

CHAPTER I

INTRODUCTION

1.1 Background of Study

Tourism is a mainstay sector for the economy of Bali and nationally. Bali is a barometer for the advancement of Indonesian tourism (Disparda Bali, 2012). Bali is one of the tourist destinations that is well known among local and foreign tourists. Bali has a variety of tourist destinations with the uniqueness of every culture that is always highlighted. Based on data from the Central Statistics Agency of the Province of Bali, in December 2023 481,646 tourist allowances were coming to Bali, this showed an increase of 19.47% before the previous month. This increase in tourists continues to increase every month and year. With an increase in the number of tourists, one of the culinary industry growth in Bali is a restaurant. Not only has an impact on industrial growth, but the development of the culinary industry in a tourist destination can produce benefits for the local community and tourists who visit the destination (Nummedal and Hall, 2006).

At this time, businesses in the food and beverage (culinary) field are one of the businesses that experience growth rates quite fast and high in the world (Mandasari et al., 2019). The rapid growth and development of the culinary business invite investors and entrepreneurs to flock to establish their businesses in the Bali area. Tourism in Bali is well managed, and services and facilities involve the wisdom of local communities so that Bali is used as a favorite tour. The rapid growth of the industry makes the number of increasingly stringent competitors in the food industry, they compete to offer facilities, the quality of presentation, and the best service for their customers.

Along with the current developments, restaurants, and cafes are not only known for their main dishes, but also for the presence of pastry shops and tea rooms that offer a variety of cakes, bread, and snacks to enjoy the day. Amid the high public interest in unique and classy culinary, Kanvaz Patisserie by Vincent Nigita is one of the destinations that is quite attractive to domestic and

foreign tourists. Kanvaz Patisserie is trying to meet market demand by providing high-quality pastry products. With increasingly fierce competition, Kanvaz Patisserie faces various challenges, especially with the management of the pastry section.

Kanvaz Patisserie provides a variety of cakes, bread, chocolate, and various other types of food, as well as orders that come from several hotels in collaboration with the Patisserie. That is the reason why the author chose this place to take the internship for 6 months, the author wants to improve the knowledge and skills in this place. This report is written based on completed internship at Kanvaz Patisserie from 18th December 2023 to 18th June 2024. The author decided to complete an internship at Kanvaz Patisserie to expand her understanding, abilities, and experiences in the Patisserie sector.

Through this internship, the author can improve her skills and knowledge and also implement what the author had been taught in Ottimmo. The author can also improve and develop her creativity on the last day of training, take on many responsibilities at working workplace get new pastry skills, and learn new recipes and techniques in the kitchen.

1.2 Industrial Training Objective

1. To know more about industrial Kitchen
2. To improve knowledge about Pastry
3. To develop responsibility and discipline as a professional chef
4. To develop networking with chefs for their future careers to learn F&B management

1.3 The Benefit 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. Prepared to enter the world of work
4. Gain new experiences to work under the professional chef leadership

1.3.2 For Ottimmo International

1. Introducing Ottimmo to many more people out here
2. Get relations with outstanding local Patisserie
3. As a measurement of students to apply their knowledge and theory

1.3.3 For Kanvaz Patisserie

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