

CHAPTER I

INTRODUCTION

1.1 Background of Study

Bali has many luxurious and magnificent hotels, one of which is the Bvlgari Resort Bali. Bvlgari Resort Bali is a luxury resort located on the Southern tip of Bali Island, Indonesia. This resort is part of the Bvlgari Hotels & Resorts chain which is famous for its luxury lifestyle and is operated by the Marriott International group. Bvlgari Resort Bali occupies a spectacular location on the cliffs of Jimbaran Beach, offering stunning panoramic views of the Indian Ocean. The architectural design is a blend of magnificent Balinese traditions with modern touches that are typical of the Bvlgari brand. Each villa and pavilion is designed to create a luxurious and intimate atmosphere for guests. The resort offers a variety of luxurious facilities, including private villas with spacious swimming pools, a luxurious spa with exclusive treatments, a restaurant and bar serving international and local cuisine with stunning ocean views. In addition, there is also a fitness center, a kids club, and direct access to a private beach. Bvlgari Resort Hotel has a Fine Dining Restaurant where classic Italian cuisine using local Indonesian ingredients are served, this is the reason why the author chose this place as a place to expand his experience in the culinary field, this report was written based on an internship carried out from December 11, 2023 - June 11, 2024, The author decided to complete an internship at Il Ristorante -luca fantin to broaden his understanding of his abilities and experience in the fine dining sector. Each training participant at Il ristorante has the opportunity to learn in 2 different sections. the first is the amuse bouche section where this section is the responsibility of the intern himself and the next section is Antipasto, Pasta, and also the main course which is the responsibility of the staff, but the intern is also required to help one of these sections

Through this internship, the author can improve personal skills and knowledge. The author can also improve and develop creativity, take on various responsibilities at work, and acquire new culinary skills and also learn new recipes and techniques in the kitchen. In addition, Il Ristorante teaches how to elevate local Indonesian ingredients into classic Italian dishes. The reason why the author did this internship is, the author can evaluate personal interests and abilities in the kitchen world. This experience helps the author to plan the next career steps better, including determining the area of specialization he wants to pursue and the skills that need to be developed further.

1.2 Industrial Training Objectives

1. To know the kitchen industry
2. To be introduced to cleanliness and safety standards of a 5-star establishment
3. To develop creativity and innovation
4. To improve team building and collaborative work

1.3 The Benefits of Internship

1.3.1 For Students

1. Real work experience
2. Technical skills learning
3. Understand kitchen operations
4. Participate in the process of creating and designing new menus, and testing creative ideas in the preparation of dishes.
5. Learn and apply the strict food safety and hygiene standards required in the culinary industry

1.3.2 For Ottimmo International

1. Strengthening industry relations
2. Improving education quality
3. Improving school reputation
4. Preparing quality workforce
5. Expanding networks and opportunities

1.3.3 For Bvlgari Resort Bali

1. Increased productivity with additional workforce
2. Cost savings and reduction of recruitment costs
3. Enhancement of company image