

CHAPTER I

INTRODUCTION

1.1 Background of Study

Internship is important for a culinary student to build a foundation for a career in culinary industry. One of the places that can be chosen for an internship is a hotel. Hotels provide interns with the chance to learn from experienced chefs, and also provide diverse learning opportunities. Address Beach Resorts Bahrain by Emaar Hospitality Group is a 5 stars luxury hotel located in Manama. This resort, which is a part of the Emaar Hospitality Group, is renowned for its opulent lodgings and first-rate service. It provides a fusion of contemporary elegance and comfort. There is a specifically things that make it difference from others hotel, such as variety of rooms and suites with stunning views, modern amenities, and stylish interiors. Also, a variety of dining options are available to visitors, including informal dining establishments and fine dining establishments that frequently serve both local and foreign food. The renowned reputation of Emaar Hospitality Group influences the author's decision to pick Address Beach Resort Bahrain as an internship place for 6 months. The lack of prior experience in large scale production and professional setting makes this a perfect opportunity for the author to learn new things as culinary trainee.

Bahrain is a Muslim country in the Middle East, and is a small island located in the Persian Gulf, off the eastern coast of Saudi Arabia. Bahrain only has a population of 1.5 million, and various ethnicities, including Arabic, Asian, African, North American, European, and others. Being in Bahrain allows the author to immerse in Middle Eastern culture, including the culture in their culinary industry, that broaden the author's knowledge

This report is written based on the completed internship at Address Beach Resort from February 8, 2024 - July 21, 2024. The author is assigned to the bakery section for 1 week and pastry section for the rest of the internship period. Through this internship, the intern will have the opportunity to assess their potential in the pastry and bakery industry. During the internship, the intern will be able to develop and refine their pastry and bakery skills. Additionally, the intern will be able to apply the soft skills they have learnt through communication with a friend and chef, who are from a variety of ethnic and national backgrounds.

1.2 Industrial Training Objective

1. To improve knowledge about kitchen operations and standart
2. To enchance teamwork and communication skills
3. To learn about problem solving and profesionallism in kitchen industry
4. To get more knowledge about ingredients

1.3 The Benefits of Internship

1.3.1 For Students

1. Expanding connection between staff that can be useful in the future
2. Having a great experience to work as a team in the kitchen
3. Gaining knowledge how to prepare food for buffet and how to serve
4. Preparing the student before entering work life

1.3.2 For Ottimmo International

1. Having connection between the resort with the school
2. Introducing Ottimmo international to people across the country

1.3.3 For Address Beach Resort Bahrain by Emaar

1. Getting a great relation with culinary school for future intern recruitment.
2. Getting new human resources