INDUSTRIAL TRAINING REPORT RENAISSANCE BALI ULUWATU RESORT & SPA



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APPROVAL 1

Tittle : Internship Report in Renaissance Bali Uluwatu

Resort&Spa

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APPROVAL 2 INDUSTRIAL TRAINING REPORT

Renaissance Bali Uluwatu Resort&Spa

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Industrial training conducted from June 16th 2022 until September 16th 2022

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Bali, November 2, 2022

Farrel Aditya Martin

PLAGIARISM STATEMENT

This project was written by me and in my own words, except for quotations from published and unpublished sources which are clearly indicated and acknowledged as such. I am conscious that the incorporation of material from other works or a paraphrase of such material without acknowledgement will be treated as plagiarism, subject to the custom and usage of the subject, according to the University Regulations on Conduct of Examinations. The source of any picture, map or other illustration is also indicated, as is the source, published or unpublished, of any material not resulting from my own experimentation, observation or specimen-collecting.

Bali, 28 September 2022

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EXECUTIVE SUMMARY

Renaissance Bali Uluwatu Resort & Spa is located in Uluwatu, precisely

on il. Balangan Beach I No 1. This hotel has a livestyle concept, meaning that this

hotel is a 5 star hotel with a luxury concept but with a lifestyle, so those of us who

work there wear casual clothes such as housekeeping - shirts, shorts with sandals

and for example like back office, you can wear free clothes neatly by adjusting the

colors that have been determined, the author is placed there in the breakfast section.

The author was there doing the work to take care of breakfast and also to

prepare for the next day, the writer really learned there not only in the kitchen area

but how we can interact with guests who have stayed at the hotel, like we should be

able to make guests there like friends. and also writers learn our culture from guests

who come from various countries. in the hotel there are several breakfast sections

such as western food, Asian food, cold kitchen, and also the pastry section. those of

us there who only had training were considered like the staff there. so we can make

special meals for guests who are having breakfast

The author must also be able to work with everyone so that everything

can run according to the procedures there. The author is also given a big

responsibility to be able to maintain very high cleanliness and hygiene at the hotel

during the COVID-19 pandemi.

Keywords: Rennaissance, Author, Breakfast

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