

CHAPTER I

INTRODUCTION

1.1 Background of Study

The hospitality industry is an important aspect in global tourism, where the culinary arts are essential to producing remarkable visitor experiences. As a culinary student, it is important to do internship. It is mainly to obtain invaluable practical experience in professional kitchen settings, where they can put the theoretical knowledge they learned in culinary school to use. One of the places that can be chosen for an internship is a hotel. Hotels provide interns with the chance to learn from experienced chefs and kitchen staffs in a professional setting. Interning in a hotel is also offer a diverse learning opportunity that allows intern to broaden the culinary knowledge and skill because hotel features multiple dining outlets, each offering different culinary styles, cuisine, and cooking technique.

W Hotels provide a special combination of creativity, innovation, and high standards in hospitality. They are well-known throughout the world for their distinctive style, luxurious accommodation, and exciting culinary experiences. As a member of Marriott International, W Hotels provide interns with the opportunity to work for a reputable hospitality brand and take advantage of numerous global career development opportunities. This renowned reputation of W Hotels influences the author's decision to pick W Bali - Seminyak as an internship place for 6 months. The lack of prior experience in professional setting and large-scale production makes this a perfect opportunity for the author to learn something new as culinary trainee.

This report is written based on the completed internship at W Bali - Seminyak from December 5th, 2023 - June 4th, 2024. Each trainee will be assigned into different section and rotated every 1.5 months. The author has the opportunity to work in 4 different sections, Starfish Bloo breakfast, Pastry, Fire Dinner, and IRD/Banquet/Main Kitchen. The author has selected W Hotels,

particularly W Bali - Seminyak, in the hope to take benefits of the special opportunities and experiences provided by this prestigious hospitality brand in order to improve the culinary abilities, widen the cultural perspectives, and clear the path for a prosperous career in the culinary arts and hospitality sector.

1.2 Industrial Training Objectives

1. To gain more insight into industrial kitchen
2. To apply academic knowledge to practical situation
3. To develop a responsibility and discipline as a professional chef
4. To develop teamwork and communication skills
5. To learn more about time management in professional kitchen environment

1.3 The Benefits of Internship

1.3.1 For Students

1. Hands on experience in industrial kitchen
2. Build relations with industry professionals
3. Enhance culinary skills
4. Develop soft skills, such as time management and team work

1.3.2 For Ottimmo International

1. Strengthened partnership with the hotel
2. Enhance school's reputation
3. Gain feedback for curriculum improvement

1.3.3 For W Bali - Seminyak

1. Get human resource without additional cost
2. Develop relation with culinary institutions
3. Promoted by the trainees for the next student