

SUMMARY

Internship is a period of work experience offered by an employer to give students and graduates exposure to the working environment, often within a specific industry, which relates to their field of study. In Akademi Kuliner dan Patiseri Ottimmo International standard of curriculum require to do the internship for 6 months, in the current time we can improve our culinary skill, management of time, quality control of product, discover our potential that we don't find in school, and learn how to socialize in work community.

The Ritz-Carlton, Nusa Dua, Bali is one of the biggest resorts in Bali. They serve the best in every single detail. Start from room, service, and especially food. Food is equipment for every single chef in this world to satisfy their customer. In there, I'm not only making good products but also learn how to serve in customer, about the presentation and serving technique. Is that simple as the writer thought, they have a lot of procedure to be complete to satisfy their customer.

Kitchen is the place where a lot of pressure is there. Time, perfection, quality, emotions, hard work, motivate, active, creative, we need all that in one time. Especially in this big hotel quantity of the production is big but we also should control and manage the quality of the product that we produce. They also give me the responsibility to make the batter from starch until the last touching.

The purpose of this report is to improve, motivate, and give an image of how internship to everyone how read this. So the next intern can prepare what should they do before do internship, also to describe the work system that writer learn and everything that writer do in that current times. The method that writer do is by asking some questions, and do small observation.

PREFACE

Thanks to God who always give me his bless so I can finish the internship and write this report. I also say that to both of my parent who always support me to pass this. And thanks to Mr. Zaldy Iskandar as my lecture and to all lecture who always support me until this report finish.

I also want to say thank you to all the staff at The Ritz-Carlton. Especialy for :

1. Mr. Karim (General Manager)
2. Mr. Go Kondo (Hotel manager)
3. Mr. Stefano (executive chef)
4. Mr. Wicaya (executive sous chef)
5. Mr. Kojong (sous chef)
6. Mr. Pustaka (pastry chef)
7. Mr. Billy Oktorina (assistant pastry chef)
8. Ms. Nabila (demi chef)
9. Ms. Elya Rusdiana (commis 1 pastry)

I would say thanks to all the support, knowledges, care, and help when i have the internship at The Ritz-Carlton.

TABLE OF CONTENT

COVER	i
SIGNATURE PAGE	ii
SUMMARY	iv
PREFACE	v
TABLE OF CONTENT.....	vi
CHAPTER I.....	1
INTRODUCTION.....	1
1.1 Background.....	1
1.2 Objective	2
1.3 Significance	2
1.3.1 Significance internship for students	2
1.3.2 Significance internship for Ottimmo	3
1.3.3 Significance internship for The Ritz Carlton Bali	3
1.4 Time and Place	3
CHAPTER II	4
RESULT AND DISSCUSION.....	4
2.1 Overview	4
2.1.1 History Of The Ritz Carlton	4
2.1.2 Organizational Stucture of The Ritz Carlton Bali.....	11
2.2 Result of Intership.....	12
2.2.1 Restaurant at The Ritz Carlton Bali	12
2.2.2 Pastry and Bakery	18
2.2.3 In Room Dinning Service	23
2.2.3 Hygiene and Sanitation of Kitchen.....	24
CHAPTER III	28
CONCLUSION AND SUGGESTION	28
3.1 Conclusion	28
3.2 Suggestion	28
REFERENCE	30

