

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT W BALI SEMINYAK



ARRANGED BY
KEZIA ANGELINA
2074130010014

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

PLAGIARISM STATEMENT

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Surabaya, July 19th, 2023



Kezia Angelina

APPROVAL I

Title : Internship
Company name : W Bali Seminyak
Company address : Jl Petitenget, Seminyak, Kabupaten Badung , Bali
No. telp./fax. : 03613000106
Which is carried out by Students of Culinary Arts OTTIMMO International
MasterGourmet Academy Surabaya
Name : Kezia Angelina
Reg. no : 2074130010014
Has been tested and declared successful.

Approved by,

Bali, Juni 20 2023

Advisor

Supervisor



Jessica Hartan, A.Md.Par.

NIP: 199409232201 084



Natasya Hariati

Hygiene Manager W Bali Seminyak

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2
INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT W BALI SEMINYAK


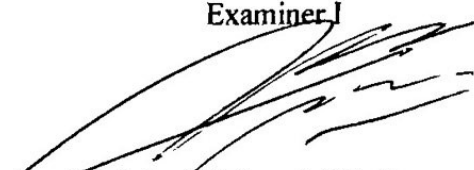

Arranged By:

Kezia Angelina

2074130014

Industrial Training conducted from 20 December 2022 until 19 June 2023 at....

Approved by:

| | | |
|---|--|---|
| Advisor | Examiner I | Examiner II |
|  |  |  |
| Jessica Hartan, A.Md.Par | Michael Valen, A.Md. Par. | Elinar, SST. Par., M.Si. Par. |
| NIP 199409232201 084 | NIP 199502192001 074 | NIP 197210112203 017 |

Acknowledged by,

Director of OTTIMMO International
Master Gourmet Academy,

Head of Culinary Arts Program Study

Ottimmo International

Master Gourmet Academy,



Zaldy Iskandar, B.Sc.

NIP. 197310251201001



Heni Adhianata, S.T.P., M.Sc

NIP. 19900613 1402 016

PREFACE

Praise be to God Almighty who has given grace so that I can complete this internship report. This report I made is based on 6 months internship experience at W Bali Seminyak. This Internship Report was carried out in order to fulfill the graduation requirements in order to obtain a D3 Culinary Arts and Baking Pastry Mastergourmet degree at the Ottimmo International Mastergourmet Academy. The author thanks the supervisor of the author during the internship and lecturers for their guidance and assistance. The writers will like thanks to:

1. Mrs. Jessica Hartan, A.Md.Par. as Advisor who has provided guidance and suggestions up to the completion of this report.
2. Mr. Zaldy Iskandar, B.Sc. as Director of OTTIMMO International MasterGourmet Academy Surabaya.
3. Mrs. Natasya Hariati as the Hygiene Manager of W Bali Seminyak, who has given the place of industrial training.
4. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.

Finally, the Author hopes that this report can be useful for all parties involved.

Surabaya, July 19th 2023

Kezia Angelina

ABSTRACT

This internship report was consistent with the completion of Ottimmo International Mastergourmet Academy's Advanced Diploma Program. I did my internship at W Bali Seminyak for six months. This internship is expected to be able to develop the skills and knowledge learned on campus and to gain new experiences. I choose this hotel because it is a 5 star hotel in Bali and has its own characteristics besides that this hotel is in the Marriot Group which is definitely good.

During these six months, I learned various skills. I also learned how to work in a team and adapt to various situations. I also came to understand managing buffets, live cooking stations and ala carte orders. This will come in handy later when I work in other kitchens or create my own restaurant.

Keyword : *Internship, W Bali Seminyak.*

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