

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT AL MAHA LUXURY
COLLECTION DESERT RESORT AND SPA
DUBAI**



**ARRANGED BY
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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2025

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Surabaya, February 6th, 2025



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APPROVAL 1

Title : Industrial Training Report At Al Maha Luxury Collection
Desert Resort and Spa, Dubai

Company name : Al Maha Luxury Collection Desert Resort and Spa, Dubai

Company address : Al Ain, Dubai

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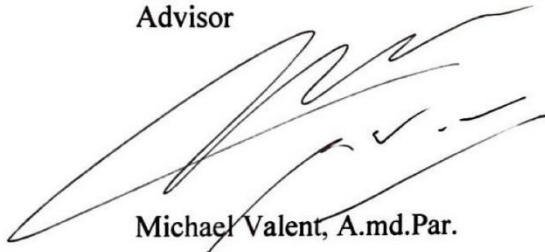
Has been tested and declared successful.

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AL MAHA LUXURY COLLECTION DESERT RESORT AND SPA DUBAI

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Industrial Training conducted from February 2nd 2024 until February 1st 2025 at
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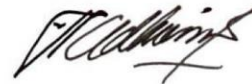
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PREFACE

First and foremost, The author want to sincerely thank Almighty God for giving me the courage, discernment, and tenacity the author needed to finish this industrial training. The author sincerely appreciate the chance to acquire important knowledge, abilities, and experiences throughout this training, all of which have significantly aided in the growth on both a personal skills to professional level. The author would like to thank the following people:

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2. Chef Michael Valent, A.Md.Par. as the Advisor of the industrial training report.
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4. Chef Piotr Kamieniczny, Chef Petter Sebby, and all the staff of Al Maha Luxury Collection that assisting, guiding me from the start of the training until the end of the contract.

While the author has made every effort to ensure the accuracy and completeness of this report, the author want to apologize that there may still be some imperfections or areas for improvement and hope that the insights shared here can still provide a valuable reflection of my industrial training experience. Big appreciation for your understanding and hope for a better future for all who enter the culinary world.

Surabaya, February 8th 2025



Fernando Stevanus Liwanto

ABSTRACT

The experience throughout industrial training is mandatory for us student to gain experience before starting our journey as a chef. In culinary world, being a trainee means we are in a position to learn as much as we can and train ourself to be ready with the industry as we go. Learning about how the operation work and run, we can take that as a lesson for us to grow and prepare in the future. As the trainee got chance to do internship in one of the most outstanding hotel in UAE, Al Maha Luxury Collection Desert Resort and Spa Dubai that runs by Marriott. The experience achieved is a live changing moment. During the first year of service, the author gained extraordinary experience which made the author develop, adapt, and overcome the expectations and hopes given by the supervisor at the workplace. The author not only got a chance to learn about the cuisine and food processing itself, but also learn about leadership, responsibility, and most importantly what luxury means in terms of a hospitality industry, making the author ready to be part of the industry and able to handle difficulties that will come in the future.

Keyword: *Al Maha Luxury Collection, Mariott, industrial training, extraordinary experience, UAE, outstanding hotel.*

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