

**INDUSTRIAL TRAINING REPORT**

**HOT AND COLD KITCHEN IN VELIGANDU RESORT  
MALDIVES**



**ARRANGED BY**

**GILBERT JAMES TJONG**

**2074130010033**

**CULINARY ARTS STUDY PROGRAM**

**OTTIMMO INTERNATIONAL**

**MASTERGOURMET ACADEMY**

**SURABAYA**

**2023**

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons. On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, July 19th, 2023



Gilbert James Tjong

## APPROVAL 1

Title : Hot and Cold Kitchen In Veligandu Resorts Maldives  
Company name : Crown & Champa Resorts  
Company address : Rashdoo, Maldives  
No. telp./fax. : +960 666 0519  
Which is carried out by Students of Culinary Arts OTTIMMO International  
Master Gourmet Academy Surabaya  
Name : Gilbert James Tjong  
Reg. no : 2074130010033  
Has been tested and declared successful.

Approved by,

Maldives, May 30 2023

Advisor

Supervisor



Ryan Veremia Iskandar, S.S.

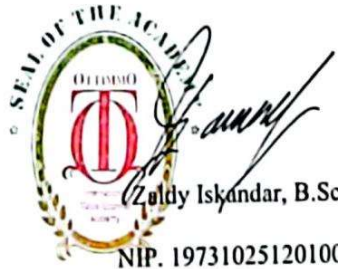
NIP: 19821218 1601 023



Asri Siregar

Chef De Partie

Acknowledged by,  
Director of OTTIMMO International  
MasterGourmet Academy Surabaya



Zuldy Iskandar, B.Sc  
NIP. 197310251201001

**APPROVAL 2**  
**INDUSTRIAL TRAINING REPORT**  
**INTERNSHIP REPORT AT VELIGANDU RESORT MALDIVES**

Arranged By:

**Gilbert James Tjong**

**2074130033**

Industrial Training conducted from... until ... at....


Approved by:

Advisor

  
Ryan Yerehia Iskandar, S.S.


NIP 19821218 1601 023

Examiner I

  
Novi Indah Permatasari, S.T., M.Sc.

NIP 19951109 2202 083

Examiner II

  
Elma Sulistiya, S.T.P., M.Sc.


NIP 19970916 2203 017

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

Praise be to God Almighty who has given His grace so The Author can complete this internship report. This report is based on 6 months internship experience at Veligandu Resort Maldives. This Internship Report was carried out in order to fulfill the graduation requirements in order to obtain a D3 Culinary Arts and Baking Pastry Mastergourmet degree at the Ottimmo International Mastergourmet Academy. This report got a lot of guidance and assistance from various parties, The Author would like to thank:

1. Ryan Yerima Iskandar,S.S. as my advisor who has helped me in a lot of things for me to understand the guidelines for making this report.
  2. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
  3. Ms. Heni adhianata.S.TP..M.Sc as the Head of Study Program at Ottimmo International.
  4. Mr. Ricky Handy Sengkey as my parents, who support and provide everything I need to achieve a good education and help me personally.
- Finally, the Author hopes that this report can be useful for all parties involved.

Surabaya, 15 August 2023



Gilbert James Tjong

## **ABSTRACT**

Maldives is the one of most famous tourism place because of the beautiful nature. Maldives is very nice place for every people form every age because they can enjoy nature and the kids can play anywhere, but mostly people going to Maldives for honeymoon. In this internship process in Maldives for 6 months. Starting on 05<sup>th</sup> February 2023 until 01<sup>st</sup> August 2023. For the position is Commis1.

***Keyword:*** *Maldives, internship*

## TABLE OF CONTENT

<b>Plagiarism Statement</b> .....	Error! Bookmark not defined.
<b>Approval 1</b> .....	<b>ii</b>
<b>Approval 2</b> .....	Error! Bookmark not defined.
<b>Preface</b> .....	<b>v</b>
<b>Executive Summary</b> .....	<b>vi</b>
<b>Table Of Content</b> .....	<b>vii</b>
<b>Table Of Figure</b> .....	<b>ix</b>
<b>List Of Table</b> .....	<b>x</b>
<b>Chapter I Introduction</b> .....	<b>1</b>
1.1 Background Of Study .....	1
1.2 Internship Period.....	1
1.3 Industrial Training Objective.....	1
<b>Chapter II Establishment Background</b> .....	<b>3</b>
2.1 History .....	3
2.1.1 Veligandu Resort .....	3
2.1.2 Meeru Resort.....	3
2.2 Room Type .....	4
2.2.1 Veligandu Resort .....	4
2.2.2 Room Type Meeru Resort.....	5
2.3 Vission, Mission And Company Objectives .....	5
2.3.1 Vission Of Veligandu Island Resort .....	5
2.3.2 Vission Of Meeru Island Resort .....	5
2.3.3 Mission Of Veligandu Resort .....	5
2.3.4 Mission Of Meeru Resort .....	5
2.4 Kitchen Hierarchy .....	6
2.4.1 Kitchen Brigade Veligandu .....	6
2.4.2 Kitchen Brigade Meeru.....	7
2.4.3 Kitchen Layout Veligandu.....	8
2.4.4 Kitchen Layout Meeru .....	9
2.4.5 Job Description .....	9

2.5 Personal Hygiene & Sanitation .....	10
2.5.1 Personal Hygiene SOP.....	10
2.5.2 Personal Grooming Before, During, And After Shifts .....	10
2.5.3 Sanitation SOP .....	11
2.6.1 Veligandu Resort .....	11
2.6.2 Meeru Resort.....	12
<b>Chapter III Internship Activities.....</b>	<b>13</b>
3.1 Activities Performed.....	13
3.1.1 Veligandu Resort .....	13
3.1.2 Meeru Resort.....	14
3.2 Products Made During Internship.....	15
3.2.1 Veligandu Resort .....	15
3.3 Working Place .....	19
<b>Chapter IV Conclusion and Suggestion .....</b>	<b>23</b>
4.1 Problem And Solution .....	23
4.1.1 Veligandu.....	23
4.1.2 Meeru .....	23
4.2 Suggestion .....	23
4.2.1 Suggestion For Ottimmo International Master Gourmet.....	23
4.2.2 Suggestion For Student.....	23
4.2.3 Suggestion For Veligandu Island Resort .....	23
4.3 Conclusion .....	24
<b>Bibliography</b>	
<b>Appendix</b>	



## TABLE OF FIGURE

<b>Figure 2. 1</b> Veligandu Kitchen Layout.....	8
<b>Figure 2. 2</b> Meeru Kitchen layout .....	9
<b>Figure 3. 1</b> Olive Tapenade .....	16
<b>Figure 3. 2</b> Caesar Salad.....	16
<b>Figure 3. 3</b> Bubble Lobster Salad with Lemon dressing .....	16
<b>Figure 3. 4</b> Smoked Salmon .....	17
<b>Figure 3. 5</b> Pesto Tagliatele.....	18
<b>Figure 3. 6</b> Mushroom Cappucino .....	19
<b>Figure 3. 7</b> Grill beef grill Chicken and Foie Gras with Red wine sauce .....	19
<b>Figure 3. 8</b> Cold Kitchen .....	19
<b>Figure 3. 9</b> Cold Kitchen .....	20
<b>Figure 3. 10</b> Storage .....	20
<b>Figure 3. 11</b> Dish Washer.....	21
<b>Figure 3. 12</b> Hot Kitchen.....	21
<b>Figure 3. 13</b> Hot Kitchen.....	21
<b>Figure 3. 14</b> Hot Kitchen.....	22
<b>Figure 3. 15</b> Hot Kitchen.....	22

## LIST OF TABLE

<b>Table 3. 1</b> Veligandu Activities.....	13
<b>Table 3. 2</b> Meeru Activities .....	14