

**INDUSTRIAL TRAINING REPORT
AT BREAKFAST SHIFT HOT KITCHEN, COLD KITCHEN
AND PASTRY KITCHEN IN HOTEL INDIGO DOWNTOWN
DUBAI**



**ARRANGED BY
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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023**

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Dubai, July 6th 2023



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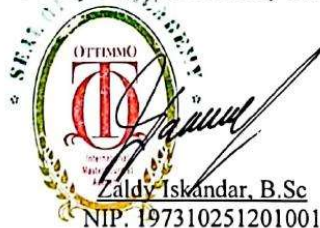


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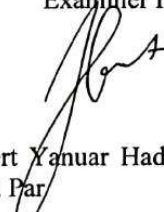
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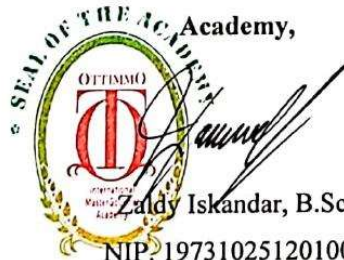
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PREFACE

First of all, I would like to thank to Allah SWT for the blessing and guidance to complete this report. This report based on industrial training results conducted by the author for 6 months in Hotel Indigo Downtown Dubai. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts and Baking Pastry In Ottimmo International Master Gourmet Academy.

In the process of the report, the Author has received much guidance and assistance from various parties. Therefore, with full humility, on this occasion, me as the author should express their sincere thanks to :

1. To my mother, my wife and kids who always support me, pray for me, to finish this education and always support me to complete this report.
2. To Mr. Zaldy Iskandar as the Head Director of Ottimmo International Master Gourmet Academy.
3. To Ms. Heni Adhianata as the Head of Study Program at Ottimmo International.
4. To Ms. Yohanna Prasetyo who guide me to complete this report and preparation report.
5. To Mr. Neil Martin as the Executive Chef Hotel Indigo Downtown Dubai
6. To Mr. Sumedha as Jr. Sous Chef Hotel Indigo Downtown Dubai
7. To Mrs. Heni Sather as Human Resource Manager Hotel Indigo Downtown Dubai
8. To all my friends at Ottimmo and Hotel Indigo.

Surabaya, July 21th 2023



Rinto Marsuditomo

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ABSTRACT

Dubai is one of the most popular countries for tourist. Dubai is known for its diversity and attractiveness in the form of the availability of an amazing infrastructure as well as luxury hotels, conference facilities, restaurants, shopping, entertainment, and also as well as being a world aviation center. This makes Dubai worthy of being chosen as a country for Author to learn new things in Hospitality.

Hotel Indigo Downtown Dubai is located in the heart of Business Bay. On the doorstep of Dubai Downtown, as super-shoppers and young creatives mingle between the Design District and the Dubai Mall, watch the city's electrifying contrasts come alive at the Hotel Indigo Dubai Downtown, the first boutique hotel in the UAE located just 5 minutes away from Dubai Mall.

This report describes the experience of six months of internship in Hotel Indigo Downtown Dubai from January 12th, 2023 to July 2nd, 2023. During the internship period, the author was at Breakfast Shift in different section, that is hot kitchen, cold kitchen, and pastry kitchen. While working in the hot kitchen, Author handled the refilling of the buffet, and manned the egg station. In the cold kitchen, Author handled cold cuts. And in the the pastry kitchen, Author cooks pancakes, French toast and crepes.

During the internship, the Author gained extraordinary experience in working with a team, in which they come from different parts of the world with different languages and cultures. This makes Author more open from various aspects of life and open themselves to see the world better. The Author also knows better how to manage time, work quickly and correctly, how to be responsible at work, develop new skills, and knowledge.

Keywords : *Hotel Indigo Dubai Downtown, Internship, Knowledge*