

INDUSTRIAL TRAINING REPORT
“KITCHEN IN W BALI SEMINYAK HOTEL”



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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

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Bandung, 24 August 2023



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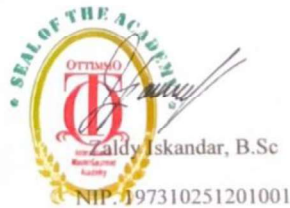
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PREFACE

Praise be to God Almighty, for HIS kindness and grace the author was able to complete 6 months of industrial training at W Bali Seminyak 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 22 December 2022 - 19 June 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:

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6. My parents, who have never stopped supporting, advised and provided me with the means to complete my studies
7. Each staff and colleagues at W Bali Seminyak Hotel

Surabaya, 19 Juli 2023



Dave Miroslav H

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 W Hotel at W Bali Seminyak for 6 months.

W Bali Seminyak Hotel is a hotel under the management of the Marriott Bonvoy family. Located in Seminyak with a strategic location and close to beach and beautiful café in seminyak. 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 Butcher, Fire Dinner, IRD Kitchen, Fire Breakfast, Pizza Woobar, Pastry Kitchen & Fire lunch/WET. 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 : *Internship, Skills , W Bali Seminyak*

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