

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT APURVA KEMPINSKI BALI



ARRANGED BY
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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

PLAGIARISM STATEMENT

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Surabaya, July 25th 2025

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Danny Agus Wahyudi Mulyana

APPROVAL 1

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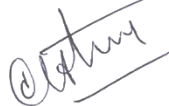
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APPROVAL 2

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BREAKFAST TEAM AND FINE DINING TEAM
AT APURVA KEMPINSKI BALI**

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Industrial Training conducted from January 6th 2025 until July 5th at Apurva Kempinski Bali

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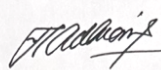
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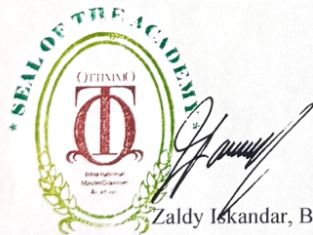
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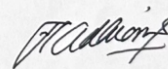
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PREFACE

Throughout my six-month internship journey. I am deeply thankful to my parents for their unwavering emotional and financial support, which provided me with stability and motivation. My appreciation also goes to the lecturers and staff of Ottimmo International for their continuous guidance during this internship process.

I completed my internship at The Apurva Kempinski Bali, a prestigious five-star resort in Nusa Dua, South Bali. This experience was designed to broaden my knowledge of the culinary field while refining my skills and strengthening my professional mindset. It not only enhanced my resilience and determination but also improved my communication skills through guest interactions, helping me grow in professionalism, courtesy, and confidence.

During these six months, I gained valuable lessons in teamwork and responsibility, which have been essential in accomplishing every task entrusted to me. As I conclude this internship, I hope to leave a positive impression and contribute meaningfully to the institution that has been a vital part of my learning journey.

Surabaya, July 25th 2025

Danny Agus Wahyudi Mulyana

ABSTRACT

The purpose of this internship is to enhance cooking skills, gain insight into working in a large-scale kitchen, and improve teamwork abilities. Apurva Kempinski Bali is a hotel with a Majapahit kingdom-themed design that not only showcases a variety of Indonesian cuisines but also changes its theme monthly, featuring dishes from Sumatra, Kalimantan, Nusa Tenggara Timur (NTT), Nusa Tenggara Barat (NTB), and several other islands. The hotel houses several restaurants, each with its own unique concept. For instance, Koral Restaurant offers fine dining experiences alongside a large aquarium, while Bai Yun serves Chinese cuisine such as dimsum and hot pot.

During this intership, we have gained a lot of valuable lessons that will be beneficial for our future experiences. Besides gaining experience, we have also made new acquaintances who could potentially become future colleagues. The highs, lows and challenges tackled as a team have made it all easier. In collaboration within a team, to streamline and expedite taks, individuals are typically assigned specific responsibilities for tasks they must handle. This allows us as beginners to learn to take responsibility for our work. During the internship, we are also required to learn to be responsive and considerate of our surroundings such as layout and cleanliness.

Keyword: *Internship, Apurva Kempinski Bali, Ottimmo International*

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