

# CHAPTER I

## INTRODUCTION

### 1.1 Background of Study

Bali is one of the provinces in Indonesia that is now seen as a world-class destination, mainly due to the island known as the Island of the Gods or Island of a Thousand Temples becoming a global tourist destination. It offers numerous natural attractions and beautiful recreational areas, rich cultural heritage, various unique traditions, and a wide range of artistic offerings that are a unique draw for tourists vacationing on the Island of the Gods. This is why Bali has repeatedly held the top position globally as the best tourist destination according to TripAdvisor, the world's largest travel site.

The restaurant industry in Bali is also undoubtedly a profitable sector, thanks to the ever-thriving tourism and local appreciation for international cuisine. The restaurant population has grown positively by 13%. In 2019, Bali had 2,864 restaurants. A year later, this number jumped to 3,233 restaurants (Cristian Rahadiansyah, 2021). Compared to pre-pandemic trends, this growth is quite high, even above average.

On this occasion, the author chose to undertake a field internship at Mil's Kitchen Bali. This decision was based on recognizing a significant potential and building on previous experience in Yogyakarta. This report is written based on the internship competition at Mil's Kitchen Bali from December 14th, 2023, to June 25th, 2024. The author decided to complete the internship at Mil's Kitchen Bali to broaden their understanding of culinary skills and work experience, as this is their first direct immersion into the world of work. Participants in Mil's Kitchen training have the opportunity to learn in several sections including the Cold Section, Hot Indonesian Authentic Section, Hot Indonesian Modern Section, and Pastry Section. During the 6-month internship, the author had the opportunity to learn in the Cold Section and Pastry Section.

Through this internship, the author was able to enhance and develop

creativity, culinary skills, and knowledge, while also learning new kitchen techniques. The author also seeks to assess various internal and external benefits gained from this experience. The author is interested in undertaking an internship at Mil's Kitchen Bali because they are eager to learn and enhance their skills, as well as develop their creative thinking in modern Indonesian cuisine. For the author, Indonesia boasts incredibly rich natural resources, and they aspire to showcase Indonesian cuisine abroad with authentic flavors but presented in a luxurious manner, often referred to as modern Indonesian cuisine.

## **1.2 Industrial Training Objective**

1. To delve deeper and expand the authors knowledge of the kitchen industry
2. To gain more experience working in the kitchen industry
3. To learn responsibility in decision-making, discipline, and improving attitude
4. To develop a network with chefs for future career opportunities

## **1.3 The Benefits of Internship**

### **1.3.1 For Students**

1. Applying the knowledge acquired from lectures at the institution or company where the internship takes place.
2. Enhancing and broadening students' perspectives as preparation for entering the workforce.
3. Cultivating and solidifying the professional attitude required for students to enter the job market

### **1.3.2 For Ottimmo International**

1. Introducing the profile of Ottimmo international
2. It can enhance the quality of academic graduates who possess skills
3. Add valuable insights and knowledge for the development of

students' abilities in their future careers

### **1.3.3 For Mil's Kitchen Bali**

1. Building good relationships and cooperation between Mil's Kitchen Bali and Ottimmo International
2. To facilitate or assist staff in completing their tasks