

INDUSTRIAL TRAINING REPORT
ROOM DINING AND KITCHEN IN JUMEIRAH AL
NASEEM DUBAI



ARRANGED BY

KENTA BERTU LIONO
2074130010083

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

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Kenta Bertu Liono

APPROVAL 1

Title : Industrial Training Report at Jumeirah Al Naseem
Company name : Jumeirah Al Naseem
Company address : Jumeirah Street – Umm Suqeim 3 – Dubai
No. telp./fax. : +971 4 3665000 / +971 4 3665001
Which is carried out by Students of Culinary Arts OTTIMMO International
Master Gourmet Academy Surabaya
Name : Kenta Bertu Liono
Reg. no : 2074130010052
Has been tested and declared successful.

Approved by,

Dubai, July 23th, 2023

Advisor

Supervisor



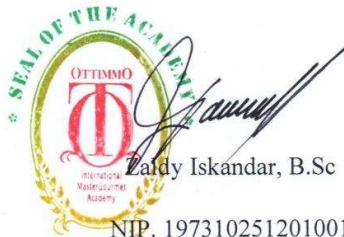
Arya Putra Sundjaja, S.E.

Andrea Brugnetti

NIP: 198010171703001

HEAD CHEF

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc
NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT PASTRY, LAMINATION AND BAKERY IN BRAUD ARTISAN BAKERY (HEADQUARTERS)

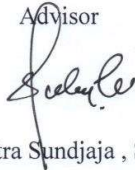
Arranged By:

Kenta Bertu Liono 2074130010083

Industrial Training conducted from January, 23rd 2023 until July, 30th 2023 at
Jumeirah Al Naseem

Approved by:

Advisor



Arya Putra Sundjaja , S.E.

NIP: 198010171703001

Examiner I



Heni Adhinata S.T.P.,M.Sc.

NIP: 19900613 1402 016

Examiner II





Anthony Sucipto,A.Md.Par.


NIP: 19960325 2201085

Acknowledged by,

**Director of OTTIMMO International
Master Gourmet Academy,**



Zaldy Iskandar, B.Sc.
NIP. 197310251201001

**Head of Culinary Arts Program Study
Ottimmo International Master Gourmet
Academy,**


Heni Adhianata, S.T.P., M.Sc
NIP. 19900613 1402 016

PREFACE

First of all, I would like to thank to Jesus Christ for His blessings and guidance to complete this report. This report is prepared based on industrial training results conducted by the author for six months in Jumeirah Al Naseem . 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 this 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 parents who always support me to finish this education and also always support me to complete this report.
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7. To Mr. Nishin Govind as Sous Chef.
8. To Mr. Anupan Punthayom as Junior Sous Chef.
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Surabaya, August 10th 2023



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ABSTRACT

Dubai is one of the cities in Uni Emirate Arab that is most demand by foreign tourists. The factors that make Dubai as a mainstay tourist destination in UAE, because it has a lot tourist objects. In addition, it is also supported by complete tourism facilities and infrastructure. Factors that are very important in tourism activities are supporting facilities and infrastructure, such as hotels, restaurants, cafés, mall, souvenir centers, and sport facilities.

At this time, Hotel became one of the most frequented places by domestic tourists and foreign tourists, from young to adults and also families. One of the Hotel is Jumeirah. Jumeirah is one of the best competitor hotel in Dubai, JUMEIRAH also has the most famous hotel in Dubai is Burj Al Arab, Jumeirah Beach Hotel, Jumeirah Mina A Salam, Jumeirah Al Qasr, Jumerirah Al Naseem, Jumeirah Dar al Masyaf and Jumeirah Marsa Al Arab

This report describes the experience of six months of internship in Jumeirah Al Naseem Hotel from January 23rd, 2023 to July 23rd, 2023. During the internship period, the author gained a lot of knowledge from all day dining and fine dining restaurant.

The all day dining restaurant is in charge in club lounge of making afternoon tea sandwiches and canapé for suite room guests, the Fine dining is in charge in pasta section and garnish section.

During the internship, the author gained experience on how to work with a good team, how to manage time, and also how to work quickly, learn about leadership and how to be responsible at work, develop new skills and knowledge.

Keywords : *Jumeirah Al Naseem, Internship, Knowledge*