

**INTERNSHIP FINAL REPORT**  
**“PASTRY & BAKERY KITCHEN INTERNSHIP AT**  
**SHERATON KUTA BALI RESORT”**



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**SURABAYA**

**2022**

**APPROVAL**

Title : Pastry & Bakery Kitchen Internship at Sheraton Kuta Bali  
Resort  
Company Name : Sheraton Kuta Bali Resort  
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Which is carried out by Students of Culinary Arts study program OTTIMMO  
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Has been tested and declared successful.

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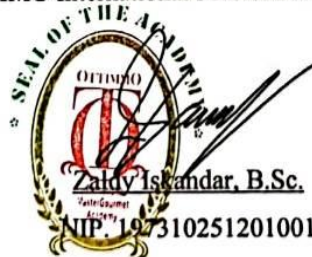
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PASTRY&BAKERY KITCHEN INTERNSHIP  
AT SHERATON KUTA BALI RESORT

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Finally, the Author hope that this report can be useful for readers who need it for additional knowledge and guidance

Yusuf Fauzi Alamudi

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged 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, except 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.

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Surabaya, 30 September 2022



Yusuf Fauzi Alamudi

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## EXECUTIVE SUMMARY

Sheraton Bali Kuta Resort is located in a popular spot in Bali. The resort is strategically located just steps from Kuta Beach and next to the popular shopping mall Beachwalk. Besides of the strategically location, the author choose Sheraton Bali Kuta Resort because it is one of the most famous owned five-star resort in Bali. They are well known for their F&B outlets, great hospitality and facilities. As someone who is completely new to the practical professional kitchen setting, the author gained a lot of new experience that are essential for her future career.

This internship program is very beneficial for the author, as it has given her a chance to develop her practical skill and connection from the hospitality industry. The author also hope that through this program, Ottimmo International MasterGourmet Academy could also gain a positive relationship with Sheraton Kuta Bali Resort

Keyword: (*Sheraton Kuta Bali Resort, Pastry and Bakery Kitchen, Ottimmo International Academy*)