

INDUSTRIAL TRAINING REPORT

**HOT KITCHEN IN BALI MANDIRA BEACH RESORT & SPA, KANVAZ
PATISSERIE BY VINCENT NIGITA IN BALI**



BY

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INTERNATIONAL MASTERGOURMET ACADEMY

SURABAYA

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INDUSTRIAL TRAINING REPORT
HOT KITCHEN IN BALI MANDIRA BEACH RESORT & SPA, KANVAZ
PATISSERIE BY VINCENT NIGITA IN BALI

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Industrial Training conducted from 24th February until 24th May at Bali Mandira
Beach Resort and Spa

Industrial Training conducted from 26th May until 26th August at Kanvaz
Patisserie by Vincent Nigita

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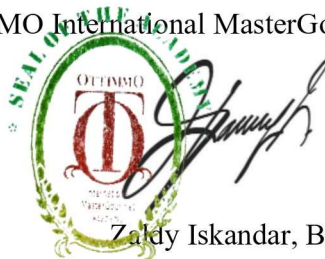
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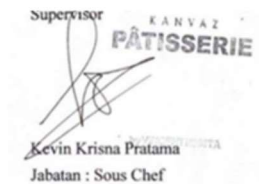
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4. Other parties who wish to be referred to as parents and colleagues, etc. dst.
Finally, the Authors hope that this report can be useful for us all.

PLAGIARISM STATEMENT

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Surabaya, 26 August 2022



Mitchella Beatrice

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EXECUTIVE SUMMARY

The Author did an internship on the island of Bali called Bali Mandira Beach Resort and Spa and Kanvaz Patisserie by Vincent Nigita. On the first 3 months at the Hotel Bali Mandira Beach Resort and Spa located in Kuta-Legian, then the second place internship at Kanvaz Patisserie located in the Kuta-Seminyak area.

Bali Mandira is a resort located in Bali, precisely on Padma Legian. Bali Mandira, which is famous for its Balinese customs, is still being applied in the hotel, for example from the hotel building, from the rooms, to the restaurant building. Bali mandira has three restaurants which are restaurant called Celagi Restaurant, Azul Beach Club and Barong Bar. However since the Covid pandemic, Celagi Restaurant was closed, then all the staff and interns were moved to Azul Beach Club.

Kanvaz Patisserie is a place that sells various types of pastries that are designed beautifully, Kanvaz Patisserie do not only sell cake and bread menus but also has several lunch menus.

For three months the author learned many things in Bali Mandira, such as preparing the ingredients, how to cut, how to wash utensils. The staff of Kanvaz are very humble, they kindly taught trainee to handle some preparations that are not necessarily trainee understand, teach many things and provides extensive knowledge about food and preparation.

Besides in the Bali Mandira Hotel, doing internship in Kanvaz also has taught many things, such as French Toast, *Oeuf A La Coque* with casual fine dining style, then I was taught to make orders how to deal with it and taught to work fast.

Keyword: Bali Mandira, & Kanvaz Patisserie Internship.