

**INDUSTRIAL TRAINING REPORT**  
**INTERNSHIP REPORT AT JW MARRIOTT PHU QUOC**  
**EMERALD BAY**



**ARRANGED BY**  
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**CULINARY ARTS STUDY PROGRAM**  
**OTTIMMO INTERNATIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**

**2023**

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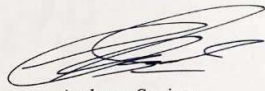
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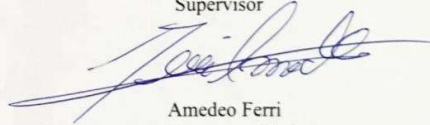
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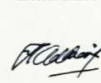
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## PREFACE

Praise be to God, Lord has mercy, who has given grace so that I can complete this internship report. This report I made is based on 5 months and 2 weeks internship experience at JW Marriott Phu Quoc. 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. The author thanks the supervisor of the author during the internship and lecturers for their guidance and assistance. The writers will like thanks to:

1. Mr. Anthony Sucipto as Advisor who has provided guidance and suggestions up to the completion of this report.
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3. Mr. Amadeo Ferri as the Executive Chef of JW Marriott Phu Quoc, who has given the place of industrial training.
4. My parents who have supported and provided me to achieve good education.

Finally, the Author hopes that this report can be useful for all parties involved.

Surabaya, October 11<sup>th</sup> 2023



Noel Nathanael Matthew Muaya

## ABSTRACT

This internship report details my experiences during a 5 months and 2 weeks internship at the JW Marriott Phu Quoc, a luxury five-star resort located on Phu Quoc Island, Vietnam. During my internship, I was primarily involved in the hotel's food and beverage department, working in various restaurants and bars. However, I also had the opportunity to gain experience in other areas such as housekeeping, front desk, and event management.

My internship at the JW Marriott Phu Quoc was an invaluable experience that allowed me to gain a deep understanding of the workings of a luxury hotel and the importance of providing exceptional service. I am grateful for the opportunity to have worked with such a dedicated and passionate team and hope to apply the skills and knowledge I gained in future endeavors.

***Keywords:*** *Internship, JW Marriott Phu Quoc.*

## TABLE OF CONTENTS

<b>Plagiarism Statement</b> .....	ii
<b>Approval 1</b> .....	iii
<b>Approval 2</b> .....	iii
<b>Preface</b> .....	v
<b>Abstract</b> .....	vi
<b>Table Of Contents</b> .....	vii
<b>List Of Figures</b> .....	ix
<b>Chapter I Introduction</b> .....	1
1.1 Background Of Study .....	1
1.2 Internship Period .....	1
1.3 Industrial Training Objective .....	2
<b>Chapter II Establishment Background</b> .....	3
2.1 History .....	3
2.2 Facilities .....	3
2.2.1 Rooms .....	3
2.2.2 Outlets.....	3
2.3 Kitchen Blueprint .....	5
2.4 Kitchen Placement.....	5
2.5 Occupancy Rate.....	8
2.6 Kitchen Hierarchy .....	9
2.6.1 Western Kitchen Brigade.....	9
2.6.2 All Kitchen Brigade .....	10
2.7 Personal Hygiene & Sanitation .....	10
2.7.1 Personal Hygiene Sop.....	10
2.7.2 Personal Grooming Before, During, And After Shifts .....	11
2.7.3 Sanitation Sop.....	11
<b>Chapter III Internship Activities</b> .....	13
3.1 Activities Performed.....	13
3.2 Products Made During Internship .....	14
3.3 Events Handled During Internship .....	16

<b>Chapter IV Conclusion And Suggestion</b> .....	17
4.1 Conclusion.....	17
4.2 Suggestion .....	17
4.2.1 Suggestion For Ottimmo International Master Gourmet .....	17
4.2.2 Suggestion For Student.....	17
4.2.3 Suggestion For Jw Marriott Emerald Bay Phu Quoc .....	17
4.3 Point Of View Of The Internship .....	17
4.4 Problem And Solution .....	18

**Bibliography**

**Appendix**



## LIST OF FIGURES

<b>Figure 2. 1</b> Kitchen Blueprint.....	5
<b>Figure 2. 2</b> Egg Station.....	5
<b>Figure 2. 3</b> Inside Kitchen .....	6
<b>Figure 2. 4</b> Western Kitchen .....	6
<b>Figure 2. 5</b> Cold Kitchen Chiller.....	7
<b>Figure 2. 6</b> Walk-in Chiller .....	7
<b>Figure 2. 7</b> Walk-in Freezer .....	8
<b>Figure 2. 8</b> Western Kitchen .....	8
<b>Figure 2. 9</b> Western Kitchen Brigade.....	9
<b>Figure 2. 10</b> All Kitchen Brigade.....	10
<b>Figure 3. 1</b> Breakfast Buffet.....	14
<b>Figure 3. 2</b> Breakfast Buffet Vegetarian .....	14
<b>Figure 3. 3</b> Ala Carte Burger.....	14
<b>Figure 3. 4</b> Ala Carte Pizza .....	15
<b>Figure 3. 5</b> Pass-around.....	15
<b>Figure 3. 6</b> Pass-around.....	15
<b>Figure 3. 7</b> Breakfast Buffet.....	16
<b>Figure 3. 8</b> Breakfast Buffet.....	16