

**INDUSTRIAL TRAINING REPORT
“IN ROOM DINING AND BREAKFAST KITCHEN IN DUSIT
THANI DUBAI”**



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**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023**

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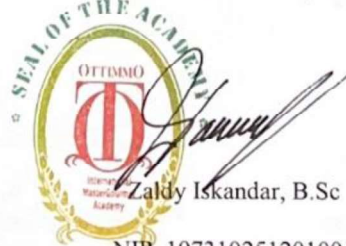


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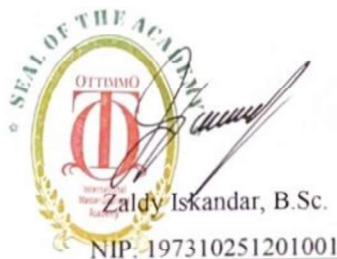
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PREFACE

First of all the Author would like to thank God because this report is completed. This report is based on industrial training results conducted by the writer during the 6 months internship at Dusit Thani Dubai from December 21st 2022 to June 21st 2023. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts and Baking Pastry.

There are a lot of things gets in the way the writer while finishing this report, but there are a lot of people give support and help until this report can be completed. So, on this occasion, writer want to say thank you to:

1. God, the one who gives me strength, believes, and many blessing during the process of this report completion.
2. Parents who always give me support spiritually, and every endless prayer.
3. All In Room Dining and Breakfast Kitchen Chef In Dusit Thani Dubai who help and taught me a lot of things.
4. All Pastry Chef at Dusit Thani Dubai Who Help me to introducet abot Pastry
5. Mr. Robby Jie Putra who helps me during the internship.
6. Ms. Jessica Hartan as my Internship final report mentor who already spent time to give guidance in doing this report.
7. Ms. Heni as Head of Study Program of Ottimmo International.
8. Mr. Zaldy Iskandar as the Head Director of Ottimmo International

Surabaya, June 21st 2023



Darell Raditya Widhi Pramono

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ABSTRACT

This industrial training report are the one of requirements from Ottimmo International Master Gourmet Academy Surabaya to fulfill the graduation requirements. This report based on 6 months Internship at Dusit Thani Dubai from December 21st 2022 to July 21st 2023. This report will highlight about the writer experience from the training time. In another way, the author wanted to share trainee's opportunity and difficulties during the internship.

The Dusit Thani Have several Kitchen outlet to learn, but the writer only had the opportunity on the In-Room Dining and Breakfast Kitchen And also a short time on the pastry kitchen on Dusit Thani Dubai. There is two kind of main kitchen at Dusit Thani Dubai, the one was for the banquets, and the other one for the Breakfast and In Room Dining operational. In here the author had a lot of opportunities to learn about the breakfast flow during 6 months period of the internship program.

There are a lot of difficulties that the author had to face during the internship program especially the beginning that the author had to struggle with the language, especially with the unfamiliar accent. There a lot of new things to learn especially the fast work flow to set up the breakfast. Beside that the author also facing difficulties in front of a lot of different kind of guest. However, as the time passed, the author is able to enjoy the internship.

Keyword: *Dusit Thani Dubai, Internship.*