

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT W BALI SEMINYAK BY
MARRIOT GROUP



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

PLAGIARISM STATEMENT

This industrial report is made according to my experience and documentation. The words and sentences contained within this report are certified to be original and not derived from other individuals' or groups' work. This report is authentic and has never been published before on either digital or physical platforms, nor has it been submitted to any institution or organization for any purpose, unless they are properly and responsibly taken from the source.

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Bali, 5th of July, 2025

A handwritten signature in black ink is written over a yellow revenue stamp. The stamp features the Garuda Pancasila emblem and the text 'SEPULUH RIBU RUPIAH', '10000', 'METERAI TEMPEL', and the serial number 'E589DAMX105962690'.

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PREFACE

All praise to God for his grace and opportunity in assembling this industrial training internship report. The objective of submitting the report is to fulfill the requirement of internship participation.

Gratitude is also given to the following parties:

1. Ryan Yeremia Iskandar, S.S., as the assigned advisor.
2. Zaldy Iskandar, B. Sc., as the director of Ottimmo International Culinary Art and Patisserie Academy.
3. My family for their support along the internship journey.
4. My friends for their assistance when the moment of need comes.

Please pardon any overlooked mistakes and errors in this report. May this paper be of use and guidance to the readers.

Bali, 5th of July, 2024



Alexander Kavim

ABSTRACT

The industrial training internship at W Bali Seminyak is intended to be an experience for the writer and to be utilized as a learning opportunity in managing various types of kitchens. The writer has been assigned to different kitchens, including the in-room dining kitchen, Fire dinner kitchen, Wet kitchen, and Starfish Bloo kitchen.

Many lessons are obtained during the duration of the program such as unmet expectation, adaptation of new workplace, kitchen management, communication clarity, receiving large amount of ingredients, and many more. The writer made sure that the experiences and hardships are to be utilized in the most efficient way possible.

Keywords: *W Bali Seminyak, internship*

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