

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT THE ABBEY RESORT



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

PLAGIARISM STATEMENT

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Surabaya, March 17th 2025



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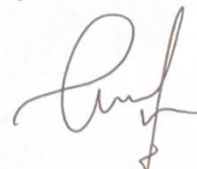
PREFACE

I am writing to express my interest in the internship opportunity at The Abbey Resort. As a student pursuing a degree in Ottimmo International, I have developed a strong foundation in hospitality management, culinary arts, and international service standards. I am eager to apply the knowledge I have gained in a real-world setting, and I believe The Abbey Resort, with its reputation for excellence, offers an ideal environment for my professional growth.

Through this internship, I aim to further develop my skills in key areas such as guest services, event coordination, and food and beverage operations. The opportunity to work alongside experienced professionals in such a prestigious setting will allow me to gain valuable insights into the day-to-day operations of a luxury resort. I am particularly excited about the chance to learn from your team and contribute to the exceptional guest experiences that The Abbey Resort is known for.

I am confident that my strong work ethic, passion for the hospitality industry, and commitment to high standards of service will allow me to make meaningful contributions during my time with your team. I look forward to the possibility of discussing how my skills and aspirations align with the objectives of The Abbey Resort and how I can contribute to its continued success.

Surabaya, 17th March 2025



Natasha Qidra Sunur

ABSTRACT

This one-year J-1 internship opportunity at The Abbey Resort provides a unique and invaluable platform to enhance practical skills in the hospitality industry, specifically in areas such as guest services, event coordination, and food and beverage operations. As a student from Ottimmo International College in Surabaya, I have gained a strong academic foundation in international hospitality management, culinary arts, and service excellence. The Abbey Resort, with its renowned reputation for exceptional guest service and luxurious amenities, presents an ideal setting for applying my academic knowledge in a real-world, dynamic environment.

The primary objective of this internship is to gain hands-on experience in the operations of a prestigious hospitality institution, learning from highly skilled professionals and contributing to the resort's day-to-day activities. Throughout the course of the internship, I aim to deepen my understanding of hospitality management, refine my customer service abilities, and strengthen my knowledge of international industry standards. Working within the resort's various departments will provide exposure to a wide range of responsibilities, offering a comprehensive view of the inner workings of a luxury resort.

By participating in this internship at The Abbey Resort, I seek to bridge the gap between theoretical knowledge and practical application, which is essential for my professional development. I am confident that this opportunity will not only enrich my academic background but also equip me with the practical expertise necessary to pursue a successful career in the global hospitality industry. I look forward to contributing meaningfully to the resort's continued success while gaining invaluable industry experience that will serve as a foundation for my future career.

Keyword: *Internship, The Abbey Resort, Ottimmo International.*

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