

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT TAJ EXOTICA RESORT AND SPA
THE PALM JUMEIRAH DUBAI



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OTTIMMO INTERNATIONAL
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SURABAYA
2025

PLAGIARISM STATEMENT

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On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, August 14th, 2025



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APPROVAL 1

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INDUSTRIAL TRAINING REPORT INTERNSHIP AT TAJ EXOTICA RESORT & SPA THE PALM DUBAI

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Industrial Training conducted from 10th December 2024 until 25th May 2025 at Taj Exotica
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PREFACE

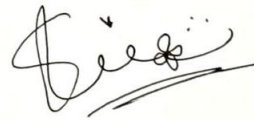
Praise to be God Almighty for the blessings of His grace, and that I was given the opportunity to be able to finish this report on this occasion about Industrial Training at Taj Exotica Resort & Spa The Palm and correctly.

I also give thanks to:

1. Zaldy Iskandar, B.Sc. As Director of Ottimmo International Culinary Art and Patisserie Academy.
2. Windi Habsari, S.T., M.Sc as Advisor.
3. All of Taj Exotica Resort & Spa The Palm's garde magner chefs and staffs who guided me during the internship period.
4. Family and Friends who has supported this report along from the beginning to the end.

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

Surabaya, August 14th, 2025



Fatimah Sausan

ABSTRACT

The primary goal of this internship is to develop culinary skills, gain experiences in a large-scale kitchen environment, and strengthen teamwork abilities. Taj Exotica Resort & Spa Palm Jumeirah Dubai is a luxury hotel that offers a blend of Indian and international cuisines, reflecting the richness of diverse culinary traditions. The hotel features several distinctive dining venues, each with its own concept. For example, Varq presents modern Indian fine dining with a contemporary twist, while Palm Kitchen offers a global buffet experience in a vibrant setting. During this internship, we have acquired numerous valuable lessons that will benefit our future professional endeavours. Beyond practical experience, we've built new relationships that may evolve into future collaborations. Facing challenges together as a team has made the experience more manageable and fulfilling. Tasks are typically divided among team members to ensure efficiency, helping us learn the importance of personal responsibility in a professional kitchen. We have also developed a great awareness of our surroundings, including the importance food safety and hygiene.

Keywords: *Indian and International Cuisine, Internship, Taj Exotica Resort & Spa Palm Jumeirah Dubai*

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