# INDUSTRIAL TRAINING REPORT HOT KITCHEN IN ELEMENT HOTEL BY WESTIN UBUD AND PASTRY KANVAZ PATISSERIE BY VINCENT NIGITA IN BALI



 $\mathbf{BY}$ 

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Industrial training conducted from Febuary 8th 2022 until

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First off all, I would like to prise and thank to God that I can complete the training and complete this report. This report is prepared based on industrial training result conducted by Author during 3 months in Element Hotel by Westin Ubud and 3 months in Kanvaz parisserie by Vincent Nigita. This report is prepared as one of the requrements to complete the Diploma III of Culinary Arts

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- 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.

Surabaya, 7 November 2022

Ananta Bagus Andhika

## 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 has not previously has been submitted for assessment in any other unit, except ehere 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 andior persons.

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Surabaya, 26 September 2022

Ananta Bagus Andhika

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**EXECUTIVE SUMMARY** 

This report is one is one of the requirements to complete the diploma defree.

All the student from ottimmo International had to do their internship program for 6

months. And for first 3 months I am doing my internship on Element hotel by

Westin Group and the next 3 months i'm doing my internship in Kanvaz Patisserie

by Vincent Nigita.

The advantage so fan internship for 6 month learned a lot of things. And for

first 3 months I am doing my internship on Element Hotel by Westin Group and the

next 3 months I am doing my internship in Kanvaz Patisserie by Vincent Nigita

Element Hotel is located in jalan Raya Andong, just a short distance from Ubud

vibrant city center. With its historic land mark sand unique markets, making us a

merable destination of business or leisure travel in indonesia Element was managed

by Marriot Company.

For 6 months I learn a lot from this internship, from how to prep the

ingredients, and how to process them, and also plating. I also learn how to deal the

customer complaint about the food. And the kitchen can manage them and the

customer also happy. The staff also offer me a lot of knowledge and their

experience. They are making sure that I learn as much as possible.

Keyword: Element Hotel, Kanvaz Patisserie, Internship Report.

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