

INDUSTRIAL TRAINING REPORT

**MILLENIUM PLACE BARSHA HEIGHTS AT BARSHA
HEIGHTS DUBAI**



**ARRANGED BY
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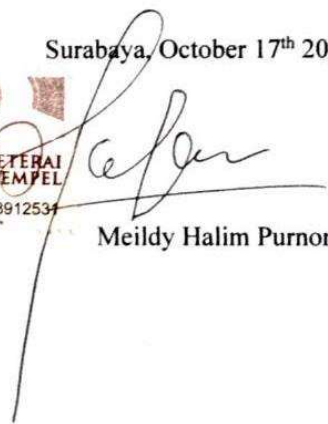
**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023**

PLAGIARISM STATEMENT

The author declares and explains that this internship report is the result of the author's own work, based on the author's personal data and analysis and moreover the author acknowledges all materials and sources used in its preparation, ranging from articles and electronic communications. The author also certifies that this assignment/report has not been submitted for assessment in any other unit, unless special permission has been given from all the unit coordinators involved, or at any other time in this unit, and the author does not copy in part or in whole or in any other way. plagiarize the work of students and/or others. From the statement above, the author is responsible and ready to bear the risk in accordance with applicable regulations, if a violation of scientific ethics is found.

Surabaya, October 17th 2023




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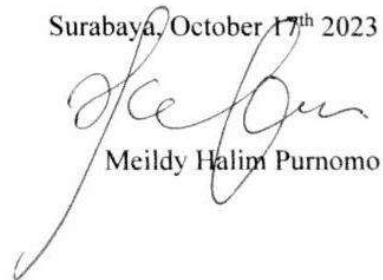
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PREFACE

Praise and gratitude to Tuhan Yang Maha Esa for mercy and guidance which to complete this report. This report was prepared based on the results of industrial training that the author did for 1 year at Millennium Place Barsha Heights. This report was prepared as one of the requirements to complete Diploma III Culinary Arts. In preparing this report, the author received a lot of guidance and assistance from various parties. For that, the author would like to thank profusely to:

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6. Mr. Alvin Karkada as the Executive Chef of the Millennium Place Barsha Heights kitchen.
7. Mr. Ganesh Dichkolar as the Head Pastry Chef of the Millennium Place barsha Heights
8. Mr. Utkarsh Sharma as the DCDP of the Pastry Kitchen in Millennium Place Barsha Heights.

Surabaya, October 17th 2023



Meildy Halim Purnomo

ABSTRACT

This report describes the writer's internship experience at Millennium Place Barsha Heights Tecom Dubai which lasts 1 year, starting from March 18, 2022 to March 17, 2023. Millennium place Barsha heights has 2 restaurants, 1 café, 1 bar, and 1 lounge Such as The M One, The M Two, Level Social, Splash Bar, and Twenty9 Lounge. This hotel doesn't have individual establishment, all centred at the main kitchen. So, the author was working under the name of Millennium Place Barsha Heights. This hotel serves all-day dining buffet except for the Twenty9 Lounge. It has a breakfast buffet to select few who has access and a la carté menu. This hotel have a few way to make revenue.

Keywords : *Millennium Place Barsha Heights, Internship*

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