

EXECUTIVE SUMMARY

The writing of this industrial training report is the requirement to fulfil the final step to complete the study program in Ottimmo International. This report is written based on training program at The Apurva Kempinski Hotel from January 20th 2020 – March 26th 2020. The writer choose this hotel not just to complete the internship program but also improve the writer's skills, and also having more ideas and creativities to manage the ingredients, learn how to communicate, work as a team and many more.

The pastry department are divided into 7 section which is Pala Breakfast/Lunch, Koral, Reef Beach Club, Production, Chocolate, Sugar, and Ice Cream, and Oku Kitchen. The writer has an opportunity to spend one and a half month in production section and a half month in Oku Japanese Kitchen pastry that The Apurva Kempinski Bali have. The writer was taught so many things in the hotel such as knowledge, teamwork, hygiene, storage, communication and etc. Nevertheless, the writer had also learned in chocolate, ice cream, and bakery.

Being an intern gives you experience in the career field you want to pursue. The main point is that learn a lot of important thing in the real work place such as, communication, teamwork, hygiene and sanitation, storage skill and directly being supervised by senior that certainly have more experience and expertise in their fields, the struggle and problem that the senior face in the past. Being an intern in The Apurva Kempinski Bali did not only being a runner but, they give you trust and responsibilities to be in charge to make the condiments.

Keyword: The Apurva Kempinski Bali, The Apurva, Majestic Open Air Theatre, Embodiment of Indonesian Elegance.