

INDUSTRIAL TRAINING REPORT
HOT AND COLD KITCHEN IN ANANTARA PALM JUMEIRAH DUBAI



ARRANGED BY
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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

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Surabaya, 11 July, 2023



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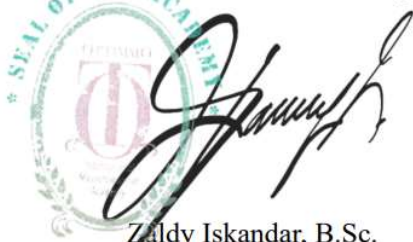


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PREFACE

Praise and gratitude to Jesus Christ for mercy and guidance which has given me full strength to complete this report. This report was prepared based on the results to complete that the author did for 6 months at Anantara Palm Jumeirah, Dubai. This report was prepared as one of the requirements to complete Diploma III Culinary Arts. In preparing this report, the author received a lot of guidance and assistance from various parties.

Surabaya, 11 July, 2023

A handwritten signature in black ink, appearing to read 'Himawan Oetomo', with a stylized, cursive script.

Himawan Oetomo

ABSTRACT

This report is a requirement to complete the academy program in Ottimmo International Mastergourmet Academy as an experience for us in the kitchen to be a professional chef.

During 6 months of internship program, I have the opportunity to learn in different outlet from Anantara The Palm Dubai, learn about preparation, sanitation, cooking, and discipline. I believe these benefits doing internship in Anantara The Palm Dubai can be useful for other job application and improving my cooking skills.

Keyword : *Internship, Anantara The Palm Dubai.*

TABLE OF CONTENTS

Plagiarism Statement.....	ii
Approval 1.....	iii
Approval 2.....	iv
Preface.....	v
Abstract.....	vi
Table of Contents.....	vii
List of Figure.....	ix
Chapter I Introduction.....	1
1.1 Background.....	1
1.2 Internship Period.....	1
1.3 Objectives.....	2
Chapter II Establishment Background.....	3
2.1 History.....	3
2.2 Facilities.....	3
2.2.1 Rooms.....	3
2.2.2 Outlets.....	4
2.3 Occupancy Rate.....	7
2.4 Kitchen Hierarchy.....	7
2.4.1 Kitchen Brigade.....	7
2.4.2 Job Description.....	10
2.5 Personal Hygiene & Sanitation.....	11
2.5.1 Personal Hygiene SOP.....	11
2.5.2 Personal Grooming Before, During, and After Shifts.....	12
2.5.3 Sanitation SOP.....	12
Chapter III Internship Activities.....	14
3.1 Activities Performed.....	14
3.2 Products Made During Internship.....	15
Chapter IV Conclusion And Suggestion.....	19
4.1 Conclusion.....	19
4.2 Suggestion.....	19
4.2.1 Suggestion for Ottimmo International Master Gourmet.....	19
4.2.2 Suggestion for Student.....	19

4.2.3 Suggestion for Anantara The Palm Dubai	19
4.3 Problem and Solution	20
Bibliography	
Appendix	

LIST OF FIGURE

Figure 2. 1 The Beach House	4
Figure 2. 2 Cresendo	5
Figure 2. 3 Mekong	5
Figure 2. 4 Bushman Restaurant	6
Figure 2. 5 Revo Cafe	6
Figure 2. 6 Cresendo	7
Figure 2. 7 Bushman	8
Figure 2. 8 Arabic.....	9
Figure 2. 9 Cold Kitchen	9
Figure 2. 10 All Kitchen.....	10
Figure 3. 1 Cold Mezzah	15
Figure 3. 2 Roma Plum Tomato	16
Figure 3. 3 Korean Chicken Wrap.....	17
Figure 3. 4 Mix Seafood.....	18