

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



**ARRANGED BY
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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025**

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and 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 persons.

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2024

Surabaya, June 30 2025



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APPROVAL 1

Title : Industrial Training Report Internship Report at Centara
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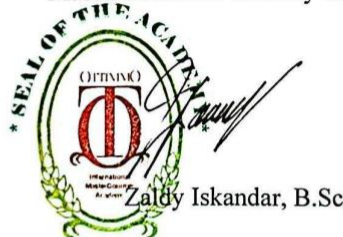
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Acknowledged by,
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Seal of the Academy: A circular emblem with a green border. Inside, there is a red shield with a white 'D' and 'M' monogram. Above the shield is the text '(OTTIMMO)' and below it is 'MasterGourmet Academy Surabaya'. The outer ring of the seal contains the text '* SEAL OF THE ACADEMY *'. A signature is written across the seal.

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APPROVAL 2

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PREFACE

Praise to God, for giving me strength and letting me through all the difficulties so I was able to finish this report on this occasion about industrial training at Centara Karon Resort Phuket properly and correctly.

I also give thanks to:

1. Zaldy Iskandar, B. Sc as a director of Ottimmo International Master Gourmet Academy.
2. Elma Sulistiya, S.TP., M.Sc. as my advisor.
3. CENTARA KARON RESORT PHUKET as author internships place.
4. My Family, who always provide me with unfailing support and continuous encouragement through my years of study.
5. My Friends, who always support me to complete this report.

That's all I can say, I apologize if there is an error or inconsistency in the use of words or sentences on this report. Hopefully, this report will be helpful for readers.

Surabaya, June ,2025



Malvin Matthew Chandra

ABSTRACT

The purpose of this internship are to gain practical experience, knowledge commercial food preparation, understanding kitchen workflow systems, develop culinary skills across multiple cuisines, and observe industry standard food safetyand hygiene practices. Through direct participation in daily kitchen operations, the internship offered invaluable exposure to high-volume food production. CENTARA KARON RESORT PHUKET have 2 restaurants (Bistro Grill & Barand Escape Pool Club). Bistro Grill & Bar usually for breakfast buffet, and Escape Pool Club is an A'la Carte restaurant.

The author learned a lot about kitchen industry during periods of internships, and it will be a great experience for work life at future. And doing internships at CENTARA KARON RESORT PHUKET are recommended because of friendly staff and they always welcome warmly.

Keywords: *Bistro Grill & Bar, Centara Karon Resort Phuket, Internship.*

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