

INDUSTRIAL TRAINING REPORT
“INTERNSHIP TRAINING AT JW MARRIOTT EMERALD
BAY, PHU QUOC, VIETNAM’



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OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023

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Surabaya, July 4th, 2023



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APPROVAL 1

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Vietnam

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Company Address : Khem Beach, An Thới, Phú Quốc, Kiên Giang 922280,
Vietnam

No. Telp/Tax : 0297 3779 999

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

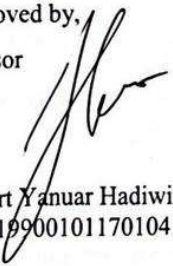
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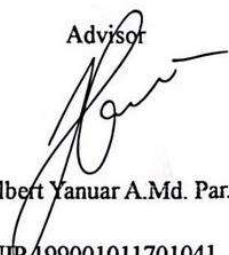
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PREFACE

Embarking on an internship in a kitchen is a culinary adventure like no other. It's a journey that leads you behind the scenes of a bustling and dynamic world, where creativity meets precision, and the art of cooking becomes a daily challenge. I invite you to join me in my journey for this last 6 months, through my internship in a professional kitchen, a adventure that has both challenge and enriched my culinary passion. This internship has been a crucible in which my culinary skills and personal growth have been forged. I've honed my craft under the guidance of my mentors.

Surabaya, September 8th, 2023

A handwritten signature in black ink, appearing to read 'Nathaniel Jason Tjundawan', written in a cursive style.

Nathaniel Jason Tjundawan

ABSTRACT

Author Interned at JW Marriott Emerald Bay Phu Quoc for 6 months, author Started at March 8th 2023 and finished at September 6th 2023. The six-month internship at JW Marriott within the kitchen department was a transformative experience that allowed the author to understand the world of culinary arts and hospitality. This abstract encapsulates the key highlights and insights gained during this period. This internship challenges the author to improve his skills, and broaden his knowledge.

During the internship, author had the privilege of working alongside talented chefs and kitchen staff, contributing to the day-to-day operations of a high-end hotel kitchen. His responsibilities included food preparation, plating, maintaining kitchen hygiene, and assisting with menu development. This hands-on experience has allowed the author to hone his culinary skills and gain a deeper understanding of the culinary industry's demands.

Working in a fast-paced environment like JW Marriott has enabled the author to develop essential attributes such as time management, teamwork, and adaptability. The kitchen staff welcomed him as part of the team, fostering a collaborative atmosphere that encouraged creativity and innovation in the kitchen.

Keyword : JW Mariot, Internships, Phu Quoc

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