<sup>th</sup> 2024



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**APPROVAL 2**  
**INDUSTRIAL TRAINING REPORT HOT KITCHEN AND PASTRY**  
**KITCHEN AT SHERATON HOTELS AND TOWERS SURABAYA**

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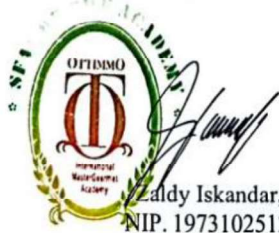
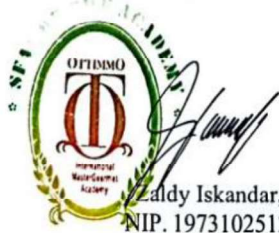
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## PREFACE

Praise and gratitude for the presence of God, because I was able to complete Industrial Training Internship. Thank you Lord for all the abundance of favors and mercy that you have given to your servant who is full of shortcomings. These few lines of sentences hopefully can make my place to say thank you to:

1. Mr. Zaldy Iskandar B.Sc, as the head Director of Ottimmo Internasional
2. Filias Kusuma S.E., M.M as my Advisor who has helped me in a lot of things for me to understand the guidelimes on making this report

I realize that this report is far from perfection and there remains many lacks. I am open to any suggestions and critics upon this report in order to make better work in the future. Hopefully, this report could make a difference in the upcoming generation and benefit for both readers and development in culinary art field

Surabaya, September 20<sup>th</sup> 2024



Rahmah Balqis M.

## ABSTRACT

The purpose the Author doing this internship is because the Author wants to know how it feels to work on a real professional industrial kitchen, gain more knowledge, improve cooking skills, and learn more about this field of work. Renaissance Bali Uluwatu is a five-star hotel that offers uniqueness in each restaurant. Every trainee in Renaissance Uluwatu have the opportunity to learn in different section and the Author have to manage and be responsible for everything that happened. During training at Renaissance Uluwatu the Author had the opportunity to work in 3 sections such as cold kitchen Banquet, cold kitchen breakfast and cold kitchen Double ikat restaurant. During the internship the Author encountered problems such as food waste and full reservations and production, but the Author found solutions to these problems such as analyzing the use of materials more by looking at the occupancy of staying guests and preparing more preparations and being able to allocate more production time.

***Keyword:*** *Renaissance Uluwatu, Internship*

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