

**INDUSTRIAL TRAINING REPORT INTERNSHIP**

**“JW MARRIOTT EMERALD BAY PHU QUOC, VIETNAM”**



**ARRANGED BY  
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**CULINARY ARTS STUDY PROGRAM**

**OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY**

**SURABAYA**

**2023**

## PLAGIARISM STATEMENT

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Surabaya, 10<sup>th</sup> October 2023



Friana Elizabeth Audrey

## APPROVAL 1

Title : Industrial Training Report, Internship at JW Marriott Emerald Bay, Phu Quoc, Vietnam

Company Name : JW Marriott Phu Quoc Resort & Spa

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Which is carried out by Students of Culinary Arts OTTIMMO International Master Gourmet Academy Surabaya

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Has been tested and declared successful

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Vietnam, August 20<sup>th</sup>, 2023

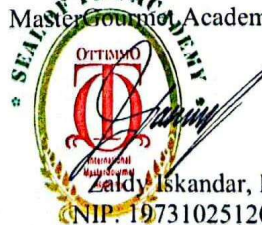
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### INDUSTRIAL TRAINING REPORT

**JW MARRIOTT EMERALDBAY, PHU QUOC, VIETNAM**

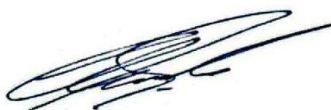
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Industrial Training conducted from 8 th of March 2023 until 20 th of August 2023  
at JW Marriott Emerald Bay, Pho Quoc, Vietnam

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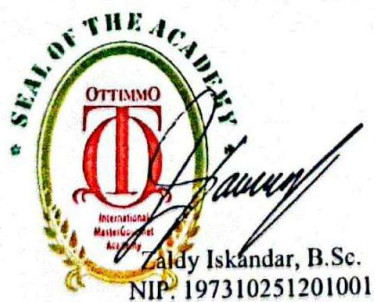


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## PREFACE

Praise and thanks to the Lord Jesus Christ because of His grace and mercy, this industrial training report, with title: “**Internship at JW Marriott Emerald Bay, Phu Quoc, Vietnam**” is completed successfully right on time. This report was made, based on internship training conducted for 6 months and required to complete the Diploma III of Culinary Arts.

Guidance and support was received during the internship program from various parties. It was a precious opportunity to work and learn during the internship at JW Marriot Phu Quoc, Vietnam. Thus, sincere gratitude is expressed to:

1. Mr. John Keffrin Saragih and Mrs. Lidiana Rusmayawati, as the parents who always give support and prayers to complete the education
2. Mr. Zaldy Iskandar as the Head Director of Ottimmo International
3. Ms. Heni Adhianata as the Head of Study Program
4. Mr. Robby Jie as the Head of Students Affair
5. Bright Internship as the education agent that help the students to study abroad
6. Chef Amedeo Ferri as the Executive Chef of JW Marriott Emerald Bay
7. Chef Phuc Thinh as the sous chef of Western Kitchen
8. Cu Seo To and Truong Dang Khoa as the trainers in Western Kitchen
9. Tran Thi Kim Lien as the CDP of Cold Kitchen
10. Thao Nguyen as the trainer in Cold Kitchen

Surabaya, 10<sup>th</sup> October 2023



Friana Elizabeth Audrey

## ABSTRACT

Internship program is an obligatory thing to do in order to graduate from Ottimmo International. This program lasts for at least around 6 months, that students can choose either in Indonesia or in another countries and can be at restaurant or hotel. This report is written based on the completion of the training program from March 8<sup>th</sup>, 2023 – August 20<sup>th</sup>, 2023 in JW Marriott Emerald Bay, Phu Quoc, Vietnam.

The purpose of this training program is not only for study completion, but also to learn soft skills like teamwork, time management, and problem solving, as well as hard skills that's related knowledge about cooking. The trainees are supervised not only by the commis but also by the higher positions chef like sous chef and CDP. These new skills that are gained and the connections that are made, can be useful for real life working in the future

***Keywords:*** *Internship, Training, JW Marriott, Skills*

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