

CHAPTER I

INTRODUCTION

1.1 Background of Study

Culinary operations pertaining to food and beverage (F&B) are integral parts of the hospitality sector, involving an extensive array of tasks associated with food preparation, serving, and administration in hotels, restaurants, resorts, and other hospitality facilities. This covers a range of establishments, including cafes, restaurants, bars, room service, and banquet spaces. Menu planning, food preparation, beverage service, upholding quality standards, and guaranteeing outstanding guest experiences fall within the purview of F&B teams. The goal of Mövenpick Resort & Spa Jimbaran Bali is to make family vacation with kids enjoyable and simple so that they can develop amazing new experiences together. The goal of Mövenpick Resort & Spa Jimbaran Bali is to establish itself as the top family resort while simultaneously presenting Balinese culture to the outside world.

The completed internship at the Mövenpick Resort & Spa Jimbaran Bali, which took place from December 12, 2023, to June 11, 2024, is the basis for this report. The author began their training time in the culinary kitchen, spending the initial month in the breakfast section. Subsequently, the author transferred to butcher for the last 5 months. The author chose to intern at Mövenpick Resort & Spa Jimbaran Bali in order to broaden their understanding of their capabilities and obtain hands-on experience in the food business. The author will be able to use principles learnt at Ottimmo International while also enhancing and optimising their skills and knowledge through this internship.

While there are many reasons to do an internship, the main ones are to broaden your professional network, develop your talents, explore career opportunities in a certain industry, and obtain real-world experience in a field related to your studies. Furthermore, internships can support future job

applications and are frequently mandated or an essential component of school curricula.

1.2 Industrial Training Objective

1. To acquire further knowledge regarding industrial kitchens.
2. To enhance comprehension and proficiency in contemporary culinary practices.
3. To enhance proficiency in interaction with hotel guests
4. To cultivate a sense of accountability and self-control as a professional chef.
5. To create professional connections with chefs in order to pursue a career in F&B management.
6. To develop expertise in time management and enhance communication skills within a team.

1.3 The Benefits of Internship

1.3.1 For Students

1. Expand connections with people around who will be useful in the future.
2. Gain experiences to work as a team.
3. Experiences how to communicate with guest and how to serve the dish.
4. Assume responsibility for the tasks and roles assigned.
5. Obtain new skills while working under the direction of an expert chef.

1.3.2 For Ottimmo International

1. Presenting Ottimmo International to individuals at the Movenpick Hotel.
2. Establish relationships with 5 star hotels in Bali.

3. Exemplify the reputation of Ottimmo by diligently using the knowledge acquired throughout college.

1.3.3 For Mövenpick Resort & Spa Jimbaran Bali

1. Obtain complimentary labor support that is advantageous to the hotel.
2. Establish beneficial connections with the educational institutions from where the trainees originate.
3. Selection of potential trainee to be future employees.
4. Get promoted by the trainee for the next following student.