

CHAPTER I

INTRODUCTION

1.1 Background of Study

Bali is an archipelago that is very popular with foreign and local tourists. In Bali there are many hotels and villas that provide private beaches. Balinese cuisine is very diverse and has a distinctive taste, because it uses fresh spices. Over time, many tourists come, making Balinese cuisine diverse and adjusting the taste that can be eaten by local and foreign tourists. Therefore, Bali is the most suitable place in Indonesia in terms of tourism.

The author chooses Bali as an internship location because Bali has many culinary delights from both abroad and within the country. In Bali, the author is able to learn to communicate with foreigners by interacting with guests in the hotel, this can be done within 4 -5 star hotels that has a lot of International guests.

Movenpick Resort and Spa Jimbaran Bali was chosen by the author because Movenpick's reputation is already well known by both foreign and domestic tourists, so the author wanted to learn more at Movenpick.

During the six months internship at Movenpick Resort and Spa Jimbaran Bali, the author has experienced a very valuable and in-depth experience in understanding the world of Western- Asian food. This internship runs from December 12, 2023 to June 11, 2024, and is an important step to deepen knowledge of Western-Asian cuisine. The main goal in this internship is to expand authors' understanding of ingredients, cooking techniques, and flavors, and to apply this knowledge in practice in the field.

During the six-month internship period, the author had the opportunity to learn about numerous types of Western-Asian cuisine, especially those that are served in the hot kitchen. The six-month learning experience in the hot kitchen provided the author a thorough understanding of cooking techniques, spice

application, and the primary ingredients knowledge in Western-Asian dishes. With guidance from expert chefs, authors can hone cooking skills and expand on Western-Asian recipes.

This internship not only increased the author's knowledge of Western-Asian cuisine, but also provided essential hands-on experience in the culinary sector. Aside from that, the author has successfully expanded his network of ties and made many new acquaintances in this industry. Thus, the author internship at Movenpick Resort and Spa Jimbaran Bali has greatly aided the development of author's talents and understanding in the field of Indonesian - Western culinary delicacies.

1.2 Industrial Training Objective

1. Get more understanding regarding industrial kitchens
2. Find out more about varieties of Western-Asian food
3. Grow in maturity, self-control, professionalism, and curiosity while learning more.
4. Develop good skills in communicating with chefs for your future career
5. Learn F&B processing and also food preparation, how to store food ingredients properly and according to standards, food hygiene

1.3 The Benefits of Internship

1.3.1 For Students

1. Deepen and expand knowledge in the culinary field
2. Have many new friends and many connections
3. Gain experience working in a team
4. Train the ability to be responsible and disciplined
5. Gain new skills to work under the leadership of a professional chef
6. Have a mindset that is ready to enter the world of work
7. Gain a lot of experience and can open a business in the future

1.3.2 For Ottimmo International

1. Introducing Ottimmo to people out there
2. As a benchmark for expanding theory and knowledge

1.3.3 For Movenpick Resort and Spa Jimbaran Bali

1. Get free labor for restaurants
2. Get promoted by the trainee for the next student
3. Get connections from culinary school