

**INDUSTRIAL TRAINING REPORT**  
**“INTERNSHIP AT JUMEIRAH AL NASEEM DUBAI”**



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**SURABAYA**  
**2023**

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Surabaya, September 22<sup>nd</sup> 2023



Cindy Miracel Wijaya

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The seal is circular with a green border containing the text 'SEAL OF THE ACADEMY'. Inside the seal, there is a red shield with a white 'D' and the text 'OTTIMMO' above it and 'MasterGourmet Academy' below it. A handwritten signature in black ink is written over the seal.

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**APPROVAL 2**  
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## PREFACE

First, the writer would like to thank God Almighty for the blessings of His grace to let the writer complete the 6 months internship training in Jumeirah Al Naseem hotel Dubai and complete this report. The purpose of this report is intended to fulfil one of the requirements to achieve an associate degree Culinary and Pastry Art Program at Ottimmo International Mater Gourmet Academy.

In arranging this report, the writer got lots of challenges and obstructions but with help and supports of many individuals so that this report could be completed properly. Therefore, on this occasion, the writer would like to thank:

1. My parents who have supported and provided the writer to achieve good education and as a family role to help me in personally.
2. Chef Jessica Hartan as advisor who has guided the writer to complete this report
3. Chef Zaldy Iskandar, B.Sc as the Head Director of Ottimmo International
4. Mr. Robby Jie as the administrator of the Ottimmo International students Internship
5. All colleagues that teach and help the writer through the internship training at Jumeirah Al Naseem Hotel

Surabaya, September 22<sup>nd</sup> 2023



Cindy Miracel Wijaya

## **ABSTRACT**

This report is based on written form of the writer internship training experience for 6 months in Jumeirah Al Naseem Hotel in Dubai. Al Naseem Hotel is one of the luxurious 5 stars hotels in Dubai with a lot of awards; one of it is Forbes Travel Guide 2023 as Five-star reward Forbes Travel Guide. This hotel has been operating since 1 December 2016. The meaning of Al Naseem itself is sea breeze in Arabic that reflect the unrivalled beach location and unique design of the guest rooms and hotel features that evokes a sense of calm and relaxation. Al Naseem has 8 outlets; there are Palmery, Sugarmash, Kalsa Pool Bar, Rockfish, Blind Tiger, Summersalt beach club, Kayto, Al Mandhar Lounge, plus Main Kitchen and bakery-Pastry. All the outlets have their own kind dishes start from western, Asian, Middle East.

At the start of internship training at Jumeirah Al Naseem Hotel Dubai for 6 months, the writer was placed in 2 kitchens. The first 3 months the writer start the internship training in Main Kitchen precisely cold kitchen and the last 3 months the writer was placed in Pastry precisely in Morning Team to handle the Al Mandhar, club lounge-Palmery and Amenities. During the internship training the writer gain a lot of experiences, develop skills, time management, safety and Allergens training. Not only that, but the writer also experiences to meet with a lot of people from different country and culture and exchange ideas that make the writer to see a lot of different perspective.

***Keyword:*** *Internship, Jumeirah Al Naseem Dubai, five-star Hotel, cold kitchen, pastry*

## TABLE OF CONTENT

<b>Plagiarism Statement</b> .....	i
<b>Approval 1</b> .....	ii
<b>Approval 2</b> .....	iii
<b>Preface</b> .....	iv
<b>Abstract</b> .....	v
<b>List Of Table</b> .....	viii
<b>List Of Figure</b> .....	ix
<b>Chapter I Introduction</b> .....	1
1.1 Background .....	1
1.2 Industrial Training Objective .....	2
1.3 The Benefits Of Industrial Training .....	2
<b>Chapter II Establishment Background</b> .....	4
2.1 History Of The Company .....	4
2.2 Vision, Mission And Company Objectives .....	5
2.3 About The Company .....	6
2.4 Organizational Structure And Main Task .....	12
2.5 Hygiene And Sanitation .....	17
<b>Chapter III Industrial Training Activities</b> .....	25
3.1. Detail Of Internship Activities .....	25
3.2 Special Events .....	27
3.3 Recipe Of Products .....	30
3.4 Picture Of Products .....	33
3.5 Picture Of Working Place .....	42
3.6 Working Schedule .....	46
<b>Chapter IV Conclusion</b> .....	47
4.1 Problem And Solution .....	47
4.2 Benefit .....	47
4.3 Suggestion .....	48
4.4 General Point Of View .....	49

4.5 Memorable Moments .....	49
4.6 Conclusion .....	50
4.7 Kitchen Layout.....	51

**Bibliography**

**Appendix**



## **LIST OF TABLE**

<b>Table 3.1</b> Main Kitchen Job Description.....	25
<b>Table 3.2</b> Pastry Job Description.....	26
<b>Table 3.3</b> Pastry Production Job Description .....	27

## LIST OF FIGURE

<b>Figure 2.1</b> Jumeirah Al Naseem Hotel.....	4
<b>Figure 2.2</b> Vision and Mission.....	5
<b>Figure 2.3</b> Rockfish Restaurant.....	6
<b>Figure 2.4</b> Blind Tiger Bar.....	7
<b>Figure 2.5</b> Summersalt Restaurant.....	8
<b>Figure 2.6</b> Summersalt Beach Club.....	8
<b>Figure 2.7</b> Kayto Restaurant.....	8
<b>Figure 2.8</b> Al Mandhar Lounge.....	9
<b>Figure 2.9</b> Palmery.....	10
<b>Figure 2.10</b> Sugarmash.....	10
<b>Figure 2.11</b> Kalsa Pool Bar.....	11
<b>Figure 2.12</b> Main Kitchen.....	11
<b>Figure 2.13</b> Pastry and Bakery Kitchen.....	12
<b>Figure 2.14</b> Main Kitchen Organization Structure.....	12
<b>Figure 2.15</b> Pastry and Bakery Organization Structure.....	15
<b>Figure 2.16</b> Food Safety Poster.....	17
<b>Figure 2.17</b> Date Label.....	19
<b>Figure 2.18</b> Knives & Chopping Board Colour Codes.....	20
<b>Figure 2.19</b> Hand Wash Technique.....	20
<b>Figure 2.20</b> Temperature Monitoring Record.....	21
<b>Figure 2.21</b> Food Temperature.....	21
<b>Figure 2.22</b> Deep Cleaning.....	22
<b>Figure 2.23</b> Receiving Area.....	23
<b>Figure 2.24</b> Sanitize Area.....	23
<b>Figure 2.25</b> Recycling Bin.....	24
<b>Figure 3.1</b> Iftar Amenities.....	28
<b>Figure 3.2</b> General Meeting Set Up.....	28
<b>Figure 3.3</b> Mother’s Day Cake.....	29
<b>Figure 3.4</b> Mini Vanilla Tart.....	29
<b>Figure 3.5</b> Quinoa Salad.....	30
<b>Figure 3.6</b> Berries Pavlova.....	31
<b>Figure 3.7</b> Vanilla Tart.....	32
<b>Figure 3.8</b> Arabic Sampler.....	33
<b>Figure 3.9</b> Cheese Platter.....	34
<b>Figure 3.10</b> Healthy Canapes.....	34
<b>Figure 3.11</b> Mix Berries Fruit.....	35
<b>Figure 3.12</b> Crudities.....	35
<b>Figure 3.13</b> Avocado Toast.....	36
<b>Figure 3.14</b> Raspberry Mille feuille.....	36
<b>Figure 3.15</b> Tiramisu.....	37

<b>Figure 3.16</b> Hazelnut Tart .....	37
<b>Figure 3.17</b> Almond Choux.....	38
<b>Figure 3.18</b> Raspberry Kunafa .....	38
<b>Figure 3.19</b> Complimentary Cake .....	39
<b>Figure 3.20</b> Pistachio Tart .....	39
<b>Figure 3.21</b> Milk Chocolate Tart.....	40
<b>Figure 3.22</b> Mango Tart .....	40
<b>Figure 3.23</b> Cinnamon Choux .....	40
<b>Figure 3.24</b> Charllote.....	41
<b>Figure 3.25</b> Raspberry Choux .....	41
<b>Figure 3.26</b> Hazelnut Financier.....	42
<b>Figure 3.27</b> Set Up in Al Mandhar.....	42
<b>Figure 3.28</b> Hot Kitchen.....	43
<b>Figure 3.29</b> Cold Kitchen.....	43
<b>Figure 3.30</b> Chiller .....	44
<b>Figure 3.31</b> Fruit Pantry .....	44
<b>Figure 3.32</b> Chiller .....	44
<b>Figure 3.33</b> Pastry & Bakery.....	44
<b>Figure 3.34</b> Dry Storage.....	45
<b>Figure 3.35</b> Freezer .....	45
<b>Figure 3.36</b> Ice Cream Freezer Area.....	45
<b>Figure 3.37</b> Main Kitchen Roster.....	46
<b>Figure 3.38</b> Pastry & Bakery Roster .....	46
<b>Figure 4.1</b> Pastry Team .....	49
<b>Figure 4.2</b> Main Kitchen Team at General Meeting .....	50
<b>Figure 4.3</b> Cold Kitchen Layout.....	51
<b>Figure 4.4</b> Hot Kitchen Layout .....	51
<b>Figure 4.5</b> Pastry & Bakery Layout .....	52