

INDUSTRIAL TRAINING REPORT
“FRECH RIVIERA DUBAI”



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

PLAGIARISM STATEMENT

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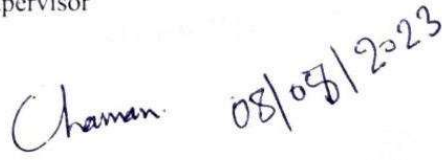
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PREFACE

Praise be to God Almighty who has given grace so that the author can complete this internship report. This report author made was based on 6 months internship experience at Jumeirah Al Qasr & Dar Al Masyaf Hotel Dubai . This Internship Report was carried out in order to fulfil the graduation requirements and to obtain a D3 Culinary Arts and Baking Pastry Master gourmet degree at the Ottimmo International Master gourmet Academy. During the internship the author get lots of challenges and obstacle but with help of many individual through the internship the author had already successfully finish the internship. Therefore the author would like to thank :

1. Chef Michael Valent , A.Md.Par. as Advisor who has provided guidance and suggestions up to the completion of this report.
2. Chef Zaldy Iskandar, B.Sc. as Director of OTTIMMO International Master dGourmet Academy Surabaya.
3. Chef. Ruqeya as the Kitchen Manager of Jumeirah Al Qasr & Dar Al Masyaf Dubai, who has given the place of industrial training.
4. My parents who have supported and provided me to achieve a good education and as a family role to help me in personally.
5. To all the colleagues in French riviera and pastry that helps me finish the internship.

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

Surabaya, August 14th 2023



Syalomitha M. Sumenge

ABSTRACT

This internship report was consistent with the completion of Ottimmo International Master gourmet Academy's Advanced Diploma Program. the author did the internship at French riviera restaurant at Jumeirah al qasr & Dar al Masyaf hotel for six months. This internship is expected to be able to develop the skills and knowledge learned on campus and to gain new experiences. Jumeirah al qasr is one of the luxury 5 Star hotel In Dubai, with a lot of Award. one of it is Forbes travel guide star awards 2023. The meaning of Al Qasr is the Palace, Al Qasr presents a royal and fairy tale atmosphere to the guest. al qasr has 8 restaurant and 1 bar, all the outlets have their own dishes starts from middle east, western and Asian.

During these six months, the author learned various skills. The author also learned how to work with seasonal ingredients, work with a team that has a different background, and adapt to various situations.

Keyword : *Internship, Five Star Hotel , Jumeirah Al Qasr Dubai , French Riviera*

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