

CHAPTER I

INTRODUCTION

1.1 Background of Study

An internship is a special kind of education that attempts to combine coursework with organized, performance-related experience. Internship is usually done by college student who are in the final year. One of the benefit of internship is to fill the gap between academic acquired skills and practical skills knowledge needed by the industry (Patacsil et al. 2017). Students can be better equipped to apply their concepts in the industry by combining academic internship programs with conceptual understanding and training (Anjum, 2020). The internship can be carried out for a minimum of one month and a maximum of 1 year depending on the internship place. Interns receive pocket money but are not paid for their work. Nonetheless, some organizations do not give interns pocket money.

Bali is known to be the leader of tourism business in Indonesia. There are many outstanding restaurants, beach club, hotels and villas in Bali. One of the most iconic spots in Bali is Kanvaz Patisserie by Vincent Nigita. Kanvaz Patisserie by Vincent Nigita is known for its exquisite desserts and viennoiseries. In 2021 Kanvaz Patisserie by Vincent Nigita received an Exquisite Award in best dessert and pastry category. The author decided to complete an internship at Kanvaz Patisserie by Vincent Nigita from 1st January 2024 to 1st July 2024 in the pastry kitchen. Trainee at Kanvaz Patisserie by Vincent Nigita can learn from pastry, bakery, or chocolate section. The author chose pastry section for 6 months so that the author can learn the production and also the decorating section. The author got 4 months in decorating section and 2 months in production section.

The author chose Kanvaz Patisserie by Vincent Nigita as an internship place in order to gain knowledge and experience in patisserie sector. Through this internship program, the author can improve skills, knowledge and able to

implement what has been taught in Ottimmo. The author can also learn about work attitude, learn discipline, and learn how to work in professional kitchen. At the end of the internship program, all trainees must make a new product then present it to the Head Chef. It can be cakes, gelato, or viennoiseries. By making a new product, trainees can implement what they have learned during internship, improve creativity, and improve confidence.

1.2 Industrial Training Objective

1. To improve knowledge about pastry
2. To learn more about working in industrial kitchen
3. To gain work experience, knowledge, and practice problem solving
4. To develop networking with chefs for future carrier
5. Develop the mindsets and work habits needed to succeed in the career.
6. Integrate theory and practice

1.3 The Benefits of Internship

1.3.1. For Students

1. Expand connections in the FnB industry
2. Gain experience and knowledge on how to work in a pastry kitchen
3. Learn how to work as a team in a professional kitchen
4. Increase discipline and sense of duty in the kitchen
5. Help guide career goals
6. Transition to permanent jobs
7. Gain additional knowledge that is not obtained in campus

1.3.2. For Ottimmo International

1. Introducing Ottimmo to other people
2. Gain relation with outstanding pastry shop
3. Give recommendation of internship place to another student
4. Have students who will be skilled in their respective fields

1.3.3. For Kanvaz Patisserie by Vincent Nigita

1. Get free human resources for the kitchen

2. Gain relation with culinary school
3. Selection of potential trainees to be future daily worker or employees