

**INTERNSHIP REPORT**  
**AT FAIRFIELD LEGIAN BALI IN MAIN KITCHEN**



**BY**  
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**OTTIMMO INTERNATIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**

**2022**

## APPROVAL 1

Title : "Internship at Fairfield Legian Bali"

Company Name : Fairfield Legian Bali

Company Adress : Jl. Sri Rama No.8C, Legian, Kec. Kuta, Kabupaten Badung, Bali 80361.

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Which is carried out by Students of Culinary Arts OTTIMMO International MasterGourmet Academy Surabaya.

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Has been tested and declared successful.

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Marriott®  
Bali Legian

Gede Erik Andika

Sous Chef

Acknowledged by,

Director of OTTIMMO International MasterGourmet Academy Surabaya



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**APPROVAL 2**

**INDUSTRIAL TRAINING REPORT MAIN KITCHEN AT FAIRFIELD  
HOTEL LEGIAN BALI**

Arranged By :

**Anak Agung Mas Indah Pratiwi**

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Industrial Training conducted from 8<sup>th</sup> February 2022 until 8<sup>th</sup> August 2022 at  
Fairfield Hotel Legian Bali

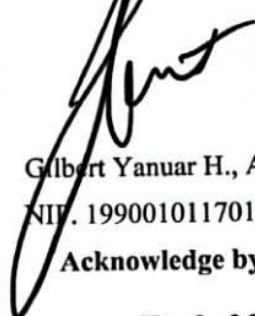
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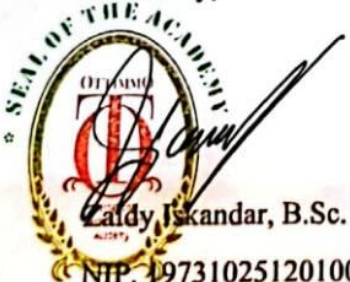


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During the process of completing this report, the Author has received so much guidance and support from Various Parties. By this, the author would like to express her gratitude to the names below:

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5. My parents who have supported and provided the author to achieve good education and as a family role to help in personally.

Finally, the Author hope that this report can be useful for all of us.

Surabaya, 17<sup>th</sup> September 2022

  
Anak Agung Mas Indah Pratiwi

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study or research and that I have acknowledge all material and sources used in it 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, expect where specific permission has been granted from all unit coordinators involved, or at any other time this unit, and that I have not copied in part of whole or otherwise plagiarized the work of other student or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, 17<sup>th</sup> September 2022



Anak Agung Mas Indah Pratiwi

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## EXECUTIVE SUMMARY

Fairfield Legian Bali 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 does not 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:** *Fairfield Legian Bali, Internship, Hospitality.*