

# CHAPTER I

## INTRODUCTION

### 1.1. Background of Study

Working in a hotel kitchen operation is a vital component in food and beverage education. Culinary arts are wide and varied, embracing many civilizations. It includes the art, science, and skill of preparing and presenting food. Not everybody can experience working in a professional kitchen, a way to experience it especially as a culinary student is through internship. The author wishes to gain more valuable experience, skills, and knowledge through this internship.

Majority of the hotels provide one or more restaurants, varying in class from fine dining places to more informal alternatives. These eateries frequently provide varied menus that satisfy a variety of dietary requirements and palates. Events including banquets, seminars, and weddings are regularly held at hotels.

Ayana Bali, known for its luxurious resorts and stunning views, has its roots in the tourism boom of the late 20th century. The Indonesian Island of Bali has long been a sought-after travel destination because of its scenery, beaches, and culture. Ayana Bali was initially developed to draw affluent travellers looking for first-rate lodging and amenities. The author chooses Ayana for an internship because with varieties of different food and beverage outlets within Ayana made it the perfect choice to learn about food around the world.

The internship program that the author has experienced in Ayana started from January 3, 2024, to July 2, 2024, approximately 6 months in total. Through this internship the author was placed in 2 outlets namely DAVA and Bakery for 3 months each.

## **1.2. Industrial Training Objectives**

1. To improve basic culinary skills.
2. To improve teamwork ability.
3. To learn how to work professionally in a hotel kitchen.
4. To learn how to manage time efficiently

## **1.3. The Benefits of Internship**

### **1.3.1. For Students**

1. Gain experience in a professional kitchen
2. Develop basic kitchen skills and time management
3. Know how to work in a kitchen as a team
4. Know how to face challenges in a professional culinary world
5. Learn about responsibilities and discipline.

### **1.3.2. For Ottimmo International**

1. Introducing Ottimmo to Bali especially in FNB departments.
2. Get a connection and relation with a 5-star resort.

### **1.3.3. For AYANA**

1. Making a good relationship with Ottimmo and other culinary school in East Java
2. Getting a worker with maximum quality and minimum expenses.
3. Reducing staff's work