

CHAPTER I

INTRODUCTION

1.1 Background of Study

Food and Beverage (F&B) culinary operations are crucial components of the hospitality industry, encompassing a wide range of activities related to food preparation, service, and management within hotels, restaurants, resorts, and other hospitality establishments. This includes various outlets such as restaurants, bars, cafes, room service, and banquet facilities. F&B teams are responsible for menu planning, food preparation, beverage service, maintaining quality standards, and ensuring exceptional guest experiences. Mövenpick Resort & Spa Jimbaran Bali aim is to make travelling with children both easy and pleasurable, allowing families to create wonderful new memories together. Mövenpick Resort & Spa Jimbaran Bali want to make our resort as the ultimate destination for families, while also showcasing Balinese culture to the world.

This report is written from the completed internship at Mövenpick Resort & Spa Jimbaran Bali from 12 December 2023 – 11 June 2024. The author opted to pursue an internship at Mövenpick Resort & Spa Jimbaran Bali with the intention of expanding their comprehension of their abilities and gaining practical experience in the culinary industry. This internship serves as an opportunity for the author to enhance and maximize their skills and knowledge while applying concepts learned at Ottimmo International.

The reasons for doing this internship vary, but the most important thing is to gain practical experience in a field relevant to your studies, expand your professional network, improve your skills and explore career potential in a particular industry. Additionally, internships are often a requirement or an integral part of the academic curriculum and can help strengthen future job applications.

1.2 Industrial Training Objective

1. To know more about industrial kitchen.
2. To improve knowlage and skills about modern cuisine.
3. To develop skills in interacting with customers.
4. To develop a responsibility and discipline as a professional chef.
5. To develop networking with chefs for the future carrier To learn F&B management.

1.3 The Benefits of Internship

1.3.1 For Students

1. Expand connections with people around whonwill be usefull 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. Learn new techniques and methods of cooking, cutting and preparing.
5. Assume responsibility for the tasks and roles assigned.
6. Gain new experience to work under the professional chef leadership.

1.3.2 For Ottimmo International

1. Introducing Ottimmo International to people outhere.
2. Establish relationships with 5 star hotels in Bali.
3. As a measurement of students to apply their knowlage and theory.

1.3.3 For Mövenpick Resort & Spa Jimbaran Bali

1. Get free human resources for the restaurant either kitchen.
2. Get relation with culinary school.
3. Selection of potential trainee to be future employees.
4. Get promoted by the trainee for the next following student.