

INDUSTRIAL TRAINING REPORT
“HOT KITCHEN IN PULLMAN DOHA WEST BAY”



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

PLAGIARISM STATEMENT

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Surabaya, July 3st, 2023



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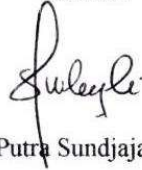
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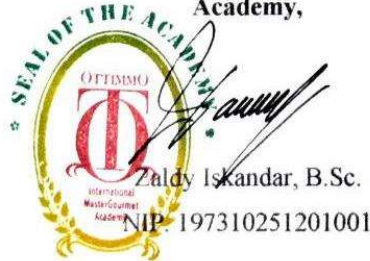
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PREFACE

To begin, I would like to express my gratitude to my Holy God, Jesus Christ, for his blessings and spiritual guidance in allowing me to complete this Industrial Training report. This training report is my last step to finish and receive the Diploma III of the Culinary Arts Program at Ottimmo International MasterGourmet Academy. One of the reasons I selected the internship route over the entrepreneur route is to gather experience in a real kitchen and understand how they maintain their workflow in high-pressure conditions.

Surabaya, July 1st, 2023

A handwritten signature in black ink, appearing to read 'Felicia', with a small flourish at the end.

Felicia Angelica

ABSTRACT

I interned at Pullman Doha West Bay for six months. I completed my internship from December 5th, 2022 to July 29th, 2023 by writing this report. This internship is done to implement and improve both skills and knowledge learned on campus, as well as to gain new experience and knowledge we did not have before.

Pullman Doha is a 5-star hotel in Qatar. Pullman, located in the lively West Bay region, is a playground for creative explorers and business executives alike, promising an opportunity to network, play, and rest.

During these six months, I learnt a variety of abilities, including how to store, control, prepare, process ingredients, and even plate and garnish dishes. I also learned how to operate in a team and be adaptable to a variety of settings and problems. I learnt how to prioritize my time. I also learnt how to handle the menu, such as which dishes to offer and which dishes should be paired together. Managing an outlet buffet, live cooking stations, ala carte orders, and the most significant thing I've learned from this job is how we engage with customer demands and how the kitchen system works. This will come in handy later on when I work in another kitchen or create my own restaurant.

Throughout my internship, everyone in Pullman was really pleasant and helpful. In this report, I will go into great depth about how my internship went.

Keyword: *Internship, Pullman Doha, Qatar*

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