

INDUSTRIAL TRAINING REPORT
“HOT AND COLD KITCHEN IN ANANTARA THE PALM HOTEL
AND RESORT DUBAI, UAE”



ARRANGED BY

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CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2023

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Surabaya, July 12th, 2023



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APPROVAL 1

Title : HOT AND COLD KITCHEN IN ANANTARA
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Has been tested and declared successful.

Approved by,

Dubai, June 17th, 2023

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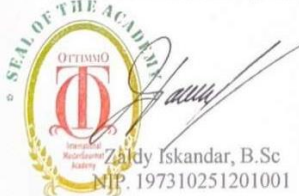
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APPROVAL 2

INDUSTRIAL TRAINING REPORT
HOT & COLD KITCHEN AT ANANTARA THE PALM DUBAI

Arranged By:

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Industrial Training conducted from December 12, 2022 until June 12, 2023

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PREFACE

Praise and gratitude for the presence of Jesus Christ, because thanks to his grace and guidance the author was able to complete Internship program on time. Thank you, Lord, for all the abundance of favors and blessings that You have given to me who is full of shortcomings. prayers and thanksgiving continue to flow from the heart and mouth to the Lord Jesus Christ.

These few lines of sentences hopefully can make my place to say thank you to:

1. Mrs. Novi Indah P.S.,S.T.,M.Sc as my Internship advisor who has helped me in a lot of things for me to understand the guidelines for making this report..
2. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
3. Ms. Heni adhianata.S.TP.,M.Sc as the Head of Study Program at Ottimmo International.
4. Mr. Goey Yozeph and Mrs. Lilyana Gunawan as my parents, who support and provide everything the author need to achieve a good education and help me personally.
5. For the big family of Goey who always gives encouragement.
6. my ottimmo's friend, Ms Dea and aline theola who always give encouragement and help to complete this Internship Report task, I love you guys.

Surabaya, August 28th, 2023



Jonathan Rio Goey

EXECUTIVE SUMMARY

UAE or United Arab Emirates is one of the developed countries in the Middle East centered on the city of abu Dhabi. However, The author did this internship activity in the city of Dubai precisely at Anantara The palm hotel and resort. Dubai is one of the transit cities and tourist cities that is very attractive to many people from young, middle, to upper age

In this internship process in Dubai, The author carried out an internship program in the United Arab Emirates, Dubai for 6 months. Starting on December 12, 2022 until June12, 2023 and the position I held in this Anantara Hotel was as an Intern or equivalent to Commis 3. The reason The author did the internship program abroad was to train myself and show the results of The author learning for 2 and a half years at OTTIMO in the culinary world and train myself to always be better than before and learn new techniques, knowledge in the culinary world in the real world of work.

Keyword: UAE, ANANTARA, INTERNSHIP

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