

**INDUSTRIAL TRAINING REPORT**  
**HOT KITCHEN IN BALI MANDIRA BEACH RESORT & SPA,**  
**KANVAZ PATISSERIE BY VINCENT NIGITA IN BALI**



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**INTERNATIONAL MASTERGOURMET ACADEMY**

**SURABAYA**

**2022**

# APPROVAL 1

## INDUSTRIAL TRAINING REPORT

### HOT KITCHEN IN BALI MANDIRA BEACH RESORT & SPA, KANVAZ PATISSERIE BY VINCENT NIGITA IN BALI

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Industrial Training conducted from 24th May until 24 February at Bali Mandira  
Beach Resort and Spa

Industrial Training conducted from 27th May until 27th August at Kanvaz  
Patisserie by Vincent Nigita

Advisor



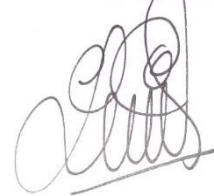
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In the process of completion of this report, the Author has received much guidance and assistance from various parties. To that end, the authors express their sincere thanks to:

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  4. Other parties who wish to be referred to as parents and colleagues, etc. dst.
- Finally, the Authors hope that this report can be useful for us all.



## 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 plagiarised the work of other students and/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, 27 August 2022



Kimberley Agatha

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## EXECUTIVE SUMMARY

The author did an internship on the Island of the Gods, namely Bali. In the first 3 months at the Hotel Bali Mandira Beach Resort and Spa located in Kuta-Legian, then the second place was an internship at Kanvaz Patisserie located in the Kuta-Seminyak area.

Bali Mandira is a resort located in Bali, precisely on Jalan Padma Legian. Bali Mandira, which has been around for a long time, has made it one of the most famous hotels, especially with the cash characteristics of the building which still holds Balinese culture. Due to the Covid pandemic and the decreasing number of Celagi Reastaurant customers, all staff and internships were transferred to Azul Beach Club.

Kanvaz Patisserie is a place that sells various types of cakes and breads that are beautifully designed, Kanvaz Patisserie not only sells cakes and bread menus but also has several lunch menus. During the second three months the writer learned many things at Bali Mandira, such as preparing ingredients, how to store food, how to clean the kitchen. The staff in both places are very humble, they kindly and patiently teach the trainees to handle some preparations that the trainees may not understand, teach many things and provide extensive knowledge about food and preparation.

In addition, the internship taught me how to handle kitchen problems such as making large orders with few staff, how to deal with a high pressure environment and was taught to work fast.

***Keywords:*** *Bali Mandira, & Kanvaz Patisserie Internship.*