

INDUSTRIAL TRAINING REPORT
“KITCHENS IN W HOTELS SEMINYAK, BALI”



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OTTIMMO INTERNATIONAL
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SURABAYA
2023

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Surabaya, August 30th 2023



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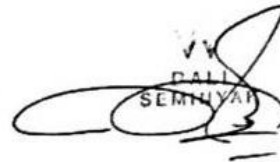
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Industrial Training conducted from 20th December 2022 until 19th June 2023
At W Hotels Seminyak, Bali

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PREFACE

I am writing this report as an assignment from OTTIMMO Mastergourmet Academy. The purpose of this report is to tell the readers about the industrial training internship that I started on 20th December 2022 and finished on 19th June 2023.

I would like to thank Chef Yeremia as my advisor all other OTTIMMO's lecturer for their support.

Lastly, I would like to ask that you use this report carefully and responsibly. It is intended for academic purposes only.

Surabaya, August 30th 2023



Justine Priestley Tejakusuma

ABSTRACT

Industrial training is a very important stepping stone for culinary students. The idea of industrial training is to put students on the field so that students can study and experience the culinary industry firsthand. In this opportunity, the author chose to do his training in W Hotels Seminyak, Bali. One of many reasons as to why the author chose this hotel is because W Hotels Seminyak is one of many hotels operated, managed and licensed by Marriott International group, which also managed a lot of huge and famous five stars hotels worldwide. In W Hotels Seminyak there are 2 main restaurants, and a beach bar, but there are a total of 9 outlet where trainees can be assigned to. The industrial training went on for 6 months from 20th December 2022 until 19th June 2023.

Keywords: *industrial training, W Hotels.*

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