

**INDUSTRIAL TRAINING REPORT  
INTERNSHIP REPORT AT CENTARA GRAND BEACH  
RESORT PHUKET**



**ARRANGED BY  
CELINE GOEYANA  
2274130010022**

**CULINARY ARTS STUDY PROGRAM  
OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY  
SURABAYA  
2025**

## 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 plagiarised 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, June 11<sup>th</sup> 2025



Celine Goeyana

## APPROVAL 1

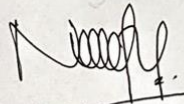
Title : Industrial Training Report at Centara Grand Beach Resort Phuket  
Company name : Centara Grand Beach Resort Phuket  
Company address : 683 Karon Beach, Patak Rd, Karon, Mueang Phuket  
District, Phuket 83100  
No. telp./fax. : 076 201 234  
Which is carried out by Students of Culinary Arts OTTIMMO International  
MasterGourmet Academy Surabaya  
Name : Celine Goeyana  
Reg. no : 2274130010022  
Has been tested and declared successful.

Approved by,

Phuket, July 22<sup>nd</sup> 2025

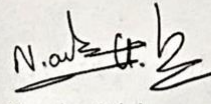
Advisor

Supervisor



Novi Indah Permatasari, S.T., M.Sc.

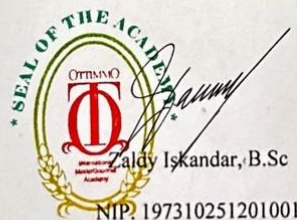
NIP: 19951109 2202 083



Nureehan Baheh

Junior Sous Chef

Acknowledged by,  
Director of OTTIMMO International  
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc  
NIP: 197310251201001

## APPROVAL 2

### INDUSTRIAL TRAINING REPORT THAI KITCHEN AND BREAKFAST AT CENTARA GRAND BEACH RESORT PHUKET

Arranged By:

**Celine Goeyana**

**2274130010022**

Industrial Training conducted from 3<sup>rd</sup> December 2024 until 31<sup>st</sup> May 2025  
at Centara Grand Beach Resort Phuket

Approved by:

Advisor



Novi Indah Permata Sari,  
S.T., M. Sc.

NIP 19951109 2202 083

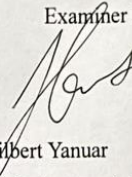
Examiner I



Nursita Fierdiana Dwi  
Andariesta, S.H., M.H

NIP 19960716 2401 003

Examiner II

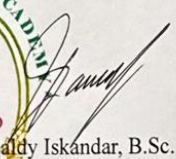



Gilbert Yanuar  
Hadiwirawan, A.Md.Par.

NIP 19900101 1701 044

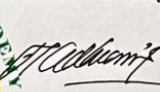

Acknowledged by,

Director of OTTIMMO International  
Master Gourmet Academy,

Zaidy Iskandar, B.Sc.  
NIP. 19731025 1201 001

Head of Culinary Arts Program Study  
Ottimmo International  
Master Gourmet Academy,

Heni Adhianata, S.T.P., M.Sc  
NIP. 19900613 1402 016



## PREFACE

Praise be to God Almighty because I was given opportunity to be able to finish this report about Industrial Training at Centara Grand Beach Resort Phuket.

I also take this opportunity to express my gratitude to:

1. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Artand Patisserie Academy.
2. Novi Indah Permata Sari, ST., M.Sc as advisor.
3. Heni Adhianata, S.TP.,M.Sc as head of Culinary art study program.
4. All of Centara Grand Beach Resort Phuket's chefs and staffs who guides and provide knowledge during the internship period.
5. My parents who always support and help me in personally and providing moral & material support for me.

That is all I can say, I apologize if there are errors or inconsistency in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, June 11<sup>th</sup> 2025



Celine Goeyana

## ABSTRACT

An internship program is an opportunity for students to gain hands-on experience in the professional world. Currently, Thailand has become a popular destination for hospitality students due to its rich culture heritage and thriving tourism industry. One of the five-star hotels located in Thailand is Centara Grand Beach Resort Phuket. Located on Karon Beach, the hotel features classic Sino-Portuguese architecture. During internship, we have gained many valuable lessons that will be our benefit in the future. Through this program, we learned that teamwork and effective communication make tasks much easier to accomplish. We also entrusted with specific responsibilities, which allowed us as trainees to learn be responsible of our work. In addition, we were encouraged to be more observant and active within team.

***Keyword:*** *Internship, Centara Grand Beach Resort Phuket, Valuable Lessons*

## TABLE OF CONTENTS

<b>Plagiarism Statement.....</b>	<b>ii</b>
<b>Approval 1.....</b>	<b>iii</b>
<b>Approval 2.....</b>	<b>iv</b>
<b>Preface.....</b>	<b>v</b>
<b>Abstract.....</b>	<b>vi</b>
<b>Table of Contents.....</b>	<b>vii</b>
<b>List of Figures.....</b>	<b>ix</b>
<b>List of Tables.....</b>	<b>x</b>
<b>Chapter I Introduction .....</b>	<b>1</b>
1.1 Background of Study.....	1
1.2 Industrial Training Objective.....	2
1.3 The Benefits of Internship .....	2
1.3.1 For Students .....	2
1.3.2 For OTTIMMO International .....	2
1.3.3 For Centara Grand Beach Resort Phuket.....	3
<b>Chapter II Establishment Background .....</b>	<b>4</b>
2.1 History of Hotel.....	4
2.2.1 Vision of Centara Grand Beach Resort Phuket.....	4
2.2.2 Mission of Centara Grand Beach Resort Phuket .....	4
2.2.3 Company Objectives.....	4
2.3 Organizational Structure and Main Task .....	6
2.4 Establishment Description.....	9
2.4.1 Resort Description .....	9

2.4.2 Restaurant .....	10
2.5 Hygiene and Sanitation .....	13
<b>Chapter III Internship Activities .....</b>	<b>16</b>
3.1 Job Description.....	16
3.1.1 Afternoon Shift (Thai Station) (12.00 – 22.00) .....	16
3.1.2 Morning Shift (Egg Station) (06.00 – 16.00).....	17
3.2 Products.....	18
3.3 Picture of Places during Internship .....	20
3.4 Events .....	23
<b>Chapter IV Conclusion .....</b>	<b>28</b>
4.1 Conclusion.....	28
4.2 Problem and Solution .....	29
4.3 Suggestion .....	30
4.3.1 For Student.....	30
4.3.2 For Ottimmo International Master Gourmet Academy .....	30
4.3.3 For Centara Grand Beach Resort Phuket.....	30
<b>Bibliography .....</b>	<b>31</b>
<b>Appendix .....</b>	<b>32</b>



## LIST OF FIGURES

<b>Figure 2. 1</b> Kitchen Brigade .....	6
<b>Figure 2. 2</b> The Cove.....	10
<b>Figure 2. 3</b> COAST Beach Club & Bistro.....	10
<b>Figure 2. 4</b> Mare .....	11
<b>Figure 2. 5</b> Lobby Lounge.....	11
<b>Figure 2. 6</b> Barefoot Bar.....	11
<b>Figure 2. 7</b> Splash Pool Bar.....	12
<b>Figure 2. 8</b> Ripples .....	12
<b>Figure 2. 9</b> In-room Dining .....	12
<b>Figure 2. 10</b> Personal Hygiene .....	13
<b>Figure 3. 1</b> <i>Gai Satay</i> .....	18
<b>Figure 3. 2</b> <i>Gaeng Kiew Wan</i> Salmon .....	18
<b>Figure 3. 3</b> <i>Yum Talay</i> .....	19
<b>Figure 3. 4</b> <i>Pad Kaprao</i> .....	19
<b>Figure 3. 5</b> <i>Pad Thai Goong</i> .....	20
<b>Figure 3. 6</b> Stove for Cooking.....	21
<b>Figure 3. 7</b> Table for Preparation.....	21
<b>Figure 3. 8</b> Stove for Cooking.....	22
<b>Figure 3. 9</b> Egg Station.....	23
<b>Figure 3. 10</b> Noodle Station .....	23
<b>Figure 3. 11</b> Main Course Station.....	23
<b>Figure 3. 12</b> Main Course Station .....	24
<b>Figure 3. 13</b> Pizza Station .....	24
<b>Figure 3. 14</b> Slow Roasted Suckling Pig.....	25
<b>Figure 3. 15</b> Dim Sum Station.....	25
<b>Figure 3. 16</b> Cold Cuts Station.....	26
<b>Figure 3. 17</b> Ginger Bread Castle.....	26
<b>Figure 3. 18</b> <i>Songkran</i> Buffet.....	27
<b>Figure 3. 19</b> <i>Som Tam</i> Station.....	27

## **LIST OF TABLES**

<b>Table 3. 1</b> Afternoon Shift (Thai Station).....	16
<b>Table 3. 2</b> Morning Shift (Egg Station) .....	17