

CHAPTER I

INTRODUCTION

1.1 Background of study

The food and beverages industry stands as one of the most dynamic and vital sectors in the global economy. Spanning a wide range of activities from agriculture to retail, this industry plays a crucial role in shaping economies, influencing cultures, and addressing global challenges. Nestled on the pristine shores of Nusa Dua, Bali, the Apurva Kempinski Bali stands as a beacon of luxury and cultural sophistication. As a premier destination for discerning travelers, this five-star resort seamlessly blends opulent accommodations with an immersive cultural experience, setting a new standard for luxury resorts in Indonesia.

The reasons why I pick The Apurva Kempinski because I believe that the hotel can provide me with good experience to learn, to taught me how to handle kitchen and guest. Most of the guest comes from different continental which makes me eager to learn and do my best throughout my internship journey. This report is written based on my internship journey starting from 4th December 2023 – 3 July 2024. In the past 6 month of intern, I got the opportunity to learn about service and kitchen. The first 4 month I got the chance to be with the breakfast division, there I learn about managing buffet, handling request from the guest to prepping all the ingredients for buffet. The last 2 month I was placed into one of Kempinski restaurant called reef. Reef kitchen taught me the most since I can handle the restaurant ala carte, in the meantime I can practice my speed during the training. First month I was put at the grill section that serve most of the by the beach menu, the second month I was moved into the pizza section that has around like 8 types of pizza and 2 types of naan. Shoutout to chef Satria whom is in charged as a head chef at the reef restaurant. He allowed and give me the freedom to learn all the dishes at the restaurant.

1.2 Industrial Training Objective

1. To develop hard and soft skills.
2. To develop working in partner.
3. Improve self-knowledge about kitchen in general.
4. Build up mental and confidence working under a company.

1.3 The Benefits of Internship

1.3.1 For Students

- Get a real time experience on one of the best hotels in Asia.
- Learn HACCP at the kitchen.
- Make a mutual friendship with the cast and crew.

1.3.2 For Ottimmo International

- Brought Ottimmo International in the kitchen industry.
- Gives a beneficial relation between Ottimmo with the hotels or restaurants.
- Raise Ottimmo to be more known with the people around.

1.3.3 For The Apurva Kempinski Bali

- Get a free working labor.
- Create a beneficial mutualism connection with the campus.
- Trainee alumni potentially could be future employees.