

CHAPTER I

INTRODUCTION

1.1 Background of Study

Culinary potential as part of a country's culture can benefit a variety of domestic industries, and research suggests that tourists spend up to 40% of their expenditure on food while abroad. As a result, the Thai government recognizes the country's potential and opportunities because Thailand combines natural tourism, historical tourism, contemporary, modern tourism, and culinary existence, which is not only a complementary factor but also part of the nation's brand due to the variety of foods available. Thailand is unique in a way that few other countries can match. Thai people also value traditional, modern, and traditional food, and there is even a Thai concept that says "keeping up with the times without forgetting who you are". This is one of the reasons why Thai food is growing rapidly in the culinary world and is in great demand by tourists who come to Thailand for various purposes, but most often for tourism. There are around 28 million tourists coming to Thailand to travel in 2023. One of the islands in Thailand that is visited by many tourists is Phuket Island.

Phuket is one of Thailand's most popular entertainment destinations, because to its verdant mountains, stunning beaches, and blue waters. In 2015, UNESCO identified Phuket as one of the most inventive gourmet cities. This reflects positive outcomes for culinary reproduction and tourism development in the city. Modern Phuket is a wellspring of innovative culinary inventions produced from a tapestry of culture and acceptance of change, since the city is naturally endowed with a diverse cuisine influenced by Thailand, China, Malaysia, the Muslim world, and even Europe and India. The cuisine of Paresa Resort Phuket accepts these influences as well.

Talung Thai, the Michelin-starred restaurant in the Paresa resort Phuket, is a landmark establishment that serves authentic Thai and international cuisine

with an emphasis on quality. It also offers a plant-based and gluten-free menu. This upscale resort's Thai eatery has received the Michelin Plate for four years running. For this reason, the author decided to spend six months as an intern at this location. Since the author lacks experience working in resort restaurants, author are eager to take advantage of this opportunity to expand author knowledge and expertise in this field. This report is based on an internship at Paresa Resort Phuket from 11th December 2023 to 28th May 2023 which was supposed to end on 10th June 2023 but because the author's visa had expired, the resort made allowances for the author to complete her internship earlier. Paresa offers culinary trainees the option to learn in four sections: hot, cold, bakery, and Thai. All trainees can work for 1 to 2 months in each section. Paresa Restaurant offers a buffet meal as well as a'la carte breakfast in the morning. Then, for lunch and dinner, Paresa Restaurant offers a set menu, international a'la carte, and Thai tastes, as well as vegetarian, vegan, and dessert options.

This internship provides author first professional experience in the world of food and beverage industry, allowing author to acquire new recipes and techniques. Author can also use what they've learned at Ottimmo. Aside from that, the author can also study and understand the world of work, especially in the kitchen, such as the work system in the kitchen, carrying out the responsibilities that have been assigned, how to cooperate and communicate well with fellow work partners, implementing the work systems and rules that have been established, paying attention to important things in the kitchen, and so on.

1.2 Industrial Training Ojective

1. To find out more about all activities which include the duties and responsibilities of the food and beverage product department.
2. To learn how to adapt to work and gain work experience.
3. Develop a sense of responsibility and discipline in the world of work.

4. Develop networking with chefs for future careers.

1.3 The Benefits of Internship

1.3.1 From students

1. Expand connections with people around you who will be useful in the future
2. Gain experience working in a team
3. Experience how to interact with guests from various countries.
4. Ready to enter the world of work
5. Gain new experience in working in 4 different kitchens.
6. Get cultural exchange in terms of language, traditions, food, habits and so on

1.3.2 From Ottimmo Internasional

1. Introduce Ottimmo to more people abroad
2. Establish relationships with 5 star resorts in Phuket.
3. As a benchmark for students in applying their knowledge and theory

1.3.3 From Paresa Resort Phuket

1. Get human resources to work in the kitchen with lower salaries than permanent staff.
2. Establish relationships with culinary schools.
3. Get promoted by the trainee for the next student.