

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT ANDAZ CAPITAL GATE
ABU DHABI A CONCEPT BY HYAAT



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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

PLAGIARISM STATEMENT

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Abu Dhabi, October 10th, 2025



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APPROVAL 1

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REPORT AT ANDAZ CAPITAL GATE ABU DHABI A
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INDUSTRIAL TRAINING REPORT BAKERY AND PASTRY KITCHEN at BRAUD GENERAL STORE

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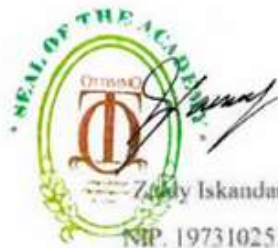


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PREFACE

In the name of Allah, the Most Gracious, the Most Merciful, I begin with sincere gratitude for His continuous guidance and blessings throughout this internship journey. I would like to express my heartfelt thanks to my family for their unwavering support and encouragement, which has been a constant source of strength. To my friends, I am grateful for their understanding and for always being there during both challenging and rewarding moments. I am deeply thankful to my colleagues for their collaboration, insights, and the opportunity to learn from their experience. Their guidance has played a crucial role in my growth during this internship.

Abu Dhabi, October 10th, 2025



Avril Tiara Linardi

ABSTRACT

This report presents the professional and personal development gained through a culinary internship at *Andaz Capital Gate Abu Dhabi*, focusing on the Cold Kitchen division. The internship provided intensive hands-on experience in preparing and presenting a variety of cold dishes, specializing in both **à la carte** services and **buffet setups** catering to in-house and VIP guests. The dynamic environment of a luxury hotel kitchen enhanced not only technical culinary skills—such as precision in plating, food safety, and time management—but also interpersonal and communication abilities. Working in a multicultural brigade deepened my understanding of teamwork, adaptability, and cultural sensitivity, which are crucial in the international hospitality industry. The academic foundation and practical training received at *Ottimmo International Master Gourmet Academy* significantly contributed to my readiness and performance during the internship, especially in areas such as kitchen discipline, hygiene standards, and classical cold kitchen techniques. This experience reinforced the importance of collaboration and continuous learning in a global culinary setting.

Keywords: *Internship, Hotel, International, Performance.*

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