

INDUSTRIAL TRAINING REPORT INTERNSHIP REPORT

AT VOCO DUBAI THE PALM



ARRANGED BY

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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2024

PLAGIARISM STATEMENT

I certify that this report is the product of my own work and based on my personal study and research. I acknowledge all material and sources used in the preparation, whether it is books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment has not previously been submitted for assessment in any other unit, except 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.

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Surabaya, September 23rd 2024



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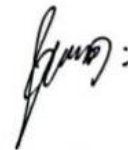
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PREFACE

This report marks the completion of my culinary internship at VOCO Dubai The Palm, a critical step in my journey toward becoming a professional in the culinary arts. The experiences and insights gained during this internship have been instrumental in shaping my skills, understanding, and passion for the culinary field. Over the course of 6 Months, I had the privilege of working under the guidance of experienced chefs and professionals who provided me with invaluable knowledge and hands-on experience. This report details the work I engaged in, the skills I developed, and the lessons I learned during my time at VOCO Dubai The Palm. I would like to express my deepest gratitude to:

1. My parents, who always motivate me and become my number one support mentally and physically. Thank you for always giving me room to grow and develop.
2. My advisor, Ms. Heni who gave me guidance and insights in completing this report.
3. VOCO Dubai The Palm who gave me the opportunity to learn for the past 6 months and remarkable new experience.
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Hany Naziiha Hermawan

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ABSTRACT

The purpose of this internship is for the Author to gain deeper knowledge regarding direct implementation of culinary and hospitality in an internationally acclaimed hotel, VOCO Dubai The Palm. VOCO Dubai The Palm is a four star hotel located in Dubai the Palm Jumeirah. The Culinary Interns are assigned to work under the Maison Mathis Restaurant. As the Author was assigned in the pastry kitchen, the Author was able to learn not only the overall process of the pastry production, but also the managing the overall pastry kitchen. During the internship period, the Author was able to work with varying stakeholders, including the professional experienced international chefs.

Keywords: *Culinary Internship, VOCO Dubai The Palm, Ottimmo Internasional*