

INDUSTRIAL TRAINING REPORT

**HOT & PASTRY KITCHEN IN CENTARA GRAND & BANGKOK
CONVENTION CENTRE AT CENTRALWORLD, BANGKOK,
THAILAND**



ARRANGED BY:

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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2023

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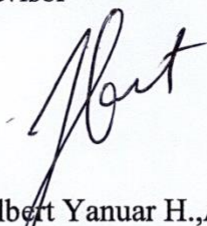
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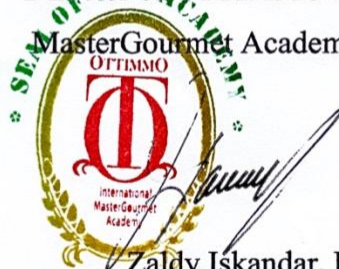
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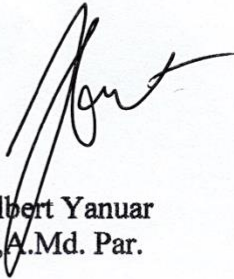
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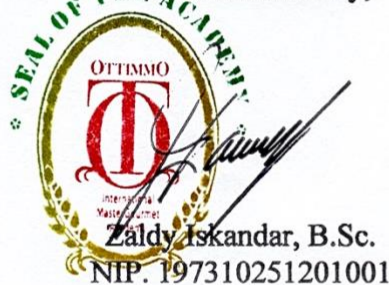


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PREFACE

First of all, I would like to thank Jesus Christ for the blessing and His guidance so that the author can complete the internship and this report. This report was prepared based on the results of industrial training conducted by the author at Centara Grand & Bangkok Convention Cen at Central World for 6 months. The purpose of this report is one of the requirements for completing the Culinary Arts Diploma III program. In working on this report, the authors received guidance and assistance from various parties. Therefore the author is very grateful to:

1. Mr. Zaldy Iskandar, B.Sc., as the director of Ottimmo International Mastergourmet Academy.
2. Ms. Heni Adhianata, S.T.P., M.Sc., as the Head of Culinary Arts Program in Ottimmo International Surabaya.
3. Mr. Robby Jie as the author's internship consultant and head of student affairs.
4. Mr. Gilbert Yanuar H.,A.Md.Par., as the author's advisor and counselor in the process of making this report.
5. The author's parents and sister who always give never ending support in any aspect
6. Mr. Ferry Tjahjono, BBM, CIS, CEM., as the Executive Assistant Manager and in charge of room and sales of Centara Grand, Bangkok, Thailand. Who like the author's parents when were in Bangkok and help author about hotel information (hotel occupancy).
7. Each staff and colleagues at BCC and Pastry kitchen in Centara Grand Bangkok, Thailand.

The author hoped that this report can be beneficial for the readers and future studies.

ABSTRACT

This internship report was created as a completion of the Ottimmo International Mastergourmet Academy Advanced Diploma Programme. On this occasion, the author has the opportunity to explore and develop new skills in speed, and responsiveness in banquet kitchens which always serve large portions for many guests from hundreds to thousands, as well as expertise in patisserie kitchen which requires precision and beauty, and therefore the author can implementing the knowledge, skills, and insights that the author has learned from the campus curriculum.

The author has completed an internship program for 6 months at Centara Grand at Central World, Bangkok, Thailand. Centara Grand is a 5-star hotel headed by a division of Thailand's largest retail conglomerate, Central Group, which is owned by the Chirathivat family. Located in Central Bangkok, this hotel has many restaurants inside like, Ventisi, UNO MAS, Cocoa XO, Dynasty, Red Sky, Zing.

During the 6 months of doing the internship, the author has acquired knowledge and skills in banquet and patisserie kitchens. Not only learning to master new hard skills but also developing certain soft skills, such as problem solving, teamwork, thoroughness, creativity, team communication and guests.

Keywords: Centara Grand, internship, skills.

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