

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT SOFITEL KRABI PHOKEETHRA
GOLF AND SPA RESORT THAILAND



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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

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Surabaya, March 27th2025



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Report at Sofitel Krabi Phokeethra Golf and Spa Resort
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INTERNSHIP REPORT AT SOFITEL KRABI PHOKEETHRA
GOLF AND SPA RESORT THAILAND**

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Industrial Training conducted from 1st December 2024 until 31st May 2025 at
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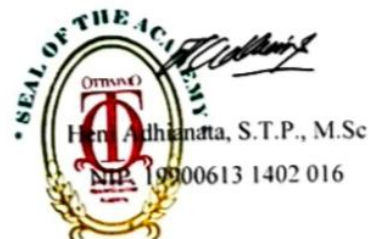
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PREFACE

Praise to God, for giving me strength and letting me through all the difficulties so I was able to finish this Industrial Training Report Internship Report.

I also take this opportunity to express my gratitude to:

1. Chef Zaldy Iskandar, B. Sc as director of Ottimmo International Master Gourmet Academy
2. Ms. Heni Adhianata, S.TP.,M.Sc as my CnD advisor who always guide me throughout the process of writing this report head of study program of Ottimmo and as my head of study program of International Master Gourmet Academy
3. My Family, who always provide me with unfailing support and continuous encouragement throughout my years of study
4. My best friends, for their love and unwavering moral support

Surabaya, May 31st 2025



Alexandro David L' Nardi

ABSTRACT

Six Months Internship done in Sofitel Krabi Phokeethra Golf and Spa Resort. Choice Thailand as the Internship caused by some sentimental reasons to learn something new on board, the Internship Start from 1st December 2024 until 31st May 2025. The internship happened in 2 department, Thai White Lotus Kitchen and Bakery & Pastry. Trusted by Salad and dessert section in White Lotus Kitchen and Bakery section, These Internship increase the range and depth of skills.

Keywords: *Sofitel, Internship, Thai White Lotus, Bakery & Pastry*

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