

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



**ARRANGE BY
CHRISTIAN WIRAGUNA
2074130010010**

**STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024**

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 source used in its preparation, whether they be books, article, report, 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 plagiarized the work of other students and/or persons.

On 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 you have a claim against the authenticity of my work.

Surabaya, June 24th 2024



A handwritten signature in black ink, appearing to be 'C. Wiraguna'.

Christian Wiraguna

APPROVAL 1

Title : Industrial Training Report 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 : Christian Wiraguna
Reg. no : 2074130010010
Has been tested and declared successful.

Approved by,

Abu Dhabi, August 31st, 2023

Advisor

Supervisor



Jessica Hartan, A.Md.Par.

NIP: 19940923 2201 084



Thibaut Pouplard

Executive Chef

Acknowledged by,
Director of OTTIMMO International
MasterGourmet Academy Surabaya



Zaidy Iskandar, B.Sc

NIP. 197310251201001

APPROVAL 2

INDUSTRIAL TRAINING REPORT HOT KITCHEN AT SHANGRI-LA QARYAT AL BERI ABU DHABI

Arranged By:

Christian Wiraguna
2074130010010

Industrial Training conducted from 15.30 until 16.00 at zoom meeting
Approved by:

Advisor

Examiner I



Examiner II



Jessica Hartan, A.Md. Par. Elma Sulistiya, S.TP., M.Sc. Ryan Yeremia Iskandar, S.S.
NIP. 199409232201084 NIP. 199709162302087 NIP. 198212181601023

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 want to thank Jesus for allowing me to conduct my internship outside Indonesia, in Abu Dhabi in particular and I also want to thank my family for their support. From this internship I got my first real life working experience in a five-star hotel in Abu Dhabi, experiencing different culture and got to see how professional work with incredible technique. I hope this experience can be useful in the future.

Me as the writer, got a lot of support from my friend, mentor, and chef in Shangri-La hotel. I want to thank them all, because of their support and the knowledge that they shared has made me become a better cook.

Surabaya, June 24th 2024



Christian Wiraguna

ABSTRACT

Internship is an experience where we can learn as much as we want and we can choose what we want to learn. In Shangri-La Qaryat al Beri, Abu Dhabi I learnt many new things about food and the culture. For the first 4 months I was placed in the Sofra hot kitchen to learn how to make pizza, Western food, Arabic food, and Seafood dishes according to the hotel standard. The next 2 months I get to experience in learning how to prepare and cook their ala carte menu of the Sofra In Room Dining. The whole experience was very exciting, I got to learn how a five-star international brand hotel are able to serve good quality food, how they maintain the hygiene and sanitation, and see how the chef plates beautiful food on a plate. Internship is truly beneficial, there are a lot of great memories and plenty that I was able to learn from this experience. In the first month is the most hard part, because I had to learn fast about the menu and the work flow but after 1 month it's look easy for me because I already master the work flow and all the menu.

Keyword : Shangri-La Qaryat Al Beri, Expereince, Learning

TABLE OF CONTENTS

Plagiarism Statement	ii
Approval 1	iii
Approval 2	iv
Preface	v
Abstract	vi
Table Of Contents	vii
List Of Figures	viii
Chapter I Introduction	1
1.1 Background Of Study	1
1.2 Industrial Training Objective	1
Chapter II Establishment Background	2
2.1 Shangri-La Qaryat Al Beri Background.....	2
2.2 Rooms Type And F&B Outlet	2
2.3 Kitchen Brigade.....	5
2.4 Personal Hygine And Sanitation	8
Chapter III Internship Activities	9
3.1 Details Of Internship	9
3.2 Details Of Products Made During Internship.....	10
3.3 Pictures Of Internship Place	18
3.4 Events Handled During Internship	20
Chapter IV Conclusion	23
4.1 Problems And Solutions.....	23
4.2 Benefits Of Internship	23
4.3 Sugestion For Ottimmo	23
4.4 General Point Of View	24
Bibliography	
Appendix	

LIST OF FIGURES

Figures 2.1 Kitchen Brigade.....	5
Figures 3.1 Grilled fish and seabass	10
Figures 3.2 Baked octopus and friend calamari	11
Figures 3.3 Live seafood section.....	11
Figures 3.4 Live oyster Section.....	12
Figures 3.5 Soup.....	12
Figures 3.6 Meat.....	13
Figures 3.7 Grilled baby chicken.....	13
Figures 3.8 Burger.....	14
Figures 3.9 Fried calamari.....	14
Figures 3.10 Cheesy fries	15
Figures 3.11 Sirloin steak.....	15
Figures 3.12 Chicken tacos	16
Figures 3.13 Buratta cheese.....	16
Figures 3.14 Salmon cheviche.....	17
Figures 3.15 Chicken Caesar salad.....	17
Figures 3.16 Fish tacos.....	18
Figures 3.17 Sofra kitchen.....	18
Figures 3.18 Pool bar kitchen.....	19
Figures 3.19 preparation.....	20
Figures 3.20 Cured salmon.....	21
Figures 3.21 Pan seared seabass.....	21
Figures 3.22 Foagra.....	22
Figures 3.23 Short ribs	22