

INDUSTRIAL TRAINING REPORT
IN THE MAIN KITCHEN AT ALOFT BALI SEMINYAK



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APPROVAL 2

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Finally, the author hopes that this report can be useful for all parties involved

Denpasar, August 2 2022



David Adde Krisna

PLAGIARISM STATEMENT

I certify that this assignment/report is entirely my own creation, based on my own research and/or study, and that I have properly cited all materials and sources used in its creation, including all books, articles, reports, lecture notes, and other written materials, whether they were electronic or personal. I further certify that I have not previously submitted or been evaluated on this assignment report in any other unit, unless all relevant unit coordinators have given their explicit consent, or at any other time during this unit, and that I have not copied or otherwise plagiarized the work of any other students or individuals

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Denpasar, August 2, 2022,



David Adde Krisna

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EXECUTIVE SUMMARY

This report is completed based on six months of industrial training program at Aloft Bali Seminyak start from February 2nd 2022 until August 2nd 2022. This internship report highlights and describe major analysis carried out, experiences gained and the achievements as an intern.

Aloft Bali Seminyak has given the Author an opportunity to learn and gain so many experiences on how the hospitality industry's work. For six months, All the chefs and staffs are so humble, they are willing to teach, and also so transparent about the recipes they have.

During the internship program, The Author also faced some difficulties, one of them was having unsupportive and moody mentor. Even in the first time the Author got sick, mental shaken cause the Author was so careless. When we already did and gave our best effort but it is hardly appreciated by this mentor who often think and judge someone in negative ways. The only solution for this problem is to understand that hard work doesn't always get noticed, and we might get ignored and unappreciated sometimes but we should try to not feel dejected and keep continuously perform well.

The most important things the Author aware while working in hospitality industry is to balance our hard and soft skills. The Author learnt to be qualified in both especially while handling rude guests and teammates. But, all the good and bad experiences will help the Author grow to be the better person and prepare the Author to enter the real professional life.

Keyword.• *Aloft Bali Seminyak, Internship, Hospitality.*

