

**INDUSTRIAL TRAINING REPORT**  
**KITCHEN IN SHANGRI-LA QARYAT AL BERI ABU DHABI**



**ARRANGED BY**  
**ANTHONY NICHOLAUS PRANOTO**  
**2074130010080**

**CULINARY ART STUDY PROGRAM**  
**OTTIMMO INTERNATIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**  
**2023**

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other student and/or person.

With this statement, I am ready to bear the risk/ any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or there is a claim against the authenticity of my work.

Surabaya, October 20<sup>th</sup> 2023



Anthony Nicholaus Pranoto

## APPROVAL 1

Title : Industrial Training Report at Kitchen in  
Shangri-La Qaryat Al Beri Abu Dhabi  
Company Name : Shangri-La Qaryat Al Beri  
Company Address : Khor Al Maqta, Qaryat Al Beri, Abu Dhabi  
No. Telp/Fax : +971 2 205 2888

**Which is carried out by Student of Culinary Arts OTTIMMO International  
MasterGourmet Academy Surabaya**

Name : Anthony Nicholaus Pranoto  
Reg. no : 2074130010080

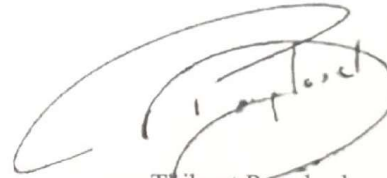
Has been tested and declared successful.

Approved by,  
Advisor



Arya Putra Sundjaja, S.E.  
NIP:19801017 1703 001

Abu Dhabi, August 31<sup>st</sup>, 2023  
Supervisor



Tibaut Pouplard  
Executive Chef

Acknowledge by,

Director of OTTIMMO Internasional  
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc  
NIP. 19731025 1201 001




**APPROVAL 2**  
**INDUSTRIAL TRAINING REPORT**  
**CULINARY AND PASTRY KITCHEN**  
**AT SHANGRI-LA HOTELS ABU DHABI**

Arranged By:

**Anthony Nicholaus Pranoto**  
**2074130010080**



Industrial Training conducted from 1<sup>st</sup> March 2023 until 31<sup>st</sup> August 2023 at  
Shangri-La Qaryat Al Beri Abu Dhabi

Approved By:

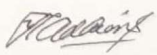
Advisor  <u>Arya Putra Sundjaja, S. E</u> NIP: 198010171703001	Examiner I  <u>Elma Sulistiya, S. TP., M. Sc</u> NIP: 199709162203017	Examiner II  <u>Anthony Sucipto, A.MD .Par</u> NIP: 19960325220185
---	---	--

Acknowledge by,

**Director of OTTIMMO International  
MasterGourmet Academy,**

  
  
Zaldy Iskandar, B.Sc.  
NIP. 197310251201001

**Head of Culinary Arts Program Study  
Ottimmo International  
MasterGourmet Academy,**

  
Heni Adhianata, S.T.P., M.Sc  
NIP. 199006131402 016

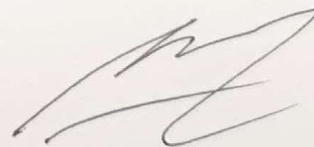
## PREFACE

First of all, I would like to thank God for all his blessing by his grace for guiding me to complete the Internship duty & report by myself. The purpose of this report is to encourage people to learn what is inside the actual kitchen procedure. By doing the internship, people can understand how is the procedure or operation of working in the kitchen whether theoretically and actual implementation in the workplace.

During the process of completing this report, I would like to thanks my parents and family who encourage and supports me to having an internship overseas to learn something new and different that is not available in the hometown, Mr. Arya Putra Sundjaja as my advisor & mentor to who always gives me guidance and suggestion during the trial and also when making this report and also help me to understand the guidelines of the report, Mr. Zaldy Iskandar as the Head of Culinary Arts Programme at Ottimmo International Academy, Mr. Zaldy Iskandar as the Director of Ottimmo International Academy.

Finally, I hope that this Internship report will be useful for readers in the future generations.

Surabaya, October 20<sup>th</sup> 2023



Anthony Nicholaus Pranoto

## **ABSTRACT**

Internship is an activity that involves about learning and working into one action in the workplace that person is engaged. The main purpose of the internship is so that people can learn and implement what they learn from their previous studies into the workplace that they chose and accepted by it. Internship usually done for 6 months and the internship programs often offering the different perspective and learning material that we will get during the process of its.

For example, in the first 2 months we work in the buffet kitchen to learn how its processing and procedure works. Then in the next 2 months, we rotated into ala carte kitchen to understand how the proper mise en place for cost controlling, and so on until the program is finished, then we declared as successfully finishing the internship. In conclusion, having an internship is more like work practice before entering the actual fields that we choose. As the benefits, we learnt something different from each department and taught to always professionals during the work.

In our point of views, the internship activity brings a lot of memorable moments, especially for meeting several different employee and guests who visited the hotels.

***Keywords:*** *Internship, Learning.*

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