

**INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT DUSIT THANI DUBAI**



**ARRANGED BY
SEPTIAN RIO ISKANDAR
2274130010067**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMENT ACADEMY
SURABAYA
2025**

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or 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 plagiarized the work of other students and/or persons.

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, September 25th, 2025



Septian Rio Iskandar

APPROVAL 1

Title : Industrial Training Report at Dusit Thani Dubai Hotel

Company name : Dusit Thani Dubai Hotel

Company address : Sheikh Zayed Rd - Trade Centre - DIFC - Dubai

No. telp./fax. : 04 343 3333

**Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya**

Name : Septian Rio Iskandar

Reg. no : 2274130010067

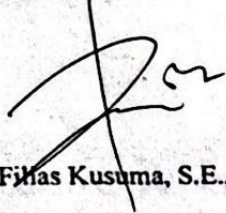
Has been tested and declared successful.

Approved by,

Dubai, August 30th, 2025

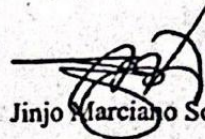
Advisor

Supervisor



Fikhas Kusuma, S.E., M.M.

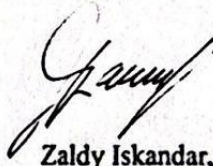
NIP:19821218 1601 023



Jinjo Marciano Soriano

Junior Sous Chef

**Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya**



Zaldy Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT AT DUIST THANI DUBAI

Arranged By:
Septian Rio Iskandar
2274130010067

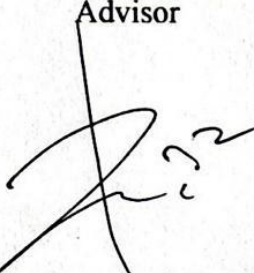
Industrial training conducted from 18th February 2023 until 30th August 2025 at Dusit
Thani Dubai

Approved By:

Advisor

Examiner I

Examiner II



Fifi Kusuma, S.E., M.M.
NIP 19871203 2403 023



Elma Sulistiya, S.TP., M.Sc
NIP 19970916 2302 087



Jessica Hartan, A.Md. Par.
NIP 19940923 2201 084

Acknowledged By,

Director Of OTTIMMO International
Master Gourmet Academy

Head of Culinary Arts Program Study
Ottimmo International Master
Gourmet Academy,



Zaldy Iskandar, B.Sc.
NIP. 197310251201001



Heni Adhianata, S.T.P., M.Sc
NIP. 19900613 1402 016

PREFACE

Praise to God, for giving me strength and letting me through all the difficulties so I was able to finish my internship program at Duist Thani Dubai and have the opportunity to finish this 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. Filias Kusuma, S.E., M.M. as my advisor who always guide and support me throughout the entire process of writing this report.
3. All the Chefs and Staffs of Duist Thani Dubai, for the guidance, teachings and new knowledge that the author got during the internship program.
4. My Family, who always provide me with unfailing support and continuous encouragement throughout my years of study.
5. Etc.

Surabaya, September 25th, 2025



Septian Rio Iskandar

ABSTRACT

This internship report presents the experience of industrial training at Dusit Thani Dubai, a five-star hotel recognized for its excellence in hospitality and culinary services. The training was conducted in two main outlets: Jones the Grocer, specializing in gourmet café and deli-style cuisine, and Makira, focusing on modern Japanese dining. The purpose of this internship was to bridge theoretical knowledge gained in the Culinary Arts Study Program with the practical skills required in the professional culinary industry. Throughout the program, the trainee performed diverse tasks including mise en place, protein portioning, sauce preparation, sushi rolling, and ramen broth production. These activities enhanced technical competencies while emphasizing hygiene, discipline, and consistency in food preparation. Beyond technical skills, the internship fostered soft skills such as teamwork, time management, adaptability, and cross-cultural communication within a fast-paced, multicultural environment. Challenges faced included adapting to international standards, language barriers, heavy workloads, and limited prior experience in specialized tasks. Nevertheless, these difficulties became valuable learning opportunities that contributed to personal and professional growth. Overall, the internship at Dusit Thani Dubai provided an invaluable platform for developing culinary expertise, cultural adaptability, and readiness to pursue future career opportunities in the global hospitality industry.

Keywords: Culinary Arts, Dusit Thani Dubai, Jones the Grocer, Makira

TABLE OF CONTENTS

Plagiarism Statement.....	ii
Approval 1.....	iii
Approval 2.....	iv
Preface.....	v
Abstract.....	vi
Table of Contents.....	vii
List of Figures.....	ix
List of Tables.....	x
Chapter I Introduction.....	1
1.1 Background Story.....	1
1.2 Industrial Training Objectives.....	4
1.3 The Benefits of Internship.....	4
Chapter II Establishment Background.....	6
2.1 History Of Hotel.....	6
2.2 Vision, Mission And Company Objective.....	8
2.2.1 Vision.....	8
2.2.2 Misssion.....	8
2.2.3 Company Objective.....	8
2.3 Organization Structure And Main Task.....	10
2.4 Establishment Description.....	12
2.4.1 Jones Dining Area.....	12
2.4.2 Makira.....	14
2.4.3 Occupancy of Jones And Makira.....	18
2.5 Hygiene And Sanitation.....	20
2.5.1 Kitchen Hygine and Sanitaztion.....	20
2.5.2 Personal Hygiene and Standard.....	21
2.5.3 Ingridient and Food Handling.....	23
2.5.4 Food Waste.....	24
Chapter III Internship Activities.....	25

3.1 Job Description.....	25
3.1.1 Jones The Grocer.....	25
3.1.2 Makira.....	26
3.2 Products.....	28
Chapter IV Conclusion.....	36
4.1 Conclusion.....	36
4.2 Problem And Solution.....	37
4.3 Suggestion.....	39
Bibliography.....	40
Appendix.....	41

LIST OF FIGURES

Figure 2.1 Kitchen Brigade.....	10
Figure 2.2 Jones Dining Area.....	13
Figure 2.3 Jones Dining Area.....	13
Figure 2.4 Jones Kitchen.....	13
Figure 2.5 Makira Kitchen Hot Section.....	15
Figure 2.6 Makira Sushi Section.....	15
Figure 2.7 Makira Dining Area.....	16
Figure 2.8 Estimated Occupancy of Jones And Makira.....	18
Figure 2.9 Food Labeling.....	23
Figure 3.1 Ultimate Mr Jones.....	29
Figure 3.2 Chargrilled Striploin.....	30
Figure 3.3 Smoked Turkey Baguette.....	31
Figure 3.4 Italian Stallion Pizza.....	31
Figure 3.5 Ummi Platter.....	32
Figure 3.6 Makira Roll Platter.....	33
Figure 3.7 Shoyu Tori Ramen.....	34
Figure 3.8 Seafood Ramen.....	34

LIST OF TABLES

Table 2.1 Estimated Occupancy.....	7
Table 2.2 Available Locations At Duist Thani Dubai.....	12
Table 3.1 Job Desk At Jones The Grocer.....	25
Table 3.2 Job Desk At Makira.....	26