

INDUSTRIAL TRAINING REPORT
“INTERNSHIP REPORT AT JW MARRIOT PHU QUOC”



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

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Phu Quoc, October 9th 2023



Sicilia Saksono

APPROVAL 1

Title : Internship Report at JW Marriott
Company Name : JW Marriott Phuquoc
Company Address : JW Marriott Phú Quốc huyện an Thới thành phố phú Quốc tỉnh
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Has been tested and declared successful

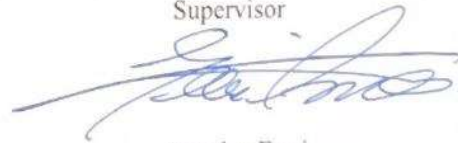
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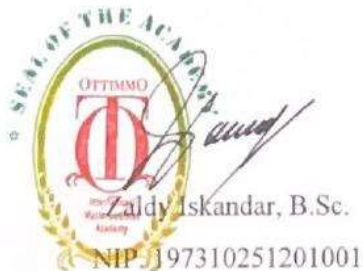
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PREFACE

For the beginning, I would like to thank to my God, Jesus Christ, for his blessings and spiritual that flows daily for me to complete this internship report. The main purpose of this report is to provide detailed information about what I learned, found and achieve at my internship for 6 months.

During the process of making this report, of course I received support and guidance from people closest to me, whether from Vietnam or from my beloved country. I would like to thank and appreciate the people below:

1. My parents who gave birth, raised, educated and paid for my school, without support and help from my parents, I could not have attended until this moment.
2. Ms. Heni Adhianata, S.T.P, M. Sc as my report mentor and head of study program at ottimmo, has helped me complete the report and given the correct direction in working on the report.
3. Mr. Zaldy Iskandar as the Head Director of Ottimmo International.
4. My beloved boyfriend Đoàn Hữu Phường CDP in Vietnam station, without his presence the author couldn't have finished this report, because his help while in the kitchen, his patience when he explain something and the author not understand also his guidance made me understand what the world of a chef really means, so the author was able to be strong in facing all the problems in the kitchen.
5. My CDP in cold kitchen as my sister in Vietnam Trần Thị Kim Liên, with her help the author was able to improve herself while in the kitchen, without her the author couldn't differentiate between the real world and school, she has made the author aware of many things starting from patience, mental training, and not thinking about other people, thanks to her the author was able to become a person who work seriously and faster.

6. My ex senior sous chef Trần Mãi he was one of the chefs who made me aware of his hurtful words, but from those words the author was able to learn and be grateful, when the author felt difficult in doing something he was the number one person who helped me solve problems.

Phu Quoc, October 9th 2023

A handwritten signature in black ink, appearing to be 'Saksono', written in a cursive style.

Sicilia Saksono

ABSTRACT

This internship report is the result of a recap of 6 months of working as a trainee in the kitchen field. The author started his internship activities from March 8 to August 20. The purpose of this internship itself is to complete the requirements for graduating from college, increase your knowledge in the field of cooking, prepare yourself and mentally in the kitchen so that in the future you don't get shocked, practice directly what you have been taught from college, and increase your network of connections to pursue a career in the future.

JW Marriot has many advantages, especially for internationals because the benefits provided to Marriot staff are many, such as being able to transfer to JW Marriot hotels in other countries if you have worked for 2 years in the JW group, apart from that, JW Marriot is a hotel that goes international and is good. for history on CV, finally at JW Phu Quoc there are lots of restaurants so you can try learning about many types of food and you can also work by looking at the beautiful beach view so you don't get bored because this hotel was built right in front of the beach, that's why the author chose JW Marriot in Phu Quoc

Working in the kitchen here there are definitely lots of sad and happy moments, but there are definitely moments that are very memorable, one of which is the author fainting during the morning shift due because low blood pressure, also taken to the hospital to be given an IV drip for a day in the hospital and got 1 week off. The sad moment that the author feels here, there are a lot of Vietnamese people here who feel jealous and don't like the author, the author has enemies which causes a lot of drama when the author works here, it will but some of people here loves and understands about the author. The author also handled a lot of banquet event here.

From this experience the author got a lot of lessons in the future for the best version in the kitchen. The author also feels grateful because of the superior there.

Keyword: *JW Marriot, Phu Quoc, Kitchen, Internship, Connection*

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