

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT SOFITEL KRABI PHOKEETHRA
GOLF & SPA RESORT



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OTTIMMO INTERNATIONAL
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SURABAYA
2025

PLAGIARISM STATEMENT

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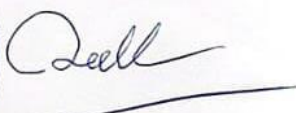
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PREFACE

Praise to God, for giving me strength and letting me through all the difficulties so I was able to finish this Industrial Training Report Internship Report. I also take this opportunity to express my gratitude to:

1. Chef Zaldy Iskandar, B. Sc as director of Ottimmo International Master Gourmet Academy.
2. Ms. Heni Adhianata, S.TP.,M.Sc as my CnD advisor who always guide me throughout the process of writing this report head of study program of Ottimmo and as my head of study program of International Master Gourmet Academy.
3. My Family, who always provide me with unfailing support and continuous encouragement throughout my years of study.
4. My best friends, for their love and unwavering moral support.

Surabaya, September 09th, 2025



Christopher Jap

ABSTRACT

The purpose of doing this internship is because I want to explore various dishes all around the world and how the chef prepares the ingredients and the food for all the guests around the world that came to this hotel with different backgrounds and taste buds. I had various job desks in the kitchen in the hot kitchen. I learned many things about the kitchen industry after doing this internship at Sofitel Krabi Phokeethra Golf & Spa. During this internship, we have gained a lot of valuable lessons. We are trained to be able to work quickly and work under pressure, work in a team, this is very important to train our mentality in this culinary industry. We are also required to learn to be responsive and care about the surrounding environment, such as the cleanliness of the kitchen area and also keeping the kitchen and equipment sterile and hygienic.

Keywords: *Internship, Sofitel Krabi Phokeethra Golf & Spa, Maya Restaurant, Banquet*

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