

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT CENTARA KARON RESORT
PHUKET**



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

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Surabaya, July 18th, 2025



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Industrial Training conducted from December 3rd until May 31st 2025
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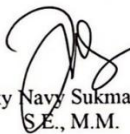
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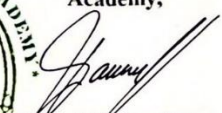
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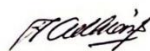
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PREFACE

Praise to God, for giving me strength and guiding me through all the challenges so I was able to complete this Industrial Training and the preparation of this report. The training has provided me with invaluable experience and practical exposure to the real working environment, which has truly enriched my understanding beyond classroom learning.

I would also like to take this opportunity to express my sincere gratitude to:

1. Heni Adhianata, S.TP., M.Sc., as advisor.
2. Zaldy Iskandar, B. Sc, as director of Ottimmo International Master Gourmet Academy
3. Centara Karon Resort Phuket, as placement of internship for providing me the opportunity to gain real-world experience and enhance my skills in a professional environment.
4. My family, who have always supported me emotionally and mentally, giving me strength and encouragement throughout my studies and this training period.
5. My friends, for their motivation, encouragement, and good vibes during both the internship and the writing of this report.

This report is a reflection of the valuable experience I have gained during the training and the many lessons I have learned. I hope it will be useful not only for academic purposes but also as a stepping stone for my future career. Thank you.

Surabaya, July 18th 2025



Caylin Aurelia Leuw

ABSTRACT

This internship report presents the six-month internship experience carried out from December 3rd, 2024 to May 31st, 2025 at Centara Karon Resort Phuket, Thailand. The internship aimed to improve basic culinary techniques, gain insight into real hotel kitchen operations, explore Thai cuisine, develop problem-solving skills during service, and prepare for future career opportunities in the culinary or hospitality industry. Throughout the internship, the author was involved in daily breakfast operations across both Thai and Western kitchens. Activities included buffet setup, food preparation, live cooking at noodle soup and egg stations, handling condiments, managing ingredient storage, and maintaining kitchen cleanliness. Several challenges were encountered, including communication barriers due to language differences and operational inefficiencies during peak hours. These were addressed through active adaptation, teamwork, and learning by observation. The internship provided valuable real-world experience, enhanced culinary skills, improved communication, and deepened understanding of Thai cuisine. It also raised up greater discipline, responsibility, and adaptability in a professional setting, making it a meaningful foundation for future career development.

Keyword: *Internship, Centara Karon Resort Phuket, Ottimmo International*

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