

CHAPTER I

INTRODUCTION

1.1 Background of Study

Indonesia is known as a country rich in cultural diversity, including in the culinary field. Different ethnicities, regions and culinary traditions create a very rich and varied culinary heritage through out the archipelago. Data from the Indonesian Ministry of Tourism and Creative Economy shows that Indonesian culinary has received global recognition with a variety of traditional dishes that attract foreign tourists. This reflects the importance of the culinary industry in supporting Indonesia's tourism and creative economy.

One of the famous tourist destinations in Indonesia which has a very interesting cultural and culinary richness is Bali. According to data from the Central Statistics Agency (BPS) in March 2024, Bali contributed more than 400 thousand foreign tourist visits, and this continues to increase from time to time (BPS, 2024). Apart from its natural beauty, Bali also has a very strong cultural richness, especially in the fields of art, tradition and culinary.

Arounda Bali is one of the famous culinary destinations on the Island of the Gods. Arounda Cafe is a cafe in Badung, Bali. Arounda sells a variety of French food and interesting drinks using high quality local ingredients. The reason the author chose this place is because Arounda Bali Cafe is an internship place that will provide valuable experience in exploring and understanding culinary heritage and serving high quality dishes with an authentic traditional Balinese touch, as well as gaining direct insight into high standard culinary practices in the professional industry, especially the pastry section. The author's reason for doing this internship is to mainly increase knowledge and deepen understanding of the industry, especially pastry, and to implement what the author had learned at Ottimmo International. During this internship, the author managed to improved skills and ability to work in a team by doing real work in the kitchen. The author was placed in the pastry section for 4 months due to

the 2 months renovation of Arouna. The internship takes place from December 11th, 2023 to June 11th, 2024

1.2 Industrial Training Objectives

- To develop practical skills in the culinary field, especially in making pastries and desserts
- To provide work experience in the world of work
- Know how to be responsible for his work.

1.3 The Benefit of Internship

1.3.1 For Student:

- Gain experience while working and training creativity as well as broadening insight
- Building a wider network called the culinary industry
- Be a person who is responsible for what is done

1.3.2 For Ottimmo International

- Introduce and build optimal relationships with outside cafes
- Make the students experience a benchmark for the knowledge being studied

1.3.3 For Restaurants

- Establish a relationship with Ottimmo International for the future
- Get recommendations for the next student
- Get volunteer workers for the next 6 months in the pastry field