

INDUSTRIAL TRAINING REPORT

**BREAKFAST AND IN ROOM DINING IN SHANGRI-LA
QARYAT AL BERI ABU DHABI HOTEL**



ARRANGED BY

WINSON SATRYO BUDI SUSANTO

2074130010050

CULINARY ARTS 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 acknowledge 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, expect 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 plagiarised the work of other students and/or persons.

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

Surabaya, October 24th 2023



Winson Satryo Budi Susanto

APPROVAL 1

Title : Industrial Training Report at Sofra BLD Breakfast and In
Room Dining Cold Kitchen in Shangri-La Qaryat al Beri
Abu Dhabi

Company name : Shangri-La Qaryat Al Beri Abu Dhabi

Company address : Khor Al Maqta, Qaryat al Beri – Abu Dhabi

No. telp./fax. : +971 2 205 2888

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

Name : Winson Satryo Budi Susanto

Reg. no : 2074130010050


Has been tested and declared successful.

Approved by,

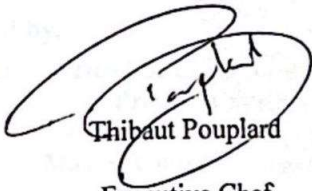
Abu Dhabi, August 31st, 2023

Advisor

Supervisor

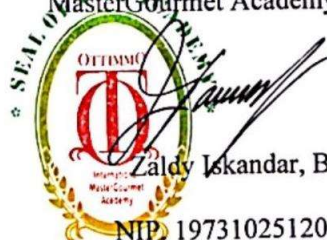

Yohana Prasetio, S.Sn., A.Md. Par.

NIP: 19881018 1701 044


Thibaut Pouplard

Executive Chef

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaldy Iskandar, B.Sc

NIP) 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT BREAKFAST AND IN ROOM DINING AT SHANGRI-LA QARYAT AL BERI ABU DHABI

Arranged By:

Winson Satryo Budi Susanto
2074130010050

Industrial Training conducted from 1st March until 31st August at Shangri-La
Abu Dhabi

Approved by:

Advisor



Yohana Prasetyo, S.Sn., A.Md. Par
NIP 19881018 1701 044

Examiner I



Elma Sulistiya, S.T.P., M.Sc
NIP 19970916 2203 017

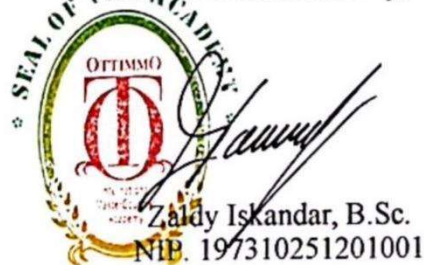
Examiner II



Anthony Sucipto, A.Md. Par
NIP 199603252201 085


Acknowledged by,

Director of OTTIMMO International Master
Gourmet Academy,



Zaldy Iskandar, B.Sc.
NIP. 197310251201001

Head of Culinary Arts
Program Study
Ottimmo International
Master Gourmet Academy,



Heni Adhianata, S.T.P., M.Sc
NIP. 19900613 1402 016

PREFACE

First of all, I would like to thank my Holy God Jesus Christ for His blessings and guidance in my internship program from the start until the end. This project is known as one of the requirements to complete the Diploma III of Culinary Arts and Baking Pastry in Ottimmo International Master Gourmet Academy. The main purpose of this industrial training report is to document the activities in my internship program in Shangri-La Qaryat Al Beri Abu Dhabi hotel and elaborate on all the questions put in the industrial training report handbook guide.

During the process of completing this report, I received so much guidance and support. By this I would like to express my gratitude to the name below:

1. Mrs. Yohanna Prasetio as my industrial training report Advisor who has helped me in so many things in order for me to understand the guideline for making this report.
2. Ms. Heni Adhianata as the Head of Study Program at Ottimmo International.
3. Mr. Zaldy Iskandar as the Head Director of Ottimmo International
4. My friends who always support me to finish this industrial training report.
5. My Parents who always support me in this project.

Surabaya, October 24th, 2023



Winson Satryo Budi Susanto

TABLE OF CONTENT

Plagiarism Statement	i
Approval 1	ii
Approval 2	iii
Preface	iv
Table Of Content	v
List Of Figures	vii
List Of Table	viii
Abstract	ix
Chapter I Introduction	1
1.1 Background Of The Study.....	1
1.2 Industrial Training Objective.....	2
1.3 The Benefits Of Industrial Training	2
Chapter II Establishment Background	4
2.1 History Of Shangri-La Qaryat Al Beri Abu Dhabi.....	4
2.2 About The Company.....	4
2.3 Kitchen Brigade And Main Task	8
2.3.1 Sofra Kitchen Brigade And Main Task.....	8
2.3.2 In Room Dining Kitchen Brigade.....	11
2.4 Hygiene And Sanitation.....	13
2.4.1 Personal Grooming Standards Before, During, And After Shift	13
2.4.2 Sanitation Sop.....	14
2.4.3 Handling Ingredients Or Goods.....	14
2.4.4 Receiving Ingredients Or Goods.....	15
2.4.5 Handling Food/Kitchen Waste.....	15
Chapter III Internship Activities	17
3.1 Detail Of Internship Activities.....	17
3.2 Picture Of Product.....	19
3.3 Outlets In The Internship Place	24
3.4 Kitchen Blue Print.....	33
Chapter IV Conclusion	34
4.1 Problem And Solution	34

4.2 Benefit	34
4.3 Suggestion	35
4.4 General Opinion	35

Bibliography

Appendix

LIST OF FIGURES

Figure 2. 1 Sofra BLD.....	4
Figure 2. 2 Shang Palace	5
Figure 2. 3 Bord Eau	6
Figure 2. 4 Hoi An.....	6
Figure 2. 5 Lobby Lounge.....	7
Figure 2. 6 Al Hanah	7
Figure 2. 7 Pool Bar & Restaurants.....	8
Figure 2. 8 Sofra Restaurants Kitchen Brigade.....	8
Figure 2. 9 In Room Dining Kitchen Brigade.....	12
Figure 3. 1 Fruit Platter	19
Figure 3. 2 Prawn & Avocado Salad	20
Figure 3. 3 Caesar Smoked Salmon	20
Figure 3. 4 Fresh Water Prawn.....	21
Figure 3. 5 Chicken Taco.....	21
Figure 3. 6 Cheese Platter	22
Figure 3. 7 Tenderloin Steak	22
Figure 3. 8 Egg Benedict Short Ribs.....	23
Figure 3. 9 Avocado Toast.....	23
Figure 3. 10 Omelette Live Station	24
Figure 3. 11 Asian Food Section	24
Figure 3. 12 In Room Dining Cold Kitchen.....	25
Figure 3. 13 In Room Dining Cold Kitchen.....	25
Figure 3. 14 In Room Dining Hot Kitchen.....	25
Figure 3. 15 In Room Dining Hot Kitchen.....	26
Figure 3. 16 In Room Dining Hot Kitchen.....	26
Figure 3. 17 In Room Dining Hot Kitchen.....	26
Figure 3. 18 In Room Dining Hot Kitchen.....	27
Figure 3. 19 In Room Dining Hot Kitchen.....	27
Figure 3. 20 Sofra Restaurant Walk In Chiller	28
Figure 3. 21 Sofra Breakfast Mise en place Chiller	28
Figure 3. 22 In Room Dining Walk In Chiller.....	29
Figure 3. 23 In Room Dining mise en place chiller	29
Figure 3. 24 In Room Dining Freezer	30
Figure 3. 25 Vegetable dryer	30
Figure 3. 26 Sanitizing Water	31
Figure 3. 27 Grating Machine	31
Figure 3. 28 Slicing Machine	32
Figure 3. 29 Hot Box.....	32
Figure 3. 30 Sofra Kitchen Blue Print.....	33

LIST OF TABLE

Table 3. 1 Internship Activities.....	17
--	----

ABSTRACT

This industrial training report documents the writer's 6-month internship, spanning from March 1st to August 31st, 2023, and offers a detailed account of the writer's experiences and activities while interning at Shangri-La Qaryat Al Beri Abu Dhabi. The primary focus of this report is to highlight the writer's roles and responsibilities as an intern within the establishment.

Throughout the internship period, the writer was assigned to work in two different areas of Shangri-La: Sofra Restaurant Breakfast Hot Kitchen and In Room Dining Cold Kitchen. However, this internship journey was not without its challenges. The writer encountered various obstacles, ranging from understanding the language spoken by the diverse staff members to adapting to a new and unfamiliar work environment. Given that this was the writer's first experience working in a professional kitchen on a full-time basis. In these challenges, the writer gained a wealth of knowledge and skills. Notably, the experience developed the proficiency in working quickly and effectively, both as an individual and as a team member. The internship instilled a strong sense of discipline and responsibility, qualities essential in a professional kitchen setting. Furthermore, the writer's exposure to Arabic and Indian cuisine significantly expanded their culinary knowledge, enhancing their proficiency in these culinary styles.

Keywords: *Shangri-la Qaryat Al Beri Abu Dhabi, Internship*