

CHAPTER I

INTRODUCTION

1.1 Background of study

Bali is one of the most beautiful and popular travel destinations in the world. And Bali had the biggest hotel and tourism industry in Indonesia, which make the number one income sources in Bali are from tourism and hotelier. The Apurva Kempinski Bali is a luxurious retreat that combines Balinese elegance with world-class amenities, making it a sought-after destination for discerning travellers seeking an unforgettable experience in Bali. The Apurva Kempinski served and offered a luxurious and exquisite culinary. They have tons of pastries and bakery options, that is made with high quality ingredients and crafted with precision and artistry by skilled pastry chefs.

This is the reason why I personally choose The Apurva Kempinski Bali as my internship place for 6 months. Personally, I have interest in this industry and want to hone my skills and knowledge in the baking and pastry industry. The opportunity to work in a prestigious environment like this, where innovation and high standards are key, aligns perfectly with my career aspirations. I am eager to learn from the esteemed pastry chefs at Apurva Kempinski Bali, gain insights into luxury pastry production, and contribute to creating exquisite desserts that delight guests.

This report is written based on a completed internship at the Apurva Kempinski Bali from 15th January 2024 – 14th July 2024. In the past 6 months I got the opportunity to learn in the main kitchen pastry which support the entire outlets in the hotel. And for the second rotation I got the chance to learn in the chocolate room which also under the division of the main kitchen pastry. The main kitchen pastry operates 24 hour non-stop every day because the pastry and bakery are the basic aspect in hotel which is served every day for the guests. The Apurva Kempinski Bali serve a world class pastry quality and taste with the touch of local Indonesia taste.

1.2 Industrial Training Objective

1. To develop and refine skills in professional kitchen environment
2. To develop teamwork and communication skills
3. To build confidence and competency in the industry
4. To improve knowledge about pastry.

1.3 The Benefits of Internship

1.3.1 For Students

1. Hands-on experience in a professional pastry kitchen environment.
2. Develop pastry making skills under the guidance of experienced pastry chefs.
3. Learn the high standard of food safety and hygiene in a commercial kitchen.
4. Networking and make connection that beneficial for future career prospects.

1.3.2 For Ottimmo International

1. Introducing Ottimmo international in the professional kitchen industry
2. Make a mutualism and beneficial relation with the industry
3. As a measurement of knowledge and skills that have been learned before.

1.3.3 For The Apurva Kempinski Bali

1. Get free human resources for the pastry kitchen
2. Get a beneficial mutualism connection with Ottimmo International
3. Potential trainees to be future employees