

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT GOLDEN TULIP SOPHIA
ANTIPOLIS**



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OTTIMMO INTERNATIONAL
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SURABAYA
2025**

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Jakarta, September 15th ,2025



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PREFACE

To begin with, the author would like to thank God Almighty for the opportunity to complete this internship successfully. This six-month training period has been a valuable journey, allowing the author to gain knowledge and practical experience in the culinary field, particularly in an international setting in France.

The author would also like to express sincere gratitude and appreciation to several individuals who have provide assistance, guidance, and support during the preparation of this report and throughout the internship period. Therefore, the author would like to thank:

1. Zaldy Iskandar, B.Sc., as a director of Ottimmo International Culinary Art and Patisserie Academy
2. Filias Kusuma, S.E., M.M, as an advisor
3. Celine Verdillon as General Director of Golden Tulip Sophia Antipolis, who provided guidance and shared their professional knowledge during the training period
4. All chefs and colleagues in the kitchen, who supported and helped the author to adapt and learn throughout the internship
5. The author's mother and sister, for their continuous encouragement, support, and motivation both physically and mentally

Through this opportunity, the author hopes that this report can provide meaningful insight and contribute positively to future students who will also undertake their internship programs.

Jakarta, September 15th, 2025



Marjorie Praqueita Butar Butar

ABSTRACT

The author chose to do this internship in France to experience the challenges of working in a professional kitchen abroad. Over the six-month program, the author was first placed in the cold kitchen before moving to the pastry section, where most of the training took place. Daily tasks included preparation of ingredients, maintaining stock rotation, assisting in dessert production, and supporting special events such as Pasta Basta, Easter Buffet, and Mother's and Father's Day celebrations.

Throughout this internship, the author learned not only technical skills in food preparation, hygiene, and kitchen organization, but also valuable lessons in responsibility, adaptability, and teamwork. Despite challenges such as language barriers and the high-pressure environment, the experience proved to be rewarding and gave the author a deeper understanding of both the culinary profession and the realities of working in an international setting.

Keywords: *Internship, Golden Tulip Sophia Antipolis, Le Servan, Ottimmo International.*

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