

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



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PREFACE

Praise be to God Almighty for the blessings of His grace, and that I was given the opportunity to be able to finish this report on this occasion about Industrial Training at Sofitel Krabi Phokeethra Golf & Spa Resort Thailand

I also give thanks to:

1. Chef Zaldy Iskandar, B. Sc as Director of Ottimmo International Culinary Arts and Patisserie Academy
2. Miss Windi Habsari S.T., M.T. as advisor
3. Sofitel Krabi Phokeethra Golf & Spa Resort Thailand as my internship place'
4. Parents who always support and help mentally and materially
5. Sister, brother, and friends who was supported this report along from beginning to end

This is all I have to say, and if there are any grammatical or sentence construction mistakes, I apologize. Hopefully, the information in the report is useful for the readers

Surabaya, 10th June 2025

Vincent Alexander Wijaya

ABSTRACT

This report summarizes the author's six-month internship experience at Sofitel Krabi Phokeethra Golf & Spa Resort in Thailand. The internship was chosen based on the author's passion for Asian cuisine and the desire to step out of my comfort zone by working in an international environment. During the internship, the author worked in several restaurants within the resort, including Venezia (Italian Cuisine), Maya (buffet and international), and White Lotus (Thai and Indian cuisine). The author had the opportunity to learn directly from professional Thai and Indian chefs, further developing both hard and soft kitchen skills such as time management, discipline, adaptability, and communication. The report also discusses the resort's background, history, vision and mission. The author concludes that the internship provided valuable lessons in professionalism, teamwork, and personal growth, as well as real-world experience in a multicultural kitchen environment

Keyword: *Asian Cuisine, Culinary Internship, Kitchen Experience, Professional Growth, Thai Hospitality*

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