

**INDUSTRIAL TRAINING REPORT
HOT & PASTRY KITCHEN IN CENTARA GRAND
AT CENTRAL WORLD BANGKOK**



**ARRANGED BY:
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**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTER GOURMET ACADEMY
SURABAYA
2023**

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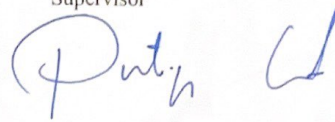
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**INDUSTRIAL TRAINING REPORT
HOT KITCHEN AND PASTRY KITCHEN
AT CENTARA GRAND CENTRAL WORLD BANGKOK**


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2074130010067

Industrial Training conducted from 7 December 2022 until 31 May 2023 at Centara Grand

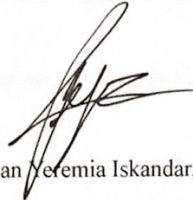
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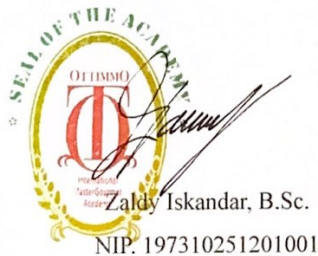
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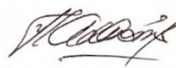
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PREFACE

Praise be to God Almighty, for HIS kindness and grace the author was able to complete 6 months of industrial training at Centara Grand Bangkok Hotel, so that this internship report can be completed properly. This report is based on 6 months of industry training based on the period written 7 December 2022 - 25 May 2023. This report is made as a requirement to complete culinary program studies at Ottimmo International diploma program. Of course in making this report is not an easy thing, therefore the author would like to thank you:

1. Mr. Zaldy Iskandar as the President Director of Ottimmo International
2. Mrs. Heni Adhianata as the head of the study program
3. Ms. Novi Indah Permata Sari as my academic supervisor
4. Mr. Robby Jie as the author's internship consultant and head of student affairs.
5. Mr. Ferry Tjahjono as a Executive Assistant Manager of Centara Grand Bangkok
6. Mr. Andrea Molinari as a Executive Chef of Centara Grand Bangkok Hotel.
7. My parents, who have never stopped supporting, advised and provided me with the means to complete my studies
8. Each staff and colleagues at Centara Grand Bangkok Hotel

Surabaya, 27 Juni 2023



Jason Ricardo Salim

ABSTRACT

This internship report is made in accordance with the completion of the Ottimmo International Mastergourmet Academy Advanced Diploma Program. On this occasion, the author had the opportunity to carry out an internship program for 6 months at Centara Grand Hotel Bangkok at Centralworld for 6 months.

Centara Grand Hotel is a hotel under the management of the central group. Located in the center of Bangkok with a strategic location and close to shopping centers. During the 6-month internship program, the author learned a lot of new knowledge and skills in the world of hotel kitchens. The author has been placed in several kitchens such as Banquet Kitchen, Cold Kitchen, Pastry Kitchen & Bakery Kitchen. The author has learned many new lessons and experiences. Not solely learning hard skills, but the author learns to develop certain soft skills such as, teamwork, problem solving, creativity, time management, having resistance to high-pressure kitchen environments.

Keyword: Centara Grand Hotel, Internship, Skill

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