CHAPTER I INTRODUCTION

1.1 Background of Study

Bali is an island from Indonesia that is very well known for its beautiful landscapes, breathtaking beaches, temples, unique cultures, traditional dances, and a lot more. Because of it, Bali has become a global tourism spot and has attracted millions of people to come and visit. But amongst all that, Balinese cuisine has also became one of the many reasons for tourists to visit. Its complex flavor, texture, and aroma spraked interest for a lot of people.

Bvlgari Resort Bali, an ultra luxurious resort offers authentic experience of Bali and can enjoy authentic Balinese cuisine at Sankar Restaurant. Located at the edge of a cliff and its beautiful scenery, Sangkar Restaurant offers a menu of international specialties combining popular Indonesian dishes with contemporary culinary techniques, that is the reason why the Author chose this place to take the internship for 6 months. The Author has no experience of working in a professional kitchen so with this opportunity the Author wants to improve skills and knowledge in this place. This report is written based on a completed internship at Bvlgari Resort Bali from 11^{th} December $2023 - 11^{\text{th}}$ June 2024. The Author and the other trainees were put in the breakfast section and have the opportunity to learn in 3 section, Asian, Western, and Cold kitchen.

Through this internship, the Author is able to improve his skills and expand his knowledge. This program also helps the Author to gain more confidence inside the kitchen, improve decision and critical thinking when taking a special request from a guest. Bvlgari Resort Bali teaches how to manage a kitchen, be more disciplined, and learn to take responsibilities of mistakes.

1.2 Industrial Training Objective

- 1. To understand and gain experience of day-to-day operations as a professional chef
- 2. To improve skills and knowledge in a professional kitchen
- 3. To develop relationships with chefs which can be valuable for future carrer and job placements
- 4. To identify strengths and areas to improve on through feedback and selfassessment

1.3 The Benefits of Internship

1.3.1 For Students

- 1. Make connections with people that will be valuable for future career
- 2. Learn how to work as a team
- 3. Learn to take responsibility and be discipline
- 4. Will be more prepared to enter the world of work

1.3.2 For Ottimmo International

- 1. To assess students of their skills and capability
- 2. Get new relation with another company

1.3.3 For Bylgari Resort Bali

- 1. Get new relation with another culinary school
- 2. Free human resources for the company